

FOOD

PROMOTIONS

Weekday Dim Sum Set Lunch At Min Jiang Goodwood

Min Jiang's weekday dim sum set-lunch menu returns. It includes favourites such as steamed spare ribs with black bean sauce, steamed conpoy and scallop dumplings, crispy vegetable spring rolls, stir-fried carrot cake with X.O. sauce and pork and century egg congee. Soups (\$8++ a person) include Min Jiang hot and sour soup and daily double-boiled soup. Also available are noodles (\$10++ a person) such as ee-fu noodles with shredded duck and braised rice vermicelli with assorted seafood, and wok-fried seasonal vegetables (\$16++ a portion). **WHERE:** Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN:** Till July 21, Mon - Fri (except eve of public holidays & public holidays), 11.30am - 2.30pm **PRICE:** \$38++ for two, includes free-flow Chinese tea **TEL:** 6730-1704 **INFO:** E-mail min_jiang@goodwoodparkhotel.com

Australian Sirloin Beef Hor Fun Remake In Se7enth's New Menus

Oakwood Premier OUE Singapore's in-house restaurant Se7enth has just refreshed its dining menu. Among the mains is the new Australian wagyu striploin steak (\$68++), in which the beef is seasoned with pink Himalayan salt and herbs and seared; and the hearty St Louis-style barbecue pork ribs (\$36++) and vongole pasta (\$26++). The chef's signatures, including Australian sirloin beef hor fun (\$32++) and pan-seared salmon (\$34++), have also been reinvented. **WHERE:** 07-01 OUE Downtown 1, 6 Shenton Way **MRT:** Tanjong Pagar **WHEN:** Lunch: noon - 2pm; dinner: 6 - 10pm, daily **PRICE:** Mains from \$24++, sharing dishes from \$8++ **TEL:** 6812-6050 **INFO:** E-mail dining.opsg@oakwood.com

L'Entrecote Customs House All-Day Sunday Brunch

L'Entrecote's all-day Sunday brunch menu, exclusive to its Customs House outlet, starts with its steak and eggs (\$28++), which pairs the bistro's signature plat du jour with a choice of French omelette, sunny-side-up or creamy scrambled eggs. In Surf & Turf, the steak is accompanied with scallops, tiger prawns or Boston lobster fresh off the grill (\$46++ - \$68++). The keto version is sans fries, with grilled tiger prawns and a comte skewer (\$56++). Cocktails for brunch hour include the Mimosa (\$8++) and Campari Spritz (\$12++). **WHERE:** 01-01 Customs House, 70 Collyer Quay **MRT:** Raffles Place **WHEN:** Sundays, 11am - 5pm **PRICE:** \$28++ - \$68++ **TEL:** 6690-7565 **INFO:** E-mail customshouse@entrecote.sg

Sea Of Crab Dishes At Shang Palace

Shang Palace's chef Mok Kit Keung has created eight Sri Lankan giant-crab dishes, each inspired by a different place in Asia. In classic Hong Kong-style, the crabs are steamed with Chinese wine, egg white and chicken oil or sauteed with spring onion and ginger. They are also steamed with sake and egg (Japan), sauteed with glutinous rice cakes (Shanghai), steamed with glutinous rice, minced pork, dried shrimp and served in a bamboo basket (Taiwan). South-east Asian renditions include Singapore chilli and black pepper crab and Malaysian Kam Heong crab. **WHERE:** Lobby Level Tower Wing, Shangri-La Hotel Singapore, 22 Orange Grove Road **MRT:** Stevens/Orchard **WHEN:** Till Aug 31; lunch: noon - 2.30pm (Mon - Fri), 11am - 3pm (weekends & public holidays); dinner: 6 - 10pm **PRICE:** \$12++ for 100g **TEL:** 6213-4473/4398 **INFO:** E-mail dining.sls@shangri-la.com

