

FOOD

PROMOTIONS

Classic Laksa, New Salted Egg Curry Chicken Rice At Curry Times

Old Chang Kee's Curry Times has launched a Salted Egg Curry Chicken Rice (\$10.90), rice with fried chicken chunks with salted egg yolk and curry sauce. The outlets have also brought back the classic favourite Laksa (\$8.90), a housemade recipe served with shrimp, chicken, fish cake and fried tofu in a coconut milk-free broth.

WHERE (MRT): Curry Times outlets at 02-33 Novena Square, 238 Thomson Road (Novena), 02-08 Westgate, 3 Gateway Drive (Jurong East), B2-51 Terminal 3 & Departure/Transit Lounge North, 02-81/82 Terminal 4, Changi Airport (Changi Airport), & B1-201 Northpoint City, 1 Northpoint Drive (Yishun) **WHEN:** Till Oct 31 **PRICE:** \$8.90 - \$10.90 **TEL:** 6273-3686 **INFO:** E-mail info@currytimes.com.sg or go to currytimes.com.sg

Italian Truffle Season At Elemen

Explore the depth of flavour that Italian truffles add to the vegetarian cuisine at Elemen, where the Truffle-Licious set features the ingredient in seven dishes in an eight-course menu, such as smoky monkey-head mushrooms glazed with truffle honey and stir-fried yuzu noodles with porcini black truffle. **WHERE (MRT):** 01-75A/76 Millenia Walk, 9 Raffles Boulevard (Promenade); 01-113 Thomson Plaza, 301 Upper Thomson Road (Marymount); 02-85 Harbourfront Centre, 1 Maritime Square (HarbourFront) **WHEN:** Till Oct 31, 11.30am - 4pm, 5.30 - 10pm **PRICE:** \$42.80++ a person **TEL:** 6238-0511 (Millenia)/6452-0351 (Thomson Plaza)/6904-9568 (Harbourfront) **INFO:** elemen.com.sg

New Semi-buffet Dinner At Window On The Park

Choose a main item from five new Surf'n' Turf dishes by executive chef Ken Chaw and his team for Window on the Park's semi-buffet dinner. Highlights include jumbo prawn with gochujang sauce, poached Hainanese chicken with rice and baby abalone, and braised wagyu beef cheek with baked Alaskan cod. **WHERE:** Level 2 Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset/Dhoby Ghaut **WHEN:** Mon - Thu, 6.30 - 10pm **PRICE:** \$80++ for two people; pioneers: \$35++ a person **TEL:** 6733-8333 **INFO:** E-mail wop.hisnorchard@ihg.com

Kyushu Omakase Dinner At Nami

Celebrate the epicurean delights of autumn with an omakase dinner showcasing the best of Kyushu at Nami Restaurant & Bar. The seven-course dinner starts with a trio of appetisers, featuring boiled abalone with miso, shimeji mushroom with chrysanthemum, and skin of soya milk with wasabi. Other items include tuna from Nagasaki and amberjack from Kagoshima, sea bass, sweet shrimp, amberjack in hot pot, broiled Miyazaki A5 sirloin beef and steamed rice with matsutake mushroom. Dessert features sesame mochi with Kagoshima sweet potato filling, pear and grape. **WHERE:** Level 24 Tower Wing, Shangri-La Hotel Singapore, 22 Orange Grove Road **MRT:** Orchard/Stevens **WHEN:** Till Oct 8, 6 - 10pm **PRICE:** \$200++ a person **TEL:** 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com

SINGAPORE GRAND PRIX

Skai High Night Race Dinner

Situated on the 70th floor of Swissotel The Stamford, Skai overlooks Turn 9 of the race track. On executive chef Paul Hallett's menu will be canapes such as the mini wagyu burger with gruyere cheese and gherkins. Desserts are curated by chef Chong Koo Jee, winner of the Singapore Pastry Cup 2017. **WHERE:** Level 70 Swissotel The Stamford, 2 Stamford Road **MRT:** City Hall **WHEN:** Sun, 7 - 10pm **PRICE:** \$188++ an adult (add \$50++ for free-flow Taittinger Brut Reserve), \$88++ a child **TEL:** 6837-3322 **INFO:** E-mail Skai@swissotel.com

Michelin GastroMonth

As part of the Michelin Dining Series and in conjunction with Grand Prix Season Singapore, specially curated menus are being offered during GastroMonth by more than 20 Michelin-starred, Bib Gourmand or Plate restaurants in the 2018 Michelin Guide Singapore. The line-up includes Shoukouwa's omakase lunch (\$240++), Beni's six-course lunch (\$88++), Summer Pavilion's six-course contemporary Cantonese dinner (\$138++) and The Blue Ginger's Peranakan dining experience (\$65++). **WHERE (MRT):** Various locations **WHEN:** Till Sept 30 (dining), welcome drinks for Formula One ticket-holders (till Sun) **PRICE:** Lunch: \$38++ - \$280++, dinner: \$65++ - \$280++ **INFO:** Go to goo.gl/e8whu8 for details & list of participating F&B venues

