

**FoodPicks**

**Wong Ah Yoke Senior Food Correspondent recommends**

**HO FOOK HEI OPENS AT GREAT WORLD CITY**  
If you are a fan of the soya sauce chicken at Joyden Canton Kitchen at HillV2 Shopping Centre, the dish can now be found at a new outlet in Great World City.

Called Ho Fook Hei, which is Cantonese for good fortune, the casual eatery in the mall's new food enclave on the ground floor serves mainly Cantonese quick meals such as noodles and congee.

The Specialty Rose Wine Soy Sauce Chicken (right, \$19 for half a chicken, \$35 for whole) is the star item. The meat is smooth and juicy, and the rose wine added to the poaching sauce gives the dish an alluring perfume.

The Honey-glazed Black Barbeque Pork Belly (\$13) is good too, with a nice balance of fat and meat.

If you are dining in a group, get a plate each of the two meats and enjoy them with a plate of plain egg noodles (\$3.80) or a bowl of rice (\$1.80).

The eatery does not offer plain congee, but I am quite taken with the Red Grouper Fish Fillet Congee (\$9.80). The rice gruel is smooth, thick and tasty on its own and the fish is really the icing on the cake. The serving is a tad small, so you may need a side dish. One of the meats will do nicely.

**WHERE:** Ho Fook Hei, 01-141 Great World City, 1 Kim Seng Promenade  
**MRT:** Tiong Bahru **OPEN:** 11.30am to 3.30pm, 5 to 9.30pm daily  
**TEL:** 6219-2262



**SHANG PALACE LAUNCHES NEW MENU**

Chef Mok Kit Keung moved to Shang Palace at the Shangri-La Hotel, Singapore more than a year ago from the two-Michelin-starred Shang Palace in Hong Kong. But it is only now that he has finished overhauling the restaurant's menu.

The new menu features his signature dishes, new creations as well as classic Cantonese dishes updated from recipes passed down the generations.

Among the dishes from the past is Boneless Quail Filled With Bird's Nest In Supreme Broth (\$98 a serving, above), where the whole bird is deboned and stuffed with bird's nest and strips of Jinhua ham before being simmered for eight hours.

For something more innovative, there is Stewed Coral Trout With Foie Gras And Black Garlic (\$108 for a whole fish), a dish inspired by the chef's trips to Paris. It introduces a French ingredient, foie gras, to a traditional Cantonese dish and adds a richness that is not usually found in it. Adding black garlic also makes it very moreish.

From the chef's signature dishes perfected during his tenure in Hong Kong, the Deep-fried Whole Boneless Chicken Filled With Fried Glutinous Rice (\$98 for whole chicken) is a standout. Like the quail, the chicken is deboned without breaking the skin. It is then stuffed with fried glutinous rice before being dried and roasted. The glistening, crispy skin of the chicken is delightful, and the meat is tender and moist. But what I like most is the yummy glutinous rice, which is studded with mushroom, Chinese sausage, dehydrated prawns and dried scallop.

**WHERE:** Shang Palace, Lobby Level, Tower Wing, Shangri-La Hotel, Singapore, 22 Orange Grove Road  
**MRT:** Orchard **OPEN:** Noon to 2.30pm (Mondays to Fridays), 11.30am to 3pm (Saturdays, Sundays and public holidays), 6 to 10pm daily **TEL:** 6213-4473

PHOTOS: JOYDEN CONCEPTS, SHANGRI-LA HOTEL, SINGAPORE, SWISSOTEL THE STAMFORD

**CLOVE AT SWISSOTEL THE STAMFORD**

The buffet restaurant Cafe Swiss on the second floor of Swissotel The Stamford hotel is gone. In its place is another buffet eatery, but without the Swiss theme. Called Clove after the spice, it features a selection of cuisines from Asia and the West.

What is unique is a DIY poke bowl where you can make your poke bowl from a spread of grains – from white and wild rice to quinoa and couscous – and vegetables.

There is diced marinated salmon if you want the usual poke bowl topping, but the more adventurous can also add chicken teriyaki or beef goulash.

I like the seafood on ice too. The oysters are shucked fresh and items such as lobsters taste sweet and not briny.

Other live stations include one for noodles – it was tom yum with prawns the evening I was there – as well as one for lobster thermidor (right).

The interiors have been completely redesigned to include more plants for a garden feel, which works well with the venue's high ceiling and glass wall that lets in plenty of light in the day and the lights of surrounding buildings at night.

Oh, and the cow at the entrance of the old Cafe Swiss is gone for good.

**WHERE:** Clove, Level 2 Swissotel The Stamford, 2 Stamford Road  
**MRT:** City Hall **OPEN:** 6 to 11am (breakfast menu), noon to 2.30pm daily, 5.30 to 10.30pm (Mondays to Saturdays) **PRICE:** Lunch: \$45 (Mondays to Saturdays), \$95 (Sundays), dinner: \$55 (Mondays to Thursdays), \$95 (Fridays and Saturdays) **TEL:** 6431-6156



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**FOOD**

**PROMOTIONS**

**Unagiya Ichinoji's Two New Dishes**

Unagiya Ichinoji celebrates its first anniversary with two new dishes. Unagi Tantan Men (\$19.80) is a hot bowl of ramen in a thick and velvety soup base, with spicy minced pork and half poached egg. Ichinoji Mixed Box (\$36.80) comprises the restaurant's signature unagi, kaisen tuna, salmon and hamachi, Japanese ikura and charcoal-grilled Kagoshima A5-grade wagyu, served in a traditional shokado bento along with unagi chawanmushi and Japanese pickles.

