

SIGLAP IT UP

Two unexpected finds in Siglap: The kitschy-looking **BIG FISH** serves surprisingly sophisticated food, and a model sells kueh lapis from what looks like a living room at **LAYER_S**.



FISH & CHIPS



AUSTRALIAN BLACK MUSSELS



BIG FISH SEAFOOD GRILL

Big Fish Seafood Grill

85 Upper East Coast Road (beside the Hyundai showroom). Tel 6441-6920

OPEN TUE-SUN 11.30AM-2.30PM, 6-10PM. CLOSED MON AND DURING CNY (JAN 28-30)

WHERE

We've driven past this year-and-a-half-old restaurant countless times, but never got round to dropping in — until recently. Maybe because it's located at the quiet end of the Siglap F&B artery, away from the likes of Starbucks. Or blame it on the façade of an angry fish bone. "A lot of people thought we were an aquarium at first!" jokes co-owner Rosaline Lee. Once inside, though, this seafood shack with its stained wooden booths and glass-panelled kitchen is charming. Just ignore the odour of stale oil.

THE LOOK

Ex-HSBC bank officers Rosaline Lee and Lim Juat Kin, both in their 40s, are the owners. The food's slapped up by ex-Raffles Hotel and Marina Mandarin chef Terence Khoo.

WHO

Forget the beach shack vibe, the nosh is sophisticated. The **fish and chips (\$14.95 for a basic set; \$9.50 takeaway)** is proof of the chef's pedigree. The New Zealand white fish is sweet and flaky, and the enveloping batter delightfully light and crisp. The fries, though not homemade, are reasonably thick and crunchy.

THE FOOD

The more unusual combos are also gratifying: **Creamy deep-fried brie (\$12.95)** is cocooned in crusty breadcrumbs and served hot with tasty tomato coulis; and the **Australian black mussels (\$19.95)** are served simmering in a seductive tom yum-inspired sauce fragrant with lemon grass, kaffir lime leaves, chilli and lemon. Pity the mussels we had could've been fresher (tip: fresh seafood is delivered every Tuesday and Thursday). True to its name, most portions are big.

TASTY NOSH

IN TWO WORDS

TASTY BOSS



Rod Monteiro: BIG FISH SEAFOOD GRILL

"My family comes here all the time. In fact, the first restaurant name my son could say was 'Big Fish'. He enjoys the food and Auntie Rosaline (the restaurant owner) always gives him a nice tour [of the place]. The lobster bisque is awesome. Every spoonful is heaven."



Catch Rod in *Coffee Talk and Hawker Woks* on Tue (Jan 31), Ch 5, 9pm.