

Chui Huay Lim Teochew Cuisine's crispy fried pork belly and water chestnut rolls (right). PHOTOS: CHUI HUAY LIM, TEOCHEW CUISINE, CREAMERY BOUTIQUE, ICE CREAMS



**FOOD**

**PROMOTIONS**

**Chui Huay Lim Teochew Cuisine's 7th Anniversary**

Chui Huay Lim Teochew Cuisine celebrates its seventh anniversary with an additional seven a la carte dishes, one of which is crispy fried pork belly and water chestnut rolls in sweet and sour sauce (\$18++ - \$36++). Others include threadfin steamed with Jinhua ham and ginger (\$36++ for 500g), king prawns braised with glass vermicelli in claypot (\$32++ - \$64++) and whole chicken stuffed with pig's stomach (\$88++).

**WHERE:** 01-02 Chui Huay Lim Club, 190 Keng Lee Road **MRT:** Newton **WHEN:** Till Nov 30; Mon - Thu (noon - 3pm, 6 - 11pm), Fri - Sun/public holidays (11.30am - 3pm, 5.30 - 11pm) **PRICE:** Main dishes: \$18++ - \$88++ **TEL:** 6732-3637 **INFO:** chiteochewcuisine.com

**Michelin-starred Chef Matt Worswick's Signature Creations At St Regis**

LaBrezza at The St Regis Singapore will host head chef Matt Worswick from one-Michelin-starred The Latymer, a fine-dining restaurant in London. Known for his bold flavours using seasonal ingredients, chef Worswick will present his signature plates in a three-course lunch and five-course dinner menu. Key highlights include Italian bull's heart tomatoes, Welsh wagyu beef and passionfruit with mango gel and coconut ice cream.

**WHERE:** Level 2 The St Regis Singapore, 29 Tanglin Road **MRT:** Orchard **WHEN/PRICE:** Lunch (noon - 3pm), Oct 18 - 20: \$80++ a person; dinner (7 - 10pm), Oct 17 - 20: \$130++ a person **TEL:** 6506-6884 **INFO:** E-mail labrezza@stregis.com

**Yan's Nostalgic HK Menu**

Yan's executive Chinese chef Lai Chi Sum has crafted a special menu that brings back the culinary nostalgia of Hong Kong, which had welcomed many chefs from mainland China in its earlier days. Dishes include sauteed prawns with scallion and black olive (from \$38++), steamed kampung chicken with Chinese ham in lotus leaf (\$35++ for half; \$70++ for whole), braised assorted deluxe seafood (\$28++ a serving), braised pig trotters (\$28++) and sauteed sliced beef with fresh mushroom and satay sauce (from \$28++).

**WHERE:** 05-02 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **WHEN:** Mon - Nov 30: 11.30am - 2.30pm, 6 - 10.30pm **PRICE:** \$22++ - \$76++ **TEL:** 6384-5585 **INFO:** E-mail reserve@yan.com.sg

**Chocolate Discovery With Porta**

Porta Fine Food & Import Company presents a two-night dinner menu in collaboration with award-winning premium chocolate brand Malagos. Created by executive chef Alex Phan and his team, the four-course menu will feature dishes such as milk fish with 85 per cent dark chocolate, foie gras terrine with 65 per cent dark chocolate and braised beef cheek with 72 per cent dark chocolate.

**WHERE:** Park Hotel Clarke Quay, 1 Unity Street **MRT:** Fort Canning **WHEN:** Oct 18 & 19, 6.30 - 10.30pm **PRICE:** \$68++ a person (add \$36++ for wine-pairing) **TEL:** 6593-8855 **INFO:** E-mail hello@porta.com.sg

**Donburi Revolution**

At the inaugural Donburi Revolution, sample rice from different regions in Japan, create your own donburi using toppings made by Japanese restaurants and learn more about the origins of Japanese rice. Visitors can also buy rice, watch live cooking demonstrations and take part in onigiri and temari sushi workshops.

