

FoodPicks

Tan Hsueh Yun Food Editor recommends



HAUTE DOSA

So I turn up at Como Cuisine for breakfast one weekday morning and find the place packed to the rafters with the ladies who lunch.

These women, perfectly dressed and coiffed, have breakfast in flocks too.

I had heard the restaurant serves a good thosai for breakfast. It is new on the menu, which was recently retooled to showcase signature offerings from Como's resorts and hotels around the world.

It takes a lot to tear me away from the delicious versions served at MTR and Saravana Bhavan in Little India, but I love thosai and have to try this one.

Choking back massive sticker shock, I order Masala Dosa (\$22, above). It comes from Como's property

in Cocoa Island in the Maldives.

It is smashing. The crepe is beautifully thin and crisp, lacy at the edges. The spiced potato filling has lots of oomph, as does the toor dhal curry, with okra and strips of kale. But really, I could give them both up and just have the crepe with lashings of coconut chutney. That chutney, thick, creamy and unabashedly rich, haunts my dreams. One of the wait staff offers more and I greedily say yes, happy to abandon lentils and potatoes.

I decide I could eat this for breakfast every day. And I will.

The minute I become a lady who lunches.

WHERE: Como Cuisine, 18A Dempsey Road

MRT: Orchard TEL: 1800-304-6688

AVAILABLE: 8am to noon (weekdays)

INFO: www.facebook.com/comocuisinesg

PHOTOS: COMO CUISINE, ST FILE, TAN HSUEH YUN

THE RIGHT RICE

Punchy chilli sauce – check. Tender, silky and flavourful chicken – check. Aromatic, fluffy rice – check on the aromatic, but the texture is terrible.

Nice try, I think to myself when I first taste Lucky Bird's Singapore Chicken Rice (\$7, far right). But the dish is such a simple one that the three main elements – rice, chicken and chilli – need to be perfect. But the rice grains are hard and unyielding. Unpleasantly chewy.

But the people behind this chicken rice kiosk in the newly opened Paya Lebar Quarter go back to the drawing board. Are there second chances to be had in Singapore's cut-throat food scene? Yes, when businesses get it right.

When I have the retooled version, it more than passes muster. Why? They use a different brand of rice. That has made a huge difference.

Now, I find it worthwhile telling you how that chilli sauce, with a lively kick from calamansi lime juice and vinegar, sings; and what a difference age makes to the taste of the chicken. Lucky Bird uses a French breed, grown without antibiotics or hormones. They are allowed to roam free and are alive for 75 days, about double the lifespan of most birds at slaughter. With age comes flavour.

For millennials and the grain bowl set, there is Okie Pokie Bowl (\$7.90, right top), chicken rice topped with salad; and Wrap N Roll (\$7.90, right), essentially a burrito. I'm not a millennial so I'll stick to rice, chicken and chilli. Dark soya sauce and ginger can come to the party too.

WHERE: Lucky Bird, 01-K4 Paya Lebar Quarter, 10 Paya Lebar Road MRT: Paya Lebar OPEN: 10.30am to 9.30pm daily INFO: www.luckybird.com.sg



COFFEE WITH KICK

It used to be that new coffee places would offer staples such as avocado toast and some rainbow concoction or other. These days, serious coffee places serve java, plus housemade kombucha and single origin teas.

One of these, Glyph at TripleOne Somerset, has become a hangout for me, together with Apartment in Lavender Street, which I wrote about some weeks ago. I love that they take their coffee seriously, but are not obnoxious about it, and are willing to answer my pesky questions. I learn so much on my visits.

However, the first drinks I have there are not coffee. The Kombucha (\$8) is made with snow and king chrysanthemum blooms. It has a complex, floral taste, with a hint of bitterness I cannot get enough of. Amazake (\$8) is similarly compelling, the sweet, comforting flavour of rice flooding my palate.

