

FoodPicks

Rebecca Lynne Tan
Food Correspondent recommends



DUCK RAMEN IN HOLLAND VILLAGE

New duck ramen specialist Ginza Kamo Soba Kyudaike Keisuke is my current ramen obsession – I have already eaten here three times since it opened at the beginning of this month.

The shop uses Irish duck to make its stock, which is simmered for about six hours for the clear, slightly herbal version (above), and nine hours for the rich and thick version. Prices start at \$14.90 a bowl.

I am a fan of both. Add a smidgen of yuzu kosho to the broth for more depth and a little bit of tang. Other options include spicy miso, tsukemen and mazesoba, as well as duck rice bowls.

The slices of duck are sweet and supple. I especially love the yuzu duck meatballs. Soft and bound together with egg, they are not stodgy and delicious enough to eat on their own.

WHERE: Ginza Kamo Soba Kyudaike Keisuke, 16A Lorong Mambong
MRT: Holland Village **OPEN:** 11.30am to 2.30pm, 5 to 10pm (weekdays); 11.30am to 10pm (weekends)
TEL: 6463-4344
INFO: www.keisuke.sg

PHOTOS: FIREBAKE, GINZA KAMO SOBA, KYUDAIME KEISUKE, MORSELS, REBECCA LYNNE TAN



NEW DISHES AT MORSELS

Morsels is my little oasis for a good lunch. I like its weekly lunch noodle sets (\$28), which are luxe and more refined takes on dishes such as wonton noodles and prawn mee.

Its chef-owner Petrina Loh has also recently revamped her sharing menu, which is available for both lunch and dinner, with more dishes available at dinner time. Prices start at \$45 for five courses at lunch and at \$55 for six courses at dinner.

I am particularly wowed by her Toast – fermented iceberg lettuce and mushroom ketchup on multi-grain toast. It isn't the prettiest

of dishes, but, boy, is it packed with flavour.

There is a sweet tartness and a little bit of spice to the crunchy iceberg, which has been fermented in a brine with juniper berries, Sichuan peppercorns and star anise. It goes well with the concentrated umami flavours of the mushroom ketchup and the zingy housemade ricotta that has been mixed with umeboshi flesh.

Another stand-out dish is the Truffled Braised Korean Abalone (above). The dish comes together very nicely – the abalone is braised in truffle dashi with aka miso and

fermented red beancurd, and served with earthy pickled wood-ear fungus, and nutty wheatberry that is toasted before it is cooked in truffle-infused milk. A splash of squid ink vinaigrette gives it acidity and balance.
WHERE: 01-04, 25 Dempsey Road
MRT: Farrer Road **OPEN:** Noon to 3pm (Tuesdays to Saturdays), 11am to 3pm (Sundays), 6 to 10.30pm (Tuesdays to Thursdays), 6 to 10.30pm (Fridays and Saturdays), closed for dinner on Sundays and all day on Mondays
TEL: 6266-3822 **INFO:** Go to www.morsels.com.sg or e-mail reservations@morsels.com.sg



A HEARTY KEBAB

Pasir Ris Central Hawker Centre, one of the newest hawker centres to open this year, features 22 stalls run by new-generation hawkers. These stalls, which sell everything from braised Iberico pork to a mix of brown and Japanese pearl rice to Korean army stew, are located on the second floor. The ground floor features more traditional fare such as oyster omelette and prawn noodles.

It's great to see such a wide variety of food at reasonable prices.

EPIKebabs specialises in Middle Eastern-style kebabs (from \$6) or shawarma (above) – a pita filled with shaved meats that have been grilled on a vertical spit, typically accompanied by salad, pickles, hummus and other sauces.

It also serves meat – beef or chicken – with rice (\$6.50) and sandwiches (\$6). The juicy, flavourful meats are marinated overnight in a punchy blend of spices. I like garlic mayonnaise with mine.

