

Food Picks

Eunice Quek Food Correspondent recommends



RANG MAHAL'S NEW MENU

I have always enjoyed the food by chef Milind Sovani from when he was at Indian restaurant The Song Of India in Scotts Road.

And after five years away in India, it is great to see him back again, now at Rang Mahal in Pan Pacific hotel. His new menu puts a modern spin on Indian classics and I like that many dishes are perfect for sharing too.

Start your meal with the Roomali Masala Papad (\$15), a giant papadum topped with lentil crisps, onion, tomato, chilli and a blend of spices. The papadum is light and crisp and a good snack to share.

Another appetiser that the chef has elevated is the Bombay Pani Pouri (\$25), in which you fill crispy semolina puffs with spiced water and masala moong sprouts (sprouted mung beans) – certainly an explosion of flavours and textures in one bite.

My favourite dish is the tandoori

fondue (above, \$58), featuring tandoori-grilled chicken with different marinades, such as holy basil, kasuri fenugreek and cashew cheese. The chicken is flavourful on its own, but is best dunked in the rich cheese sauce.

I also enjoy the Dhuwandaar Lamb Chops (\$42), which is marinated in a blend of spices, caramelised pineapple, ginger and garlic.

After cooking in a tandoor, the lamb chops are smoked with garam masala and served with applewood smoke. The chops are tender and juicy inside, with a nice charred exterior and smoky aroma.

Welcome back, chef Milind.

WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard
MRT: Promenade **WHEN:** Noon - 2.30pm, 6.30 - 10.30pm daily
TEL: 6333-1788
INFO: www.rangmahal.com.sg

PHOTOS:
RANG MAHAL,
EUNICE QUEK,
LONDON FAT DUCK



DUOTOU CLAM SEASON AT PUTIEN

It is clam season at the Putien restaurant chain and I've been awaiting its return.

The special clams are from the Duotou village in Putian city in Fujian, China, and they are grown in a rare black mud that is high in nutrients. This results in a plump and meaty clam, which grows up to 6cm in length.

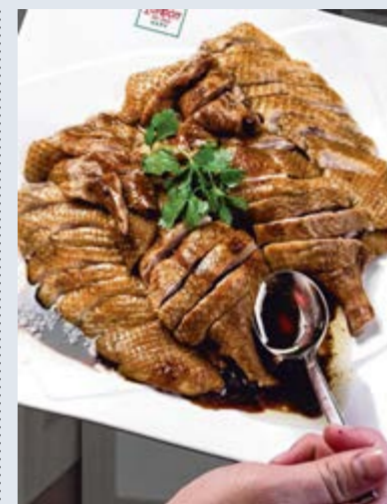
Eight dishes are available – each with a different preparation for the clam – and the new addition this year is the chilled Duotou clam in fermented wine (\$22.80, order in advance).

My favourite, however, is the best-selling baked Duotou clam on hot plate. The clams are served on a bed of sea salt, but are not too salty. And without any sauces, the sweetness of each clam comes through.

Other highlights are the steamed Duotou clam with minced garlic (above), and stir-fried Duotou clam with ginger and spring onion. Both are priced at \$19.80 (small) or \$29.80 (medium). For better value and variety, order any two dishes (small portion only) for \$38.80.

Any of the clam dishes, Putien's housemade chilli and the signature lor mee or mee sua make for a satisfying meal.

WHERE: All Putien outlets, including Kitchener Road, VivoCity and Tampines Mall **WHEN:** Until Aug 10
INFO: Go to www.putien.com for the full list of outlets and opening hours



BRAISED DUCK AT LONDON FAT DUCK

In recent years, there has been quite an obsession with duck here.

I usually frequent the London Fat Duck chain of restaurants for its roast duck.

Now, at its latest outlet at Raffles City, I have another option. Exclusive to this branch is braised duck (above, \$32 for half, \$58.80 for whole), which uses the same Irish duck it uses for roasting.

The tender duck is braised with four types of soya sauce and I'm glad that it doesn't have a strong herbal flavour like other local versions. It comes with a lightly spicy housemade chilli.

Some new items (available at all London Fat Duck outlets) have also been introduced and the new steamed cheong fun with preserved vegetables (\$5.50) is a genius local twist on the traditional cheong fun. Plus, the chye poh is not overcooked and has a nice bite to it.

