

## FOOD

### PROMOTIONS

#### New Italian Delights At Dolce Vita

Italian restaurant Dolce Vita has more than 10 new dishes, including Barbabietola (salad), pan-seared octopus with creamy potatoes, confit datterino and taggiasca olives; and Fregola Sarda, poached red shrimps on bead-shaped pasta.

**WHERE:** Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade  
**WHEN:** Lunch: noon - 2.30pm (weekdays); brunch: noon - 3pm (weekends); dinner: 6.30 - 10.30pm daily **PRICE:** Call to inquire  
**TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

### CHINESE NEW YEAR

#### Chopsuey Lo Hei & Giggling Pig Cocktail

Chopsuey Cafe's Lucky Lunar Lo Hei (\$28++ for half, \$48++ for full) offers a different take on yusheng with trout, kale, celeriac, sprouts, red radish, blueberries and wild rice. The bar team has also created a cocktail called The Giggling Pig (\$21++), which combines cognac with Cointreau topped with strawberry bak kwa.  
**WHERE:** 01-23, 10 Dempsey Road **MRT:** Botanic Gardens **WHEN:** Till Feb 19, 11.30am - 4pm & 6 - 11pm **PRICE:** Lo Hei: \$28++ - \$48++, cocktail \$21++ **TEL:** 9224-6611 **INFO:** pscafe.com

#### Feasts Of Prosperity At Rise

Welcome Chinese New Year at Rise with dishes such as eight treasures rice, braised pork knuckle and almond soup with glutinous rice dumpling.  
**WHERE:** Lobby Hotel Tower 1, Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Till Feb 19 (except Feb 14) **PRICE:** Lunch: from \$68++ an adult, \$25++ a child; dinner: from \$88++ an adult, \$38++ a child **TEL:** 6688-5525 **INFO:** E-mail Rise@MarinaBaySands.com

#### Li Bai's Festive Highlights And Set Menus

Celebrate at home with festive offerings from Li Bai Cantonese Restaurant. These include the Lo Hei Platters Of Fortune with abalone (\$93+ for small/\$168+ for large), lobster (\$128+/\$238+) or salmon (\$68+/\$118+). There is also a vegetarian version (\$55+/\$92+). Other takeaways include traditional nian gao with red dates and lotus seeds (\$50+) and Signature Buddha Jumps Over The Wall with three-head abalone (\$520+). For dine-in, there are set menus for two to 10 people, with dishes such as braised superior bird's nest with lobster claw, and stewed fish noodles with Alaskan crabmeat and X.O. chilli sauce.  
**WHERE:** Sheraton Towers Singapore, 39 Scotts Road **MRT:** Newton **WHEN:** Till Feb 19, noon - 2.30pm & 6 - 10pm **PRICE:** Takeaways: \$50+ - \$520+; set menus: \$1038++ (eight people) - \$3,488++ (10 people) **TEL:** 6839-5623 **INFO:** E-mail libai@sheratonsingapore.com

#### Fortune Congee From Mui Kee

Enjoy a taste of comfort and tradition at Mui Kee, which is offering three festive dishes. Fortune Congee (\$10.90++) comes with dried mussels and moss, while Abundant Harvest (\$16.80++) comprises lotus root, carrot, snow pea, celery, baby corn, wood-ear mushroom and red bell pepper. Treasure Seafood Pot (\$68.80++) contains abalone, Alaskan crab leg, Hokkaido scallop, dried mussels, mushroom and moss.  
**WHERE:** 01-12 Shaw Centre, 1 Scotts Road **MRT:** Orchard **WHEN:** Till Feb 28 (closed this Mon & Tue), 11.30am - 9.30pm **PRICE:** \$10.90++ - \$68.80++ **TEL:** 6737-2422 **INFO:** muikkee.com.sg

