

# Creamy 'malunggay' pesto and 'laing' pasta

TODAY'S LIFESTYLE DICTATES HEALTHY eating, just as it is tolerated to eat "rich" once in a while, especially if the menu is as exquisite as this diner recently had.

**RATING INDEX**



Poor



Good



Excellent

**Le Bistro**

Streetside, Forbes Tower, Fraser Place, Valero cor. H.V. de la Costa, Salcedo Village, Makati City; tel. 4031841.

This a new venture of partners who used to be actively involved with a popular brand of coffee. Le Bistro is a resto that serves café food and drinks, light meals, coffee and cocktails/refreshments.

**Dining area:** Very now, pleasant; done in teal blue and beige. The Age of Aquarius, a time of harmony (of nature) is symbolized by the giant mural depicting sea life in brilliant yellows and browns. The ambiance is cheerful, efficient, easy.

**Staff:** Courteous, quick.

**Service:** Gracious, knowledgeable.

**Suggested menu:** Start with a small bowl of Corn and Potato soup, enough to whet one's appetite. Choose Spinach Salad and be ready for the main course/s. They

**THE QUIET DINER**  
 RESTOS AT A GLANCE

use big-size, especially baked *pan de sal* for their sandwiches: Fish Burger with side Salad or Mushroom Burger of whole-wheat Pan de Sal, also with salad. Do not miss the Creamy Malunggay Pesto Pasta cooked with chicken and lemon zest. Punctuate the meal with any type of coffee, served as coffee should be. They are open from breakfast to 10 p.m.

Usual charges are added to the bills.

**Rating:**



**The Terrace at 5th**

Unit 93, G/F, Greenbelt 5, Ayala Center, Makati; tel. 7296860/0860.

The exquisite taste of the resto's lady partners is evident in the interiors and food.

**Dining area:** The springy ambiance of a terrace is transported to the interiors, done in pistachio green (from the hand-painted walls to the take-home bags). Even the "little" room is like a garden, full of blooms.

**Staff:** Gracious, attentive.

**Service:** Impeccable. Chef Cecile constantly checks on how the guests are treated.

**Suggested menu:** The salads are light and plated so attractively that one is tempted to order more than one. Cynthia's Amazing Artichoke Salad is a winner, just as Ivi's Tofu with Truffle coil is, likewise CCY's Salad of Prosciutto wrapped green with Mozzarella cheese. Ingenious is the Laing Pasta, so Laing with Coconut Cream. Then try the Calatagan Batangas-style US Short Ribs with Garlic Roasted Cole Slaw. Not to miss is Sole Meuniere in lemon butter with marble potatoes. Share Halo-halo to punctuate the super meal.

Usual service and government charges and senior discounts.

**Rating:**

