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**ELECTRIC GUIDE**

# Raw salmon's unusual but heavenly

By Joan Chew

July 26, 2007



IF you're tired of jostling for seats at eating places in town, head to this tranquil restaurant located just minutes away from Holland Village.

Following the success of Friends at Chomp Chomp in Serangoon Gardens, husband and wife team Thomas and Jane Chiam opened this second outlet earlier this year.



The timbale of salmon tartare, guacamole and caviar served with tomato vinaigrette.

As soon as I stepped into the 80-seater restaurant, I felt as if I had been transported to another world.

The comfortable grey furniture set me at ease, putting me in the right mood to indulge in modern European cuisine.

First up was a dish which looked good enough to tease the tastebuds of any fussy eater.

The timbale of salmon tartare, guacamole and caviar (\$16.90) made me look at raw salmon in a whole new way.

Normally, you associate raw fish with sashimi, which comes sliced. But this dish saw the raw fish diced evenly. And it even came with a side of guacamole, which is an avocado-based dip.

It tasted heavenly and it was a pity that this was only the appetiser.

Mr Chiam shared with me the secret of the salmon's silky texture. They only use salmon captured from the Atlantic Ocean, not the Pacific.

Another dish that got me excited was the seared corn-fed duck liver with pickled rhubarb and apple sauce (\$28.90).

The crunchy exterior of the duck liver was complemented by its soft, buttery interior. The sweetness of the apple sauce does not overwhelm your palette either.

### MUST TRY

The must-try speciality of this restaurant is its Ukrainian borsch (\$12.90).

Do not be put off by its strong, red colour, as this is just from the beetroot used.

Slurping down the soup while crunching on the chunks of meat was an enjoyable experience.

The roast kami sakura chicken supreme stuffed with ricotta cheese, mushroom and truffle jus (\$19.90) was juicy and tender, and was easy to slice with a knife.

Mr Chiam said this is because they only use organically-reared hens that have not been fed pills or given injections to speed up their growth.



The comfortable but stylish interior seats 80 people.

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I'm no fan of beef, so I surprised myself when I finished the beef bourguignon served with bacon potato and roast vegetables (\$32.90).

Like the kami sakura chicken, I was grateful that I did not have to chew hard to get through the beef.

And what better way to wrap up the meal than with a hazelnut and mascarpone cappuccino (\$10.90).

The subtle sweetness of this dessert does not overpower your senses, and it tantalises your tastebuds with its silky-smooth texture.

And just when I thought I was about done with it, my spoon hit something hard at the bottom of the bowl.

A hazelnut crunch awaited me. And yes, that was yummy too.

#### **FYI**

**WHAT:** Friends At Jelita

**WHERE:** 293 Holland Road, #02-04, Jelita Cold Storage Building  
([www.friendsfoodandwine.com](http://www.friendsfoodandwine.com))

**WHEN:** 12pm to 11pm daily

**TEL:** 64631011

Complimentary outdoor reserved parking lots are available

**RATING: 3.5/5**

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