#### Reunion Buffet Dinner White Rose Cafe

For the Reunion Buffet Dinner at White Rose Cafe, groups of at least four people will get a complimentary traditional Prosperity Lo Hei platter. The feast features delicacies such as

braised shark's fin soup with crabmeat, eight treasures chicken and stir-fried flower crab with chilli.  
**WHERE:** Lobby level, York Hotel Singapore, 21 Mount Elizabeth **MRT:** Orchard **WHEN:** Mon, 6.30 - 10pm **PRICE:** \$62++ an adult, \$30 a child aged five - 11 **TEL:** 6737-0511 **INFO:** E-mail whiterosecafe@yorkhotel.com.sg

#### Prosperity Buffet At Carlton's Cafe Mosaic

The Prosperity Buffet at Cafe Mosaic offers seafood on ice, festive dishes such as braised fish maw soup and BBQ delights such as Peking duck. Mains include braised duck with sea cucumber and Chinese mushroom.  
**WHERE:** Carlton Hotel Singapore, 76 Bras Basah Road **MRT:** City Hall **WHEN/PRICE:** Mon dinner (6 - 10pm): \$88++ an adult, \$42++ a child; Tue & Wed lunch (noon - 2.30pm): \$68++ an adult, \$34++ a child; Tue & Wed dinner

(6 - 10pm): \$78++ an adult, \$39++ a child **TEL:** 6311-8195 **INFO:** E-mail cafe.mosaic@carltonhotel.sg

### VALENTINE'S DAY

#### Call Me Cupid At Wakanui Grill

Wakanui Grill's seven-course Valentine's Day Menu offers two options for couples - individual mains (\$228++ for two) or mains to share (\$288++). Dishes include spring lamb chop and chargrilled eel with foie gras. The Black Angus beef tomahawk or 1kg Ocean Beef OP ribeye is for sharing, while couples who prefer variety can enjoy a choice of Black Angus beef cube roll, Ocean Beef gyu katsu or Boston lobster thermidor.  
**WHERE:** 04-02 Marina One The Heart, 5 Straits View **MRT:** Downtown **WHEN:** Feb 8 - 16, 5.30 - 10.30pm **PRICE:** \$228++ - \$288++ a couple **TEL:** 6384-2665 **INFO:** E-mail enquiries@wakanui.sg

#### LeVeL33 In The Mood For Love

Designed to be shared, the Valentine's Day menu at urban microbrewery LeVeL33 will take couples through the different feelings sparked by love that are related to tastes such as sweet and bitter.  
**WHERE:** 33-01 Marina Bay Financial Centre Tower 1, 8 Marina Boulevard **MRT:** Downtown **WHEN:** Feb 13 - 15, 6pm **PRICE:** \$148++ a person **TEL:** 6834-3133 **INFO:** level33.com.sg

#### Say Ti Amo At Zafferano

Zafferano Italian Restaurant & Lounge offers a Romantic Terrace Experience with a three-course sharing platter and bottle of Spumante wine, a five-course Say Ti Amo menu and a three-course Sunset menu. Highlights include a Tajima wagyu beef tartare appetiser and mains such as roasted red mullet and oven-baked Bresse pigeon in corn

leaves, salt crust roasted corn puree and red currant.  
**WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN/PRICE:** Feb 14 (from 5.30pm): Ti Amo menu, \$248++ a person (add \$60++ a person for wine pairing); Sunset menu, \$128++ a person (add \$45++ for wine pairing); Romantic Terrace Experience, \$198++ a couple **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg

#### Spice It Up At Blue Jasmine

Blue Jasmine's light bites include pan-seared salmon cubes with a spicy, crispy salad of deep-fried rose petals. Savour mains such as roasted duck breast in red curry and the signature holy basil krapao with squid. Finish with a trio of desserts. Diners get a complimentary duo of chocolate pralines.  
**WHERE:** Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road

**MRT:** Farrer Park **WHEN:** Feb 14, 11.30am lunch (a la carte only), 6pm dinner (set only) **PRICE:** Set: \$78++ a couple **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

### WINE EVENT

#### The Cuisine Of Chef Lino Sauro With Frescobaldi Wines

The six-course menu includes raw shrimp (ama ebi), poached mackerel and housemade chitarra spaghetti. Featured wines include Pomino Bianco 2017 and Nipozzano Chianti Rufina Riserva 2014.  
**WHERE:** Gattopardo Ristorante di Mare, 34 Tras Street **MRT:** Tanjong Pagar **WHEN:** Feb 21, 7pm **PRICE:** \$161++ a person (\$128.80++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg

## FoodPicks

### Wong Ah Yoke Food Critic recommends

#### SOUP PENCAI

If you have tried heating up your takeaway pencai for Chinese New Year on the stove, you might have found that the bottom-most layer has a tendency to get burnt.

