

FOOD

PROMOTIONS

Eclectic Celebration Of Flavours At Resorts World Sentosa
With Chef Richard Van Oostenbrugge And Friends
 Three critically acclaimed celebrity chefs will showcase specially curated menus inspired by their diverse ethnic roots. The four-day event will feature two six-course menus, starting at table65, where chef Richard van Oostenbrugge will collaborate with countryman Thomas van Santvoort on their

proudent Dutch signatures (\$188+). He will then collaborate with chef Sam Leong at Forest for a menu (\$138+) featuring both modern Chinese and European dishes. **WHERE:** table65, Level Hotel Michael, 8 Sentosa Gateway, Forest, Level 1 Equarius Hotel, 16 Sentosa Gateway. **WHEN:** Richard van Oostenbrugge x Thomas van Santvoort Wed - Sept 20, 6-10pm; Richard van Oostenbrugge x Sam Leong Sept 21, 6pm. **PRICE:** table65: \$188+, Forest: \$138+; wine option available at \$38+ for six glasses (table65) or \$88+ for four glasses (Forest). **INFO:** table65: 6577-7939, Forest: 6577-7939. **E-mail:** table65@wsevents.com; Forest: 6577-7788. **E-mail:** forest@wsevents.com

Ginger At Parkroyal On Beach Road Presents Seafood In A Pan

Dishes at this buffet spread include an Asian-flavoured seafood paella, which features laksa, mee siam or assam curry-flavoured paella based on rotation. Other seafood specialties include Claypot Crab Tuk, grilled river prawns, Singapore prawns, Singapore chili crab and salted egg pork crab. **WHERE:** Level 1 Parkroyal on Beach Road, 7500 Beach Road. **WHEN:** Fri Sept 22, noon-12:30pm (weekends), 6-10pm (Fri-Sun) **PRICE:** Lunch: \$58+ (adult), \$34+ (child). **TEL:** 6505-5700. **E-mail:** dining-prmo@parkroyalhotels.com

Flavours Of Thailand At Ellenborough Market Cafe

Get a taste of Thai cuisine at Ellenborough Market Cafe, which features a variety of Thai dishes with creations such as Tom Kah Gai (coconut-based tom yam with chicken), Yum Wam (Green Mango Salad), Som Tum (Green Papaya Salad) and Fried Thai Prawns Cake. Other dishes include steamed chicken, tamarind prawns, Thai red pork tokat tokat (fried fish cake) and Thai pork tokat (fried pork). **WHERE:** Level 1 Swissotel Merchant Court, 20 Merchant Road. **WHEN:** MRT: Clarke Quay **WHEN:** Till Sept 29, noon-2:30pm (buffet lunch) & 6-10pm (buffet dinner). **PRICE:** \$52+ (lunch) & \$68+ (dinner), half price for children dining 12 and below. **INFO:** e-mail: dining.mercantcourt@swissotel.com

Kitchen Movements - Green Is The New Meat

Kitchen Movements is a series of events which aims to shine the spotlight on home chefs by bringing them together in friendly competition. The third event in the series is created for the public to savour home-cooked food, bond as a community and participate in giving back to the local community by choosing charity. This year, the beneficiaries are Daughters of Tomorrow, which builds livelihoods for low-income women in Singapore. **WHERE:** Cockyn Inn, 01-31/34 Chinatown Road. **WHEN:** MRT: To Payoh **WHEN:** Oct 7 - 10pm **PRICE:** \$89 **INFO:** greenmeatpeaks.com

Lobby Lounge's Classic Afternoon Tea: Origins

Among the highlights of executive Afternoon Tea Origins are Peach Panna Cotta, chestnut, chocolate lemongrass pineapple cake and buttercream cake. Other items include Bacon Onion Quiche and Wild Mushroom Cappuccino with White Truffle Cream, and Smoked Chicken, Chicken Floss and Cole-slaw on Charcoal Bun. **WHERE:** Level 1 InterContinental Singapore, 80 Middle Road. **WHEN:** MRT: Bugis **WHEN:** Till Oct 12, 5-5pm **PRICE:** \$78+ for two, \$108+ includes two lobes of Taittinger Brut Champagne. **TEL:** 6525-1000. **E-mail:** lobbylounge@intercontinental.com

Autumn In Hokkaido Afternoon Tea At Crossroads Bar

The Hokkaido-themed Afternoon Tea features items such as Salmon Noodle Salad, Seared Wagyu Beef Sandwich, Hokkaido Angin Open Bread, Hokkaido Sandwich, Fried Shrimp Sandwich, Seared Wagyu Beef Sandwich, Salmon Teriyaki Sandwich with

avocado. There will also be pastries such as Yuzu Citrus Scones paired with clotted cream and preserves; Hokkaido chiffron cupcakes; Japanese-style Lavender Roll; Hokkaido Strawberry Eclair; and Green Tea Egg Tart consisting of the traditional silky egg tart infused with green tea. **WHERE:** Level 1 Swissotel Merchant Court, 20 Merchant Road. **WHEN:** MRT: Clarke Quay **WHEN:** Till Nov 30, 3-5pm **PRICE:** \$42+ a person (minimum two people). **TEL:** 6239-1847/1848 **INFO:** E-mail: dining.mercantcourt@swissotel.com

