

APPENDIX

Text 1: Hai Tien Lo

Journalist: Kimberley Song

Code	Text	Stages	Analysis
1.1.1	Grand dining takes fanciful shape in the presentation of traditional Cantonese dishes, replete with vegetable carvings and yin yang harmony.	The Decoration	Information about the decoration of the dining table
1.1.2	Their Peking duck is faultless and comes glowing with a back-lit ice globe.	The Food	Information about food serving
1.1.3	Head Chef Chan Chen Hei is very innovative and makes bold forays into the realm of eclecticism like combining panfried oysters in black pepper sauce with mint leaf, supreme 'Kam San' sharks's fin with lobster meat and double-boiled supreme bird's nest with coconut milk.	The Employees	Information about chef's skill to innovate in cooking food
1.1.4	Efficient service with knowledgeable waitresses.	The Employees	Information about waitress's skill to give perfect service
1.1.5	Good wine list with limited choice of French, Swiss, German and Australian vintages.	The Beverages	Information about beverages list
1.1.6	To top this off, a beautiful panoramic view of the city is bound to make dining at Hai Tien Lo an experience of a lifetime.	The Identity	Information about the atmosphere of the restaurant

Text 2: Top of The Plaza

Journalist: Terry Tan

Code	Text	Stages	Analysis
2.1.1	If you have a head for heights, this is glorious dining up on high; soaring 60 storeys with a breathtaking view of Singapore.	The Identity	Information about the atmosphere
2.1.2	In the heart of financial district, it's invariably packed at lunch and the dim sum is a huge draw with special items like slow-cooked spare ribs and a dessert list as long as your arm.	The Food	Information about must-try food
2.1.3	It specialises in imported premium stuff like Japanese dried abalone and even a special vermicelli from Hong Kong.	The Food	Information about the main ingredients
2.1.4	Braised shark's fin is cooked with two whole abalone in a redolent sauce.	The Food	Information about cook method process
2.2.1	Other must-tries include Peking duck, lobster with garlic, sautéed spinach noodles with shredded roast duck meat and 'Buddha jumps over the wall' soup.	The Food	Information about the food list
2.2.2	Also offered are specialities like fresh prawn with pork dumpling, baked abalone	The Food	Information about another food list

	pie and bird's nest with red bean soup.		
2.2.3	Go for the peanut cream, sago and honeydew melon and the durian pudding for dessert.	The Food	Information about special dessert
2.2.4	Good wine list and efficient service despite the crowd.	The Services	Information about the services

Text 3: Yunnan Kitchen

Journalist: Kimberley Song

Code	Text	Stages	Analysis
3.1.1	Clarke Quay is a balmy strip of foodie fun and a meal of Yunnan specialities adds a measure of gustatory refinement.	The Location	Information about the location
3.1.2	The ambience is reflective of tribal China and the food is distinctly different from other Chinese cuisine.	The Identity	Information about the atmosphere and taste
3.1.3	To preserve the authenticity of the mountain cuisine, they specially fly in the indigenous vegetables and meat products from Yunnan.	The Identity	Information about key of the restaurant
3.1.4	So at different times of the year, you may savour exotic vegetables that would not appear in any other Chinese restaurant in Singapore.	The Identity	Information about the specialities

3.1.5	The distilled shark's fin soup, as the name suggests, is a culinary masterpiece where pressure steaming coaxes all the juice and flavours out of chicken wrapped around superior shark's fin.	The Food	Information about cook process
3.1.6	Pu-er-tea-smoked chicken is another speciality worth waiting for and the special rice vermicelli takes a liberal leaf by eschewing traditional variety meats and adding chicken, scallops and prawns.	The Food	Information about cook process
3.1.7	Their fresh-from-tank seafood items are wonderful for their briny freshness.	The Identity	Information about the taste

