

FoodPicks

Eunice Quek Food Correspondent recommends

HANDCRAFTED KUEH FROM OLLELLA

Home-grown brand Ollella, known for its delicious choux pastries, has expanded its range of hand-made kueh as part of the Food Fiesta at Takashimaya Square.

Options include the kue dadar gula melaka which is filled with moist grated coconut cooked in gula melaka. For something less sweet, go for the kue dadar putih, where the grated coconut is cooked with winter melon and honey rock sugar instead. Each piece costs \$2, or buy three and get one free.

Another highlight is the lempur ayam (\$3 a piece) with shredded chicken braised in coconut milk, lemongrass, candlenuts and other ingredients wrapped in glutinous rice. The lempur ebi (\$3.50 a piece, right) comes with dried prawns instead, stir-fried with a mixture of herbs and spices.

Cake options include the putu ayu original – steamed pandan cake topped with freshly grated coconut. I'd go with the putu ayu gula melaka because everything just tastes better with the added caramel notes, thanks to a drizzle of gula melaka.

The brand's range of kue lapis is also available (from \$21), or you can order the goodies online as well.

WHERE: Takashimaya Food Fiesta, B2 Atrium Takashimaya Square, 391 Orchard Road **MRT:** Orchard **WHEN:** Till July 8, 10am - 9.30pm daily **INFO:** Order online at <https://ollella.oddle.me/>



STINGRAY RICE BOWL AT JIAO CAI HOTPLATE BBQ

When it comes to hawker food, I'm all for youngsters putting a spin on the classics. While Jiao Cai Hotplate BBQ at Yishun Park Hawker Centre is known for its popular grilled seafood items, its second-generation owner Chew Zhi Jie, 27, has come up with two rice bowls – sambal stingray (left) and sambal sotong. Both are priced at \$7.

The rice bowls come with a perfectly poached egg with runny yolk, topped with shredded seaweed and sliced cucumber. The tender and moist stingray, of course, remains the star and I enjoy the fragrant and spicy house-made sambal.

Mr Chew's 61-year-old mother has been running the original outlet at Yuhua Village Food Centre in Jurong East for more than 30 years. He left his job at DBS Bank to help her and learn the ropes, before striking out on his own at Yishun Park Hawker Centre.

The enterprising Mr Chew – who created these rice bowls as a convenient lunch option, especially for solo diners who may not want to order a full platter of seafood – has also launched another item, sambal stingray with kang kong and fried egg on rice (\$7.80).

WHERE: Jiao Cai Hotplate BBQ, Yishun Park Hawker Centre, 51 Yishun Avenue 11, 01-39 **MRT:** Yishun **WHEN:** 11.30am - 4pm daily **INFO:** www.facebook.com/JIAOCAIBBQ

TORI PAITAN RAMEN AT TSUTA

It is out with the duck and in with chicken at popular ramen brand Tsuta.

The restaurant debuted two years ago with its signature shoyu and shio ramen topped with a black truffle sauce, introduced duck ramen late last year, and launches its new tori paitan (right) chicken in white and creamy soup options today.

The broth, made with chicken bones and feet, is boiled for five hours, then blended with shoyu tare (ramen seasoning). The thin noodles come with a roasted teriyaki chicken thigh – cut into thick slices – which has been marinated in shoyu and white wine.

There is also sweet corn, sliced mushrooms, salad leaves and chopped raw onions. While I like onions, the flavour overwhelms the delicate chicken broth. So if you are not an onion fan, avoid it or request for more sweet corn.

The onions, however, can stand up to the spicy tori paitan (from \$13 nett), because of the strong spicy kick from the chilli oil made with chilli padi, olive oil and leek. It looks deceptively harmless, but there is a slow release of heat which I thoroughly enjoy. A saucer of tomato paste is served on the side to tone down the heat if necessary. It doesn't make much of a difference to me, so I can do without.

Complement your meal with four new side dishes – smoked salmon salad (\$8.80), edamame (\$4.80), as well as pan-seared yaki gyoza and boiled sui gyoza (\$6.80 each). I like the yaki gyoza as it comes with house-made chilli miso paste – same as what is served with the spicy tori paitan.

WHERE: Tsuta outlets at Pacific Plaza, 9 Scotts Road, and 18 Tai Seng Street **MRT:** Orchard/Tai Seng **WHEN:** Pacific Plaza: 11am - 10pm daily, Tai Seng: 11am - 3pm, 5 - 9pm (Mondays to Wednesdays), 11am - 9pm (Thursdays to Sundays and public holidays) **INFO:** www.facebook.com/Tsutasingapore



NEW MENU AT BACCHANALIA

One-Michelin-starred Bacchanalia restaurant has undergone a revamp with new management and a new menu. Thankfully, its head chef Luke Armstrong still helms the kitchen.

Set menus start from \$48++ for a three-course lunch, to \$238++ for a special Carte Blanche or omakase dinner menu.

Highlights from the Seasonal Inspiration four-course dinner menu (\$168++) include the amuse bouche of Majestic Oyster Bavarois with a poached Irish oyster topped with Schrencki caviar (right); and wild line-caught black bass with celeriac linguini and preserved truffle juice.

My favourite dish is the Merial Duck (above, subject to availability), which is slow-roasted on the crown and served with a bitter chocolate sauce. The



duck is juicy and flavourful, and served with a fragrant consommé cooked with different parts of the duck and Armagnac brandy.

WHERE: Bacchanalia, 39 Hongkong Street **MRT:** Clarke Quay **WHEN:** Noon - 2pm, 6 - 9.45pm (Tuesdays to Saturdays, closed on Sundays and Mondays) **TEL:** 6909-6360 **INFO:** www.facebook.com/BacchanaliaSG

PHOTOS: BACCHANALIA, EUNICE QUEK, OLLELLA, TSUTA

FOOD

PROMOTIONS

Iggy's-Cenci Four-Hands Collaboration

A four-hands collaboration between Iggy's head chef Aitor Jeronimo Orive and chef Ken Sakamoto from Kyoto's Cenci restaurant will feature dishes that celebrate the season's best produce. From chef Sakamoto's Italian-inspired Kyoto cuisine to chef Orive's seasonal menu and Iggy's modern European plates, the pair will create a menu that incorporates the flavours of Italy, Europe, Japan and Singapore.

WHERE: L3 Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN/PRICE:** Today, 7 - 9.30pm, \$275++ a person; today & tomorrow noon - 1.30pm, \$150++ a person **TEL:** 6732-2234 **INFO:** iggy.com.sg

New Executive Set Lunch At Tandoor

Chef Uttam Singh's new Executive Set Lunch starts with tomato basil Shorba (soup) or Murgh Pudina Ka Shorba (chicken peppermint soup). The vegetarian main is Makkai Kaju Ki Seekh, a cashew nut roll with American corn spiced with fenugreek and roasted cumin, and the makhmali paneer lababdar. Non-vegetarian mains include the Malmali Seekh Kebab, a tender minced lamb roll with Indian herbs and spices, skewered and cooked in the tandoor; Murgh Aur Badi Mirchi Ka Salan (Hyderabad), chicken cooked in a tangy peanut-based curry; Ajwaini Macchi Tikka, fish flavoured with carom seeds, spices and char-grilled; and Jhinga Jalandhari (Punjab), a prawn dish tempered with crushed spices and tossed with bell peppers. Mains come with two side dishes of Dal Makhani and mixed vegetable raita, and naan or tandoori roti.

WHERE: B1 Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset/Dhoby Ghaut **WHEN:** Mon - Fri, noon - 2.30pm **PRICE:** \$28++ (vegetarian), \$32++ (meat), \$38++ (seafood) a person **TEL:** 6733-8333 **INFO:** E-mail tandoor.hisnorchard@ig.com

First Anniversary Burger & Brew Set At The Bird

Classic American restaurant The Bird Southern Table and Bar will be offering a special Burger & Brew set (\$30++) as it turns one. It comprises The Great American Burger – comprising house smoked pork belly, a hearty short rib, brisket and chuck blend meat patty, American cheese and tangy sauce – which is best paired with a chilled amber beer.

WHERE: B1-07 Galleria Level, The Shoppes at Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Sun - July 31 **PRICE:** \$30++ **TEL:** 6688-9959 **INFO:** E-mail thebird.reservations@marinabaysands.com

Free Black/White At Working Class Coffee

Park Bench Deli's new coffee brand, Working Class Coffee, is giving customers one free black or white coffee on Monday. The coffee bar serves three blends with distinct flavour profiles – the Anvil (orange, peach, and chocolate), Jackhammer (chocolate and nuts) and Docker (orange and vanilla). On the food menu are healthy options such as Acai Bowl (\$8) with granola, mixed fruit and cocoa nibs and Avo Toast (\$8) with sea salt, black pepper and cherry tomato. Working Class Coffee will also feature a rotational line-up of bakes from home-grown independent bakeries such as Woodlands Sourdough and Mother Dough Bakery.

WHERE: 01-02 The Working Capitol, 1 Keong Saik Road **MRT:** Outram Park **WHEN:** Mon - Sat, 8am - 4pm **PRICE:** Selected items at \$8 **INFO:** parkbenchdeli.com

Wagyu Bento, Summer Kaiseki At Keyaki

Pan Pacific Singapore's Keyaki has introduced a premium Wagyu Bento (\$110++, lunch), curated by executive chef Shinichi Nakatake. It includes assorted sashimi (three varieties) and wagyu beef with onsen egg as starters, grilled wagyu beef, wagyu beef salad prepared Tataki-style, assorted tempura and appetisers.



Enjoy a bowl of ground wagyu beef on rice and end your meal with seasonal fruits. Chef Nakatake will also be presenting two multi-course Summer Kaiseki menus (\$180++ - \$200++, lunch & dinner) focusing on light and refreshing seasonal ingredients.

WHERE: L4 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Esplanade **WHEN:** July 9 - 22 **PRICE:** \$110++ - \$200++ **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

A Taste Of Singapore At Ellenborough Market Cafe

In conjunction with the Singapore Food Festival, Swissotel Merchant Court Singapore's executive chef Louis Tay will be showcasing Ellenborough Market Cafe's signature Nyonya Laksa (\$12++) and Hokkien Prawn Noodle Soup (\$12++) at the A Taste Of Asia speciality pop-up stall at the cafe Terrace.

WHERE: Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** July 13 - 29, 6.30 - 9.30pm **PRICE:** \$12++ **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

A Taste of Singapore – try the Nyonya Laksa at Ellenborough Market Cafe **PHOTO:** SWISSOTEL MERCHANT COURT

person (cocktails not included) **TEL:** 8869-6520 **INFO:** E-mail info@abt-hrvst.com

SAF DAY

Hotel Fort Canning Salutes 51 Years Of NS

To celebrate Singapore Armed Forces (SAF) Day, which falls on Sunday, Hotel Fort Canning is offering its Signature High Tea Sets at \$40++ for two people (usual price is \$50++). Items include Mini Crab Cake Sliders, the hotel's signature Seafood Kueh Pie Tee, Smoked Salmon & Cream Cheese, as well as sweet treats such as Summer Berries Cheese Cake and Ivory Apple Mint Mousse.

WHERE: The Salon, Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning **WHEN:** Sun - July 31, 3 - 6pm **PRICE:** \$40++ for two (\$65++ includes two glasses of Prosecco) **TEL:** 6799-8809 **INFO:** E-mail fcb@hfcingsingapore.com

US INDEPENDENCE DAY

Beer And Burger/Platter Specials At Nickeldime

Nickeldime Novena and River Valley will be offering F&B promotions on American beers and gastro-bar style food. The offers, from tomorrow till Wednesday, are Pabst Bottled Beer (\$7++), Pabst Bottled Beer with Burger of Choice/Nickeldime Burger (\$20++). On Wednesday, the offers are all day on Lost Coast & Kona Beers (\$10++) and an All American Platter

(\$40++) of garlic fries, buffalo wings, Scotch eggs, crab dip & corn chips/mini cheeseburgers & mac'n' cheese with two American beers. **WHERE (MRT):** 275 Thomson Road (Novena); 8 Mohamed Sultan Road (Fort Canning) **WHEN/PRICE:** Beer \$7++ - \$20++; platter \$40++ **TEL:** 6265-5118 (Novena), 6735-1035 (River Valley) **INFO:** E-mail hello@hiddendoor.com.sg

American Barbecue At Mandarin Oriental

Among the dishes offered in Melt Cafe's American barbecue buffet are Tomahawk Steak, St Louis Baby Back Ribs and Honey Glazed Chicken Wings. The carving station will serve Crispy Stuffed Pork Belly. Rustic and hearty dishes include Yankee Pot Roast, comprising beef brisket, potatoes, carrots and onions, and a classic Brunswick stew of smoked roasted meats, particularly popular in the southern part of the United States.

WHERE: Melt Cafe, Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** Wed - July 15, 6.30 - 9.30pm **PRICE:** \$88++ a person **TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

WINE EVENT

Argentina Wine Dinner

Wine Connection celebrates Fiesta Latina with an Argentine Wine Dinner featuring wines from Bodega Trivento Argentina Winery. Highlights of the five-course dinner are Aromatic Oil Poached Salmon with salad of shaved fennel, Sofrito Linguine with spicy duck meatballs, and Grilled Argentinean Beef Ribeye & Vegetables with chimichurri sauce. Among the featured wines are 2013 Trivento Brut Nature Mendoza, 2015 Golden Reserve Malbec, 2016 Trivento Reserve Cabernet Sauvignon and 2017 Trivento Reserve Chardonnay.

WHERE: Wine Connection Bistro, 01-01 Capital Square 3, 25 Church Street **MRT:** Telok Ayer **WHEN:** July 7, 7pm **PRICE:** \$104.75 nett **TEL:** 6908-5433 **INFO:** E-mail capitalsquare@wineconnection.com