

FOOD

PROMOTIONS

Fish Mart Sakuraya's \$32 Anniversary Sashimi Set
Fish Mart Sakuraya celebrates its 32 years in Singapore with a \$32 Anniversary Sashimi Set. For National Day, the supermarket-cum-restaurant is selling the SG54 Maki (\$5.40) and, at its West Coast Plaza outlet on Aug 9, a Japanese robot will serve free coffee to customers.
WHERE (MRT): 02-01 The Seletar Mall, 33 Sengkang West Avenue (Sengkang, Fernvale LRT); B1-50 West Coast Plaza, 154 West Coast Road (Clementi); 01-32 Anchorpoint, 370 Alexandra Road (Queenstown); B1-84D Parkway Parade, 80 Marine Parade Road (Eunos/Dakota)
WHEN: Dining: 11.30am - 10pm; supermarket: from 10.30am (Seletar Mall from 11am) **PRICE:** \$5.40 - \$32 **TEL:** 6214-3736 (Seletar Mall)/ 6773-6973 (West Coast Plaza)/ 6474-2495 (Anchorpoint)/ 6345-4714 (Parkway Parade) **INFO:** www.sakuraya.com.sg

Fat Chap Makan Trail
Fat Chap goes on a Makan Trail across Singapore, Malaysia and Indonesia as the three nations celebrate their independence this month. Its Fuss-Free Lunch offers dishes such as Really Indomie Goreng (\$12.90++), with seafood and chicken satay; Lontong Sayur (\$12.90++), with sambal egg and beef rendang; and Wonton Mee (\$14.90++), with chicken bak kut teh soup. The all-day a la carte menu consists of snacks to share such as Har Cheong Gai Lollipop (\$10++ - \$18++) and Not Really Ramly Burger (\$25++).
WHERE: 01-643 Suncity East Wing, 3 Temasek Boulevard **MRT:** Promenade/Esplanade **WHEN:** Till Aug 31; Fuss-Free Lunch: 11.30am - 2.30pm (Mon - Fri); all-day menu: 11am - 11pm (Mon - Thu & Sat), 11 - 1am (Fri), 11am - 10pm (Sun) **PRICE:** Selected dishes: \$10++ - \$25++ **TEL:** 6836-5994 **INFO:** E-mail hello@fatchap.sg

Monster Curry's Doraemon Campaign Special Menu
In conjunction with the opening of a Doraemon movie, Monster Curry is launching a menu celebrating the Japanese cartoon character. The Special Combo Curry (\$28.80, for two people) has pork katsu, fried fish, jumbo fried ebi, tori karaage and takoyaki toppings. Drinks include The Blue Calpis Soda and Okinawa Shiquasa Soda (\$5.80 each with Doraemon coaster).
WHERE: For list of outlets, go to monstercurry.com.sg/outlets **WHEN:** Till Sept 30, 11am - 10pm **PRICE:** Food: \$11.80 - \$28.80, drinks: \$5.80 **INFO:** monstercurry.com.sg

NATIONAL DAY

Saturday High Tea Buffet At Hilton's D9 Cakery
Hilton Singapore's celebration of National Day with Saturday High Tea Buffet, a spread of Singapore-inspired desserts by executive pastry chef Cindy Khoo, is complemented by more than 40 local favourites and international delights with seven live stations. Items include roasted meats, nasi lemak, pan-fried carrot cake, dim sum and seafood.
WHERE: Lobby Level Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Saturdays (tomorrow - Oct 26), noon - 3pm **PRICE:** \$48++ a person (add \$35++ for free-flow wine & beer), \$24++ a child (five - 12 years old) **TEL:** 6730-3392 **INFO:** E-mail d9cakery@hilton.com

Local Flavours, European Techniques At Tablescap
Grand Park City Hall's executive chef Armando Aristarco brings together the local flavours he loves and his own techniques in Tablescap's five-course menu for National Day. For example, the Chilli Crab Mousse fuses Singapore chilli-crab cooking methods with European techniques and ingredients; and ABC Minestrone features the household classic ABC soup. Dessert is Pandan Souffle.
WHERE: Level 3 Grand Park City Hall, 10 Coleman Street **MRT:** City Hall **WHEN:** Tomorrow - Aug 11, noon - 2.30pm, 6 - 10.30pm **PRICE:** \$48++ a person **TEL:** 6432-5566 **INFO:** E-mail hello@tablescap.sg

Halia Cocktail, Beef Cheek Rendang At Le Binchotan
Indulge in a new cocktail: Halia (\$20++), a gin-based cocktail inspired by teh halia - pandan-infused vermouth and a dash of campari are stirred with fresh ginger syrup. Also on the National Day menu are Beef Cheek Rendang (\$28++) and French Toast with corn and ruby chocolate (\$18++).
WHERE: 01-04, 115 Amoy Street (via Gemmill Lane) **MRT:** Telok Ayer

WHEN: Till Aug 31, 11.30am - 3pm, 6pm - midnight (Mon - Fri); 6pm - midnight (Sat) **PRICE:** \$18++ - \$28++ **TEL:** 6224-1045 **INFO:** E-mail reservations@lebinchotan.sg

Culinary Heritage Buffet At Ellenborough Market Cafe
The lunch and dinner buffets celebrate Singapore's culinary heritage, with highlights such as fruit rojak, Teochew style bak kut teh, Hainanese and roast chicken rice, roast pork belly and char siew and Nonya laksa. Others include salted egg slipper lobster, fried carrot cake, stir-fried Hokkien mee, satay bee hoon, Peranakan classics and desserts such as D-I-Y ice kacang and durian pengat.
WHERE: Level 1 Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till Aug 31; lunch: noon - 2.30pm, dinner: 6.30 - 10pm **PRICE:** Lunch: \$52++, dinner: \$68++ a person; half-price for child (six - 12 years old) **TEL:** 6239-1847/ 1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Crab-ulous Buffet, National Day Weekend Special At Azur
Crowne Plaza Changi Airport's Azur is serving its Crab-ulous Dinner Buffet, a spread of crabs cooked in local flavours such as chilli crab, salted egg yolk crab, ginger onion crab, pan-seared crab cake, deep-fried soft-shell crab and crab meat salad with compressed watermelon. For the National Day Weekend, the buffet will also be available for brunch.
WHERE: Level 2 Crowne Plaza Changi Airport, 75 Airport Boulevard **MRT:** Changi Airport **WHEN/PRICE:** Till Aug 31, dinner (6 - 10pm): \$78++ an adult, \$39++ a child; Aug 9 - 12; brunch: noon - 3.30pm; dinner: 6 - 10pm: \$54 nett an adult (child half-price) **TEL:** Call 6823-5354 or WhatsApp 9336-3125 **INFO:** E-mail azur.cpa@ihg.com

"Singapore Stars" From Tiong Bahru Bakery
Tiong Bahru Bakery's Singapore Stars pastry in red and white - made to celebrate the nation's 54th birthday - comprises coconut sponge cake with coconut lime mousse and a strawberry and raspberry confit.
WHERE: Tiong Bahru Bakery outlets, go to tiongbahrubakery.com for outlet locations **WHEN:** Aug 7 - 12 **PRICE:** \$8.90++ (dine-in), \$8.90+ (takeaway)

MID-AUTUMN FESTIVAL

Blueberry With Vintage Hua Diao Wine From Hua Ting
For those who enjoy alcohol in mooncakes, Orchard Hotel Singapore's Hua Ting Restaurant has, among its snowskin flavours, the lilac-hued Blueberry with Vintage Hua Diao Wine and orange-hued White Lotus Paste with Champagne Ganache. Other snowskin options include Hawthorn with Melon Seeds and Mini Salted Egg Yolk Custard (all \$70+ for box of eight pieces). Baked mooncakes (\$70+ to \$76+ for a box of four pieces) include the Low Sugar White Lotus Paste with Macadamia Nuts (single, double or without yolk).
WHERE: Lobby Kiosk, Orchard Hotel, 442 Orchard Road **MRT:** Orchard **WHEN:** Till Sept 13, noon - 8pm **PRICE:** \$70+ - \$76+ **TEL:** 6739-6577/ 6739-6666 **INFO:** E-mail mooncake.ohs@millenniumhotels.com

Andaz's Baked Collection
Andaz Singapore's Baked Mooncake Collection comes in a lacquered wooden box with two mooncakes, which are available in two classic flavours - Low-sugar White Lotus Paste with Yolk Blend and Low-sugar Lotus Paste with Melon Seeds.
WHERE: Buy online at andazshop.oddle.me **WHEN:** Till Sept 13 **PRICE:** \$150 nett (25 per cent discount for purchases made by Aug 31) **INFO:** E-mail pandan@andaz.com

