

FOOD

PROMOTIONS

Quintessential Kyoto Cuisine At Keyaki

Pan Pacific Singapore's Keyaki takes diners back in time to the kitchen of the Imperial Court with two set menus showcasing the culinary traditions of Kyoto. Highlights of the Kyo-kaiseki set menu are seasonal items such as female snow crab with roe, monkfish liver in ponzu sauce and grilled tilefish with sea urchin. The Kyo-yasai set includes tonyu nabe (fresh soya milk hot pot), deep-fried ebi-imo taro and Horikawa burdock and sanpakan orange jelly with seasonal fruit.
WHERE: Level 4 Pan Pacific Singapore, 7 Raffles Boulevard
MRT: Promenade **WHEN:** Till Dec 25: 11.30am - 2.30pm, 6.30 - 10.30pm
PRICE: \$180++ - \$210++ a person
TEL: 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

Kampong Italia At Open Farm Community

Open Farm Community's head chef Oliver Truesdale-Jutras and chef Stefano Marano of The Apollo Restaurant in Sydney team up for a pop-up Kampong Italia five-course menu. Diners can choose two snacks, two starters, one pasta, one main course and two desserts. Choices of mains include barramundi steamed in banana leaves and duck breast with pepperonata, sambal matah and chickpea puree.
WHERE: Open Farm Community, 130E Minden Road, Dempsey Hill
MRT: Botanic Gardens **WHEN:** Tue (dinner only), Wed - Nov 17 (lunch & dinner) **PRICE:** Five-course dinner: \$65++ a person (add \$35++ for wine-pairing); a la carte dishes from \$8 **TEL:** 6471-0306 **INFO:** E-mail enquiries@ofcsingapore.com.sg

Blue Jasmine's Crab-tivating Buffet

Making its debut with other first-time dishes at halal Thai restaurant Blue Jasmine is the crab buffet, which will feature longstanding favourites enhanced with a touch of crab, such as green papaya salad with flower crab. Thai specialist chef Nipaporn and chef Tan Sin have created three anchor dishes for this buffet - Thai spicy yellow curry with flower crab and capsicum, braised crab with egg white cream sauce and vermicelli and stir-fried creamy citrus crab.
WHERE: Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road
MRT: Farrer Park **WHEN:** Dec 6 - 8 (11.30am - 10pm); Fri - Sat buffet dinner: 6.30 - 10pm **PRICE:** \$59++ a person **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

THANKSGIVING

Stuffed Satay Turkey Roulade At Hotel Fort Canning

The stuffed satay turkey roulade, one of the main courses, is the latest addition to Hotel Fort Canning's line-up of Singapore-inspired turkeys this year. The bird is slow-marinated in a satay flavouring and stuffed with bacon lardons and served with ketupat. The other choice of a main course is baked herb-crusted salmon. Other items in the four-course Thanksgiving set dinner at The Salon include Spanish bluefin tuna salad or slow-cooked portobello mushroom, parsnip and chestnut soup and pumpkin cheesecake or the classic French opera cake.
WHERE: The Salon, Hotel Fort Canning, 11 Canning Walk
MRT: Fort Canning/Dhoby Chaut
WHEN: Nov 18 - 22 **PRICE:** \$68++ a person **TEL:** 6799-8809 **INFO:** E-mail fnc@hfcsgapore.com

Three-Course Dinner At The Knolls

Capella Singapore's The Knolls presents a three-course dinner menu offering the traditional trimmings with a contemporary touch. Butter squash pumpkin soup served with truffle cream is followed by a traditional whole turkey, marinated with chef de cuisine Ignacio Moreno's housemade sauce and served with assorted vegetables. Finish off on a sweet note with pastry chef Bastien Jarry's Yuletide log cake of the day.
WHERE: Capella Singapore, 1 The Knolls, Sentosa **MRT:** HarbourFront
WHEN: Nov 22, 6pm **PRICE:** \$250++ (sharing for four people)
TEL: 6591-5046 **INFO:** E-mail knolls.singapore@capellahotels.com

Dinner, Sunday Brunch At Edge

Celebrate Thanksgiving Day with a dinner or Sunday brunch at Pan Pacific Singapore's Edge. Highlights of the menu include the Old Bay roasted turkey, parmigiano chestnut barley risotto and pumpkin pecan tart.
WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade
WHEN/PRICE: Dinner (Nov 22, 6.30 - 10.30pm): \$98 (adults), \$49 (children aged six - 12); brunch (Nov 25, noon - 3.30pm): \$158 - \$208 (adults), \$79 (children); the \$208 option includes free-flow champagne, wine, cocktails & beer **TEL:** 6826-8240