Glyph's Mocha (\$6.50) is an exercise in restraint. There is no hint of sugar, so the chocolate and coffee reign supreme. The same cannot be said of the Matcha (\$6), which lacks intensity. Since my first visit, I have had a tour of the coffee menu with Glyph's filter coffee. I can recommend the Ruby Hills from Myanmar (\$8, right above) with its tropical fruit notes.

While on leave, I spend an afternoon pairing the coffee with salt and I love how it enhances the brew. If the folks there disapprove, they are too polite to say.

The coffee cognoscenti will tell you that filter coffee brings out subtle notes in the beans. But sometimes, I like a kick in the head. The Ruby Hills in a white coffee (\$5.50) keeps me buzzing happily.

I find it hard, once I get settled in, to leave the place. As a bonus, there is a



small menu of eats. Until recently, the offerings were quirky, complicated and interesting. Now, the offerings are a lot simpler, sweet and savoury fillings for bread and croissants, to cater to office crowds who do not seek complexity at lunch time.

From the pared-down menu, I order a grilled cheese sandwich with cheddar, mozzarella and ham (\$10.50).

The cheese and ham are of the supermarket variety, but the rustic loaf is sliced to the perfect thickness – well, thinness – and crunches with every bite. That sandwich is definitely greater than the sum of its parts.

The drinks and the beautiful light flooding in from plate glass windows are what keep me going back.

WHERE: Glyph Supply Co, 01-06 TripleOne Somerset, 111 Somerset Road MRT: Somerset OPEN: 8.30am to 7pm (weekdays), 10am to 7pm (weekends) INFO: www.facebook.com/glyphsupplyco



EATING HISTORY

There is nothing imperial about Imperial Indulgence, a kiosk at Chinatown Point. I also have a hard time believing that anybody imperial would be clutching Jingzhou Goukui and eating it while walking.

But, I have to admit, the flatbreads (above) made to order at this humble kiosk are delicious.

Taking a bite, going by the story behind them, is like eating history. The flatbreads, from Jingzhou Gongan County in China, date back more than 2,000 years. Military strategist Zhuge Liang is said to have come up with the water-based dough as rations for his troops.

The flatbreads are hand-stretched, filled and then baked in a 300 deg C terracotta urn for two minutes. They emerge thin, crisp and delicious. There are four types of filling: Golden Pork, Hae Bee Hiam and Gula Malacca (\$4.80 each), and Salted Egg Chicken Floss (\$5.80).

You cannot go wrong with minced pork and I like how it adds some heft to the flatbreads. Hae bee hiam, being a finer texture, sort of blends into the dough. If you value crispness, this is the filling to get.

To wash it down, there is Wu Zetian Mountain Dates Milk (\$5.30), red date syrup smeared inside the cup, which is then filled with milk. It is not too sweet and the date flavour is not buried by milk. A little lighter, and with the sugar reined in tightly, is Guifei Red Treasures Tea (\$4.50), a red and chrysanthemum tea drink with red date syrup, cubes of jelly and wolfberries. Until Nov 25, buy any item from the menu and get a second item at half-price.

WHERE: Imperial Indulgence, B1-51A Chinatown Point, 133 New Bridge Road MRT: Chinatown OPEN: 10am to 10pm daily INFO: www.imperialindulgence.com

FOOD

PROMOTIONS

New Afternoon High Tea With Local Infusions

Lobby Lounge & Bar presents a new and expanded afternoon high tea menu. Combining the best features of a traditional tea with locally inspired treats, the three-tier serving platter is packed with 18 small bites.

WHERE: Lobby Lounge & Bar at Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road

MRT: Somerset/Dhoby Ghaut

WHEN: Noon - 5pm daily

PRICE: \$38++ for two

TEL: 6733-8333 INFO: E-mail info.hisnorchard@ihg.com

Black Tap Singapore's Crazy Fries

Black Tap Singapore has introduced its Crazy Fries (\$15++) series, available in three flavours, only for this month.

The truffle fontina fries feature crispy fries doused in truffled fontina mushroom cheese sauce, topped with parmesan cheese and shiitake mushrooms. The nacho fries are topped with rich ground beef chilli, drenched in zesty cheese sauce with fresh piquant pico de gallo and pickled jalapenos.

