

FoodPicks

Wong Ah Yoke Food Critic recommends

WAKU GHIN NOW SERVES LUNCH

Waku Ghin, the Japanese restaurant by celebrity chef Tetsuya Wakuda in Marina Bay Sands, which previously opened only for dinner, now serves an executive lunch on Fridays.

Priced at \$180 for five courses, it offers an opportunity to try the food at the acclaimed restaurant without having to fork out the \$450 it charges for its 10-course dinner.

The menu changes according to the produce the restaurant gets each week from around the world, but is usually heavy on seafood.

At my lunch last week, the meal started with Salad of the Sea, a variety of sashimi and a sushi made with botan ebi, uni and oscietra caviar – a twist on the restaurant's signature dish from its dinner menu.

Next was a pan-seared amadai served with maitake

mushroom and mizuna in a dashi broth. This was followed by a bouillabaisse with kinmedai, scallops and lobster.

The only meat course was Ohmi wagyu (right) cooked teppan-style and served with wasabi and citrus soy.

Lunch moved from the cosy private rooms to the main dining room for dessert – a chestnut mont blanc – and petit fours served with coffee or tea. The whole experience was a smaller version of what you get for dinner, served more briskly for folks who need to get back to work.

Despite offering only half the number of courses you get for dinner, I was comfortably full. Which is good, because I do not want to doze off in the office from being overstuffed.

WHERE: Waku Ghin, Level 2 Dining, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** Lunch is served only on Fridays from noon to 2pm **PRICE:** \$180 a person **TEL:** 6688-8507



CRUSTACEAN CHOICES

The menus at the various Si Chuan Dou Hua outlets are not the same as they cater to different clientele. For example, the outlet at Top of UOB Plaza offers more deluxe Cantonese dishes for the CBD crowd. The one at Our Tampines Hub has more homey dishes targeted at families.

From now to Dec 31, lobsters (left) take centre stage at UOB Plaza while river prawns are the highlight at Our Tampines Hub.

Priced at \$98 a person on weekdays for dinner and \$108 on weekends for lunch and dinner, the lobster menu features the crustacean cooked in eight ways, such as fried with chopped chilli and bean paste or with black pepper. You can try as many as you like and I recommend getting it poached in chicken consommé because that's the best way to savour the lobster's sweet meat. The menu also includes 30 other dishes, such as boiled sliced fish in preserved chilli broth and crispy roasted chicken.

Over at Our Tampines Hub, the river prawns menu is priced at \$68 a person daily for lunch and dinner and the prawns are cooked in six styles. Fresh-water prawns tend to be not very sweet, so they are best cooked in something spicy, such as Sichuan garlic and chilli sauce.

Here too, you can order as much as you like from a menu of 30 dishes. Try the Chong Qing diced chicken with dried chilli and peppercorn, and deep-fried squid with chicken floss.

WHERE: Si Chuan Dou Hua at Top of UOB Plaza; Si Chuan Dou Hua at Our Tampines Hub **MRT:** Raffles Place; Tampines **WHEN:** Till Dec 31 **PRICE:** \$98 (weekday dinner) and \$108 (weekend lunch and dinner) at UOB Plaza; \$68 at Our Tampines Hub (lunch and dinner daily) **TEL:** 6535-6006; 6386-8113

MALAYSIA HAWKER FARE AT AMK HUB

Malaysia Boleh, the foodcourt in Jurong Point serving hawker fare from Malaysia, opened its second outlet last week at the basement of AMK Hub.

Most of the hawkers have stalls in Jurong Point too, but there are new players such as a roast meat vendor and a fishball noodle stall.

The fishball soup (\$3.50) is great, with handmade balls made with xi dao or wolf herring. The texture is bouncy and the fish flavour is distinct. The stall also sells fried fishcake at \$6 for two and that is good too.

Some of the older players are just as outstanding here as in Jurong Point. The char kway teow (\$4.50 and

\$6) is Penang-style, with a lighter soya sauce than the Singapore version and is aromatic with lard.