After the kebabs are wrapped, they are grilled in a panini press to give the pita – the version EPIKebabs uses has a texture similar to prata – a nice crisp.
WHERE: EPIKebabs, 02-04 Pasir Ris Central Hawker Centre, 110 Pasir Ris Central
MRT: Pasir Ris **OPEN:** 11am to 9.30pm daily
INFO: www.epikebabs.com

FIREBAKE'S NEW DAY-TIME OFFERINGS

Vegemite, a salty, malty and strongly flavoured spread popular in Australia, has been a staple for me since I was a child. I never tire of Vegemite toast. Add avocado or cheese and I'm in heaven.

It's hard to get Vegemite anything outside of home. So I am delighted to find out that Firebake in East Coast has an all-day bun called the Cheesymite (\$4) – a bun with swirls of Vegemite and cheese.

The dense bun has a lovely sourdough flavour and familiar notes

of heady Vegemite and mature cheese. Slap on some cold butter to enjoy.

Not a fan of Vegemite? Try the Morning Buns (\$3.50 each), sourdough buns with cinnamon and zesty lime, instead.

Both buns are available from 8.30am to 5.30pm.

There are also all-day sandwiches, chicken, beef and lamb pies, and baked eggs served with bacon.

For tea, opt for the scones (\$10 for two, with tea or coffee), which have

a full flavour and a bit of heft, or the moist and fragrant lavender lemon cake (\$8 for a slice, with tea or coffee, or \$5 a slice without a drink).

WHERE: Firebake Woodfired Bakehouse & Restaurant, 237 East Coast Road **MRT:** Eunos **OPEN:** Breakfast, 8.30 to 11.30am; lunch, 11.30am to 2.30pm; afternoon tea, 2.30 to 5.30pm; dinner, 6 to 10pm, (Tuesdays to Sundays), closed on Mondays **TEL:** 6440-1228 **INFO:** www.firebake.sg



FOOD

PROMOTIONS

The St Regis Champagne Brunch

Brasserie Les Saveurs at The St Regis Singapore has launched a new epicurean brunch experience that includes champagne pairing. The selection of mains prepared a la minute ranges from Charolais beef striploin with red wine-glazed shallots, pomme puree and Bordelaise sauce to Pacific cod with young spinach, black mussels, Pernod and saffron emulsion and dill oil.
WHERE: Lobby level, The St Regis Singapore, 29 Tanglin Road
MRT: Orchard **WHEN:** Sun, noon - 3pm
PRICE: \$148++ - \$395++ a person
TEL: 6506-6860 **INFO:** E-mail bls@stregis.com

Atlas' Executive Lunch

To celebrate Atlas' first anniversary, executive chef Daniele Sperindo has brought back favourites from previous set lunches to create the Atlas March Executive Lunch Menu. Highlights include blow-torched wagyu beef tartare, fermented portobello, light truffle custard, veal scaloppini a Marsala wine sauce and Trapani couscous. For dessert, there are housemade cannoli, sweetened ricotta and candied fruit.
WHERE: Parkview Square, 600 North Bridge Road **MRT:** Bugis
WHEN: Weekdays, noon - 3pm
PRICE: \$38++ a person (two courses), \$48++ a person (three courses); for wine, add \$24++ (two glasses) - \$30++ (three glasses)
TEL: 6396-4466 **INFO:** E-mail reservations@atlasbar.sg

Organic And Sustainable Week At Dolce Vita

In support of Earth Hour, Dolce Vita is presenting a five-course set menu with a line-up of sustainable dishes. Featuring responsibly sourced ingredients, the dishes include Australian Bangalow pork belly; Uovo, a slow-poached organic egg topped with spinach coulis, layers of parmesan fondue and a hint of black truffle; and organic buckwheat spaghetti served with lobster and cherry tomatoes ragu. Choices of mains include The Merluzzo, a seared Atlantic cod fillet topped with organic olive oil and lemon emulsion; and roasted pasture-fed beef tenderloin paired with smoked eggplant.