FoodPicks

Rebecca Lynne Tan Food Correspondent recommends



PHOTOS: NIKU KIN, HALCYON & CRANE, SUSHI SHIN, REBECCA LYNNE TAN

AFFORDABLE JAPANESE WAGYU BARBECUE AT NIKU KIN

A new, reasonably priced yakiniku restaurant serving only Hokkaido wagyu has opened in Craig Road. How can Japanese beef from Hokkaido be affordable? Well, it is at Niku Kin because the beef here comes directly from black wagyu ranch Farm Chiyoda Biei Cho, about 30 minutes from Biei City in the Kamikawa sub-prefecture of Hokkaido - no middlemen and no distributors. Expect to spend about \$50 a head for yakiniku here, which is much more affordable compared with more upscale restaurants, where on average, one would spend about \$200. The restaurant uses only fresh, chilled meat. Here, the whole cow is

used. There are 32 cuts of beef, but every day, the chefs, who are from Japan, decide the best eight cuts to serve - from short rib to chuck roll to premium cuts such as tenderloin. Expect at least two premium cuts a day. Try the beef sets that showcase a range of cuts - some are chewier, while others have a more intense flavour. They are priced from \$48 for a set that is good for one or two, to \$338 for a set for four to five people. I prefer the premium cuts of ribeye, tenderloin and sirloin - from \$41 for six to eight slices (80g) to \$98 for a 200g sirloin steak. It is more expensive, but good value for money compared with other wagyu yakiniku joints. The meat is well marbled and flavourful, but not overly fatty. But if it

is still too cloying, cut through the fat with housemade kimchi (\$4.50). A must-order is the wagyu hamburger katsu (\$12.90, above) - a juicy and robust hunk of chopped rump with a good ratio of fat, dressed with a light and tangy housemade apple katsu sauce. Niku Kin will serve hamburger steaks - breaded with panko crumbs and fried, or non-breaded and grilled - with rice and soup for lunch from Nov 26. The restaurant plans to sell its various beef cuts directly to dine-in customers from early next year. **WHERE:** 53 Craig Road **MRT:** Tanjong Pagar **OPEN:** 5 to 10.30pm (Mondays to Thursdays), 5pm to 1am (Fridays and Saturdays), closed on Sundays. It will open for lunch from Nov 26 **TEL:** 9817-0591 **INFO:** www.facebook.com/nikukinwagyu



CAFE FARE WITH A SICHUAN TWIST

A new all-day dining eatery has opened at The Paragon in Orchard Road, where one can expect classic cafe fare with a fiery twist. Think dishes such as a shakshuka with Sichuan cured sausage (\$20) and smoked tuna tataki salad (\$21) drizzled with a piquant red oil vinaigrette. The beef carpaccio (\$23) takes on an Asian spin too - it comes with a wild chilli, ginger, scallion and Sichuan pepper vinaigrette. The specialty beef and tomato braised rice (\$28, above) reminds me of a hearty home-cooked stew. Mixed grains such as kamut, pearl barley and quinoa are served in a rich tomato-based beef brisket and beetroot stew made with a beef broth that is slow-cooked for 16 hours. For something lighter, go for the chicken and mushroom vermicelli (\$23). The vermicelli used here is from Chengdu - it is silky but with more bite. It comes served in a flavourful chicken broth with assorted mushrooms and black fungus. **WHERE:** Halcyon & Crane, 03-09 The Paragon, 290 Orchard Road **MRT:** Orchard **OPEN:** 9am to 10pm, daily **TEL:** 9727-5121 **INFO:** www.facebook.com/halcyoncrane



SUSHI SHIN POP-UP AT NAMI RESTAURANT

Edomae-style sushi specialist Sushi Shin, located near the popular Niseko ski area in Hokkaido, has a pop-up at Nami Restaurant & Bar at Shangri-La Hotel Singapore from now until Nov 18. The restaurant is owned by the same chef who is behind three-Michelin-starred Sushi Miyakawa in Sapporo. Everything is delicate and delicious. The sushi rice, a blend of two types of rice for flavour, bite and texture, is slightly tangier than usual and I like it. Stand-out items in the omakase menu include perfectly supple abalone served with a rich, creamy sauce made with umami abalone liver (above). For dessert, there is a smooth and

elegant milk ice cream from the Takahashi Farm's Milk Kobo in Niseko, sandwiched between airy wafers. Delight in a bite. **WHERE:** Nami Restaurant & Bar, Level 24 Tower Wing, Shangri-La Hotel Singapore, 22 Orange Grove **MRT:** Orchard **WHEN:** Until Nov 18; Wednesdays to Sundays (noon to 2.30pm), Tuesdays to Thursdays - one seating only (7.30 to 10pm), Fridays and weekends - two seatings (6 to 8pm and 8.30 to 10.30pm) **PRICE:** 14-course nigiri sushi menu (\$165++ a person, additional \$138++ for sake pairing), 19-course omakase menu (\$380++ a person, additional \$168++ for sake pairing). For dinner on Fridays and Saturdays, only the omakase menu is available **TEL:** 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com



