

**FOOD**

**PROMOTIONS**

**Value Set Lunch At Gochi-So Shokudo**

Gochi-So Shokudo's Value Set Lunch promotion offers its Iberico Cheese Burger with french fries (usual price: \$9.90) and Iberico Tonkotsu Udon (usual price: \$10.90) with onsen egg at \$6.90 each, and the Iberico Shogayaki Set comprising ginger Iberico pork with rice, miso soup and salad at \$7.90 (usual price: \$13.80). **WHERE (MRT):** 01-34/36 The Seletar Mall, 33 Sengkang West Avenue (Sengkang, Fernvale LRT); & 01-02 Westgate, 3 Gateway Drive (Jurong East) **WHEN:** Till April 5, 11am - 5pm **PRICE:** \$6.90 - \$7.90 nett **TEL:** 6909-6120 (Westgate) **INFO:** facebook.com/gochiso.shokudo

**One Michelin-starred Chef At The Lighthouse Restaurant**

Chef Luigi Salomone from one Michelin-starred Piazzetta Milu in Naples is back for The Fullerton Hotel Singapore's Home Of The Stars series. The menu includes chickpeas pasta with squid and seaweed; barbecue cube roll striploin beef; Orbetello seabass in seafood broth with endives and citrus fruit, and chef Salomone's signature tiramisu. **WHERE:** The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN:** Till Sun, 5.30 - 10.30pm **PRICE:** A la carte: \$22++ a dish; set dinners: \$148++ - \$158++ a person **TEL:** 6877-8911/8912 **INFO:** E-mail dining-rsvp@fullertonhotels.com

**Bar Cicheti's Spring Specials**

Bar Cicheti has created four pastas inspired by spring and updated its pasta selections on the new permanent menu, offering more vegetarian options, new pasta shapes and in-season ingredients. Choose the new Feed Me option (\$68++ to \$88++) and get one antipasti, four pastas and one dessert - all to share. **WHERE:** 10 Jiak Chuan Road **MRT:** Outram Park **WHEN:** Tue - Sat: noon - 2.30pm; Mon - Sat: 6 - 10.30pm **PRICE:** A la carte: \$18++ - \$35++, sets: \$68++ - \$88++ (add \$58++ for wine-pairing) **TEL:** 6789-9801 **INFO:** E-mail eat@barcicheti.com

**Ippudo's Seasonal Rich Curry Tonkotsu Ramen**

Ippudo has launched its latest seasonal Rich Curry Tonkotsu Ramen, which is created for the Singapore palate. While the Japanese-style curry is on the sweet side, this version combines the flavours of three types of Japanese curry, the rich spices of South India such as masala, cumin seeds, cayenne peppers and fresh coriander, as well as Ippudo's signature tonkotsu broth. **WHERE (MRT):** Ippudo outlets at Mandarin Gallery (Somerset), Marina Bay Sands (Bayfront), Westgate (Juong East), The Star Vista (Buona Vista), Tanjong Pagar Centre (Tanjong Pagar), UE Square (Fort Canning), Changi Airport Terminals 1 & 2 (Changi Airport) & Asia Square (Downtown) **WHEN:** Till May 31 **PRICE:** \$17++ a bowl (\$19++ at Ippudo Marina Bay Sands) **INFO:** ippudo.com.sg

**Seoul Yummy's Latest Seoul Spicy Menu**

Seoul Yummy's latest Seoul Spicy Menu features eight new main and side dishes, along with two spicy stews making their return. Besides the Dak Bokkeum Tang Stew (\$12.80++ to \$26.80++) and Seafood Jjamppong Stew (\$13.80++ to \$28.80++), the mains (\$11.80++ each) are Fire Japchae, Fire Rice with chicken and Korean Mapo Tofu Rice. The sides (\$6.80++ to \$7.80++) include Fire Fried Chikin and Fire Chicken Wings. **WHERE (MRT):** Outlets at Bugis+ (Bugis), Causeway Point (Woodlands), Ion Orchard (Orchard), Jem (Jurong East), Junction 8 (Bishan), Square 2 (Novena) & SingPost Centre (Paya Lebar) **WHEN:** Mon - June 30 **PRICE:** \$6.80++ - \$28.80++ **INFO:** facebook.com/seoulyummy

