

FoodPicks

Wong Ah Yoke Food Critic recommends

AROMATIC PRAWN RAMEN

The Paradise Group, known for its Chinese restaurants and hotpot eateries, has started a new concept called Le Shrimp Ramen. It offers noodles that are a cross between Japanese ramen and Chinese la mien.

The first outlet opened in the basement of Paragon shopping mall about two weeks ago and has been packing in the crowds.

The concept is ramen in a shrimp broth and taking pride of place on the menu is Le Signature Trio Shrimp Ramen (\$19.90, right). The Chinese-style noodles come in an aromatic prawn stock spiced with star anise, clove, cinnamon and white peppercorn. They are topped with two prawns, two plump prawn dumplings and pieces of prawn paste lined with ebiko.

Other options include Big Prawns And Braised Pork Rib Shrimp Ramen (\$17.90), for those who like some meat, and Braised Pork Ribs Tonkotsu Ramen (\$11.90) if you want to stay away from prawns.

I like the Prawn Dumpling With Chilli Vinaigrette Ramen (\$10.90) too, a dry version with the noodles tossed in a vinegary sauce and topped with prawn dumplings.

But if I have to pick a favourite, it is the signature ramen for sure.

From today to Sunday, there is an opening promotion with a one-for-one offer for all noodle dishes. So be prepared for crazy queues, or go next week if you don't like to wait too long for your food.

WHERE: Le Shrimp Ramen, B1-42 Paragon, 290 Orchard Road
MRT: Orchard **OPEN:** 10.30am to 9.30pm daily
INFO: www.paradisegp.com

ROAST CHRISTMAS GOOSE

While many people associate Christmas with roast turkey, the older tradition is to serve goose instead. In fact, in many parts of Europe, it is still what is served.

In Singapore, however, the only place I know that offers roast goose for Christmas is the Mandarin Oriental hotel. Its Christmas Goose (right) is roasted Chinese-style, which means



the skin is nice and crisp.

But the serving style is Western – it comes with apple and chestnut stuffing, roasted brussels sprouts and potatoes, plum sauce and traditional giblet gravy. It is available only for takeaway at \$185.

For me, the goose trumps most of the turkeys I've eaten because the meat is more tender and juicy and the

fat makes it so aromatic.

If you're a fan of Hong Kong roast goose, this is about the closest you can find here.

WHERE: Festive Counter, Mandarin Oriental Singapore lobby, 5 Raffles Avenue **MRT:** Promenade
WHEN: Self-collection till Dec 26, 11am to 9pm daily. Delivery charge is \$50
PRICE: \$185 each **TEL:** 6885-3081

CUTE DIMSUM

Golden Peony has started a weekend dimsum brunch to lure diners back to the Central Business District on their day off. And to draw the young and young-at-heart, the chef has come up with some cute, animal-shaped items.

Among them are the egg custard bun (\$4.80, below) that has the face of an adorable piglet, and shrimp toast (\$4.80) shaped like a turtle. They taste good too.

If you can't bear to eat such cute-looking food, then go for regular items such as the bamboo pith dumpling (\$5.20).

The chilli crab meat taro pastry (\$6.90) is interesting too, with the traditional deep-fried yam pastry served with chilli crab sauce.

WHERE: Golden Peony, Level 3 Conrad Centennial Singapore, 2 Temasek Boulevard **MRT:** Promenade
WHEN: Saturdays and Sundays, 11.30am to 1pm (first seating), 1.30 to 3pm (second seating)
TEL: 6432-7482



PHOTOS: CONRAD CENTENNIAL SINGAPORE, MANDARIN ORIENTAL SINGAPORE, OMAKASE BURGER. PARADISE GROUP



GOOD BURGER GETS BETTER BUN

I had always thought that the Omakase Burger, with its thick and juicy beef patty, was pretty good. But owner Cheng Hsin Yao was apparently not happy with the way it was.

The problem, he says, was the bun. Perfection for him was Martin's Sandwich Potato Rolls, which he had tasted in the United States – famous burger chain Shake Shack and some celebrity chefs use them – but he could not get them in Singapore. So he got bakers here to try to replicate them, but to him, it was just not the same.

Well, he finally managed to persuade the makers of the rolls to let him bring them into Singapore and, starting late last month, all his burgers have been served with them.

To be honest, when eaten with the beef patty, I probably won't be able to tell the difference between the new rolls and the bun used previously. But when I ate a roll on its own next to the old bun, it was more pillowy-soft and bounced back better when I bit into it.

At any rate, I'm just as impressed with the new version of Omakase Burger. And the good thing is that despite the imported rolls, prices have remained the same at \$16.90 for the signature cheeseburger (above).

WHERE: Omakase Burger at Picnic, 03-15 Wisma Atria, 435 Orchard Road **MRT:** Orchard
OPEN: 10am to 10pm daily
INFO: www.omakaseburger.com

FOOD

PROMOTIONS

Bakerzin's Burgernator Burgers

Bakerzin's Burgernator Burgers are 23cm long, weigh 4kg and can be shared among four people. Besides the Wagyu Beef Burgernator (\$88), there is also the Foie Gras Chicken Burgernator (\$80), which has foie gras atop a chicken patty, and Double Combo Burgernator (\$98), which has both chicken and beef patties. They come with chicken nuggets, calamari, fries, drinks and desserts.

WHERE (MRT): 01-03, 18 Tai Seng Street (Tai Seng), 01-07 United Square, 101 Thomson Road (Novena)

WHEN: Fri - Sun & public holidays; 10am - 10pm (United Square from 9am on weekends & public holidays)

PRICE: \$80 - \$98 (three days advance booking required) **TEL:** 6384-7717 (Tai Seng) / 6251-5550 (United Square)
INFO: www.bakerzin.com

Breakfast With Heritage Local Dishes At The Lobby Lounge

The Lobby Lounge at Shangri-La Hotel offers a spread with national breakfast favourites such as nasi lemak, wanton mee, carrot cake and Hainanese porridge.

WHERE: Lobby Level Tower Wing, Shangri-La Hotel, 22 Orange Grove Road **MRT:** Stevens/Orchard

WHEN: Breakfast a la carte: weekdays, 7 - 10am; weekends & public holidays, 7 - 11am; breakfast buffet: weekends & public holidays, 7 - 11am **PRICE:** Buffet: \$29.50++ an adult, \$14.75++ a child
TEL: 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com

Afternoon Tea At M0 Bar

Mandarin Oriental Singapore's afternoon tea returns at the newly opened M0 Bar. The seasonal menu changes bi-monthly. The Christmas-inspired menu starts with berries-infused tea jelly with cinnamon red fruit emulsion, followed by savoury delicacies including kueh pie tee and a foie gras lollipop. Conclude the meal with desserts and coffee or tea.

WHERE: Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade

WHEN: Weekdays, 3 - 5pm; weekends & public holidays, 12.30 - 2.30pm & 3 - 5pm **PRICE:** \$48++ a person (\$88++ for two), includes pot of coffee or tea; \$65++ includes cocktail or mocktail; \$68++ includes glass of champagne
TEL: 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

CHRISTMAS

Italian Favourites At Lino

The four-course set menu comprises Italian favourites such as pork and veal tortellini served in broth, and a slow-roasted pork belly stuffed with mushroom and spinach.

WHERE: 7 Binjai Park **MRT:** King Albert Park **WHEN:** Weekdays, noon - midnight; weekends & public holidays, 11am - midnight **PRICE:** From \$75++ a person **TEL:** 6463-7800 **INFO:** E-mail linorestaurant@lesamis.com.sg

Halal Gourmet Delights At Asian Market Cafe

Asian Market Cafe serves halal-certified gourmet delights and seasonal classics that include

marinated ribeye with Dijon mustard and fresh herbs, and roasted turkey with a Cajun-marinated twist.

WHERE: Level 2 Fairmont Singapore, 80 Bras Basah Road **MRT:** City Hall
WHEN: Till Dec 23, Dec 26 - 29, noon - 2.30pm **PRICE:** \$65++ an adult, \$34++ a child **TEL:** 6431-6156 **INFO:** E-mail dining.singapore@fairmont.com

Celebratory Menus And Takeaways From Tablescape

At Tablescape Restaurant & Bar, order items such as roasted turkey and chestnut stuffing (\$128), glazed honey baked ham (\$68) and Christmas Yule log cake (\$68) for dine-in or takeaway. It is also serving set menus featuring Christmas classics and signature dishes.

WHERE: Level 3 Grand Park City Hall, 10 Coleman Street **MRT:** City Hall

WHEN: Festive meals till Jan 1, noon - 2.30pm & 6.30 - 10.30pm; takeaways from Dec 10 (three days advance order required) **PRICE:** Selected takeaway items: \$68 - \$128
TEL: 6432-5566 (takeaways: 6432-5529) **INFO:** E-mail hello@tablescape.sg

Festive Feasts At Cure And Butcher Boy

Get your festive fix at Cure or Butcher Boy in Keong Saik Road. Cure's flavours of the season feature creations such as veal sweetbreads with butternut squash ravioli stuffed with caramelised goat cheese. Butcher Boy's highlight is its

Christmas edition of its Sunday brunch. The Christmas Roast (\$35++) gives diners the pick of hearty meats

such as roast beef, lamb rump or pork belly, with five-spice butternut squash or Sichuan brussels sprouts.

WHERE: 21 (Cure) & 31 (Butcher Boy) Keong Saik Road **MRT:** Outram Park
WHEN/PRICE: At Cure till Dec 29: tasting menu (Fri & Sat, 6pm), \$130++ - \$160++ (add \$95++ - \$120++ for wine pairing); a la carte till Dec 27 (Mon - Thu, 6pm), \$99++ (add \$65++ for wine pairing); festive lunch till Dec 28 (Wed - Fri, noon - 2pm), \$47++ - \$85++; Butchers Brunch (Sun, Dec 16, 23 & 30, noon - 4pm), \$35++ - \$78++ (add \$58++ for free-flow Christmas drink specials till 3pm)
TEL/INFO: Cure: 6221-2189, e-mail reserve@curesingapore.com; Butcher Boy: 6221-6833, go to butcherboy.com.sg

Asian Christmas Buffet At Feast@East

The restaurant's Asian Christmas buffet offers a mix of Christmas and South-east Asian favourites.

WHERE: Level 3 Grand Mercure Singapore Roxy, 50 East Coast Road, Roxy Square **MRT:** Eunos/Dakota
WHEN/PRICE: Lunch (noon - 2.30pm), \$55++ an adult, \$28++ a child, \$42 nett a senior, \$36 nett a pioneer; dinner (6 - 9.30pm), \$58++ - \$62++ an adult, \$29++ - \$31++ a child, \$44 - \$46 nett a senior, \$40 - \$42 nett a pioneer
TEL: 6340-5665 **INFO:** E-mail H3610-FB3@accor.com

Lobsters, Oysters, Wines & Spirits Festival At Habitat By Honestbee

Expect more than 10 types of fresh oysters, live Boston lobsters and up to 300 craft labels, curated seasonal

produce, as well wines and spirits such as Unicorn Tears gin and Cocktail Bitters gift sets.

WHERE: 34 Boon Leat Terrace **MRT:** Pasir Panjang **WHEN:** Tomorrow - Dec 26, 8am - 10pm **PRICE:** Lobsters from \$19.90 each, oysters from \$1.70 each; others \$3.80 - \$89.90
INFO: habitat.honestbee.sg

Thai Delights From Blue Jasmine

Besides seafood on ice, the Christmas buffet at the halal restaurant includes Thai fish cakes and deep-fried sugarcane prawns. There will also be live stations serving roast turkey and roast beef.

WHERE: Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** Dec 21 - 25, 6.30 - 10pm **PRICE:** \$65++ an adult, \$32.50++ a kid aged six - 12
TEL: 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

Modern Italian Christmas Extravaganza At La Strada

The festive menu features seasonal ingredients such as winter black truffle, seared Japanese big eye tuna steak and turkey.

WHERE: 01-13 Shaw Centre, 1 Scotts Road **MRT:** Orchard **WHEN:** Dec 20 - 25, noon - 2/2.30pm, 6.30 - 9.30/10pm **PRICE:** From \$75++ a person **TEL:** 6735-6656
INFO: lastrada.com.sg

Christmas Eve Omakase At Terra

The omakase will feature seasonal ingredients air-flown from Japan. Chef Seita Nakahara will be crafting

omakase courses. Wine-pairing by Sho, Terra's sommelier, is available.

WHEN: Dec 24, noon - 2.30pm & 6.30 - 10.30pm **PRICE:** Lunch from \$128++ a person; dinner from \$208++ - \$408++ **TEL:** 6221-5159 or text 9751-2145 **INFO:** terraseita.com

Christmas Eve Dinner At Sear Steakhouse

The five-course dinner has dishes including pan-fried sea bass with veloute, kohlrabi, carrot puree with browned butter, trout roe and chives.

WHERE: Level 45 Singapore Land Tower, 50 Raffles Place **MRT:** Raffles Place **WHEN:** Dec 24, 6 & 8.30pm **PRICE:** \$95++ a person (add \$55++ for wine pairing) **TEL:** 6221-9555
INFO: E-mail hello@50rp.com.sg

WINE EVENT

Bava Wine Dinner At Zafferano

Zafferano is presenting a five-course dinner showcasing the flavours of Piedmont, paired with wines from the Bava vineyards in Piedmont. The meal starts with canapes paired with Gavi del Comune di Gavi DOCG 2016, one of Piedmont's flagship wines. Highlights include traditional regional fare served during the colder months, including thinly sliced cold veal tongue, bell peppers in bagna cauda, a garlic and anchovies dip created in Piedmont, paired with Libera Barbera d'Asti DOCG 2016, a deep red wine. **WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** Dec 18, 7pm **PRICE:** \$98+++ a person
TEL: 6509-1488 **INFO:** E-mail info@zafferano.sg



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THE CHRISTMAS SHOPPE

LOBBY LEVEL | 3 - 25 DECEMBER 2018 | 10.30 AM - 7 PM | T (65) 6632 8921

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MERRY FEASTING

PLATE | LEVEL 3 | 10 - 31 DECEMBER 2018 | T (65) 6632 8922

Experience holiday feasting at Plate with festive-inspired buffet medleys of Asian and International delights.

Festive Weekday Buffet Lunch | 10 - 21 Dec 2018 | 12 PM - 2.30 PM | **\$55++ per person**

Christmas Buffet Lunch | 24 & 25 Dec 2018 | 12 PM - 2.30 PM | **\$65++ per person**

Christmas Buffet Dinner | 21 - 25 Dec 2018 | 6.30 PM - 10 PM | **\$85++ per person**

New Year's Eve Buffet Lunch | 31 Dec 2018 | 12 PM - 2.30 PM | **\$55++ per person**

New Year's Eve Buffet Dinner | 31 Dec 2018 | 6.30 PM - 10 PM | **\$69++ per person**

Children aged 7 to 12 years old dine at 50% off. Children 6 years old and below dine for free.

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