BAK CHOR MEE SUA IN CIRCULAR ROAD

There are now two coffee shops opposite each other in Circular Road selling bak chor mee - one called Yan Kee Noodle House and the other, a stall in BK Eating House. One claims to be the original, while the other claims that its competitor is not the original. I tried a bowl of bak chor mee sua at Yan Kee Noodle House and it

reminded me of the version that I used to eat at BK Eating House. The noodles (\$4 a bowl, above) are coated with that distinct deep, husky chilli - rough and raspy but robust in flavour, its colour a dark, earthy hue. So, if you're in the area, here is a place for a good bowl of noodles. **WHERE:** Yan Kee Noodle House, 9 Circular Road **MRT:** Raffles Place **OPEN:** 24 hours a day, closed on Sundays

INFO: E-mail dining.ppsin@panpacific.com

CHRISTMAS

Asian-Inspired Treats At Grand Mercure Singapore Roxy

Grand Mercure Singapore Roxy's offerings this year are Asian-inspired. The brine-cured roasted turkey (\$129.90+) comes with cranberry-orange gravy and giblet sauce or the chef's signature buah keluak gravy. Others include slow-cooked salmon with Asian spices (\$89.90+), lamb kleftiko (\$129.90+), pineapple honey glazed ham (\$89+), roasted pork belly (\$129.90+) and beef striploin (\$149+). Raspberry hazelnut and gula melaka pandan are the two new log-cake flavours. Also available are traditional Christmas patisseries such as panettones (\$17.90+). **WHERE:** Wave Cafe, Level 1 Grand Mercure Singapore Roxy, 50 East Coast Road, Roxy Square **MRT:** Eunos/Dakota **WHEN:** Today - Jan 1 **PRICE:** \$89+ - \$149+; combos (\$199.90+ - \$359.90+); log cakes (\$40.90+ - \$44.90+); order three days in advance **TEL:** 6340-5882 **INFO:** grandmercuresingapore.com.sg

Feasting At Ash & Elm

Christmas feasting at InterContinental Singapore's Ash & Elm features festive favourites and gourmet presentations. Highlights from the restaurant's three culinary theatres include charcoal-grilled beef tenderloin with port wine sauce, roasted tom turkey with citrus fruit and honey ham and spinach flatbread. Those with a sweet tooth will not be disappointed by the variety of Christmas desserts, which includes Yule logs, Christmas fruit cakes and butter pudding. **WHERE:** 80 Middle Road **MRT:** Bugis **WHEN/PRICE:** Lunch (Nov 21 - Dec 24 & Dec 26 - 31, Mon - Sat, noon - 3pm): \$38++ (\$48++ with choice of main course); dinner (Nov 21 - Dec 23/ Dec 25 - 30, 6 - 10.30pm): a la carte festive signatures **TEL:** 6825-1132 **INFO:** E-mail sinhb-festive@ihg.com

Dessert Wonderland At House Of MU

House of MU presents a dessert wonderland for its first Christmas. Pastry chef Pang Ji Shuang has created festive sweets such as chendol log cake and MU Chocolate & Amaretto Cherries Log Cake. The chendol log cake (\$48+) combines

Western traditions with Asian flavours. The House of MU Festive Hamper (\$268+) includes a platter of jospur-grilled meats of turkey breast (450g), honey baked ham (350g), Black Angus ribeye (800g), a log cake and a bottle of Montes Limited Pinot Noir or De-Bortoli Family Selection Cabernet Sauvignon. **WHERE:** 11 Mohamed Sultan Road **MRT:** Fort Canning **WHEN:** Till Dec 23 **PRICE:** Selected items: \$39+ - \$268+; 20 per cent discount for orders before Thu **TEL:** 6732-1011 **INFO:** E-mail contact@mu-restaurant.sg

Festive Roasts And Yuletide Treats From Lime

The Celebration Set (\$138+) from Parkroyal on Pickering's Lime Restaurant includes a 2kg roasted turkey breast, a 1.5kg honey baked ham and a trio of mini log cakes. The pandan and coconut log cake and durian gula melaka Yule log from last year's catalogue make their return, while Lime introduces the black forest Yuletide log and Belgium dark chocolate with yuzu Yule log for those who prefer the classics. **WHERE:** Level 1 Parkroyal on Pickering, 3 Upper Pickering Street

MRT: Chinatown **WHEN:** Till Dec 30 **PRICE:** Festive roasts: \$98+ - \$138+; log cakes: 500g at \$32+, 1kg at \$60+; pre-order three days in advance; 15 - 20 per cent discount for UOB & DBS cardholders **TEL:** 6809-8899 **INFO:** E-mail lime.prps@parkroyalhotels.com

WINE EVENT

Signature Creations Of Li Bai With Cloudy Bay

Li Bai Cantonese Restaurant presents a five-course menu of signature creations by executive Chinese chef Chung Yiu Ming, paired with Cloudy Bay wines. Main dishes include baked barramundi with ophiopogon root and honey, pan-fried king prawn with X.O. sauce and braised ee-fu noodles with stewed beef. Featured wines include Cloudy Bay Sauvignon Blanc 2018, Pinot Noir 2015 and Late Harvest Riesling 2008. **WHERE:** Li Bai Cantonese Restaurant, Sheraton Towers, 39 Scotts Road **MRT:** Newton **WHEN:** Nov 29, 7pm **PRICE:** \$138++ (\$110.40++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg