

FoodPicks

Eunice Quek
Food Correspondent
recommends

NIKKEI CUISINE AT NAMI

You do not have to fly to Peru to get a taste of Nikkei cuisine – a combination of Peruvian and Japanese fare. You can now sample it at Japanese restaurant and bar Nami.

Nikkei cuisine marries Japanese cooking techniques with Peruvian ingredients after Japanese migrants moved to Peru in the late 1800s.

Osaka Cocina Nikkei, which has nine restaurants in South America, is having a pop-up at Nami.

Its branch in Santiago, Chile, is ranked No. 47 on Latin America's 50 Best Restaurants list.

Highlights from the seven-course dinner tasting menu (\$188++ a person) include its signature dish, Inka Nigiri Duo, where you get nigiri sushi-style tuna tataki topped with yellow chilli "tiger's milk" and crispy quinoa; and soya and pisco-braised pork jowl sushi.

A spin on chirashi is Chirashi Black Causa, where king crab tartare, tuna tartare, shrimp, avocado and ikura are placed on a bed of causa – Peruvian mashed potato – mixed with squid ink, instead of the usual Japanese rice.

Also enjoy Tako Anticucho (above right), charcoal-grilled octopus skewers topped with Nikkei chimichurri and limo – a hot, citrus-like chilli pepper popular in Peru. The Suspiro Peru dessert



completes the satisfying meal. I was not certain how the combination of sour-sop sorbet, lemongrass dulce de leche, matcha meringue, matcha powder and Amazonian chocolate crumbs would work, but I polished it off in quick time.

A selection of Peruvian-inspired

cocktails (\$24++ each) is also available to pair with the food.

WHERE: Nami Restaurant & Bar, Level 24 Shangri-La Hotel, Singapore, Tower Wing, 22 Orange Grove Road **MRT:** Orchard **WHEN:** Till Jan 27, 6 to 10pm **TEL:** 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com

PERANAKAN FEAST AT FOLKLORE

Have a Peranakan feast this Chinese New Year at chef Damian D'Silva's Folklore restaurant.

Order the "Do-It-Yourself" Popiah Set (\$60++ for four people, dine-in; \$321 nett, minimum order for 20 people, takeaway) for a fun reunion meal with the family.

The popiah filling includes slow-braised pork belly, bamboo shoots and turnip cooked in prawn and pork stock – along with crab meat, prawn, shredded egg and minced and fried garlic.

Instead of the usual yusheng, chef D'Silva offers Peranakan prawn salad (\$20++ dine-in, \$22 nett takeaway) with poached prawns on lettuce drizzled with a spicy chilli plum sauce and lime juice.

Do not miss the Peranakan mee siam (above right, \$16++ dine-in, \$18 nett takeaway), with a robust and thick gravy slow-cooked with fermented bean paste, dried shrimp and prawn broth. It is topped with prawns, hard-boiled egg and a drizzle of lime juice.



Save space for the chef's selection kueh platter (\$14++ for two, dine-in; \$15 nett takeaway) which features traditional kueh such as kueh kosui, kueh salat and ang ku kueh.

WHERE: Folklore, Level 2 Destination Singapore Beach Road, 700 Beach Road **MRT:** Nicoll Highway/Lavender **WHEN:** Feb 4 to 19, noon to 2.30pm, 6 to 9.30pm, book five days in advance **TEL:** 6679-2900 **INFO:** Go to www.facebook.com/folkloresg or e-mail reserve@folklore.sg

PHOTOS: FOLKLORE, MADAME FAN, OSAKA COCINA, NIKKEI, TIM HO WAN

MADAME FAN'S FIRST CHINESE NEW YEAR

Stylish fine-dining Chinese restaurant Madame Fan debuts its Lunar New Year menus.

Set lunch menus are priced from \$78++ a person (minimum two to dine), while dinner menus are from \$128++ a person. An a la carte menu is also available.

Toss to a year of abundance with the Prosperity Yusheng (right, \$88 or \$128, dine-in only), which includes a refreshing mix of crispy rice noodles, purple cabbage, pomelo, mandarin orange and green mango.

The premium seven-course dinner menu (\$238++ a person, minimum four to dine) includes bird's nest, crab meat and crab roe in supreme stock; South African abalone and tofu with seasonal vegetables; and charcoal-grilled wagyu with foie gras. End on a sweet note with a chocolate cremeux with mandarin orange dessert.



