

Restaurant  
Spotlight

# Contemporary Thai Bistro

The hip and urban aspects of Asia's "City of Angels" are celebrated at **Bangkok Jam**, a 4-year-old Thai bistro at Great World City.

Its breezy interior is framed by cool Bangkok-themed posters including a Bangkok Post stamp featuring a *tuk tuk* (some posters are also reproduced as coasters) and black-and-white photos of the Thai capital's famous landmarks, Wat Arun and Gaysorn Plaza. Set against a mirror behind the bar counter are rows of Evian bottles filled with coloured water and hand-painted by the restaurant's staff.

One side of the restaurant is elevated and dominated by brown hues, with wooden tables and chairs, while the other features white leather sofas and tables contrasted by brown chairs.

To complement the contemporary space is a menu of Thai classics, some of which are given a refreshing Western tweak. These include Prawns with Spaghetti in Coconut Base and Western favourites like Beer Batter Fish & Chips and Grilled Pork Sandwich prepared *à la Thai*.

But if it's traditional Thai dishes you're after, the restaurant's Thai chefs have created many notable staples that boast rich, robust flavours.

Start with the quintessentially Thai soup, Seafood in Red Tom Yum, which also comes in a clear soup version. Aromatic, with the right balance of flavours, the *tom yum* comes with squid, prawns and fish slices.

Light and refreshing, the Pomelo Salad with Shrimp teases the taste buds with sweet, salty and just a hint of spicy flavours from the combo of fresh pomelo, long beans, cashew nuts and shrimps. Another toothsome choice is the Grilled Spicy Beef Salad, where thinly sliced grilled beef are tossed with onions in a scrumptious dressing made with fresh herbs and chilli.

A hot favourite is the Grilled Chicken with Thai Herbs, served with two addictive sauces. Marinated for eight hours with Thai herbs before being grilled, the chicken is tender and has a deep, rich flavour.

The star of the Kailan with Roast Pork dish is undoubtedly the crispy roast pork. The dark green leafy vegetable can also be stir-fried with salted fish.

Noodle fans must try the signature Beef Noodle Soup which features beef balls and brisket, bean sprouts and water spinach swimming in a hearty beef broth.

Wash down your meal with a glass of lemongrass tea, Thai milk tea or coffee, or a whole fresh Thai coconut. End on a sweet and comforting note with delectable desserts like the Red Ruby with Coconut Ice Cream and Caramelised Tapioca, topped with coconut milk.



Grilled chicken with Thai herbs



Red ruby with coconut ice cream