**WHERE:** Central Atrium, Marina Square, 6 Raffles Boulevard **MRT:** Promenade/Esplanade/City Hall **WHEN:** Oct 19 - 21, 11am - 9pm **PRICE:** Free, except for purchase of products on-site **INFO:** ricerevolution.com.sg (register to get free bowl of rice)

**Sundown Aperitivo At Amo**

Amo is having its first sundown aperitivo, with the backyard party offering two hours of free-flowing tips of spritz and prosecco and light canapes such as pizza margherita, pizza wild garlic pesto, mushrooms and truffle bruschetta, pumpkin and smoked cheese arancini.

**WHERE:** 33 Hongkong Street **MRT:** Clarke Quay **WHEN:** Oct 25, 6 - 8pm **PRICE:** \$50++ a person (cashless payment at the door) **TEL:** 6723-7733 **INFO:** E-mail book@amorestaurant.sg

**BOSSES' WEEK**

**Hotel Fort Canning's Set Meals**

The Salon at Hotel Fort Canning is serving a three/four-course set meal for Bosses' Week. Among the dishes are sous-vide octopus, espuma coriander soup, pan-seared red snapper paired with sauteed seasonal greens; and, for dessert, chilled thyme poached pear.

**WHERE:** The Salon, Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning/Dhoby Ghaut **WHEN:** Mon - Oct 21 (all-day dining till 10.30pm) **PRICE:** \$38++ - \$48++ a person **TEL:** 6799-8809 **INFO:** E-mail fnb@hfcingsingapore.com

**HALLOWEEN**

**Sesame Witch, Baby Frankenstein Lava Cookies From Creamery**

Creamery Boutique Ice Creams is putting a fun spin on its seasonal offerings with its housemade lava cookies and ice cream. The Sesame Witch lava cookie (below) features the witches' brew of a gooey black sesame lava in a vanilla butter cookie. The Baby Frankenstein Lava Cookie comprises an Uji Matcha cookie with



baby milk lava - infant milk formula and white chocolate. The O'Jack Orange Pumpkin ice cream is made from fresh pumpkin and orange juice.

**WHERE:** 01-03, 139 Tyrwhitt Road **MRT:** Bendemeer/Lavender **WHEN:** Till Oct 31, Mon - Wed, 12.30 - 10pm; Fri, 12.30 - 10.30pm; Sat, noon - 10.30pm, Sun, noon - 10pm, closed on Thu **PRICE:** \$10.90 each **TEL:** 8133-1250 **INFO:** facebook.com/CreamerySG

**The Masqued Ball At Adrift By David Myers**

Adrift by David Myers hosts its Masqued Ball Halloween party this year in collaboration with French vodka brand Grey Goose. Guests can opt for two bottles of Grey Goose (\$450++) or sip on one-for-one speciality Grey Goose cocktails (\$24++). The restaurant will also serve bar snacks (from 9pm) such as New England lobster roll with harissa sauce (\$8++) and wagyu cheeseburger with tomato jam, jalapeno and fries (\$28++) to pair with the tipples.

**WHERE:** Hotel Lobby Tower 2, Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 26, 10pm **PRICE:** Liquor: \$24++ - \$450++, snacks: \$8++ - \$28++ **TEL:** 6688-5657 **INFO:** E-mail adrift.reservations@marinabay Sands.com

**WINE EVENTS**

**Cuisine Of Chef Carlo Marengoni And Wines Of Cavallotto**

Chef Carlo Marengoni's five-course menu highlights the flavours from the various regions of Italy and will be paired with the wines of Cavallotto. Dishes include antipasti seafood trio of tuna, Alaskan crab and giant scallop; pan-seared barramundi fillet; and slow-cooked beef cheek in red wine. Featured Cavallotto wines include Barolo DOCG Bricco Boschis 2013 and Barolo Riserva DOCG Vignolo (2003, 2004 and 2009).

