

**FOOD**

**PROMOTIONS**

**The Magnificent Odyssey Brunch At The Clifford Pier**

This brunch features fresh seafood such as chilled snow crab leg, boston lobster and poached tiger prawns. A carving station will serve tender braised lamb shank with gremolata; herb and spice roasted ribs and crackling pork belly flavoured with paprika and cayenne pepper; and baked giant sea bass scented with lemon. There are also live stations and a wide range of desserts. The buffet spread includes free-flowing alcohol-free wine, cocktails, spirits and beer (\$168++) or free-flowing Veuve Clicquot Yellow Label Champagne, cocktails, premium wines, spirits and beer (\$238++).  
**WHERE:** The Fullerton Bay Hotel, 80 Collyer Quay  
**MRT:** Raffles Place  
**WHEN:** Sun, 12.30 - 4pm  
**PRICE:** \$168++ - \$238++ (adults); \$74++ (children)  
**TEL:** 6877-8911/8912 **INFO:** E-mail dining-rsvp@fullertonhotels.com

**Braci Autumn '19**

Braci showcases the best of the upcoming Fall menu with this one-night-only five-course degustation menu. Expect seasonal game like venison and pigeon, while unctuous fruit such as persimmon, dates and nuts contrast with bright citrus. These dishes will be available on the main dinner menu for the duration of the autumn/winter season.  
**WHERE:** Levels 5&6 52 Boat Quay  
**MRT:** Clarke Quay/Raffles Place  
**WHEN:** Thu, 6pm **PRICE:** \$198++  
**TEL:** 6866-1933  
**INFO:** E-mail book@braci.sg

**La Brasserie Shines The Spotlight On Iberico Pork**

Iberico pork is prized for its rich flavour, being from the free-range breed of distinctive black pigs originating from Iberia on the border of Spain and Portugal. Menu highlights include charcuterie board (\$39++), Argentinian spice crispy fried Iberico ribs (\$48++) and truffled Iberico pork cordon bleu with Emmental cheese (\$50++). Guests can also enjoy a comprehensive sampling of Iberico pork dishes with a four-course set dinner (\$89++).  
**WHERE:** The Fullerton Bay Hotel, 80 Collyer Quay  
**MRT:** Raffles Place  
**WHEN:** Till Sept 29, noon - 2.30pm & 6.30 - 10.30pm  
**PRICE:** \$39++ - \$89++  
**TEL:** 6877-8911/8912  
**INFO:** E-mail dining-rsvp@fullertonhotels.com

**Whisk(y) Away At Ginett Restaurant & Wine Bar**

Ginett's new menu special is a whisky-infused, 270-day aged grain-fed Angus prime rib (\$148++ for a sharing plate) that comes with three sauces and a choice of three sides. Pair the dish with varied whisky concoctions by Bacardi-Martini brand ambassador Mike Cheong, who puts a spin on the classic Matchstick Sazerac and smooth Dewar's Highball. There will also be a one-night-only four-course menu (\$88++ a person) designed around whiskies and Cheong's unique blends.  
**WHERE:** Level 1, 200 Middle Road  
**MRT:** Rochor/Bencoolen  
**WHEN:** Till Sept 30, 6pm; four-course menu: Tue, 7pm  
**PRICE:** \$88++ - \$148++  
**TEL:** 6809-7989 **INFO:** www.randblab.com/ginett-sg

**Paradise Dynasty To Launch New Xiao Long Bao With A Mystery Flavour**

The mystery flavour of this new offering will be revealed only on Oct 11 and is available exclusively at Paradise Dynasty's outlet in Paya Lebar Quarter Mall during the promotional period. Diners who share a photo of their dining experience at the outlet on social media will enjoy a basket of the mystery flavour xiao long bao (five pieces) at only \$1++ instead of the usual \$7.80++.  
**WHERE:** 03-08 Paya Lebar Quarter Mall, 10 Paya Lebar  
**MRT:** Paya Lebar  
**WHEN:** Till Oct 13, 11am - 10pm (weekdays), 10.30am - 10pm (weekends & public holidays)  
**PRICE:** From \$1++  
**TEL:** 6971-6575  
**INFO:** www.paradisegp.com

**FESTIVALS**

**Singapore Vegan Festival**

The first vegan festival in Singapore, aimed at spreading awareness about plant-based food, will bring together some of the best plant-based food in the country. Also on offer will be an array of market stalls of vegan products, vegan food and beverages - think cashew cheese, dairy-free ice confectionary, vegan wines, almond cappuccinos, nut butters, tempeh, gluten- and dairy-free chocolate cupcakes, vegan doughnuts, infused olive oils and fresh organic vegetables.  
**WHERE:** Level 4 Atrium Ballroom, Raffles City Convention Centre, 252 North Bridge Road  
**MRT:** City Hall  
**WHEN:** Sept 29, 11am - 8pm  
**PRICE:** \$12 (pre-booking), \$15 (walk-ins)  
**INFO:** www.eatroamlive.com

**SINGAPORE GRAND PRIX**

**Skai Ultimate Brunch**

The dining concept at Singapore's tallest hotel Swissotel The Stamford is serving its Ultimate Brunch with views 70 floors above the city and racing action. The buffet brunch presents unlimited plated dishes and premium seafood on ice, paired with free-flow champagne, wines, cocktails and beers. An exclusive feature of this brunch will see executive chef Paul Hallett conceptualising a new range of hot and cold sharing plates, such as lamb rump in wasabi yogurt and chickpea ragu; and tiger prawns on a bed of kimchi rice and nori.  
**WHERE:** Level 70 Swissotel The Stamford, 2 Stamford Road  
**MRT:** City Hall  
**WHEN:** Tomorrow & Sun, 11am - 2pm  
**PRICE:** \$258++ a person  
**TEL:** 6837-3322  
**INFO:** E-mail skai@swisshotel.com

