



The exotic city-state is one your [travel4seniors.com](http://travel4seniors.com) editor's favorite world destinations. The former British colony and now independent nation offers some of best restaurants. Here are several favorites:

**Gattopardo:** The traditional Italian pastas are enhanced by fresh seafood harvested in nearby Pacific Ocean waters. Some eclectic dishes are flavored by Asian ingredients and exotic spices. I've enjoyed the tasty bucatini con la sarde. It's made of generous tubes of spaghetti with fresh-caught sardines, fennel, saffron and pine nuts. Gattopardo, Hotel Fort Canning, 11 Canning Walk. [gattopardo.com.sg](http://gattopardo.com.sg)      **Les Amis:** This beautifully appointed French café would fit right in on an exotic Paris boulevard. I've enjoyed the canard special, consisting of leg of duck, French beans, radicchio and pumpkin. Les Amis, 1 Scotts Rd., #02-16 Shaw Centre. [lesamis.com.sg](http://lesamis.com.sg)

**Cherry Garden:** The traditional Chinese restaurant offers a great variety, including Mandarin and Sichuan dishes. Its bright red decor features teak paneling, intimate lighting and excellent service. Enjoy the many varieties of dim sum, especially the steamed spinach prawn variety. Consider the all-you-can-eat-and-drink special for \$100. Cherry Garden, Raffles Bvd, Marina Sq. [mandarinoriental.com/singapore/fine-dining/cherry-garden](http://mandarinoriental.com/singapore/fine-dining/cherry-garden)

**Aoki:** There are three Aoki restaurants in Singapore, all offering excellent Japanese dinners. The local managers boast that much of the raw ingredients are flown in daily from Japan. My choice was the Nigiri Sushi Tokusen dinner. The servings included pickled salad, miso soup, chawamushi, nigiri sushi and a sushi roll. Aoki, 1 Scotts Road. [aoki-restaurant.com.sg](http://aoki-restaurant.com.sg)

**Punjab Grill:** The ultra-modern Indian restaurant ambiance is Oz-like bright glass and shiny metal. Overseen by head chef and local TV personality Jiggs Calra, each dish is carefully prepared in traditional Indian style.

I ordered the Norwegian salmon tikka with vegetable medley. My companion enjoyed the more seasoned tandoori foie gras with mango chutney. Basic cost from \$75. Punjab Grill, The Shoppes at Marina Bay Sands, 2 Bayfront Ave. [marinabaysands.com](http://marinabaysands.com)