**WHERE:** The Lighthouse Restaurant & Rooftop Bar, The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN:** Oct 31, 7pm **PRICE:** \$183++ a person (\$146.40++ for HSBG cardholders) **TEL:** 6319-4038 (office hours) **INFO:** E-mail gustoitaliano@sph.com.sg

**Braci's Best Of The Best Series**

Michelin-starred Braci is launching its Best Of The Best series of quarterly five-course dinners with fine-wine pairing. Chef-restaurateur Beppe De Vito's inaugural menu in this series will feature the Alba white truffle of Piedmont. Dishes include blue lobster with autumn vegetables and smoked egg yolk with fennel, artichokes and 100-year-old balsamic vinegar all served with white truffle. Wines featured include Dom Perignon 2009, Sassicaia 2011 San Guido and Batar 2013 Querciabella.

**WHERE:** 05-01/06-01, 52 Boat Quay **MRT:** Clarke Quay/Raffles Place **WHEN:** Nov 14, 6pm **PRICE:** \$888 a person **TEL:** 6866-1933 **INFO:** E-mail book@braci.sg

**FoodPicks**

**Tan Hsueh Yun Food Editor recommends**

**RUSTIC FRENCH IN CLEMENTI**

When Summer Hill opened in January, the menu was simple: roast chicken and roast pork collar.

The casual restaurant in Sunset Way has become a hangout for residents in the neighbourhood and further afield, and so the menu has become a lot more ambitious.

Rustic French is still the vibe, however, as this is what chef-owner Anthony Yeoh does best.

My favourite new dish is Roasted Baby Eggplants With Green Goddess Hummus (\$14, right). Smoky and with tender skin, the eggplants sit languorously on hummus tinted green with tarragon, chives and parsley. Hazelnuts and currants are strewn on top and the nuts add crunch to all the softness.

For a main course, the Veal Chop (\$69) is juicy under its panko and thyme crust. I usually love the collagen in slow-cooked beef, but the chunks of oyster blade in the Beef Bourguignon (\$36) have too much of it and the dish is head-spinningly rich.

In the last week of every month, Bouillabaisse (\$39) is on the menu. The Provençal fish stew is served with baguette and rouille and is a much lighter option to the veal and beef.

I love the Grilled Prawns (\$18) from Argentina. The dish is served with a very intense lobster creme that tastes like a bisque and is thickened with egg yolks and cream. Also good, Duck & Brie Toasties (\$14), filled with duck rilletes and brie, and served with a cherry, caramelised onion and port compote.

For dessert, order the Strawberry Cobbler (\$8). The fruit is stewed with rosemary and balsamic vinegar and topped with a rosemary biscuit, which remains crisp on the bottom because it is not baked with the berries.

**WHERE:** Summer Hill, 01-62, Block 106 Clementi Street 12 **MRT:** Clementi **OPEN:** 5 to 10.30pm (Tuesdays to Thursdays), 11.30am to 4pm, 5 to 10.30pm (Fridays to Sundays), closed on Mondays **TEL:** 6251-5337 **INFO:** www.summerhill.sg



**HOMEY FARE MINUS THE CROWD**

The brunch scene in Singapore is savage. For people who just want to chill out on a Sunday, it's tough to find a place without long queues or thundering hordes.

So I am glad for the serene oasis that is Daily Affairs Dining Bar in Cairnhill Community Club.

The food is not complicated and I love the crunchy Healthy Fresh Harvest salad (\$9), with sweet strawberries, cherry tomatoes, corn kernels and Japanese cucumber. The Modern Caesar Salad (\$8), however, does not have the anchovy kick I like in a Caesar. A runny egg does not modernise the salad one bit.

For a main course, the 8-Hour Braised Beef (\$16, left) is a great choice. The meat is cooked slow with aged Hua Diao wine and that glossy sauce has good flavour. Mashed potato, chunky the way I like it, and a small salad complete the plate.

The biggest problem with the place is that all the food comes at once: soup, salad and main courses. There seems no thought to pacing, or how diners are supposed to deal with the avalanche of food.

Fix that and I'll go back. **WHERE:** Daily Affairs Dining Bar, Cairnhill Community Club, 1 Anthony Road **MRT:** Newton **OPEN:** 11am to 10pm (Mondays to Saturdays), 10am to 6pm (Sundays) **TEL:** 6262-4342 **INFO:** tinyurl.com/y7x2daj8

**SMOOTH CHEONG FUN IN THE CBD**

Navigating the little streets that make up Far East Square can be difficult. There are so many restaurants and bars.