**Champagne Party Brunch**

Zafferano offers an Italian table brunch for the F1 weekend, accompanied by unlimited pouring of champagne. On the menu are four courses of Italian perennial favourites to be shared at the table as well as a main course by the live station and a spread of Italian sweets at the dessert bar.  
**WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay  
**MRT:** Raffles Place  
**WHEN:** Tomorrow, noon - 3pm, & Sun, 2 - 5pm  
**PRICE:** \$148++  
**TEL:** 6509-1488  
**INFO:** E-mail info@zafferano.sg

**FoodPicks**

**Hedy Khoo STFood Online Editor recommends**



**VALUE FOR MONEY AT IGOKOCHI DINING BAR**

Located at NEWest mall in West Coast Drive, Igokochi Dining Bar is a casual Japanese restaurant and bar that specialises in omakase meals and also provides affordable lunch options and izakaya items in the evening. The eatery is sectioned into a dining area that includes an 11-seat omakase counter and a bar area for those who want to chill over drinks and snacks after dinner. Those watching their diet may like the Low-carb Bento (\$24++), available from 11.30am to 2pm. It comes with five slices of sashimi, chawanmushi, agedashi tofu, shirataki noodles, konnyaku and a side of miso soup that is boiled from scratch. The Matsu Omakase dinner (\$98++, above), available from 6 to 11pm, offers value for money. You get a seasonal

appetiser, three types of sashimi, a steamed or fried dish, a grilled dish, five pieces of sushi, a soup and a dessert. The restaurant's seafood is airflown from Japan twice or thrice a week. The sashimi of shima aji and salmon belly are fresh-tasting. For the deep-fried item, the chef serves Japanese fig tempura as the fruit is in season now. The sushi comes with generous slices of fish and smaller portions of rice so you do not feel like you overate. Look out for the yuzu daikon (radish pickled with yuzu), which is pickled in-house. The daikon is crunchy and refreshing.  
**WHERE:** 01-98 NEWest, 1 West Coast Drive  
**MRT:** Clementi **OPEN:** 11.30am to 2pm (lunch); 5 to 10pm (dinner); 11am to 11pm (bar) (Mondays to Saturdays), closed on Sundays **TEL:** 6963-9430 **INFO:** www.igokochi.com.sg

ST PHOTOS. HEDY KHOO



**FARMERS AND CHEFS GOES BACK TO BASICS**

Farmers and Chefs, an outdoor dining concept in Shenton Way, provides welcome respite for those who want back-to-basics fuss-free food. Chef Wong Kian Wai, 38, avoids using monosodium glutamate in his cooking. Instead, he uses ingredients such as fresh oregano and thyme. Prices are nett. A new item is The Farmer's Breakfast (\$10, centre) of sous-vide herbed boneless chicken thigh slices - they turn out slightly overcooked - served with creamy scrambled eggs topped with clarified butter and hand-grated rosti with a dollop of the restaurant's trademarked Farmer's Soy Mayonnaise. The eggs are a tad undersalted for my taste, but it is part of the restaurant's theme to go light on the seasoning. Go for the Kurobuta Pork Loin (\$18, left), featuring Australian pork which is pan-fried and seasoned with fresh thyme and garlic. The pork is lean, yet flavoursome. The Pan-seared Salmon With Special House Sauce Rice Bowl (\$12, right) is also a tasty option for those who want a filling meal, complete with an onsen egg.  
**WHERE:** 01-04 Singapore Conference Hall, 7 Shenton Way  
**MRT:** Tanjong Pagar **OPEN:** 8am to 8pm (weekdays); 9am to 8pm (Saturdays), closed on Sundays **TEL:** 6721-9398



Le Taste's (clockwise, from far left) Mentaiko Salmon Pasta, Cereal Mayo Chicken Cutlet and Grilled Chicken Chop With Black Pepper Sauce.

**LE TASTE'S WESTERN FUSION OFFERINGS**

For oversized portions of Western fusion grub that start at \$6 a plate, head to coffee-shop stall Le Taste in Foch Road. If you can overlook the tacky stall name and the equally tacky choice of plates (faux stoneware), the dishes of stall owner and chef James Soh, 32, may surprise you. The Grilled Chicken Chop (\$6) is crispy at the edges, but slightly overcooked from the pan-frying. What stands out is the black pepper sauce which is made in-house. Mr Soh offers a choice of black pepper sauce and mushroom sauce which he prepares himself. He uses the reduction method of cooking the sauce and does not use thickeners such as flour. He recommends the stall's popular Cereal Mayo Chicken Cutlet (\$6.50), but I feel that the cereal and mayonnaise mask the crispy and flavourful cutlet. The meat, marinated in a concoction, which includes har cheong powder, and coated in a flour mix that contains curry powder, turns out beautifully fried with a juicy interior. I suggest you order the chicken cutlet plain.  
**WHERE:** 01-04, Bistro 8, 30 Foch Road **MRT:** Lavender **OPEN:** 11 to 1.30am (Sundays to Thursdays); 11 to 3.30am (Fridays and Saturdays) **TEL:** 9018-6620



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INCHI CHUA



**18**  
 OCTOBER  
 2019  
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 7.00PM to 11.00PM

www.rafflesfestival.com.sg