

FOOD

PROMOTIONS

**Spring Flavours, Kombucha Pairings At Cure**  
Chef-owner Andrew Walsh has rolled out a spring menu at Cure, comprising items such as Pea Tart, Hamachi, White Asparagus with burrata and caviar, Prawn & Corn, Roast Pigeon with hoisin sauce, and Chef's Singapore Laksa, which comes with sous vide squid thinly sliced to resemble noodles. The spring dishes are paired with kombucha, a slightly alcoholic tea.  
**WHERE:** 21 Keong Saik Road **MRT:** Outram Park  
**WHEN:** Lunch (Wed - Fri) noon - 2pm; dinner (Mon - Sat) 6 - 10pm **PRICE:** Lunch \$45++ - \$75++, dinner \$95++ - \$150++, wine and kombucha pairings available **TEL:** 6221-2189  
**INFO:** E-mail reserve@curesingapore.com

**Creamery's Spring Ice Cream**  
Creamery Boutique Ice Creams' spring menu is inspired by the sakura season in Japan and features the Sakura Rose Lava Cookie (\$8.90), Wafu Ice Cream (\$3.80), Baa Baa Black Seed Ice Cream (\$3.80) and Peach Blossom Soda (\$5.90).  
**WHERE:** 01-03, 139 Tyrwhitt Road **MRT:** Bendemeer  
**WHEN:** Till June 30; Sun - Wed: 12.30 - 10pm; Fri - Sat: 12.30 - 10.30pm **PRICE:** \$3.80 - 8.90 **TEL:** 8133-1250  
**INFO:** facebook.com/CreamerySG

**KitKat Ruby, KitKat Durian At VivoCity Chocolatory Pop-Up**  
The new KitKat Ruby, made with ruby cocoa bean, will be featured only at the KitKat Chocolatory Pop-up in VivoCity. Other flavours include Durian Delight, Cashew with Sea Salt, Chendol, Green Tea with Cranberry, Milk Tea with Rose and Traditional Nasi Lemak.  
**WHERE:** Level 1 Concourse, VivoCity, 1 HarbourFront Walk **MRT:** HarbourFront **WHEN:** Mon - April 14, 10am - 10pm **PRICE:** Inquire at pop-up **INFO:** www.kitkat.com

EASTER

**Blast From Singapore's Past At Carousel**  
Go down memory lane at Carousel, Royal Plaza on Scotts, with local heritage dishes and old-school snacks served from a kacang puteh cart by Mr Easter Bunny dressed as a kacang puteh man. Highlights include Singapore Chilli Crab with Hot Cross Mantous, Wok-fried Cereal Prawns, Beef Rendang, Sambal Stingray and Whole Baby Lamb.  
**WHERE:** Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard **WHEN:** April 21, noon - 2pm **PRICE:** \$68++ (adult), \$43++ (child) **TEL:** at 6219-3780 **INFO:** E-mail carousel@royalplaza.com.sg

**Brunch With Book Reading Session At 15 Stamford**  
A reading by author Emily Lim-Leh is among the activities for Easter Brunch at 15 Stamford. The buffet includes items such as chilled seafood and sashimi, farm cheese and charcuterie, oysters, Chardonnay-poached prawns, and cold cuts of Black Forest ham and jamon Iberico.  
**WHERE:** The Capitol Kempinski Hotel Singapore, 15 Stamford Road **MRT:** City Hall **WHEN:** April 12, noon - 3pm **PRICE:** \$128++ - \$178++ a person, \$68++ a child (six - 12 years old) **TEL:** 6715-6871 **INFO:** 15stamford.com

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



**IL CIELO'S SPRING MENU**  
Chef Yohhei Sasaki of Italian restaurant il Cielo on the rooftop of Hilton hotel has come up with a spring menu that combines the best of Italian and Japanese culinary traditions.  
The menu, which is available until April 30, is priced from \$118 for four courses to \$168 for seven courses. It features a lot of Japanese ingredients that are in season, but worked into Italian dishes such as pasta.  
So you get interesting creations such as ravioli stuffed with sakura ebi and Japanese spring cabbage, served with new ginger espuma and lobster bisque sauce (above). And from the main course selection, there is a crowd-pleasing dish of caramelised Miyazaki wagyu A4 short ribs with sauteed saffron risotto and lemon gel.  
My favourite dish is the simplest and one meant as a tummy filler served before dessert - to make sure you do not go home hungry. It's spaghetti aglio olio e peperoncino, done in such a spectacular way that I would go back just to eat it.  
The spaghetti is made in-house with semolina flour using the technique for ramen and is tossed in an umami-filled sauce made with dashi.  
You are asked how many grams of spaghetti you want - a unique and very good idea - so that you do not waste food. I modestly asked for 40g and regretted it. I can easily eat double the amount.  
**WHERE:** il Cielo Italian Restaurant, level 24, Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Till April 30, Noon to 2.30pm (Mondays to Fridays), 7 to 10.30pm (Mondays to Saturdays). Closed on Sundays **TEL:** 6730-3395



