

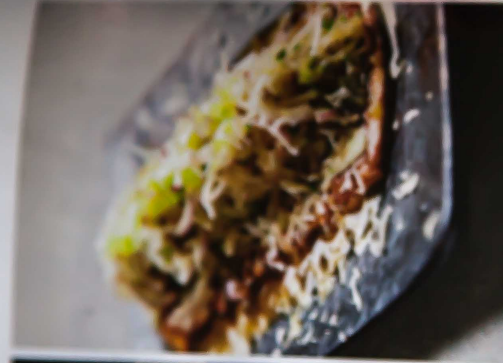
01 TORCHED SALMON

We kicked off the food tasting session with an unusual starter. While most places recommend soups or salads, we were served torched salmon with cucumber, black vinegar and fresh horseradish. According to Angus Harrison, the head chef at Drift Dining, this dish is Japanese-inspired as he has a true love for Japanese cooking techniques. Our verdict: The fish was fresh, light and well-seasoned. It doesn't fill your stomach too much that you can't order any mains.



02 BEETROOT SALAD

Although beetroot is rarely a part of the typical Malaysian's diet, this is one vegetable dish which you wouldn't want to miss. "Beetroot is such an underrated vegetable, but if it is prepared in the right way it can be truly amazing," says Angus. The beetroot salad – which is served with labneh (yogurt), crunchy walnuts and a drizzle of honey – was a combination of many flavours and left us wanting seconds. "This combination of all the different colours and textures is a vegetarian's dream come true," enthuses Angus.



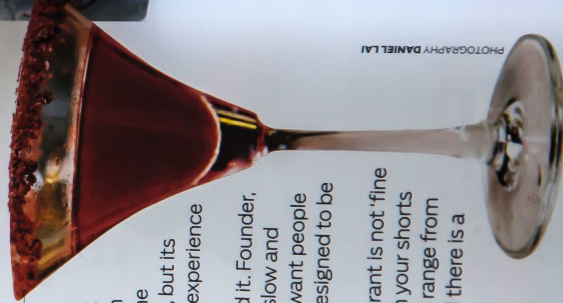
YOUR NEW WEEKEND HANGOUT

Keep an eye out for this new gem, as it's set to become the most popular lair in KL's Changkat area. By **Averlyn Lim**

There are many restaurants in the city that serve Western dishes, but if you're looking for one that really is a cut above the rest, look no further than Drift Dining and Bar. This restaurant, which opened at the end of last year, may be relatively new to the F&B scene, but its management team has more than a decade's worth of experience in the industry.

The restaurant's name has an exciting concept behind it. Founder, Robert Gilliland, explains that the definition of 'drift' is a slow and continuous movement from one place to the next. "We want people to 'drift' through our menu, which is why our plates are designed to be shared. Shared plates create conversation."

We couldn't agree more. Robert insists that the restaurant is not 'fine dining.' "You should be able to come here in a tuxedo or in your shorts and flip-flops and still have a great night," he says. Prices range from RM15 to RM60 which are reasonable for its portions, and there is a good variety to pick from.



PHOTOGRAPHY DANIEL LAM

03 SLOW BRAISED BABY PORK RIBS

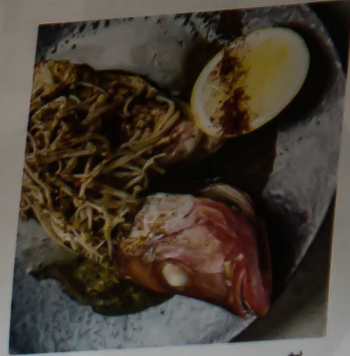
"This is a Drift Dining favourite and one of the first original dishes that I created," says Angus. "It starts with the preparation of the ribs which are marinated in a blend of spices and herbs for 24 hours, and then braised for two hours in an Asian master stock to ensure the ribs become tender. It's served with a yakaniku sauce, which is a sweet and savoury Japanese recipe but the final touch is an apple and red radish salad dressed in a lemon dressing that gives it a light, refreshing element that cuts through the richness of the pork." Although we were partial to the seafood dishes, these baby pork ribs nearly tipped the scales in the other direction.

Have a quick nip while waiting for your friends to arrive



04 PAN ROASTED WHOLE BABY RED EMPEROR

One of Angus' favourite ingredients to prep and cook is seafood. So if you pop by for just one dish, go for this. The pan-roasted whole baby red emperor fish comes with a side of enoki mushrooms and burnt butter which elevates the dish to a whole new level. Robert and Angus insist on the freshest produce for their dishes, and it shows when we taste the tender flesh that is cooked to perfection.



05 SPANISH DOUGHNUT CHURROS

It's hard to find really good churros. "They have to be crunchy on the outside, and light and fluffy in the centre," explains Angus. The ones here are dusted with cinnamon sugar and come with two dipping sauces. "The house-made strawberry sauce is very tart with a hint of vodka, while the dulce dipping sauce is sweet, which leads to a perfect combination of flavours." Soft, crunchy and with just the right amount of sugar, the churros were the perfect dessert.



Drift Dining AND BAR
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 • Tel: 65 6779 2999
 • Opening hours:
 • Monday to Saturday: 5pm to 1am
 • Sunday: 12pm to 1am