

FoodPicks

Hedy Khoo STFood Online Editor recommends



**AUTHENTIC HAKKA-STYLE BAN MIAN**

PHOTOS: HEDY KHOO, WOLF BURGERS

If you have a soft spot for back-to-basics old-school food, you might love the Hakka-style ban mian (Chinese noodles) at Bossi Ban Mian. Stall-owner and head cook Chin Chun Yoong, 36, who is from Ipoh, uses his mother's recipe. I was impressed by the stall's signature dish, Ban Mian Soup (\$4, above foreground). Mr Chin takes his heritage very seriously, using mani cai (sweet leaf), the traditional vegetable of choice in his ban mian. Mani cai may taste more fibrous than other vegetables, but it adds such sweet flavour and interesting texture to the dish. The ban mian is served with ikan bilis on the side so that it does not turn soggy in the soup before you start your meal. You also get a house-made dip of green chilli padi, garlic and vinegar. Mr Chin uses chilled minced pork, which is delightfully clean-tasting. His soup stock is light but flavoursome. A spoonful of his fried mei cai (preserved Chinese mustard), from a secret recipe, adds a savoury edge.

The prawns in Prawn Ban Mian Dry (\$6, background). The eel is grilled Tokyo-style and not meant to be crispy. It should be enjoyed with the unagi sauce that it comes with. The chopped salmon fried with shoyu and mirin is a tad overcooked but there is plenty of salmon roe. The Hokkaido Grilled Squid (\$14.80+), which features imported squid from Hokkaido that is grilled over charcoal, is worth ordering. The squid remains tender even at room temperature. **WHERE:** 04-10 Bugis+, 201 Victoria Street MRT: Bugis **OPEN:** 11.30am to 3pm; 5pm to 10pm (Mondays to Fridays); 11.30am to 10pm (Saturdays and Sundays) **INFO:** facebook.com/unaunang

**PREMIUM BURGERS AT WOLF BURGERS**

Quick service burger joint Wolf Burgers is offering a premium selection of burgers. Wagyu Beef Burger (\$14.90, above left) features a juicy wagyu beef patty with melted mature cheese, accented with a secret-recipe in-house sauce

and caramelised red onions which are slow-cooked for two hours. The patty is a little under-salted for my liking but those who like full-on beefy flavours may like this burger. The Dry-aged Beef Burger (\$17.90, above centre) is made using Australian beef that is dry-aged for 30 days. The dry-ageing process

allows enzymes in the meat to break down connective tissue in the muscle, resulting in more tenderness and flavour. The patty is topped with homemade chipotle mayo, cheese and pickled onions. There is also King Salmon Burger (\$14.90, above right), where the patty is made from chilled salmon that is

chopped and seasoned with ingredients including black pepper and fresh dill. **WHERE:** 01-05 Funan, 107 North Bridge Road **MRT:** City Hall **OPEN:** 8am to 10pm (Mondays to Fridays); 11am to 10pm (Saturdays, Sundays and public holidays)



**UNAGI DELIGHTS**

Enjoy grilled eel at new restaurant Una Una, which started operating at Bugis+ early this month and officially launches on Sept 5. The restaurant specialises in unagi dishes. Hitsumabushi (\$14.80+ for regular-size set, left foreground) is Nagoya-style charcoal-grilled eel, where the meat is grilled until it is crispy on the outside. Eat the eel with the rice, then add condiments such as wasabi and spring onion. Finally, add dashi (soup stock) to the rice and eel. The set is served with soup fragrant with yuzu. Una Una uses rice from Hokkaido which is smaller in grain size, but has a chewy texture. Also try the chef's pick of Unagi &