Jamie's Italian Offer To Ticket Holders

Singapore Grand Prix ticket-holders get a \$20 discount for every \$100 spent at Jamie's Italian restaurants this month. Flash your tickets for communal dishes such as the Ultimate Plank (\$39.95++), featuring San Daniele prosciutto, pistachio mortadella, buffalo mozzarella and aged parmesan, among other meats and slaws; White Rocket Pizza (\$24.95++; VivoCity only); or Balsamic Braised Beef (\$37.95++; Forum only). **WHERE (MRT):** 01-165/166/167 VivoCity, 1 Harbourfront Walk (HarbourFront); & 01-01/04 Forum Shopping Mall, 583 Orchard Road (Orchard) **WHEN:** Till Sept 30 **PRICE:** \$20 off for every \$100 spent **TEL:** 6733-5500 (VivoCity)/6655-7676 (Forum) **INFO:** E-mail enquiries@jamiesitalian.sg

Crunch Time Crunch Burger At 25 Degrees

Burgers, wine and liquor bar 25 Degrees is offering Singapore Grand Prix ticket-holders a burger and Kronenbourg lager combo for \$20++. Customers can choose any signature burger or its limited-edition Crunch Burger (\$15++ a la carte), which comes with emmental cheese, caramelised onions and rocket leaves. **WHERE:** Hotel G Singapore, 200 Middle Road **MRT:** Bencoolen/Bugis **WHEN:** Till Oct 30, 11 - 3am **PRICE:** Burger: \$15++ (\$20++ burger & lager combo for F1 ticket-holders) **TEL:** 6809-7990 **INFO:** E-mail 25degrees@randblab.com

MID-AUTUMN FESTIVAL

Spiral Flaky Mooncakes From Grand Park Orchard's Mitzo

Executive head chef Nicky Ng's Spiral Flaky Mooncake has a buttery crust that is airy and crispy. Each housemade baked mooncake is filled with yam paste, salted egg and crushed pistachio nuts. **WHERE:** Level 4 Grand Park Orchard, 270 Orchard Road **MRT:** Somerset/Orchard **WHEN:** Till Sept 24, noon - midnight **PRICE:** \$128++ for box of six **TEL:** 6603-8855 **INFO:** E-mail rsvn@mitzo.sg

Golden Moments Mao Shan Wang In Black Charcoal Snowskin

Golden Moments' snowskin Mao Shan Wang mooncakes boast a creamy texture with intense flavours. In each box are four large mooncakes filled with Mao Shan Wang durian flesh, encased in black charcoal snowskin and sprinkled with gold dust. **WHERE (MRT):** Online; or till Sept 23: booths at Century Square Atrium, 2 Tampines Central 5 (Tampines), Jurong Point Atrium, 1 Jurong West Central 2 (Boon Lay), Novena Square, 238 Thomson Road (Novena), Waterway Point, 83 Punggol Central (Punggol); till Sept 24: B2 Takashimaya Square, 391A Orchard Road (Orchard), VivoCity Atrium, 1 Harbourfront Walk (HarbourFront), Nex Atrium, 23 Serangoon Central (Serangoon), Compass One, 1 Sengkang Square (Sengkang) **WHEN:** Till Sept 23/24 (mall hours) **PRICE:** From \$98.80 (box of four) **INFO:** goldenmoments.sg

WINE EVENTS

La Montina Wine Dinner

Wines from La Montina Franciacorta - established in the Italian province of Monticelli Brusati in 1987 - will be featured with head chef Emanuele Faggi's canapes for the reception and four-course dinner at Zafferano Italian Restaurant & Lounge. Hosting this session will be Mr Michele Bozza, a third-generation wine producer. **WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** Wed, 7pm **PRICE:** \$98++ **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg

Si Chuan Dou Hua Flavours With Cloudy Bay And Hennessy

The menu, paired with Cloudy Bay wines and Hennessy cognacs, will feature two chef's demonstrations. Watch the fiery boiled sliced wagyu in spicy chilli oil and Sichuan dan dan noodles prepared live. Other dishes include boiled sliced soon hock fish with vermicelli in pickled peppercorn paste stock and pan-fried scallop. **WHERE:** Si Chuan Dou Hua Restaurant, Parkroyal Beach Road, 7500 Beach Road **MRT:** Nicoll Highway **WHEN:** Sept 25, 7pm **PRICE:** \$110++ (\$88++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

The Cuisine Of Giorgio Maggioni And La Spinetta Wines At Dolce Vita

Dolce Vita presents a five-course dinner menu by chef Giorgio Maggioni. Dishes such as salmon, veal tongue and overnight-braised wagyu beef with Verona's celery and pearl onion will be paired with the wines of La Spinetta. Featured wines include Il Rose di Casanova IGT 2016 and Barbaresco Gallina DOCG 2011. **WHERE:** Dolce Vita, Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** Sept 27, 7pm **PRICE:** \$220++ (\$176++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail goustoitaliano@sph.com.sg

FoodPicks

Wong Ah Yoke Food Critic recommends

DISHES COOKED TO ORDER AT BUFFET

If you are talking about the size of hotel buffets, the one at Sky22 in Courtyard by Marriott Singapore Novena is tiny. All you get in the spread are some appetisers and sushi.