WHERE: B1-76 Raffles City Shopping Centre, 252 North Bridge Road
MRT: City Hall **WHEN:** 11.30am - 10pm daily
TEL: 6333-5580
INFO: www.londonfatduck.com.sg



OODLES OF UDON

While ramen restaurants may dominate the Japanese food scene in Singapore, I have a soft spot for udon.

Marugame Udon & Tempura at Ion Orchard is now my go-to eatery for its Sanuki-style noodles, which have square shapes and flat edges and are made in-house.

The self-service restaurant is fuss-free: Pick up a tray and cutlery, order your udon, pick your additional tempura items, make payment and take your condiments.

There is a good selection of udon options, but I like the most traditional one – original udon with bonito soya sauce (above, \$6.50 or \$7.90).

The hot udon comes in a wooden bucket of salted water and is meant for dipping in the soya sauce. It is simple and comforting and the udon maintains a nice chewy texture right to the last strand.

Other udon highlights include clam udon in bonito broth (\$11.90 or \$12.90), pork udon in spicy miso soup (\$11.90 or \$13.70) and udon with seasoned cod roe and half-boiled egg (\$11.90 or \$12.90).

I pick a few tempura items to go along with my original udon – lotus root (\$1.50), mixed vegetables (\$2.50) and chikuwa (Japanese fishcake, \$1.90). Other options include shrimp tempura (\$2.90), chicken karaage (\$2.50) and pork cutlet (\$5.90).

All udon options come with a choice of regular or large portion – the regular should be sufficient as the thick noodles can be quite filling.

WHERE: B4-67/68 Ion Orchard, 2 Orchard Turn **MRT:** Orchard
WHEN: 11am - 10pm daily
TEL: 6732-0687
INFO: tinyurl.com/yce9kukq

FOOD

PROMOTIONS

Sausage Specialities At Pan Pacific

Pan Pacific Singapore's resident butcher has come up with two dishes featuring the new jalapeno cheese sausage, a pork sausage that contains cheddar cheese and is infused with smoky flavours of the Mexican pepper. The housemade sausage platter comes with the new sausage, as well as the Emmentaler cheese and sundried tomatoes versions. The jalapeno sausage salad consists of roasted green asparagus, butterhead lettuce, pretzel and basil dressing.

WHERE: Pacific Marketplace & Atrium, Level 1 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade
WHEN: Till July 8 (lunch & dinner)
PRICE: \$18++ (add \$12++ for pint of Tiger beer), takeaway sausages from \$7.50+ - \$13+ **TEL:** 6826-8240
INFO: E-mail celebrate.sin@panpacific.com

MOTHER'S DAY

Free-flow Cocktails For Mums At Panamericana

Bar-grill Panamericana is offering mothers a selection of free-flow cocktails that include favourites such as Bellini, Grapefruit & Gin and Cane & Vodka on Sunday. A la carte brunch items include churros (\$12++), pancakes (\$15++), Mexican Caesar salad (\$18++), eggs (\$18++), salmon cakes (\$19++), burger (\$20++) and minute steak (\$25++).

WHERE: Sentosa Golf Club, 27 Bukit Manis Road **MRT:** HarbourFront
WHEN: Sun, 9am - 2pm
PRICE: Brunch dishes: \$12++ - \$25++ **TEL:** 6253-8182
INFO: E-mail info@panamericana.sg

Brunch Treats At Hyatt's Oasis & Pete's Place

Enjoy a barbecue brunch at Grand Hyatt Singapore's poolside restaurant Oasis, with items such as slow-roasted whole Australian lamb, char-grilled New Zealand snapper

and wok-fried clams, as well as poached king prawns and rock oysters paired with free-flow chilled juices, prosecco and margaritas. At Pete's Place, enjoy handcrafted pizzas, carving and seafood stations, slow-roasted Angus ribeye, baked Italian lentil meatballs, a selection of plant-based items and desserts such as tiramisu, bombollini, panna cotta and dark chocolate cake.

WHERE: Grand Hyatt Singapore, 10 Scotts Road **MRT:** Orchard
WHEN/PRICE: Sun, Oasis, noon - 3pm, \$78++ - \$98++ (adults), \$54++ (children aged five - 12); Pete's Place, 11.30am - 2.30pm, \$68++ - \$98++ (adults), \$44++ (children)
TEL: 6732-1234
INFO: singapore.grand.hyattrestaurants.com

Bubbly Brunch At Zafferano

Pamper mum with a decadent bubbly brunch at Zafferano Italian Restaurant & Lounge, as head chef Emanuele Faggi presents a feast of antipasti, pasta, pizza, pesce, carne and dolci.

