

FoodPicks

Hedy Khoo STFood Online Editor recommends



GRADE A FOOD AT PROFESSOR BROWN BISTRO

At Professor Brawn Bistro at the Enabling Village in Lengkok Bahru, you get that relaxing weekend feeling even if you are there for lunch on a work day.

The loft-like, light-filled bistro is spacious and gives off homely vibes.

The eatery is the third and newest social enterprise outlet by the Autism Resource Centre. It provides job and social integration opportunities for people with special needs, with a mission to provide affordable good food with an inclusive workforce.

Be prepared to wait during peak hours, but when the food arrives, you will not be disappointed.

While the items may sound run-of-the-mill, Professor Brawn Bistro executes classics competently with close attention to detail. Prices are nett.

An impressive highlight is the Cream Of Mushroom Soup (\$6.90), made from three types of mushroom which are hand-chopped, not blended. The result is a perfectly textured soup. There is also hand-chopped mushroom that is sauteed and added as a garnish.

As many food and beverage outlets take the easier way out by serving ready-made mushroom soup, you have to give Professor Brawn Bistro credit for making it from scratch.

The All-Day Breakfast Set (\$15.50), which is unique to this outlet, features lusciously creamy scrambled eggs. The sausages are cooked to a Goldilocks doneness and the accompanying salad leaves are fresh and crisp.

Worth a mention is Grilled Chicken With Truffle Sauce (\$13.90). The crispy chicken thigh looks deep-fried, but is actually grilled. Expertly floured, it is cooked on a griddle to a sizzling crispness, minus the grease.

WHERE: 01-17 (Academy Block), Enabling Village, 20 Lengkok Bahru **MRT:** Redhill
OPEN: 11am to 4pm (weekdays); 9am to 4pm (Saturdays and public holidays); closed on Sundays
TEL: Call 8321-2204 or e-mail info@profbrawn.com.sg
INFO: profbrawn.com.sg

Above, clockwise from top: Cream Of Mushroom Soup, All-Day Breakfast Set and Grilled Chicken With Truffle Sauce.

ST PHOTOS: HEDY KHOO



FRESH-TASTING CASUAL MEXICAN FARE

This fast-casual joint will change your mind if you are the type who usually avoids fast food.

Mad Mex at Marina Bay Financial Centre Tower 3 is the first outlet here by the Australia-based brand of quick-service Mexican food with an emphasis on using real and healthy ingredients. Prices are nett.

The Burrito (above, bottom right, \$8.90 for small, \$11.50 for regular) is a soft flour tortilla with a filling of brown rice, black beans, lettuce, cheese, pico de gallo and sour cream. Pico de gallo is fresh salsa made from diced tomatoes, onions, green jalapenos, fresh coriander, lime juice and salt.

You get a choice of filling – chicken pollo, Veracruz tofu, chicken chorizo

or beef. The beans – pressure-cooked with chipotle, garlic, onion and cumin – are moist, tender and addictively tasty.

The Quesadilla (above, top right, \$11.50) is toasted soft tortilla with cheese, sauteed onion and capsicum, sour cream, your choice of filling and salsa. The Grande Melt (above, top left, \$12.50) is similar to the Burrito, but comes hot and toasty.

The eatery has vegan and veggie options and does not use pork or lard. **WHERE:** 02-05 Marina Bay Financial Centre Tower 3, 12 Marina Boulevard **MRT:** Downtown **OPEN:** 8am to 8pm (weekdays); closed on weekends and public holidays
INFO: www.madmex.com.sg, www.facebook.com/madmexsingapore



UDON IN HAWKER FARE-INSPIRED FLAVOURS

From now till Jan 12 next year, you can tuck into udon flavours inspired by hawker fare at speciality udon house Udon Kamon.

Udon Kamon takes pride in its sanuki udon – a type of thick, squarish udon with flat edges that is popular in Japan's Shikoku region.

