

Food

PROMOTIONS



New Premium Butcher's Cuts At Opus

With the new premium butcher's cuts at Hilton Singapore's Opus Bar & Grill, diners get four types of meat cuts on one platter (above). The combination includes 500-600g Rangers Valley Angus OP rib, 150g Margaret River wagyu flank steak and 400-500g grain-fed beef short ribs with a marble score of three. The platter comes with two hours of free-flow wine (Sundays to Thursdays) or half-price on wine by the bottle (Fridays and Saturdays).

WHERE: Opus Bar & Grill, Lobby Level Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** 6.30 - 10.30pm daily **PRICE:** \$128++ (serves two people) **TEL:** 6730-3390 **INFO:** E-mail opus@hilton.com

Passionate About Pink At L'Espresso

October is Breast Cancer Awareness Month and Goodwood Park Hotel is supporting it at L'Espresso. Guests can look forward to dainty pink treats and a pink chocolate fountain, available on the popular English Afternoon Tea spread. Diners will get a Breast Cancer Foundation pink ribbon pin worth \$2 and the hotel will donate to the foundation the value of the total number of pins given out.

WHERE: Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN/PRICE:** Till Oct 31, Mon - Thu (2 - 5.30pm), \$49++ an adult/\$30++ a child; Fri - Sun (noon - 2.30pm, 3 - 5.30pm), \$52++/\$32++ **TEL:** 6730-1743 **INFO:** E-mail lespresso@goodwoodparkhotel.com

Super Loco Four Hands Mexican Journey

Visiting chef Nicole Philipson Garcia teams up with Super Loco executive chef Nelson Burgos to curate a five-course dinner inspired by the diverse regional cuisine in Mexico. **WHERE:** Super Loco Customs House, 01-04 Customs House, 70 Collyer Quay **MRT:** Raffles Place **WHEN:** Mon, 6pm **PRICE:** \$108.16 nett a person (\$162.44 with drinks pairing) **TEL:** 6532-2090 **INFO:** E-mail hola.ch@super-loco.com

Tiki-Lah On Fridays At Ce La Vi

On Fridays, rooftop bar Ce La Vi will offer special prices on selected premium bottles and tiki-inspired cocktails all night. Polynesian-inspired tiki tipples include Pandan Highball, Captain Maitai, Sparkling Ruby, Tropic Thunder, CLV Singapore Sling, Passion Mojo, Chi Chi 57 and Tanqueray Smash. The bar menu features favourites such as BBQ Duck Bao, Chicken Skewer With Spiced Peanut Sauce, Spiced Beef Slider With Gochujang, Caramelised Onions & Kimchee, Crushed Avocado Tacos With Spiced Tomato Salsa and Spicy Salmon Taco With Pickled Jalapeno Coulis & Lime.

WHERE: Level 57, Tower 3 Marina Bay Sands, 1 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 12 & every Fri thereafter, from 4pm **PRICE:** Cocktails: \$17++, food: \$20++ **TEL:** 6508-2188 **INFO:** E-mail reservation-sg@celavi.com

Feast@East Seafood Buffet

Feast@East Buffet Restaurant is having a seafood-themed promotion, with a range of fresh seafood and crustaceans along with local and international favourites. Deals include one-for-one on Mondays and half-price on Wednesdays. **WHERE:** Level 3 Grand Mercure Singapore Roxy, 50 East Coast Road **MRT:** Eunos/Dakota **WHEN:** Oct 12 - 28: lunch (noon - 2.30pm), dinner (6 - 10pm), high tea (Sat, 3 - 5pm) **PRICE:** Lunch: \$48++ a person (pioneers/seniors: \$31/\$35 nett); dinner: \$54++ - \$56++ (\$32/\$38 nett); high tea: \$24++; children: half-price **TEL:** 6340-5665 **INFO:** E-mail H3610-FB3@accor.com

Roasts And Peranakan Favourites At Ellenborough Market Cafe

This month, meat lovers can indulge in succulent roast meats such as duck, crispy pork belly and prime ribs, as well as seafood on ice and perennial Peranakan, local and international favourites at Ellenborough Market Cafe. **WHERE:** Lobby level Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till Oct 31,

FoodPicks

Wong Ah Yoke Food Critic recommends

BEEF BOWLS ONLY

Japanese chef Keisuke Takeda already owns a string of popular ramen shops in Singapore, boasting unique stocks such as those made with crab and lobster, as well as tendon and hamburger eateries.

Now, he is poised to draw crowds again with his first beef bowl concept, Beef Sukiyaki Don Keisuke.

Located on the ground floor of a condominium behind Tanjong Pagar Plaza, it is a tiny 14-seater outlet.

