

I-S

MAGAZINE

No. 227 Friday, Oct 22, 2004

dining

Renn Thai

★★★★☆

Thai

#B1-037/039 Suntec City Mall, 6 Raffles Blvd., 6338-2066

Considering there are dozens of Thai restaurants in Singapore, it takes more than just good food to impress. Renn Thai makes an effort to blend modern minimalist chic with traditional Thai motifs. But far from seductive or exciting, the small restaurant looks bland—even though it opened just six months ago. The food is well prepared, and spicy enough to satiate chili kings of any stripe. We started off with rice crackers (\$2.80), a staple puffed rice snack accompanied by jaunty minced meat dip. Papaya salad (\$3) and mango salad (\$3.80) fared well with generous amounts of nuts, chopped chili padi and fresh shredded julienne of tangy green mango and green papaya. Tang hoon salad (\$5.80) came with prawns and soft translucent strands of glass noodles—nearly a meal in itself for small eaters. Golden fried tofu (\$3.80) could be considered a vegetarian “steak” for its size and meatiness, accompanied by a mildly spicy gravy. Our mains were consistently palatable and spicy—fried kang kong with chili (\$8), tom yam soup (\$18, medium) and phad Thai (fried kway teow, \$7.80) were well assembled and tasty, but salty enough for us to down copious cups of water. The green curry with chicken (\$10) tasted bland, and seemed suspiciously made from store bought paste. The garoupa (\$18) garnished with chili and mango was the best deal of the evening—a large, whole fish deep fried to a crunchy golden color and accompanied by sweet, spicy sauce. Fried rice with black olive (\$8.50) provided starch and an aroma that didn't depend on chili, while fresh and smoky BBQ squid (\$9) disappeared quickly. After this, dessert was just a formality—the red ruby (\$3.50) contained hard and unappetizing water chestnuts, the steamed tapioca (\$3.50) was reasonably sticky and chewy, the Thai ice kacang (\$4) was buried under too much syrup, and, finally, the glutinous rice with mango (\$4.50) filled up all the empty corners of our stomachs. We were disappointed that we were charged for the table crackers (two baskets, \$4), but otherwise left the restaurant well stuffed and recharged for a round of shopping. 🚗 in building. Open Mon-Fri 11:30am-3pm, 6-10pm; Sat-Sun 11am-10pm. AE,DC,MC,V. \$\$

Our policy

Reviews that appear in I-S Magazine are based on actual visits to the establishments listed, without the knowledge of the restaurants. They are included at the discretion of the editors and are not paid for by the individual restaurants.

I-S Magazine does not review a new restaurant that is less than a month old. To be fair, we feel the restaurant needs time to sort out the initial glitches.

Opinions expressed here are those of I-S Magazine and our super-sneaky team of hungry reviewers. Information, hours and prices are correct as of the last 60 days.

Reviews are written from a “typical” diner's perspective. A dining experience includes more than just food: ratings are also based on service, atmosphere and fun.

Ratings

- ★★★★☆ Forget it
- ★★★★☆ Only if you're stuck in the neighborhood
- ★★★★☆ A pleasant dining experience
- ★★★★☆ More than just great food—tell your friends
- ★★★★★ Not to be missed

Price guide

\$	Under \$20	\$\$\$	\$40-60
\$\$	\$20-40	\$\$\$\$	\$60 and up

(Price per person, including one drink, appetizer, main course and dessert. Prices do not include bottles of wine.)

Symbols

- ↑ Alfresco
- 🍴 Reservations recommended
- 🚗 Parking available
- 👔 Dress requirements
- 🔊 Noisy
- 🎵 Live music

Credit Cards

AE	American Express	DC	Diners Club
MC	MasterCard	V	Visa