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Unit 3

Name:	() Class:	Date:

You have found a review of a restaurant in Singapore in the magazine. Read the review.

Text 2 Restaurant review



Location:

1094 Serangoon Road, Singapore

Hours: Mon, closed

Weekdays, 11 a.m.-10 p.m.

Weekends, 10 a.m.-10 p.m.

Price:

Main courses, HK\$90-125

Taste: ★ ★ ★

Decor: ★ ★ ★ ★ ★

Service: ★ ★ ★ ★

Price: ★ ★ ★

1 As children, my friends and I loved Harry Potter. So, I was ecstatic when I heard there was a new Harry Potter themed restaurant.

- 2 At 7 p.m., we arrived for our reservation. The brick walls, wooden tables and candles made Platform 1094 feel like the dining hall at Hogwarts. The restaurant offered some robes, witch's hats and wands for us to use as photo props. Our waiter was helpful and patient while helping us take lots of photos!
 - 3 Unfortunately, the dishes on the menu did not match the
- 10 Harry Potter theme.
 There weren't any chocolate frogs or stoat sandwiches.
 I ordered some ribs,
- 15 a savoury dish with some fruit that added sweetness. The ribs



were very tender and melted in my mouth.

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Unit 3

Name:	() Class:	Date:
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- 4 The best part was ordering Mr Lich's Flaming Brew. You light this drink on fire! As 20 you sprinkle cinnamon on top, tiny sparks fly up.
 - **5** When the bill came, I was surprised at how much money we spent, but the fun night was worth it.
 - 6 Did I like Platform 1094? I think it could expand on its Harry Potter theme, but as a dining experience, it was enjoyable.

Text 3 Recipe

Chocolate Frogs

Chocolate frogs are a popular magic treat in Harry Potter's world. Though these may not hop around, they taste just as delicious! How many can you eat?

Note: I bought a chocolate frog mould for this recipe last month. It's available online here.

5 Ingredients

- 0.5 kilograms of chocolate
- 1 cup of peanut butter
- 1 teaspoon of vanilla
- 0.5 cups of brown sugar
- 10 1 pinch of salt

Directions

- 1 Melt the chocolate in a pan over a pot of boiling water.
- **2** Lightly coat the frog moulds with chocolate. Put the moulds in the fridge for 10 minutes.
- 15 **3** Mix the peanut butter, vanilla, brown sugar and salt together.
 - **4** Pour some of the peanut butter mixture into each mould. Then cover the mixture with more melted chocolate.
- 20 **5** Put the moulds in the fridge for about 20 minutes.



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Unit 3

٧c	ame:	()	Class: _	D	ate:			
ma re	omprehension 2 aking chocolate frogs view and the recipe. acken ONE circle on	s. Answer her For multiple-c	qu	estions	using informat	tion fro	m the res	tauran	
Re	estaurant review								
1	According to the general information and ratings about the restaurant, are the following statements True (T) , False (F) or Not Given (NG) ?								
		Stateme	nt	S			Т	F	NG
	i) Platform 1094 is	open from 10) a.	.m. to 10	p.m. on Frida	ays.	0	0	0
	ii) Some main cou HK\$100.	rses at Platfor	m	1094 co	st more than		0	0	0
	iii) Julia felt impres	sed by the ded	cor	at Platfo	orm 1094.		0	0	0
2	Who does 'our' refe	er to in line 3?							
3	What is the main put A to advertise the B to show the link C to make complir D to critique the m	food choices a between Platf nentary remar	at F orr ks	Platform n 1094 a about th	and Harry Pot	ter		в с О О	D O
4	What does 'this drin	nk' (line 19) re	fer	to?					
5	Find one word in paragraph 4 that is similar in meaning to 'lightly drop'.								
6	Did Julia have a positive or negative opinion of the following aspects of the restaurant? Blacken ONE circle only.								
						I	Positive	Nega	tive
	i) The costumes a	nd props prov	ide	ed			0	0)
	ii) The food choice	s on the menu	ı				0	0)
	iii) The drink she o	rdered					0	0)
	iv) The total cost of	the meal					0	0)

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Unit 3

No	e: () Class: Date:						
	omplete the sentence below. Ilia thought the restaurant could become better by	.					
<u>Re</u> 8	coording to the first step, which of the following is the correct way to melt the nocolate? A B C O O O						
9	rder the following steps for the chocolate frog recipe. Number the steps (1–4). reps ool the chocolate a second time in the refrigerator. oil a pot of water. dd the peanut butter mixture into each mould. ut a thin layer of chocolate on the moulds. omplete the following summary of part of the recipe. Use ONE word to complete the blook.	 					
	each blank. First, (i) some chocolate. Then, pour a small amount of this into (ii) shaped like frogs. After that, make the filling, which has peanut butter, (iii), brown sugar and salt. Put half a (iv) of brown sugar and a (v) of salt. After that						
11	omplete the following sentences with words from the texts. Make sure your aswers are grammatically correct. Annie was absolutely and could not stop smiling when her friends threw her a surprise birthday party! (Text 2, paragraph 1) The new restaurant is so popular that you need to make a months in advance. (Text 2, paragraph 2)						
	your baking tin with butter before pouring your cake batter (Text 3)	in.					