WHERE: Madame Fan, The NCO Club, 32 Beach Road **MRT:** Esplanade **WHEN:** Till Feb 19, noon to 3pm, 6 to 11pm; Feb 4, 6 to 8pm, 8.30 to 10.30pm, pre-payment required **TEL:** 6818-1921 **INFO:** Go to madamefan.sg or e-mail dining.reservations@theNCOclub.com

TIM HO WAN'S REVAMP

In line with its new and ninth outlet opening at Great World City, Tim Ho Wan has updated and revamped the menus in the other eight outlets.

Co-founding Hong Kong chef duo Mak Kwai Pui and Leung Fai Keung were in town recently for the launch and it is good to know they are adamant about raising the standards again.

New dishes include Hong Kong braised beef soup noodle (\$8.80) with tender and flavourful beef in a light broth; pork dumplings in a hot and spicy sauce (below, \$6); and spicy fried rice (\$7.50). Fried rice is not something I would normally order, but this is cooked with egg, edamame and fragrant lup cheong.

The classics remain. The signature Baked BBQ Pork Buns (\$5.80) retain a crisp crust and are filled with diced barbecued pork; and the barbecue pork rice rolls (chee cheong fun, \$5.50), which have thinner sheets now, are made with a blend of four flours.

WHERE: Tim Ho Wan outlets including Great World City, Pacific Plaza and Westgate **MRT:** Various **INFO:** Go to www.timhowan.com for list of outlets and opening hours



FOOD

PROMOTIONS

New D9 Cakery Saturday High Tea Buffet

D9 Cakery of Hilton Singapore has enhanced its Saturday High Tea Buffet. Besides the popular 6m showcase of handcrafted artisanal cakes by executive pastry chef Cindy Khoo, the buffet line-up presents more than 30 choices of international and local delights, featuring six live stations of gourmet carvings, a seafood bar, Parmesan cheese wheel pasta and stone hearth oven cooked pizzas.

WHERE: Lobby Level Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Saturdays, noon to 3pm **PRICE:** \$48++ an adult (add \$35++ for free-flow wine & beer), \$24++ a child (aged five to 12, free for those below five) **TEL:** 6730-3392 **INFO:** E-mail D9Cakery@hilton.com

The Fiorentina Experience At Monti

Monti, located at the iconic spherical Fullerton Pavilion, is offering the Fiorentina Experience, which features properly aged, world-class T-bone steaks. This includes the Mayura Full-Blood Wagyu T-Bone (\$320++), Sanchoku F1 Wagyu T-Bone (\$220++) and Rangers Valley Black Onyx T-Bone (\$180++). The Mayura won the highest level of Australia's Delicious Produce Awards last year, with an impressive marbling score of 9+.

WHERE: Fullerton Pavilion, 82 Collyer Quay **MRT:** Raffles Place **WHEN:** Lunch (weekdays), noon - 3pm; brunch (weekends & public holidays), 9.30am - 5pm; dinner: 6 - 10.30pm daily **TEL:** 6535-0724 **INFO:** E-mail reservations@monti.sg

Fat Prince's New Brunch Menu

Fat Prince's new weekend brunch menu includes salads and starters such as Avocado & Kale Tabbouleh (\$15), a Levantine vegetarian salad. Mains include Fatteh Prince Breakfast (\$24), consisting of halloumi, falafel, tabbouleh, hummus, fried eggplant, poached eggs, yogurt and toasted pita; and Turkish Spiced Buckwheat Flapjack (\$16). Menemen (\$24) is a classic dish of Turkish scrambled eggs cooked with spiced tomato and labneh with a choice of halloumi, chicken or lamb, served with house bread. Sides of eggs, bread, avocado and fruit are available to pair with any order. Fat Prince's signature kebabs and desserts are also available during brunch.

WHERE: 48 Peck Seah Street **MRT:** Tanjong Pagar **WHEN:** Saturdays, 11.30am - 3pm **PRICE:** \$15 - \$24 **TEL:** 6221-7794 **INFO:** E-mail info@fatprincesg.com

CHINESE NEW YEAR

Hua Ting's Prosperity Set And Fortune Steamboat

The Prosperity sets at Orchard Hotel's Hua Ting Restaurant feature Cantonese favourites and signatures such as double-boiled chicken soup with South American sea cucumber and sea whelk; braised six-head South African whole abalone; wok-fried local lobster in white pepper; and superior bird's nest with salmon roe. At Hua Ting Steamboat, there are two Fortune sets, five special broths and ingredients such as garoupa, live prawns, scallops, Angus beef and housemade items such as fresh shrimp paste ball stuffed with minced pork and dried beancurd skin stuffed with fish skin.