The restaurant's sanuki udon is handmade in-house daily.

The Dark Sauce Dry Udon (above, \$10.80++) is inspired by Kuala Lumpur's chilli ban mee. Sanuki udon is served with stir-fried minced meat, crispy anchovies and beautifully blanched xiao bai cai. The dark sauce is a concoction of kecap manis (sweet dark soya sauce), soya sauce and oyster sauce.

The restaurant prepares its chilli in-house, using dried chilli paste, belacan, dried prawns, candlenuts, shallots, ginger and onion.

Ipo Style Chicken Udon (\$10.80++) is chicken thigh steamed with ginger and Japanese leek, then dressed in light soya sauce and sesame oil.

I find the starchiness of the chicken stock-based gravy to be a little overwhelming for the thick udon, though.

WHERE: 03-315 Suntec City, 3 Temasek Boulevard
MRT: Promenade **OPEN:** 11.30am to 3pm, 5 to 10pm (weekdays); 11.30am to 10pm (weekends)
TEL: 6266-5338
INFO: www.facebook.com/udonkamonsg

FOOD

PROMOTIONS

New Offerings From Tenjin

The Tempura Moriwise (\$24.80) features premium ingredients such as anago (eel), crab leg, prawn and fish. Each set comes with warm housemade tentsuyu sauce, kyabetsu salad and miso soup. For something different, diners can change their Hoshi-Jirushi rice to Inaniwa udon, which is served with a housemade mentsuyu sauce. For sides, tuck into Tenjin's seasonal sweet potatoes from Chiba prefecture (\$3).

WHERE: Tenjin, 03-08 Shaw Centre, 1 Scotts Road **MRT:** Orchard
WHEN: Noon - 3pm & 6.30 - 10.30pm daily **PRICE:** \$3 - \$24.80
TEL: 6887-5881 **INFO:** tenjin.com.sg

Herbs & Spices – High Tea

This high tea for spice lovers starts with the Madras Curry – a lamb pastilla drenched in red curry sauce made spicy with chilli powder and balanced with yogurt. Other dishes include the Thai Basil spring roll and Pink Peppercorn cheese mousse. There are also artisanal teas from Tea Forte.

WHERE: V Dining, 03-13 Scotts Square, 6 Scotts Road **MRT:** Orchard
WHEN: 3 - 6pm (weekends)
PRICE: \$48++ a person with free-flow coffee or tea, \$78++ a person with free-flow Cremant de Loire
TEL: 6950-4868 **INFO:** v-dining.com

New Cheesy Menu At Nando's

The popular fast-casual dining restaurant is introducing a new flavour bomb to its revamped menu – Peri-Peri Chicken with Cheese – along with eight new items, including a Crispy Cheese Thigh Burger, Caesar Pulled Chicken Wrap and Cheesy Peri-Peri Loaded Chips.

WHERE: All Nando's outlets including at B1-41 Nex, 23 Serangoon Central & 04-10/11 Plaza Singapura, 68 Orchard Road **INFO:** nandos.com.sg

Giro Pizza Sunday

The inaugural promotion offers hand-tossed pizzas made a la minute in an authentic Italian wood-fired oven and meticulously crafted by executive sous chef Fabio Granata and his team of master chefs. Pizzas are accompanied by the diner's choice of a refreshing beverage, including alcoholic ones. End the meal with tiramisu.

WHERE: LaBrezza, Level 2 The St Regis, 29 Tanglin Road **MRT:** Orchard **WHEN:** Sundays, 6.30 - 10.30pm **PRICE:** \$43++ a person **TEL:** 6506-6884
INFO: labrezza.com.sg

Midnight Chef's Table

Savour an intimate five-course dinner consisting of smoked chicken salad, short rib gyoza, pecan-crustured skate wing, St Louis pork ribs and classic key lime pie. Diners will also participate in an interactive blind tasting as they enjoy the course-by-course wine pairings.