But the thing is, that is not all the food you get. The hot food is cooked a la minute and delivered to your table - all as part of the buffet - and that is so much better.

On weekend evenings this month, from Fridays to Sundays, the buffet takes on a seafood theme. And the highlights for me are the hot dishes, of which you can order as many as you want.

There is a big list to choose from, including oysters (right) cooked in three ways - Rockefeller, Kilpatrick and Mornay. My favourite is the Rockefeller, which has the plump oysters baked with a creamy sauce with herbs.

LaLa Bee Hoon is good, too, if you prefer a light-tasting dish that is sweet with clam juices.

The best item for me, however, is the braised short ribs in the Surf & Turf. The ribs are cooked to just the right texture - tender but not soft - and are delicious. They overshadow the grilled lobster that shares the plate because the shellfish is overcooked and dry.

WHERE: Sky22, Level 22 Courtyard by Marriott Singapore Novena, 99 Irrawaddy Road **MRT:** Novena **OPEN:** Noon to 2.30pm (Saturdays and Sundays), 6 to 10pm (Fridays and Saturdays) **PRICE:** \$48 for lunch, \$56 for dinner. Children up to 12 years old pay half price **TEL:** 6378-2040



LAST CHANCE FOR PENANG HAWKER FARE

This is the last weekend to indulge in York Hotel's Penang hawker buffet before the stallholders return to the Malaysian island.

The hotel's thrice-a-year promotion, which started in 1986, brings in some of the best hawkers from Penang to whip up dishes such as char kway teow (top left), assam laksa and prawn noodle soup.

Sometimes, a hawker gets replaced and, this time, the person helming the wok at the char kway teow stall is new. The female hawker is as good as the previous guy though, and has already earned the nickname Dancing Chef from the way her body moves in

rhythm to the vigorous frying of the noodles.

There is also a roti canai (the Malaysian name for roti prata) stall that made its debut during the last promotion in March, which I missed. I get to taste it (above centre) this time and it is good. So are my old favourites, which include the robust prawn mee and the crispy ban chang kueh.

There are no reservations during the promotion, so go early. **WHERE:** White Rose Cafe, York Hotel, 21 Mount Elizabeth **MRT:** Orchard **WHEN:** Till Sunday, noon to 2.30pm, 6.30 to 10pm **PRICE:** \$29 (\$20 for a child) today; \$33 (\$23 for a child) tomorrow and Sunday



TUCK INTO HIDA WAGYU

Keyaki restaurant at Pan Pacific Singapore has been running a series of wagyu promotions the last couple of years, featuring beef from different regions in Japan.

This month, the focus is on Hida wagyu from Gifu prefecture in central Japan. The beef is cooked in various ways - pan-fried, deep-fried, grilled, teppan - and served in lunch and dinner sets that range from \$68 to \$210 a person.

Among the more interesting cooking styles is deep-fried Hida wagyu with miso paste, with three cubes of beef breaded and deep-fried like a katsu. The coating is crisp, but the beef stays moist and pink inside.

I also like the course where the beef is grilled on a leaf in a ceramic plate placed above a small charcoal stove (above). You cook it to your liking at the table and the dish comes with grilled green peppers and deep-fried garlic slices.

WHERE: Keyaki, Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till Sept 30, 11.30am to 2.30pm, 6.30 to 10.30pm daily **TEL:** 6826-8240

PHOTOS: WONG AH YOKE



WAGYU BURGER BIG ENOUGH FOR FOUR

Trapizza on Siloso Beach in Sentosa was closed for renovations earlier this year and officially reopened in July with a new air-conditioned private room and an expanded menu.

Pizzas are still a mainstay, with 18 varieties that range from classics such as Margherita (\$20.50) to more creative versions such as Salmon (\$26.80), which has a topping of smoked salmon.

Pastas are good too, especially the Trapizza Linguine (\$26), with white wine saffron cream sauce and seafood such as prawns, mussels and crabmeat.

But if you are in a group, you should order the Family Sharing Wagyu Beef Burger (\$46, left).

It is huge, with an 800g patty of Australian wagyu topped with bacon, caramelised onion rings, pickles, tomatoes, lettuce, cheese and aioli. It also comes with potato wedges on the side.

The burger is enough to feed four people, so it is really good value too.

If you are still hungry after that, get a pizza to share. **WHERE:** Trapizza, 10 Siloso Beach Walk **MRT:** HarbourFront **OPEN:** 11am to 10pm daily **TEL:** 6376-2662