The salted egg yolk fries are coated in an aromatic creamy sauce with fresh red chilli and spring onions.

WHERE: L1-80 Bay Level,

The Shoppes at Marina Bay Sands, 10 Bayfront Avenue MRT: Bayfront

WHEN: Till Oct 31, 11am - 11.30pm daily

PRICE: \$15++ TEL: 6688-9957

INFO: E-mail BlackTap@MarinaBaySands.com

The Original Sembawang White Beehoon Brings Back Mala White Beehoon

To celebrate the opening of the Suntec City outlet, the zi char place, whose iconic white beehoon was created in 1999 by founder Tay King Huat, will bring back its Mala White Beehoon until the end of the year.

WHERE: B1-131 Fountain Court, Suntec City, 3 Temasek Boulevard

MRT: Esplanade/Promenade

WHEN: Till Dec 31, 11am - 9.30pm

PRICE: \$9.80++ (small), \$18.80++ (medium), 10pm - 6am

INFO: whiterestaurant.com.sg

New Italian Highlights At Dolce Vita

Dolce Vita presents more than 10 new Italian creations and all-time favourites by chef de cuisine Giorgio Maggioni. Enjoy handcrafted pastas such as spaghetti (\$38++) with Sicilian red prawns. For mains, agnello (\$52++) with velvety artichoke puree is a savoury stalwart. Conclude the meal with fragole (\$18++) and signature desserts such as tiramisu (\$18++).

WHERE: Mandarin Oriental, 5 Raffles Avenue MRT: Promenade

WHEN: Noon - 2.30pm (weekday lunch), noon - 3pm (weekend brunch), 6.30 - 10.30pm (daily dinner)

PRICE: \$12++ - \$120++

TEL: 6885-3500 INFO: E-mail

mosin-dining@mohg.com

Chef Yohhei Sasaki's New Italian Degustation Menu

Il Cielo, the rooftop Italian restaurant of Hilton Singapore, presents chef Yohhei Sasaki's new Italian degustation menu inspired by his latest sojourn in Tuscany. He gives Italian classics a modern and innovative spin in this five-course tasting menu (from \$138++). He has also introduced a new four-course autumn menu (\$118++), which features his signature style of fusing Italian and Japanese cuisine.

WHERE: Level 24 Hilton Singapore, 581 Orchard Road MRT: Orchard

WHEN: Noon - 2.30pm (lunch: Mon - Fri), 7 - 10.30pm (dinner: Mon - Sat)

PRICE: \$138++ (five-course Italian degustation menu), seasonal autumn menu - \$118++ (four-course), \$138++ (five-course), \$168++ (seven-course)

TEL: 6730-3395

INFO: hiltonsingapore

restaurants.com/ilcielo

DEEPAVALI

A Colourful Diwali At Shahi Maharani

Celebrate Deepavali with Shahi Maharani's classic dishes, made with recipes from all over India. Dishes include chaats from Mumbai, galouti kebab and dahi kebab from Lucknow, rogan josh from Kashmir and dum biryani from Hyderabad.

WHERE: Shahi Maharani Restaurant, 03-21B Raffles City Shopping Centre (Level 3 Fairmont Singapore), 252 North Bridge Road MRT: City Hall

WHEN: Today, noon - 2.30pm (lunch buffet); tomorrow, noon - 2.30pm (lunch), 6.30 - 10.30pm (dinner); Sun,

noon - 3pm (lunch buffet), 6.30 - 10.30pm (dinner buffet); Mon, noon - 3pm (lunch buffet) PRICE: From \$38++ TEL: 6235-8840 INFO: E-mail enquiries@shahimaharani.com

Diwali Buffet Lunch At Rang Mahal

Highlights on the buffet menu include kesari malaikofta (cottage cheese dumplings in a rich saffron gravy) and Kashmiri lamp chop rogan josh (braised lamb chops in a robust curry). There will be savoury live stations as well as a dessert spread and a selection of mithais to end the meal.

WHERE: Level 3 Pan Pacific Singapore, 7 Raffles Boulevard MRT: Promenade

WHEN: Tomorrow - Sun, noon - 2.30pm, 6.30 - 10.30pm

PRICE: \$88++ (inclusive of a selection of non-alcoholic drinks), \$108++ (with free-flow housepour wines, beer & non-alcoholic drinks)

TEL: 6333-1788

INFO: rangmahal.com.sg

Oh My Goodness! - Deepavali Gift Box (Vegan)

The Deepavali gift box comes with eight vegan lemon-raspberry minicakes in pretty pink and yellow - all gluten-, dairy- and egg-free. It also includes a little gift of light - a tea light in a sparkly gold holder - which comes in a rustic box with a peacock ribbon.

WHEN: For delivery in Singapore up to Nov 9, orders available until Nov 7, 11.59pm PRICE: \$34.90++

TEL: 9162-2633

INFO: ohmygoodness.co

HALLOWEEN

Bar Rouge's Rouge Grossery Store

Guests will step into the "cold room" where the Rouge Ripper has his freshest cut limbs hanging on display - the most organic foods you can find. Take part in the Best Dressed contest and stand to win a bottle of 1.5-litre Grey Goose Magnum today or a one-night stay at Swissotel

The Stamford and a bottle of 700ml Grey Goose tomorrow.

WHERE: 71-01, 2 Stamford Road

MRT: City Hall WHEN: Tonight & tomorrow, 10pm - 6am

PRICE: Complimentary entry for guests dressed to theme;

\$25 (after 10.30pm, inclusive of a drink) TEL: 9177-7307 INFO: E-mail

Bar.Rouge@Swissotel.com

Smoke & Mirrors Presents Booze And Boos

Guests are encouraged to come dressed to impress for a Best Dressed contest, where one lucky winner will receive a two-day, one-night weekend stay in a deluxe room with breakfast for two at Grand Park City Hall (worth \$500). Guests can also enjoy a twist on a classic with Black Tears & Tonic (\$14++), made with Black Tears Cuban Spiced Rum and London Essence Tonic Water, or sample Black Tears Cuban Spiced Rum straight (\$12++ a shot).

WHERE: 06-01 National Gallery, 151 Andrew's Road MRT: City Hall

WHEN: Oct 31 & Nov 1, 7pm till late

PRICE: From \$18++ TEL: 9380-6313

INFO: E-mail reserve@smokeandmirrors.com.sg

WINE/WHISKEY EVENTS

Sake Sake 2019

Look forward to an afternoon of sake tasting, paired with a wide array of tantalising Japanese dishes.

Shukuu's in-house sommeliers will share their knowledge about the sakes sourced from Japan.

WHERE: Shukuu Izakaya, 8 Stanley Street MRT: Telok Ayer/Tanjong Pagar

WHEN: Sun, 1 - 6pm

PRICE: \$38 (early bird), \$48 (standard), \$58 (at the door)

INFO: www.miraisakehall.sg

Secret Potions At Bread Street Kitchen By Gordon Ramsay

The celebrity chef restaurant enchants with a series of witch-themed cocktails. Specially crafted for this spooky affair is the worm soup (\$20++), a gin-based concoction spiked with cherry liqueur, violet, peach, lemon and egg white. Adventurous souls can opt for the antidote (\$20++), a blend of T&T vodka with basil, ginger, pineapple, lemon and a harmless dash of "poison", or make merry with the butter beer (\$20++).

WHERE: L1-81 Bay Level, The Shoppes at Marina Bay Sands, 2 Bayfront Avenue MRT: Bayfront

WHEN: Thu - Nov 3; 11.30 - 1am (Mon - Thu), 11.30 - 2am (Fri), 7.30 - 2am (Sat), 7.30 - 1am (Sun) PRICE: \$20++

TEL: 6688-5665 INFO: E-mail BreadStreetKitchen.Reservations@MarinaBaySands.com