Executive Five-Course Set Lunch At Mitzo

This new executive set lunch is curated by executive chef Nicky Ng, starting with a choice of two steamed, baked or fried dim sum. Pair the dim sum with the second course - a choice of Abalone Soup of the Day or Fish Maw Soup of the Day. For the third course, dig into a Cheese Baked Seaweed Lobster or Steamed Black & White Garlic Lobster. A non-seafood choice of Truffle Beef with seasonal greens is also available. Rounding off the savoury dishes is a choice of Seabass with Udoin in Bonito Egg Sauce or Seabass with seared rice or steamed rice. End off with dessert of the day, served with Petit Fours. **WHERE:** Level 4 Grand Park Orchard, 470 Orchard Road. **MRT:** Somerset **WHEN:** Noon to 2:30pm, weekdays except public holidays **PRICE:** \$48+ a person (minimum of two to dine). **TEL:** 6603-8555. **INFO:** E-mail: rsvn@mitzo.sg

WINE/WHISKY EVENTS

A Rhone Valley Treasure: Pierre Amadieu

Founded in 1923, Pierre Amadieu is a winery in the village of Gigondas in France's southern Rhone wine region. New Urban presents two wine-pairing sessions featuring the winery's fine wines and local dishes. Cotes Du Rhone Rouleupier Blanc is paired with Impossible Meat Fries and washed down with Bak Kut Teh Shooters, and Le Pas de l'Aigle will go with Pork Knuckle done two ways - braised and crispy German-style. **WHERE:** New Urban, 02-01B Chimes, 30 Victoria Street, Bras Basah. **City Hall **WHEN:** Sept 24, 7-9pm. **WHERE:** Ellenborough Market Cafe, Singapore at Zhongshan Park, New Urban Zhongshan Park, 16-AH Woodlands. **MRT:** Novena/Toa Payoh **WHEN:** Sept 25, 7:30pm **PRICE:** \$98+ a person. **TEL:** 3740-1670 **INFO:** e-mail: makani@newurbanfood.com**

Whisk'it Away At Ginet's Restaurant

Ginet's new menu special is a whisky-infused, 70-day aged grain-fed Angus prime rib (\$148+) for sharing plus three courses with three sauces and a choice of three sides. Pair the dish with varied whisky selections by Bacardi & Martell brand ambassador Mike Cheong, who puts a spin on the classic Matchstick Sazerac and smooth Dewar's Highland. There will also be a one-night-only four-course menu (\$88+ a person) designed around whiskies and cheese unique blends. **WHERE:** Level 1, 200 Middle Road. **MRT:** Rochford/Bencoolen **WHEN:** Till Sept 30, 6pm-7:45pm **PRICE:** \$148+ (four-course menu), \$88+ (one-night-only four-course menu). **TEL:** 6809-7389 **INFO:** www.randlab.com/ginet-sg

OKTOBERFEST

Pan Pacific Singapore's "Prost" To Oktoberfest 2019

Celebrate with a barbecue offering unlimited hot plate dishes such as Schweinshaxe (roast pork), Schmitzel (crumbed chicken), Assorted Wurstl with Sauerkraut (veal bratwurst/nurbsberger/bockwurst), Raucherforelle (smoked trout with almond butter) or classic barbecue staples such as Char Grilled Worcestershire and Mustard Marinated Beef Flank Steak and Tiger Prawns. There will also be quintessential German beer from Erdinger. There will be selection, **WHERE:** Level 4 poolside patio, Pan Pacific Singapore, Marina Square, 1 Raffles Boulevard. **WHEN:** Sept 20-26 (Fri-Sat), beer selection from Mon (daily). **PRICE:** food and drink: \$78 (adult), \$39 (child aged six to 12); Erdinger beer selection: \$12 a glass; Erdinger Weissbier, Erdinger Dunkel, 1440 (combo) package of up to four glasses, 4 - 8pm, \$80 (two package of up to eight glasses). **TEL:** 6825-1040 **INFO:** e-mail: dining.pps@panpacific.com

SINGAPORE GRAND PRIX CELE 2019

Nightlife destination Ce La Vi presents a menu featuring regional contemporary Asian cuisine with a speciality washed lamb shoulder. The set menu is by Ce La Vi's chef de

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



DINING HALL OF LE PETIT CHEF

With modern technology, an ordinary meal can be transformed into a magical experience. That is how it feels with Le Petit Chef, which is experiential dining that combines food and theatre through the use of digital projection. In a darkened room called La Cave, which is also the wine cellar for the Grand Hyatt Singapore's mezzanine restaurant, diners sit at a long table with a leather-bound book in front of them. They open the book and, suddenly, a tiny figure pops up (right) and a story book comes to life with realistic 3D projection mapping. It is the story of Le Petit Chef, billed as the world's smallest chef and the animated figure is only 58mm tall.

He tells of how he travels round the world - from his home in France to Arabia, India and China - and how his culinary adventures inspired him to open a restaurant. At each stop, a course is served with dishes from that country prepared by the Grand Hyatt chefs. There are six courses, which include dishes such as bouillabaisse terrine, beetroot falafel, buttermilk chicken with naan and a steamed lobster or barramundi. There is also an interesting lobster ginger sorbet with chilli oil that is cold and hot at the



THE CHILDREN'S MENU COSTS \$88

The children's menu costs \$88 and there is also a vegan menu at \$188. **WHERE:** La Cave, Grand Hyatt Singapore, 10 Scotts Road. **MRT:** Orchard **WHEN:** Till Dec 30, noon 6 and 8pm (limited to 16 diners a session) **PRICE:** Marco Polo's Journey (\$188), Marco Polo's Expedition (\$288), Marco Polo's Kid's Adventure (for children age four to 12) \$88 and Marco Polo's Vegan Voyage (\$188) **INFO:** For reservations, go to lepetitchef.singapore and grand-hyatt-singapore

GOOD VALUE CELEBRATION MENU AT WAN HAO

Wan Hao Chinese Restaurant was recently voted one of the top 32 restaurants and bars under the Marriott International's group of hotels in the Asia-Pacific region. To celebrate, it is featuring a special menu for just one week that offers very good value for money. Priced at \$108 a person, the five-course menu features ingredients such as fish maw and a whole dried abalone. Many of the courses mesh two items together, so it's almost like having a 10-course meal. Examples are Braised Beef Short Rib With

wrapped around a piece of cambert cheese and grill. The smoked ajitama egg (\$2.30) is wonderful to eat with noodles. It is smoked with cherry blossom wood chips and the soft orange yolk is heavenly. You can also get the spicy maw saba pie (\$9.50), which is a meal in a pie. **WHERE:** Order for delivery through the Kemono app or on WhatsApp 8600-5997 (payment through credit card) **WHEN:** 11am to midnight daily

TEL: 6508-2188 **INFO:** reservation-sg@celavi.com

Sky Garden City 2019

Mexican restaurant Chim's will be hosting five nights of themed parties. The F1 themed menu on the fifth night (Sept 22) will feature dishes inspired by F1 races such as lamb chops, such as Crispy Chili Crab Baby Chinchanga (\$18+), inspired by the



WAKE UP FOR WEEKEND BRUNCH AT PS.CAFE ANN SIANG

The new brunch menu at PS.Cafe Ann Siang Hill has some dishes worth getting out of bed on weekends for. Available on Saturdays and Sundays from 9.30am, the menu features some Asian-influenced dishes geared towards local palates. A favourite is Wok Smoked Paella (\$16, left), which is like a cross between paella and fried rice. It is delicious and comes with prawns, calamari, clams and chorizo. Fried Laksa Noodles (\$14, above), with prawns, quail egg and fish cake, are very appealing too. Like that the noodles are not too oily and are just spicy enough.

For Western fare, get Smoked Burrata Cheese (\$15), a wholesome dish that comes with heirloom tomatoes, basil pesto, rocket leaves and capers. And the Grilled Cheese Toasties (\$12) are pretty good too. **WHERE:** PS.Cafe Ann Siang Hill, 45 Ann Siang Road. **TEL:** 02-0271 Tanjong Pagar **WHEN:** Weekends, 9.30am to 4pm **TEL:** 9797-0648

Sh-Cha Saba and Braised Premium Abalone With Kombu Sauce (left), and Wok-Fried Rice With Crab Meat in Mini Pumpkin and Crab Cakes With Pumpkin Sauce. Other dishes include Double-Broiled Fish Maw with Boletois Mushroom in Almond Superior Soup and Assorted Mushroom Dumpling. Dessert is a refreshing Chilled Flower Tea Jelly With Rosella Sorbet and Bird Nest Custard Puff. **WHERE:** Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel, 30 Orchard Road. **MRT:** Orchard **WHEN:** Sept 30 to Oct 31, 11am to 10pm **PRICE:** \$188 a person **TEL:** 6831-4605

Sh-Cha Saba and Braised Premium Abalone With Kombu Sauce (left), and Wok-Fried Rice With Crab Meat in Mini Pumpkin and Crab Cakes With Pumpkin Sauce. Other dishes include Double-Broiled Fish Maw with Boletois Mushroom in Almond Superior Soup and Assorted Mushroom Dumpling. Dessert is a refreshing Chilled Flower Tea Jelly With Rosella Sorbet and Bird Nest Custard Puff. **WHERE: Wan Hao Chinese Restaurant, Singapore Marriott Tang Plaza Hotel, 30 Orchard Road. **MRT:** Orchard **WHEN:** Sept 30 to Oct 31, 11am to 10pm **PRICE:** \$188 a person **TEL:** 6831-4605**

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PHOTOS: GRAND HYATT, PS.CAFE, SINGAPORE MARRIOTT TANG PLAZA HOTEL, KEMONO