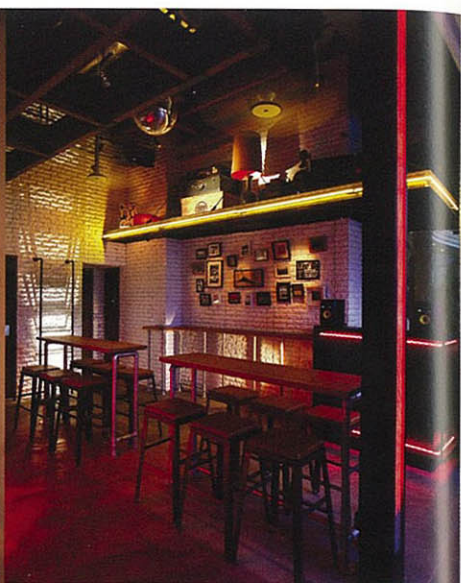


**RESTAURANTS**



**A971**

Following the concept of its sister outlet, the popular A971 restaurant in Tokyo's Akasaka, A971 serves up fusion fare or modern Japanese food with an Asian slant. Featuring a creative use of ingredients and a deftness in the combinations of flavours, A971's dishes score with their ingenuity and unlike traditional Japanese dishes, are meant to be shared.

Start off your meal with a Thai-inspired Tokyo Yum Woonsen, an appetising salad of vermicelli, squid slices, prawns, spicy-sweet onions, salmon roe and scallops flavoured with a light ponzu sauce, fish sauce and chilli powder dressing. Next up, have your fill of luscious meat with the juicy Wagyu yakitori topped with dried radish and spring onions, chicken with Japanese plum sauce and oba leaf, thick fatty slices of high-marbling topside in the beef carpaccio and the comforting ginger pork cocotte pot — thin pork slices marinated in a ginger-fused sauce for at least 24 hours and then slow-cooked for 25 minutes before serving. If there's still room for more, A971's thin crust pizza will hit the spot but not leave you with a heavy stomach. Try the thin crust seafood pizza with a tomato-based sauce and toppings of fresh seafood like squid, prawns and salmon. A sprinkling of seaweed flakes also gives the dish a nice salty taste of the sea.

Equally impressive and innovative is A971's drinks menu. Sake and Shochu connoisseurs will have a field day with A971's selection of premium Japanese liquor. But the Japanese outlet of A971 made its name with its quirky cocktail concoctions and it's the same over here. Available from the full bar is a selection of standard cocktails, signature cocktails created by A971's resident mixologist, as well as a range of the best concoctions from the Tokyo outlet. The ingredients are fresh and the flavours a refreshing, unique mix, so drink up we say! — *Joyce Huang*

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