



One night in each town.....



# FLORENCE & MILAN

Some members in our group (in fact just one) were starting to act crazy because he did not have his daily dose of white rice and Chinese food..



So we had no choice but to look for a Chinese Restaurant in Florence, near to our hotel...



Round the corner, we found one.....the “Ristorante ChinaTown”. How to go wrong with a name like that?





The food turned out to be the best Chinese food we had during the tour. Note all the empty plates.....



The wine went to our heads and some of us started to belch  
out Chinese songs.....



Others soon followed.....



We thought that we'll be kicked out because the locals were angry at us. Instead they really missed our singing, and were sad to see us go.....





The owners saw us to the door.....



.....because he was so happy with us? Or did he just want to make sure that we leave his place in peace and quite??



Seemed like we were about to wake up the whole neighbourhood.





Some were so drunk they needed help from friends to steady themselves.....



Others could hardly stand.....





....and started to howl at the moon outside our hotel.



Fortunately all got home safely...



On our last night in Milan, we had the best meal of our whole trip at the local Nobu restaurant.



The tuna belly, chopped and topped with green onion (Negi-toro) shown on the top right hand corner was to die for...





Generous slices of Salmon (Shake) topped with Salmon Roe (Ikura) on a bed of greens..





Birthday boy really enjoying himself.....



This is what made Nobu famous to the Western palate. Not accustomed to raw sashimi, the food is lightly seared on the outside whilst the inside is still raw. The sweet Japanese sauce was perfect with the dish.



Thick slabs of Akami and Toro which would satiate even the most jaded palate.



It certainly brought a smile to Ah Siong who booked the restaurant for us....



It was a 7 course extravaganza which will long linger in our memory.....





Our Sashimi master chef...



Assorted Tempura with chunks of Ebi and Ika.



Hard at work to ensure quality...



Most felt that the Sushi platter was the least interesting though...after all the wonderful courses before.



This was the sushi Chef.....





Dessert was equally delightful, with fresh flowers to enjoy.



So was the entertainment.....



Our resident beauty judge certainly approved.



Brudder Chew celebrated his birthday – again, again, and again....as he did on all the previous nights. Everyday was his birthday on the trip. Talk about taking profit!





Overall it was a great conclusion to our trip to Italy.





- The End