

FOOD

PROMOTIONS

Udon Kamon Goes Green, Red And White
Udon Kamon has combined three types of its Sanuki udon – the original white udon, the green matcha udon, and the red chili udon made with Korean chili powder – into one bowl. It also has three new offerings: mental mabe udon (\$1280+) , beef shabu shabu bukake udon (\$1380+) and uni mabe udon (\$1880+).

WHERE: 03-315 North Wing Tower 1, Sumit Corp 3 Temasek Boulevard
MRT: Esplanade Promenade
WHEN: 11.30am–3pm, 5.30–10pm
PRICE: \$1280+–\$1880+ (get a second bowl at half price till June 30)
TEL: 6266-5338
INFO: facebook.com/udonkamong

Seasonal White Asparagus At Frieda Restaurant
Frieda Restaurant, which serves German cuisine with Austrian influences, has added two white asparagus dishes to its menu this month – cream of white asparagus soup with sourdough croutons and green chervil oil (\$12+) and poached white asparagus with housemade hollandaise sauce and new potatoes from \$32+. Diners can also enjoy Bavarian favourite Pork Knuckle Beerjus (\$39+) and traditional Wiener Schnitzel (\$37+) breaded veal cutlet pan-fried and served with potato salad.

WHERE: 01-876 01-KI-42 Arcade @ The Capitol Kempinski, 15 Stamford Road
MRT: City Hall
WHEN: Noon–3pm, 6–10.30pm
PRICE: \$12+–\$39+
TEL: 6716-6673
INFO: E-mail frieda.singapore@kempinski.com

Artemis Grill Happy Hour
Artemis Grill has extended its Happy Hour at its Sky Lounge rooftop bar. Customers can enjoy beer at \$10 and cocktails, signature 66's and wines, including pinocis at \$15.

WHERE: Level 40 CapitalGreen, 138 Market Street
MRT: Raffles Place
PRICE: \$10–\$15
TEL: 6635-3677
INFO: E-mail enquiries@artemisgrill.com.sg

At New Italian Brunch At Dolce Vita
Dolce Vita's new Sunday Brunch starts with an affettati buffet offering cold cuts and cheeses. In the next round, primo and secondo, the standards are the artichoke risotto and manzo a Tajina warty beef oyster blade, slow-roasted and accompanied by red cabbage and potato. The meal with desserts such as warm berries compote and sorbetto.

WHERE: Level 5 Mandarin Oriental Singapore, 5 Raffles Avenue
MRT: Promenade
WHEN: Sun, noon–3pm
PRICE: \$58+–\$78+ a person, add \$45+ for three hours free-flow
INFO: 6885-3500
INFO: E-mail mesin-dining@mhg.com

Local Heritage High Tea At Carousell
Carousell will dish out heritage specials such as tau kua pau, char kway teow with cockles, braised chicken, and rotis. Other highlights include Singapore laksa, kueh pie tee, oyster pancake, roti prata and rotis with butter chicken and duck curry.

WHERE: Lobby Level, Royal Plaza on Scotts, 25 Scotts Road
MRT: Orchard
WHEN: Mon–June 23.30–5.30pm
PRICE: \$42+–\$48+ (add \$27+–\$32+ (child)
TEL: 6219-3780
INFO: E-mail carousell@royalplaza.com.sg

Complimentary Birthday Cocktail At Yellow Pot Duxton
Yellow Pot at Six Senses Duxton celebrates its first birthday by offering a complimentary cocktail – its signature Espresso To Kaffee – to customers with birthdays this month. Recommended dishes are chilled organic asparagus (\$88+), roast duck (\$38+) and wok-seared organic grass-fed beef (\$38+).

WHERE: 88 Duxton Road
MRT: Tanjong Pagar
WHEN: Till June 16
PRICE: Selected dishes \$8+–\$39+
INFO: facebook.com/yellowpotsg

FATHER'S DAY Lavish Hilton Sundae
Hilton Sundae for Dad
Start at the seafood bar with live-shucked oysters and Maine lobsters. Go on to charcoal-grilled prime steaks, hearty carvings and pan-seared foie gras, then the cheese room that showcases more than 30 types of European cheese. The 60–100 dessert bar offers sweet treats for \$38+.

