

## FOOD

## PROMOTIONS

**Jamie's Italian Office Lunch Delivery Service**

Offices within 1km of Jamie's Italian VivoCity and Forum can now have lunch delivered to their workplaces at \$15.95+ a person, with a minimum order for 10 people made at least two days in advance. Available are items such as Superfood Salad, Roast Beef & Mustard or Harissa Chicken sandwiches and desserts such as Classic Lemon Meringue Pies.

**WHERE (MRT):** 01-165/166/167 VivoCity, 1 Harbourfront Walk (HarbourFront); & 01-01/04 Forum Shopping Mall, 583 Orchard Road (Orchard) **WHEN:** Noon - 3pm daily **PRICE:** \$15.95+ a person **TEL:** 6733-5500 (VivoCity), 6655-7676 (Forum); lunch delivery: 6731-5906

**Lime's Refreshed Super Lunch Sunday**

Expect a line-up of more than 70 international and Asian favourites – from cold cuts and gourmet cheeses to a la minute pasta and a meat parade of Australian Lamb rack and Peking duck. The dessert table features treats such as mini Magnum ice cream and muah chee (glutinous rice balls).

**WHERE:** Lobby level Parkroyal on Pickering, 3 Upper Pickering Street **MRT:** Chinatown **WHEN:** Sundays, 12.30 - 3.30pm **PRICE:** \$82++ - 158++ an adult, \$41++ a child aged six - 12 **TEL:** 6809-8899 **INFO:** E-mail lime.prsp@parkroyalhotels.com

**Potato Head's Tribute Burgers**

Potato Head Singapore has launched the first of its three Tribute Burgers to pay homage to Hollywood and music royalty. The Under Pressure Burger, inspired by Queen and David Bowie's 1981 hit collaboration track, features a slow-cooked, sous-vide 150g Black Angus beef patty, with shaved fennel, lemon, ketchup, brie de meaux, truffle aioli and tomato, packed in a toasted demi broche bun.

**WHERE:** 36 Keong Saik Road **MRT:** Outram Park **WHEN:** Till June 30, 11am - midnight (Tue - Sun) **PRICE:** \$22++ **TEL:** 6327-1939 **INFO:** pthead.com

**East-West Weekday Afternoon Tea At Atrium**

The new three-tier English Afternoon Tea features pastry chef Eddy Yau's favourite ingredient – chocolate, while the refreshed Peranakan Afternoon Tea has new creations such as Muar Otah Kueh Pie Tee by Nonya chef Nancy Teo.

**WHERE:** Atrium and Pacific Marketplace, Level 1 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** From May 1, 2.30 - 5.30pm (Mon - Fri) **PRICE:** \$42++ a person (\$80 for two) **TEL:** 6826-8240 **INFO:** E-mail celebrate.sin@panpacific.com

## WORLD GOURMET SUMMIT

**Six-course Wine Dinner At Xin**

Xin Cuisine Chinese Restaurant has prepared a six-course dinner menu paired with fine champagne and wines from around the world. Highlights include the Symphony Platter of chilled octopus, Peking duck and fruit (paired with G.H. Mumm Brut Cordon Rouge Champagne), braised beef (Katnook Founder's Block Shiraz) and black bean cod with superior light soya sauce (Ruffino Libaio Chardonnay Toscana).

**WHERE:** Level 4 Holiday Inn Singapore Atrium, 317 Outram Road **MRT:** Outram Park/Tiong Bahru **WHEN:** April 13, 6.30 - 10.30pm **PRICE:** \$128++ a person **TEL:** 6731-7173 **INFO:** E-mail xin.sinhi@ihg.com

**Songkran At Tamarind Hill**

Tamarind Hill explores the culinary traditions of Thailand with Talad Tamarind, a night market held on the evening of Songkran for guests to interact with its chefs and join a water fight. Talad (Thai for market) features numerous live stations, an extensive buffet line and free-flow beer. Culinary highlights include Khao Chae, a rice dish soaked in jasmine water, and street-food favourites such as Jackfruit Curry.

**WHERE:** 30 Labrador Villa Road **MRT:** Labrador Park **WHEN:** April 13, 7 - 10pm **PRICE:** \$89 nett (free-flow food & beer) **TEL:** 6278-6364 **INFO:** E-mail singapore@tamarindrestaurants.com

## SECRETARIES WEEK

**Lunch, Dinner, Gift Vouchers From Hotel Fort Canning**

The Salon at Hotel Fort Canning celebrates the contributions of administrative professionals with a three-course lunch and a four-course dinner. The menu includes chilled smoked Peking duck prepared sous vide and a main course choice of the Asian-inspired seared barramundi or the fusion samgye-tang confit.

**WHERE:** Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning **WHEN:** April 25 - 30 **PRICE:** Lunch: \$28++; dinner: \$38++ **TEL:** 6799-8809 **INFO:** E-mail fnb@hfcingsingapore.com

**Win Cartier Watch, iPhone X Or Staycation At Carousel**

Treat your administrative colleagues to a hearty lunch at Carousel at Royal Plaza on Scotts and stand a chance to win prizes such as a Cartier Tank Solo watch, a 256GB silver iPhone X or a weekend staycation at the hotel. Menu highlights include oven-roasted striploin with Yorkshire pudding and Jacob potatoes, sous-vide poached spring chicken with vegetables and basil seafood thermidor with wild mushrooms and live teppanyaki prawns.

**WHERE:** 25 Scotts Road **MRT:** Orchard **WHEN:** April 23 - 27, noon - 2pm **PRICE:** \$68++ a person **TEL:** 6589-7799 **INFO:** E-mail carousel@royalplaza.com.sg

## MOTHER'S DAY

**Eight-course Lunch, Dinner At Min Jiang At One-North**

Highlights of the set lunch or dinner include the restaurant's famed wood-fired crispy and juicy Peking duck, braised whole Hokkaido sea cucumber in golden broth and pandan jelly with lime sorbet.

**WHERE:** 5 Rochester Park **MRT:** one-north/Buona Vista **WHEN:** May 5 & 6, 12 & 13, lunch: 11.30am - 2.30pm, dinner: 6.30 - 10.30pm **PRICE:** Lunch: \$388++/\$488 (for six/10 people); dinner: \$488++/\$788++ **TEL:** 6774-0122 **INFO:** E-mail mj1n@goodwoodparkhotel.com

**Brunch Favourites For Mum At Porta**

Porta Fine Food & Import Company's brunch spread includes Fine de Claire oysters; chicken Waldorf salad; and desserts such as tiramisu and lemon tart. Prizes such as a staycation are up for grabs.

**WHERE:** Level 1 Park Hotel Clarke Quay, 1 Unity Street **MRT:** Fort Canning **WHEN:** May 13, noon - 4pm **PRICE:** \$38++ an adult, \$19++ a child (five - 11 years old; free kid's Dish of the Day for those below five years old) **TEL:** 6593-8855 **INFO:** E-mail hello@porta.com.sg

**Stellar At 1-Altitude Sunday Brunch**

Expect a premium selection of fresh seafood platters of Fine de Claire and Loch Fyne oysters, dashi poached Alaskan king crab, Hokkaido scallops carpaccio and servings of truffled lobster risotto. There are also smoked French chicken breast and foie gras from the live stations, and tender cut meats such as slow-roasted wagyu ribeye.

**WHERE:** Level 62 One Raffles Place **MRT:** Raffles Place **WHEN:** May 13, noon - 3pm **PRICE:** \$95++ an adult, \$45++ a child (six - 12 years old, free for those below six years old); add \$45++ for free-flow Prosecco, \$135++ for bottle of Veuve Clicquot **TEL:** 6438-0410 **INFO:** E-mail info@1-altitude.com

## WINE EVENTS

**Dragon Chamber Dinner With Cloudy Bay**

Favourite Chinese recipes are given a dash of Western influence at this event. The evening's menu, which also introduces a new wave of Chinese dishes that include Korean and Japanese ingredients, includes mala Irish duck wrapped with lotus bao (paired with 2015 Cloudy Bay Pinot Noir) and Dragon's Claw with Huai Shan (2017 Sauvignon Blanc).

**WHERE:** Lokkee, 03-01 Plaza Singapura, 68 Orchard Road **MRT:** Dhoby Ghaut **WHEN:** Wed, 7pm **PRICE:** \$128.00++ (\$102.40++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

**Wine & Greens: Biodynamic Wine Tasting**

Enjoy an afternoon of wine-tasting paired with microgreens. Sip on biodynamic, sustainably sourced wines and pick your favourite two to enjoy full glasses of, then go on a tour of Citizen Farm's various growing facilities. Participants will learn about growing food in the heart of urban Singapore, food-waste programme and eating and drinking clean with biodynamic wine and microgreens.

**WHERE:** Citizen Farm, 60 Jalan Penjara **MRT:** Queenstown **WHEN:** April 14, 3 - 5pm **ADMISSION:** \$51.40, tickets from goo.gl/rde5H7 **INFO:** E-mail penjara@citizenfarm.com.sg

**La Strada Cuisine With Tenuta Sant'Antonio Wines**

La Strada presents its signature Italian cuisine over a five-course menu, with dishes such as fresh buffalo burrata, chargrilled octopus and lamb two ways. Paired Tenuta Sant'Antonio wines include 2014 Scaia Bianco Garganega - Chardonnay Veneto IGT, 2012 Selezione Antonio Castagnedi, Amaronella Valpolicella DOCG and 2004 Argille Bianche, Recioto della Valpolicella DOCG.

**WHERE:** La Strada, 01-13 Shaw Centre, 1 Scotts Road **MRT:** Orchard **WHEN:** April 24, 7pm **PRICE:** \$158++ (\$126.40++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg

## FoodPicks

**Rebecca Lynne Tan Food Correspondent recommends****COMFORTING CANTONESE DISHES AT MUI KEE**

I have found a new favourite in Orchard Road for Cantonese-style sliced fish congee and beef brisket noodles.

Famed Hong Kong eatery Mui Kee, which ran as a pop-up at Casa Verde at Botanic Gardens, is now a full-fledged restaurant. It opened last week, taking over the space of defunct wine bar Caveau. The queues are mad, so go earlier or later, not at peak meal times.

Things to eat here include the tenderfin belly congee (\$18), a smooth, fragrant congee with smoky flavours and fresh chunks of fish – comfort in every mouthful. You can

also have congee with sliced beef, century egg, sliced parrot fish, scallops, Alaskan King crab legs, frog legs and pork innards.

I am particularly wowed by the dry beef brisket noodles (\$12.80, above) – springy noodles with fork-tender beef brisket braised in aromatic spices, and pieces of tendon soft but chewy enough to want to keep sinking your teeth into it, bite after bite.

**WHERE:** Mui Kee, 01-12 Shaw Centre, 1 Scotts Road **MRT:** Orchard **OPEN:** 11.30am to 3pm, 6 to 10pm (Tuesdays to Sundays), closed on Mondays **TEL:** 6737-2422 **INFO:** Go to www.muikkee.com.sg

**KAGOSHIMA WAGYU AT GORDON GRILL**

Fine-dining restaurant Gordon Grill at Goodwood Park Hotel is serving Japanese beef for the first time since it opened in 1963. The month-long promotion, which ends on May 4, features full-flavoured Kagoshima wagyu beef.

The meals kick off with a seven-course dinner (\$168++ a person) that is available only tonight. Thereafter, the restaurant will offer a three- or four-course lunch (from \$58++ a person) and a four-course dinner (from \$108++ a person, add \$50 for wine-pairing).

I tried some of the dishes at a preview earlier this week. They include a Kagoshima wagyu tartare that goes well with the acidity of the sour cabbage it is topped with; and a grilled Kagoshima A4 wagyu tenderloin served with wasabi and a housemade yakiniku sauce with mirin, soya sauce and apple.

