

FoodPicks

Rebecca Lynne Tan
Food Correspondent
recommends

CHOCOLATE FIX AT THE DARK GALLERY

I am a chocoholic and coffee addict and certainly not a purist. Often, I like a touch of java with my cacao.

The Dark Gallery, a chocolate specialist, does a good job of marrying the two. It opened a second outlet in the basement of Takashimaya Shopping Centre last month.

Here, you can have chocolate paired with single-origin pour-over coffee as well as an array of cakes, pastries, ice cream and more.

My favourite items are the rich, full-flavoured vegan-friendly dark chocolate sorbet (\$5) and the chocolate soufflé (\$15). I like that the airy soufflé, which is made-to-order and takes about 20 minutes, has the richness of dark chocolate with a nutty hit of java, thanks to ground espresso powder.

Exclusive to this outlet is the Four Senses of Chocolate (\$10 for each drink) – sucre, savoury, spice and sangria.

Spice (right) is my pick of the four. Think bold flavours of a chai tea latte – turmeric, star anise, ginger and cloves – infused in a thick, velvety hot chocolate.

This is the flavour of Christmas in a cup with a little extra luxe. It comes with an adorable gingerbread man biscuit too.

WHERE: The Dark Gallery, B2-29 Takashimaya Shopping Centre, 391 Orchard Road **MRT:** Orchard **OPEN:** 11am to 10pm daily **TEL:** 6935-2603 **INFO:** www.thedarkgallery.com



LEARN ABOUT DASHI AT NAMI

Dashi is the backbone of Japanese cuisine. It is quiet and unassuming. But without the right balance of flavours in a dashi broth or stock, dishes will often fall flat.

Now you can learn more about the different types of dashi and how it is made at a dashi appreciation course at Japanese restaurant Nami. It is conducted by its head chef Shigeo Akiba, who has been practising the art of dashi-making for 30 years.

The first session, for eight people, takes place on June 30. Thereafter, it will be held on the last Saturday of every month.

The restaurant makes up to eight types of dashi for various dishes. The unique umami flavours in each brew, made to taste, come from kombu (kelp) and katsuobushi (bonito) and other types of fish.

After the class, tuck into a four-course set meal featuring the

various dashi. A seven-course dashi meal is also available for dinner from June 5.

Expect to be wowed by dishes such as a flavourful and delicate soup with hamaguri clam, chicken ball, lettuce, eggplant, shimeji mushrooms and carrot; a custard with udon cooked in dashi (above); and rice that has been steamed with dashi and tossed with sakura shrimp.

WHERE: Nami, Level 24 Shangri-La Hotel Singapore, 22 Orange Grove Road **MRT:** Orchard/Stevens Road **WHEN:** Classes (\$118 a person) are held at 10.30 to 11.30am, followed by a four-course lunch, on the last Saturday of the month. The first class will be held on June 30. The seven-course dashi meal (\$180 a person) will be available for only dinner, from June 5 **TEL:** 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com

MENTAIKO MADNESS AT SHOKUTSU TEN

I perk up whenever I see mentaiko, or spicy cod roe, on the menu. I love its savoury, slightly umami flavour and fishy aftertaste.

Japanese restaurant group RESS celebrates its 30th anniversary with Mentaiko Madness at Japanese food street Shokutsu Ten. Participating restaurants include the Tokyo Eater Pop-Up Store, Western food and pasta chain Kabe No Ana, Men-ichi Japanese Ramen and Ichiban Sushi.

If you like your mentaiko whole, go for Tokyo Eater's mazesoba with onsen egg (\$13.80) – dry ramen noodles with soft pork chashu and chunks of mentaiko served with

vinegar and chilli oil.

I also like the Mentaiko Cream Sauce Omu Rice Set (\$22.90, right) from Kabe No Ana.

Tomato pilaf rice is encased in a fluffy omelette and served with seafood and mushrooms in a creamy and comforting mentaiko sauce that you will just want to slurp up. Each set comes with an ume soda, an appetiser and a salad.

