

## Lobsters in Bangsar

FANS of the Singapore-based Pince & Pints will have something to cheer about this October 9 when the eatery opens their Malaysian outpost in Bangsar.

The Malaysian branch of the famous restaurant will take root at 32, Jalan Telawi, jostling for space among the numerous eateries already dotting the area. Pince & Pints' menu is known for its New England offerings and some Asian-centric ones, all starring the lobster.

Quality takes precedence over quantity; only five food items are on the menu, all priced at RM158. And just to stick it to our Singaporean neighbours, the KL outlet will feature a Malaysia-only dish, the Lobster Noodles – stir-fried homemade egg noodles and fresh lobster chunks with scallions and ginger in a lightly seasoned sauce.

All their live crustaceans are air flown in from the United States and Canada twice a week. To ensure optimum quality, its lobsters are kept for a maximum of seven days only.



An impressive selection of drinks await those looking for a pick-me-up. Try out the original Highway Run Into the Midnight Sun – a tipsy mixture of gin, vodka, fresh lime, coriander and

sugar. Also available is a variety of artisan beers from around the world including Japan, Jamaica and Scotland.

For details, visit [facebook.com/pinceandpintskl](https://www.facebook.com/pinceandpintskl)

## Family-friendly feasting



RESORT Seafood brings to the misty highlands of Genting a dining experience guaranteed to warm the belly and soul – steamboat! And even better, they're doing it all fresh, all day.

There are five stocks available – tom yam,

herbal chicken, kampung chicken, fish head and spicy.

Opt for the clear and light kampung chicken stock, or the spicy tom yam which comes with lemongrass stalks and dried chillies on the surface. Made with old chicken, red dates, goji berries and cordyceps, the herbal chicken soup is fragrant, with a pronounced hint of dang gui. The fish head stock is made with a chicken soup base, with the addition of the selected fish, often black snapper.

From the familiar fishballs to ostrich meat, choose from a wide range of offerings. Imported catch is brought in

live everyday – from Canadian geoduck to Boston lobster and Australian jade perch.

The succulent grass prawns go well with any of the 20 sauces and condiments available. The steamboat is available in sets for two, four and eight people with prices ranging from RM108 to RM638.

Chef Lai Kok Yeow also serves up a mean chilli crab and steamed patin (both according to market price). Also on the menu are chimaji mushrooms stir-fried with garlic (RM25), Hong Kong style prawns (RM15 per 100 grams), and century egg and spinach in Superior soup (RM42).