

FoodPicks

Rebecca Lynne Tan Food Correspondent recommends

BUFFET BREAKFAST AT A STEAL
Andaz Singapore has the perfect weekend breakfast buffet for those who want something a little easier on the pocket. The buffet spread is smaller than most other luxury hotels, but there is more than enough variety to please the palate. Plus, you get a choice of one main variety, too – all for \$35.

The buffet section includes cut fruit, yogurt, hot crisp waffles, a good variety of viennoiserie such as Danishes and croissants, as well as bread with a selection of spreads from kaya to Vegemite. There are also cold cuts, smoked salmon, bacon, sausages and an Asian salad with noodles and pau.

The main courses – there are six to choose from, such as a hearty breakfast burger, steak and eggs and eggs Benedict – come in generous portions.

For those who want alcoholic beverages, pay an additional \$35 for access to a fun, do-it-yourself mojito station. You also get unlimited pours of prosecco, beer and wine.

WHERE: Alley On Bugis, Weekends, 5 Fraser Street, Duo Tower MRT: 2q5 **WHEN:** Weekdays and public holidays, 11.30am to 2.30pm. **PRICE:** \$35++ a person
TEL: 6408-1288 **INFO:** Go to andazsingapore.com



PHOTOS: ANDAZ SINGAPORE, THE COOPERAGE, F&N CREAMERIES, TELOK AYER ARTS CLUB



WHISKY BAR WITH FANCY GRUB
The Cooperage, which The Straits Times rounded up in a list of new whisky bars in July, opened last month and features more than 200 whiskies from around the world, as well as a selection of other spirits including rum and gin.

It's spacious, with its dark wood interiors, is inviting, especially for an after-work drink. But what surprised me was that it serves more than just average bar snacks.

Think elevated, fancy pub grub such as a thick, robust lobster bisque (\$12, above), Black Angus tenderloin with truffle mash (\$36), duck confit (\$26) and even a large tomahawk steak (\$158, pre-order necessary). There are also donburi bowls if that is what you feel like.

Pair the food with a whisky flight of three expressions. Prices start at \$42.

WHERE: 46 Hongkong Street MRT: Clarke Quay OPNS: 3pm to midnight (Mondays to Thursdays), 3pm to 1am (Fridays, Saturdays and public holiday eves), closed on Sunday. **TEL:** 8699-9366 **INFO:** E-mail thecooperage@gmail.com

CREAMY BLACK SESAME POTONG
King's new black sesame-flavoured potong (right), or popsicle, is my current sweet obsession.

It is just creamy and it would be too cloying – and the taste of roasted black sesame seeds comes through well. I like that the grainy sesame paste gives the ice cream a little bit of texture.

The potong is also just the right size to satisfy any cravings without feeling too guilty about the additional calories. It has no colouring or preservatives too.

The new flavour was launched last month and is available at leading supermarkets and hypermarkets, while stocks last. Each box, which has a recommended retail price of \$4.50, comes with six servings.

WHERE: Available at leading supermarkets such as FairPrice and Cold Storage, and hypermarkets **WHEN:** While stocks last **PRICE:** The recommended retail price is \$4.50 for a box of six. Prices may vary in stores. **INFO:** Go to www.fncrmeries.com



FOOD AND ART CLUB
The Telok Ayer Arts Club in McCallum Street is one of the latest multi-use arts spaces in town.

The space, previously occupied by SPRMRKT, a cafe-restaurant that has relocated to Cluny Court, has been transformed into an intimate space with a chic bar counter.

Enjoy art and music while sipping cocktails and noshing on delicious fare.

Its chef, Bertram Leong, describes his style of cuisine here as French Mediterranean. It sounds high-end, but just think of it as cooking with French techniques using lighter Mediterranean flavours and some Asian influence.

Try the tomatoes and tofu (\$14, right). The firm tofu has a smoky char and chunks of tomato are tossed in a round and well-balanced white miso shiitake pesto with red wine vinegar.



Delicious till the end.

Other dishes here include locally bred patchcock (\$28), snapper fillet with a galangal and turmeric beurre blanc (\$28), and a cauliflower steak (\$20) with a morrish saucisson aioli and a scamorza white scallion.

A dish and cocktail, inspired by the art, is created for every artist who exhibits at the space. From now till next month, end your meal on a tangy note with the Frozen Lemon Dome (\$10). It is made with zesty lemon curd and served with meringue, a smear of citrus white chocolate and coconut crumble. It was created to go with artist Abigail Goh's work.

I have not tried the cocktails yet – it's tough to find an excuse for one in the middle of the day – but they are created by veteran bartender Din Hassan, so a trip back is definitely on the cards. That way, I'll get to enjoy some music too, curated by deejay and music director Husain Sidik.

