

Yummy SG50 salute by restaurants here



LOCAL FARE: Heritage restaurant Fatty Weng's Crispy-fried Barramundi with Asparagus uses locally farmed fish.

Fatty Weng Restaurant in Smith Street is one of the heritage restaurants taking part. Opened in 1967, it will feature Crispy-fried Barramundi with Asparagus (\$16.80) on its menu from July 17 to Aug 2. Executive director Derek Lai says the dish was inspired by Cantonese fried garoupa stuffed with duck liver, which is no longer on the menu.

This new dish has pieces of asparagus wrapped with seaweed, barramundi fillet and mashed potato, and then deep-fried. This is the first time the restaurant – which usually uses seabass from Indonesia and Malaysia – is using locally farmed fish. “Local pro-

duce tends to be a bit more costly,” says Mr Lai. The barramundi used in this dish is from Kuhlbarra.

Barramundi has a less fishy taste compared with seabass, he said. “Hopefully diners will like it and, if they do, we may have it permanently on the menu.”