

# CHINACHOW

JING and SHIN YE H are two spanking new waterfront Chinese restaurants that sound like Taiwanese pop groups. But that's where the similarity ends. BY FLORENCE FONG

## SHIN YE H

#02-19 LIANG COURT SHOPPING CENTRE,  
RIVER VALLEY RD, TEL: 6338-7337



### What

A partnership between local restaurant group Tung Lok and 31-year-old Taiwanese porridge restaurant chain, Shin Yeh. Diners can enjoy pretty views of Clarke Quay as they eat. The place stays open till 2am daily — super for supper.

### Décor

Typically Chinese with a contemporary touch. Think floral carpets, cream-coloured tables and beige leather chairs in a huge dining room. A departure from the usual dinky Taiwanese porridge restaurants common here.

### Crowd

Crammed with corporate lunchers despite its pedestrian Liang Court premises. But more of the Chinese businessmen variety than stylo wheelers and dealers.

### Food

Forget \$10 buffets. This is upmarket Taiwanese porridge for those with bigger budgets. There are three Taiwanese chefs in this outpost and theirs isn't the usual fare found here. Good thing, since I was never a fan of what I considered a poorer cousin of *zhi char*. At Shin Yeh, luxurious, interesting dishes are offered on top of the humble omelettes and pig's trotters. There's fleshy, crispy, addictively salty **fried pomfret with garlic** (\$36). There's briny-gummy slivers of **mullet fish roe** (\$36/eight) and cute cling-wrapped **steamed buns with pork** (\$4.80 each). The latter tasted oddly, my lunch partner aptly remarked, like porky *ming chiang kueh*. Of course, there's also **sweet potato porridge** (\$1.50), Shin's version a lumpy cross between Cantonese *chok* and broth. Capping the heavy meal was the **glutinous rice ball with peanut** (\$1.50/piece) — essentially handmade *muah chee* dusted with peanut powder. Delicious, but as the menu so dutifully informs you — that's \$1.50 per morsel. Now, who orders *muah chee* by the piece?



### Verdict



A swankier option for people who think porridge is 'sick people's food'.