WHERE: 2 McCallum Street MRT: Telok Ayer **OPEN:** 11am to 11pm (Mondays to Saturdays), closed on Sunday. **TEL:** 6221-0712 **INFO:** E-mail contactus@telokayerartsclub.sg or go to www.telokayerartsclub.sg

FOOD

PROMOTIONS

Four Hands Collaboration At Origin Grill

Guest chef Pablo Oazen – winner of MasterChef Brazil Professionals last year and chef owner of Garagem Gastrobar and Bull & Beer – and hosting chef de cuisine Heidi Flaenig will present a five-day gourmet collaboration at Origin Grill, featuring ingredients sourced from local and regional producers as well as Brazil. Origin Grill's sommelier Brit Ng has handpicked a selection of Latin American and Spanish wines to go with the menus.

WHERE: Lobby Level Tower Wing, Shangri-La Hotel Singapore, 22 Orange Grove Road **MRT:** Orchard/Stevens **WHEN:** Mon - Sept 14 **PRICE:** Lunch (noon - 2.30pm) \$54++ + \$74++ a person (\$92++ + \$122++ with wine-pairing), dinner (6 - 10.30pm) \$178++ (add \$88++ for wine-pairing) **TEL:** 6213-4398 **INFO:** E-mail dining.sl@shangri-la.com

Once Upon A Time In Melbourne At Tipping Club

Guest bartender Nathan Beasley of the award-winning Black Pearl in Melbourne takes over Tipping Club for one night in its Once Upon A Time series. He will be showcasing aperitifs, complemented with a reinterpretation of the Tipping Club's menu, prepared by the Black Pearl's head chef, Ayo Adeyemi.

WHERE: Bin 38 at Tipping Club, 38 Tanjong Pagar Road **MRT:** Tanjong Pagar **WHEN:** Wed, 7pm **PRICE:** \$155++ for four cocktails with canapes

TEL: 6475-2217 **INFO:** E-mail enquiries@tippingclub.com

Teochew Fare At Ellenborough Market Cafe

Named after the old market that was a popular Teochew enclave in the 1950s and 1960s, Swissotel Merchant Court's Ellenborough Market Cafe is bringing back the nostalgic dishes of yesteryear in its tantalising Teochew Fare Dinner Buffet. Look forward to steamed such as Teochew Cold Crab, Braised Pork Belly, Chye Poh Omelette, Fish Ball Noodle and Teochew Kuay Teow. The buffet includes Peranakan and other local fare.

WHERE: Swissotel Merchant Court Singapore, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till Sept 30, 6.30 - 10pm **PRICE:** \$68++ adult, \$34++ child (six - 12 years old) **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Outdoor Grill, Self-Serve Beer At Faber Peak

This Oktoberfest, One Faber Group brings two new features to the festival – a live outdoor grill station and the first self-serve beer machine at Faber Peak. Held at Spuds & Aprons, 100M above sea level offering panoramic views of the Harbourfront and Sentosa, pre-purchased tickets include a complimentary one-way Singapore Cable Car ride to Faber Peak.

WHERE: L2 Faber Peak Singapore, 109 Mount Faber Road

MRT: HarbourFront **WHEN:** Sept 21 & 22, 7-10pm **PRICE:** \$58++ + \$65++ a person (\$220 - \$240 for four) **TEL:** 6377-9688 **INFO:** onefabergroup.com/oktoberfest

SAKE EVENT

All-you-can-drink Sake
Sake Matsuri Singapore aims to raise the awareness and appreciation for craft sake. Taste more than 200 sakes (free flow), including rare labels making their debut in Singapore. The sakes are for sale and there will also be masterclasses conducted by sake sommeliers and brewers.

WHERE: Skylight Atrium, UE Square, 81 Clementine Avenue MRT: Fort Canning **WHEN:** Sept 29, noon - 6pm **ADMISSION:** \$45 (\$35 for bookings by Sept 16). tickets from peatix.com **INFO:** sakematsuri.sg

SINGAPORE GRAND PRIX

The Landmark Circuit: Global Pitstops At 50 Raffles Place
Fifty Raffles Place will be transformed into The Landmark Circuit: Global Pitstops during the race weekend, with each of the four venues being transformed into famous Grand Prix destinations from around the world. Meat-centric Sear channels Brazil's rich culture and cuisine with an all-you-can-eat BBQ-themed dinner. Angio's Oyster Bar brings you the Monaco Oyster Festival, featuring Angio's signature oysters, pots of mussels and clams and more. At a Mexican Fiesta Side 45, fuel up on a Mexican East Side dinner. Meanwhile, Empire Sky Lounge will offer three

White Lotus Nights (\$45 - \$55 nett, including two drinks; table packages from 600). **WHERE:** Level 45/51 Raffles Place **MRT:** Raffles Place **WHEN:** Sept 14 - 16, 6.30 - 10pm **PRICE:** From \$168++ a person; free-flow drinks package \$88++ **TEL:** 6221-9555 **INFO:** E-mail hello@501rp.com.sg

Free-Flow Drinks And Champagne Party Brunch At Zafferano

Experience an elevated night-racing atmosphere with free-flow drinks at Zafferano's new terrace lounge with resident DJ spin-offs and a spectacular aerial view of the racing tracks. Join the F1 Saturday Champagne Party Brunch with DJ James Van Carlos for Italian dishes from antipasto to mains plus a dessert bar and bottomless champagne.

