

Pan-fried Salmon Steak (right) from Baan Ying.
PHOTO: BAAN YING



FOOD

PROMOTIONS

Ce La Vi's Sky High Brunch

Back for its first edition of the year tomorrow, Ce La Vi's Sky High Brunch includes Asian dishes with a modern flair, alongside exclusive cocktails and free-flow Veuve Clicquot champagne. Guests can also indulge in tropical-themed beats by Ce La Vi's resident DJs, set against the backdrop of Singapore's iconic skyline.

WHERE: Marina Bay Sands Tower 3, 1 Bayfront Avenue **MRT:** Bayfront **WHEN:** Tomorrow, noon - 4pm **PRICE:** \$188++ a person **TEL:** 6508-2188 **INFO:** E-mail reservation-sg@celavi.com

Fast Wraps At Pita Tree Forum

Choose from five different pitas or wraps at Pita Tree Mediterranean Grilled Kebabs' new kiosk at Forum The Shopping Mall - Minced Beef (\$11.90), Chicken Shish (\$11.90), Greek Chicken Avocado (\$12.90), Lamb Kufte (\$12.90), Authentic Falafel (\$11) - or the Chicken Shish & Lamb Kufte (\$15 a skewer).

WHERE: 01-K3 Forum The Shopping Mall, 583 Orchard Road **MRT:** Orchard **WHEN:** 11 - 3am (till 6am on Fri, Sat & eve of public holiday) **PRICE:** \$11 - \$15 **TEL:** 6219-3234 **INFO:** pitatree.com

The Great Baan Ying Brunch

The Great Baan Ying Brunch offers Thai favourites that include one main course - Angus Beef Steak, Bone-in Iberico Pork Chop (add \$9.80+), Grilled Large River Prawns or Pan-fried Salmon Steak - and a buffet spread of up to 15 appetisers, sides and desserts on rotation every weekend.

WHERE: 02-07 Royal Square @ Novena, 103 Irrawaddy Road **MRT:** Novena **WHEN:** 11am - 3pm (Sat & Sun) **PRICE:** \$38.80++ an adult (\$29.80++ for free-flow wine & beer), \$19.40++ a child (four - 10 years old; free for those under three) **TEL:** 9111-7852 **INFO:** E-mail sawasdee@baanying.sg

Swensen's Beary Lovely Cake

Swensen's pink Beary Lovely Cake (350g) combines Cookies & Cream and strawberry-flavoured ice cream within, topped with a little bear made with fondant. Specially created for Valentine's Day, the cake is available for dine-in or takeaway until the end of this month.

WHERE: All Swensen's & Earle Swensen's outlets & online at swensens.com.sg **WHEN:** Till Feb 28 **PRICE:** \$27.90+ for takeaway/ \$27.90++ for dine-in **TEL:** 6788-8128 **INFO:** E-mail swensens@abr.com.sg

Cure & Gallery By Chele Four-Hands Experience

Chef-owners Andrew Walsh of Cure and Chele Gonzalez of Metro Manila's Gallery by Chele's six-course tasting menu will feature dishes such as chef Gonzalez's Tiger's Milk of scallops ceviche and Fired! Pulpo, a Spanish-Filipino creation of octopus with papaya; and chef Walsh's Pigeon-Hoisin paired with cherries and parfait.

WHERE: 21 Keong Saik Road **MRT:** Outram Park **WHEN:** Feb 27 & 28, 6 - 10pm **PRICE:** \$168++ a person, add \$120++ for wine-pairing **TEL:** 6221-2189 **INFO:** curesingapore.com

March School Break: Kids Eat Well For Free At Jamie's Italian

One child (up to 12 years old) gets a free dish from the kids' menu for every adult main course ordered from the regular a la carte menu at Jamie's Italian's VivoCity and Forum outlets. Each kids' menu dish (\$12++), such as the Margherita Pizza, the Fantastic Fish Stew or the Happy Chicken Lollipops, comes with a complimentary drink.

WHERE (MRT): 01-165/166/167 VivoCity, 1 Harbourfront Walk (HarbourFront); 01-01/04 Forum Shopping Mall, 583 Orchard Road (Orchard) **WHEN:** March 18 - 22; VivoCity: noon - 9pm (Mon - Thu), noon - 10pm (Fri); Forum: 11.30am - 10pm (Mon - Thu), 11.30am - 11pm (Fri) **PRICE:** \$12++ or free with adult main course **TEL:** 6733-5500 (VivoCity)/6655-7676 (Forum) **INFO:** jamieoliver.com/italian/singapore

F&B FESTIVALS

Sri Lankan Food Fest

Experience authentic Sri Lankan cuisine as chef Publis Silva, executive chef of Mount Lavinia Hotel Colombo, collaborates with chef Sam Chin, executive sous chef of Triple Three, to whip up dishes such as Sri Lankan Crab, Fish Ambulthiyal and Devilled Prawn.