The concept is simple. There are only two items on the menu: Beef Sukiyaki Don (\$13.90), with US Prime beef, and Kiwami Wagyu Sukiyaki Don (\$29.90, right), using Yonezawa A4 beef from Japan.

You can opt for more beef - at \$10 for 120g US beef and \$25 for 120g wagyu beef - as well as more rice at an extra \$2.

The normal serving size is just nice for me and I'd suggest treating yourself to the wagyu if you don't mind the price.

The sukiyaki beef is cooked and added to the rice at the counter in front of you. The rice, which is cooked in traditional donabe claypots, comes already topped with shimeji mushrooms, tofu cooked in sukiyaki sauce and shirataki noodles.

To complete the meal are side servings of sesame tofu, an onsen egg and a bowl of miso soup. You can also help yourself to free-flow pickles.

The eatery does not take reservations, so be prepared to queue during peak hours.

WHERE: Beef Sukiyaki Don Keisuke, 01-01 Onze@Tanjong Pagar, 11 Kee Seng Street **MRT:** Tanjong Pagar **OPEN:** 11.30am to 2.30pm, 5 to 10pm daily



CARVERY'S GREAT MEAT FEAST IS BACK

If you have been to The Carvery's annual The Great Meat Feast promotion, you'd know to expect lots of good beef. Back for its third year, on now until Oct 21, this year's edition has some new features.

Most prominent is a chiller at the restaurant's entrance, stocked with raw beef, cheeses and charcuterie you can buy for home meals. But for those who prefer to let someone else do the cooking, the buffet boasts beef from Australia, Uruguay and Japan.

The one that will catch diners' attention is the Yukimuro snow-aged wagyu from Japan, served from Fridays to Sundays. The beef from Niigata prefecture is aged in snow cellars and is tender with high fat content.

But my favourite is instead the Ana Paula Black Angus striploin from Uruguay, which boasts a stronger flavour because the cows roam free and feed on grass.

The 150 Days Grain-Fed Beef City Black (above) from Australia is pretty good too, because the tomahawk steak has plenty of fat to give it flavour and the meat is cooked directly on hot coals.

Falling in the middle are the cuts of Tajima wagyu from Australia - tri-tip, bolar blade and chuck roll - which are milder and leaner.

The buffet includes chilled seafood, salads, cooked dishes, pasta, pizza and dessert, but the star attractions are definitely the roasts. Go hungry.

WHERE: The Carvery, Level 7 Park Hotel Alexandra, 323 Alexandra Road **MRT:** Queenstown **WHEN:** Till Oct 21, 6.30 to 10pm **PRICE:** \$78 (Mondays to Thursdays), \$88 (Fridays to Sundays), \$38 for children daily **TEL:** 6828-8880



ELEVATING HOMEY DISHES

Peach Blossoms' executive Chinese chef Edward Chong has been going from strength to strength since joining the restaurant late last year. He comes up with a different promotion each month and the Home-cooked Specials for October feature some outstanding dishes.

Chong hails from Malaysia and the dishes are curated from his Hakka grandmother's recipes as well as other dishes he enjoys. Flavours are robust, which is something that distinguishes Malaysian-style

dishes, and hit the spot.

What impresses is how Chong puts in creative touches to turn the homey dishes into fine-dining fare.

An example is the Hakka Yam Abacus Seeds With Dried Shrimps, Minced Pork And Shredded Fungus (\$26). He uses high-grade ingredients such as sakura ebi and adds a layer of deep-fried yam strips on top for added texture and flavour - which also help justify the high price of the originally humble dish.

And you should order the Smoked Spring Chicken With Minced Green

Ginger Paste (\$38, left), which is soy sauce chicken given an extra boost by being smoked with aromatic spices. The chicken is juicy and so delicious that you hesitate to dip it in the accompanying ginger sauce. This is one dish you wish will stay on the menu after the promotion.

WHERE: Peach Blossoms, Marina Mandarin Singapore, 6 Raffles Boulevard **MRT:** Promenade **WHEN:** Till Oct 31, noon to 3pm (weekdays), 11am to 3pm (weekends), 6.30 to 10.30pm daily **TEL:** 6845-1118

REFRESHING SICHUAN DISHES

If your idea of Sichuan food is that it is all numbingly spicy, you have to try the current promotion at Si Chuan Dou Hua Restaurant in Beach Road.

Called "100 Sichuan Delights, 1 Gastronomic Feast", the a la carte buffet actually offers 105 dishes - classified according to flavours such as Sichuan minced pepper, tomato sauce and lychee. There is also the popular ma la flavour, of course, but, surprisingly, there are only five dishes under that category.