Text 4: Bangles

Journalist: Veronica J. Zuzarte

Code	Text	Stages	Analysis
4.1.1	In a little corner off Victoria Street is a quiet obscure lane that is home to one of Singapore's finer North Indian restaurants	The Location	Information about the location
4.1.2	Bangles Tandoor (occupying one of those charming old shophouses) scores tops for its decor that spells "faraway pavilions of Indian Maharajas" and	The Decoration	Information about the decoration and the food

	wonderfully fragrant cuisine to match.		
4.1.3	Start with samosas that will stoke your appetite for more.	The Food	Information about appetizer
4.1.4	From the tandoor, order the murgh tandoor (tandoori chicken).	The Food	Information about main course
4.1.5	The mixed naans in a basket are a sensible option for variety and they are just the thing to wipe the savoury curry gravy off your plates!	The Food	Information about taste
4.1.6	Two good options are Murg Mughlai (chicken curry) and Goan fish curry.	The Food	Information about the best food of the restaurant
4.1.7	Complete your meal with the sweet gulab jamun.	The Food	Information about the dessert
4.2.1	Bangles Tandoor also doubles up as an entertainment stop with a live band on the second level and a private on the third with a karaoke system for song birds.	The Facilities	Information about the facilities
4.3.1	And before you go, women diners will be thrilled with a gift of a set of Indian bangles.	The Services	Information about the way restaurant treat their client (service)
4.3.2	A nice touch, don't you think?	The Comment	Journalist Comment

Text 5: Tandoor

Journalist: Joanna Lee

Code	Text	Stages	Analysis
5.1.1	Imagine this: traditional Indian music, classy Indian decor without the usual outlandish gold, distinct blend of spices, talented chefs at work in full view – and you have the best of North India housed in Tandoor.	The Identity	Information about decoration, employee skill, taste and facilities
5.1.2	The restaurant is well-known for perfecting its speciality tandoori items.	The Identity	Information about the speciality
5.2.1	Go for the set dinner menus which offer a sampling of dishes like tandoor murgh (chicken), jheenga malai (fresh prawns marinated with spices and sautéed with tomatoes and onions), lobster masala presented in a rich creamy tomato gravy and desserts of kulfi (Indian ice cream) and the wonderfully sweet gulab jamun, a traditional favourite of a whole milk reduction in a cardamom flavoured syrup.	The Food	Information about the mainstay food
5.2.2	To top it off, service is excellent and standard of food has been consistent over the years.	The Services	Information about the service
5.2.3	Definitely worth a visit.	The Comment	Journalist comment

Text 6: Alkaff Mansion

Journalist: Frederick Lim

Code	Text	Stages	Analysis
6.1.1	Situated on a hilltop, a grand old mansion of an old family (the Alkaffs) is transformed into a charming restaurant.	The Location	Information about the location
6.1.2	The dining hall is filled with antique furniture some of which are more than 100 years old.	The Decoration	Information about the decoration
6.1.3	Historical paraphernalia of ceiling fans, antique mirrors and glass lamp shades all lend and breathe an atmosphere of a bygone colonial era.	The Decoration	Information about the decoration
6.1.4	Far from the madding crowd, a peaceful evening of long drinks precede a grand dinner in the old Indonesian style.	The Identity	Information about the atmosphere
6.1.5	You are treated to a feast of Rijstaffel of over 10 courses, where each course is 'announced' by a ceremonious gong.	The Services	Information about services
6.1.6	The feast consists of various traditional Indonesian meat and vegetable curries which flood the palate with a variety of spices and herbs.	The Food	Information about the ingredients
6.1.7	One can also experience a grand high tea here in the	The Beverages	Information about beverages

	sultry afternoons in the cool, airy halls.		
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Text 7: Sanur