WHERE: Level 43 Ocean Financial Centre, 10 Collyer Quay MRT: Raffles Place **WHEN/PRICE:** Free-flow drinks: Sept 14 & 15, 7-10pm \$98++ a person; brunch: Sept 15 (noon - 3pm) \$168++ a person **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg

MID-AUTUMN FESTIVAL

Starbucks' Trio has introduced a trio of mooncakes, which, it recommends, will go well with Starbucks Coffee and Teavana tea. For coffee lovers, the go-to flavour is the Starbucks Coffee with Walnut paste mooncake filled with a white lotus paste mixed with its signature microground coffee and chopped walnuts. The Starbucks Green Tea with Red Bean and the

White Lotus Paste with Egg Yolk mooncakes make up the trio. New in the line-up is the Hong Kong Custard Mooncakes.

WHERE: All Starbucks outlets (go to starbucks.com.sg for locations) **WHEN:** Till Sept 24 **PRICE:** \$5.50 each, \$49.90 for box of six pieces **TEL/INFO:** 6950-0132 or e-mail corporatesales@starbucks.com.sg (for bulk/corporate discounts)

Pu Erh Tea And Multigrain From MBS

This year's mooncakes from Marina Bay Sands (MBS) comes in a pink tote laced with luxurious purple velvet lining, and held together with a golden clasp. In addition to the traditional Single Yolk White Lotus paste mooncakes, MBS is introducing the Pu Erh Tea and Multigrain mooncake varieties this year. Flavours for its snowskin mooncakes include a new Strawberry Yoghurt Champagne and a new Passion Mango Yoghurt mooncake. They are also selling Japanese Sweet Potato snowskin mooncakes, made of Okinawa sweet potato with smooth gula melaka and azuki red beans.

WHERE: SweetSpot, Hotel Lobby Tower 3, Marina Bay Sands, 10 Bayfront Avenue MRT: Bayfront **WHEN:** Till Sept 24, 7am - 10pm **PRICE:** \$78 nett (box of eight pieces snowskin) or four pieces traditional mooncakes **TEL:** 6688-8588 **INFO:** E-mail SweetSpot@MarinaBaySands.com

Yin Yang And Lemongrass Snowskin At Grand Mercure Roxy

Grand Mercure Singapore Roxy is

showcasing a new range of snowskin mooncakes by head chef Lester Wang. The Yin Yang is a blend of the bittersweet taste of dark chocolate, sweetness of white chocolate and the aroma of champagne, while the Lemongrass Snowskin has a citrus aftertaste. Others include the Infused Lychee Martini, which is infused with a hint of vodka, the Mao Shan Wang Durian Mooncake and traditional baked mooncakes with semi-sweet white lotus – containing macadamia and other nuts, and single/double egg yolk.

WHERE: Mooncake booth (hotel lobby), Wave Cafe (lobby) and Jia Wei Chinese Restaurant (level 2), Grand Mercure Singapore Roxy, 50 East Coast Road, Roxy Square MRT: Eunos/Dakota **WHEN:** Till Sept 24 **PRICE:** Snowskin: \$7.80+ each piece; \$5.80+ + \$55.80+; box of eight pieces; baked: \$6.80+ - \$14.80+ each (\$48.80+ - \$54.80+ - box of four pieces) **TEL:** 6340-5882/6340-5678 **INFO:** E-mail H3610-FB7@accor.com

Ng Ah Sio Special

In addition to its usual menu, Ng Ah Sio Bak Kut Teh's restaurant, Road Chai Huay Lim Club outlets are offering hearty Teochew-style Braised Pig's Trotter Rice and a serving of Pu-Er tea for \$6.80++ (usual price \$8.10++) as part of the Jumbo Group's Mid-Autumn promotions.

WHERE (MRT): 208 Rangoon Road (Farrer Park), 01-03 Chui Huay Lim Club, 190 Kent Lee Road (Newton) **WHEN:** Till Sept 30, 7am - 10pm daily (Rangoon), 9.30am - 9pm daily (Price: \$6.80++ **TEL:** 6291-4537 **INFO:** 6250-4537 **INFO:** ngahsio.com

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