Blue Potato Goes Mexican With Enticing Enchiladas

Get a taste of Mexico with Blue Potato's enchiladas. A hot favourite, the corn beef and red bean enchiladas with cheese (\$28++) comprises corn beef, onion, red beans and cheese rolled in a tortilla and slathered with spicy tomato sauce. Others include chicken de mole enchiladas (\$26++), Asian roasted duck enchiladas (\$26++) and smoked salmon enchiladas (\$28++), featuring smoked salmon, avocado and onion wrapped in a tortilla and baked in cream cheese sauce. There is also veggie enchiladas (\$24++), consisting of tortilla, crunchy carrots, red beans, refreshing cucumber and feta gratinated with mozzarella cheese and rolled into a tortilla. **WHERE:** Level 2 Swissotel Merchant Court, 20 Mechant Road **MRT:** Clarke Quay **WHEN:** Till July 31; lunch: noon - 3pm; dinner: 6.30 - 10pm **PRICE:** \$24++ - \$28++ **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

FoodPicks

Tan Hsueh Yun Food Editor recommends

CLASSIC ZI CHAR DISHES WITH A TWIST

The cabbage dish on the menu sounds familiar. Is it a copycat of the dish I used to love in a Thai restaurant? Well, it turns out the owner of that restaurant, the now-closed Rochor Thai, is the chef-owner of Enjoy Eating House & Bar in Jalan Besar. Ugly Cabbage In Fish Sauce (\$9.80) is still as good. The leaves are charred in the wok so they are sweet and smoky and umami comes in waves from the fish sauce. At his newish 42-seat restaurant, chef Joel On, 32, offers more than just Thai dishes. The offerings span various dialect groups in Singapore, with Hakka, Cantonese and Teochew dishes on the menu. This is a place to enjoy zi char food in air-conditioned, semi-hipster surroundings. When you do make it there, aside from the cabbage, order Grandma's "Te Kah" Bee Hoon (\$11.80). The portion is just right for one person and I certainly do not want to share it after one spoonful. The rice noodles soak up the braising sauce so well they are really all I need in this dish, even though the generous pieces of braised pig trotter, made using his grandmother's recipe, are delicious. The jiggy skin is what I prize.

Sauteed Otah (\$17.80, right) is excellent too, especially with rice. Squid, good-sized prawns and chunks of fish are stir-fried in otah rempah and packed into a foil parcel. This is not paste-like otah. Instead, the spice paste has a loose, rough-hewn consistency, with torn-up kaffir lime leaves; strips of krachai, an aromatic rhizome; and sweet basil. Shreds of kaffir lime leaves adorn the top. The dish is supremely aromatic, punchy and entirely addictive. Other good things include Crispy Fish Maw Salad (\$8.80), with onions, tomatoes, carrot strips and pungent Chinese parsley; and Hakka "Nam Lu" Crispy Pork Belly (\$11.80), made to go with beer. Thin pieces of pork belly are marinated in beancurd fermented with red wine lees and then deep-fried. I do not find enough joy in chef On's Brandy White Fish Soup (\$11.80). The broth is flavourful for sure, but there needs to be a more convincing amount of brandy. Right now, there is just a hint of it in the soup. For dessert, Chendol Panna Cotta (\$6.80), topped with gula melaka jelly and chendol that comes in a shade of green that tells me it is not factory-made, is perfect. Teochew "Orh Ni" (\$5.80) could be chunkier, but the level of sweetness is just right. There are so many more dishes



PHOTOS: ENJOY EATING HOUSE & BAR, TAN HSUEH YUN

I want to try - Steamed Spicy Lime Squid (\$15.80); Singapore Style Chilli Prawns (\$17.80), which the waiter describes as a more "accessible" version of chilli crab; and Cantonese "Ko Lo Yoke" (\$11.80), although I would rather have pork instead of the chicken version the restaurant serves.

But perhaps that is in keeping with the restaurant's vibe, to serve familiar dishes with a bit of a twist. Let us see how the chicken pans out. **WHERE:** Enjoy Eating House & Bar, 383 Jalan Besar, Kam Leng Hotel **MRT:** Lavender **TEL:** 9299-1601 **OPEN:** 11am to 1am daily **INFO:** enjoyeating.sg