**YUKIMURO SNOW-AGED WAGYU BEEF AT LA BRASSERIE**  
Employing the 200-year-old Yukimuro method of using snow to preserve food, a Japanese meat producer from Niigata Prefecture found that beef aged this way becomes tender and more flavourful.  
The Yukimuro snow-aged wagyu beef came on the market in 2012 and has been available in Singapore since last year.  
This month, you can savour it at La Brasserie in Fullerton Bay Hotel, where the chefs have come up with a special menu featuring the meat in various dishes.  
I find that the well-marbled meat's buttery flavour is best savoured in the raw state, so I'd recommend the smoked snow beef carpaccio with shaved asparagus salad, black garlic and cured egg yolk (\$43).  
Or try the barely cooked tataki with pickled pearl onions, black radish and mustard aioli (\$50), where the beef is bursting with fat when you bite into it.  
But if you need your meat cooked, there is a choice of A4 snow beef striploin (\$125, above) and A4 snow beef ribeye (\$179) grilled over applewood in a Jospier oven. Though for me, the flavour takes a dip when the meat is cooked.  
**WHERE:** La Brasserie, Fullerton Bay Hotel, 80 Collyer Quay **MRT:** Raffles Place **WHEN:** Till April 30 **TEL:** 6877-8911/2



**NEW MENU AT ONE-NINETY**  
After a month of renovations, One-Ninety at the Four Seasons Hotel is back with a new look and a new menu.  
The space now has a more botanical look, with trellis plants and flowers decorating the walls and tables.  
The food by Chef Kamarl John centres around Provencal cuisine, but with some Asian touches, such as snapper bouillabaisse (\$36) that is flavoured with lemongrass.  
I love his snacks. Lobster and prawn toast with spicy tobiko (\$8 each) is good, with the seafood turned into a springy paste. And if you like tartare, the beef and caviar with Dijon emulsion (\$18 for three pieces, above) will work for you.  
Fans of the restaurant's wagyu burger (\$39) will be happy to know that the old favourite remains on the menu.  
The restaurant now also offers a semi-buffet lunch at \$38 comprising a spread of appetisers, salads, cheeses and desserts. For an extra \$10, you can add an entree from a menu of 10 dishes that include roasted king prawn with sambal chilli, miso chicken with sesame togarashi and laksa.  
Sunday brunch (\$78) is also a semi-buffet. It comes with a seafood tower as well as a choice of entree. There are options for a free flow of Ruffino Prosecco (\$118) or Taittinger Brut Champagne (\$168).  
**WHERE:** One-Ninety, Four Seasons Hotel Singapore, 190 Orchard Boulevard **MRT:** Orchard **OPEN:** Noon to 2.30pm (Mondays to Saturdays), 11.45am to 3pm (Sunday brunch), 6.30 to 10pm daily **TEL:** 6831-7250



PHOTOS: FOUR SEASONS SINGAPORE, FULLERTON BAY HOTEL, PINCE & PINTS, WONG AH YOKE

**EXPANDED MENU AT PINCE & PINTS**  
Five years after it opened, Pince & Pints is expanding its lobster menu by introducing a range of crab dishes at its Duxton Road outlet.  
Besides the ubiquitous chilli crab and black pepper crab, the whole mud crabs are also grilled and steamed in egg white. For those who do not want to deal with the messiness involved in eating whole crabs (\$55 each, about 500 to 600g, above), there is also crabmeat fried rice (\$18).  
My favourite is the steamed crab, which is the best way to savour the crustacean's sweetness. It comes with a bowl of rice.  
There are also some new appetisers, including crispy soy chicken wings (\$12) that have a coat of sweet and spicy sauce inspired by Korean fried chicken recipes.  
**WHERE:** Pince & Pints, 32-33 Duxton Road **MRT:** Tanjong Pagar **OPEN:** Noon to 2.30pm, 5.30 to 11pm (Mondays to Fridays), Noon to 11pm (Saturdays and public holidays). Closed on Sundays **TEL:** 6225-7558

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