WHERE: Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Esplanade
WHEN: Mon - March 25, noon - 2.30pm (weekdays), 6.30 - 10.30pm daily
PRICE: \$148++ a person
TEL: 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

FOC Group Presents A Tuna Extravaganza

A trio of one-Michelin-star chefs from Barcelona and two guest chefs from Singapore will perform El Ronqueo De Atun, the 3,000-year-old traditional Spanish art of dissecting a whole tuna. They will craft lunch, dinner and tapas menus highlighting different parts of the 100kg bluefin tuna imported from Spain that will be paired with fine wines and sherries. A Four-Hands Spanish Tuna Lunch & Dinner at FOC Restaurant (in Hongkong Street) will be followed by a Spanish Evening of Tuna & Sherries at FOC Pim Pam (in Orchard Road), where the chefs will create a tapas dish featuring the tuna parts.
WHERE (MRT)/WHEN: FOC Restaurant, 40 Hongkong Street (Clarke Quay)/Wed, noon - 2pm, 6 - 11pm; FOC Pim Pam, 01-29 Claymore Connect, 442 Orchard Road (Orchard)/Thu, 6pm **PRICE:** \$48++ a person (set lunch), \$88++ a person (set dinner); \$16++ - \$25++ (tapas)
TEL/INFO: 6100-4040, e-mail reservations@focrestaurant.com; 6100-4242, e-mail reservations@focpimpam.com

Lobster Nasi Lemak At Town Restaurant

A luxe take on a perennial local favourite, the Lobster Nasi Lemak at Fullerton Hotel's Town Restaurant marries a whole lobster – marinated with tangy chilli, sugar and white pepper, and deep-fried – with coconut scented rice and an omelette.
WHERE: Lobby level, The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN:** Till April 30, 11.30am - 2.30pm, 6.30 - 10.30pm
PRICE: \$29++, add \$10++ for a glass of beer or Singapore Sling
TEL: 6877-8911/8912
INFO: fullertonhotels.com

Hearty & Light At Beast & Butterflies

Beast & Butterflies, the social dining concept of M Social Singapore, has introduced a new menu that is divided between Beast – hearty, robust dishes brimming with bold

flavours and textures – and Butterflies, which comprises dishes with lighter cooking styles. Starters include scallop carpaccio (\$26++), thinly sliced Hokkaido scallops treated with a yuzu and sesame marinade, and collagen soup (\$18++). New mains include scallion soy barramundi (\$26++), cod fish (\$30++) and Sichuan lamb steak (\$38++).
WHERE: 90 Robertson Quay **MRT:** Fort Canning **WHEN:** Daily, 6 - 10.30am, 11.30am - 2.30pm, 5 - 10.30pm **PRICE:** Selected dishes: \$18++ - \$38++ **TEL:** 6657-0018 **INFO:** E-mail fmb.mss@millenniumhotels.com

Carlton City's Plate Offers 38 Per Cent Off Buffets

Plate restaurant at Carlton City Hotel is offering 38 per cent off its Meat On Thursday Semi-Buffer Dinner and Sea & Grill Dinner Buffet on Fridays and Saturdays. The semi-buffet celebrates meat dishes such as seared ribeye steaks, tender lamb chops and sticky caramelised pork ribs, while the signature dinner buffet features fresh seafood on ice, such as oysters and snow crabs, as well as meats off the grill.
WHERE: Level 3, Carlton City Hotel, 1 Gopeng Street **MRT:** Tanjong Pagar **WHEN/PRICE:** Thu (6.30 - 10pm), \$45 nett an adult & \$22 nett a child (aged seven - 12, free for those up to six years old); Fri & Sat (6.30 - 10pm), \$49 nett an adult & \$24 nett a child **TEL:** 6632-8922 **INFO:** E-mail f&b@carltoncity.sg