Some restaurants put a metal disc or a piece of woven rattan beneath the food to prevent this and it helps.

Prima Tower Revolving Restaurant, however, does not have this problem because its version, called Fortune Pot In Peking Style, comes with a soup instead of the thick brown sauce of most pencai. Still, I'd suggest you use low to medium heat to prevent the food from being overcooked.

You get the premium ingredients typical of a Chinese New Year pencai, including sea cucumber, fish maw, abalone, dried oyster, prawns and mushrooms. There are roast pork and pig's tendon too.

The broth is light and flavourful and you can eat the pot on its own without rice - which is great if you're on a low-carbohydrate diet.

The Fortune Pot comes in two sizes - \$368 for six people and \$498 for 10 people. You need to order it at least two days in advance for both dine-in and takeaway.

**WHERE:** Prima Tower Revolving Restaurant, 201 Keppel Road **MRT:** HarbourFront **WHEN:** Till Feb 19, 11am to 2.30pm, 6.30 to 10.30pm **TEL:** 6272-8822

PHOTOS: GOODWOOD PARK HOTEL, PRIMA TOWER REVOLVING RESTAURANT, WONG AH YOK



#### WESTERN PUDDING WITH A CHINESE TOUCH

Desserts in Chinese restaurants are usually standard items such as mango pudding and almond cream. But not at Empress, the restaurant in the Asian Civilisations Museum. Desserts here are a highlight for me.

The one not to miss is Sticky Date & Longan Pudding (\$14), a popular Western pudding given a Chinese touch. The pudding is moist and rich, with bits of dried longan in it for added texture. It comes with a scoop of vanilla ice cream and gula melaka butterscotch, which has deeper flavours than ordinary sugar.

I don't have a sweet tooth, but this, I am happy to eat any time.

**WHERE:** Empress, 01-03 Asian Civilisations Museum, 1 Empress Place **MRT:** Raffles Place **OPEN:** 11.30am to 3pm (weekdays), 11am to 4pm (weekends), 6 to 10pm daily **TEL:** 6776-0777



#### HAWKER DEGUSTATION

Riding on Singapore's bicentennial celebrations this year, Goodwood Park Hotel has come up with a degustation menu at its Coffee Lounge showcasing local hawker dishes. Five dishes are selected from the cafe's a la carte menu to represent the nation's heritage hawker fare, and served course by course in smaller servings than a la carte versions.

The meal starts with two sticks of chicken satay served with ketupat and raw onion and cucumber. Next is rojak that comprises turnip, pineapple, cucumber, tau pok, kangkong, beansprouts and peanut; followed by Hainanese chicken rice and laksa. Dessert is bubur pulut hitam.

My favourites are the rojak and chicken rice. The laksa is a little sweet for my liking and there are no cockles, which is a deal-breaker for some people.

Priced at \$40 a person, the Singapore Commemoration Local



Degustation Menu would work for those who want to eat all their favourite food at one sitting. It is great too as a treat for friends visiting from overseas.

**WHERE:** Coffee Lounge, Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard **WHEN:** Till April 30, noon to 2.30pm, 6 to 10.30pm **TEL:** 6730-1746

新年快乐

## Share the joy of an authentic Teochew feast this reunion dinner

**Auspicious Set Menus starting from \$638\* (10 persons)**

TEOCHIEW RESTAURANT

Please take note of our restaurant hours during CNY:

4 Feb 2019 - Open for Reunion Dinner only

5 Feb 2019 - Closed

6 Feb 2019 - Open

**Or celebrate at home with our special Takeaway 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.