You can order as many of the tapas-sized dishes (right) as you want, but the idea is not to see whether you can eat all 105 dishes. Rather, it is to open your eyes to the breadth of Sichuan cooking.

My favourite items are chilled chicken with spicy bean paste, boiled sliced beef in Sichuan pepper sauce and diced chicken with spicy chili sauce - all classic ma la dishes. But I also love that there are dishes such as braised pork belly with honey sauce and minced meat dumpling in superior stock to douse the fire the peppers and chillies set off in the mouth.

You can also pair the meal with a whisky flight of three Auchentoshan - 12 years old, three wood and 18 years old - for an extra \$30.

WHERE: Si Chuan Dou Hua Restaurant, Parkroyal on Beach Road, 7500 Beach Road **MRT:** Bugis/Nicoll Highway **WHEN:** Till Dec 31 **PRICE:** \$58 for an adult, \$29 for a child **TEL:** 6505-5722



PHOTOS: BEEF SUKIYAKI DON KEISUKE, MARINA MANDARIN SINGAPORE, PARK HOTEL ALEXANDRA, SI CHUAN DOU HUA

6.30 - 10pm **PRICE:** \$78++ an adult, \$39++ a child (aged six - 12) **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

HALLOWEEN

Sub-Lime Treats At Parkroyal On Pickering

Parkroyal on Pickering's Sub-Lime buffet offers scary-licious treats and spooky concoctions at its spookily decked Lime Restaurant. Tuck into Bat Wings (braised Guinness Stout

chicken wings), Einstein's Brains (foie gras with raspberry sauce), Broken Ribs (pork ribs in BBQ sauce) and Devil's Tongue (Sichuan duck tongue). More scary names await at the live and dessert stations. Beverages include Tea of Oblivion (strawberry consommé) and Witches' Brew (chendol).

WHERE: Lobby level Parkroyal on Pickering, 3 Upper Pickering Street **MRT:** Chinatown **WHEN:** Oct 24 - 28, 6.30 - 10.30pm **PRICE:** \$88++ an adult, \$44++ a child (aged four - 12) **TEL:** 6809-8899 **INFO:** E-mail lime.prps@parkroyalhotels.com

WINE/CHAMPAGNE/SAKE EVENTS

Margaret River On Tour: Seasons On The Hill

In this wine event held at Tamarind Hill restaurant, guests will meet winemakers and sample wines from the region's vineyards, such as Vasse Felix, Cullen Wines, Moss Wood Wines, L.A.S. Vino, Oates Ends and Windows Estate. Margaret River Nougat Co and Bahen & Co will present their specialities and Western Australian chefs Evan Hayter and Tony Howell

will showcase dishes using the region's seasonal produce. **WHERE:** Tamarind Hill, 30 Labrador Villa Road **MRT:** Labrador Park **WHEN:** Thu, 6 - 9.30pm **PRICE:** \$71.69 nett a person **TEL:** 6278-6364 **INFO:** margaretriverontour.com

A Taste Of Japan: Sake And Sochu

Take a trip through Japan by experiencing sake and sochu from breweries and distilleries in various prefectures. The event will also feature an epicurean collaboration

between Joshua Brown (Cut), Ryan Clift (Tippling Club) and special guest chef Akira Nakamura of Chisoh Nakamura from Japan. **WHERE:** Cut by Wolfgang Puck, B1-71 Galleria Level, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 14, 3 - 9pm **PRICE:** \$50 a person **INFO:** E-mail tasteofjapan@blessinc.asia

A Krug Evening At Summer Pavilion

The six-course Cantonese dinner at one-Michelin-starred Summer Pavilion starts with barbecued suckling pig, followed by double-boiled estuary grouper with wild mushroom and Chinese cabbage in fish broth. Other main items are poached bamboo clam, sauteed Japanese diced wagyu beef and steamed vermicelli with Hokkaido king scallop, kale and egg white in lobster stock. The dishes will be paired with Krug Grande Cuvée 166eme Edition, Krug Grande Cuvée 164eme Edition (Magnum) and Krug 2004 champagnes. **WHERE:** Summer Pavilion, The Ritz-Carlton, Millenia Singapore, 7 Raffles Avenue **MRT:** Promenade **WHEN:** Oct 25, 7pm **PRICE:** \$218++ (\$174.40++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg



Roast meats at Ellenborough Market Cafe (left) and the Passionate About Pink spread, in support of Breast Cancer Awareness Month, at L'Espresso (above). PHOTOS: GOODWOOD PARK HOTEL, HILTON SINGAPORE, SWISSOTEL MERCHANT COURT