Ramen Tenji Goes Tom-Yummy

Ramen Tenji and sister brand Soi Thai Soi Nice have blended Japanese and Thai flavours in their latest offering, Tom Yum Ramen. The tom yum broth is hand-prepared daily by head chef Worawang Phairit and the ramen is served with prawns, char siu and Ajitama egg.
WHERE: 01-28 The Seletar Mall, 33 Sengkang West Avenue **MRT:** Sengkang (Fernvale LRT) **WHEN:** Weekdays, 11.30am - 10pm, weekends & public holidays, 11.30am - 10pm **PRICE:** \$17.90++
TEL: 6581-2189/2190
INFO: facebook.com/soithaisoinice, facebook.com/ramentenijsg

Shaburi & Kintan Buffet New Menu

Shaburi & Kintan Buffet has launched a new menu, which includes seafood, chicken, Angus beef and unlimited

servings of wagyu. The shabu-shabu buffet starts at \$12.80++ (weekday lunch) for 60 minutes or \$19.80++ for 90 minutes. There is also a premium Japanese BBQ buffet at the same prices, with a student promotion (Mon - Thu) from \$9.80++.
WHERE: 03-11 Jem, 50 Jurong Gateway Road **MRT:** Jurong East **WHEN:** 11.30am - 10pm daily
PRICE: From \$12.80++
TEL: 6262-4329 **INFO:** facebook.com/shaburiandkintan

ST PATRICK'S DAY

Irish Beef Stew And Lucky Leprechaun Ginger Bread At Youngs

The kitchen team at Youngs has created themed items for St Patrick's Day. St Paddy's Green Pea & Egg with honey-baked ham (\$10++) is the starter. Mains are Cloverful Vegetable Shepherd Pie (\$16++) and Luck of the Irish Beef Stew (\$22++). Guinness beef stew with root vegetables. For dessert, there is Lucky Leprechaun Ginger Bread (\$8++). Cocktails are called Soul of Patrick (\$15++) and The Bishop (\$15++).

WHERE: The Oval @ Seletar Aerospace Park, 3 Hyde Park Gate, **MRT:** Punggol **WHEN:** Today, 11 - 2am; tomorrow, 8.30 - 2am; Sun, 8.30 - 1am
PRICE: Mains: \$16++ - \$22++, cocktails: \$15++, starters & desserts: \$8++ - \$10++ **TEL:** 6734-2850 **INFO:** E-mail info@youngs.com.sg

Stout Tasting Trio & The O'Dozen Oysters At Angie's

Angie's Oyster Bar celebrates St Patrick's Day with three pints of its favourite and rarest craft stouts – with a round of premium Irish Gigas oysters.
WHERE: 45-01, 50 Raffles Place **MRT:** Raffles Place **WHEN:** Till tomorrow, noon - 2pm, 5 - 11pm
PRICE: \$15++ for stout tasting paddle; \$42++/\$54++, includes half-dozen/one-dozen Irish Gigas oysters **TEL:** 6221-9555 **INFO:** E-mail hello@50rp.com.sg

Bargain Guinness Draught At Coastes

Celebrate St Patrick's Day by the beach at Coastes Sentosa. The bar is offering two cans of Guinness Draught at almost half the usual price.
WHERE: 01-05, 50 Siloso Beach Walk **MRT:** HarbourFront **WHEN:** Till Sun,

9 - 1am **PRICE:** \$18 nett (usual price \$34) for two cans of Guinness Draught **TEL:** 6631-8938 **INFO:** E-mail reservations@coastes.com

