

FOOD

PROMOTIONS

Surf & Turf At Gordon Grill
Surf & Turf at Goodwood Park Hotel's Gordon Grill is a four-course set menu in which diners can pick their own Surf & Turf combination for the main course from ingredients such as Maine lobster, Hokkaido scallops, United States Snake River Farms wagyu flat iron steak, free-range Iberico pork collar and Victoria Farm Australian lamb chop, alongside an appetiser, soup and dessert.
WHERE: Goodwood Park Hotel, 22 Scotts Road MRT: Orchard/Newton
WHEN/PRICE: Wed - Oct 14, lunch (noon - 2.30pm, weekdays) \$68++ a person; dinner (7 - 10.30pm daily), \$88++ **TEL:** 6730-1744
INFO: E-mail gordon_grill@goodwoodparkhotel.com

NATIONAL DAY

Spicy Sichuan Specialties, Sri Lankan Crab Promotions At Crystal Jade

Crystal Jade Kitchen is serving Sri Lankan crabs prepared five ways - chilli, white pepper, steamed with Hua Diao wine, salted egg yolk and sauteed with ginger and scallion. At Crystal Jade La Mian Xiao Long Bao outlets, there are new Spicy Sichuan specialties such as Sauteed Spicy Tea Tree Mushroom (\$15.80++), Sauteed Spicy Pork Collar with potato and lotus roots (\$16.80++), Chongqing Spicy Noodles (\$8.80++) and Pan-fried Mala Pork Buns (\$6.80++ for three pieces).
WHERE: Crystal Jade La Mian Xiao Long Bao & Crystal Jade Kitchen outlets **WHEN:** Till Aug 31
PRICE: Crabs: \$68++ - \$88++ (Aug 6 - 12: \$53++); Sichuan specialties: \$6.80++ - \$16.80++; check with outlets for DBS/POSB & Jadeite card discounts
INFO: crystaljade.com/index

Heritage-Themed Dinner Buffet At Edge

This buffet at Pan Pacific Singapore's Edge showcases a wide range of local favourites including ban mian with sliced abalone and fried silver fish, as well as black pepper crab and mini salted egg yolk croissants. End your meal with pastry chef Eddy Yau's local desserts with modern interpretations such as Durian Gula Melaka Cake and Red Ruby Panna Cotta Verrine.
WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard MRT: Promenade
WHEN: Today - Sun, Aug 3 - 9: 6.30 - 10pm **PRICE:** \$92++ (adult), \$46 (child aged six - 12) **TEL:** 6826-8240
INFO: E-mail dining.ppsin@panpacific.com

Classic British Roast At Bread Street Kitchen By Gordon Ramsay

Begin your meal with the chef's special starters such as tamarind spiced chicken wings with spring onions and coriander, followed by unlimited servings of hearty meats such as Angus beef striploin, Dingley Dell pork rack on the bone and spring chicken on the bone with Yorkshire pudding, red wine gravy and seasonal greens. Finish the feast with housemade soft-serve ice cream.
WHERE: 01-81 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue
MRT: Bayfront **WHEN:** Aug 9, 11am - 5pm **PRICE:** \$67++ a person
TEL: 6688-5665 **INFO:** E-mail Reservations@MarinaBaySands.com

Flavours Of Singapore At Melt Cafe

Dig into a melting pot of local cuisines at all-day dining restaurant Melt Cafe. On offer are fresh seafood and specialties such as the King Prawn Laksa, Kueh Pie Tee Cups and Roasted Suckling Pig stuffed with aromatic Six Treasure rice. In the

