

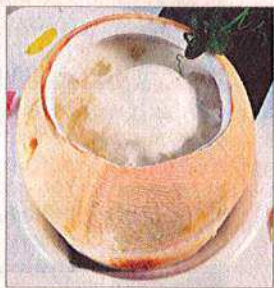
# Sweet eats

Indulge in desserts and festive goodies

## Long Beach Seafood

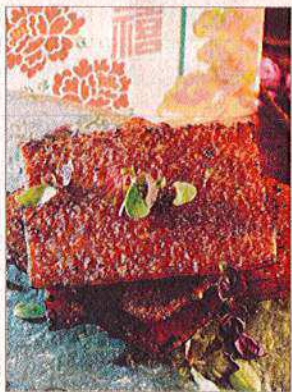
Snow gland with almond paste in whole coconut promises to be good for the complexion (\$14 per serving), among other things. It should be "cooling" after all the grilled and fried-meat feasting. And look beyond the hue to try the homemade Japanese black sesame paste

(\$8 per serving), delicious for its nutty flavour. Visit [www.longbeachseafood.com.sg](http://www.longbeachseafood.com.sg). E-mail [one@longbeachseafood.com.sg](mailto:one@longbeachseafood.com.sg)



## TungLok Group

Spice up celebrations with flame-grilled bak kwa. In honey-glazed and spicy flavours (\$33.80 per 500g). Made with the finest glutinous rice flour and palm sugar, the chain's nian gao comes in traditional, pandan and black sesame flavours (\$20 per box). Available at TungLok restaurants.



## Mandarin Orchard Singapore

Treat your palate to new festive goodies from Shisen Hanten helmed by executive chef Chen Kentaro. They include the Hokkaido pumpkin cake (\$38+, below) and golden ingot pineapple tarts (\$38.80+ for eight pieces). Tel: 6831-6262. E-mail [shisenhanten.orchard@meritushotels.com](mailto:shisenhanten.orchard@meritushotels.com)



**EDITOR** Leong Phei Phei **PROJECT EDITOR** Eve Yap  
**CONTRIBUTOR** Carolyn Hong **CHIEF SUB-EDITOR**  
Uma Venkatraman **ART DIRECTOR** Chris Tan  
**ART AND DESIGN** Lynnette Chia **ADMIN MANAGER**  
Zain Afridi **ADVERTISING SALES** Lina Tan  
(9620-1355) and Jaclyn Sim (8333-5665)

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