



Dr. Low Chai Ling

Dr. Low is the founder of The Sloane Clinic and when she's not scheduled to make someone look like a million bucks, you'll find her indulging in her own therapy—eating! She is fascinated by how food can taste immensely different under different hands and how each dish shows off the innate flavours of the ingredients as well as the creative expression of the chef. "Food is the ultimate enjoyment for someone like me, a home economics failure. The fire extinguisher in my kitchen still serves as a grim reminder of my last disastrous stir-fried bee hoon which mysteriously caught fire!" she exclaims.



granchio
cod with zucchini &
sabayon)



Where you'll most likely find her: Garibaldi

I love Garibaldi because the food is always top-grade and service impeccable. The staff are knowledgeable and helpful without being intrusive; the ambience is cosy yet classy and all these make for a great dining experience. If you get to meet Chef Galetti, the encounter itself is an experience because you'll get to meet one of the funniest, most personable chefs who is madly passionate about food and wine, and whose skill and experience has made him one of the most sought after chefs in Singapore.

Her Top Picks

merluzzo granchio, granchio allo zafferano
& fondente al cioccolato

The granchio allo zafferano is my favourite because the spanner crab with avocado is light and fresh, while the orange and saffron sauce gives it a zesty tinge without being overpowering. As for the Atlantic cod that is always done just right, I adore its succulent yet firm texture. On the side, the zucchini and tarragon sabayon adds a stunning complement to the flavours of the dish. Finally, the molten lava chocolate cake is simply to die for, showcasing a crisp baked exterior and hot chocolate sauce within. When matched alongside the delicious nutmeg ice cream, the cake melts in your mouth and sends you straight to chocolate heaven which is simply orgasmic!

On Service

To a majority, fine dining is not a regular experience and what impresses me is the type of service that resonates amongst first-timers who may be unfamiliar with the establishment, menu, ingredients or produce but walks away a happily stuffed customer at the end of the day. But what really turns me off is when the service staff rattles off bombastic gastronomic jargon knowing obviously the guest is clueless and is less than bothered in making the guest feel comfortable.