WHERE: Lobby Level, Hilton Singapore, 181 Orchard Road
MRT: Orchard
WHEN: Sun, June 28.30–9.30pm
PRICE: \$108+ a person, add \$70 for free-flow Tasting Menu
TEL: 6730-3390
INFO: E-mail fhd@hilton.com

Paradise Grill's \$8.80 Dishes
Paradise Grill celebrates Father's Day by offering selected dishes at \$8.80+ (eight-ounce in Mandarin or special plate). Dishes at this price include T12+ Paradise char-grilled pork ribs in sweet plum sauce (usual price \$12+), Paradise Teochew's dried chicken wrapped in banana leaf (usual price \$22+), Canton Paradi's roasted fish duck with \$8.80+ (add \$45+ for three hours free-flow), Paradise Classic's tofu with pork floss and seafood (usual price \$16.80), and Beauty In The Pot's Agnolito pork collar (usual price \$19.80+).

WHERE: 04 to Paradiseg.com for list of outlets and locations
WHEN: Till June 16
PRICE: \$8.80+
INFO: 6730-3390

Place When: June 14, 5.30pm & June 16, 3.00pm
PRICE: \$98+ for two people
TEL: 6730-3390
INFO: E-mail info@zaffarano.sg

Alitti's Feast For Pops
Alitti's and seafood sennala la carte buffet, dishes are prepared upon ordering. Besides the free-flow la carte dishes and desserts, adults get a choice of mains such as grilled beef short ribs, grilled lamb ribs or baked river prawn with crispy shittake mushroom rice and ginger scallion sauce. Ala carte dishes include grilled squid, Vietnamese-style garlic beef blood cockles and grilled garlic fennel spiced pork skewers.

WHERE: 39 Tyngs Road
MRT: Lavender/Farrer Park
WHEN: June 16, 6pm
PRICE: \$68+ (adult), \$30+ (child aged 5–11)
TEL: 9757-3680
INFO: cho.pineappleatititashig

Crab-licious Dinner At Ellenborough Market Cafe
At Ellenborough Market Cafe's Peranakan International Buffet Lunch and Crab-licious Buffet Dinner, chefs will select a complimentary serving of double-boiled abalone, scallop, mushroom, sea cucumber and chicken soup. The buffet lunch comprises Peranakan favourites, beef rendang, coffee pork ribs, masala lamb chops, herbal prawns and sambal. Dinner offers dishes such as chili crab, black pepper crab, Siu chuan crab, Thai yellow curry, flower crab, scallop, beef, non-spicys chicken such as sweet flour crab, salted egg crab and braised crab with bee honey.

WHERE: Level 1 Swissotel and Hotel Court, 20 Merchant Road
MRT: Clarke Quay
WHEN: June 16
PRICE: \$52+ (adult), \$26+ (child), dinner: \$70+ (adult), \$30+ (child)
TEL: 6239-1847/1848
INFO: E-mail dining.merchancourt@swissotel.com

Vistamar 2016: Italian scampi, charrettes and kurubota pork jus (Gaja Barbareo 2014) Goussier fowl tortelli (Gaja Centuria Barolo 2013), grilled duck supreme (Gaja Spers Langhe Nebbiolo 2011) and Kaposhia magro (Gaja 2013) Reninga Brunello di Montalcino 2007).

WHERE: 05-03-06-02 National Gallery, 151 Andrews Road
MRT: City Hall
WHEN: Tuesday, 7pm
PRICE: \$468+ a person
TEL: 6866-1977
INFO: E-mail book@aurasg

Jade Signatures Paired With Chatoua Becheville Wines
Chef Leong Chee Yeng of The Fullerton Hotel, Jade Restaurant showcases his signature creations through a six-course menu, using products from Anglies Singapore, paired with the wines of Chatoua Becheville. Dishes include chiffon fish mousse, crispy sea prawn in five spice salt, and sauteed dried national beef tenderloin in wasabi premium soya sauce. Among the feast's menu includes lobster, apple and oscar caviar (paired with Gaja Ca Marcanda

Hedy Khoo ST Food Online Editor recommends

FoodPicks



FLAVOURFUL OX TONGUE
If you love ox tongue, you need to make a beeline for Deli's Kitchen at Sunshine Plaza. If you have never tried ox tongue and are willing to get out of your comfort zone, this is the right place to start. Deli's Kitchen is a hole-in-the-wall joint that serves a bewildering array of free-for-money Japanese fusion food. Trust me and go for the Ox Tongue. The Ox Tongue Steak from \$17+ for 100g to \$41+ for 250g is lightly salted and left to steep in a secret marinade, the details of which the restaurant's co-owner, Mr Tan Min Li, 5, refuses to divulge.

