FoodPicks

Rebecca Lynne Tan Food Correspondent **recommends**

TEMPURA NASI AMBENG FOR RAYA

Selamat Hari Raya Aidilfitri.

If you are planning a meal for friends and family or need to take something to a get-together over the next few weeks, how about Natsu's version of Indonesian nasi ambeng?

The fuss-free rice platter takes the hassle out of hosting a meal, plus guests might welcome the Japanese spin on it.

Natsu's Tempura Ambeng ($39.90, right) is good for four people. The halal-certified tempura kiosk at Clementi Mall is offering Japanese short-grain rice with crisp prawn tempura, chicken tempura and kakiage, or shredded and chopped vegetable tempura discs, as well as a mix of Padang-style dishes including beef rendang, sambal goreng and begedil.

The tempura gets slightly limp, which is understandable because of the steam from the other hot dishes, but I am all right with that – it is still delicious. Ask to have the tempura packed separately if the limpness bothers you.

The platter comes with a generous container of fragrant lemak curry gravy, which you can spoon over your rice and tempura. It is a bit of fusion that works.

The fork-tender beef rendang has plenty of flavour too. I love that this nasi ambeng does not shortchange you on the local favourite dishes.

It is reasonably priced and the portion is sizeable, but add more prawn and chicken tempura if you fancy.

WHERE: Natsu, B1-K18 The Clementi Mall, 3155 Commonwealth Avenue West **MRT:** Clementi

WHEN: Till July 14. Pre-order a day in advance in-store or via WhatsApp **OPEN:** 10.30am to 9.30pm daily

PRICE: From $39.90 **TEL:** 8113-1566

INFO: Go to www.instagram.com/natsu.tempura

PHOTOS: NATSU, OLD CHANG KEE, TIONG BAHRU BAKERY

AFTERNOON TEA AT TIONG BAHRU BAKERY

You want to have afternoon tea. You don't want to be greedy, but want to try a bit of everything.

With Tiong Bahru Bakery's new Afternoon Three Sum (right, $25 at Eng Hoon Street and Tangs Orchard outlets; $23.40++ at Raffles City outlet), you can do just that.

The afternoon tea set launched last month and comes in a three-tier dim sum bamboo basket with nine items that include halves of three of its signature tarts, which also means half the calories.

You also get items such as a miniature croque monsieur, and smoked salmon with cream cheese and rocket sandwiched in a soft, savoury squid-ink bun.

The set is good for two not-terribly-hungry people, so add more items from the counter like a savoury roast beef croissant, a Kougin Amann and a tiramisu if you are ravenous.

My favourite items are the chocolate tart, where a velvety dark chocolate filling topped with lush dulce de leche and a chocolate disc is encased in lovely pastry; and the mango coconut cheesecake – a niry coconut cheesecake on a French sable short-bread topped with tropical mango gel that makes me squeal in delight with each bite.

Wash everything down with a cup of TBB Teh Tarik, a rooibos red tea latte that I have been gaga about since the day the Spa Esprit Group, which owns the bakery, first introduced it at its now-defunct eatery Barracks in Dempsey eight years ago.

The drink is similar to a Teh-C, but this tea is caffeine-free and is said to promote heart health and help with headaches.

Tiong Bahru Bakery opened a fourth outlet at Holland Village's Chip Bee Gardens last week and the afternoon tea set will be available there soon.

WHERE: Tiong Bahru Bakery's afternoon set is available at three outlets – 01-70, 56 Eng Hoon Street, tel: 6220-3430; B1-11 Raffles City Shopping Centre, 252 North Bridge Road, tel: 6333-4160; and L1-16B Tangs Orchard, 310 Orchard Road, tel: 6735-3787 **MRT:** Tiong Bahru/City Hall/Orchard **WHEN:** 3 to 5pm daily **INFO:** E-mail enquiries@tiongbahrubakery.com or go to www.tiongbahrubakery.com

NEW FARE AT OLD CHANG KEE COFFEE HOUSE

Curry puff specialist Old Chang Kee has opened a flagship Old Chang Kee Coffee House at the same location where the business first began back in 1956, at a coffee shop in Mackenzie Road opposite Rex Cinema.

