

eat  
out  
TODAY

faultlessly presented, it was still rather forgettable.

The spaghetti in spicy bacon and mushroom olio (\$13.50) was more exciting. The chef didn't drown the pasta in creamy or tomato sauces; instead, the spaghetti was cooked to the right degree of springiness and came lightly tossed in olive oil and chopped red chillis.

The Norwegian salmon with spicy Thai sauce (\$19) was lightly seared before it was sent to the salamander. The effect on the crisp salmon skin made for a nice contrast to the soft ribbons of pink meat beneath.

But, it was the desserts that shone.

Pastry chef Kwa Lee Chern spent nine years at the Raffles Hotel, five in chocolate-making. She is said to have a loyal following of people who love her cheesecakes, *tiramisu*, coffee walnut cake and carrot cake. I can see why.

I tried her Oreo cheesecake, chocolate truffle cake and log cake (\$3.80

per slice), all of which were above average. My favourite was the truffle, which had just the right touch of sweetness, tempered by the slightly bitter, dark chocolate.

This restaurant scores for its family-friendliness and a menu that covers both local and western delights. Where food is concerned most of the dishes don't disappoint, but it's the desserts that are the star performers.

*Tune in to Buon Appetito on NewsRadio 93.8FM at 12.35pm, 1.35pm and 5.35pm for highlights of our food reviews every Monday and Friday. If you know of any good restaurants or eateries, please tell us at [food@newstoday.com.sg](mailto:food@newstoday.com.sg)*

**where:** The Café, The Legends Fort Canning Park, Level 1, 11 Canning Walk  
**telephone:** 6338 1212 Ext. 224  
**opening hours:** 7am to 10pm Mondays to Thursdays; 7am to 11pm on Fridays, Saturdays, Sundays and on the eve of public holidays.



TREVOR BAN



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*The spaghetti in spicy bacon and mushroom olio boasts a pleasing degree of springiness and has just the right amount of sauce.*