

FOOD

PROMOTIONS

Blackwater Power Lunch
Modern Australian eatery Blackwater has unveiled a weekday power lunch menu featuring a regular rotating two-course menu. The two-course option (\$34) allows guests to select their favourite dishes (main with starter or dessert). The signature three-course menu (\$44+) is also available.
WHERE: 97 Amoy Street MRT: Telok Ayer Jernih Mon-Fri (noon-3pm) **PRICE:** \$34-\$44
TEL: 6234-2232 **INFO:** E-mail info@blackwater.sg

Viaggio In Italia Brunch
At Fortino
Fine-dining Italian restaurant Fortino's Viaggio In Italia (journey of the senses) menu features a selection of cold appetizers, charcoal-grilled meats, pastas and risotto cooked in a cheese wheel and more. There is no buffet, only a la carte. Caprese Classica. There is also Polenta Tonnata - thinly sliced roasted polenta in a sauce made from tuna and anchovies. House-made Scorfano Salmon with cured Atlantic swordfish is served with a fennel and orange salad, while Fritto Di Mare comprises scallops, tiger prawns, calamari, blue mussel and baby scallops tossed in Amalfi lemon dressing. From the charcoal grill are items such as seabass fillet and Argentinean beef filet.

WHERE: 02-06 Fullerton, 1 Fullerton Road **MRT:** Raffles Place **WHEN:** Weekends (noon-2:30pm) **PRICE:** \$68++ per person add \$40++ for free-flow Prosecco **TEL:** 6600-7564 **INFO:** dhn.com.sg/fortino

Four-Hands Dinner At Nami
Guest chef Kazuo Takagi at Nami Japanese-Lake Nam Restaurant Kyoto Cuisine Takagi and hosting chef Shigeo Akiba present a seven-course dinner of four-hands dinner at Nami. Offerings include eel chikashi sushis, steamed abalone with abalone liver sauce and soy flower, illu belly with wild mushroom and truffle, pan-fried salmon and Manila clam with spring vegetables and bamboo shoots, cooked in Nami's signature dashi, will be served.

WHERE: Level 24 Tower Wing, Shangri-La Hotel Singapore, 222 Orange Road **MRT:** Stevens **WHEN:** Today Sun **PRICE:** \$350++ per person **TEL:** 6213-4399 **INFO:** dining.sls@shangri-la.com

Song of India Celebration Brunch Fiesta
The Song of India hosts a Sunday Brunch Fiesta to celebrate its 13th anniversary. The buffet line-up offers more than 25 dishes including signatories alongside live stations helmed by resident chef Manjunath Murug. Guest chefs Ivan Yee (The 1925 Brewing Co Restaurant), Ong Jing Qin (President of the Singapore Junior Chefs Club) and Richard Ravel (Chef of French chef) will each prepare a dish that pays homage to Singapore. Khao soy curry with smoked lamb and glutinous rice (Filo), sambar stringy baob with chinkank salad, dombol and French kyo toast, slow cooked egg, soya sauce butter and whipped white pepper cream (Ravel).

WHERE: 33 Scotts Road MRT: Newton **WHEN:** Sun, 11:30am-3:30pm **PRICE:** \$68++ per person, add \$20++ for beer & wine for each course **INFO:** E-mail namastat@songoindia.com

Lower East Side Celebrates Cinco De Mayo
Cinco de Mayo, which falls on May 5, marks Mexico's 1862 Battle of Puebla and is celebrated with parties. Lower East Side's two outlets have specials for the occasion. The Raffles Place restaurant has lined up until May 5

Rebecca Lynne Tan Food Correspondent recommends

YUZU CHIFFON FOR MOTHER'S DAY
So you want to bake for Mother's Day and you want it to be a crowd-pleaser. It shouldn't be too heavy or too sweet. It should be fancy without being too over-the-top.
Well, here's the perfect suggestion: Go for Simple Indulgence Patisserie's Yuzu Passion cake (\$72, order by Monday to get \$4 off), a chic, timeless cake that is delicious, too.
The subtle yuzu-flavoured chiffon cake is light and airy. Eating it is like biting into clouds.
It is iced with soft yuzu Chantilly cream and tastefully decorated with edible flowers, yuzu curd and cubes of passionfruit jelly.

There's also a surprise in the centre of the cake - tangy passionfruit curd, which keeps the cake moist and gives it a touch of playfulness.
The cake will disappear in no time. There will be no leftover cakes, no complaints, which makes for a good start this Mother's Day.
WHERE: Simple Indulgence Patisserie, 02-02, 62 Somme Road **MRT:** Farrer Park **OPEN:** Pre-orders are available for collection from 9am to 4:59pm daily. The shop does not have cakes for walk-ins.



PHOTOS: SIMPLE INDULGENCE PATISserie, POTATO HEAD SINGAPORE, ARTICHOKE, SUSHI KIMURA

TRIBUTE BURGERS AT POTATO HEAD
Three Buns at Potato Head Singapore makes a mean burger. There are more than 10 signature burgers to choose from, and you can also add on extras. They're really disappointing if you're hankering after a huge hunk of meat.
It recently launched its Tribute Burger series, to honour and pay homage to the greats in music and Hollywood.
The series kicks off with the Under Pressure burger (\$22, above), named after Queen and David Bowie's 1981 hit, which is one of my all-time favourite songs. Plus, the Black Angus patty is first cooked sous vide (love the pun of the burger's name) before it's seared. You'll get a juicy 150g patty with a slight char, sandwiched in a warm, toasted demi broche bun with creamy Brie de Meaux, ketchup and truffle oil.
Lemon and shaved fennel help cut through the greasiness.
Everything comes together well. Each bite is glorious, but eat it quick before the bun gets soggy. Save the talking for later, as you sip on cocktails and tuck into other snacks.
The next Tribute Burger will launch on July 1.
WHERE: Potato Head Singapore, 36 Keong Saik Road **MRT:** Outram **WHEN:** The Under Pressure burger is available until June 30. **OPEN:** 11am to midnight (Thursdays to Sundays and Saturdays), closed on Mondays. **TEL:** 6327-1939 **INFO:** Go to www.pthead.com



ARTICHOKE'S NEW OFFERINGS
Artichoke's chef-owner Bjorn Shen has been busy the last couple of years with the now-defunct restaurant Bird Bird.
Now, back at its flagship Middle Eastern restaurant in Middle Road, he has added some new dishes to complement his existing stable of fabulous eats. New offerings include hot skillet prawns with green harissa (\$38), smoky teriyaki babaganoush (\$10) and burnt miso hummus (\$10, above), which count as some of my favourites.
New must-try items include the tender Iberico pork collar (\$34) in a sticky and caramelised Coca-Cola sauce, and E.L.F. Favourite Steak (\$36) - grass-fed Australian flank in za'atar butter served with soft cloves of garlic that have been confit in butter, as well as beef fat and trimmings.
If you're in a big group, pre-order the Lambzang (\$240), a whole fork-tender, 2.5kg lamb shoulder that will hit the spot for meat lovers.
Chef Shen's food is bold, always hearty and never shy on flavours. Great for a night out with friends who appreciate solid fare without the pretentiousness.
WHERE: Artichoke, 161 Middle Road **MRT:** Bras Basah/Bugis **OPEN:** 4 to 7pm for light bites and drinks, 6 to 10:30pm for dinner (Tuesdays to Sundays). On weekends, it opens from 11:30am to 3:30pm. **TEL:** 6336-6949 **INFO:** Go to www.bjornshen.com/artichoke or e-mail hello@artichoke.com.sg

SUSHI KIMURA'S DECADENT CHIRASHI SET
Chef Tomoko Kimura of Sushi Kimura at Palais Renaissance started serving his take on chirashi early this month. The indulgent treat is available for lunch only.
For \$85++, you get seven slices of sashimi, elegantly presented in a beautiful lacquered box. Varieties include chutoro (tuna belly) and iku (sea bream), as well as other seasonal fish, such as ihidai (striped breamfish).
Served alongside the sashimi, in a separate box, is a generous portion of uni and ikura - it made me coo in delight - on a bed of organic Tuyaahime rice seasoned with an aged vinegar from Kyoto, and topped with crisp shredded seaweed for added texture, flavour and aroma. The rice has a lovely fragrant bite and it to.
Each set is served with a soup of the day, which can include chef Kimura's delicate onion soup with a smidgen of spicy-tangy yuzu kosho.
Pre-order the chirashi when you make your reservation. You will be seated in the private room if you order this dish.
WHERE: Sushi Kimura, 01-07 Palas Renaissance, 390 Orchard Road **MRT:** Orchard **OPEN:** noon to 3pm, 6:30 to 10pm (Tuesdays to Sundays), closed on Mondays. **TEL:** 6734-3520/9428-0073 **INFO:** Go to sushikumura.com.sg

