



GREEN REVOLUTION

Renowned for fare with outstanding flavour and textures, **LINGZHI VEGETARIAN RESTAURANT** attracts not just vegetarians but meat lovers as well

PART OF THE TUNG LOK GROUP, LingZhi Vegetarian Restaurant offers dishes combining woody mushroom overtones with tangy fruit and vegetable flavours to charm non-meat eaters and culinary agnostics alike.

The chorus of plaudits down the years speaks for the quality of the food. Regular appearances in *Singapore Tatler's Singapore's Best Restaurants* guide since 1995, as well as *Wine & Dine's Singapore's Top Restaurants* guide over the same period, demonstrate its knack to please the elite.

The restaurant was the public favourite in MediaCorp Radio's Gourmet Hunt Most Popular Theme restaurant category in 2005 and 2006. Since inception in 1991, the restaurant has garnered multiple culinary accolades including the Best Dish Award in the Gourmet Hunt of 1998. It was also the Gourmet Hunt 2002 and 2003 Silver Award Winner for Most Popular Theme restaurant (Best Dish) and garnered the Gold Award at the Gourmet Hunt 2004 Best Dish Competition.

As with all gourmet food outlets, LingZhi owes its considerable reputation to the quality of its ingredients. Eschewing traditional reliance on mock meat and gluten products, the chefs practise haute cuisine using the natural essence of mushrooms to enhance the dishes without MSG. According to Tung Lok executive chairman, Andrew Tjioe, this emphasis on pure ingredients is undoubtedly part of LingZhi's success.

Of course, the main reason people keep coming back for more is the outstanding flavour and textures of the food. The kitchen team's inventive versatility is evident in the wide selection of signature dishes: rock & roll salad; crispy wild mushrooms with aeroponic vegetable salad; vegetarian roast duck;

crispy vegetable cake served with sweet sauce; wok-fried monkey head mushrooms with dried chilli; fragrant pineapple fried rice; and vegetarian dim sum. Each dish is deliciously distinct from others.

LingZhi advises patrons to make advance reservations to avoid disappointment but even a spur of the moment visit would yield a consolation prize; both LingZhi restaurants have takeaway counters selling their famous pastries and dim sum.

Tung Lok's other restaurants, Club Chinois, My Humble House and Noble House, have a variety of vegetarian dishes on offer, too. The restaurant chain, famous for its distinct, multi-sensory dining experience, is expanding across Asia, with restaurants in Singapore, Indonesia, China, Japan and India.

LINGZHI VEGETARIAN RESTAURANT

05-01 Liat Towers, 541 Orchard Road.

Tel: 6734 3788

03-09/10 Velocity @ Novena Square, 238 Thomson Road.

Tel: 6538 2992



ALL PHOTOS
LingZhi
Vegetarian
Restaurant's
interior and
tantalising
cuisine