The grilled ox tongue is a beef lover's dream. It is insanely flavourous and leaves a buttery fattiness in the mouth. There is no overpowering meaty odour and

the only regret you will have is not ordering more. For the less adventurous, the menu offers no lack of choices. The Wagyu Hamburg Steak (\$19+) made from Japanese wagyu, comes with a generous portion of Niigata Koshihikari rice and a side of salad.

For those who do not eat beef, try the Kaposhia Aged Pork Loin Cutlet (\$20+) . The pork loin from Kaposhia Prefecture is aged for a week. The pork loin-based crust is extremely crispy and holds up very well even after extensive photo-taking. My only grouse is that the interior is less juicy than one might like.

WHERE: 01-54 Sunshine Plaza, 91 Bencoolen Street
MRT: Bras Basah
OPEN: 11am to 10pm (weekends and public holidays)



OLD-SCHOOL KAYA TOAST
If you appreciate old-school flavours and hawkers who take quiet pride in their work, the kaya toast at Seng Nua Traditional Coffee in Hougang Hananees Village Centre will blow your mind.

The Kaya Toast Set (\$2.80) features kaya toast made using brown bread. You get one slice of kaya toast, two eggs and a cup of coffee. The brown bread is carefully toasted for five minutes over an electric grill.

Once you get your bread, do not waste time taking photos. Instead, sink your teeth immediately into that wafer-crisp toast held together with homemade kaya and chilled slices of butter.

You will also enjoy the Kaya French loaf (\$2) or the Kaya Bun (\$2). Be prepared to wait though. Stall co-owner Cheng Kit Chong, 66, who is Hainanese, devotes 15 minutes to grinding each piece of French loaf to obtain that optimum crispiness.

The kaya is made by the stall's other co-owner, Madam Koh Koon, 55, who makes a batch of kaya from scratch weekly, using up 3kg worth of pandan leaves at a time.

Patience is the most important ingredient in making kaya and you need to be patient too – to taste this kaya toast from days gone by.

WHERE: 02-22, Hougang Hananees Village Centre, Block 105 Hougang Avenue 1
MRT: Kovan
OPEN: 5.30am to 2.30pm (closed on Wednesdays)



SEAFOOD TREAT AT SKY22
For a seafood-filled brunch to celebrate Father's Day, head to Sky22 at Courtyard by Marriott Singapore Novena.

The Father's Day brunch on June 16 features a new dish of Curry Lobster specially created by executive chef John Chye, 37, who makes his own spice paste. The spices are well-balanced, but the dish could do with a lighter hand with the onion and the texture of the lobster was a little too chewy for my taste.

For those who prefer non-spic flavours, go for the Lobster Thermidor or Baked Whole Seabass that comes in a burnt butter sauce and capers.

What really caught my attention was Oyster Rockefeller, which is oyster with baby spinach served in a half-shell with a Pernod-based cream sauce.

The chef's control of heat is so well-timed that he successfully rids the oysters and baby spinach of excess moisture for a winsome dish. Prices for the Father's Day Brunch are \$68+ an adult and \$34+ a child (six to 12 years old). Children aged five and younger dine free.

Add \$39+ an adult for free-flow prosecco, housepour red wine, white

wine and beer.

WHERE: Level 22, Courtyard by Marriott Singapore Novena, 99 Iravaddy Road
MRT: Novena
OPEN: Father's Day Brunch: June 16 is from noon to 3pm
TEL: 6378-2040
INFO: Go to www.courtyardsgapore.com or e-mail fhd.courtyardsg@marriott.com

Brulieres de Becheville 2015.
WHERE: Jade, The Fullerton Hotel Singapore, Fullerton Square
MRT: Raffles Place
WHEN: June 26, 7.30pm
PRICE: \$108+ (\$86.40+ for CITI cardholders)
TEL: 6319-4038
INFO: E-mail asianmatters@sp.com.sg

Chef Beppie De Vito's Cuisine And Veneto Wines
The five-course menu includes Hassidai scallop with artichokes, sweet peas and grapefruit caramel; red wine risotto with veal cheek, mushrooms and Asiago cheese; and grilled duck. Dishes will be paired with wines from Veneto, Italy, such as the 2017 Sant'Antonio Bianca Scavina Garganella Chardonnay 2016 Manara Valpolicella Ripasso, D.O.C. Classico Superiore, Le Morete; and 2012 Manara Amaronne della Valpolicella, D.O.C. Classico, Prosecco.

WHERE: Aura 05-03-06-02 National Gallery, 151 Andrews Road
MRT: City Hall
WHEN: Tuesday, 7pm
PRICE: \$175+ a person (\$140+ for HSB cardholders)
TEL: 6319-4038
INFO: E-mail asianmatters@sp.com.sg