FoodPicks

Rebecca Lynne Tan Food Correspondent recommends



BASILICO CELEBRATES 10 YEARS

The antipasti buffet at Regent Singapore's Italian restaurant Basilico has been one of my favourites since the restaurant opened in 2008. It has a good selection of cold cuts, from soppressata to mortadella, as well as various types of cheese, gorgeous breads, tapenades, grilled vegetables and salads - plenty here to whet the appetite. In celebration of its 10th anniversary, the restaurant has brought back 10 of its favourite dishes (you get to choose one) from past menus. For \$92, eat as much as you want from the antipasti buffet and choose a main course from the list. Go for the Porchetta Alla Romana from 2013, a slow-cooked Roman-style pork belly with a subtle hint of fennel. The meat is tender and the crackling, a crispy golden brown. It comes with braised sour cabbage

and caramelised apples to balance out the richness of the hunk of pork. If you like risotto with a bite, opt for the Risotto Alla Pugliese (left), which was introduced in 2009. Here, carnaroli rice - a starchy Italian rice variety, which makes for a creamier and firmer risotto - is cooked in flavourful seafood stock and prosciutto, and served with lobster, king scallops, tiger prawns and asparagus. Offerings at the dessert table include elegant cakes, gelato, rice pudding and chocolate mousse. **WHERE:** Basilico, Level 2 Regent Singapore - A Four Seasons Hotel, 1 Cuscaden Road MRT: Orchard **WHEN:** Till Tuesday, 6.30 to 10pm daily **PRICE:** \$92 a person. Price includes antipasti and dessert buffet, as well as a choice of one main course. Wine available at additional cost. **TEL:** 6725-3232 **INFO:** E-mail basilicogrm.rsn@fourseasons.com

CASUAL JAPANESE FARE

The best way to catch up with friends is over a meal. Some casual Japanese fare - everyone loves sushi and chicken karaage - in a nice, relaxed setting always works. For this, make your way to Don & Tori in Tras Street.

There is nothing traditional about the food at this eatery and that is fine by me. It serves popular favourites, from salads and maki rolls to sashimi and rice bowls - just the stuff for a night out with friends.

Chat over spicy edamame (\$8), edamame beans coated in piquant sambal and share a spicy tuna maki (\$18) as well as other appetisers such as an uni foie gras maki (\$25) and grilled chicken wings (\$12).

Be sure to order crowd-pleasers such as the truffle gyo don (\$28, add \$10 for foie gras, above), a juicy piece of steak served on rice with an onsen egg, and sakura ebi angel hair pasta (\$32), cold pasta tossed with truffle oil, konbu and crisp sakura ebi.

WHERE: Don & Tori, 74 Tras Street
MRT: Tanjong Pagar **OPEN:** Noon to 3pm, 6pm to midnight (Mondays to Saturdays), closed on Sundays
TEL: 9811-7888

NATIONAL DAY EATS AT THE CLIFFORD PIER

The Clifford Pier at The Fullerton Bay Hotel is collaborating with zi char restaurant New Ubin Seafood to roll out a dozen locally inspired dishes to celebrate National Day next month.

Of the dishes on their collaborative menu, I like the smoked pork curry (\$26, served with rice) - tender chunks of smoky pink pork in a flavourful, comforting, non-spicy curry with vegetables such as lady's fingers and eggplant; as well as the pan-seared sea bass with chincalok sambal and petai (\$46, served with rice). The chincalok (fermented krill) sambal is zingy and bright and goes well with the fish.

Other dishes include The Pier Hokkien Mee (\$28, above), served with lala clams and chicken liver. The noodles are braised in a stock with chicken liver to give it added depth.

The dishes are available a la carte or as part of a lunch or dinner set. **WHERE:** The Clifford Pier, lobby level, The Fullerton Bay Hotel, 80 Collyer Quay MRT: Raffles Place **WHEN:** Wednesday to Aug 31, noon to 2.30pm, 6.30 to 10pm, weekdays only **TEL:** 6333-8388 **INFO:** E-mail fbh.info@fullertonhotels.com

PHOTOS: BASILICO/REGENT SINGAPORE, DON & TORI, THE CLIFFORD PIER/THE FULLERTON BAY HOTEL, FOLKLORE



FOLKLORE'S NEW DISHES

Chef Damian D'Silva of Folklore in Beach Road will be introducing new items to his menu from Monday.

He serves what he dubs "Singapore heritage cuisine", a range of Peranakan, Malay, Eurasian, Indian and Chinese dishes that represent the heartbeat of Singapore.