**WHERE (MRT):** 01-05 Riverside Village Residences, 30 Robertson Quay (Fort Canning); & 03-307 Sky Garden Suntec City, 3 Temasek Boulevard (Promenade) **WHEN:** Till May 20, 11.30am - 3pm, 5.30 - 10pm **PRICE:** \$19.80 - \$36.80 **TEL:** 6732-1970 (Riverside)/ 6268-8043 (Suntec) **INFO:** facebook.com/Unagiyaichinoji

**White Asparagus Season At Brotzeit**

Besides Spargelplatte (white asparagus platter, \$79++ for 400g of white asparagus), diners can also order the white asparagus with prime cuts such as grilled beef tenderloin in the Spargel Mit Rinderfilet (\$39++) or pan-seared barramundi in the Spargel Mit Barramundi (\$35++). Add a basket of freshly baked bread (\$12++) or appetisers (\$9++) such as White Asparagus Cream Soup and Classic White Asparagus.

**WHERE (MRT):** Brotzeit outlets at 01-149/151 VivoCity, 1 Harbourfront Walk (HarbourFront); 01-17 Raffles City, 252 North Bridge Road (City Hall); 01-27 Discovery Walk at 313@Somerset, 313 Orchard Road (Somerset); 126 East Coast Road (Eunos); 01-04 Westgate, 3 Gateway Drive (Jurong East) **WHEN:** Till June 9, varying hours from 10 - 1am **PRICE:** \$9++ - \$79++ **TEL:** 6272-8815 (VivoCity)/6883-1534 (Raffles City)/ 6834-4038 (313@Somerset)/ 6348-2040 (East Coast Road)/ 6465-9874 (Westgate) **INFO:** brotzeit.co/reservation

**Il Cielo Seasonal Summer Opulence Menu**

Chef Yohhei Sasaki continues the seasonal menu series at Hilton's Il Cielo and welcomes summer with a curated Summer Opulence Menu, showcasing in-season ingredients imported from Italy and Japan.

Highlights are Chirashi Sushi Sea Treasure – Japanese squid ravioli, Hokkaido sea urchin, ikura, kinmedai (golden eye fish), Hokkaido snow crab and seaweed rice crumbles; and Risotto alla Genovese Napoletana – three kinds of risotto, slow-cooked Wagyu short horn shoulder, basil and beef juice. **WHERE:** Level 24 Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Till June 30, lunch (Mon - Fri): noon - 2.30pm; dinner (Mon - Sat): 7 - 10.30pm **PRICE:** \$118++ - \$168++ (add \$50++ - \$80++ for wine flight) **TEL:** 6730-3395 **INFO:** E-mail [ilCielo@hilton.com](mailto:ilCielo@hilton.com)

**RAMADAN**

**Seafood Nights, Grill & Roast Nights At Blue Jasmine**

Ifar at Blue Jasmine starts with a Seafood Night buffet (May 13 to 19) and ends with a Grill & Roast Night buffet (May 20 to 26), with familiar traditional flavours as well as regional ones. Start light and fresh with rojak buah or hot appetisers such as Thai crab cake with herbs. Other highlights include ayam masak merah and grilled seafood and roasts from the live stations. **WHERE:** Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** May 13 - 26, 6.30 - 10pm **PRICE:** \$58++ an adult, \$29++ a child (six - 12 years old; free for those up to five) **TEL:** 6824-8851 **INFO:** E-mail [hello@bluejasmine.sg](mailto:hello@bluejasmine.sg)

**MOTHER'S DAY**

**Set Menus, Weekend Dim Sum Buffet At Hai Tien Lo**

Treat mum to either of two six-course set menus at Pan Pacific Singapore's Hai Tien Lo. The Loving Mothers' Menu features favourites such as braised imperial swiftlet's nest and braised whole abalone with pork ribs and deep-fried bun. The Memorable Mothers' Menu comes with double-boiled silk chicken soup, steamed lobster with minced garlic crumbs and double-boiled sweet ginger tea with imperial swiftlet's nest. The Weekend Dim Sum Buffet presents more than 50 signatures, such as steamed charcoal barbecue pork bun with black truffles and pan-fried rice flour rolls. **WHERE:** Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN/PRICE:** Set menus (Mon - May 12, 11.30am - 2.30pm & 6.30 - 10.30pm): \$118++ - \$168++ a person; weekend dim sum buffet (May 11 & 12,

11.30am - 2.30pm): \$88++ an adult, \$48++ a child **TEL:** 6826-8240 **INFO:** E-mail [dining.ppsin@panpacific.com](mailto:dining.ppsin@panpacific.com)