**Yukimuro Snow-aged Wagyu Beef At La Brasserie**

La Brasserie at Fullerton Bay Hotel presents The Art of Yukimuro, a menu of five dishes showcasing Yukimuro snow-aged wagyu beef from Niigata. Appetisers to go with the beef - A4 Snow Beef Striploin (\$125++) and A4 Snow Beef Ribeye (\$179++) - include quail egg and nashi pear salad (\$48++) and smoked snow beef carpaccio with shaved asparagus salad, black garlic and cured egg yolk (\$43++). **WHERE:** Fullerton Bay Hotel, 80 Collyer Quay **MRT:** Raffles Place **WHEN:** April 5 - 30, noon - 2.30pm (3pm on weekends), 6.30 - 10.30pm **PRICE:** \$43++ - \$179++ **TEL:** 6877-8911/8912 **INFO:** E-mail dining-rsvp@fullertonhotels.com

**Resorts World Sentosa Street Eats**

This year's event will feature 24 stalls - 14 are new - including those from the region such as Projek Nasi Lemak (Penang), Waroeng Kita (Jakarta), Mama Tom Yum Noodle (Rayong Province, Thailand) and Mee Lang (Taiwan).

**WHERE:** Malaysian Food Street, Waterfront Level 1, Resorts World Sentosa, 8 Sentosa Gateway **MRT:** HarbourFront **WHEN:** May 3 & 5, May 10 - 12: 9am - 10pm; May 4: 9am - 3pm; May 6 - 9: 10am - 9pm **ADMISSION:** Sentosa admission charges apply **INFO:** rwsentosa.com/streeteats

**EASTER**

**Easter Wonderland With Alice & Friends At Melt Cafe**

The Easter adventure at Melt Cafe in Mandarin Oriental, Singapore, is inspired by Alice In Wonderland, with a lavish feast and premium champagne and prizes to be won. There will be seafood, Japanese cuisine and an Indian station offering tandoori, kebabs and curries. Other highlights include wagyu beef tomahawk steak, chilli crab with fried mantou and Scotch quail eggs with pork and fennel seeds. Kids can enjoy face painting or The Golden Egg Hunt. **WHERE:** Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** April 12, noon - 3pm **PRICE:** \$168++ - \$268++ a person **TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mohg.com

**Easter Week At Jamie's Italian Forum**

Jamie's Italian Forum will offer a la carte specials such as tagliatelle asparagus cheese and bacon (\$30.95++) - housemade tagliatelle with free-range eggs, asparagus, cheese fondue and smoked bacon; slow-roasted lamb (\$39.95++) and Easter fruity cake (\$14.95++), a buttery confection in a nest for chocolate eggs stuffed with Italian vanilla chantilly cream. Kids can enjoy face painting and balloon sculpting. **WHERE:** 01-01/04 Forum The Shopping Mall, 583 Orchard Road **MRT:** Orchard **WHEN:** April 15 - 19: from 6pm; April 20 & 21: from 11.30am **PRICE:** \$14.95++ - \$39.95++ (add \$35++ for free-flow Moscato, Prosecco & house wines) **TEL:** 6655-7676 **INFO:** E-mail enquiries@jamiesitalian.sg

**Easter Sunday Champagne Brunch At Pan Pacific's Edge**

The Easter Sunday Champagne Brunch comes with free-flow Veuve Clicquot champagne to complement seafood on ice, and roasts from the carvery such as roasted prime tomahawk and oven-roasted porchetta. Desserts include hot cross buns, colourful Easter eggs and banoffee éclair. Kids can do activities like an Easter egg hunt and face/hand painting. An Easter Bunny mascot will make its rounds with goodies and photos. **WHERE:** Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Boulevard **WHEN:** April 21, noon - 3.30pm **PRICE:** \$148++ - \$208++ (adult), \$74++ (child six - 12 years old) **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

**Friends Of The Forest At Hotel Fort Canning**

Hotel Fort Canning's Easter In The Park: Friends Of The Forest will feature an international lunch buffet with highlights like pan-roasted saltbush leg of lamb, braised French duck, pan-seared prawns, whole roasted turkey and plum-glazed gammon ham. There will also be a dedicated spread and animal-themed activities for children. **WHERE:** Grand Marquee & The Glass House, Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning **WHEN:** April 21, noon - 3pm **PRICE:** \$108++ (adult), \$58++ (child four - 12 years old) **TEL:** 6559-6796 **INFO:** E-mail thesalon@hfc.com.sg

**Hearty Brunch At Porta**

The hearty Easter brunch at Porta has a main from the new brunch menu, alongside unlimited servings of sides, appetisers, salads and desserts. A live carving station offers tender whole roasted salmon with lemon dill sauce and bearnaise, while a chocolate fountain surrounded by condiments is the dessert highlight. Activities include Easter egg painting and Easter bunny-mask making. **WHERE:** Park Hotel Clarke Quay, 1 Unity Street **MRT:** Fort Canning **WHEN:** April 21, noon - 4pm **PRICE:** \$39++ (adult), \$19++ (child five - 11 years) **TEL:** 6593-8855 **INFO:** E-mail hello@porta.com.sg

**WHISKY EVENT**

**Famous Treasure Cuisine With The GlenDronach And BenRiach**

Highlights of Famous Treasure's Nanyang-style signature dishes include Empress Chicken, Roast Irish Silver Hill Duck and Deep-Fried Marble Goby with superior soya sauce, paired with Highland and Speyside whiskies featuring The GlenDronach's sweet buttery aroma and The BenRiach's earthy oak wood aromatics. Each diner will get a bottle of the GlenDronach Cask Strength Batch 7 valued at \$168. **WHERE:** Famous Treasure, 02-28 Capitol Piazza, 13 Stamford Road **MRT:** City Hall **WHEN:** Wed, 7pm **PRICE:** \$298++ a person (\$238.40++ for payments by Citi Cards) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

**FoodPicks**

**Eunice Quek Food Correspondent recommends**



**REVAMPED MENU AT STRANGERS' REUNION**

As cafes up their food game, the more established names need to shake things up as well. While the quintessential coffee and waffles topped with ice cream remain at the seven-year-old Strangers' Reunion, much of the menu has been revamped. Expect dishes such as Snapper Ceviche (\$13.90), a refreshing appetiser with snapper chunks cured in lime juice, creamy avocado, red onions and shaved fennel; and roasted cauliflower salad (\$14.50), with cauliflower two ways - roasted and pickled. I like the combination of the cauliflower with pickled grapes, pomegranate, toasted pine nuts and housemade honey mustard.

A clever play on the fish skin snack is Salmon Skin Chips (\$11.90, above), where the deep-fried skin is studded with sesame aioli, avocado coulis and coffee-smoked salmon puree.

It is not only tasty, but also helps to reduce waste by using the offcuts of the salmon for the puree. For mains, I enjoy the pan-roasted chicken breast (\$21.90), where the juicy meat is covered in a tasty jerk sauce with mint and cilantro. It comes with succotash of sweet corn, red peppers and baked sweet potatoes. **WHERE:** 33/35 Kampong Bahru Road **MRT:** Outram Park **OPEN:** 9am to 6pm daily **TEL:** 6222-4869 **INFO:** facebook.com/StrangersReunion