Julio Blanco, Siete Leguas and Los Danzantes together is available for pairing.
WHERE: TRU, 45-03 Singapore Land Tower, 50 Raffles Place **PRICE:** \$180++ \$25++ featuring Don

MOTHER'S DAY CrabCrawling At Crown Plaza Changi Airport
will be serving a special Sunday Brunch & Dinner crab feast featuring snow crab, spinner crab, mud crab, black pepper crab, chili crab, garlic and butter crab and more. Besides seafood on ice, there will also be Asian favourites and Western dishes, such as crispy soft shell crab with salted

egg yolk. That green curry with prawns and crab meat, baked sea bass with lemon sauce and crustacean bouillabaisse.
WHERE: Crown Plaza Changi Airport, 75 Airport Boulevard **MRT:** Changi Airport **WHEN:** May 5-7, 10am-3:30pm, 6-10pm **PRICE:** \$88++ (adults), \$44++ (children aged seven-12) **TEL:** 6823-3354 **INFO:** E-mail szur.pca@chill.com

New Dish Just For Mum At Marina Bistro
For Mother's Day, Marina Bistro is serving a new item, Hickory Chip Smoked Duck with orange salad - the starter in its three-course dinner. The mains choices are stuffed chicken roulade, with asparagus served with mashed potato, seasonal vegetables and thyme-infused red wine or seafood tagliatelle, with creamy dip emulsion sautéed with prawns, salmon and mussels. The house special dessert is panna cotta ice cream.
WHERE: Raffles Marina, 10 Tuas West Drive, Singapore **WHEN:** May 13, 3:30-9pm **PRICE:** \$29.99++ per person **TEL:** 6866-2299 **INFO:** E-mail marinabistro@raffesmarina.com

Mama Mia Pizza And One-for-All Prosecco
The Pigfly team has curated the Mama Mia Pizzeria (\$10) net to honour mothers. The thin crust is made of fresh sprouts-infused dough and topped with four types of premium cheese: cheddar, mozzarella, parmesan and Monterey Jack. On Mother's Day, Pigfly's weekly Sunday one-for-all Prosecco promotion is available all day.
WHERE: (MRT): Pigfly Food & Drink, 273 Thomson Road (Novena), Pigfly Katong, 19 East Coast Road (Novena/Dakota) **WHEN:** May 12 to 13, 3:30-9pm **PRICE:** \$10 net **TEL:** 6255-0251 (Novena), 6348-2283 (Katong) **INFO:** E-mail enquiries@hiddendragon.com.sg or go to facebook.com/pigfly.sg

Lobster Thermidor For Mums Only At Gordon Grill
This year's special three-course lunch and four-course dinner menu at Goodwood Park Hotel's Gordon Grill boasts a selection of fresh seafood, a premium French chateaufort. An extra-special dish for mums only is the classic Lobster Thermidor sautéed with garlic, onion and white wine, served in a classic bechamel sauce and baked with parmesan cheese, served with baked green asparagus and semi-dried tomatoes.
WHERE: Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN:** PRICE: May 5, 6, 12 & 13, lunch (noon-2:30pm) at \$68++ per person, dinner (7-10:30pm) at \$98++ per person **TEL:** 6730-1744 **INFO:** www.goodwoodpark.com

Awfully Chocolate's Black Ice Cake
Awfully Chocolate's tribute to mothers' love is in the form of the gluten-free Dark Chocolate Ganache Black Ice cake. Also available for Mother's Day are Gorgeous Truffles \$15 for six pieces, \$45 for 18 and \$88 for 36) in six dark chocolate flavours, and a new gift range of white to dark chocolate bars in natural cacao or with fruit and nut.
WHERE: (MRT/TEL) (WHEN): 02-18 The Star Vista (Buena Vista), 6594-6925 (10am-10pm daily), 84-150 Hill Street (10am-8pm daily), 84-150 Hill Orchard (Orchard), 6884-6377 (10am-10pm daily) **PRICE:** Cakes from \$38 - \$88 **INFO:** E-mail cakes@awfullychocolate.com or go to awfullychocolate.online

a tostadas train (\$25++) with its signature tostadas - Tempura Battered Hake, Chicken Tinge and Baby Corn, while the Katong branch is serving until May 6 a tacos train (\$18++) featuring chicken, beef chilli con carne and pulled pork tacos. A tequila train (\$25++) featuring Don

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VERDI'S
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Aida
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Radames
"Thomas Rudd (New Zealand)" "Israel Mizrahi (Israel)"
Amneris
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3, JUNE 2018, 5PM
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