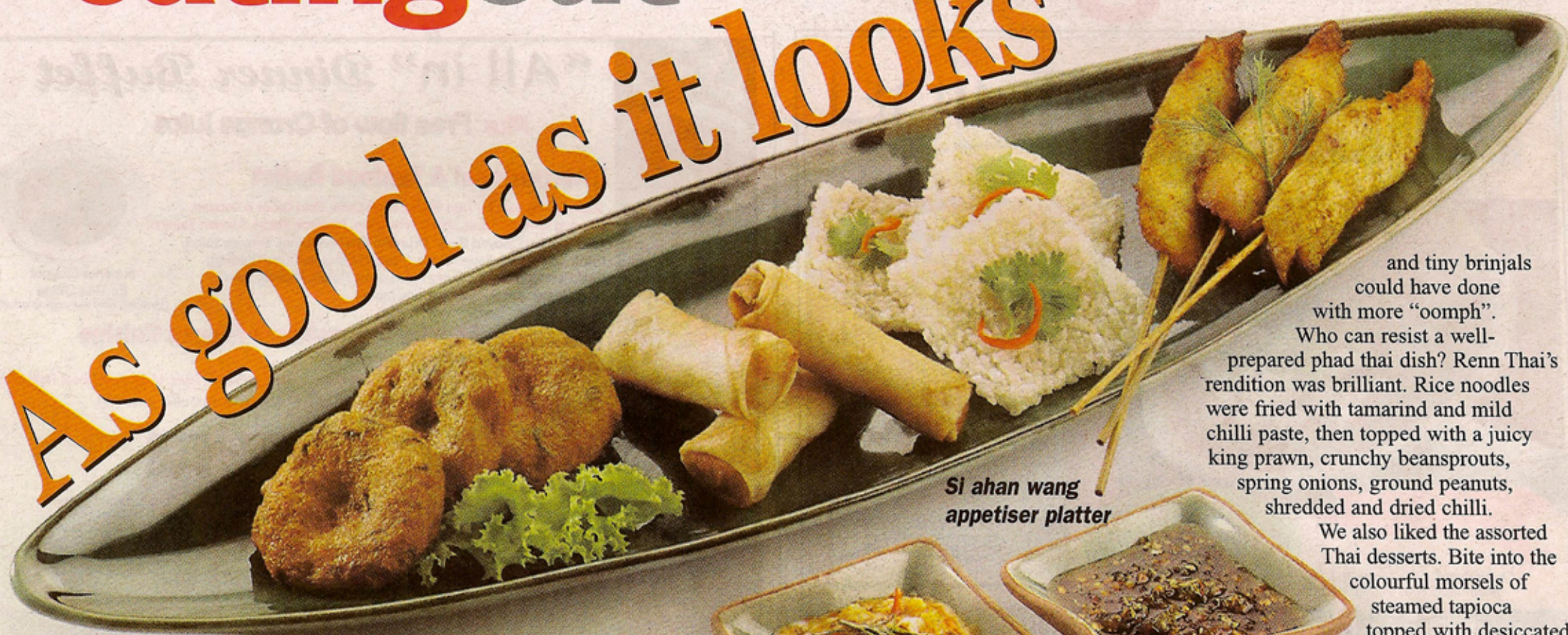


As good as it looks



Si ahan wang
appetiser platter

and tiny brinjals could have done with more “oomph”. Who can resist a well-prepared phad thai dish? Renn Thai’s rendition was brilliant. Rice noodles were fried with tamarind and mild chilli paste, then topped with a juicy king prawn, crunchy beansprouts, spring onions, ground peanuts, shredded and dried chilli.

We also liked the assorted Thai desserts. Bite into the colourful morsels of steamed tapioca topped with desiccated coconut, lukchup (pretty jelly dessert stuffed with mung bean paste), yam ball with red beans, baked tapioca custard and refreshing young coconut jelly.

This is one of those few places I’ll be heading back to again soon.

**ADDRESS: 3 Temasek Boulevard
#B1-037/039 Suntec City
Tel: 6338 2066**

**OPENING HOURS:
Lunch 11.30am – 3pm**

By Amy Van

A RESTAURANT that serves reasonably-priced, authentic Thai cuisine in a modern, less formal setting was what Renn Thai’s owners wanted to offer diners.

So they launched a brand new outlet at Suntec City’s Fountain Terrace, which has since been drawing in business executives and shoppers in the vicinity.

their dishes, and Renn Thai didn’t disappoint, thanks to head chef Tragoon’s creativity.

Take for instance the yum som “o”. Served in a hollowed-out orange “cup” was a mountain of juicy pomelo pulp and prawns, teaming up with an aromatic blend of chilli, shallots, peanuts, kaffir lime leaf, dried shrimp, grated coconut and coriander leaf.

My dining companions and I were throughly

garden of fresh crunchy vegetables and tempura-style broccoli, asparagus and carrots. On the side were deep-fried crispy salted fish and slices of salted egg, plus a serving of traditional sweet shrimp dip (mixed with shredded chicken) which complemented the assortment of bites.

If you want to sample a bit of