TERRIFIC TEMPURA

Remember a time, not so long ago, when tendon was all the rage in Singapore? Photos of tempura over rice, drizzled with shoyu-based sauce, were all over social media. The hysteria has died down but I have found a good place for it in KAP Mall in King Albert Park. This cheekily named Gaijin (which means foreigner in Japanese), with five counter seats on the first level and 18 more on the second floor, does deep-frying very well. You can have it in Ebi Tendon (\$14), tempura prawns on rice, and Gaijin Tendon (\$12), prawn and vegetable tempura on rice. I have it sans rice, in Tempura Moriawase (\$15, above), an assortment of three prawns and three kinds of vegetable. This is not on the menu, but ask and ye shall receive. Water is the enemy when it comes to deep-frying, but the restaurant has a secret weapon called Dr Fry, a Japanese system that controls water molecules in the oil and food. Two electrode panels on the sides of the deep fryer work to keep moisture in

the food, reduce the amount of oil used for frying and the amount of oil the fried items absorb. The physics sounds complicated, but the proof is in the tasting. A crisp armour coats each piece of tempura and it stays crisp until the last piece is eaten - and I eat slowly. The tempura is especially good when the chef takes the trouble to shake off all the oil on the surface of the food before serving. Other fried things benefit from Dr Fry too. The potato cutlets in Croquette Curry Don (\$9) are greaseless. The curry sauce tastes a little too sweet when I first have it, but on my second visit, the sweetness is less apparent. If you wonder where that extra savoury kick comes from, it is prawn oil in the gravy. **WHERE:** Gaijin Japanese Soul Food, 01-40 KAP Mall, 9 King Albert Park **MRT:** King Albert Park **TEL:** 6904-0400 **OPEN:** Noon to 3pm, 6 to 9.30pm daily **INFO:** www.facebook.com/gaijinsoulfood



COMFORTING CHAP CHYE SOUP

Hawker stalls selling roast meats proliferate in food centres here, but when a friend tells me about Happy World Roast in Empress Road, she lets slip that the stall also does an unusual chap chye soup. I am there in an instant, of course. The soup (\$2) is a bowl of pure comfort. Cabbage, braised super soft, is the base for it, and there are beancurd sticks and mung bean noodles to add texture. It is served piping hot, which pleases me no end. This is not fancy by any stretch of the imagination, but I am nursing a cold and it hits the spot. On my platter of roast pork, char siew and soya sauce braised chicken (\$8), it is the chicken I keep going back for. The meat, even from the breast, is silky, but I wish the flavour of the braising sauce would seep deeper into the bird. Alas, I am indifferent to the roast pork, which could have more crackly skin; and the char siew, which could be less sweet and more fatty. So next time, I will have rice, that chicken and a big bowl of chap chye soup. And slip right into my comfort zone. **WHERE:** Happy World Roast, 01-107 Empress Road Market & Food Centre **MRT:** Farrer Road **OPEN:** 9am to 2pm (Saturdays to Thursdays), closed on Fridays **INFO:** www.facebook.com/HappyWorldRoast



JAVA TO JIVE TO

Ever since I had my first sip of an espresso tonic at Switch Coffee in Tokyo, I have been a little obsessed by the drink - espresso mixed with tonic water. It is refreshing and perfect for the heat. More and more coffee places in Singapore offer it now and I like the one at Mavrx Coffee Bar at Great World City. The cafe is tucked away in the office lobby area and is worth seeking out. Aside from excellent cappuccinos, it serves an oh-so-smooth version of espresso tonic (\$5.50), with two shots of espresso and enough tonic to lend a light sweetness to the drink. There are no sharp edges in it, nothing jarring. Sips of it keep me going on the hot, humid days we keep having now. **WHERE:** Mavrx Coffee Bar, 01-129 Great World City Office Lobby, 1 Kim Seng Promenade **MRT:** Orchard **TEL:** 8780-3813 **OPEN:** 8am to 5.30pm (Mondays to Fridays), 9am to 4.30pm (Saturdays and Sundays) **INFO:** mavrxcoffee.com

Manjimup Black Truffle Month At The Spot

The Spot presents a month-long highlight of South-east Asian flavours, dressed with freshly shaved or grated Manjimup black truffle. Dishes include Market Garden Greens (\$55++) with pan-seared foie gras, house-churned wild stingless bee honey ice cream and blue cheese; pan-seared Hokkaido scallop (\$58++); and fermented black bean-marinated Angus beef short rib pastrami (\$75++). Sweet-toothed diners will love Brie de Meaux custard beignet (\$54++) and taro paste glazed with wild stingless bee honey and served with a quenelle of creme fraiche ice cream. **WHERE:** 01-26 Marina One East Tower, 5 Straits View **MRT:** Downtown/Marina Bay **WHEN:** Till July 31, Mon - Fri, 11.30am - 10.30pm **PRICE:** \$40++ - \$75++ **TEL:** 6284-2637 **INFO:** E-mail hello@thespot.sg