**PIZZA PARTY AT HOLLAND VILLAGE**

Alt. Pizza may not be a new brand, but its latest outlet opened at Holland Village two months ago, and I'm glad it is now closer to home for me. The chain has branches at Suntec City, Robertson Quay, Katong and Balestier. In line with the opening, Alt. Pizza launched two new flavours (\$18 each, available until the end of next month) - Rocketman and Wicked Veg (right). I gravitate towards any pizza topped with rocket leaves and it helps to cut the saltiness from the salami. For Wicked Veg, it is topped with roasted sweet pumpkin, cherry tomatoes, spinach and feta cheese - another delicious combination of textures. I also enjoy signatures (\$18) such as Truffle Shuffle with chicken fennel sausage, roasted mushrooms and onions, as well as the heady aroma of truffle oil; and The Hangover, with pepperoni, chicken fennel sausage and roasted onion and cheese. You can design your pizza (from \$18) - from the sauce base to toppings. If you have space, order a side of Alt. Wings (\$12 for eight pieces; \$22 for 16 pieces) with the chilli garlic sauce, which has the familiar flavour of the chilli that accompanies chicken rice. **WHERE:** Alt. Pizza, 267 Holland Avenue **MRT:** Holland Village **OPEN:** 11am to 10pm daily **TEL:** 6219-3085 **INFO:** altpizza.com.sg



**SEAFOOD FARE AT HAMA HAMA**

Besides grocery shopping, Habitat by Honestbee is also shaping up to be a food haven. So far, I like the fish and chips from Captain Snapper, char siew by home-grown restaurant Char and coffee by Hinoki. Two weeks ago, it introduced an 18-seat oyster and seafood bar called hama hama. You can buy the oysters to eat in the main dining area, but for the full dining experience, sit in the restaurant and watch the chefs in action. Prices start at \$5.40 a piece and you can choose from five ways of preparation. I recommend starting with your raw oysters topped with refreshing cucumber granita, followed by a lemon and hot sauce jelly. If you prefer your oysters cooked, go for the panko option with mentaiko aioli. Other highlights include truffle udon (\$15.90) and Bouchot mussels (\$22 for 200g) cooked in Chinese wine, and served with a side of fried hor fun strips topped with housemade hae bee hiam (spicy dried shrimp) powder. For post-dinner drinks, head to the new (not-so-secret) b bar, hidden in the Wines & Spirits alley. **WHERE:** Habitat by Honestbee, 34 Boon Leat Terrace **MRT:** Pasir Panjang **OPEN:** 11.30am to 2.30pm (weekdays), 5.30 to 9.30pm (Mondays to Thursdays), 5.30 to 11pm (Fridays), 11am to 11pm (Saturdays), 11am to 9.30pm (Sundays) **INFO:** E-mail reservations.habitatsg@honestbee.com



PHOTOS: ALT. PIZZA; EUNICE QUEK; HONESTBEE; STRANGERS' REUNION

**SOH FOOD'S STEWED DUCK**

I always do my best to follow up on reader recommendations and they generally do not disappoint. So while on a bread run to my favourite Bakery Brera in Empress Road, I head to Soh Food in the Empress Road Market & Food Centre for lunch. Unlike the usual roast or braised duck, Soh Food's speciality is stewed duck. I relish the crisp skin of a roast duck, but it is all about the fork-tender meat of this stewed version. Prices start at \$3 for duck wings, but go straight for the more meaty whole leg (\$5.50). Each portion comes with stewed mushrooms and spinach. Complete your meal with a bowl of piping hot salted vegetable and duck soup (\$4, above), which comes with a duck wing, tomatoes and plenty of salted vegetables. I love the balance of salty and sour flavours, and the soup is also not oily. I notice a group of six order the deluxe combo (\$28) - which has a bit of everything in a bigger portion - along with a bowl of soup for each diner. Their plates are completely clean at the end of the meal, just like mine. **WHERE:** 01-106 Empress Road Market & Food Centre, 7 Empress Road **MRT:** Farrer Road **OPEN:** 10am to 7pm (Thursdays to Tuesdays), closed on Wednesdays **TEL:** 8198-9368 **INFO:** facebook.com/sohfood