

# SUPER SIZE SATAY

**SEPARATED AT BIRTH!**

The Japanese-inspired **PORK BELLY SATAY** and Indonesian-style **EIGHT-INCH CHICKEN SATAY** are two ultra long, ultra luxurious sticks to tear into.

## PREMIUM PORK BELLY SATAY

## 8-INCH CHICKEN SATAY

### FROM

#### KWONG SATAY

Sing Lian Eating House, 549 Geylang Rd, Lor 29, Tel: 6742-2771



#### CUMI BALI INDONESIAN RESTAURANT

20 Duxton Rd, Tel: 6220-6619



### PRICE

\$1 each

\$3.50 each

### ONE EQUIVALENT TO HOW MANY REGULAR SATAYS?



Two-and-a-half sticks.



Six sticks!

### THE MEAT

Fat-striated pork belly a la Japanese *kushiyaki* (grilled skewered food), but marinated satay style.

Tender chicken thigh seasoned Indonesian style. Doesn't come with peanut gravy.

### TASTE



Succulent tiles of pork and unctuous fat grilled to smoky perfection. Sweet notes of cumin, fennel and lemongrass form the basis of Kwong's nonya spice rub. A toothsome change from the simple salt-and-pepper coat on its Japanese cousin and so flavourful you can do without the boring pineapple-spiked peanut dip accompanying it.



Think boneless chicken drumstick that's actually on a stick. Chunky flesh is painted with syrupy Indonesian palm seed sauce and charcoal-grilled till crisp and caramelised at the edges. A sprinkle of golden shallots adds crunch to the sweet-savoury meat. Whoever's at the grill deserves a round of applause.

### VERDICT