WHERE: Level 2 Orchard Hotel Singapore, 442 Orchard Road **MRT:** Orchard **WHEN:** Till Feb 19;

reunion lunch 11.30am - 2.30pm (weekdays) & 11am - 2.30pm (weekends, eves of & public holidays), dinner 6 - 10pm: \$108++ - \$198++ a person, \$988++ - \$4,888++ (for 10 people); steamboat (11.30am - 2.30pm, 5.30 - 10.30pm): \$78++ - \$98++ a person **TEL:** 6739-6666 **INFO:** E-mail huating.ohs@millenniumhotels.com

Contemporary Asian CNY Dinner At Ce La Vi

Ce La Vi's contemporary Asian Chinese New Year Menu showcases auspicious dishes with a modern twist. Dishes include marinated tuna with Oscietra caviar, roasted chilli chicken veloute with mushroom dumplings, lychee wood smoked duck breast and sucking pig roulade. For dessert, mandarin orange cheesecake is served alongside vanilla ice cream.

WHERE: Level 57 Sands SkyPark, Marina Bay Sands Tower 3, 1 Bayfront Avenue **MRT:** Bayfront **WHEN/PRICE:** Mon - Feb 3 & Feb 7 - 10, \$178++ a person; Feb 4 - 6, \$198++; add \$178++ for wine-pairing **TEL:** 6508-2188 **INFO:** E-mail reservation-sg@celavi.com

Jia Wei Customised Reunion Sets

Grand Mercure Singapore Roxy has introduced customised set menus for reunion dinner at Jia Wei Chinese Restaurant. Signature dishes include Steamed Dragon Spot Grouper with chef's housemade chilli plum sauce and Jia Wei Charcoal Grilled Suckling Pig. Diners can customise their own meal from an a la carte set menu of more than 20 dishes.

WHERE: Level 2 Grand Mercure Singapore Roxy, Roxy Square, 50 East Coast Road **MRT:** Eunos/Dakota **WHEN/PRICE:** Till Feb 4: \$339++ (for four people) - \$1,398++ (for 10); Feb 5 - 19: \$349++ (for four) - \$999++ (for 10); freebies range from mandarin orange tea to beer, wine & Gremillet Brut Champagne **TEL:** 6340 5678 **INFO:** E-mail H3610-FB7@accor.com

Pizza Maru's Golden Ingot And Golden Boat

South Korean pizza chain Pizza Maru has rolled out a Golden Ingot (\$26.80) and Golden Boat (\$18.80) for Chinese New Year. The Golden Ingot pizz-sta (mix of pizza and pasta) is packed with prawns, squids and crab stick amid an array of cheeses and housemade spicy jiamppong mayo. Golden Boat's prawns, squids and scallops are encased in the brand's signature black rice dough in the form of a calzone. The Golden Ingot Set (\$43.80) and Golden Boat Set (\$36.80) come with jiamppong mayo chicken wings, drinks and dessert.

WHERE (MRT): 04-03/04 Bugis+, 201 Victoria Street (Bugis), B1-192/193 Northpoint City South Wing, 1 Northpoint Drive (Yishun) **WHEN:** From Feb 1 **PRICE:** \$18.80 - \$43.80 **TEL:** 6254-4307 (Bugis); 6634-0930 (Northpoint)

The Sampan's Maiden CNY Menu

The Sampan's first Chinese New Year menu comprises more than eight courses, including sesame-crustured salmon yusheng, chuka idako tossed in Sichuan chilli oil, kung pao chicken salad, jumbo lump crabmeat folded in spicy chilli crab sauce and duck leg char siew. The dessert of ying yang orange ginger tang yuan gets a modern touch and is served with housemade almond paste, black sesame pesto and citrus tea.

WHERE: 63 Boat Quay **MRT:** Clarke Quay/Raffles Place **WHEN:** Mon - Feb 8, 11.30am - 2.30pm (weekdays), 5pm - midnight (weekdays & Sat) **PRICE:** \$198++ (for two people), \$598++ (six), \$788++ (eight) **TEL:** 6732-1698 **INFO:** E-mail info@thesampan.sg

新年快乐

Auspicious Celebration Set Menus

Starting from \$638* (10 persons)

4 Feb 2019 - Open for Reunion Dinner only
5 Feb 2019 - Closed
6 Feb 2019 - Open

Celebrate at home with our special Takeaway Set Menus

Reservation Hotline 6533 5300 www.teochewhungkeng.com.sg

28 North Canal Road, Poh Heng Building [opposite Hong Lim Park], Singapore 059284. *No service charge. Subject to T&T charges and GST.