Journalist: Tan Joo Ai

Code	Text	Stages	Analysis
7.1.1	Small and unpretentious, Sanur scores on its spread of traditional favourites like tahu telur (egg and beancurd omelette), fish manado (spicy, sour curry) and grilled or sauced chicken dishes.	The Food	Information about the best food
7.1.2	No flash décor here but the food more than makes up for it.	The Identity	Information about the specialities
7.1.3	The tahu telur was voted the third most popular dish in the 1995 Singapore Food Festival.	The Food	Information about best food
7.1.4	The beef rendang and sambal kangkong are exceptional and the desserts like chendol and avocado shake are richly heavenly.	The Food	Information about the other food
7.1.5	Very much a family restaurant, it also attracts an ongoing flow of executives looking for a fine but value-for-money Indonesian eatry.	The Identity	Information about the types of restaurant
7.1.6	There are four other Sanur branches at: Centrepoint, tel: 734-2192, Chinatown Point, tel: 534-5152.	The Branches	Information about phone number of branches

Northpoint, tel: 754-7541 and Suntec City, tel: 338-2777.		
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Text 8: Klongtan Ping

Journalist: Koh Li Li

Code	Text	Stages	Analysis
8.1.1	This Thai-Teochew hybrid offers affordable and quality food that appeals to those with less spicy inclinations yet still wanting to devour some Thai treats.	The Identity	Information about the specialities
8.1.2	Less generous in the use of robust spices, the restaurant's 'unfussy' interior caters to big family groups and a healthy lunch-time crowd of professionals.	The Identity	Information about decoration
8.2.1	Plan your meal thus: braised superior shark's fin in brown sauce served in claypot, fried fish maw with prawns baked crab with vermicelli and salt-baked king prawns.	The Food	Information about the food serving
8.2.2	Do not miss the braised goose web, it is an amalgam of wonderful flavours.	The Food	Information about the taste
8.2.3	The Teochew steamed fish and fried rice are also house specialities.	The Food	Information about other food
8.2.4	Klongtan Ping is great for an affordable and first-time	The Identity	Information about the specialities

	try of this form of cuisine; if you are experimenting.		
8.2.5	The unique way dishes are served in claypots is really one of the best ways to retain stock, aroma and flavor.	The Identity	Information about the key of restaurant
8.2.6	Klongtan Ping's new outlet is at #02-01 Pidemco Centre Singapore 058717, tel: 538-8835	The Branches	Information about the branches

Text 9: Asuka

Journalist: Frederick Lim

Code	Text	Stages	Analysis
9.1.1	Tiong Bahru may not be dripping with class and style but Asuka Japanese Restaurant is a gem of beautiful restaurant in a neighborhood shopping centre.	The Location	Information about the location
9.1.2	Soft yellow lighting sets you in a mellow mood while the soft plunking shamisen music wafts through the place.	The Identity	Information about the services, decoration, and atmosphere
9.1.3	Japanese elements such as Noh masks highlight the sleek interior design not unlike Philippe Starck's.	The Decoration	Information about the decoration
9.1.4	Three separate menus (lunch, teppanyaki and sushi plus sashimi) assure patrons that restaurant vouches authenticity.	The Services	Information about services

9.1.5	From the 15-seater sushi counter, you get the freshest of sashimi and sushi.	The Facilities	Information about the facilities
9.1.6	The usual fare is offered but venture further and you will be rewarded with creamy giant cod semen and a crunchy giant cockle in a refreshing, piquant vinegar sauce.	The Food	Information about affordable prices of food
9.1.7	There are also deep-fried baby crabs and grasshoppers.	The Food	Information about another food
9.1.8	Lest Asuka should frighten you, be assured that it offers two nine seater teppanyaki counters for those who prefer to have their food cooked.	The Facilities	Information about the facilities

Text 10: Inagiku

Journalist: Ng Su-Ling

Code	Text	Stages	Analysis
10.1.1	This is Japanese dining of the highest order.	The Abstract	Journalist comment
10.1.2	True to the Japanese concept of zen harmony, dining here is an experience in harmony of body, soul and mind, reflected in its décor and refined cuisine.	The Decoration	Information about the atmosphere and decoration
10.1.3	To set the scene, softly-piped Kitaro music infuses the serene atmosphere with dramatic	The Services	Information about the atmosphere and the Services

	punctuations making this a draw for a mostly businessman clientele.		
10.1.4	The fairly large interior is further sectioned off into sushi, teppanyaki and tempura counters and private tatami rooms.	The Facilities	Information about the facilities
10.2.1	Have the choya ume to kick off your meal – this sweet plum liqueur is a Japanese aperitif.	The Beverage	Information about the taste
10.2.2	Popular items include assorted sashimi, tempura and beef tenderloin teppanyaki.	The Food	Information about best food
10.2.3	Inagiku has made dinners sit up with its king prawns teppanyaki, mainly because of the buttery sweet sauce – the chef’s secret.	The Food	Information about ingredients
10.2.4	If it suits your preference, the restaurant also offers kaiseki (Japanese set meals) that harmonise with the seasons.	The Services	Information about the services
10.2.5	The fragrance green tea ice cream here is one of the best in town.	The Food	Information about the dessert

Text 11: Nanbantei

Journalist: Frederick Lim

Code	Text	Stages	Analysis
11.1.1	True to the style of the little neighborhood eateries in Japan,	The Identity	Information about the specialities

	Nanbantei is cosy corner that specialises in yakitori, or Japanese grill.		
11.1.2	Opened for more than ten years, this franchise from Tokyo served delightful grilled meats done with Japanese creativity and imagination.	The Identity	Information about the history of restaurant
11.1.3	The Singapore Japanese community swears by it and the local sing their praises.	The Identity	Information about the history of the restaurant
11.1.4	This is the only Japanese restaurant in Singapore that specialises in the art of yakitori.	The Identity	Information about the specialities
11.1.5	The Japanese sense of order and aestheticism prevails even in this humble little restaurant as the food arrives in skewers with everything cut to bite sizes.	The Services	Information about the services
11.2.1	Favourites here include juicy asparagus wrapped with Japanese bacon, the restaurant's specially-made chicken meatballs and crispy shisamo (Japanese pregnant fish).	The Food	Information about the best food
11.2.2	And the food is prepared on the ordinary grill.	The Services	Information about cook process
11.2.3	Specially designed for the restaurant, diners get watch chefs in action while they dip their sticks	The Services	Information about the services

	of meat into a special miso (fermented beans) sauce.		
11.2.4	Best of all, real charcoal is used to add a smoky flavor to the food.	The Identity	Information about the key of restaurant

Text 12: Seoul Garden

Journalist: Ng Su-Ling

Code	Text	Stages	Analysis
12.1.1	No other Korean restaurant can be credited with creating mass appeal for Korean fare as Seoul Garden has.	The Abstract	Journalist comment
12.1.2	Part of the attraction is the fantastic buffet comprising some 50 items from cold salads, to fresh meats, seafood and a dessert selections.	The Services	Information about the services
12.1.3	Regulars will be familiar with the hot-plate-cum-steamboat concept for do-it-yourself dining, so it is literally sizzling hot before you eat it.	The Services	Information about the services
12.1.4	Best of all, Seoul Garden is also replacing traditional ventilators with a better technology that allows you to dine peacefully without smoke in your eyes.	The Facilities	Information about the facilities
12.2.1	If buffet is not your fancy, the set meals are a bargain from S\$8-S\$15.	The Price	Information about the price range

12.2.2	These are particularly good for executives who need to whiz in and out for a quick lunch.	The Comment	Journalist Comment
12.2.3	Seoul Garden is also at: 4190 Ang Mo Kio Ave 6 (452-1339), #02-45 Bugis Junction (334-3339), #01-15 Bukit Timah Plaza (466-1339), #02-56 Parkway Parade (345-1339), #05-01 Shaw Centre (733-1339) and #04-02 Tampines Mall (786-1339).	The Branches	Information about the branches

Text 13: The Tavern

Journalist: Tan Joo Ai

Code	Text	Stages	Analysis
13.1.1	The Tavern's location is charming in itself, sitting comfortably in a row of pre-war shop-houses that have seen better days.	The Location	Information about the landmark
13.1.2	Swiss food is little known in Singapore and this restaurant is a good introduction.	The Identity	Information about the specialities
13.1.3	Cheese figure prominently in many Swiss dishes, so for cheese lovers, the raclette is enough to make you weep with joy.	The Food	Information about the food
13.1.4	A mini alpine heap of cheese is served with dill pickles, onions and new	The Food	Information about the food serving

	potatoes – stodgy but nice.		
13.1.5	Swiss barley soup is unusual to say the least, rather like Scotch broth.	The Food	Information about the food
13.1.6	Also try the roekt laks, warm smoked salmon steak which is full of flavor and taste.	The Food	Information about the ingredients
13.1.7	And you can't do without fondue of course.	The Food	Information about other food
13.1.8	Gruyere, emmentalen and raclette cheese are melted with kirsch in an enamel saucepan into which you dip chunks of bread.	The Food	Information about food serving
13.1.9	Indeed, cheese fondue conjures images of alpine ambience and resonant yodeling and is practically an institution in Switzerland.	The Food	Information about the food taste
13.1.10	The restaurant attracts a discerning gourmet crowd.	The Comment	Journalist comment

Text 14: Esmirada

Journalist: Terry Tan

Code	Text	Stages	Analysis
14.1.1	Tucked away in Peranakan Place at the foot of Emerald Hill is the cosy, rustic nook.	The Location	Information about the location
14.1.2	Great Mediterranean feel with a rustic charm highlighted brilliantly by the wooden tables and	The Decoration	Information about the decoration

	chairs, slate floor tiles, dried flowers and dried sheaves of wheat stalks hanging from the ceiling.		
14.1.3	Ambience is laid-back provincial and dining here is full of surprises.	The Identity	Information about the atmosphere
14.1.4	The menu touches on several cuisines including Turkish, Italian, Greek, Spanish, Portuguese and even Bosnian.	The Identity	Information about the specialities
14.1.5	Starters offer soup items from Italian, Greek and Turkish kitchens and the salads are wonderful creations of unrestrained largesse.	The Food	Information about appetizer
14.1.6	A crowd-puller is crostini misti, a herby bread toasted and dunked in a choice of creamy, chunky dips ranging from taramosalata and cheese to tuna and vegetables.	The Food	Information about food serving
14.1.7	Moussaka and couscous are delightful and paella, though not quite as complex as that in Valencia, is nonetheless very good eating with lots of seafood, meat and vegetables in grainy rice.	The Food	Information about the food

Text 15: Coachman Inn**Journalist: Koh Li Li**

Code	Text	Stages	Analysis
15.1.1	This doesn't fail with its intriguing mix of traditional traveller's fare and new-age cooking.	The Identity	Information about the specialities
15.1.2	It is a meat house first and last, reflecting an era in Europe when coachmen paused for sustenance while their steeds were changed.	The Identity	Information about the specialities
15.1.3	With more than a touch of the elegant international table, ambience is colonial, quiet and cosy.	The Identity	Information about the atmosphere
15.1.4	Start the meal at Coachman Inn with a thick and creamy lobster seafood soup cooked by the table-side, a novel idea much favoured by many regulars.	The Food	Information about the appetizer
15.1.5	Kudos also for the smoked Scottish salmon with garlic bread and theatrical flambé steaks.	The Food	Information about the ingredients
15.1.6	Warm service by smartly dressed waiters makes their showmanship even more enjoyable.	The Employees	Information about the employees skills
15.1.7	An out-of-this-world dining experience can also be had here in a special hunting room.	The Facilities	Information about the facilities

15.2.1	Frequented mainly by working executives and families.	The Identity	Information about specialities
15.2.2	Coachman Inn also has an outlet at Parkway Parade, tel: 348-3237.	The Branches	Information about the branch

Text 16: Drake

Journalist: Terry Tan

Code	Text	Stages	Analysis
16.1.1	How does one categories such a place?	The Abstract	Journalist abstract
16.1.2	No matter, for it fulfils every classification you can think of.	The Abstract	Journalist abstract
16.1.3	Principally, it is all about cooking duck.	The Abstract	Journalist abstract
16.1.4	Starters are very clever concoctions like potted duck with thyme, waterfowl which is a delicious minced duck with water chestnut roll and, of course, Peking duck.	The Food	Information about the ingredients
16.1.5	If you have a penchant for this bird, The Drake is a culinary paradise.	The Identity	Information about the specialities
16.1.6	Seaduktiv lives up to its name; a shredded duck meat and fish maw soup.	The Food	Information about the food
16.1.7	Ducklantis is an alluring braised duckling with sea cucumber.	The Food	Information about the ingredients
16.1.8	But the piece de resistance must surely be the desert duck, a superb deep-fried	The Food	Information about the food taste

	crispy boneless duck that is one of its kind.		
16.1.9	The ambience is reminiscent of a barn set in secluded countryside with memorabilia of all things duck.	The Identity	Information about the atmosphere
16.2.1	Even desserts are done with popular duck in mind, as in duck's tongue, but is really a wonderful éclair.	The Food	Information about dessert

Text 17: Brazil Churrascaria

Journalist: Donald Urquhart

Code	Text	Stages	Analysis
17.1.1	The authentic flavours of the Brazilian churrascaria, (Portuguese for barbecue) will have meat lovers rejoicing.	The Identity	Information about the specialities and taste
17.1.2	There is no a la carte menu in this restaurant – the price of your meal includes a buffet-style salad bar and endless servings of various cuts of grilled meat.	The Services	Information about services
17.1.3	Each of the meats (chicken, beef, lamb, pork and Brazilian-style pork sausage) is specially marinated before being grilled.	The Food	Information about cook process
17.1.4	Roving meat waiters, or Passadors, then carry the shanks of meat on long	The Services	Information about the way restaurants serve food

	skewers to patron's tables where servings are deftly carved.		
17.1.5	Each of the meats has its own distinct and savoury flavor which can be supplemented by a delightfully light vinegar sauce.	The Food	Information about the taste
17.1.6	The salad bar features over 13 different salads including the quint essential and very delicious Brazilian-style black beans, or feijoada.	The Facilities	Information about the facilities
17.1.7	Brazilian artwork complements the warm and casual ambience with its earthy floor tiles and wood highlights.	The Decoration	Information about the decoration
17.1.8	A selection of South American, European and Australian wines is available.	The Beverages	Information about the beverages

Text 18: Papa Joe's

Journalist: Joanna Lee

Code	Text	Stages	Analysis
18.1.1	Papa Joe's is a fun and hip place drawing yuppie types who need to relax with a much-needed drink followed by distinctive Caribbean/Cajun fare.	The Identity	Information about the specialities
18.1.2	Dressed up with decorations and furniture from Mexico, USA and	The Decoration	Information about the decoration of the salad bar

	Europe, the mood is funky and fun with a somewhat out-of-place but effective presence of a multicoloured ‘Mini-Minor’ smack in the middle of the restaurant serving (you wouldn’t guess) as a salad bar.		
18.2.1	This is great as a one-stop for drinks, dinner then hot-night-out venue as all aspects of this bar and restaurant stay impressively consistent.	The Identity	Information about the atmosphere
18.2.2	A live band from USA entertains after 10 pm, playing R&B, Motown and hits from the 80s.	The Services	Information about the services
18.2.3	Some of the interesting dishes to try are: gumbos (thick stewy soup), Cajun-style ribs, Caribbean rum fish and Cajun grilled prawn remoulade (prawns grilled sugarcane in a sweet roasted bell pepper remoulade).	The Food	Information about the food
18.2.4	Share your desserts as all are gratifying.	The Comment	Journalist Comment

Text 19: Trader Vic’s

Journalist: Ng Su-Ling

Code	Text	Stages	Analysis
19.1.1	Walking into Trader Vic’s is like entering the	The Identity	Information about the atmosphere

	subterranean world of ship.		
19.1.2	Beautifully done up with Polynesian artefacts, sea paraphernalia, paper lanterns and paraffin lamps, this is the place for those with a yearning for the high seas.	The Decoration	Information about the decoration
19.1.3	The food is not confined to Polynesian fare, but includes a fair variety from the Oriental wok.	The Identity	Information about the specialities
19.1.4	The Chinese wood-fired oven lends a special smoked flavour to specialities such as fillet mignon and plum blossom duck.	The Food	Information about cook process
19.1.5	The Indonesian lamb roast is done to a pink, tender, tasty treat.	The Food	Information about cook process
19.1.6	Cosmo tidbits are an amalgam of spareribs, fried prawns and crab mousse in a wan ton wrapper.	The Food	Information about the ingredients
19.1.7	Trader Vic's also carries exotic cocktail, particularly the famous Mai Tai, a blend of Martinique and Jamaican rum.	The Beverages	Information about the ingredients
19.1.8	Weekend lunches are a steal at about S\$ 15 for soup, salad, entrée and dessert.	The Price	Information about the price

19.1.9	Dinner is slightly pricey, but on Sunday nights, a party of three or more can opt for the dinner buffet at S\$ 25 per person which allows unlimited orders of selected items from the menu.	The Price	Information about the price
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Text 20: Doc Cheng's

Journalist: Donald Urquhart

Code	Text	Stages	Analysis
20.1.1	This attempt at the East-meets-West culinary genre works extremely well.	The Identity	Information about the specialities
20.1.2	The tempura ahi is the best embodiment of the restaurant's cooking style – yellow fin tuna coated in wasabi (Japanese mustard), wrapped in nori (Japanese seaweed), tempura-battered, fried for an instant and set in an English mustard sauce – nirvana on earth.	The Food	Information about cook process
20.1.3	A good selection of starters is complemented by an ample selection of electric main dishes such as the lemongrass and tamarind beef fillet – sort of tom yam fillet.	The Food	Information about the appetizers
20.1.4	Ambience is provided via the image of bon viveur and raconteur, Doc Cheng, in this beautiful restaurant of three district areas	The Decoration	Information about the decoration

	surrounding a central exhibition kitchen.		
20.1.5	Giant chandeliers, art deco leaded glass and early colonial antique pieces juxtapose with monochromatic tiles and racy red leather upholstery.	The Decoration	Information about the decoration
20.1.6	The service – efficient and professional, yet witty and engaging – is clearly some of the best you’ll find on the island.	The Services	Information about the service

Text 21: The Spot On the Club

Journalist: Veronica Zuzarte

Code	Text	Stages	Analysis
21.1.1	So what on earth would entice you to go all the way to Science Park Drive to eat?	The Location	Information about the location
21.1.2	The Spot on the hub is definitely it!	The Comment	Journalist comment
21.1.3	New age cuisine with Renaissance-inspired décor.	The Decoration	Information about the decoration
21.1.4	The gold leaf-covered bar area, the unusual expanse of space and the reproductions of da Vinci’s masterpieces are a definite talking point.	The Decoration	Information about the decoration
21.1.5	The day crowd is mainly made up of professionals in the area.	The Comment	Information the specialties

21.2.1	The East-meets-West cuisine is deliciously innovative.	The Identity	Information about the specialities
21.2.2	Try the duck with mango and beansprouts for a perfect blend of flavours as an appetiser.	The Food	Information about the appetizer
21.2.3	You will find that the crab ravioli served in asparagus soup is a mingling of cultures and a palate pleaser.	The Food	Information about the food serving
21.2.4	A highlight is the lamb with sambal, wrapped in potato crust.	The Food	Information about food serving
21.2.5	The hint of sweet sambal and the mango chutney ratatouille brings out the succulent flavour of the tender lamb.	The Food	Information about taste
21.2.6	If you prefer fish, the grilled snapper on a bed of couscous should be your choice.	The Food	Information about food



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