FOOD

PROMOTIONS

1-For-1 At Uma Uma Ramen

Uma Uma, which serves Hakata ramen from Fukuoka, Japan, is celebrating 65 years of ramen history and offering customers one-for-one at its Millenia Walk outlet. Diners can choose two from eight types of ramen, such as Tonkotsu Ramen ($15++), Uma Uma Ramen ($16.80++) and Mentaiko Ramen ($17++), and the lower-priced one will be complimentary.
WHERE: 02-06 Millenia Walk, 9 Raffles Boulevard **MRT:** Promenade
WHEN: Jan 11, 11.30am - 10pm
PRICE: $15++ - $17++
TEL: 6837-0827/8188-0900
INFO: umaumaramen.com

Once Upon A Time In Lebanon At Tippling Club

Tippling Club welcomes guest bartender Julian Youssef, head bartender from Central Station in Beirut, which is No. 27 on the World's 50 Best Bars list. He will collaborate with Tippling Club's head bartender Andrew Loudon in a cocktail experience supported by Bacardi-Martini Singapore. Guests can enjoy five cocktails made with Grey Goose vodka and the kitchen's traditional Lebanese dishes.
WHERE: Bin 38 at Tippling Club, 38 Tanjong Pagar Road **MRT:** Tanjong Pagar **WHEN:** Jan 30, 7pm
PRICE: $155++ a person for five cocktails with five dishes
TEL: 6475-2217 **INFO:** E-mail enquiries@tipplingclub.com

COUNTDOWN/NEW YEAR 2019

Shanghai Nights At Sear

Ring in the New Year in your finest tuxedos and cheongsams as multi-lifestyle destination Fifty Raffles Place recreates the glitz and glamour of Shanghai's age of decadence. Start the evening with a VIP countdown dinner at Sear, followed by three rooms of after-parties, epic DJ line-ups, table packages of the finest champagnes and breath-taking views of the fireworks – all under one roof.
WHERE: Levels 45 & 46 Singapore Land Tower, 50 Raffles Place
MRT: Raffles Place **WHEN:** Dec 31, 7pm - 4am **PRICE:** $208++ a person ($283++ includes free-flow wine & beer); $128++ for kids (aged three - 12)
TEL: 6221-9555 **INFO:** E-mail hello@50rp.com.sg

Golden Countdown At 1919 Waterboat House

1919 Waterboat House is offering a countdown dinner and after-party. Start the evening with European flavours at the countdown buffet with fresh seafood, live carving stations, French cheeses and housemade sweet treats. You can opt to pair the dinner with 4½ hours of free-flow champagne, selected wines and beers. As the clock strikes midnight, take in breath-taking views of the fireworks show, followed by an all-night dance party.
WHERE: 03-01 The Waterboathouse, 3 Fullerton Road **MRT:** Raffles Place
WHEN: Dec 31, from 7pm
PRICE: $258++ a person ($388++ with free-flow champagne, wines & beers), $128++ for kids (aged three - 12) **TEL:** 6538-9038 **INFO:** E-mail hello@1919.com.sg

Lone Crow At Neon Pigeon

Feast on seafood items ($16++ to $42++) such as grilled barramundi and octopus leg, as well as meat and poultry dishes ($18++ - $48++) like duck tonkatsu, braised pork belly and smoked baby back ribs and charcoal-fired rump. Then welcome 2019 with live DJ sets by Daryl Epimaco, also known as The Lone Crow.
WHERE: 1A Keong Saik Road
MRT: Outram Park **WHEN:** Dec 31, from 6pm **PRICE:** $16++ - $48++
TEL: 6222-3623 **INFO:** E-mail info@neonpigeonsg.com

Champagne Dinner And Brunch At Edge

Ring in 2019 with Edge's New Year's Eve Champagne Dinner and New Year's Day Champagne Brunch. Gourmet highlights include roasted treasures duck with chorizo and chestnuts and grilled sweet paprika red snapper fillet alongside a display of seafood on ice. The buffet is complete with desserts including banana Dulcey entremet and liquid nitrogen mousseline, all complemented with unlimited Veuve Clicquot champagne and red and white wines.
WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade
WHEN/PRICE: Dec 31, 6.30 - 10.30pm: $188++ - $238 an adult/$94 a child (six - 11 years old); Jan 1, noon - 3.30pm: $128++ - $188++/$64++; Jan 1, 6.30 - 9.30pm: $98++/$49++
TEL: 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

Lawry's Six-course Celebration Menu

Some of the specials in Lawry's The Prime Rib Singapore's six-course New Year's Eve celebration menu are lobster with porcini ravioli in lobster bisque sauce, golden oyster with ikura, monkfish truffle clam chowder, Caseificio Artigiana burrata with prosciutto parma ham, and pistachio-crusted baby lamb rack with foie gras.
WHERE: 04-01/31 Mandarin Gallery, 333A Orchard Road **MRT:** Somerset
WHEN: Dec 31, from 5pm
PRICE: $179++ - $199++ a person
TEL: 6836-3333 **INFO:** E-mail reservations@lawrys.com.sg

Real Retro Party At Eliza

At Eliza, enjoy curated cocktails such as Rise ($25++), On The Bund ($22++) and Custom Cut ($22++) as well as Shanghai bites – hairy crab roe with glass noodles ($18++), tea-cooked quail eggs ($10++) and Huadiao wine drunken chicken ($12++). Party to an eclectic mix of tunes from Eliza's resident live band and DJ, and retro favourites from acts such as Depeche Mode, Belinda Carlisle and Pet Shop Boys.
WHERE: 113 Telok Ayer Street
MRT: Telok Ayer **WHEN:** Dec 31, 5pm - 4am **PRICE:** Minimum bill for tables: e-mail rise@elizalo.com to inquire; first-drink charge after 9pm
TEL: 6781-4708 **INFO:** elizalo.com

Go Bianco At Chimi's

Dress up in white for Chimi's New Year's Eve Bianco (white in Italian) party, enjoy Acro Polates' aerial acts along with a line-up of DJs and, when midnight strikes, watch the fireworks over Marina Bay. In between, munch on bar bites such as oysters, truffle fries, buffalo wings and nachos. Vegetarian, chicken and beef quesadillas will also be available.
WHERE: 01-01 One Marina Boulevard
MRT: Raffles Place/Downtown
WHEN: Dec 31, from 5pm
PRICE: $38 - $58 (includes two housepours), tickets from 2018bianco.eventbrite.sg; groups of two - six: $260+ - $780+ (includes one - three premium bottles)
TEL: 9187-3551 **INFO:** chimichanga.sg

Street Eats And Underground Beats At Maggie Joan's

Enjoy charcoal-barbecued meats and free-flow wine and beer at Maggie Joan's New Year's Eve street food party. Usher in the New Year and dance into the early morning to the groovy beats played by the DJ.
WHERE: 01-01, 110 Amoy Street (via Gemmill Lane) **MRT:** Telok Ayer
WHEN: Dec 31, 9pm - 2am **PRICE:** $110 nett a person, tickets from chope.co
TEL: 6221-5564 **INFO:** E-mail dine@maggiejoans.com

Hotel Fort Canning's Revelry In The Park

The New Year's Eve set dinner and New Year's Day set lunch at The Salon at Hotel Fort Canning will feature seared Pacific sea scallops, broccoli and celeriac soup and the freshest catch of the sea or succulent prime cuts, such as ginger yuzu-glazed barramundi or Australian grain-fed ribeye steak. Dessert is dark chocolate hazelnut cake.
WHERE: Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning
WHEN: Dec 31, 6 - 10.30pm; & Jan 1, noon - 3pm **PRICE:** $68++ a person, 15 per cent off with certain cards
TEL: 6559-6796 (11am - 7pm)
INFO: E-mail thesalon@hfcsingapore.com

WINE EVENTS

Cape Mentelle Wines And The Signature Cuisine Of Yantra

Founded by Chetan Kapoor from Punjab, Yantra serves north Indian cuisine and its extensive menu is designed with the hand-picked spices flown in from India regularly. Expect traditional favourites from chicken tikka to martabaan ka meat, accompanied by the wines of Cape Mentelle.
WHERE: 01-28/33 Tanglin Mall, 163 Tanglin Road **MRT:** Orchard
WHEN: Jan 30, 7pm **PRICE:** $79++ a person ($63.20++ for HSBC cardholders) **TEL:** 6319-4038 (weekdays, 9am - 6pm) **INFO:** E-mail asianmasters@sph.com.sg

The Cuisine Of Chef Mirko Vinci With The Iconic Wines Of Sicilia And Toscana

Grissini is a contemporary Italian grill restaurant that specialises in premium meats and seafood. The restaurant's oven, which combines a grill and oven, gives classic Italian favourites a twist. Head chef Mirko Vinci hails from the Puglia region in southern Italy, where a rich cultural history and fresh produce are in abundance. The five-course menu will be specially crafted by him and is accompanied by the iconic wines of Sicilia and Toscana.
WHERE: Grissini, Grand Copthorne Waterfront Hotel, 392 Havelock Road
MRT: Outram Park **WHEN:** Jan 31, 7pm
PRICE: $145++ a person ($116++ for HSBC cardholders) **TEL:** 6319-4038 (weekdays, 9am - 6pm) **INFO:** E-mail gustoitaliano@sph.com.sg

FoodPicks

Eunice Quek Food Correspondent recommends

CHINESE NEW YEAR AT JADE

With Chinese New Year in less than six weeks, it is time to start planning for family reunion meals. It is best to book early if you are going for a feast at Cantonese restaurant Jade at The Fullerton Hotel Singapore.

Jade's executive chef Leong Chee Yeng has meticulously crafted six festive menus (from $118 a person for set menus with a minimum of six people, or $88 a person for an individual set menu or vegetarian set menu; dishes can also be ordered a la carte).

The most decadent of them all is the eight-course Grand Fullerton Golden Feast ($2,388 for 10 people, order two days in advance). It features a Gold Rush Yusheng with lobster, Australian abalone and Norwegian salmon, all shaped into a cute piglet; and a Triple Bliss braised and roasted pork belly (above) with steamed mantou and crispy suckling piglet skin, topped with caviar – a luxurious version of kong bak pau.

Other delicious options include the pork tripe soup spiked with a dash of Hennessy XO cognac; and Full Of Luck deep-fried Chilean seabass with hawthorne sauce.

Do not miss chef Leong's delicate baked yam paste "nian gao" tart ($7 a pair for dine-in or $30 nett for a box of nine, takeaway only); and Baked Golden Pineapple Piglets ($9 a pair for dine-in or $33 nett for a box of nine, takeaway only). These Chinese New Year goodies are available from Jan 10 to Feb 19.
WHERE: Jade, The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN:** Jan 21 to Feb 19, 11.30am to 2.30pm, 6.30 to 11pm daily
TEL: 6877-8911/8912 **INFO:** E-mail dining-rsvp@fullertonhotels.com for reservations

KOHAKU TENDON'S OCEAN TREASURES

I have a weakness for tendon (Japanese tempura on rice), but the one bowl wonder of fried goodies can get boring after a while.

But not at Kohaku Tendon, which has introduced a winter-themed tendon called Winter Ocean Treasures (left, $21++). New ingredients include monkfish liver (ankimo), which has a light and crispy exterior and soft and creamy interior, and snow crab leg with sweet flesh.

I like that the batter includes dried seaweed, as it adds more umami to the dish without masking the seafood flavours. Other ingredients include prawn, squid, Japanese fishcake filled with cod roe, and king crab stick.