Here, aside from Old Chang Kee's signature snacks, there are also items from the chain's Curry Times brand such as its nasi lemak with dry chicken curry, various curry buns and dishes exclusive to this location. The eatery is currently waiting for its official halal certification, but the food is prepared in a halal-certified central kitchen and some of its staff are Muslim.

Be sure to opt for Hainanese-style curry chicken ($11.90), chicken stew ($11.90) or beef stew ($13.90, left) served in Flower Bread.

Use your fingers to tear apart the warm, soft and mildly sweet sesame seed-studded buns. Dip a small fluffy piece into the stew or curry for maximum satisfaction. The flavours are wholesome and old-school.

I like the baked beef stew rice with cheese ($10.90) in a mess tin. Here, chunks of tender beef, carrots and radish are served on white jasmine rice – to soak up the gravy – and topped with stretchy melted cheese for an East-meets-West take on beef stew.

A familiar taste that took me back to my childhood.

WHERE: Old Chang Kee Coffee House, 01-01, 19-23 Mackenzie Road **MRT:** Little India **OPEN:** 11am to 9pm (Mondays to Thursdays), 10am to 10pm (Fridays and Saturdays), 10am to 9pm (Sundays) **TEL:** 6732-1665

INFO: www.oldchangkee.com

FOOD

PROMOTIONS

Salmon Sensations At Blue Potato

Swissotel Merchant Court's Blue Potato has some special salmon dishes this month. The Salmon Lohikeitto ($20++) is a hearty Finnish soup prepared with salmon and potatoes in a light, creamy broth made with fish stock and cream and enhanced with leek, sliced carrots and chopped dill. In Salmon And Asparagus Baked In Parchment ($26++), the salmon fillet is seasoned with sea salt and coarse pepper and wrapped in parchment paper with ingredients such as asparagus, roast potatoes and lemon wedge, and then oven-baked. Pasta lovers will like the Salmon Spinach Tagliatelle ($26++), comprising seared salmon fillet, baby spinach and tomato confit in a classic, white wine cream sauce.

WHERE: Level 2 Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till June 27, noon - 9.30pm **PRICE:** $20++ - $28++

TEL: 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Edge's Revamped Dinner Buffet

The revamped dinner buffet at Edge at Pan Pacific Singapore includes the DIY Seafood in a Cup, Pacific Ocean Wooden Plank of the Day and a live station serving Singapore-style Hokkien mee. Hearty choices include crackling pork belly, herb-crust salmon fillet and murgh malai. Among the dessert offerings are Vanilla Creme Brulee and durian pengat verrine.

WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN/PRICE:** 6.30 - 10.30pm; $78++ (Mon & Tue); $88++ (Wed - Sun); half price for child (aged six - 12) **TEL:** 6826-8240

INFO: E-mail dining.ppsin@panpacific.com

FATHER'S DAY

All-You-Can-Eat Chicken At The Bird

Classic American restaurant The Bird Southern Table & Bar is bringing back its all-you-can-eat special with the signature Lewellyn's Fine Fried Chicken ($28++), which diners can pair with free-flow beer ($40++). New classic American a la carte dishes include Louisiana-born Jambalaya ($46++), a rice-based dish of spiced grains in lobster stock with seafood and fennel chicken sausage; and Muffuletta Salad ($18++), a creative spin on the traditional Muffuletta sandwich.

WHERE: B1-07 Galleria Level, The Shoppes at Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront

WHEN: Sun, 11am - 4pm

PRICE: Chicken: $28++, free-flow beer: $40++, a la carte selections: $18++ - $46++ **TEL:** 6688-9959

INFO: E-mail thebird.reservations@marinabaysands.com

The dinner buffet at Edge at Pan Pacific Singapore. PHOTO: PAN PACIFIC SINGAPORE

Staycation, Dining Vouchers Lucky Draw At Carousel

The lunch/dinner menu highlights of Carousel at Royal Plaza on Scotts include oven-roasted whole skate wing with preserved lemons and olives, stir-fried chilli mud crab with crispy golden mantou and braised salmon fillet in Japanese royal sauce. Boiled Maine lobsters and freshly shucked oysters are only for dinner. Fathers get a special coffee mug and stand to win dining vouchers and a two-day, one-night weekend staycation with breakfast. High tea features seafood, a teppanyaki live station and local fare such as rojak, laksa and ngoh hiang.

WHERE: Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard

WHEN/PRICE: Sun, lunch (noon - 2pm): $70++ an adult/$43++ a child; dinner (6.30 - 9.30pm): $83++/$49++; high tea (3.30 - 5.30pm): $55++/$32++ (mug, lucky draw not included)

TEL: 6589-7799 **INFO:** E-mail carousel@royalplaza.com.sg

Free Beer, Haircut Deals For Dads At Carlton City's Plate

Two bottles of complimentary Crossroads beer and a Sultans of Shave haircut discount voucher await fathers having the buffet lunch at Carlton City Hotel Singapore's Plate restaurant on Sunday. Besides seafood on ice and appetisers, there are mains such as grilled minute steak, baked lemon-thyme whole salmon and tandoori leg of lamb from the carving station, and local favourites such as laksa, chilli crab and assam pedas stingray.

WHERE: Level 3 Carlton City Hotel Singapore, 1 Gopeng Street

MRT: Tanjong Pagar **WHEN:** Sun, noon - 2.30pm **PRICE:** $58++ an adult, $29++ a child (aged seven - 12); free for those up to six years old

TEL: 6632-8922 **INFO:** E-mail f&b@carltoncity.sg

Win Cash Vouchers, Staycation At The Good Trio

The Good Trio group is giving away cash vouchers for bills of at least $151 ($10 voucher) to above $500 ($50 voucher) until Sunday. For the rest of the month, diners can also win other cash vouchers and a top prize of a family staycation at a five-star hotel. The group's restaurants will be serving set menus for two to 10 people, in addition to its a la carte and dim sum menus. Highlights include local favourites such as deep-fried corn-shaped fish and the signature braised Nanping noodles with abalone.

WHERE (MRT): 01-111 Thomson Plaza, 301 Upper Thomson Road (Marymount); & 01-17 JCube, 2 Jurong East Central 1 (Jurong East) **WHEN:** Till Sun, 11.30am - 3pm, 5.30 - 10pm

PRICE: Set menus: $128++ (for two) - $588++ (for 10); a la carte: $5.90++ - $15.90++/$14.90++ - $35.90++; dim sum: $6.90++ - $10.90++

TEL: 6457-1379 (Thomson Plaza), 6694-1897 (JCube)

INFO: thegoodtrio.com

Seafood Or Steak At Raffles Marina

The Captain's Table Chinese restaurant will be serving an eight-course set lunch/dinner of its master chef's signature dishes such as deep-fried king prawns with strawberry mayo, stir-fried scallop and Pacific clam served in yam ring and braised whole abalone with black mushrooms and sea cucumber. At Marina Bistro, the three-course dinner set offers a main-course choice of grilled striploin and baked herb butter king prawn or grilled sea bass with lobster sauce and noodles.

WHERE: Raffles Marina, 10 Tuas West Drive **MRT:** Tuas Link

WHEN/PRICE: Marina Bistro (Sun, 6.30 - 9pm): $28.80++ a person; Captain's Table (tomorrow - Sun, noon - 3pm & 6 - 10pm): $488++ for 10

TEL: 6869-2299 **INFO:** E-mail marinabistro@rafflesmarina.com.sg

Beef Wellington Set At Bread Street Kitchen

Bread Street Kitchen's special one-day-only Beef Wellington set features the restaurant's famed steak offering and celebrity chef Gordon Ramsay's signature dish – a juicy seared fillet mignon in layers of salty prosciutto, a herb crepe, savoury duxelles and finished with a crisp crust – and a schooner of the Czech classic beer, the Pilsner Urquell.

WHERE: 01-81 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue

MRT: Bayfront **WHEN:** Sun, 11am - 3pm & 5 - 10pm **PRICE:** $80++

TEL: 6688-5665 **INFO:** E-mail breadstreetkitchen.reservations@marinabaysands.com

Italian Gastronomy, Japanese Flair At Il Cielo

Chef Yohhei Sasaki presents tasting menus of Italian-Japanese dishes at Hilton Singapore's rooftop il Cielo Italian restaurant. Fathers get a complimentary wine flight with every three orders of the five-course degustation menu. Signature dishes from the tasting menus include housemade spaghetti with Hokkaido sea urchin and Sardinia bottarga and pan-fried MSC toothfish with squid ink cod tripe sauce, celeriac puree and white polenta.

WHERE: Level 24 Hilton Singapore, 581 Orchard Road **MRT:** Orchard

WHEN: Till June 30 **PRICE:** From $88++ a person **TEL:** 6730-3395

INFO: E-mail ilcielo@hilton.com

Whisky Flight At Cut By Wolfgang Puck

The Michelin-starred restaurant will be presenting a special whisky flight ($48++ for three tasting pours of 30ml each). Featured are the classic Laphroaig 10 Year Old with its smoky peat flavours; the refined Bruichladdich's The Classic Laddie with whiffs of oak fragrance and a subtle hint of barley; and the Bruichladdich's Octomore, a single-malt Scotch whisky with rich, smoky intensity, balanced with the sweet scent of honeyed vanilla.

WHERE: B1-71 Galleria Level, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront

WHEN: Today & tomorrow, 5.30 - 11pm; Sun, 5.30 -10pm **PRICE:** Whisky flight: $48++ **TEL:** 6688-8517 **INFO:** E-mail cutreservations@marinabaysands.com

Free-Flow Beer For Dads At Panamericana

At Panamericana, fathers enjoy free-flow beer on Father's Day. Food-wise, there are small plates and salads such as kingfish ($20++), Peruvian ceviche ($16++) and Belize salad ($12++), and big plates of grilled whole fish, meats and large cuts such as trout ($40++), rosemary and thyme-rubbed lamb ($45++) and whole Colombian chicken ($30++).

WHERE: Sentosa Golf Club, 27 Bukit Manis Road **MRT:** Harbour Front

WHEN: Sun, noon - 2pm **PRICE:** Small plates/salads: $12++ - $20++; big plates: $30++ - $45++; desserts: $10++ - $12++ **TEL:** 6253-8182

INFO: E-mail info@panamericana.sg

WINE EVENTS

Portuguese Wine & Food Festival

Atout has lined up wine and port sales, liquor-appreciation classes and various meals as part of the Portuguese Wine & Food Festival. The Porto and Portuguese wine appreciation class by Zachary Tay (tomorrow and June 23, 3 - 5pm) features pairings with cheese. There will also be a Portuguese Wine & Ports dinner on June 28.

WHERE: Dempsey Hill, 40C Harding Road **MRT:** Botanic Gardens

WHEN: Various dates

PRICE: Wine-appreciation class: $68++; wine & ports dinner: $128++

TEL: 6679-1800 **INFO:** E-mail events@atout.sg

Howard Park Wine Dinner At 1919 Waterboat House

At this one-night-only gourmet dinner, savour four specially curated dishes paired with four wines from the award-winning Australian winery. The menu features dishes such as the Margaret duck breast served with sweet potato puree and cherry sauce, and beef bourguignon with wasabi kale and patatas bravas. Guest speaker Michael Whyte will talk about Howard Park wines.

WHERE: 03-01 The Waterboathouse, 3 Fullerton Road **MRT:** Raffles Place

WHEN: Wed, 6.30pm **PRICE:** $75++ a person (pre-payment required)

TEL: 6538-9038 **INFO:** E-mail hello@1919.com.sg

Truffle & Bordeaux Wine Dinner At Sear

This is a gourmet four-course menu paired with French wines from the Dourthe Estate in Bordeaux. Guest speaker Anthony Rocher will talk about the estate, the wines featured that evening and their food pairings.

WHERE: Level 45 Singapore Land Tower, 50 Raffles Place **MRT:** Raffles Place **WHEN:** Thu, 6.30pm

PRICE: $108++ a person (pre-payment required)

TEL: 6221-9555 **INFO:** E-mail hello@50rp.com.sg