

Restaurant Spotlight

### Creative Southeast Asian Street Favourites

Iconic street fare from Laos, Thailand and Vietnam is given a contemporary and creative touch at **Longtail Asian Brasserie & Bar** (#01-03 Customs House).

Taking its name from the long-tail boats that ply Southeast Asia's waterways, the restaurant is aptly located at the former home of the Singapore Customs Police which had the important task of keeping vigil over the busy harbour.

Chic yet laid-back, the restaurant resembles a European brasserie, decked out in cool teal walls, teal bamboo-weave patterns, wooden floors, bamboo-back dark brown chairs and brown leather couch.



Bo La Lot

The bar serves handcrafted cocktails made with tropical ingredients such as cardamom, ginger, lemongrass, mint, the orange-like *kumquat* and passion fruit; flavoured *mojitos*; house-made barrel-aged Negroni as well as a finely curated wine list to match its Asian street offerings.

Open up your palate with the Bo La Lot, a Vietnamese snack of minced beef and lemongrass, wrapped in betel leaves and grilled. The mini rolls are topped with crushed peanuts and served with pickled carrots and radish.

The homemade grilled Chiang Mai Pork Sausage, presented on a wooden board, boasts deep, spice-

rich flavours that are played up by the accompanying green chilli relish (*nam prik noom*) and raw vegetables.

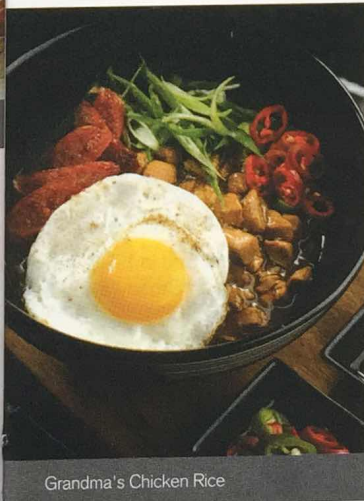
An appetising starter for fish fans is the Thai-Style Ceviche, where raw, *sashimi*-grade Japanese yellowtail is tossed with chilli flakes, lime juice, onions, ground roasted rice and sawtooth coriander, and topped with mint leaves.



Vietnamese Baked Banana Cake

A must-have is the Pork Belly Bak Bao, a house specialty of crispy pork belly pieces coated in the well-loved and aromatic Thai holy basil (*gaprao*) sauce, tucked between dainty buns.

For a hearty main, go for the slow-cooked Thai Massaman Lamb Shank, a sweet, mild curry of fork-tender lamb, potatoes and peanuts, topped off with coconut cream.



Grandma's Chicken Rice

A lighter alternative is Grandma's Chicken Rice which pays tribute to Thai owner Nickie Sanggampal's grandmother. This comforting bowl of rice is topped with scrumptious bits of stewed chicken, Chinese sausage slices, chives, shreds of red and green chillies, and a sunny-side up egg. Drizzle some dark soy sauce over the egg and mix all the ingredients together before eating.

End on a sweet note with the Vietnamese Baked Banana Cake (*banh chui*), drizzled with coconut milk. If you prefer a soupy dessert, go for the chilled Hanoi Sago, a delightful bowl of sago chunks and cantaloupe pieces swimming in sweet coconut milk.

Another cold treat is the Thai-inspired Street Bun where two small scoops of

homemade coconut ice cream are sandwiched in a bun and sprinkled with chopped roasted peanuts.

The restaurant serves a three-course set lunch (\$28.50++ per person) on weekdays from 11.30am to 2pm. The menu changes weekly and comprises a salad such as the Luang Prabang Salad; a noodle or rice dish such as Ayudhaya Boat Noodle, Khao Soi Beef Noodles or Vietnamese Fish and Dill Rice; and a dessert like Herbal Jelly.

[www.longtail.sg](http://www.longtail.sg)