Each tendon bowl is topped with ikura, which adds just the right amount of saltiness to the dish.
WHERE: Kohaku Tendon outlets at 03-311 Suntec City, 3 Temasek Boulevard; 02-34 Chinatown Point, 133 New Bridge Road; and Boat Quay, 64 Circular Road **MRT:** City Hall/Chinatown/Raffles Place
WHEN: Till Feb 3, 11.30am to 4pm, 5 to 10pm daily (Suntec City and Chinatown Point), 11.30am to 4pm, 5 to 10pm (weekdays, closed on weekends, Boat Quay outlet)
INFO: www.facebook.com/kohaku.tempura

TRADITIONAL EDOMAE SUSHI AT SUSHI AYUMU

After Japanese restaurant Hashida Sushi's shock closure at Mandarin Gallery in June, the same space was replaced with another brand – Sushi Ayumu – in the same month.

While I have always enjoyed dining at Hashida Sushi, the experience is no less exquisite at Sushi Ayumu as the 36-seat restaurant is helmed by head chef Ryoichi Nakatani. He has 26 years of experience with traditional Edomae sushi – the style of sushi developed in Edo, the old name of Tokyo.

Chef Nakatani's reverence for seasonal ingredients is evident, even in the warm sushi rice that is seasoned with an in-house blend of three types of red vinegar.

Nigiri sushi highlights include kohada (gizzard shad), which is sliced into thin strips and braided to achieve a softer texture, and finished with a touch of yuzu zest.

Nodoguro (black throat sea perch) from Kanazawa gets a lovely sear with binchotan (Japanese charcoal), which enhances the flavour of the fatty and tender meat.

Also getting the binchotan treatment is kamasu (barracuda), topped with just the right amount of uni (sea urchin) salt.

The restaurant's signature Ayumu roll (above, available for dinner) is filled with chutoro (medium fatty tuna), bafun uni, buri (yellowtail) and shiso leaf.

Prices start at $120 for lunch, which includes 12 pieces of nigiri sushi, and at $280 for dinner. The meals also include an appetiser, soup and dessert, as well as sashimi for the more premium options. It will be worth the splurge.
WHERE: 04-16 Mandarin Gallery, 333A Orchard Road
MRT: Somerset **WHEN:** Noon to 3pm, 7 to 10pm (Tuesdays to Sundays); closed on Mondays **TEL:** 6733-2114
INFO: www.sushi-ayumu.com

MATCHA AT HVALA

I visited Hvala when its Japanese teahouse in Chijmes opened about six months ago.

While the drinks were good, the service left much to be desired as staff tried their best to cope with the crowds.

The first outlet at 313@Somerset is a takeaway concept selling matcha-centric (Japanese green tea) drinks and soft serve.

I am glad that operations at the Chijmes branch have stabilised and that the standard of drinks has remained consistent.

Fans of matcha can pick from traditional whisked matcha (hot or iced, from $5.30), matcha tea latte (hot or iced, from $5), or matcha ice blended ($5.50 or $6).

I like the minimalist space, and if you have time to linger, sit at the counter to watch your matcha being whisked. Pick the type of matcha you want, from the more bitter Tsuki option, to the rich and umami Hana matcha.

For a quick takeaway, get the tea latte – matcha or hojicha (roasted green tea) – or have a blend of a matcha shot with hojicha syrup. You can choose to have your drink with less or no sugar, and the drink has the right amount of milk.

If you are not into matcha, there is also a good variety of Japanese oolong, hojicha, and black tea. Pair your tea with a selection of cakes ($7.80 each) including goma (black sesame), matcha azuki and honey earl grey hazelnut.
WHERE: Chijmes, 30 Victoria Street
MRT: City Hall **WHEN:** 11am to 9.30pm daily **INFO:** www.facebook.com/HvalaSingapore

PHOTOS: EUNICE QUEK, KOHAKU TENDON, SUSHI AYUMU, THE FULLERTON HOTEL