

FoodPicks

Hedy Khoo STFood Online Editor recommends

OMAKASE ODEN AT THE PUBLIC IZAKAYA BY HACHI

For an izakaya experience with a difference, try the Omakase Oden Set (right, \$30++) at The Public Izakaya by Hachi in Tras Street.

The set, suitable for two to three to share, comprises 10 items selected by the chef. There is also an \$18++ set with six items.

I am not a fan of boiled foods and used to think of oden as a Japanese version of yong tau foo. But this set changed my mind.

The broth is boiled from scratch using daikon and Japanese soya sauce. It then absorbs the flavours of the different foods cooked in it.

Start with the lighter tasting items, like hanpen, a triangular white fish cake. Light, airy and sponge-like, it soaks up the taste of the broth beautifully.

The chunks of daikon may appear unexciting, but their texture is tender and, again, you can taste the flavour of the broth.

The konnyaku, ordered from Ishikawa in Japan, looks like a large Hakka abacus seed. It is marinated in soya sauce, mirin, sake and sugar before cooking, and is surprisingly flavourful with a springy and chewy bite.

The Cabbage Pork is prepared in-house. The filling of minced pork, mushroom and onion is marinated with black pepper, then wrapped in hakusai (cabbage) into a roll. The filling reminds me of Chinese dumpling filling, while the cabbage lends an incredible sweetness. To best enjoy this, add a tiny bit of yellow mustard that is served as a condiment.

The oden counter has 16 seats, but oden is also served at the tables of the 200-seater restaurant. It is best to make reservations and avoid going on Fridays, when the outlet is usually packed.

WHERE: 01-09 100 AM, 100 Tras Street MRT: Tanjong Pagar **OPEN:** Omakase Oden is available from 5.30pm to midnight (last order at 11pm) daily **TEL:** 6604-9622



THE WORLD'S 50 BEST RESTAURANTS 2019 MASTERCLASSES

In the lead-up to The World's 50 Best Restaurants awards ceremony at Marina Bay Sands on Tuesday, there will be a series of talks and masterclasses held from tomorrow to Wednesday.

Masterclasses on Sunday will feature live cooking and tastings with well-known international chefs.

Chef Rasmus Kofoed of Geranium in Copenhagen will explain his food philosophy via a menu of wild and organic seafood dishes.

Delve into Peruvian cuisine with husband-and-wife chef duo Virgilio Martinez and Pia Leon of Central in Lima.

Get up close with chef Gagan Anand (above), whose renowned restaurant in Bangkok, Gaggan, is closing in June next year. The masterclass is an opportunity to observe up-close the

Kolkata-born chef, who has charmed diners and critics with his progressive style of Indian cuisine. **WHERE:** Exhibition Hall A, Sands Expo & Convention Centre, 10 Bayfront Avenue MRT: Bayfront **OPEN:** 9.45 to 11.15am (masterclass with chef Kofoed); noon to 1.30pm (masterclass with chefs Martinez and Leon); 2.15 to 3.45pm (masterclass with chef Anand) **INFO:** Tickets for masterclass are \$150 each from MarinaBaySands.com/W50B



PHOTOS: HEDY KHOO, THE WORLD'S 50 BEST RESTAURANTS

PORK RIB, PRAWN NOODLES WITH OFFAL AT CHUAN HENG

For pork rib noodle fans who do not mind paying more for off-menu items with offal, Chuan Heng is the place to go.

The stall is in a rundown-looking industrial estate canteen at Block 3014B, in a hard-to-find corner of Ubi Road 1.

Stall owner and chef Wong Ai Joh, 61, used to sell pork rib and prawn noodles at Block 85 Bedok North Avenue 4 before moving to Ubi 12 years ago.

Go for the Dry Noodle with mee pok, small intestines, pig stomach and prawns (above, in foreground, \$8). Add another \$2 for pork ribs if you like.

The noodles are tossed in a chilli paste that has a fiery kick and is

aromatic with dried prawn and onion. Madam Wong prepares the chilli paste from scratch using fresh red chillies.

Another item to try is Pork Rib, Pig Tail and Prawn Noodle Soup (above, in background, \$7). The broth is rich with meaty flavours and the ribs are tender.

The only grouse I have is that a piece of pig tail had bristles sticking out of the skin.

Lovers of pork lard will be pleased to know that Madam Wong fries it every morning to serve with her noodles.

WHERE: Crossroads Cafe, Singapore **WHERE:** Block 3014B, 01-04, Ubi Road 1 MRT: MacPherson **OPEN:** 7am to 3.30pm (weekdays); 7am to 2.30pm (Saturdays), closed on Sundays

TURKISH CUISINE AT ARKADAS CAFE

For a sweet Turkish dessert at this restaurant, go for the Kunefe (\$12.90+), which is like a crispy version of putu mayam (string hoppers) with more ingredients.

The main ingredient is tel kadayif (shredded wheat), which is cooked in clarified butter and syrup and has a filling of mozzarella cheese. It is served with French whipping cream.

The restaurant uses tel kadayif from Greece and Italian mozzarella cheese.

A new dish introduced last month is Patican Kizartmasi (\$10.50+), an appetiser of roasted green chillies and eggplant served with yogurt, stewed tomatoes and lemon juice. This is best eaten with the housemade pita bread.

For mains, go for Grilled Seabass (\$17.90+) or Lamb Shank (\$21+). The

lamb shank is slow-roasted for more than three hours in the oven and is fork-tender.

The kitchen is now helmed by chef Sinan Karabulut, 24, who arrived from Turkey two months ago.

The first time I tried his Patican Kizartmasi, it was a disappointment, with the eggplant scarcely browned and the yogurt thin and watery. But by the second time, it was well-executed, with the vegetables browned to perfection and a palatable proportion of yogurt to lemon juice.

It would be ideal if he could be more consistent in his cooking and go lighter on the salt.

WHERE: 01-02 Sandcrawler, 1 Fusionopolis View **MRT:** one-north **OPEN:** 11am to 10pm daily, closed on public holidays **TEL:** 6466-9918 **INFO:** www.arkadascfe.com.sg



FOOD

PROMOTIONS

New Menu At Curious Palette

Cafe-restaurant Curious Palette has unveiled a new menu that includes an all-day selection of starters and sweets (9am to 10pm), brunch (9am to 3pm), lunch (noon to 10pm) and dinner (6 to 10pm). Highlights include burnt leek (\$10.90++), sugarloaf cabbage seaweed butter (\$12.90++), skate katsu sando (\$17.90++), prawn, mentaiko belacan pasta (\$18.90++), Dorper lamb saddle, curry butter yogurt (\$26.50++), Kuhlbarra barramundi (\$24.50++), and kaya, coffee butter (\$9.50++).

WHERE: 64 Prinsep Street **MRT:** Bencoolen **WHEN:** Wed - Mon, 9am - 10pm **PRICE:** \$9.50++ - \$29.90++ **TEL:** 6238-1068 **INFO:** facebook.com/CuriousPalette

All-You-Can-Eat Tapas At Wine Connection

Enjoy two hours of Mediterranean flavours when you can try traditional tapas such as Churros de Patatas Bravas, potato churros served with tomato sauce and garlic mayonnaise; Pan con Tomate, bruschetta topped with tomato salsa, herbs and cheese; Pimientos del Padron, Spanish peppers stuffed with mozzarella and lightly fried; and more.

WHERE: Wine Connection Tapas Bar &

Bistro, 01-19/20 Robertson Walk, 11 Unity Street MRT: Fort Canning **WHEN:** 5 - 7pm daily, with booking **PRICE:** \$19.90++ a person **TEL:** 6235-5466 **INFO:** E-mail tapas@wineconnection.com or go to www.wineconnection.com.sg

Metre-long Sausage At Brotzeit

Brotzeit has introduced a metre-long sausage and other new dishes in its summer menu. The Wurstel Ringelspiel mit Brezn (sausage tower with pretzel) comes with a choice of the pork farmer's sausage (\$36++), smoked chicken cheese (\$32++) or half of each (\$34++). Other dishes include sausage salad (\$10++ as appetiser, \$19++ as main), sausage platter (\$39++), Thuringer snail sausage (\$19++) and spicy chicken or pork curry sausage (\$19++ each).

WHERE (MRT)/TEL: 01-149/151 VivoCity (HarbourFront)/6272-8815; 01-27 313@Somerset Discovery Walk (Somerset)/6834-4038, 01-17 Raffles City (City Hall)/6883-1534; 126 East Coast Road (Eunos)/6348-2040; 01-04 Westgate (Jurong East)/6465-9874 **WHEN:** From Wed, call to inquire outlet's hours **PRICE:** \$10++ - \$39++ **INFO:** brotzeit.co

Baby Back Ribs At Singapore Marriott Tang Plaza Hotel

Meat lovers will be in for a treat at the hotel's Crossroads Cafe, with baked and charbroiled baby back ribs boasting flavours inspired by the East

and West. Items include Sticky Sweet & Sour Pineapple Baby Back Ribs, Thai Peach Sriracha Baby Back Ribs, Chipotle & Jack Daniel's Bourbon Baby Back Ribs and Hoisin Glazed Baby Back Ribs (\$38 each).

