

FoodPicks

Eunice Quek
Food Correspondent
recommends

FIRE UP AT CHENGDU RESTAURANT

When I walk into a restaurant offering Sichuan cuisine, I expect my tastebuds to get more than just a tickle. And I'm pleased to say that many dishes at the one-month-old Chengdu Restaurant in Amoy Street pack quite a fiery punch.

Two chefs from Sichuan helm the kitchen of the 120-seat restaurant. Highlights on the menu include thinly sliced pork belly in garlic (\$12.80) with a lightly spicy dipping sauce, and beef with pickles in sour soup (\$25.80), which has a strong sour flavour and is not too oily.

If you prefer something more spicy and numbing, go for the fish with green pepper soup (right, \$26.80 or \$35.80). It is made with green pepper, millet, garlic and fermented black beans which are first stir-fried, then simmered on low heat with superior stock, squid and fish head.

Of course, not everything on the extensive menu is too spicy. The Chengdu 12 Flavours Chicken (\$36.80, order one day in advance), also known as "beggar chicken", is a whole chicken stuffed with mushrooms and marinated in Sichuan spices. It is wrapped in lotus leaf and foil, covered with clay and placed in a special earthenware jar to bake over charcoal fire and served with 12 sauces. You can also put together your own sauce.

For dessert, get the Giant Sesame Ball (\$16.80). It is fried for 20 minutes as the glutinous rice ball with sesame seeds has to be constantly rotated to retain its shape. The crispy golden sphere is cut at the table by the staff. It is not too oily and a great snack to complete the meal.



WHERE: 74 Amoy Street **MRT:** Tanjong Pagar **WHEN:** Mondays to Saturdays, 11am to 3pm, 5 to 10.30pm (closed on Sundays) **TEL:** 6221-9928 **INFO:** bit.ly/2L8GxJl

PHOTOS: CHENGDU RESTAURANT, EUNICE QUEK, META

SUMMER MENU AT META

The one-Michelin-starred Meta restaurant, which offers French-inspired cuisine with an Asian twist, has launched its new Summer menus (\$118 for five courses, add \$90 for wine pairing; \$158 for seven courses, add \$110 for wine pairing; vegetarian menu available at the same prices).

Both five- and seven-course menus start with Japanese bonito with endive, orange, and katsuobushi (dried and smoked skipjack tuna); and confit beetroot with foie gras mousse in a fragrant basil oil topped with a beetroot-pot wine puree and puffed buckwheat.

Another standout is the New Zealand rack of lamb, which is grilled on charcoal and served with zucchini puree, lamb jus and charred garlic shoots. I like the unique addition of fermented black

beans, which gives a good dose of saltiness to the dish.

The seven-course menu also offers a Carabiniro prawn (below). The sweet prawn is cooked with prawn oil and butter, then paired with butternut squash puree and garnished with kaffir lime shavings. It is served with white Korean rice mixed with housemade sambal and charred Brussels sprouts.

A refreshing end to the meal is Tropical Summer, a dessert with creamy coconut glutinous rice, coconut and pineapple crumble and a delicious kiwi sorbet and coconut granita.

WHERE: 9 Keong Saik Road **MRT:** Outram Park **WHEN:** 11.30am to 2.30pm (Wednesdays to Fridays), 5.30 to 11pm (Mondays to Saturdays), closed on Sundays **TEL:** 6513-0898 **INFO:** metarestaurant.sg



ODETTE'S SUMMER DELIGHTS

While we may not have the four seasons, it is great to have chefs switch things up with seasonal produce.

Chef Julien Royer of two-Michelin-starred French restaurant Odette has introduced a selection of summer dishes – a feast for both the eyes and palate. Prices are \$188++ for a six-course lunch or \$248++ for an eight-course lunch.

The Hokkaido uni starter (right) features spot prawn tartare with mussel cloud, caviar and squid ink toast; and the Tomato Collection has stracciatella "artigiana" (burrata), spiced piquillo peppers and taggiasca olive. I've tried chef Royer's beetroot variation of the Tomato Collection and enjoy the combination of fresh tomatoes balanced with peppers and creamy cheese.

Another hit is the perfectly cooked Brittany Blue Lobster, which is paired with endives and a light sake-based sauce. Also, don't miss the cappellini with confit egg yolk, 24-month comte cheese and freshly shaved black truffles; as well as the akami tuna "flower" with charred kabu (turnip), sudachi vinegar and wasabi. **WHERE:** 01-04 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **WHEN:** Noon to 1.30pm (last seating, Tuesdays to Saturdays), 7 to 9pm (last seating, Mondays to Saturdays), closed on Sundays and public holidays **TEL:** 6385-0498 **INFO:** www.odetterestaurant.com



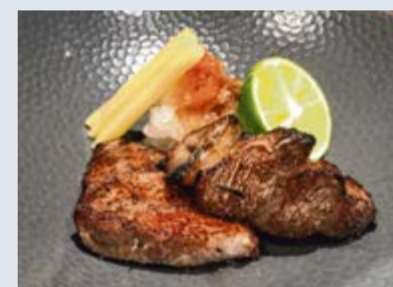
SUMIYAKI AT JINJO

The cluster of restaurants by the Les Amis Group at Shaw Centre is quite the foodie enclave to indulge in. I love the congee from Mui Kee as well as the beautiful tarts from Tarte by Cheryl Koh.

My new favourite is the sumiyaki restaurant Jinjo, which specialises in charcoal grilled items that are simple yet flavourful.

I start with yaki goma tofu (\$6), which has a thin and crispy exterior and a surprisingly creamy interior. The housemade tofu is topped with red miso from Aichi, the hometown of Jinjo's chef Makoto Saito.

A selection of grilled items are also tasty and cooked just right. These include bonjiri (bishop's nose or meat from the tailbone of a chicken, \$7), kama (fatty tuna belly, \$28, above right), hatsu (chicken heart, \$6) and seseri (\$18), which is chicken neck grilled over hay and served in a piquant ponzu sauce. End on a satisfying note with



donabe (Japanese rice pot, good for two to four people), which offers Angus beef, Hokkaido king crab, freshwater eel and truffle options. If you feel like splurging, go for the truffle donabe (\$48 with 5g of truffles or \$72 with 8g of truffles, add \$7 for 1g of truffle), which comes with the crunch of lotus root pieces. **WHERE:** 02-19 Shaw Centre, 1 Scotts Road **MRT:** Orchard **WHEN:** Tuesdays to Sundays, noon to 2pm, 6.30 to 10pm (closed on Mondays) **TEL:** 6732-2165 **INFO:** www.jinjo.com.sg

FOOD

PROMOTIONS

Salted Egg Shioik In Punggol

The Salted Egg Shioik food truck will be stationed at the Punggol North Interracial and Religious Harmony Street Parade on Sunday. It will feature new salted egg fusion dishes and visitors can taste free samples of salted egg roti prata, keropok, tang yuan and French fries.

WHERE: Punggol Field Road, bus stop in front of Block 175A **MRT:** Punggol (Meridian LRT) **WHEN:** Sun, 5 - 9pm (road closure from 3pm) **PRICE:** Free samples **INFO:** www.ircc.sg

Enticing Enchiladas At Blue Potato

Blue Potato at Swissotel Merchant Court goes Mexican this month with enticing enchiladas – soft corn tortilla rolled with various ingredients, steeped in a spicy, zesty sauce and topped with cheese. Options include Smoky Steak (\$24++), Smoked Chicken (\$22++), Crab and Corn (\$25++) and Roast Veggie (\$20++) enchiladas. **WHERE:** Level 2 Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till July 29, 7am - 10pm **PRICE:** \$20++ - \$24++ **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Ultimate Caviar Dining Experience With Blackwattle

Blackwattle is presenting a six-course caviar dinner with caviar from Kaluga Queen. The dinner, inspired by head chef Joeri Timmermans' journey to the Chinese brand's caviar farm in Zhejiang province, features Blackwattle's signature contemporary creations, with highlights such as pumpkin seed mousse with Tua Tua clams and caviar, which is new to the menu.

WHERE: 97 Amoy Street **MRT:** Telok Ayer **WHEN:** July 26, 6pm **PRICE:** \$180++ a person **TEL:** 6224-2232 **INFO:** E-mail info@blackwattle.com.sg

Braci & Takazawa Collaboration

Restaurateur-chef Beppe De Vito and chef Yoshiaki Takazawa from Tokyo are presenting a seven-course menu inspired by their passion for the finest seasonal produce and modern European culinary techniques. The collaboration will take place at Braci, De Vito's one-Michelin-starred restaurant.

WHERE: Levels 5 & 6, 52 Boat Quay **MRT:** Clarke Quay/Raffles Place **WHEN:** July 27 & 28, 6 & 8.30pm **PRICE:** \$180++ a person (\$148++ with wine-pairing) **TEL:** 6866-1933 **INFO:** E-mail book@braci.sg

SINGAPORE FOOD FESTIVAL

Flavours Of Singapore At Jia Wei

Jia Wei Chinese Restaurant's head chef Victor Lee has added his twist on six local dishes. Try the chilli crab with chempedak (\$38.80++), crispy prawn rolls with truffle (\$18.00++) and black garlic bak kut teh (\$38.80++). For dessert, there is chilled soya bean pudding (\$8++) topped with creamy avocado puree.

WHERE: Level 2 Grand Mercure Singapore Roxy, 50 East Coast Road **MRT:** Eunos/Dakota **WHEN:** Today - July 29, 10am - 10pm **PRICE:** \$8++ - \$38.80++ **TEL:** 6340-5678 **INFO:** E-mail H3610-FB7@accor.com

Chinatown Food Street The 50 Cents Fest

The colonial era of the 1930s in Singapore sets the backdrop for this year's The 50 Cents Fest at Chinatown Food Street, which will feature more than 40 stalls and mobile vendors and close to 50 different street eats, drinks, snacks and dessert items, with prices from 50 cents to \$3.

WHERE: Chinatown Food Street, Smith Street **MRT:** Chinatown **WHEN:** July 28 & 29, 11am - 11pm **PRICE:** 50 cents - \$3 **INFO:** chinatownfoodstreet.sg/the-50-cents-fest

WORLD CUP

Complimentary Beer With Supper Buffet At Royal Plaza On Scotts

Catch the live screening of the World Cup final on Sunday at Royal Plaza on Scotts with a supper buffet prepared by the chefs from Carousel. Besides two World Cup finals special dishes that will represent the finalists, the buffet will feature bites such as spicy buffalo drumettes, mini beef burgers and charmoula spiced chicken pizza as well as a complimentary glass of Tiger Draught Beer.

WHERE: Scotts Suite, Level 2 Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard **WHEN:** Sun, 10pm - 2am **PRICE:** \$35 nett **TEL:** 6589-7799 **INFO:** E-mail carousel@royalplaza.com.sg

BASTILLE DAY

Bastille Day Brunch At So France

So France celebrates Bastille Day, France's national day which falls on Saturday, with a new brunch menu and a venue decorated in French colours. The menu showcases gourmet French delicacies, including a So France highlight and executive chef Felicien Cuff's unique creation – the Steak Roule & Oeuf a Cheval, a rolled steak served with a sunny-side-up egg (\$32+). There will be a 30 per cent discount on So France's artisanal champagne bottles. Also on offer is the Half Dozen Oysters, inclusive of a glass of wine.

WHERE: 01-51 Duo Galleria, 7 Fraser



Enchiladas at Blue Potato. PHOTO: SWISSOTEL MERCHANT COURT



Chilli crab with chempedak at Jia Wei. PHOTO: JIA WEI CHINESE RESTAURANT



Mao Shan Wang durian and durian gula melaka snowskin mooncakes at Hai Tien Lo. PHOTO: HAI TIEN LO



Catch the World Cup final on Sunday with a supper buffet at Royal Plaza on Scotts. PHOTO: ROYAL PLAZA ON SCOTTS

Street MRT: Bugis **WHEN:** Tomorrow & Sun, 10.30am - 3pm **PRICE:** \$29+ - \$32+ **TEL:** 6909-6449 **INFO:** E-mail contact@so-france.sg

NATIONAL DAY

1-For-1 Singapore Sling At Hotel Fort Canning

For the month of August, to celebrate National Day, Hotel Fort Canning's Tisettanta Lounge is offering two Singapore Slings for the price of one (\$18++), while The Salon adds a gourmet twist to two local favourites with the lobster nasi lemak and giant beef rib rendang (\$28++ each). **WHERE:** 11 Canning Walk **MRT:** Fort Canning **WHEN:** Aug 1 - 31, 7am - 10pm **PRICE:** \$18++ - \$28++ **TEL:** 6799-8809 **INFO:** E-mail frb@hfc.com.sg

Singapore & Thai Classics At Blue Jasmine

Blue Jasmine's halal culinary feast features classic Singapore dishes, such as Singapore chilli crab meat with golden man tou and traditional nasi lemak, as well as its signature Thai dishes, such as green mango salad and holy basil beef with snack beans and garlic.

WHERE: Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** Aug 9 - 11, 6.30 - 10pm **PRICE:** \$53 nett (adult), \$26.50 nett (child aged six - 12, free for those up to age five) **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

MID-AUTUMN FESTIVAL

Box Of Four Treasures From Hai Tien Lo

Hai Tien Lo's snowskin mooncake flavours this year include the Mao Shan Wang durian snowskin (\$88.80+), which is back by popular

demand, and new flavours durian gula melaka, chempedak and lychee & soursop (\$68.80+). For baked mooncakes, there are the signature red lotus paste single/double yolk (\$69.80+/\$73.80+) and classics such as mixed nuts with chicken ham (\$73.80+), the low-sugar pandan paste with single yolk (\$69.80+) and white lotus seed paste with macadamia nuts (\$63.80+). **WHERE:** Mooncake booth (Level 1) or Hai Tien Lo (Level 3), Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Preorders: ongoing; sales: July 23 - Sept 24; collection: July 23 - Aug 23 (11am - 9pm) for baked mooncakes, Aug 24 - Sept 24 (10am - 9pm) for baked & snowskin mooncakes **PRICE:** \$63.80+ - \$88.80+ **TEL:** 9009-5936 **INFO:** E-mail mooncake.ppsin@panpacific.com or go to pacificmarketplace.sg

Reversible Shopper Tote With Crowne Plaza Changi Airport Offerings

Each box of Crowne Plaza Changi Airport's collection of baked and snowskin mooncakes comes with a limited-edition reversible shopper tote in bold orange and classic tanned brown. Flavours available include snowskin with champagne truffle (\$78/\$54.60 online) and baked mooncakes such as white lotus paste (\$70/\$49), white lotus paste with four yolks (\$88/\$61.60) and white lotus paste with single yolk (\$75/\$52.50). **WHERE:** 75 Airport Boulevard **MRT:** Changi Airport **WHEN:** Online orders from July 15 at bit.ly/cpmooncakes-estore; collection: Sept 11 - 24 (Lobby Lounge, Junction 8, Tampines Mall, Compass One & Parkway Parade) **PRICE:** \$70 - \$88 nett (online store special: \$49 - \$61.60) a box **TEL:** 6823-5367 (9am - 7pm) **INFO:** E-mail LobbyLounge.cpa@ihg.com