

OFF THE COURSE

THE NEW HARVEST BUFFET

BY JAMES SHARPE



Another couple of years have gone by, and I have once again found myself back in here, except things are a little different these days.

For starters, (before we get to those of the food variety) the name of the establishment has changed. Shin Minori is a reflection of the fact that there's a new team running the show. With this I was hoping to be reminded of the good value for money dining experience I'd had here in the past.

As much as things change, they often stay the same; or something along those lines springs to mind. Happily Shin Minori hasn't strayed very far from the tried and true concept of buffet a la carte Japanese dining. If you've yet to visit the concept, it is essentially one where you can order as much food from the a la carte menu as you wish. So, it's essentially a buffet where you don't have to leave your table.

I will add that this is the type of meal you don't want to be in a rush to finish. Certain dishes will take a while to prepare in the kitchen before being brought to you. This isn't to say that service is slow, more that it's a leisurely dining experience.

There have been some subtle changes to the menu, including a few fusion inspired dishes. The best example of this, for me, was the Tori Wasabi Mayo. This was a plate of lovely fried chicken with a healthy dollop of wasabi mayonnaise. Simple it may have been, it really hit the mark.

Moving on, I found the new Makimono entries to be pretty inventive. The Norwegian Shake Chizu Maki (salmon with cream cheese) and the Ebi Tempura Chizu Maki

(deep-fried tempura prawn with cream cheese). I can't say I really like cream cheese, so there wouldn't be much point in me describing the taste. Salmon and cream cheese are supposed to be best friends though, so when paired they were pretty decent.

Also worthy of mention is the new Pizza offering. The almost intuitively titled Hotate Be-kon Pizza. Now you know that Hotate means scallop! Be-kon is, you guessed it, Bacon. Once again Shin Minori has married two good Surf & Turf buddies and created a nice little twist on the palate.

Shin Minori is as worth a visit as its predecessor was. The a la carte buffet style works well, and serves up good value for money. It's not pretending to be fine dining, and that's just fine with me.

Shin Minori

Open Daily:

Lunch: 11.30am to 2.30pm Last order 2.15pm /

Adult: S\$29.00++ **Child:** S\$19.00++

Dinner: 6pm to 10.30pm Last order 9.45pm /

Adult: S\$33.00 **Child:** S\$21.00++

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