WHERE: Crossroads Cafe, Singapore Marriott Tang Plaza Hotel, 320 Orchard Road MRT: Orchard **WHEN:** July 1 - Aug 31, 7am - midnight (till 1am on Fri & Sat) **PRICE:** \$38++ **TEL:** 6831-4605 **INFO:** E-mail mhrs.sindt.fb.reservations@marriotthotels.com

Teppan Kappou Kenji's Summer Omakase

Teppan Kappou Kenji is serving seasonal produce from Hokkaido and Miyazaki in Japan or the restaurant's Summer Omakase. The Chef's Tasting Menu (eight to nine courses) comprises sashimi and highlights such as vichyssoise made with edamame, sea urchin, crab and water shield plant (junsai)/bransenia schreberi) as well as kamameshi, or kettle rice, with wagyu beef.

WHERE: 01-01, 99 Tanjong Pagar Road **MRT:** Tanjong Pagar **WHEN:** 11.30am - 2.30pm, 6 - 10.30pm daily **PRICE:** \$150++ a person **TEL:** 9152-3118 **INFO:** E-mail rsvp@teppankappoukenji.sg

Summer In Kyoto Afternoon Tea At Swissotel Merchant Court

Swissotel Merchant Court Singapore's Crossroads Bar offers Kyoto flavours,

with items such as Hiyayakko chilled tofu with lily bulb and tiger shrimp, barbecued yakitori boneless quails, hotate mentaiyaki grilled scallop, braised spicy beef short rib kakuni, salmon teriyaki sandwich, summer apple bread pudding and chrysanthemum honey madeleines.

WHERE: Level 1 Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till Aug 31, 3 - 5pm **PRICE:** \$42++ a person (at least two people) **TEL:** 6239-1847/2848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Lobsters & Crabs At Carousel

Fight the Monday blues with the Let's Get Crackin' lobster and crab buffet at Royal Plaza on Scotts' Carousel. Highlights include seafood on ice, hot steamed snow crabs, salted egg slipper lobster with curry leaves, Maine lobster in black pepper sauce, lobster laksa, Hong Kong-style lobster and seafood cheese baked rice, lobster Hokkien mee, chilli crab with mantou, steamed baby lobster with garlic soya sauce, deep-fried soft-shell crab with sour pomelo dip, and lobster and seafood porridge.

WHERE: Lobby Level, Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard **WHEN:** Mondays (till Aug 19), 6.30 - 9.30pm **PRICE:** \$88++ an adult, \$49++ a child **TEL:** 6219-3780 **INFO:** E-mail carousel@royalplaza.com.sg

Yishun Park Hawker Centre \$1 Carnival

Participating stalls at Yishun Park Hawker Centre will offer "generous sampling portions" of their signature dishes at \$1 each and patrons can make a purchase-with-purchase of durians such as Mao Shao Wang, Red Prawn and D24 at \$1 each.

WHERE: 51 Yishun Avenue 11 **MRT:** Yishun **WHEN:** June 29, 11am - 5pm **PRICE:** \$1 **INFO:** yishunparkhcc.sg

Teafolia's Imperial Lychee Drink Series

Teafolia has launched its Imperial Lychee drinks, prepared with the "concubine smile" lychee. They include Lychee Peachee (\$5.80) - with chunks of fresh fruit - and the citrus-based Zesty Lychee (\$5.90).

WHERE (MRT)/TEL: 01-K1 Bedok Mall (Bedok)/6386-1670; 01-154 Northpoint City South Wing (Yishun)/6257-1636; 01-29/30, 20 Tampines Central 1 (Tampines)/6786-6355 **WHEN:** 11am - 10pm (Tampines till 10.30pm on Saturdays) **PRICE:** \$4.90 - \$6.90 **INFO:** facebook.com/teafoliassg

SAKE/WINE EVENTS

Sake Festival Organised by Orihara Shoten, Sake Festival Singapore will feature more than 50 breweries, brands and food-and-beverage companies. The ticket price includes tastings of more than 460 types of sake and other

Japanese liquor. Restaurants such as Kajiken, Nirai-Kana, Yatagarasu and Kamoshita will be serving dishes from their menus. Food and sake purchases can be made via e-payment with the event wristband.

WHERE: Hall 406, Level 4 Suntec Singapore Convention & Exhibition Centre, 1 Raffles Boulevard **MRT:** Esplanade/Promenade **WHEN:** Tomorrow, 1 - 6pm (doors close at 4.30pm) **PRICE:** \$40 from www.sistic.com.sg or Orihara Shoten Liquor Shop & Sake Bar (01-02 Robertson Walk, 11 Unity Street) **TEL:** 6224-0445 **INFO:** facebook.com/SakeFestivalSG

Chef Beppe De Vito's Cuisine And Veneto Wines

The five-course menu includes Hokkaido 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 Scia Garganega Chardonnay; 2016 Manara Valpolicella Ripasso, DOC, Classico Superiore, Le Morete; and 2012 Manara Amarone Della Valpolicella, DCGC, Classico, Postera.

WHERE: Aura, 05-03/06-02 National Gallery, 1 St Andrews Road **MRT:** City Hall **WHEN:** June 28, 7pm **PRICE:** \$175++ a person (\$140++ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg