

Enjoy

Table For 4

# Take your time to dine

**Cosy Italian restaurant in CBD area offers more than just an express lunch**



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**D**OESN'T the Central Business District teem with eateries to cater to the catchment of office workers in the area?

L'Operetta is one of the latest to find a home in Raffles Place, having opened its doors in December last year. The Italian restaurant specialises in Neapolitan pizza, which originates from the city of Naples.

To ensure authenticity, L'Operetta's owners imported a wood oven made from thick volcanic rocks found around the active volcano of Mount Vesuvius near Naples.

The modern and mostly white interiors of the restaurant make it ideal for more than just an express lunch.

Its white cushioned seats, mirror panels and monochrome paintings all contribute to a cosy setting. So if you can spare the time, do soak in the atmosphere as you enjoy your meal.

For those who can't do without a tippie with their meals, L'Operetta also boasts an impressive list of more than 200 Italian wines.

The panel sampled the lunch set, which costs between \$38 and \$48, depending on the number of courses chosen.



the crust, which was fluffy yet chewy, and most importantly, not heavy at all.

## What we didn't

The men felt their entree, the breaded pork chop, tasted slightly bland, and "could have done with more marination".

The dessert platter, which was a tiny sampling of sesame gelato, profiterole and tiramisu, was a tad disappointing although the portion was just ideal.

There wasn't enough rum and sponge fingers in the tiramisu.

The sesame gelato was watered down, and tasted more like a sorbet, said the panel.

■ Table For 4 dined at the invitation of the restaurant.

TNP PICTURES: JOLEEN SEAM  
**WELL-RECEIVED:** Dry-cured prosciutto ham paired with buffalo mozzarella cheese (above) and grilled sea bass (below).



## THE PANEL



Terence Yeo, 35, lawyer



Jaeden Chia, 24, auditor



Daniel Teo, 35, legal counsel

## WHERE WE ATE

L'Operetta  
78, 79 Boat Quay  
Singapore 049866  
Tel: 6438 2482

If you wish to join Table For 4, e-mail cheryll@sph.com.sg with your name, age, occupation and mobile phone number.

## What we liked

The appetisers got off to a good start.

Mr Teo gave the Hokkaido scallop the thumbs-up. The scallop, oven-baked in a butter-based gravy, was "neither too firm nor too soft, and was rich and flavourful", he said.

Another appetiser, the dry-cured prosciutto ham paired with buffalo mozzarella cheese, was silky and there was "no rubbery taste", said Mr Yeo.

The classic Italian fettucine noodle was given a Japanese twist and cooked in a subtle Japanese-influenced curry gravy. It also came with a generous amount of prawns.

Ms Chia said: "I like the gravy's delicate flavour. It's not overwhelming at all."

The men enjoyed their noodles, the aglio olio stir-fried with bottarga, which is cured fish roe.

The bottarga doesn't have a strong fishy taste, thankfully, and spaghetti was springy and firm, said Mr Yeo and Mr Teo.

My entree, the catch of the day - grilled sea bass - was a winner because of its firm flesh. It was well-flavoured with drizzled balsamic vinegar, and the diced tomatoes and rocket leaves on the side provided balance.

The panel also sampled two pizzas from a list of more than 10 choices, the Bismarc (\$28) topped with parmesan and a poached egg, and the Margherita (\$20) which was accented by basil and mozzarella.

All agreed that the strength of pizzas here was

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