Try the fried carrot cake (\$3 and \$4), which is fried with a lighter sauce compared with the dark, sweet sauce commonly used here. The cakes are very soft and the lighter flavour allows the fragrance to stand out.

Chilli pan mee (\$4, right) is great too, with the housemade noodles tossed in chilli and soya sauces and topped generously with crispy ikan bilis, minced pork, stewed mushroom, Chinese spinach and a soft-yolk egg. Mix everything up and savour the different textures and flavours.

WHERE: Malaysia Boleh, B2-41/41 AMK Hub, 53 Ang Mo Kio Avenue 3 **MRT:** Ang Mo Kio **OPEN:** 10am to 10pm daily



PRETTY, DELICIOUS FOOD

Paradise Teochew opened a second outlet in VivoCity on Nov 1. It offers the same menu as the Scotts Square outlet, so fans can go for favourites such as the braised Irish fat duck and pork knuckle. You can order a trio platter of, for example, duck, pork knuckle and squid for \$30.

The yellow roe cold crab here is good too. The \$68.60 crab larder is not big, but comes packed firmly with sweet meat and roe under a thin shell that cracked easily. It is enough to feed three or four persons.

The two dim sum I try are very good. Black truffle dumpling (\$7.20 for three) has a translucent skin encasing diced mushrooms and truffles. And we whip out our camera phones to snap a photo of the pretty



pork and mushroom tart (\$7.80 for three, above) made in the shape of a swan. The bird's body is made with mashed yam and is delicious.

WHERE: Paradise Teochew, 01-53 VivoCity, 1 Harbourfront Walk **MRT:** Harbourfront **OPEN:** 11am to 3pm (Mondays to Fridays), 10.30am to 3.30pm (Saturdays, Sundays and public holidays), 6 to 10.30pm daily **TEL:** 6221-0159

PHOTOS: MARINA BAY SANDS, SI CHUAN DOU HUA, WONG AH YOKE

FOOD

PROMOTIONS

Butcher's Kitchen Launches Long (Pork) Burgers Series

Inspired by local favourite dishes such as char siew, sio bak, mala and satay, The Butcher's Kitchen has added a Long Burgers series to its menu. The Sio Bak Long Burger (\$9.80++) is a Chinese rendition of a roasted pork burger – pork belly marinated with authentic Chinese spices before being slow-roasted in the oven. The Char Siew Long Burger (\$9.80++) boasts soft and moist pork belly marinated in the restaurant's special housemade char siew sauce. Also in this new series are the Mala Long Burger, the Satay Pork Long Burger (all \$9.80++) and Spam & Egg Long Burger (\$6.80++). All come with a side such as Spam Chips, Paprika Chips or Cheese Chips.

WHERE: 02-472 Suntec City Mall, 3 Temasek Boulevard **MRT:** Esplanade/Promenade **WHEN:** 10am - 10pm daily **PRICE:** \$6.80++ - \$9.80++ **TEL:** 9616-0111 **INFO:** E-mail marketing@thebutcherskitchen.sg

Flavours Of Indonesia At Melt Cafe

Jakarta-born Kiki Djohardin, the new chef de cuisine at Melt Cafe at Mandarin Oriental, Singapore, presents the best of his country's cuisine in a dinner buffet that starts with an assortment of prawn, lobster and bitter bean crackers or gado-gado dressed in sweet and crunchy peanut sauce, and fiery homemade sambal to complement the creations. Other highlights include pepes ikan, Indonesia chicken curry and babi guling. End the feast with sweet treats such as pisang goreng, Nonya kueh and chendol gula melaka cake.

WHERE: Melt Cafe, Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** Till Sun, 6.30 - 9.30pm **PRICE:** \$78++ - \$88++ a

person **TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

BoChinChe's Six Hands Fifth Anniversary Dinner

BoChinChe is celebrating its fifth anniversary with a Six Hands "Fiv-iesta" collaboration involving chefs Drew Nocente, Stephan Zoisl and Diego Jacquet. The menu starts with pickled mackerel, charcoal hispi cabbage, faina and yellow tomatoes, and butter confit egg yolk, potato creme, puffed quinoa, grilled octopus, chorizo and nasturtium. Mains are delicata pumpkin and ricotta tortellini, corn and crab bisque and sprouts, and Westholme tri tip, spiced hazelnuts, pickled carrots, cauliflower and roasted sunchoke.

WHERE: 01-02, 115 Amoy Street **MRT:** Telok Ayer **WHEN:** Mon **PRICE:** \$120++ a person (add \$65++ for wine-pairing) **TEL:** 6235-4990 **INFO:** E-mail enquiries@bochinche.com.sg

Porridge Steamboat At Empress Porridge

Empress Porridge has added Porridge Steamboat to its menu. The porridge is slow cooked for hours and the finely milled porridge base serves as the soup base in the steamboat. The set comes with vegetables, seafood, meat, meatballs, beancurd skin roll and small bites such as cabbage rice and olive rice. Customers can also create their own porridge with the steamboat ingredients.

WHERE: 01-15 Galaxis, 1 Fusionopolis Place **MRT:** One-North **WHEN:** Mon - Fri: 7.30am - 7.30pm; Sat: 8am - 1pm **PRICE:** \$15 nett a person (at least two people) **TEL:** 9383-6788/6909-5228 **INFO:** www.empressporridge.com

4Fingers' Meat-Free Options: Chickless Wings And Nuggets

4Fingers has introduced two meat-free menu items, in partnership with meat-free food brand Quorn, which makes the Chickless Wings and Nuggets from mycoprotein, a fungi-based protein. Those who want the best of both worlds can try the

Smackers Combo, which features Quorn Chickless Wings and 4Fingers' signature crispy chicken.

WHERE: All 4Fingers outlets; go to 4fingers.com/Outlets-4Fingers for locations **WHEN:** Ongoing **PRICE:** Chickless Wings \$8.45 (six pieces); Chickless Nuggets \$6.50-\$8.45 (six - nine pieces); Combos \$10.95; two pieces of Chickless Nuggets at \$1 till Nov 30 **INFO:** www.4fingers.com

Plant-Based Food Truck Experience At Grand Hyatt

Grand Hyatt Singapore is working with Green Monday to bring Omnipork to Singapore, offering it first via a food truck experience in the hotel's driveway. Omnipork is a blend of plant-based protein from pea, shiitake mushrooms, rice and (non-genetically modified) soya bean. Wok-fried Sweet & Sour Omnipork with pineapple, bell pepper, onions and sesame seeds (\$10 nett at the food truck today and tomorrow) will be available at mezza9 from Monday at \$24++.

WHERE: Grand Hyatt Singapore, 10 Scotts Road **MRT:** Orchard **WHEN/PRICE:** Truck (\$10 nett): Today and tomorrow, mezza9 (\$24++) from Monday **TEL:** 6732-1234 **INFO:** singapore.grand.hyattrestaurants.com/mezza9

THANKSGIVING

Turkey Prime Combo At Lawry's

Lawry's The Prime Rib Singapore will serve a four-course set menu featuring crowd favourite Turkey Prime Combo, a mix of roasted sliced turkey and its signature USDA prime rib of beef. Other mains choices include Angus Rosedale Ruby striploin with yakiniku mushroom sauce and oven-roasted king salmon with ponzu truffle cream sauce.

