

Food Picks

Eunice Quek Food Correspondent recommends

SEA URCHIN DELIGHTS AT THE LIGHTHOUSE

When I think of eating sea urchin, I naturally associate it with dining at a Japanese restaurant.

But at The Lighthouse Restaurant & Rooftop Bar at The Fullerton Hotel, the new four-course degustation menu (\$148 a person) celebrates the Sicilian sea urchin, also known as ricci di mare. This month, says Italian chef Carlo Marengoni, marks the start of the sea urchin harvesting season in Puglia, Italy.

The meal starts on a fresh note with Hokkaido scallop carpaccio topped with the briny sea urchin and dusted with seaweed powder (right), followed by sea urchin gragnano spaghetti tossed in a sauce made with garlic, anchovies and bottarga (cured fish roe).

For mains, pick either Boston lobster or veal tenderloin, which both pair well with the sea urchin sauce. I know it is a tough choice, so order both – one each with your dining partner.

Finish off with a dessert of Amalfi lemon custard, lemon sorbet and limoncello, which makes for a refreshing and tart palate cleanser.

WHERE: The Lighthouse Restaurant & Rooftop Bar, The Fullerton Hotel Singapore, 1 Fullerton Square
MRT: Raffles Place **WHEN:** Till July 26, noon to 2.30pm (weekdays), 6.30 to 10.30pm (daily) **TEL:** 6877-8911/8912
INFO: E-mail dining-rsvp@fullertonhotels.com



PHOTOS: EUNICE QUEK, KOHAKU TENDON, THE LIGHTHOUSE RESTAURANT & ROOFTOP BAR, THE SOUP SPOON



MALA TENDON TURNS UP THE HEAT

For a mala addict like me, the thought of a mala tendon gets me salivating immediately.

Tendon chain Kohaku Tendon's seasonal special is a spicy version (\$18.80+, above), where the fried items are drenched in a sauce made with Sichuan peppers. The fragrant sauce is not too spicy, but if you are concerned about the heat, it can be served on the side as a dip.

Fried ingredients include softshell crab, tofu hamburger, chicken cocktail sausage and prawn. There is also bitter melon tempura, which I usually would not eat. However, the spice helps to cut the bitter notes.

I also like the addition of avocado tempura, which gives some contrast to the textures in the tendon as well as balances the heat.

WHERE: Three Kohaku Tendon outlets at 03-311 Eat At Seven, Suntec City, 3 Temasek Boulevard; 02-34 Chinatown Point, 133 New Bridge Road; and 64 Circular Road **WHEN:** Till end of next month, 11.30am to 4pm, 5 to 10pm daily **INFO:** www.facebook.com/kohaku.tempura

INDULGE IN FAT COW'S NEW OMAKASE LUNCH



The menu changed recently and I decide to give the \$120++ Sumire lunch menu a shot. It may sound pricey, but you certainly get bang for your buck.

To start, I get a meticulously plated platter (above) of four items, which includes wagyu topped with truffle salt and sea snail. Interestingly, the sea snail, which is now in season, is the standout for its abalone-like flavour.

This is a great start and the meal continues with highlights such as wagyu beef sukiyaki, uni sushi and the restaurant's signature surf and turf sushi topped with beef tartare, prawn, uni and ikura.

If you're in the mood for a decadent lunch, this is it. **WHERE:** 01-01 Camden Medical Centre, 1 Orchard Boulevard **MRT:** Orchard **WHEN:** Noon to 3pm daily **TEL:** 6735-0308 **INFO:** www.fat-cow.com.sg

QUORN-SCIOUS DINING AT THE SOUP SPOON

While there is no way I will ever become vegetarian or shift completely to a plant-based diet, I do not mind cutting down on my intake of meat.

Plant-based options have become more accessible to the masses and I like how savvy businesses are incorporating the "meats" into their menus.

Last month, The Soup Spoon chain launched its collaboration with British meat substitute company Quorn to offer nine meat-free soup options.

New flavours this month are konnyaku jaga wasabi stew (\$9.50) with Quorn balls, Italian-style Cacciatore (\$9.50) with Quorn fillet and Moroccan-style tagine (\$9) with Quorn mince.

If you are feeling less adventurous, The Soup Spoon uses Quorn in some of its existing soups, so you still get the familiar flavours, just with Quorn instead of real meat. Hungarian-style goulash (\$9.20, above) is available this week, followed by my favourite, SG Ragout (\$8.90), next week. Both meat-less versions are also available in take-home soup packs.

I have no issue with the use of Quorn products in the soups because



the soups are flavourful enough. The main difference would be the texture of the Quorn fillet and mince, which lack the same firm bite of real meat.

Prices for the soups are also kept reasonable, which I feel is important to encourage more sceptical diners to attempt a meatless meal that is no less tasty.

WHERE: All The Soup Spoon outlets including Changi City Point, nex and Jem **INFO:** www.theSoupspoon.com

FOOD

PROMOTIONS

The Ultimate Chilli Crab Ramen At Ippudo

Ippudo Singapore has just launched The Ultimate Chilli Crab Ramen, created in collaboration with No Signboard Seafood and made specially for this year's Singapore Food Festival. The dish is a culmination of the best flavours of each establishment, presented in a bowl of chilli crab sauce, tonkotsu broth and springy ramen noodles. Each outlet will serve up to 30 bowls daily.

WHERE (MRT): 04-02 Mandarin Gallery, 333A Orchard Road (Somerset); B2-54 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue (Bayfront) **WHEN:** Till Aug 12; Mandarin Gallery: 11am - 11pm (till 10pm on Sun); Marina Bay Sands: 10.30am - 11pm (till 11.30pm on Fri, Sat & eve of public holidays) **PRICE:** \$28++ a bowl **TEL:** 6235-2797 (Mandarin Gallery), 6688-7064 (Marina Bay Sands)

Blue Jasmine's New Menu, Alfresco Bar

Blue Jasmine has undergone a revamp with a new "no pork, no lard" menu that retains its Thai flavours inspired by Thai classics and street food favourites. It has also added an alfresco bar serving classic tropical cocktails (\$14++), alcoholic beverages (\$5++ to \$18++) and bar bites such as Thai Hor Mok; crispy chicken skin with Thai herbs; antipasto platters; and smoked salmon on toast with cream cheese. The restaurant's starters and mains include deep-fried Thai seafood cake, sesame beef, Phad Kee Mao (Thai drunken noodles) and red curry.

WHERE: Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** 11.30am -

10pm **PRICE:** Dishes: \$10++ - \$28++; set lunch: \$13++ **TEL:** 6824-8851 **INFO:** E-mail hello@bluejasmine.com.sg

Cheesy Mac Attack At 25 Degrees

American burger joint 25 Degrees has brought back its Cheesy Mac Attack, which features a US Angus beef patty paired with traditional Thousand Island dressing, topped with smoky bacon, caramelised onions and arugula, slathered with melted Swiss and nacho cheese. Topping off these are two mac 'n' cheese buns with a crispy exterior and a molten centre.

WHERE: Hotel G Singapore, 200 Middle Road **MRT:** Bugis/Bencoolen **WHEN:** Till Aug 31, 7 - 11pm **PRICE:** \$18++ **TEL:** 6809-7990 **INFO:** E-mail 25degreesSG@randblab.com

Hundred Sichuan Delights At Si Chuan Dou Hua

Si Chuan Dou Hua Restaurant has brought back its "100 Sichuan Delights, One Gastronomic Feast" promotion for the fourth straight year at Parkroyal on Beach Road. There are 102 dishes – of chicken, duck, pork, seafood, noodles, vegetables and bean curd – in 26 flavour profiles, such as mala, nutty sesame and pepper sauce; and Sichuan minced pepper and spring onion sauce.

WHERE: Parkroyal on Beach Road, 7500 Beach Road **MRT:** Nicoll Highway/Bugis **WHEN:** Till Sept 30, 11.30am - 10.30pm **PRICE:** \$60++ a person (includes a glass of sake), \$30++ a child, minimum of four diners **TEL:** 6505-5722 **INFO:** E-mail douhua.prsin@parkroyalhotels.com

NATIONAL DAY

Month-Long Celebration At Jamie's Italian

Jamie's Italian will be serving

Singapore-inspired dishes until the National Day weekend. At the outlet at Forum The Shopping Mall, selections include chilli crab pasta (\$32.95++), tandoori lamb chops (\$45.95++) and cendol (\$16.95++) topped with coconut-infused panna cotta and pandan-flavoured jellies, slow-cooked sweetened red beans and gula melaka. At the VivoCity outlet, there will be items such as chicken rice risotto (\$34.95++) and rendang beef cheeks on soft polenta (\$34.95++).

WHERE (MRT): 01-01 Forum The Shopping Mall, 583 Orchard Road (Orchard); 01-165 VivoCity, 1 Harbourfront Walk (HarbourFront) **WHEN:** July 19 - Aug 11; Forum: 11.30am to 10pm daily (till 11pm on Fri & Sat); VivoCity: noon to 9pm on weekdays (till 10pm on Fri & Sat), opens at 11am on weekends **PRICE:** \$16.95++ - \$45.95++ **TEL:** 6655-7676 (Forum), 6733-5500 (VivoCity) **INFO:** E-mail enquiries@jamiesitalian.sg

The Sampan's \$54++ Menu

To mark Singapore's 54th birthday, The Sampan has introduced a four-course menu (\$54++). Dish choices include Lemak Chilli Chicken Kueh Pie Tee, Rendang Chee Kueh, Duck Satay Lilit and Prawn Popiah, Lamb Shank Tulang Merah and Curry Fish Head. Desserts include pulut hitam pudding and ang ku kueh.

WHERE: 63 Boat Quay **MRT:** Clarke Quay/Raffles Place **WHEN:** July 22 - Aug 27; lunch (weekdays): 11.30am - 2.30pm; dinner (Mon - Sat): 5pm - midnight **PRICE:** \$54++ a person **TEL:** 6732-1698/1687 **INFO:** E-mail info@thesampan.sg

Toast To Singapore's Birthday At Zafferano

Zafferano's four-course National Day Table D'hot menu features antipasti such as burratina cheese served with fresh tomato, basil oil and seeds,

olive oil and gazpacho, and sweet raw dried prawns. Dishes include linguine dressed with Canadian lobster tail, tender sous-vide and pan-fried Queensland farm lamb loin, roasted Mediterranean sea bass fillet and sous-vide free range spring chicken.

WHERE: Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** Aug 9, 7pm **PRICE:** \$128++ a person (\$98++ for early birds) **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg

MID-AUTUMN FESTIVAL

Gianduja & Yuzu, Coconut & Pineapple Among New Flavours At Hai Tien Lo

Four new snowskin mooncake flavours (\$68.80+ for a box of four) were tried this year – Gianduja & Yuzu, Earl Grey & Cherry, Coconut & Pineapple and Passionfruit & Mango. The Mao Shan Wang Snowskin (\$88.80+) returns with the traditional baked varieties (\$69.80+ to \$73.80+), such as the Signature White Lotus Seed Paste with both double and single yolk. Halal-certified and low-sugar versions are also available.

WHERE: Mooncake Booth at level 1 or Hai Tien Lo at level 3, Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till Sept 14 (snowskin from Aug 1); collection from Mooncake Booth, 11am - 9pm (till Aug 25), 10am - 9pm (Aug 26 - Sept 14) **PRICE:** \$68.80+ - \$88.80+; 20 per cent discount (25 per cent discount for early birds) **TEL:** 9009-5936 **INFO:** E-mail mooncake.ppsin@panpacific.com or go to pacificmarketplace.com.sg

Blue Lotus' Timeless Baked Classic, Contemporary Snowskin

Blue Lotus' signature mooncakes are a baked classic of the white lotus

paste mooncakes (\$78, box of four) and a contemporary snowskin Mao Shan Wang durian (\$88, box of four). Ideal for gifting, they come in Blue Lotus' four-tier tingkat tin box in pastel blue and white, splashed with its signature lanterns.

WHERE (MRT): 01-13 Quayside Isle, Sentosa Cove (HarbourFront); 01-10, 991B Alexandra Road (Labrador Park); 01-13 Tanjong Pagar Centre (Tanjong Pagar) **WHEN:** Till Sept 13 (call to inquire about times); collection from Aug 16 **PRICE:** \$78 - \$88 (25 - 40 per cent discount) **TEL:** 6339-0880 (Sentosa Cove), 6665-0880 (Alexandra), 6996-0880 (Tanjong Pagar) **INFO:** bluелotus.com.sg

Salted Yolk Hae Bee Hiam, Ondeh Ondeh From Antoinette

Antoinette brings back three traditional baked favourites – Salted Yolk Hae Bee Hiam (\$60+), Single Yolk (\$53+) and Double Yolk (\$57+). An assortment of mini snowskin mooncakes (\$56.50+), such as Salted Yolk Truffle, Crunchy Chocolate Pearls, Ondeh Ondeh and the new Peach Truffle, are also available.

WHERE (MRT): 30 Penhas Road (Lavender); from Aug 1: 01-28 Millennia Walk, 9 Raffles Boulevard (Promenade) **WHEN:** While stocks last **PRICE:** \$53+ - \$60+; 15 - 20 per cent early-bird discounts; corporate discounts of up to 30 per cent for bulk purchases **TEL:** 6293-3121 **INFO:** E-mail sweets@sugardaddy.com.sg

Thousand Layer Yam Mooncake From Yan

Yan celebrates the joys of the autumn harvest with its signature five traditional mooncakes such as classic white lotus pastes with single and double yolks (\$64 to \$68 nett) as well as the Thousand Layer Yam Mooncake (\$64 nett). Making its debut this year is the Mao Shan Wang

Durian Snowskin Mooncake (\$98), featuring the rich durian pulp encased in pale yellow snowskin. **WHERE:** 05-02 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **WHEN:** Till Sept 13 **PRICE:** \$64 - \$98 nett **TEL:** 6384-5585 **INFO:** E-mail reserve@yan.com.sg

WINE EVENT

Buona Terra Cuisine With Le Vigne Di Zamo, Mirafiori 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 Mirafiori 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