

FoodPicks

Hedy Khoo STFood Online Editor recommends



SLICED RED GAROUPA SOUP AT TEOCHEW FISH PORRIDGE

I suffered a bout of insomnia after eating this sliced garoupa soup at Kaki Bukit Market & Food Centre. It is hard to fall asleep when thoughts of slippery smooth slices of garoupa and tasty soup begging to be slurped up keep replaying in my mind.

The Sliced Red Garoupa Soup (above foreground) is priced from \$6. For \$6, you get 72g of garoupa, and for \$12, you get 148g of garoupa.

I usually go for a \$10 bowl (125g of fish), with add-ons of \$2 of fish milt, \$2 of fish egg and one side order of egg floss at \$0.50. My \$14.50 bowl is a fish soup odyssey of textures.

Never mind that the stall has a generic name – Teochew Fish Porridge. Owner Lee Jim Lee, 59, obviously spends more time focusing on delivering exceptional fish soup than superficial things like naming her stall.

The stock, made from chicken bones, is freshly simmered every morning, while the fresh batang and garoupa are delivered daily.

Head cook Cai Xian Li, 39, does an excellent job of deboning the fish and each slice is generously thick. The fish slices are marinated in cornflour and salt for a specific number of minutes – which Madam Cai declined to reveal as the timing is critical to achieving that mouthwatering texture of the fish, which is firm yet tender and has a bouncy bite.

I do not usually like batang fish in soup, having eaten enough flaccid and fishy-tasting batang floating in bland stock to put me off for life.

But the quality of the batang at this stall surprised me. Prices for the standard Sliced Fish Soup, which features batang, start at \$3, but I suggest you go straight for the \$5 bowl (above background).

WHERE: 01-30, Block 511 Kaki Bukit Market & Food Centre, Bedok North Street 3 MRT; **Bedok**
OPEN: 11am to 11pm daily



(Clockwise from top) Fresh Oysters, Otsumami Pizza, Sumire Signature Bone-In Karaage, Yodare Dori, Gyutan Curry Rice and Butabara Stamina Steak.

ST PHOTOS: HEDY KHOO

NEW MENU AT SUMIRE YAKITORI HOUSE

Step into this izakaya-style Japanese eatery and it is easy to forget it is located in a shopping mall. The 104-seat restaurant situated at the side of Bugis Junction facing Victoria Street is part of a chain which has 93 outlets in Japan.

The Bugis Junction outlet, opened in 2013, is the chain's only Singapore outlet. It released a new menu on Monday which showcases the capability of its chefs beyond yakitori which Sumire is known for.

Try a dish popular in izakayas, the Yodare Dori (\$9.80++) which is a

Japanese rendition of a Sichuan dish, mouthwatering chicken. Much milder than the original, the sweet spicy sauce does pack a punch, but not to the point of numbing your tastebuds.

The piece de resistance is the Sumire Signature Bone-In Karaage (\$16.80++ for half chicken, \$29.80++ for whole chicken). The level of seasoning is spot-on and the chicken, which is marinated in sake overnight, is savoury inside-out. The crispy batter holds up well, even when the chicken is not eaten right after it is served.

The Fresh Oysters (\$12.80++ for two pieces, \$18.80 for three pieces) is a must-order item for oyster lovers.

The oysters are from Hyogo prefecture's Sakoshi Bay, a protected oyster farming area where swimmers or boats are not allowed. The amount of ponzu sauce added to the oysters is perfect and does not overwhelm the fresh briny taste of the plump creamy molluscs.

For a light bite, try the Otsumami Pizza (\$9.80++), a thin-crust pizza with mentaiko sauce and mozzarella cheese. The Butabara Stamina Steak (\$13.80++), which is grilled pork belly glazed with soya and mirin, was overcooked. The toughness of the texture marred the well-marinated meat.

Save space to finish your meal with

the Gyutan Curry Rice (\$10.80++), which is made using beef tongue instead of beef cubes. The beef tongue is tender and has none of that meaty odour that one may expect with offal.

Overall, this is one venue to add to your list of places to catch up with friends over a meal.

WHERE: 01-88/89 Bugis Junction, 80 Middle Road MRT; **Bugis**
OPEN: 11.30am to 3pm and 5pm to 10.30pm (Mondays to Thursdays); 11.30am to 11pm (Fridays and Saturdays); 11.30am to 10.30pm (Sundays) **TEL:** 6338-9963
INFO: www.sumire.com.sg or e-mail sumirebugis@dinsg.com

CHAOSHAN-STYLE BEEF HOT POT AT CHAONIU HOT POT

The broths at this restaurant are made from scratch and so flavourful that they are tasty even before you begin cooking any of the hot pot ingredients in it.

Opened on March 6, the restaurant specialises in Chaoshan-style beef hot pot. The main choices of broths are Chaoshan Beef Broth (\$15+), Beauty Collagen Broth (\$15+), and the Spicy Nourishing Broth (\$15+). It has a premium broth called the Tangkak Beef Broth (\$20+). If you cannot make up your mind, opt for a "yuan-yang" split-pot (right) with a choice of two broths priced at \$17+.

The Chaoshan Beef Broth, made from beef bones, sweet corn, white radish and Japanese cucumber, which are simmered for six hours, is



clean-tasting, yet flavourful.

The Spicy Nourishing Broth is a Sichuan-style mala broth to cater to consumer demand here. The broth made from beef bones and mature hens (which hold up better than young chickens when boiled) is robust and hearty. The chilli oil is prepared in-house and more than 10 types of herbs and spices go into the mala broth.

The restaurant uses chilled beef from the United States. The cuts are served with a tab indicating the cut and recommended cooking time. The best and priciest cut is the well-marbled neck (\$20+). The flank (\$12+) is surprisingly tender and well-suited to quick cooking in the broth.

Unless you like chewy meat, skip the sirloin (\$18+). The beef tripe (\$7+)

is beautifully tender. The Beancurd Ring Rolls (\$3+) is a perfect hot pot dish to soak up the broth. Cook it for three minutes at most. The crunchy bamboo shoots (\$3+) help to keep the meatiness from becoming overly cloying.

I didn't have the stamina nor room to try the beef balls (\$9) and beef wantons (\$5), which I am told, are handmade in-house, but I will try them on my next visit.

You get a selection of condiments including pork lard oil, soya sauce and chilli oil, but I would recommend the house dipping sauce. It is a lovely mix of pork lard oil, shallot oil, chilli oil and spring onion that complements the beef very well.
WHERE: 195 East Coast Road
MRT: Eunos **OPEN:** 11am to midnight daily **TEL:** 6909-8783

FOOD

PROMOTIONS

Singapore-Macau Jade-Jade Dragon Chefs Collaboration

Chef Leong Chee Yeng of Jade restaurant and chef Kelvin Au Yeung of three-Michelin-starred Jade Dragon of Macau join hands to create a five-course lunch menu, with highlights such as Double-Boiled Fish Maw Soup with Chicken and Sarcodon Imbricatus and Crispy Crabmeat Roll with Abalone and Slow-Cooked Garoupa Fillet; and a dinner with signature dishes, including steamed Brittany lobster on egg white custard with Chinese aged huatiao wine sauce and sauteed diced Kagoshima wagyu beef in wasabi premium soy sauce. Both meals will be paired with Old World wines rated 90 points or more by Robert Parker.

WHERE: Jade Restaurant, The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN/PRICE:** Today, lunch (noon - 2pm) \$195 nett, dinner (6.30 - 10.30pm) \$395 nett **INFO:** Online reservations at bit.ly/2VBeAnt

Aura's Italian Gastronomy With Michelin-Starred Chefs

Chef-restaurateur Beppe De Vito and chef Luigi Taglienti of one-Michelin-starred Lume from Milan have brought the best of their Italian cuisines to Aura this week. Squid In Black & White, Lobster Tortelli, Seabass & Celeric and Kagoshima Wagyu with kale and wasabi oil are on the lunch menu, while dinner has Coho Salmon with white asparagus and wild garlic.

WHERE: 05-03 National Gallery, 1 St Andrews Road **MRT:** City Hall **WHEN/PRICE:** Today & tomorrow; five-course lunch (noon - 2pm);

\$68++ a person; six-course dinner (6.30 - 10pm); \$168++ a person, add \$120++ for wine-pairing **TEL:** 6866-1977 **INFO:** E-mail book@aura.sg

Daily Sunset Specials At Kilo Kitchen

Make an early dinner reservation at Kilo Kitchen between 5.30 and 6.45pm and enjoy a special three-course menu at \$38++ a person, inclusive of a snack, a small plate and one salad, side or dessert. The restaurant is also offering one-for-one drinks from 5.30 to 7pm for cocktails priced up to \$20, wines by the glass, house-pour spirits and draught beer.