About 40 per cent of the existing menu has been overhauled. Of the new dishes I tried at a tasting earlier this week, must-eats include the Sotong Masak Sambal Belado (market price) - fresh, supple squid tossed in an aromatic, sweet-spicy sambal with a roundness from the caramelised chilli and fresh tomatoes it is made with; Ambiler Kacang (\$16), a tangy and mildly spicy Eurasian dish of pork belly and long beans that must be eaten with steamed white rice; and a delicious Indonesian-style Opor Ayam (\$24, above), a thick and coconutty chicken curry with soulful flavours of cumin and coriander.

If you like sambal petai (\$26), chef D'Silva's version, a pungent sea of red sambal served with prawns and speckled with fried stink beans, is a real winner.

WHERE: Folklore, Level 2 Destination Singapore Beach Road, 700 Beach Road MRT: Lavender **WHEN:** New dishes will be available from Monday, noon to 2.30pm, 6 to 9.30pm daily **TEL:** 6679-2900/9021-9700 **INFO:** E-mail reserve@folklore.sg

alfresco garden, the durian and fruit corner will feature Mao Shan Wang durians and other fresh fruit.

WHERE: Mandarin Oriental Singapore, 5 Raffles Avenue
MRT: Promenade
WHEN/PRICE: Aug 3 - 5 & 9 - 12: \$108++; Aug 6 - 8: \$88++
TEL: 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

Seven Days Of \$5.30 Sets At Wave Cafe

Grand Mercure Singapore Roxy's Wave Cafe is offering \$5.30++ sets

for one week. Served with a cup of housemade local drink of the day, the sets come with lor mee (Aug 6), bak chok mee (Aug 7), prawn mee soup (Aug 8), Grand Mercure Roxy signature laksa (Aug 9), Singapore nasi lemak (Aug 10), chicken curry mee (Aug 11) and wonton noodles (Aug 12).

WHERE: Lobby level, Grand Mercure Singapore Roxy, 50 East Coast Road (Roxy Square) MRT: Eunos/Dakota
WHEN: Aug 6 - 12 **PRICE:** \$5.30++
TEL: 6340-5882
INFO: grandmercuroxy.com.sg

WINE EVENTS

Truffle & Wine Dinner At 1919 Waterboat House

Uncork and unwind at the M. Chapoutier wine dinner at 1919 Waterboat House. The menu for the one-night-only gourmet dinner comprises five dishes, each infused with truffle and paired with wines from the Rhone Valley appellations. The evening will start with welcome canapes. Dinner highlights include Beef Tenderloin, Foie Gras Tofu & Truffle Sauce and Iberico Pluma Pork

served with Goma Mixed Greens and Truffle Dust. Brand ambassador Edouard Payot will speak throughout the evening.

WHERE: 03-01 The Waterboathouse, 3 Fullerton Road MRT: Raffles Place
WHEN: Aug 2, 6.30pm **PRICE:** \$105++ a person **TEL:** 6538-9038
INFO: E-mail hello@50rp.com.sg

Yam's Kitchen Anniversary Dinner

Contemporary Chinese restaurant Yam's Kitchen celebrates its eighth anniversary with a six-course

wine-pairing dinner. Dishes include Yin Yang Peking Duck paired with a Les Vignerons de Mancey Bourgogne pinot noir from France; Chef's Special BBQ Pork Ribs paired with a Korta Select Vineyard Reserve Merlot from Chile; and Double-boiled Hashima paired with an Andrew Garrett Sparkling Shiraz from Australia for dessert.

WHERE: 04-101 E!Hub@Downtown East, 1 Pasir Ris Close MRT: Pasir Ris
WHEN: Aug 7 & 8, 8 - 10pm
PRICE: \$78 a person **TEL:** 6584-5884
INFO: yamskitchen.com.sg



EVER YOURS
EVER MINE
EVER Ours

CELEBRATION UNDER THE STARS WEDDING SHOWCASE

Sunday, 29th July 2018, 12:30pm - 5:00pm

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