WHISKY EVENT

BenRiach Whisky Dinner At TungLok Signatures
Chips, crispy roast pork belly and deep-fried fish skin with salted egg yolk will be served at the reception, paired with BenRiach Heart of Speyside. The six-course menu starts with live prawn prepared two ways, sauteed with ham and baked French-style in crispy yam flower. Other highlights are double-boiled abalone with seafood and pan-fried Spanish ibérico pork. Featured whiskies are BenRiach 10, 12 (Sherry Wood), 21 and 25 years.
WHERE: 02-18 Orchard Rendezvous Hotel, 1 Tanglin Road **MRT:** Orchard **WHEN:** Aug 28, 7pm **PRICE:** \$168++ a person (\$134.40++ for payments by Citi Credit Cards) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

FoodPicks

Tan Hsueh Yun Food Editor recommends

FLAVOURFUL BREAD
At about midnight, when I finally got home, I cut into a sourdough baguette I had bought hours before. There was no reason to expect much. It had been sitting in the car and in the office for much of the day. The crust cracked. I took a bite. Then another. Until the slice was all gone.
The bread was from Slow Bakes, a chill cafe at the lobby of Oasia Hotel Novena. It serves primo loaves and buns. While the bun fillings might seem commonplace - curry, coconut, cheese and matcha, among others - it is sourdough that envelops them. Chewy, flavourful bread makes a good change from the soft, sweet buns that are everywhere.

If it is available when you go, snag a Coconut Bun (\$2.80). I told the friendly Taiwanese woman who runs the place that it is my favourite bun because it reminds me of childhood. But this is unlike the buns I had as a kid.
Aside from the bread, which has much more personality, the generous filling is not coloured a violent orange. It is the colour of dark caramel and just sweet enough. Have it with the cafe's ultra-smooth cappuccino (\$6.50) for an instant perk-me-up.
Bullet-shaped curry buns (\$2.80 each) are filled with spicy potatoes that pack an unexpected punch. I have become used to insipid curry buns with undercooked spices, so this is an excellent surprise. The Cheese Poro (\$2.80), with a rough hewn covering, sort of like a polo bun, is filled with cheddar. I thought of how the cheese would have had no personality at all in a sweet bun.
Deserving an honourable mention is the Matcha Cream Croissant (\$3). Good powdered Japanese green tea



goes into the topping so, in addition to sweet, there is a wisp of bitter. In my kitchen after a slice of Sourdough Baguette (\$4), I was tempted to cut myself another slice. Instead, I turned to the handsome Country Sourdough (\$8) loaf instead and sliced a big piece off the end. Butter? Kaya? Marmite peanut

butter? No. It was perfect on its own, tasting of the time taken and care given. Magic at midnight? Magic all day, I would say. **WHERE:** Slow Bakes, 01-05 Oasia Hotel, 8 Sinaran Drive **MRT:** Novena **TEL:** 6397-2289 **OPEN:** 7am to 8.30pm daily

Slow Bakes' (clockwise from top) Earl Grey Bun, Curry Bun, Coconut Bun, Matcha Cream Croissant and Cheese Poro.



BAK CHOR MEE WITH THE WORKS
While nursing a fierce craving for bak chor mee recently, I went through a list of favourite places in my head. Crawford Street? Nah, parking's mad. Verdun Road? Parking's mad.

Hong Lim Food Centre? Parking's mad, mad, mad. I ended up in a Bukit Batok coffee shop, at Ah Kow Mushroom Minced Pork Mee. The original is at Hong Lim and this stall was born out of a family feud.
Parking was decidedly not mad, so I did not expect a queue, but there was a constant one about 10-deep all through lunch.
I ordered Minced Meat Noodle (above, \$4, \$5 or \$6) with my usual mee kia and the strands were slightly thicker than at other places. It was a small thing, but the noodles were less springy than I would have liked.
Never mind, I thought to myself, the chilli is really punchy and the bowl is loaded with goodies - wontons, slices of lean pork, a pile of minced pork, slices of stewed mushroom, cubes of crisp lard and, best of all, a generous piece of aromatic dried sole.
The umami the fish imparts was worth the trip there. My friend and I also ordered a Teo Chew Dumpling Soup (\$4, \$5 or \$6) to share, and if you do not want to deal with thicker-than-usual noodles, or noodles at all, order this. It is just loaded with all the accompaniments, sitting in a light but flavourful pork broth. A mighty large curl of dried sole made me unaccountably happy.
Happy enough to go back to Bukit Batok. **WHERE:** Ah Kow Mushroom Minced Pork Mee, Block 359 Bukit Batok Street 31 **MRT:** Bukit Gombak **OPEN:** 7am to 3pm (Mondays to Thursdays), 7am to 3pm (Sundays), closed on Fridays and Saturdays



PHOTOS: ROKETTO IZAKAYA, SUMMER HILL, TAN HSUEH YUN

SINGAPOREAN FAVOURITES WITH A TWIST

Can you go to a restaurant three times a day? I think I could go to Relish at least that number of times.
For lunch, where I would order rice or noodles; at teatime for a cup of coffee and a slice of cake; then after work, for izakaya food.
The restaurant at Frasers Tower transforms into Roketto Izakaya from 6 to 11pm from Tuesdays to Saturdays, serving small plates that are a twist on Singapore food.
I am pleased to report that Har Jeong Tin Gai (\$12) is now permanently on the menu. Frog legs are marinated in pungent prawn paste then deep-fried. Under the armour is my current food obsession, oh-so-finely textured frog meat. Much better than the usual chicken.
Another clever twist on a local favourite is Aburaage Rojak Salad (above, \$15). Prawn paste of a different sort takes centre stage here. Usually used as a dressing for

rojak, hae ko is made into an ice cream for this dish. The rojak has a base of aburaage, the Japanese version of taupok. On it is piled prawns, pineapple, jicama, mango and bonito flakes. That pungent, punchy ice cream melts into the rojak, its flavour bringing the salad ingredients to life. Take that, dog days of summer.
An old favourite is back - Curry Chicken Shepherd's Pie (\$15.80), Sarawak-style curry with chicken thigh and potatoes, and lashings of cheese to neutralise the heat.
I would also order Fish Collagen Broth (\$5), rich and thick, with housemade fish cake and a slick of garlic oil. Like everything else on the menu, the flavour is bold and unapologetic. So very Singaporean. **WHERE:** Roketto Izakaya, Relish at Frasers Tower, 02-12/13 Frasers Tower, 182 Cecil Street **MRT:** Tanjong Pagar **TEL:** 6904-5458 **OPEN:** 6 to 11pm (Tuesdays to Saturdays) **INFO:** www.facebook.com/RelishFrasers

TANTALISING TEMPURA

When I buy rosemary, thyme or dill for cooking, I often marvel at the price supermarkets charge for a couple sprigs of aromatics. There must be some way to work extravagantly flavourful local herbs into more of my cooking. My pocket would hurt less, if nothing else.
Summer Hill, a casual French-inflected restaurant in Sunset Way, is offering just what I am talking about, for this month. The Fried Flower Fritter (\$19) is supposed to be a National Day special, but I hope it stays on the menu.
It looks like a kakiage, a Japanese tempura tower usually studded with vegetables and seafood.
Summer Hill's chef Anthony Yeoh uses banana flowers soaked in buttermilk, hummingbird flower petals and turmeric, kaffir lime and moringa leaves. Baby prawns contribute even more crunch.
All of this is held together with a tempura batter flavoured with garam masala. It tastes good as is, but spoon over some torch ginger and lemon salsa verde, thickened with candlenuts, and that is one aromatic, heady appetiser.
The other special, Hainanese Fried Veal Chop (\$75, serves two), uses Dutch milk-fed veal instead of pork. The panko-crusted chop sits atop a hot tomato and caramelised onion vinaigrette. This is a very high-end



take on Hainanese pork chop, with juicy, beautifully pink meat. Good though it is, I cannot help but hanker after a more bracing ketchup-based sauce, with canned peas, onions and undercooked potato wedges.
Roasted baby potatoes and a vegetable melange of baby carrots, green beans, turnips and peas are

served alongside to make a complete meal. **WHERE:** Summer Hill, 01-62, Block 106 Clementi Street 12 **MRT:** Clementi **TEL:** 6251-5337 **OPEN:** Noon to 3pm, 5 to 10pm (Tuesdays to Thursdays), 11.30am to 4pm, 5 to 10.30pm (Fridays to Sundays), closed on Mondays **INFO:** www.summerhill.sg