EASTER

Blue Jasmine Easter BBQ Lunch

An egg hunt and face-painting are among the family activities lined up by Blue Jasmine at Park Hotel Farrer Park to go with its Easter BBQ lunch. Guests can even take a dip in the hotel's rooftop pool. Enjoy free-flow classic Caesar salad or Greek salad, hot dishes such as black mussels with lemon and thyme or penne with tomato arrabiata. Then choose from seven condiments to pair with airflown ribeye steak, lamb chops, chicken breast and sausage or king prawns and crayfish. Besides the desserts and chocolate Easter eggs, there will also be candy floss and popcorn for the kids.
WHERE: Level 5, Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** April 1, noon - 3pm **PRICE:** \$58++ an adult, \$29++ a child (aged six - 12, free for those up to five years old) **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

Hilton Easter Sunday Brunch

There are eight live stations of fresh seafood, prime meat cuts, a dedicated cheese room and a 6m-long dessert showcase. The seafood bar is stocked with half-shell scallops, Alaskan king crabs, Maine lobsters and oysters from France, Ireland and the United States. The open-flame charcoal grill & carvings station serves US prime ribs, roasted suckling pig, Sakura chicken and herb-roasted leg of lamb. Asian-Western specialities include Singapore-style chilli crab with mantou, claypot chicken briyani and seafood tom yam fried rice.
WHERE: Opus Restaurant, Lobby Level, Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** April 1, noon - 3pm **PRICE:** \$108++ a person; \$128++ a person, includes free-flow wine & beer; \$168++ a person, includes free-flow champagne, wine & beer; \$55++ a child (aged five - 12) **TEL:** 6730-3390 **INFO:** E-mail sinhi.F&B@hilton.com

White Rabbit's Easter Sunday Brunch

There will be a spread of roasts, seafood such as Maine lobsters and

Sakoshi oysters, and sweet treats. Mains include pan-roasted saltbush lamb saddle, pan-seared fjord trout and sous-vide chicken leg and poached barramundi. There will be bouncy castles, balloons and candy floss to keep the kids happy.
WHERE: 39C Harding Road, Dempsey Hill **MRT:** Botanic Gardens
WHEN: April 1, 10am - 3pm **PRICE:** First seating (from 10am): \$108++ an adult, \$58++ a child (aged six - 12); second seating (from 12.30pm): \$128++ an adult, includes a glass of Boizel Champagne or Hendrick's Gin & Tonic, 58++ a child
TEL: 6473-9965 **INFO:** E-mail eat@thewhiterabbit.com.sg

CHAMPAGNE/WINE EVENTS

Rose Champagne Dinner By A Bevy Of Roses

The Asian Masters series is bringing together an all-female cast to cook up a storm. The items are Hanaho Flower (Hokkaido scallop noodles) by Josephine Loke (Andaz); Ginger Flower (rojak) by Alysia Chan (Andaz); Oxalis Flower (duck breast) by Petrina Loh (Morsels); and Wildflowers (a dessert of raw honeycomb, kaffir lime and coconut almond sable) by Jasmin Chew (Stellar). Featured Rose Champagnes include Moët & Chandon Rose Imperial, Veuve Clicquot Rose NV, Ruinart Rose and Glenmorangie Signet.
WHERE: Morsels, 01-04, 25 Dempsey Road **MRT:** Botanic Gardens
WHEN: Thu, 7pm **PRICE:** \$123++ (\$98.40++ for HSBC cardholders)
TEL: 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

Atmstel Cuisine And Tiberio Wines

Atmstel's corporate executive chef Angelo Sergio presents a five-course menu paired with the wines of Tiberio. Dishes include Risotto Alla Cicala Greca (risotto with crayfish bisque, eggplant confit and orange coulis) and Tagliata Di Manzo (grilled sliced beef striploin with rucola, grana padano julienne, cherry tomato and raspberry wine reduction). Among the featured wines are the 2015 Tiberio, Trebbiano d'Abruzzo and 2014 Tiberio, Montepulciano d'Abruzzo.
WHERE: B1-22 South Beach Avenue, 26 Beach Road **MRT:** Esplanade
WHEN: Thu, 7pm **PRICE:** \$108++ (\$86.40++ for HSBC cardholders)
TEL: 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg