

# all mixed up

Who cares if **THE CURRY WOK** is neither local nor Indonesian? It may be Bukit Timah's best-kept culinary secret.

**WHAT:** Unpretentious, hearty home cooking that takes the best from Singapore, Indonesia and even Germany. There's no labelling of the cuisine here.

**WHERE:** The Curry Wok, an unfussy family-run eatery tucked away inside Coronation Arcade in Bukit Timah (#01-04 Coronation Arcade, 5 Coronation Road. Tel: 6862-9231).

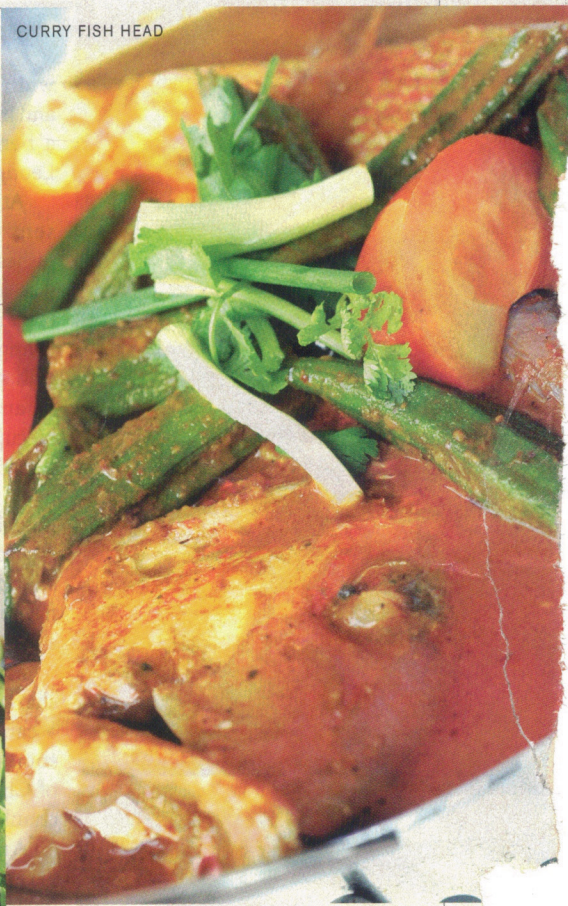
**RECOMMENDED:** The curry fish head (\$18–\$22), spicy and flavourful without being heavy, impressed us with the freshness of the catch. And no wonder — owner Frederick Koh visits the wet market every morning for supplies. Hardly spicy and slightly sweet, the Indonesian-style sayur lodeh (\$4) heaved with thick, fresh coconut milk — good if you like yours that way rather than the diluted lontong versions found elsewhere. The ngoh hiang (\$4 per piece) is juicy and fragrant with minced pork, prawns, mushrooms and spring onions, but it could have been more tightly packed.

**THE PIECE DE RESISTANCE:** The Teochew-style braised pork knuckle (\$16) scores full marks for its tasty tenderness, the result of six hours of patient braising, vital to such large cuts of meat. Unlike the smaller,

PORK KNUCKLE



CURRY FISH HEAD



PHOTOS: LIONEL LAI

sliced-up pieces that you get from other local eateries, The Curry Wok's version borrows from Germany's famous pork knuckle — a tasty hunk of hog limb.