Four Additions To Unagiya Ichinogi Summer Menu

Unagiya Ichinogi launches a new menu celebrating the best summer harvests. There are four new dishes: Cold Somen (\$29.80++), filled with the signature charcoal-grilled unagi, smoked duck and Hokkaido snow-crab claw; Summer Ocean Mixed Box (\$36.80++), which has charcoal-grilled Hokkaido scallop,

unagi and fresh maguro sashimi; maguro tartar with yuzu jelly (\$7.80++); and salmon tartar Ichinogi-style (\$7.80++). **WHERE (MRT):** 01-05 Riverside Village Residences, 30 Robertson Quay (Fort Canning); Sky Garden, 03-307 Suntec City, 3 Temasek Boulevard (Promenade/Esplanade) **WHEN:** Till Aug 31: 11.30am - 3pm & 5.30 - 10pm **PRICE:** \$7.80++ - \$36.80++; 10 per cent off unagi dishes (20 per cent off on July 27) **TEL:** 6732-1970 (Riverside)/6268-8043 (Suntec) **INFO:** www.facebook.com/unagiyaichinogidining

Lavo Party Brunch

Lavo Italian Restaurant & Rooftop Bar at Marina Bay Sands presents the Lavo Party Brunch, which will take place every two months. With free-flow champagne, house wines, house pours and beer, the buffet spread includes Lavo's signature meatballs made from imperial wagyu and Italian sausage, and a selection of charcuterie, mini sandwiches and freshly baked brick-oven pizza. **WHERE:** Lavo Italian Restaurant & Rooftop Bar, Level 57 Hotel Tower 1, Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** July 20, noon - 4pm **PRICE:** \$188++ a person, go to marinabaysands.com/ticketing

for tickets **TEL:** 6688-8591 **INFO:** E-mail lavo.reservations@marinabaysands.com

BICENTENNIAL CELEBRATION

Savoury Stories, Sweet Tales Afternoon Tea At Fort Canning

The high-tea set serves up a mix of local and Western delights. Switch things up with locally influenced savoury and sweet treats such as mini masala shrimps slider, HFC chicken satay skewer, seafood kueh pie tee and chendol cup. Western bites include smoked salmon sandwich, mini pandan cake and mini opera cake. Each set comes with a choice of TWG tea or gourmet coffee. **WHERE:** The Salon & Tisetanta Lounge, Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning **WHEN:** Till Sept 15, 3 - 6pm daily **PRICE:** \$32++ a person, 15 per cent off for selected credit cards **TEL:** 6799-8809 **INFO:** E-mail thesalon@hfcisgapore.com

WINE EVENTS

Vinomofo-Walsh & Sons Dinner

Vignerons Ryan Walsh and Vinomofo are hosting a three-course dinner -

fried calamari and zucchini; Persian fried chicken with dukkah lemon and harisa; lamb pita with pine nuts and garlic sauce; and dessert. Paired wines are Walsh & Sons Lola Shiraz Blend 2017, Burnside Chardonnay 2018 and Roi Cabernet Sauvignon 2017. **WHERE:** Summerlong Restaurant, 60 Robertson Quay **MRT:** Fort Canning **WHEN:** Today, 6 - 9.30pm **PRICE:** \$99 nett a person, tickets from tinyurl.com/vmfwalsh

Buona Terra Cuisine With Le Vigne Di Zamo, Mirafiore Wines

Buona Terra's chef Denis Lucchi showcases a small part of Northern Italy in his five-course menu, with dishes such as Sendai wagyu carpaccio, charcoal grilled scampi, baby squid linguine in squid ink sauce and suckling pig belly with eggplant. Paired wines include Le Vigne di Zamo Sauvignon 2015, Vigne Cinquant'Anni 2013 and Mirafiore Barolo Riserva 2007. **WHERE:** Buona Terra, 29 Scotts Road **MRT:** Newton **WHEN:** July 23, 7pm **PRICE:** \$198++ a person (\$158.40++ for HSBC credit cardholders) **TEL:** 6319-4038 **INFO:** E-mail gustoitaliano@sph.com.sg