



## Renn Thai : Temple of Yum

While the 3-year-old flagship Renn Thai restaurant at Takashimaya Shopping Centre is the embodiment of classic Thai fine dining, the new outlet at Suntec City is decidedly less *chi-chi* and formal, and a whole lot more modern.

Hungry right from the start, our faces lit up with the arrival of the *Si Ahan Wang* (\$14), an appetiser platter of fish cake, spring rolls, rice crackers and Thai satay. Quite unlike local-style satay, the Thai version was literally a fist-full of tasty meat on a skewer, though it was a tad tough and chewy. And while the rice crackers and spring rolls were nice and crispy, it was the fish cake which stood out with its exquisite texture and flavour, with just a hint of lemongrass.

We were hardly done when an onslaught of salads arrived. The *Yum Sam 'O'* (Pomelo Salad Topped with Prawns in Orange Cups) is one of the restaurant's most popular signature dishes, and it's no wonder why. The pomelo pulp made a wonderfully refreshing contrast with the bits of peanut, chilli padi, dried shrimp and a multitude of other herbs and spices. Served in a hollowed half of orange, the minimum order is two portions at \$3.50 each. It was so yummy, I wanted to grab my companion's portion and tell her to order her own damn salad.

Next we tried the soups. The all-familiar *Tom Yum Goong* (\$10) did not disappoint as it arrived piping hot and chockfull of seafood, flavoured with lots and lots of chilli and lime. It's definitely not for the faint-hearted, though it would be a huge pity to miss out on it. The *Tom Kha Gai* (\$10) was equally tasty; though it was so rich with coconut milk, it slightly overpowered the flavours of the broth.

For the main courses, we sampled the absolutely delicious *Pla Muek Yang* (BBQ Squid with Thai Sauce, \$9). Perfectly seasoned and grilled, the meat was fresh and succulent, and was probably the most popular dish at our table. The ubiquitous *Kaeng Kheow Wann Gai* (Green Curry with Chicken, \$10) while decent, wasn't exactly a mind-blower, but the generous portion of gravy was a great accompaniment to the rice.

The meal ended with us walking out of the restaurant smiling, but with the posture of a woman pregnant with Siamese twins.

**Jeremy Gopalan**

*Renn Thai*  
3 Temasek Boulevard,  
#B1-037/29,  
Suntec City  
T: 6338 2066