WHERE: Tokyo Eater, B1-08 Nex, 23 Serangoon Central; Ichiban Sushi – 11 outlets islandwide, including 02-01AMK Hub, 53 Ang Mo Kio Avenue 3; 06-05 Plaza Singapura, 68 Orchard Road; 02-23 IMM, 2 Jurong East Street 21; & Kabe No Ana – two outlets: B1-55 Jurong Point,



1 Jurong West Central 2; & B1-80 Nex, 23 Serangoon Central **MRT:** Serangoon/Ang Mo Kio/Dhoby Ghaut/Jurong East/Boon Lay **OPEN:** Various opening hours, but all outlets are open daily for lunch and dinner **INFO:** www.res.com.sg

CELEBRATING PARENTS AT CRYSTAL JADE

Crystal Jade celebrates parents throughout May and June with a range of special dishes at various outlets. There are set meals at both its fine-dining and casual restaurants as well as a la carte items.

If there is one dish you must eat during this promotion, it is the roasted honey barbecue Iberian pork collar (\$16.80 a serving), which is available only at Crystal Jade Kitchen.

The fat is well distributed in this cut of meat, which makes for supple, juicy char siew that I cannot get enough of. It goes well with the chain's three new types of congee (from \$8.80 a serving, right), with ingredients such as prawn balls and spinach; pumpkin, spinach and lean meat; and yam, wolfberry and dried scallop.

WHERE: Crystal Jade Kitchen, 11 outlets islandwide including B1-11 Tampines Mall, 4 Tampines Central 5; & B2-38 Takashimaya Shopping Centre, 391 Orchard Road **MRT:** Various **WHEN:** Until June 24



PHOTOS: CRYSTAL JADE, NAMI/SHANGRI-LA HOTEL SINGAPORE, RESS/SHOKUTSU TEN, THE DARK GALLERY

FOOD

PROMOTIONS

TerratoriaOLA 2.0 Brunch

Chefs Seita Nakahara (Terra Tokyo Italian) and Daniel Chavez (OLA Cocina del Mar) join forces for the TerratoriaOLA 2.0 Brunch.

The second collaboration between the two restaurants will feature an eight-course Spanish and Japanese-Italian menu. Highlights include maguro ceviche with kabosu dressing and shirasu paella alla terra.

WHERE: 01-06 Marina Bay Financial Centre Tower 3, 12 Marina Boulevard **MRT:** Downtown **WHEN:** Sun, 12.30-3pm **PRICE:** \$188++ a person (\$198++ includes free-flow cocktails, wine & beer) **TEL:** 6221-5159/9751-2145/6604-7050 **INFO:** Go to terraseita.com or e-mail ola@olarestaurant.sg

Spanish Gourmet Extravaganza At Capella

Capella Singapore plays host to the Spanish Gourmet Extravaganza, which started in 2015. It is a festival of Spanish artisan food, wine and spirits showcasing Michelin-starred chefs and award-winning sommeliers, and has been held in London and other cities. A Spanish Gourmet Trade Fair (Bob's Bar, Thursday, 10am - 3pm) will feature interactive live food stations by guest chefs and sommeliers.

Spanish Fare (The Knolls, Thursday - June 2, noon - 2.30pm & 7 - 10pm) will feature tapas (\$9++ each) and paella (\$24++ a person). Chef's Table (Thursday - June 1, 7 - 10pm) and Cassia (June 2, 6.30 - 10pm) will serve a six-course dinner (\$200++ a person). Diners can also go to The Knolls (June 3, 12.30 - 3pm) for A Taste Of Spain Brunch (adult: \$168++ - \$198++; child aged four - six/ seven - 12: \$48++/\$78++). **WHERE:** Capella Singapore, 1 The Knolls Sentosa **MRT:** HarbourFront **WHEN:** Thu - June 3 **PRICE:** Various prices **TEL:** 6591-5046 **INFO:** E-mail knolls.singapore@capellahotels.com

Six Hands Collaboration At Ash & Elm: Three Chefs, Two Nights, One Michelin Star
Ash & Elm and Hong Kong's only Michelin-starred steakhouse Beefbar collaborate for a two-night dinner featuring Beefbar's executive chef Andrea Spagoni with his restaurant's iconic dishes, InterContinental

Singapore's executive sous chef Philippe Duc's signature scallops and a dessert creation by pastry chef Ben Goh. Beef and seafood take centre stage in the five-course menu with dishes such as amberjack carpaccio, beef tartare bistro-style and US prime black Angus tenderloin with Australian wagyu-crossbred striploin. **WHERE:** InterContinental Singapore, 80 Middle Road **MRT:** Bugis **WHEN:** June 1 & 2, 6 - 10.30pm **PRICE:** \$128++ a person, add \$88++ for wine-pairing **TEL:** 6825-1008 **INFO:** E-mail sinhb.ashandelm@ihg.com

