

In the second instalment of our five-week series on dining in Suntec City, YVONNE KWOK reviews another three restaurants at the Fountain Terrace and comes away sated

# Treats at the Terrace

## THE BEST OF THAI FOOD

**BUSINESS** executives and schoolkids sit side by side at this bright and breezy six-month-old restaurant, which serves delicious, reasonably-priced Thai fare.

Previously located on the fourth floor of Ngee Ann City, Renn Thai (which means "Thai home") began life as a formal restaurant decked out in dark teakwood and catering almost exclusively to those with cash to spare.

Its more recent incarnation at Suntec City's Fountain Terrace is far friendlier, with a sleek minimalist decor punctuated with little dashes of Thai influence.

Prices are \$8 to \$24 for main courses.

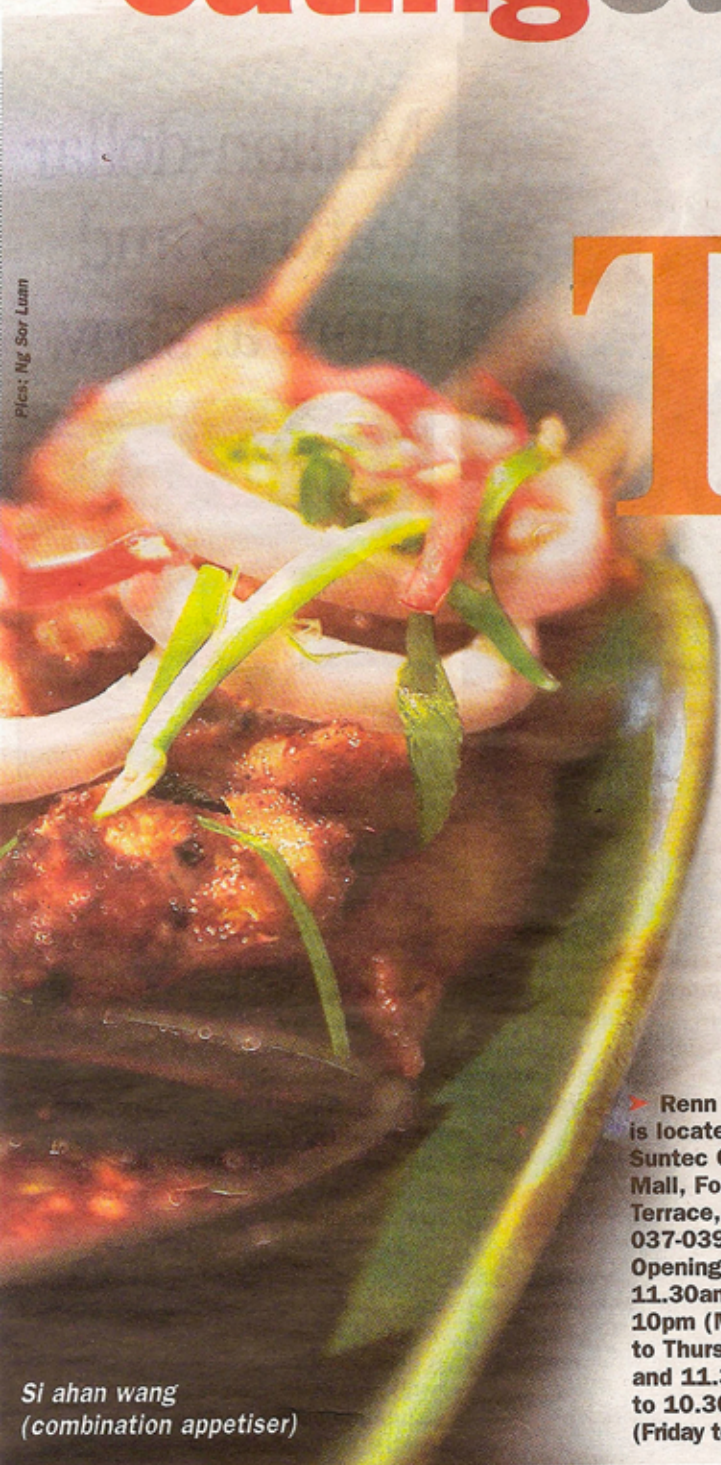
What hasn't changed is the attention paid to the standard of the food served and, thanks to head chef Tragoon, the dishes are also designed to please the eye.

➤ Renn Thai is located at Suntec City Mall, Fountain Terrace, #B1-037-039. Opening hours: 11.30am to 10pm (Monday to Thursday) and 11.30am to 10.30pm (Friday to Sunday)

Yum som o (pomelo salad)



Si ahan wang (combination appetiser)



We were introduced to a dish called yum tak rai, an exotic appetiser of banana flower salad with prawns. The banana flower itself had a neutral taste that was given a kick when mixed with peanuts, chilli, shallots and dried shrimp.

But we really loved the yum som o – a mix of tanga pomelo pulp, prawns, chilli, shallots, peanuts, kaffir lime leaf, dried shrimp, grated coconut and coriander leaf served in a hollowed-out orange cup.

Sweet, sour and spicy all at once, it woke up our jaded tastebuds like an electric jolt to the tongue.

Thai favourites such as tom yam seafood soup and green curry were also on the menu. The tom yam soup in particular stood out. It was thick and spicy enough to singe most tastebuds.

In fact, many of Renn Thai's dishes are hot enough to make the average diner break out into a sweat.

We highly recommend the hoy shell neng sai tad – fresh scallops topped with an otak-like mixture of minced chicken and chilli paste – each scallop nestling in its own pocket on an earthen tray.

The pla nueng mak nao – steamed garoupa or sea bass flavoured with lemongrass – was also an instant hit. The flesh was smooth and fresh and the gravy piquant and sweet.

One of the two desserts we tried was ruam mit – essentially Thai ice kachang with the usual ingredients of atap chee, jelly, coconut milk and crushed ice.

But it was the kaow niao mak muang – warm chewy glutinous rice served with sweet mango slices and drizzled with coconut milk – that had us licking our chops for more.

Those who crave value for money should check out the weekend specials, where special one-dish meals such as Thai belachan fried rice are served at prices between \$3 and \$7.80.