WHERE: 04-01/31 Mandarin Gallery, 333A Orchard Road **MRT:** Somerset/Orchard **WHEN:** Nov 22, 5 - 10pm **PRICE:** \$128++ a person, \$218 for two

people **TEL:** 6836-3333 **INFO:** E-mail reservations@lawrys.com.sg

CHRISTMAS

Edible Mini Christmas Tree And Santa Belly From Hilton's D9

Enliven the celebratory gatherings with a selection of hearty gourmet carvings from Hilton Singapore's D9 Cakery such as roasted turkey with chestnut stuffing (\$169, 4-6kg), Australian beef sirloin (\$276, 3kg) and honey-glazed ham in-bone with rosemary (\$383, 6-7kg) as well as four new yule logs (\$73 - \$105). Other festive delights include the mini Christmas tree (\$11) with caramel banana and hazelnut sponge, and Santa Belly (\$13) shaped as a mini red Santa's belly with fennel and citrusy bergamot compote with dill mousse.

WHERE: L1 Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Wednesday - Dec 26, 10am - 9.30pm **PRICE:** Selected items \$11 - \$383 (25 per cent off for orders by Dec 9) **TEL:** 6730-3392 **INFO:** E-mail D9Cakery@hilton.com

Festive Bundles From Pan Pacific

Order Pan Pacific Singapore's festive goodies and enjoy a 15 per cent discount (till Nov 30). The hotel's Christmas bundles are available in two themes. The Heritage Christmas Bundle (\$278+) includes the baked eight treasures turkey (\$178+), D24 durian pandan log cake (\$70+) and lotus leaf fried rice. The Traditional Christmas Bundle (\$298+) features a roasted turkey (\$178+) with chestnut stuffing and cranberry sauce, honey glazed ham (\$118+) and Gianduja caramel log cake (\$70+).

WHERE: Pacific Marketplace, L1 Pan Pacific Singapore, 7 Raffles Boulevard, or at pacificmarketplace.sg **MRT:** Promenade **WHEN:** Till Dec 26; collection: 11.30am - 9pm

Home-Party Menus From Halia Catering

Halia Catering has launched its first Christmas home-party options,

offering its signature modern European cuisine with a touch of Asian influence. Groups of five to eight people can opt for the Christmas Gathering Menu, with six-course menus that include Singapore-style chilli crab gratin,

herb crusted lamb rack and smoked salmon pate. For groups of 10 to 15 people, the Christmas Party Menu comes with a whole roast turkey, honey glazed turkey ham and other festive delights such as apricot and hazelnut chicken stuffing and sauteed brussels sprouts with cranberry balsamic. The Christmas Bash Menu serves up to 20 people. A la carte selections are also available.

WHERE: Ginger Garden, Singapore Botanic Gardens, 1 Cluny Road **MRT:** Botanic Gardens **WHEN:** Last order: Dec 20 **PRICE:** \$275+ - \$650+ **TEL:** 8798-0180 **INFO:** E-mail christmas@garden-events-sg.com

Claypot Rice Roast Turkey From SPRMRKT

SPRMRKT's new claypot rice roast turkey (\$128+) is chef-owner Joseph Yeo's East-meets-West interpretation of the Christmas bird. It is stuffed with fragrant claypot rice, lap cheong (Chinese waxed sausage), shiitake mushrooms and salted fish. The traditional roast turkey (\$128+) comes with wild rice and kurobuta pork sausage or spicy harissa chicken sausage with bread crumbs and raisins. Other festive takeaways include roast beef (\$150+), eggnog bread pudding (\$38+) and Christmas chiffon cake (\$86+). Choices for festive packages are Family Festive (from \$226+) and Jolly Bundle (\$308+).

WHERE (MRT): L1 STPI, 41 Robertson Quay (Fort Canning); 02-13 Cluny Court, 501 Bukit Timah Road (Botanic Gardens) **WHEN:** STPI: 8am - 11pm daily; Cluny Court: Mon - Thu: 8am - 8pm, Fri - Sun: 8am - 10pm **PRICE:** Selected items \$38+ - \$150+; festive packages \$226+ - \$308+ **TEL:** 9736-4032 (STPI); 9736-4170 (Cluny Court) **INFO:** E-mail contactus@sprmrkt.com.sg