Salmon Ikura Ju (\$26.80+, background). The eel is grilled Tokyo-style and not meant to be crispy. It should be enjoyed with the unagi sauce that it comes with. The chopped salmon fried with shoyu and mirin is a tad overcooked but there is plenty of salmon roe. The Hokkaido Grilled Squid (\$14.80+), which features imported squid from Hokkaido that is grilled over charcoal, is worth ordering. The squid remains tender even at room temperature. **WHERE:** 04-10 Bugis+, 201 Victoria Street MRT: Bugis **OPEN:** 11.30am to 3pm; 5pm to 10pm (Mondays to Fridays); 11.30am to 10pm (Saturdays and Sundays) **INFO:** facebook.com/unaunang

**FOOD**

**PROMOTIONS**

**New Dishes, Children's Menu At Yun Nans**

The new dishes at Yun Nans at Jewel Changi Airport are century egg with grilled capsicum (\$6.90+), steamed red grouper with green peppercorns (\$48.80+), fried chayote with dried shrimp (dried chilli/garlic) (\$11.90+), spicy fish skin with jasmine petals (\$6.90+) and double boiled pear with golden fungus and snow lotus (\$5.90+). The children's menu makes its debut with Yunnan rice noodles with shredded chicken, shredded carrot and black fungus (\$7.80+) and shredded chicken congee (\$7.80+) - each selection comes with fresh fruit, corn cake and Ribena. **WHERE:** 02-217 Jewel Changi Airport, 78 Airport Boulevard MRT: Changi Airport **WHEN:** 11.30am - 10pm; weekends from 11am **PRICE:** \$5.90+ - \$48.80+ **TEL:** 6908-3677 **INFO:** facebook.com/yunnanssg

**The Alkaff Mansion Presents The Pintxo Exchange**

The event is organised with San Sebastian food tour guide Eskerne Falcon. The three pintxos featured are recreated by TXA's Basque chef Marta Elvira: Pintxo de Foie, from Txuleta bar and restaurant (\$16+), as well as bacalao with green beans (\$15+) and scallops with dried fruit (\$17+) from Casa Urola. Customers who make a table reservation will get a complimentary glass of Basque cider and a welcome pintxo. **WHERE:** TXA Pintxo Bar, Level 1 The Alkaff Mansion, 10 Telok Blangah Green MRT: Telok Blangah **WHEN:** Till Sun **PRICE:** Call to inquire **TEL:** 8123-8484 **INFO:** E-mail eat@txapintxobar.sg

**Jade Restaurant's New Heritage Menu: Flavours Of Nostalgia**

Chef Leong Chee Yeng, the Chinese executive chef of Jade Restaurant, presents The Fullerton Flavours Of Nostalgia Heritage Menu, which is derived from the flavours of yesteryear. Start with River Rhapsody, a dish of Singapore chilli prawns, stuffed youtiao with cuttlefish paste

in sweet and sour sauce and crispy ha cheong chicken. Other highlights include steamed silver perch, pork ribs in Sarawak white pepper cream, wok-fried Boston lobster with duo noodles and coconut iced shaving. **WHERE:** The Fullerton Hotel Singapore, 1 Fullerton Square **MRT:** Raffles Place **WHEN:** 11.30am - 2.30pm, 6.30 - 10.30pm **PRICE:** \$98+ a person (minimum two people) **TEL:** 6877-8911/8912 **INFO:** E-mail dining-rsvp@fullertonhotels.com

**Summerlong Sunday Vibes**

DJ JNR (aka Just Not Right) will play his soul-inspired music, which will be complemented by a special selection of kebabs, mains, mezze, sides, desserts and a kids selection. Highlights include grilled chicken kebab (\$10+), fried falafel kebab (\$10+), classic hummus (\$12+), corn fritters (\$17+), kale tabbouleh (\$15+), spiced broccoli, wagyu beef burger (\$25+) and grilled barramundi (\$32+). The dishes can go with cocktails (\$17+ a glass or \$60+ a jug), such as Summer Spritz and jalapeno margarita (\$17+ a glass/\$60+ a jug). **WHERE:** 01-04, 60 Robertson Quay MRT: Fort Canning **WHEN:** Sun, 5.30 - 10pm **PRICE:** Food \$10+ - \$32+, cocktails \$17+ a glass or \$60+ a jug **TEL:** 6235-1225 **INFO:** www.summerlongsg.com

**Mala Claypot And Beer Sets At Andaz Singapore**

Sweat it out at Auntie's Wok & Steam as Andaz Singapore launches Auntie's mala claypot and beer sets. Choices are barramundi, Kurobuta pork collar and Australian wagyu beef, stir-fried with lotus root slices, shimeji mushrooms, wood ear mushrooms and cabbage in chilli-laden sauce. The set comes with a side of firecracker fried chicken, steamed rice and an ice-cold bucket of four Andaz pale ales. **WHERE:** Andaz Singapore, 5 Fraser Street MRT: Bugis **WHEN:** From Mon, noon - 10pm **PRICE:** \$60+ (serves two people) or \$25+ (single) **TEL:** 6408-1288 **INFO:** andazsingapore.com

**Shikoku Gourmet Fair At Sun With Moon**

The fair features Shikoku's four prefectures - Kagawa, Kochi, Ehime

and Tokushima - and their signature culinary highlights and attractions. Highlights include Kagawa's Anago Sansho Sukiyaki (\$26.80+) and Kakiage Hiyashi Sanuki Udon (\$14.80); Sun-style Tokushima ramen (\$16.80+), Ehime's Uwajima-style Tai Meshi (\$15.80+), Sun-style Tonkuri Kamameshi (\$22.80+) and Jyako Katsu (\$6.80+); and Kochi's Katsuo (bonito) Tatakai (\$15.80+). **WHERE:** 03-15 Wheelock Place, 501 Orchard Road MRT: Orchard **WHEN:** Aug 31 & Sept 1, Sept 14 & 15: 1 - 2pm **PRICE:** \$6.80+ - \$26.80+ **TEL:** 6733-6636 **INFO:** E-mail info@sfb.com.sg

**Nostalgic Weekend High Tea Buffet At Atrium**

The Atrium's 22m-long bar will feature a spread of English and Peranakan signatures, such as nonya curry chicken with house-made French baguette, prawn laksa, popiah, kecap manis chicken skewers, tuna mushroom feuillette, foie gras terrine, fig marmalade on brioche crostini, mini wagyu beef sliders, zucchini and Emmental quiche. **WHERE:** Level 1 Pan Pacific Singapore, 7 Raffles Boulevard MRT: Promenade **WHEN:** Sat & Sun (from Sept 7): 2.30 - 5.30pm **PRICE:** \$50+ a person **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

**Soi Thai Soi Nice's Thai-Teochew Menu**

Soi Thai Soi Nice is introducing Teochew cuisine such as Royal Thai fish head hotpot and Royal Thai seafood porridge (both \$38.80+ for two people). On the revamped menu are also Aroi-Mak-Mak Thai-Teochew dishes such as braised pork knuckle (\$18.90+), Thai Gong Bao crab (\$24.90+) and smoky grilled whole squid (\$15.90+). The restaurant will also be serving Royal Thai Mookata (\$38.80+ for two people, from Sept 1, only at Seletar Mall). **WHERE (MRT)/TEL:** 01-29 The Seletar Mall (Sengkang, Fernvale LRT) /6581-2190; 03-21 Jem (Jurong East/6339-1391) **WHEN:** 11.30am - 10pm (Seletar Mall from 11am on weekends and public holidays) **PRICE:** Hotpot, porridge, mookata: \$38.80+ (for two people); dishes: \$15.90+ - \$24.90+ **INFO:** facebook.com/SoiThaiSoiNice

**WINE/WHISKY EVENTS**

**BenRiach Whisky Dinner At TungLok Signatures**

Chips, crispy roast pork belly and deep-fried fish skin with salted egg yolk - paired with BenRiach Heart of Speyside - will be served at the reception. 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 iberico pork. The featured whiskies are BenRiach 10, 12 (Sherry Wood), 21 and 25 years. **WHERE:** 02-18 Orchard Rendezvous Hotel, 1 Tanglin Road MRT: Orchard **WHEN:** Wed, 7pm **PRICE:** \$168+ a person (\$134.40+ for payments by Citi Credit Cards) **TEL:** 6319-4038 **INFO:** E-mail asianmasters@sph.com.sg

**Dinner At Zafferano With Library Wines From Italy**

The four-course menu will feature dishes such as hand-cut beef tenderloin tartare (paired with 2010 Calcagno Nerello Mascalese Feudo di Mezzo IGT), house-made ravioli with guineafowl stuffing (2007 Pinino Brunello di Montalcino, Pinone Riserva DOCG) and charcoal-grilled lamb rack (2001 Franco Martinetti Monferrato Rosso Sul bric DOC). **WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay MRT: Raffles Place **WHEN:** Thu, 7pm **PRICE:** \$143 (\$114.40+ for HSBC cardholders) **TEL:** 6319-4038 **INFO:** gustoitaliano.com.sg

**MID-AUTUMN FESTIVAL**

**Banana Chocolate Mooncake From Grand Mercure Roxy**

Banana chocolate is the highlight of this year's mooncake offerings by Grand Mercure Singapore Roxy, together with other new snowskin flavours of sea salt caramel, sakura and green tea with melon seeds (from \$6.50+ a piece, \$50.80+ for a box of eight). Lychee martini (with alcohol) and durian make a return. For the traditional baked mooncakes with semi-sweet white lotus, signature variants are white lotus with macadamia nuts, imperial assorted

and white lotus with single yolk (from \$13+ a piece, \$49+ for box of four). **WHERE:** Lobby Booth, Wave Cafe (Level 1) or Jia Wei (Level 2), Grand Mercure Singapore Roxy, 50 East Coast Road MRT: Eunos/Dakota **WHEN:** Till Sept 13 **PRICE:** Baked: \$7+ - \$15 a piece, \$49+ - \$55+ a box of four pieces; snowskin: \$6.50+ - \$7+ a piece, \$50.80+ - \$53.80+ a box of four pieces **TEL:** 6340-5882 **INFO:** grandmercuresingapore.com.sg

**Kiwi Dragonfruit Manuka Honey Snowskin From Goodwood**

Goodwood Park Hotel's creations include new handcrafted snowskin mooncakes - Kiwi dragonfruit manuka honey (\$56+, 4pcs/\$36+, 2pcs) and the premium duo: mao shan wang and black thorn durian (\$62+, 2pcs). The blue pea flower with white lotus seed paste and melon (\$66+, 4pcs/\$43.80+, 2pcs) makes its return. Traditional baked mooncakes (\$60+ - \$74+, 4pcs; \$38+ - \$46+, 2pcs) are also available as a combo (\$66, 4pcs). There is also the traditional piglet biscuit filled with lotus seed paste (\$8+ a piece). **WHERE:** Goodwood Park Hotel, 22 Scotts Road MRT: Orchard/Newton **WHEN:** Till Sept 13; The Deli (9am - 9pm) **PRICE:** Various prices **TEL:** 6730-1868 (general), 6730-1867 (corporate) **INFO:** E-mail mooncake@goodwoodparkhotel.com; order online at festivepromotions.goodwoodparkhotel.com (by Sept 6, 5pm)

**SINGAPORE GRAND PRIX**

**Sunday Brunch, Bubble-Lift Race, Staycation At Pan Pacific**

Pan Pacific Singapore is offering a Night Race Track-facing Room Package and holding Bubble-Lift races during the Singapore Grand Prix period. It also has a Sunday Brunch buffet on race day, which will feature dishes such as sous vide citrus thyme crayfish, pan-seared foie gras, beef prime ribs and mala pepper crabs. **WHERE:** Level 1 Pan Pacific Singapore, 7 Raffles Boulevard MRT: Promenade **WHEN/PRICE:** Sept 22: Brunch noon - 3.30pm, \$158+ a person, \$79+ a child **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com