Tiong Bahru Bakery Afternoon Three Sum

Tiong Bahru Bakery has come up with its own East-West take on dim sum in three tiers – the Afternoon Three Sum. The top tier features the bakery's popular items, such as a pulled-pork finger sandwich, croque monsieur (baked ham and cheese sandwich) and smoked salmon in a mini squid-ink bun. The middle tier comprises French goodies such as a Valrhona dark chocolate tart set in a buttery crust. The final tier has locally influenced desserts such as pandan tartlette, coconut cheesecake and yuzu verine panacotta. **WHERE (MRT):** 01-70, 56 Eng Hoon Street (Tiong Bahru); B1-11 Raffles City, 252 North Bridge Road (City Hall); L1-16B Tangs Orchard, 310 Orchard Road (Orchard) **WHEN:** 3 - 5pm daily **PRICE:** \$25 nett (\$23.40++ at Raffles City) a person **TEL:** 6220-3430 (Eng Hoon), 6333-4160 (Raffles City), 6735-3787 (Tangs) **INFO:** E-mail enquiries@tiongbahrubakery.com

Lobsterfest Back At Lime

The lobster spread at Lime Restaurant, Parkroyal On Pickering, features whole Maine lobster in chilled dishes such as lobster salad, lobster on ice and lobster roll; fresh rock lobsters in chilli crab sauce served with golden mantou; lobster in black pepper sauce; lobster in golden egg yolk lemon butter sauce; lobster laksa noodles; and freshly grilled lobsters from the outdoor BBQ. **WHERE:** Parkroyal On Pickering, 3 Upper Pickering Street **MRT:** Chinatown **WHEN:** Tomorrow - June 30, 6.30 - 10.30pm **PRICE:** Adult: \$99++ - \$108++ (add \$30++ for bottomless beer); child (aged four - 12): \$49.50++ - \$54++ **TEL:** 6809-8899 **INFO:** E-mail lime.prpsps@parkroyalhotels.com

New Culinary Team, New Menu At Open Farm Community

Open Farm Community has a new culinary team – head chef Oliver Truesdale – Jutras and sous chef Phoebe Oviedo, who have curated new dishes using primarily ingredients that are sourced locally, including harvests from the restaurant's urban garden. Starters include the garden green salad (\$15++), citrus cured hamachi (\$18++) and local watermelon wild honey salad (\$16++). New mains include a Japanese-inspired dish of barramundi (\$28++) steamed in dashi butter, seasoned with furikake made from local seaweed and pulut hitam. A local favourite with a modern twist is the southern Malay laksa reinterpreted in crab and prawn laksa pappardelle (\$28++). Vegans and vegetarians can go for the hearty pasta, black bean strozzapreti. **WHERE:** 130E Minden Road, Dempsey Hill **MRT:** Botanic Gardens **WHEN:** Weekdays: noon - 3pm, 6 - 11pm; weekends/public holidays: 11am - 4pm, 6 - 11pm **PRICE:** Selected dishes: \$15++ - \$28++ **TEL:** 6471-0306 **INFO:** E-mail enquiries@ofcsingapore.com.sg

Dessert Buffet With Durian Pastries At Goodwood's Coffee Lounge

Goodwood Park Hotel's 35th annual Durian Fiesta features seven D24 durian creations, the all-new D24

Orange Choc-a-Bloc and D24 Coffee Glaze, the classic D24 Mousse Cake and D24 Puff, the D24 Mini Egg Tart (exclusive to the buffet), D24 Ice Cream as well as a live station serving a la minute durian pancakes. **WHERE:** Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN:** Till July 22 **PRICE:** \$38.80++ a person; \$29.80++ with a la carte main course; \$52.80++ an adult, \$31.80++ a child (with Taiwan porridge buffet) **TEL:** 6730-1746 **INFO:** E-mail coffee_lounge@goodwoodparkhotel.com

RAMADAN

\$5 Specials At Ikea

Break fast at Ikea Tampines with its \$5 festive meals. The rotating menu will feature a different dish each week: satay chicken set (until Sunday), masala chicken set (Monday - June 3), nasi kunyit set (June 4 - 10) and ayam masak merah set (June 11-15). Ikea Alexandra is offering a chicken biryani rice set (until June 15). **WHERE (MRT):** 317 Alexandra Road (Queenstown); 60 Tampines North Drive 2 (Pasir Ris/Tampines) **WHEN:** Till June 15 **TEL:** 6786-6868 **INFO:** ikea.sg/restaurant

Rotating Thai And Regional Flavours At Blue Jasmine

Every week, Blue Jasmine's buffet spread will showcase a different menu of Thai and regional flavours.

There will be offerings such as Lobster Khao Soi, northern Thai curry noodle on Seafood Night, and premium meats such as ribeye, lamb, duck and Thai satay on Grill & Roast Night. Curry Night will feature crab meat laksa Singapore-style, while Herbs and Spices Night has items such as deep-fried seabass with lemongrass and peanut. Each table will be served Medjool dates. **WHERE:** Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** Till June 13, 6.30 - 10pm daily **PRICE:** \$58++ a person **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

DRAGON BOAT FESTIVAL

Cherry Garden's Trio Of Delights

Making its debut this year is the Five Grain rice dumpling (\$16), one of three varieties on offer at Mandarin Oriental Singapore's Cherry Garden and a spin-off from the restaurant's all-time favourite, Five Grain Fried Rice. A popular mainstay is the Black Garlic rice dumpling (\$18), with sea whelk, preserved vegetables, bamboo charcoal powder, chunks of black garlic and kurobuta pork. For a taste of tradition, do not miss the Golden Pearl rice dumpling (\$28), with its combination of pork belly, chestnut, mushrooms and slow-braised baby abalone. **WHERE:** Level 5 Mandarin Oriental Singapore, 5 Raffles Avenue

MRT: Promenade **WHEN:** Lunch: noon - 2.30pm, weekdays; dinner: 6.30 - 10.30pm daily; brunch: 11am - 1pm & 1.30 - 3.30pm, weekends & public holidays **PRICE:** \$16++/+ - \$28++/+ dine-in/takeaway **TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mhog.com

Hai Tien Lo Debuts Pork Knuckle, Brown Rice Dumplings

Hai Tien Lo's rice dumplings this year include perennial favourites and new creations by executive chef Lai Tong Ping. New items are Classic Pork Knuckle Dumpling with yam and peanuts (\$17.80++ a piece) and the Brown Rice Dumpling with salted egg and corn (\$8.80++). The signature Traditional Jumbo Rice Dumpling (\$31.80++), serves up to six people, has ingredients such as dried scallop, Japanese mushroom, pork belly and salted egg yolk. Other flavours include the Cantonese Pork Dumpling with salted egg yolk (\$13.80++) and the Traditional Nyonya Dumpling (\$9.80++). Also available are classic/premium gift sets (\$68.90++ - \$88.90++) comprising three flavours, packaged with a bottle of Hai Tien Lo's housemade XO chilli sauce or sweet and sour bean paste sauce. **WHERE:** Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till June 18, 11.30am - 10.30pm **PRICE:** \$8.80++ - \$31.80++ a piece; gift sets: \$68.90++ - \$88.90++ (no service charge for takeaways) **TEL:** 6826-8240 **INFO:** E-mail celebrate.sin@panpacific.com (complimentary delivery for orders from \$500)

WHISKY EVENT

DFS Whisky Festival

During DFS' annual Whisky Festival at Singapore Changi Airport, travellers have a chance to meet Mr Darroch Ramsay, global brand specialist for Jura, and Mr Matthew Fergusson-Stewart, regional brand ambassador for Glenfiddich. They also stand to win an all-expenses-paid trip to Scotland for two worth more than \$8,000 to visit the distilleries of Glenfiddich, The Glenlivet and Jura. **WHERE:** The Whisky House, Changi Airport Terminals 2 & 4 **MRT:** Changi Airport **WHEN:** Terminal 4: Today & tomorrow & June 1 & 2 (1 - 3pm); Terminal 2: Today & June 1 (5.30 - 6.30pm), tomorrow & June 2 (6.30 - 7.30pm) **PRICE:** Inquire at store **TEL:** 6891-9168 **INFO:** dfs.com/en/singapore



Hai Tien Lo's Brown Rice Dumpling with salted egg and corn (above) and the US prime black Angus tenderloin (left) from Ash & Elm's collaboration with Beefbar. PHOTOS: ASH & ELM, PAN PACIFIC SINGAPORE