

GO BIG



Confusing layout aside, there are actually a couple of good reasons to visit Central mall - Tanjong for its delicious black pig tonkatsu, Nippon-Ya for amazing Japanese snacks and Gobi for dessert.

Gobi, readers of this column will know, makes these little cakes that come in sets of six or 12. Each one looks like a work of art.

Customers have been bugging owner Lee Ai Ming to think bigger and she has. Not only has she opened the new outlet in an un-missable spot at the front of Central, she is also now selling whole cakes. They're still smaller than the ones you find in patisseries but will serve six quite nicely.

Try Gobi's version of the Austrian favourite, Sachertorte. Called the Spicy Sacher Torte (\$42 for a 850g cake, above), it is covered with dark, shiny chocolate and topped with mini macarons. Inside, the rich and dense chocolate sponge is sandwiched with chocolate ganache. And

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TAN HSUEH YUN

instead of the usual apricot jam filling, there are bits of candied ginger. The result is a dreamy cake with a little heat from the ginger to tame the richness.

On a lighter note, Flaming Raspberry (\$36 for a 500g cake, right) is a shiny, pinky-red dome of a cake with chocolate mousse and a rather intense raspberry bavaois and coulis inside.

Like the mini-cakes, these larger ones are also perfectly formed and so pretty to look at. What's great is that they taste as good as they look.

Cakes, from Gobi, 01-27 Central, 6 Eu Tong Sen Street, tel: 6534-8187.
Opening hours: 11am to 9pm daily.

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