One lucky winner with the right guesses will walk away with a prize, courtesy of Yardbird.

WHERE: Yardbird Southern Table & Bar, B1-07 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue
MRT: Bayfront **WHEN:** Thu, from 11pm
PRICE: \$198++ a person
TEL: 6688-9959
INFO: www.runchickenrun.com

HALLOWEEN

Lavo Halloween Dessert Platter

The platter of four sweet delicacies – consisting of Strawberry Cauldron, Broken Glass Muffin, Oreo Gravel and Brain Bites – is created by Lavo's executive chef Brendan Jennings.

WHERE: Lavo Italian Restaurant & Rooftop Bar, Tower 1 Marina Bay Sands, 10 Bayfront Avenue
MRT: Bayfront **WHEN:** Mon - Oct 31, 5pm - midnight **PRICE:** \$18++
TEL: 6688-8591
INFO: marinabaysands.com

Sub-Lime Halloween 2019

For Lime's fourth instalment of Halloween Scare-Feast, dishes include the Jack-O-Lantern Salad and Graveyard Cheese Platter for starters, seafood from the Ghost Ship Seafood Bar and Roadkill Roasted Baby Lamb from the Live Carving Station, as well as desserts like Zombie Brain, Witches Brew and Choco-nana Coffin.

WHERE: Lime, Parkroyal on Pickering,

3 Upper Pickering Street **MRT:** Chinatown **WHEN:** Oct 25 - 27, 6.30 - 10.30pm **PRICE:** \$88++ an adult, \$48++ a child **TEL:** 6809-8899
INFO: parkroyalhotels.com/lime

The Masqued Ball

Unravel the charm of Halloween at Adrift by David Myers, as the restaurant's signature The Masqued Ball returns for its fourth edition with a Day of the Dead theme. From 9pm, the restaurant transforms into a setting reminiscent of the traditional Mexican festival, which commemorates loved ones through colourful parades, song and dance. This year, Adrift collaborates with renowned tequila brand Codigo 1530. Partygoers can enjoy bottles of Codigo tequilas at \$250++ each, alongside a selection of shot specials as well as handcrafted margaritas with delicious tacos.

WHERE: Adrift by David Myers, Lobby, Tower 2 Hotel, Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 25, from 9pm
TEL: 6688-5657
INFO: marinabaysands.com

Halloween 2019: The Quilt

The first 100 guests at Marquee to arrive dressed in full costume will be granted free admission before 11pm. On Halloween, guests at Avenue are encouraged to dress in a witch theme and toast to the witching hour. The best-dressed party revellers at both venues stand to win attractive

prizes, including a staycation at Marina Bay Sands. **WHERE:** Marquee Singapore, B1-67 Galleria Level, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 26, from 10pm **PRICE:** \$48 online; \$58 at the door **TEL:** 6688-8660
INFO: marqueesingapore.com
WHERE: Avenue Singapore, Basement 3, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** Oct 26 & Oct 31, from 7pm **PRICE:** Contact Avenue for details **TEL:** 6688-8680
INFO: avenuesingapore.com

A Halloween Celebration At Peperoni Pizzeria

Taking centre stage this Halloween season is the Peperoni Haunted Pizza in three sizes: medium (\$19), large (\$24) and XXL (\$55). Pumpkin puree is used as the base and the pizza is topped with mozzarella, butternut, pepperoni, black olives and honey ham. For desserts, diners can indulge in Broken Glass Tortino (\$13), featuring a fluffy molten chocolate cake served with a scoop of classic vanilla ice cream punctured with broken sugar glass and drizzled with raspberry syrup.

WHERE: All Peperoni Pizzeria outlets including at B1-130 Suntec City, 3 Temasek Boulevard & Singapore Botanic Gardens, 1 Cluny Road **MRT:** Various **WHEN:** Till Oct 31
PRICE: \$13 - \$55
INFO: peperoni.com.sg