WHERE: 97 Duxton Road **MRT:** Outram Park/Tanjong Pagar **WHEN:** Tue - Sat, from 5.30pm **PRICE:** \$38++ a person **TEL:** 6467-3987 **INFO:** E-mail reservations@kilokitchen.com

Weekday Dim Sum Set At Min Jiang

Min Jiang's Weekday Dim Sum Set Lunch Menu includes items such as Steamed Spare Ribs with black bean sauce, steamed conpoy and scallop dumplings, crispy vegetable spring rolls, pan-fried carrot cake, pork and century egg congee and chilled mango sago with pomelo. Diners can add on soups (\$8++ a person), noodles (\$10++) and wok-fried seasonal vegetables (\$16++ a portion).

WHERE: Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN:** Till May 31 (Mon - Fri): 11.30am - 2.30pm **PRICE:** \$36++ for two; add-ons \$8++ - \$16++ **TEL:** 6730-1704 **INFO:** E-mail min_jiang@goodwoodparkhotel.com

Fish & Chips Day At Bread Street Kitchen

Bread Street Kitchen celebrates Fish & Chips Day with a classic English

Pimm's lemonade special. Pair the iconic British dish (\$29++) – which features a moist fish fillet coated in light and crispy batter and served with hand-cut potato chips, crushed English peas and tartar sauce – with a glass of Pimm's lemonade.

WHERE: 01-81 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** June 1 (11.30am - 10pm), June 2 & 3 (11.30am - 11pm) **PRICE:** Fish & Chips \$29++, Pimm's lemonade \$10++ (usual price \$17++) **TEL:** 6688-5665 **INFO:** E-mail BreadStreetKitchen.Reservations@MarinaBaySands.com

Durian High Tea Buffet At Marriott Cafe

Marriott Cafe's Durian High Tea Buffet is back with Mao Shan Wang creations such as durian red bean pudding, coconut custard, tarts and gateau. Other items include roti john, seafood on ice, nasi lemak, laksa, oyster omelette, hokkien mee and bak kut teh.

WHERE: Singapore Marriott Tang Plaza Hotel, 320 Orchard Road **MRT:** Orchard **WHEN:** June 3 - July 31, 3 - 5.30pm **PRICE:** Adult \$45++ - \$48++; child (five - 12 years old) \$27++ - \$30++; add \$5++ for durian smoothie **TEL:** 6831-4605 **INFO:** singaporemarriott.com/dining

Lobsterfest At Lime

The live stations at Parkroyal on Pickering's Lime will serve lobster dishes such as lobster with golden egg yolk butter cream, lobster with five peppers sauce, lobster with Singapore chilli sauce, baby lobster laksa noodles, roti john with minced lobster meat and grilled lobster, as well as seafood on ice like Boston lobsters, live prawns, black mussels and golden clams.

WHERE: Lobby level Parkroyal on Pickering, 3 Upper Pickering Street

MRT: Chinatown **WHEN:** May 24 - June 30, 6.30 - 10.30pm **PRICE:** Adult \$99++ - \$108++, child \$49++ - \$58++; 15 per cent off for four or more paying adults **TEL:** 6809-8899 **INFO:** E-mail dining.prpsps@parkroyalhotels.com

DRAGON BOAT FESTIVAL

Cantonese Delicacies In Hai Tien Lo's Dumplings

Hai Tien Lo's executive chef Ben Zeng has adapted Cantonese delicacies into two special dumpling varieties – classic pork belly and salted fish dumpling (\$18.80+), and crystal dumpling with red bean and sago (\$8.80+). Also available are the signature traditional jumbo rice dumpling (\$33.80+), classic rice dumpling gift set (\$68.90+) and the premium rice dumpling gift set (\$88.90+), comprising three flavours packaged with a bottle of Hai Tien Lo's signature housemade XO chilli sauce or fragrant spicy dried shrimp sauce.

WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till June 7, 11.30am - 2.30pm, 6.30 - 10.30pm **PRICE:** \$8.80 - \$33.80 + GST; gift sets: \$68.90+ - \$88.90 + GST (additional 10 per cent service charge for dine-in) **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

Kurobuta With Black Truffle And Quinoa Rice Dumpling At Li Bai

Li Bai Cantonese Restaurant is introducing the kurobuta with black truffle and quinoa rice dumpling, which comes in regular (600g, \$48+) and small (350g, \$56+ for two) sizes. The restaurant at Sheraton Towers also offers its signature traditional rice dumpling (\$42+) filled with pork belly, roast duck, Chinese mushroom,

chestnut, salted egg, conpoy and dried shrimp; and Abalone and pumpkin rice dumpling (\$48+). **WHERE:** Sheraton Towers Singapore, 39 Scotts Road **MRT:** Newton **WHEN:** Mon - June 7, 11.30am - 2.30pm, 6.30 - 10.30pm **PRICE:** \$28 - \$48 + GST (takeaway), additional 10 per cent service charge for dine-in **TEL:** 6839-5623 **INFO:** E-mail libai@sheratonsingapore.com

Chilli Sauce Chicken Rice Dumpling At Man Fu Yuan

Among Man Fu Yuan's six handcrafted bamboo leaf-wrapped Chinese rice dumplings is the new Lao Gan Ma chilli sauce chicken rice dumpling (\$13.80 nett) with shrimps in blue-marbled glutinous rice dyed using butterfly pea flower. Other new varieties are the Hakka preserved vegetables rice dumpling (\$13.80) and black sesame rice dumpling (\$8.80). Among the favourites are the signature XO sauce Nyonya rice dumpling (\$9.80) and Cantonese five-spice rice dumpling (\$9.80).

WHERE: InterContinental Singapore, 80 Middle Road **MRT:** Bugis **WHEN:** Mon - June 7 **PRICE:** \$8.80 - \$13.80, 15 per cent discount for orders by May 27 **TEL:** 6825-1062 **INFO:** E-mail sinhbmanfu@ihg.com or go to InterContinentalShopee.sg

WINE/WHISKY EVENTS

Frescobaldi Wine Dinner At Amo

Hosted by Frescobaldi's Stefano Benini and presented by Amo, the dinner will feature wines from its 700-year-old winery in Tuscany. Dishes include Chickpea Ravioli with Prawn Cacciucco & Rosemary Oil, and Wagyu Cheek & Mushroom Peposo, Tuscan Kale and Pecorino Fondue. Featured wines include Pomino Bianco DOC 2017, CastelGiocondo

Brunello di Montalcino DCGG 2013 and Pomino Vinsanto DOC 2008. **WHERE:** 33 Hong Kong Street **MRT:** Clarke Quay **WHEN:** May 30, 7pm **PRICE:** \$100++ a person **TEL:** 6723-7733 **INFO:** E-mail book@amorerestaurant.sg

The Cuisine Of Chef Sasaki With Masciarelli Wines

The signature dishes of il Cielo's chef Yohhei Sasaki are paired with the wines of Masciarelli. Menu highlights are Traditional Viareggio Style Mantis Shrimps Spaghetti with smoked caviar, Pan Fried Italian Dover Sole and Premium Japanese Wagyu Shorthorn Beef Tartar. Featured wines include Marina Cvetic Chardonnay Colline Teatine 2016, Marina Cvetic Montepulciano D'Abruzzo Riserva DOC 2015 and Marina Cvetic Merlot IGT 2013.

WHERE: il Cielo, Level 24 Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** May 29, 7pm **PRICE:** \$185++ a person (\$148++ for HSBC card-holders) **TEL:** 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg

An Evening At Summer Pavilion With Glenglassaugh Whisky

Executive chef Cheung Siu Kong helms the kitchen of one-Michelin-starred restaurant Summer Pavilion at The Ritz-Carlton. His dishes for this event include black truffle abalone, Alaskan crab meat with Hokkaido scallop and sea urchin, steamed Dong Xing grouper and pan-fried Japanese wagyu beef paired with Glenglassaugh - Highland Single Malt Scotch Whisky.

WHERE: The Ritz-Carlton, Millenia Singapore, 7 Raffles Avenue **MRT:** Promenade **WHEN:** May 28, 7pm **PRICE:** \$198 a person (\$158.40++ for payment with Citi Cards) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg