

# Elegantly classic

Have a kopi-C — and we don't mean the drink

**SINGAPORE** — The latest restaurant at Gardens By The Bay serves modern Chinese seafood dishes by award-winning chef Yong Bing Ngen and his team. Called Majestic Bay Seafood Restaurant, this contemporary blue-and-white eatery is slightly hidden away below the Flower Dome.

Over the last decade, Yong has earned a stellar reputation for the refined Cantonese cuisine that he serves at his restaurant Jing (at One Fullerton) and Majestic (at the New Majestic Hotel).

At his latest eatery, he again turns out elegant but comforting creations, including the much-talked-about crabs with kopi sauce (market price). Made from a recipe that took months to perfect, the crabs came to the table with flourish as a waiter doused the crustaceans with coffee liqueur and sets it on fire. Aside from the novelty, this flame helped to caramelize the sauce that coated the crab, releasing a heavenly aroma of coffee.

The sauce tasted like lightly burnt toffee with a complex depth. It had a comforting and familiar flavour that I just couldn't put my finger on — until one of my dining companions said, "It

tastes like Garrett popcorn." Exactly. What's not to like?

Another new creation is the baked rice with assorted seafood (S\$68 for a small serving that feeds up to six). Inspired by the ubiquitous Portuguese staple, Yong's version was chock full of fresh seafood such as scallops, mussels and prawns, and blanketed in a cheese sauce that was infused with the flavour of curry. While lovely, this rich dish will fill you up quick, so have it at the end of your meal and expect plenty to be left over to take away.

For the most part, the seafood dishes here were very elegant and restrained. However, it was the more classic Cantonese fare that impressed most. The soups (from S\$18 to S\$48 per person) were faultless, all cooked slowly to extract the flavour of their ingredients, while the dim sum — made by Chinese chef Li Shou Tao and served only at lunch — is superb. In particular, Li's baked BBQ pork buns (S\$4.20 for three) were incredibly luscious and soft, with a beautifully tender char siew filling. They could start a bakery just selling this.

Majestic Bay's location at Gardens By The Bay makes this a great place to take the family for a meal, but if you're bringing the older folk, do note that it's a bit of a walk from the car park and taxi stand. **ANNETTE TAN**

**Majestic Bay Seafood Restaurant**

Where:  
Flower Dome  
#01-01  
Gardens By The Bay, 18 Marina Gardens Drive

Telephone:  
6604 6604

Opening hours:  
Monday to  
Friday 11.45am to  
2.30pm, 5.45pm  
to 9.30pm;  
Saturday and  
Sunday 11.30am  
to 2.30pm, 5.45pm  
to 9.30pm



Majestic Bay's chilli crab meat bun (top) and assorted seafood baked rice.