WHERE: Triple Three Restaurant, Mandarin Orchard Singapore, 333 Orchard Road **MRT:** Orchard **WHEN:** Today, noon - 2.30pm **PRICE:** \$78++ an adult; \$28++ a child **TEL:** 6831-6288 **INFO:** E-mail dine.orchard@meritushotels.com

Michelin Guide Street Food Festival

Michelin and Robert Parker Wine Advocate are bringing back the Michelin Guide Street Food Festival. The third edition features iconic local names such as Tai Wah Pork Noodle, Rolina Traditional Hainanese Curry Puff and Traditional Haig Road Putu Piring. New additions include Burnt Ends, Shisen Hanten and Toritama Shirokane.

WHERE: The Coliseum, Resorts World Sentosa, 8 Sentosa Gateway **MRT:** HarbourFront **WHEN:** Feb 22 & 23: 5 - 7.30pm, 8 - 10.30pm; Feb 24: 10am - 12.30pm, 1 - 3.30pm **PRICE/INFO:** Tickets at \$30 - \$200 from tinyurl.com/michstreet2019; dishes from \$3

Early Bird Discounts For Singapore Cocktail Festival

The Singapore Cocktail Festival returns in May, but tickets are already on sale at early-bird discounts. The larger-than-ever programme line-up brings together Singapore's vibrant cocktail scene and the best bartenders and bars from around the world.

WHERE: Empress Lawn, 10 Empress Place **MRT:** Raffles Place **WHEN:** May 10 - 18, 4 - 11pm (early-bird discounts close on Feb 28) **PRICE:** Cocktails at \$12 nett each; tickets from \$35 (\$30 for early birds) for one-day pass to \$180 (\$162) for Jumbo Party Pack **INFO:** E-mail hello@sgcocktailfest.com

WINE EVENTS

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:** Thu, 7pm **PRICE:** \$161++ a person (\$128.80++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg

Wan Hao Treasures & Cloudy Bay Wines

Singapore Marriott Tang Plaza Hotel's Wan Hao Chinese Restaurant celebrates its re-opening with a special dinner event paired with the wines of Cloudy Bay Winery. Diners can expect signature favourites such as Wan Hao's double-boiled superior soup and tea-smoked wagyu beef with king mushroom, to be accompanied by Cloudy Bay's Sauvignon Blanc, Chardonnay, Te Koko and Pinot Noir.

WHERE: Singapore Marriott Tang Plaza Hotel, 320 Orchard Road **MRT:** Orchard **WHEN:** Feb 28, 7pm **PRICE:** \$233.05 nett a person (\$174.20 for SPH subscribers) **TEL:** 6831-4605 **INFO:** E-mail mhrs.sindt.fb.reservations@marriotthotels.com

Handpicked Wines With Violet Oon's British Hainanese Dishes

Violet Oon whips up a feast of British Hainanese dishes, to be paired with Handpicked Wines such as the medium-bodied Rose and full-bodied Cabernet Sauvignon. Each diner gets a bottle of Handpicked Regional Selection Rose worth \$48.

WHERE: 03-22 Ion Orchard, 2 Orchard Turn **MRT:** Orchard **WHEN:** March 1, 7pm **PRICE:** \$149++ a person (\$119.20++ for Citi Card holders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

FoodPicks

Eunice Quek Food Correspondent recommends



THE FIORENTINA EXPERIENCE AT MONTI

I never say no to a good steak and The Fiorentina Experience at Italian restaurant Monti is right up my alley.

The new menu offers a selection of T-Bone steaks (1.1kg each, with tenderloin and sirloin cuts, good for four people), and my favourite is the juicy and flavourful Mayura Full-Blood Wagyu T-Bone (\$320++), left). The meat, from beef producer Mayura Station in South Australia, has a marbling score of 9+ and the cows feed on grains and chocolate.

Other delicious options include the Sanchoku F1 Wagyu T-Bone (\$220++) and Rangers Valley Black Onyx T-Bone (\$180++). Get your camera ready as the steaks are carved and flamed tableside, and served with corn, potatoes and asparagus.

Monti's homemade pasta can't be missed, so go for the fregola (\$35++) with tiger prawns, Boston mussels, clams and Sardinian bottarga (salted, cured fish roe) cooked in a rich lobster bisque. The small balls of pasta, like barley pearls, have a chewy bite to them and I like that they soak up the lobster flavour.

Come March 1, look out also for the restaurant's House Of Ravioli selection, which plays on various stuffed pasta options, such as wagyu agnolotti (stuffed small square pasta) with cream of bone marrow, rosemary gremolata (herb sauce) and butter sage sauce.

WHERE: Monti, 1-Pavilion, 82 Collyer Quay **MRT:** Raffles Place **WHEN:** Noon to 2.30pm (weekdays), 9.30am to 5pm (weekends and public holidays), 6 to 10.30pm daily **TEL:** 6535-0724 **INFO:** www.monti.sg

BARISTART'S MILKY WAY

When it comes to good coffee, the focus has always been on the bean, not the milk.

So when Baristart Coffee from Hokkaido boasts the use of full cream Hokkaido Biei Jersey Milk, I am intrigued. The milk comes from brown Jersey cows from Biei in Hokkaido and there are apparently only 800 of such cattle left.

I sample the milk on its own - it is rich and creamy and has a delicate sweetness. It lends a lovely richness to my hot latte (\$6.70+, right), which comes complete with pretty latte art. To savour more milk, go for the cold Biei Jersey milk coffee (\$7.50+), where a shot of coffee is added to a small carafe of milk. What I like is that the milk never overpowers the coffee flavour.

Food options at the cosy 40-seat cafe include tuna and avocado salad with wasabi dressing (\$14.80+), Hokkaido carbonara (\$17.80+), and tonkatsu sando (\$16.80+) - fried pork sandwich with fries. The carbonara uses the same Biei Jersey Milk, which adds extra creaminess to the hearty dish.

If you have no space for food, I suggest just getting a latte and the must-have cream puff (\$4.50, right) - one of the best I have had so far. The crisp pastry is loaded with creamy custard made with the Biei Jersey Milk - perfect for tea time.

WHERE: Baristart, 65 Tras Street **MRT:** Tanjong Pagar **OPEN:** 10am to 10pm daily **TEL:** 6904-3169 **INFO:** https://bit.ly/2N4Vull



PHOTOS: BARISTART, GRAND COPHTHORNE WATERFRONT HOTEL, MONTI, RAMEN CHAMPION SINGAPORE



NEW DISHES AT RAMEN CHAMPION

With the plethora of dining options at Changi Airport, food outlets have to up their game to stand out. Ramen Champion at Terminal 3 recently revamped its outlet to feature Hokkaido-themed dishes.

I enjoy the Stamina Miso Ramen (\$16.80) - inspired by Hokkaido's Mount Yotei - which is topped with all my favourite ingredients such as Hokkaido corn, butter, sukiyaki-style meat, torched pork belly char siew and ajitama (ramen egg with soft yolk).

As the name suggests, you do need some stamina to finish this, so indulge in this miso and tonkotsu-based ramen with a friend.

For something lighter, go for the

shio-based Hokodate Kaisen Ramen (\$18.80, above), topped with prawns, squid and scallops.

Vegetarians can try the Vegetable Potage Tsukemen (\$16.80), with a rich vegetable broth made with pumpkins, corn and carrots, as well as Hokkaido milk.

Dessert highlights include kakigori (shaved ice dessert, from \$11.80) with flavours such as hojicha, Royal Milk Tea, strawberry and Milo; and brulee toast (\$13.80) with a crisp torched crust.

WHERE: Ramen Champion, B2-58 Changi Airport Terminal 3, 65 Airport Boulevard **MRT:** Changi Airport **OPEN:** 10.30am to 11pm daily **TEL:** 6214-2958 **INFO:** www.facebook.com/ramenchampionsingapore

CHINESE NEW YEAR BUFFET AT GRAND COPHTHORNE WATERFRONT HOTEL

Round off your Chinese New Year festivities at Grand Copthorne Waterfront Hotel's buffet restaurant Food Capital.

The rotating menu offers a variety of dishes such as cheesy baked oysters, fish maw and seafood soup, stewed pork trotters, drunken herbal prawns, and a show-stopping pen cai (below, dinner only) served in a huge wok. The pen cai includes goodies such as abalone, scallops, prawns and roast meats.

The buffet is priced at \$66++ (weekday lunch), \$66.60++ (weekend lunch) or \$88++ (dinner daily). Add on yusheng as an a la carte order (\$68++ or \$88++, available for takeaway) to complete your meal.

WHERE: Food Capital, Grand Copthorne Waterfront Hotel, 392 Havelock Road **MRT:** Tiong Bahru **WHEN:** Till Wed, noon to 2.30pm, 6.30 to 10.30pm **TEL:** 6233-1100 **INFO:** E-mail dining.gcw@millenniumhotels.com