But persevere. Yin Ji, a restaurant selling cheong fun or steamed rice rolls, is worth checking out.

It is part of a chain that started in the 1950s in Guangzhou, China, and has spread its wings to Canada and Singapore.

The star here is the smooth, stretchy and translucent rice roll (below), supremely soft. But there is crunch, too, because crisp lettuce leaves are wrapped in the rolls together with the filling. Everything is designed to soak up the flavourful drizzling soya sauce.

Tender Pork & Liver Roll (\$7) is the best of the four I try. The combination is unbeatable, I think, although the pig liver is a little overcooked.

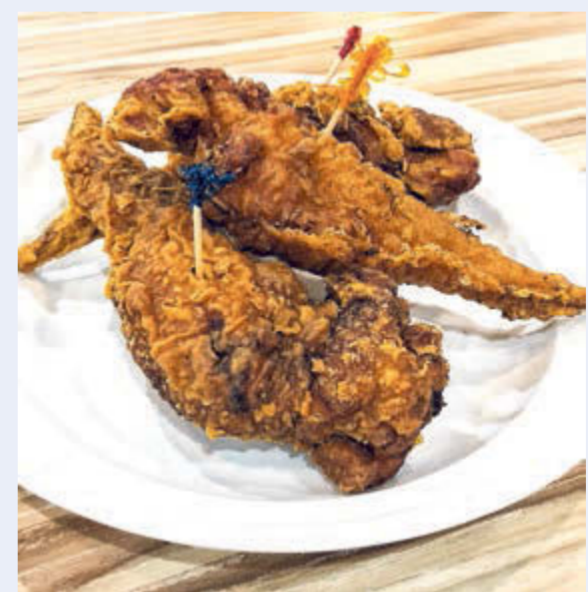
Tender Beef Roll (\$7) has some spring in the meat. The Fresh Prawn Egg Roll (\$7.50) comes with a thin omelette on top, which does not entirely make up for the sparse filling of small prawns.

I order Fried Dough Roll (\$4.50), not expecting much. Zha leung can be dicey if the youtiao filling is oil-logged. But in this case, the crullers are crunchy, making the pairing with the soft rolls very delightful.

Demolish this one first. **WHERE:** Yin Ji, 01-01 Far East Square, 133 Amoy Street **MRT:** Telok Ayer **OPEN:** 11am to 8pm (Mondays to Fridays), 10am to 4pm (Saturdays), closed on Sundays **TEL:** 6443-3875 **INFO:** tinyurl.com/yconjmsr



PHOTOS: SUMMER HILL, TAN HSUEH YUN



**YUMMY STUFFED CHICKEN WINGS**

When we were little, my sister, who hated to eat, used to wonder why people could not raise boneless chickens and fish.

When she is next in town, I'll take her to Stuffed Wing, a stall in the Kopitiam foodcourt at Tampines Mall.

It sells the boneless chicken wings (above) of her childhood dreams, stuffed with all manner of things.

The best ones are Signature Nonya Curry (\$3.80 each) and Signature Nasi Lemak (\$3.80 each). That curry filling is properly punchy and aromatic.

The rice-stuffed nasi lemak wing comes with peanuts and sambal, and the sambal is just the right balance of spicy and sweet.

Strangely good is the Signature Mac & Cheese (\$3.80 each), with pasta that is just cheesy enough.

Alas, the Signature Salted Egg Yolk Prawn (\$3.80 each) does not have much salted egg yolk flavour; and the Original (\$2.90 each), stuffed with prawns, cries out for some crunch or more assertive seasoning, preferably both.

It must take heroic skill to debone all those wings, so that diners can simply hold the wing tips and start chomping. That they also emerge from the fryer with a crisp and greaseless armour, well, that's a bonus. **WHERE:** StuffedWing, Kopitiam foodcourt, 04-27/28/29 Tampines Mall, 4 Tampines Central 5 **MRT:** Tampines **OPEN:** 11am to 9pm daily **INFO:** www.stuffedwing.com