WHERE: Level 43 Ocean Financial

Centre, 10 Collyer Quay
MRT: Raffles Place
WHEN: Tomorrow, noon - 3pm
PRICE: \$98++ - \$128++ a person **TEL:** 6509-1488
INFO: E-mail info@zafferano.sg

Atout-Uncle G's Handmade Collaboration

At Atout's Mother's Day Champagne Brunch, each table will get a serving of Uncle G's Handmade roast pork. For brunch, diners choose one item from each course – appetiser, main and dessert. Appetisers include lobster bisque with chicken dumpling, Scottish salmon and Hokkaido scallop tartare or half-dozen live French oysters. Mains include Angus beef ribeye, French chicken breast, duck leg confit, stuffed Welsh lamb belly, Norwegian mackerel fillet and braised beef cheek pasta.

WHERE: 40C Harding Road, Dempsey Hill **MRT:** Botanic Gardens
WHEN: Sun, 11am - 3pm
PRICE: \$68++ a person (\$80++ with glass of champagne)
TEL: 6679-1800
INFO: www.atout.sg

Floral Surprise At Yan

Yan presents two set menus of Cantonese fare by executive Chinese chef Lai Chi Sum. The feast is accompanied by a fresh flower bloom bag arranged and designed by Fleur & Blossoms.

WHERE: 05-02 National Gallery Singapore, 1 St Andrew's Road
MRT: City Hall **WHEN:** Tomorrow & Sun, 11.30am - 2.30pm, 6 - 10.30pm
PRICE: \$98++ a person (four - six diners), \$138++ a person (six - 10 diners) **TEL:** 6384-5585
INFO: E-mail reserve@yan.com.sg

RAMADAN

Iftar Buffet At Window On The Park

Executive chef Ivan Lim and his team will prepare traditional Malay dishes, as well as other local and Asian fare. Items include satay, ayam panggang Jakarta, ayam masak merah, sambal stingray, udang pedas nanas, seafood, mee goreng and roti jala. There will be other dishes from Chinese, Peranakan and Indian

cuisine. Each table will get complimentary dates.

WHERE: Level 2 Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset/Dhoby Ghaut
WHEN: Tue - June 14, 6.30 - 10pm
PRICE: \$85++ (adults), \$25++ (children aged six - 12)
TEL: 6733-8333
INFO: E-mail wop.hisnorchard@ihg.com

Traditional Favourites At Breez Bistro.Bar

Breez Bistro.Bar's annual Ramadan dinner buffet will feature dishes such as beef rendang, grilled satay, tahu goreng, soto ayam, ayam masak merah, sambal sotong, nasi goreng, rojak and crayfish with black pepper. All food is prepared in a halal-certified kitchen.

WHERE: Level 4 Grand Mercure Singapore Roxy, 50 East Coast Road
MRT: Eunos/Dakota
WHEN: Thu - June 14, 7 - 10.30pm
PRICE: \$38++ (adults), \$19++ (children), \$32 nett (Pioneer Generation members)
TEL: 6340-5860 **INFO:** E-mail H3610-FB4@accor.com

Tulipmania
Flower Dome - Now till 13 May

Don't miss the last weekend of Tulipmania!
Across the land of giants, delightful tulips bloom with rainbow hues. See the Yellow Flight, Orange Balloon, Red Princess, Purple Prince and more. Then explore a whimsical town of tulip-roofs and giant cupcakes!

Free tulips for mums this Mother's Day!
Spot the Dutch milkmaid in Flower Dome and collect a free tulip from her, while stalks last!
Giveaway is available on 13 May and limited to 1 stalk per person.

Give mum a day to remember at this charming tulip display!
Visit gardensbythebay.com.sg/tulipmania for details.

Join us as a Friend of the Gardens!
@gardensbythebay
18 Marina Gardens Drive
Singapore 018953

Official Airline Partner:
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Gardens by the Bay

50% off entry to Flower Dome for Senior Citizens
*Singapore Residents only. Conditions apply.