



The former British colony, and now independent city-state of Singapore, is considered by experienced senior travelers as having one of the best collections of fine restaurants in the world. The city is particularly famous for its great dining variety, with great ethnic diversity. Here are just a few examples:

Gattopardo, Italian: Hotel Fort Canning, 11 Canning Walk, +65-6338-5498, gattopardo.com.sg. It features traditional Italian pasta dishes enhanced by seafood harvested from nearby Pacific waters, and flavored by Oriental ingredients. A favorite is bucatini con la sarde, generous tubes of spaghetti with fresh-caught fish, fennel, saffron and pine nuts. Basic cost: \$50

Les Amis, French: 1 Scotts Rd., #02-16 Shaw Centre, +65-6733-2225, lesamis.com.sg. Delicious varieties of Continental dishes. The canard special is leg of duck, French beans, radicchio and pumpkin. Basic cost: \$50. **Cherry Garden, Chinese:** Raffles Bvd., Marina Square, +65-6885-3538, mosin-cgdn@mohg.com. A great variety of Asian foods, including Mandarin and Sichuan. Guests enjoy varieties dim sum, steamed spinach prawn. Basic cost: \$40, with all-you-can-eat-and-drink special for \$100

Aoki, Japanese: 1 Scotts Road, +65-6333-8015, aoki-restaurant.com.sg. One of three Aoki restaurants in Singapore, with raw ingredients flown in daily from Japan. A choice is the Nigiri Sushi Tokusen, which includes pickled salad, miso soup, chawamushi, nigiri sushi and a sushi roll. Basic cost from \$50

Punjab Grill, Indian: The Shoppes at Marina Bay Sands, 2 Bayfront Av., +65-6688-7395, marinabaysands.com. Very modern, with bright glass and shiny metal. Head chef and local TV personality Jiggs Calra promises each dish carefully prepared in traditional Indian styles. Typical is seasoned tandoori foie gras with mango chutney. Cost from \$75.