**Filet & Lobster Oscar Just For Mum At Morton's**

Morton's The Steakhouse's Filet & Lobster Oscar will make a return for Mother's Day, featuring a succulent 8oz filet topped with a whole Maine lobster and bearnaise sauce. Mothers get a bonus gift card worth \$100 with a minimum of \$500 spending in a single receipt. **WHERE:** Level 4 Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** May 12, noon - 9pm **PRICE:** \$108++ **TEL:** 6339-3740 **INFO:** [mortons.com/singapore](http://mortons.com/singapore)

**Seasonal Treasures At Amo**

Amo will roll out a four-course lunch and dinner menu, highlighting seasonal treasures with creative combinations such as the zucchini flower with mortadella, pistachio and lemon honey; a red snapper with friggittelli peppers and roasted cherry tomatoes; and, for a refreshing end, lemon baba with coconut-vanilla yogurt and wild berries. **WHERE:** 33 Hongkong Street **MRT:** Clarke Quay **WHEN/PRICE:** May 12, lunch (noon - 2.30pm): \$58++ a person; dinner (6 - 11pm): \$78++ a person **TEL:** 6723-7733 **INFO:** E-mail [book@amorestaurant.sg](mailto:book@amorestaurant.sg)

**Lobster Soup And Smoked Duck At Aura**

Aura's four-course lunch and dinner menu features dishes such as lobster soup, fennel and saffron cream and tarragon oil, smoked duck, asparagus and fermented plum sauce and, for dessert, strawberry cake, pistachio and caramel sponge. **WHERE:** 05-03/06-02 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **WHEN/PRICE:** May 12, lunch (noon - 2.30pm): \$58++ a person; dinner (6.30 - 10.30pm): \$98++ a person **TEL:** 6866-1977 **INFO:** E-mail [book@aura.sg](mailto:book@aura.sg)

**Half Price For Mothers At Carlton City Hotel**

Carlton City Hotel Singapore will put together a gastronomic Mother's Day Buffet Lunch at Plate. All mothers will get a 50 per cent discount. Gourmet highlights include Singapore chilli crab, black pepper crab, poached chicken with ginger sauce and black vinegar pork trotters. **WHERE:** Level 3 Carlton City Hotel Singapore, 1 Gopeng Street

**MRT:** Tanjong Pagar **WHEN:** May 12, noon - 3pm **PRICE:** \$58++ an adult (50 per cent off for mothers), \$29++ a child (seven - 12 years old; free for those up to six years old) **TEL:** 6632-8922 **INFO:** E-mail [f&b@cartlontcity.sg](mailto:f&b@cartlontcity.sg)

**Racines Brunch, 1864 Hi-Tea**

The Magnifique Sunday Brunch at Racines, Sofitel Singapore City Centre, features French, international and refined local Chinese delicacies. Seafood laksa in a creamy broth with sweet prawns; and beef and chicken satay add to the local fare. Other items include Black Angus beef cheek, fresh seafood and crepes suzettes. At 1864, the Hi-Tea features smoked Atlantic salmon, citrus creme fraiche with caviar, housemade gougere and quail eggs with truffle aioli tartine. **WHERE:** Sofitel Singapore City Centre, 9 Wallich Street **MRT:** Tanjong Pagar **WHEN/PRICE:** May 12, brunch (12.30 - 3.30pm): \$128++ - \$178++ an adult, \$68++ a child; Hi-Tea (12.30 - 4.30pm): \$88++ for two **TEL:** 6428-5000 **INFO:** E-mail [HA152@sofitel.com](mailto:HA152@sofitel.com)

**Ellenborough Market Cafe**

Ellenborough Market Cafe's Mother's Day Buffet features Peranakan, local and international delights. Dishes include Peking duck wrap, ayam buah keluak, wok-fried prawn in dang gui sauce, pork trotter in black vinegar, steamed fish in mapo sauce, roast chicken in coriander sauce, black bean slipper lobster and black pepper kway teow. **WHERE:** Level 1 Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** May 12 **PRICE:** Buffet lunch: \$52++ an adult, \$26++ a child; buffet dinner: \$68++ an adult, \$34++ a child **TEL:** 6239-1847/1848 **INFO:** E-mail [dining.merchantcourt@swissotel.com](mailto:dining.merchantcourt@swissotel.com)

**Pamper Your Mum Menu At Uni Gallery**

Uni Gallery's seven-course Pamper Your Mum menu features air-flown uni, sashimi and Polanco caviar. It includes a seafood garden salad, featuring sweet Hokkaido snow crab meat, scallop and fresh prawns on a bed of crisp greens and crostons. Next comes Uni Tokusen Sashimi, while hot dishes from the menu include grilled hamachi kama with onigiri and Inaniwa udon filled with tender chicken slices. **WHERE:** B1-1310 The Plaza, 7500A Beach Road **MRT:** Nicoll Highway **WHEN:** Mon - May 13, 11.30am - 2.30pm, 6 - 10pm **PRICE:** \$88++ a person **TEL:** 9838-8209 **INFO:** facebook.com/UniGallerySG