

By BEA J. LEDESMA.

Sunday Lifestyle

Call us food junkies, intrepid cuisine enthusiasts or just plain hungry. When it comes to food, no one is more willing to push the envelope — taste and appetite-wise, at least — than we are. At The Block, we more than meet our match. The selection of restaurants is staggering. The Asian joints alone are a significant number. For a mall that prides itself on the ultimate dining experience, more is always merrier at The Block. Here, fusion cuisine mingles with fast-food fare. Thai, Vietnamese, Japanese, American, Italian, and Filipino cuisine are all within reach. Hungry yet? Take a look around. There's more to see and taste.

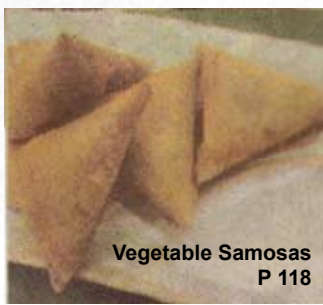
Food tripping at The Block at SM City North Edsa

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Tilapia in
Malaysian
cream sauce,
P238



Vegetable Samosas
P 118

Banana Leaf Asian Café: Fusion done right

You can sample all of Asia with just a few selections from this resto's menu. With dishes that hail from Malaysia, Thailand, Singapore, India, and Indonesia, just picking one can be a challenge. Our suggestion? Go for HK chef Lenny Yu's favorites: Penang char kway teow (P188) and tilapia in Malaysian cream sauce (P238). You can trust the guy who created Banana Leaf's menu.

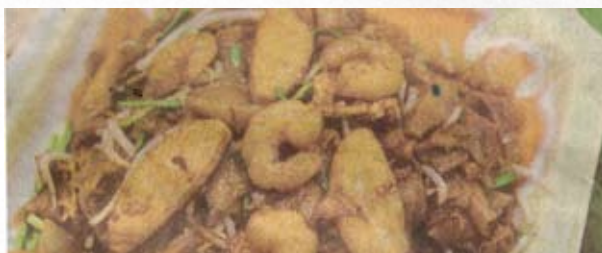
Banana Leaf is located at 3/F The Block (tel. 442-0808).



Roti Chanai, P 75 and
curry sauce, P 30



Malaysian Chicken Curry
with Potatoes P228



Penang char kway
teow, P188