But for a better taste of this well-marbled wagyu, order the fattier sirloin, available a la carte for \$5.20 for 10g (minimum 200g). It is perfectly grilled – eat it on its own and savour every bite.

**WHERE:** Gordon Grill, Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard **WHEN:** The set lunch and dinner menus start from tomorrow until May 4, noon to 2.30pm, 7 to 10.30pm daily **TEL:** 6730-1744 **INFO:** Go to www.goodwoodparkhotel.com or e-mail gordon\_grill@goodwoodparkhotel.com

**CONVENIENT HALAL MEAL BOXES**

Online halal-certified restaurant and one-box meal specialist Grain just launched its new dinner service at the beginning of the month.

So now, aside from lunch deliveries between 11am and 2pm on weekdays, meals can also be delivered at dinner time, between 6.30 and 9.30pm.

This takes the hassle out of thinking what to feed a bunch of hungry office workers when there is a lunch talk.

It is also a good option for when the team has to stay late and needs to order in or if you just do not feel like cooking.

Prices start at \$9.95 a box, with a delivery fee of \$2.

Its meal boxes range from fusilli with a hunk of pan-seared salmon to thunder matcha rice tea with a gooey-yolk hanjuku egg.

I like the otah and flaked black cod (above), as well as the grilled farm

fresh chicken boxes best.

The otah is fantastic – it has great texture with punchy flavours, chunks of fish and a good level of spiciness.

It is served over brown rice with charred broccoli and shiitake mushrooms. Goji berries add a touch of sweetness.

The chicken box is one that I could probably eat often because of its good balance of unobtrusive flavours.

Here, tender grilled chicken breast is served with cherry tomatoes and arugula on black and brown rice, with a spoonful of basil, parsley and peanut pesto that adds a little bit of zip to the dish.

Every week, Grain adds a new item to its list of staples. The new dish is available for two weeks. Order online.

**WHERE:** Grain **WHEN:** Available for delivery on weekdays, 11am to 2pm, 6.30 to 9.30pm **TEL:** 3163-5335 **INFO:** grain.com.sg

**THE MONDAY UNDERGROUND SUPPER CLUB SERIES**

Get up close and personal with an intimate supper club session at Salted & Hung. The restaurant is teaming up with two bars, Native and BarStories, for a monthly cocktail-pairing series, for the next six months. Each session is limited to 12 people and will take place on a Monday night.

The first instalment (\$150++ a person, for five courses and five cocktails) is happening on April 16. Dates for subsequent sessions have not been firming up, so check with the restaurant.

The first three sessions will feature drinks by Native's Vijay Mudaliar and Leon Tan, while the following three sessions will showcase creations by David Koh of BarStories. The food is done by the restaurant's executive chef Drew Nocente and his team.

I previewed the upcoming supper club session earlier this week and loved it. It was enjoyable and chill.

You sit at the counter, so you get a full view of the open kitchen. Expect a collaborative approach to the



menu, with the chef and bartenders using similar ingredients to tie the drinks and dishes together.

Think masala gin-cured salmon with smoky charcoal emulsion carried cauliflower, and pickled beetroot and onions, paired with a refreshing and bright masala gin and tonic. Other courses include lamb neck char siew on housemade sourdough flatbread (above) with manchego, paired with a whisky infused with crumbs from the

flatbread that give the spirit a round, full and savoury ending note.

The chef and bartenders are there to chat and share their insights too, so it definitely will not be a dull night.

**WHERE:** Salted & Hung, 12 Purvis Street **MRT:** City Hall **WHEN:** April 16, 7pm. Thereafter, the supper club will take place once a month, on a Monday. Dates have not been firming up yet **TEL:** 6358-3130 **INFO:** Go to www.saltedandhung.com.sg or e-mail info@saltedandhung.com.sg

PHOTOS: GORDON GRILL, GRAIN, MUI KEE, SALTED & HUNG X NATIVE