

FoodPicks

Eunice Quek Food Correspondent recommends



TANTALISING TONKATSU

Tonkatsu – Japanese breaded and fried pork cutlet – gets elevated at the new 23-seat Shiokoji Tonkatsu Keisuke at Paya Lebar Square. How this differs from the usual tonkatsu is in the use of shio koji – a mix of sea salt and fermented short-grain white rice – to marinate the pork loin (from \$16.90) and tenderloin (from \$18.90). It acts as a natural flavour enhancer and also makes the meat extra tender. Interestingly enough, I find that the

seafood items outshine the meat. Salmon (\$17.90, above) and tuna (\$19.90) are cooked to perfection – with a thin, crisp exterior and a rare centre. For a bit of everything, go for the assorted seafood katsu set (\$20.90), which comes with two prawns, a scallop and salmon. For some greens, go for the rolled pork and vegetables tonkatsu meal (\$15.90). You can pick up to five vegetables from options such as asparagus, oyster mushrooms and long beans. The ingredients will then

be rolled in pork and fried. Every meal comes with a tempura onsen egg, rice, miso soup and pickles. Another plus point? Free-flow salad and condiments from the sauce and salad station. **WHERE:** Shiokoji Tonkatsu Keisuke, 01-02 Paya Lebar Square, 60 Paya Lebar Road **MRT:** Paya Lebar **OPEN:** 11.30am to 2.30pm, 5.30 to 10pm (weekdays), 11.30am to 10pm (weekends and public holidays) **TEL:** 6214-3345 **INFO:** facebook.com/KeisukeTokyoSG

ROYAL AFTERNOON TEA

If you need a break from Christmas shopping, stop for a spot of tea at d'Good Cafe. It has launched a Royal Afternoon Tea set for two (\$42 with a choice of coffee or tea) at its branches at Takashimaya Shopping Centre and Jewel Changi Airport. A smaller selection is available for \$12 at the Holland Village outlet. The savoury and sweet items in the set are created with seasonal recipes from a Buckingham Palace cookbook. Savoury highlights include smoked salmon and asparagus quiche; prawn cocktail broche bun; and a pastry parcel filled with tender pork cheek – a take on the traditional pie filled with game meat. I don't have much of a sweet tooth,

so the lemon drizzle cake topped with chantilly cream and lemon curd is right up my alley. I also enjoy the pistachio yule log, with a generous amount of pistachio cream rolled in vanilla sponge. The chocolate-orange feuilletine cake is a tad too sweet for me, but I love the crunch of the feuilletine. Of course, no tea-time is complete without the quintessential scones, served with house-made matcha jam, strawberry jam, cream cheese and butter. **WHERE:** d'Good Cafe, 01-227 Jewel Changi Airport, 78 Airport Boulevard and B1-56 Takashimaya Shopping Centre, 391 Orchard Road **MRT:** Orchard **WHEN:** Till Jan 31, 2.30 to 5.30pm daily **TEL:** 6694-1411 **INFO:** dgoodcafe.com



AVOCADO RAMEN

I'm fine with consuming avocado in its original form or blended in a shake. Avocado paste cooked with soya milk and corn, and served as a hot ramen broth? Now that's really pushing my limit. Fresh avocado ramen (\$14.80, right) is Men House Yamamoto's vegetarian creation – with a nod to the millennials. The ramen restaurant is a sister brand of ramen chain Konjiki Hototogisu. Although I like the creamy consistency of the soup, the avocado does little to add extra flavour to the soup. Perhaps a vegetable or seaweed stock would work better than the soya milk. But I can see why the restaurant sells up to 20 bowls a day. The dish is tastier when you eat the noodles with the sauteed mushrooms, corn, chopped red onion and rocket. The only ingredient I didn't like was the vegetable tofu, which had a very odd spongy consistency. Don't worry, avocado ramen isn't the only dish on the menu. Men House Yamamoto specialises in chicken-based ramen, with a clear, less oily soup compared with a rich tori paitan. The crowd-pleasing option is the truffle shio (\$14.80) with oyster paste, cha siu, black truffle paste, garlic butter and red onion. My favourite is the Salmon Golden



ramen (\$14.80), in which the broth is made with chicken and salmon. It reminds me of Japanese-style salmon nabe, although the flavour is milder and not as fishy as what you get in Japanese restaurants. I like the addition of ginger in the broth, which reminds me of local-style fish soup. **WHERE:** Men House Yamamoto, B1-44C Raffles City, 252 North Bridge Road **MRT:** City Hall **OPEN:** 11.30am to 10pm daily **TEL:** 6254-9713

PHOTOS: SHIOKOJI TONKATSU KEISUKE, MEN HOUSE YAMAMOTO, EUNICE QUEK

PENANG DELIGHTS

It's been a while since I stepped into Far East Plaza, the shopping centre I used to frequent as a teenager. My last few visits have been food-related and this time, it's no different. Tucked in a corner of the third floor is Penang Kitchen, a more chic and modern version of its first outlet at Coronation Arcade. This hidden gem also serves wine (from \$42 a bottle) and beer (from \$5 a bottle) to go with its Penang delights. The food remains traditional and packed with flavour. Highlights include the fruit rojak topped with crispy bits (\$8), kueh pie tee (\$5.80), assam laksa (\$9) and Penang char kway teow (\$9). Have the best of both worlds with the appetiser sampler platter (\$13.30, right), which includes belacan chicken wings and lor bak. The chicken wings, marinated in prawn paste, are perfectly fried – juicy and not overly greasy. The lor bak, with a paper-thin beancurd skin, has a well-seasoned minced pork filling. My favourite dish turns out to be the Penang char bee hoon mee (\$9) with seafood. It is cooked in a similar



manner to Kuala Lumpur-style Hokkien mee and, most importantly, fried in a generous amount of lard. The portion is good for two, but I'm not particularly inclined to share. **WHERE:** Penang Kitchen, 03-89 Far East Plaza, 14 Scotts Road **MRT:** Orchard **OPEN:** 11am to 3pm, 4 to 9pm daily **TEL:** 6904-2880

FOOD

PROMOTIONS

Festive Roasts And Yuletide Treats At ParkRoyal

The Turkey Masak Merah is marinated with tomato paste, red chilli and spices for a savoury and spicy kick. Another alternative to the Christmas staple is the Angelica Turkey, which features an infusion of dang gui and Worcestershire sauce. The classic roast turkey with cranberry sauce is also available. **WHERE:** Lime Restaurant, Parkroyal on Pickering, 3 Upper Pickering Street **MRT:** Chinatown **WHEN:** Till Dec 30, 10am - 10pm daily **PRICE:** \$128 each **TEL:** 6809-8899 **INFO:** parkroyalhotels.com

Mui Kee Now Open For Breakfast

Tuck into hearty Cantonese fare at Mui Kee, with a choice of congee or steamed rice noodles, ranging from the meaty beef brisket to the lighter peanut and sesame sauce. **WHERE:** 01-02 Shaw Centre, 1 Scotts Road **MRT:** Somerset **WHEN:** Sat, Sun & public holidays, 8am - 9.30pm **PRICE:** From \$7.80++ **TEL:** 6732-2422 **INFO:** muikkee.com.sg

Enhanced Executive Set Lunch At SE7ENTH

SE7ENTH presents a new Enhanced Executive Set Lunch featuring a new Starters Buffet Bar, choice of one main course and coffee or tea. Highlights of the buffet bar include cajun shrimps, diced salmon and beef minute steak. Choose from mains like wagyu beef burger with homemade fig jam and barbecue sauce, nasi lemak with sambal grilled boston lobster and grilled curry seabass with lime and garlic. **WHERE:** SE7ENTH, 07-01 Oakwood Premier OUE Singapore, 6 Shenton Way, OUE Downtown 1 **MRT:** Tanjong Pagar **WHEN:** Mon - Fri, noon - 2pm **PRICE:** \$35++ a person **TEL:** 6812-6050 **INFO:** oakwoodasia.com

Taking Burgundy to Keong Saik

This four-day affair by Chef Laurent Peugeot of Le Charlemagne at Mag's

Wine Kitchen offers a four-course lunch and six-course dinner. Highlights include ravioli with burgundy snails, patisson and herb butter, and Hokkaido scallop served with pomelo and pickled radish. **WHERE:** Mag's Wine Kitchen, 01-06, 55 Keong Saik Road **MRT:** Outram Park **WHEN:** Mon - Thu **PRICE:** Lunch: \$78++, Dinner: \$168++ **TEL:** 6438-3836 **INFO:** magswinekitchen.com

The New 4FINGERS Gangnam Crispy Chicken

Paying homage to its origins, the Gangnam Crispy Chicken are hand-brushed with one of the most representative sauces of Korea – Gochujang, which is sweet and a little spicy. **WHERE:** All 4FINGERS outlets **WHEN:** Till Jan 1 **PRICE:** From \$8.95 **INFO:** 4fingers.com

Nando's Mango And Lime Peri-Peri

Nando's brings back its Mango and Lime Peri-Peri Chicken, sweet mangoes coupled with a tangy splash of lime and topped off with the heat of its Peri-Peri sauce. Dig into the limited-time festive platter, a whole Mango & Lime Peri-Peri chicken, a serving of Cheesy Peri-Peri Loaded Chips, four regular sides of your choice and four Bottomless Coca-Cola Freestyle drinks. **WHERE:** All Nando's Outlets **WHEN:** Till Jan 22 **PRICE:** \$58.90 **INFO:** nandos.com.sg

Sri Lankan Crab Creations

The Sri Lankan crab, also known as mud crab, is famed for its succulent and pearly white meat. Wan Hao Chinese Restaurant offers eight a la carte creations, including deep-fried Singapore-style white pepper crab bun, poached crab dumpling with crab roe superior stock, deep-fried crab with chicken floss & salted egg, braised crab with green chilli sauce & superior stock, braised crab with vermicelli & superior stock, and steamed crab with glutinous rice & minced pork in lotus leaf. **WHERE:** Wan Hao Chinese Restaurant,

Singapore Marriott Tang Plaza Hotel, 320 Orchard Road **MRT:** Orchard **WHEN:** Till Dec 27 **PRICE:** From \$8++ **TEL:** 6831-4605 **INFO:** singaporemarriott.com

Revamped Menu At Yujin Izakaya

Yujin Izakaya has introduced new items, a revamped menu design and an extended happy hour. New items include uzaku, a platter of sliced cucumber and unagi tossed in an umami-rich, vinegar-based seaweed dressing, and tontoro, a slow-cooked Iberico pork jowl that is finished on the grill. For happy hour, try black honey or Ryokucha-Hai. **WHERE:** Yujin Izakaya, 56 Zion Road **MRT:** Tiong Bahru **WHEN:** Mon - Thu: 5 - 11pm, Fri - Sat: 5pm - 12am **PRICE:** From \$7 **TEL:** 6235-0429 **INFO:** yujinizakaya.com.sg

The Trufflebello Burg From VeganBurg

The Trufflebello Burg makes a return to VeganBurg's menu. It features a crispy herbed portobello patty and vegan truffle aioli sauce, with sun-dried tomatoes, arugula, shredded purple cabbage and egg-free mayonnaise, stacked between toasted wholemeal buns. The set meal includes sweet potato fries with maple dip, and spiced berry punch. For dessert, add on choco crisp ice cream. **WHERE:** VeganBurg, 44 Jalan Eunos **MRT:** Eunos **WHEN:** Till Dec 31 next year **PRICE:** From \$13.90 **TEL:** 6844-6868 **INFO:** veganburg.com

WINE/WHISKY EVENTS

Johnnie Walker Blue Label Limited Edition Gift Pack

The Johnnie Walker Blue Label Limited Edition features a symphony of flavours, with notes of honeyed sweetness, dried fruit and perfectly balanced smokiness. Each set comes with two crystal glass tumblers, as well as a card for personalisation. **WHERE:** All 1855 Bottle Shop outlets **WHEN:** Till Jan 31 **PRICE:** \$158 for two bottles **TEL:** 235 **INFO:** 1855thebottleshop.com

Exclusively for subscribers of The Straits Times

Win a four-course menu at Osia Steak and Seafood Grill worth \$330++



This festive season, share the joy of feasting with friends and family at Osia Steak and Seafood Grill at Resorts World Sentosa (RWS) over scrumptious platters of quality meats and seafood perfectly grilled on lava stones or roasted in a stone hearth oven.

The restaurant's hearty four-course festive dinner, available from Dec 1 to 23, starts with an inviting charcuterie plate with house-marinated olives and figs, followed by a juicy grilled meats plate with seared sweet pork rack chop, Angus beef, ribeye steak and pasture-fed lamb rack sourced from premium farms in Australia. There is also a seafood plate generously heaped with grilled Maine lobster, Skull Island king prawn, Fremantle octopus, Hokkaido scallop and New Zealand little neck clam. For dessert, a trio of rich chocolate creations, including Osia's signature chocolate soup, will sweeten up the evening.

The dinner on Dec 2 is hosted by The Straits Times food editor Tan Hsueh Yun.

The Straits Times, in partnership with RWS, is giving away a dining treat at Osia Steak and Seafood Grill for two worth \$330++. Twelve lucky winners will be picked as part of the ST+ news with benefits programme.

For a chance to win, take part in this contest, which closes on Nov 25. Winners will be notified by Nov 27.

HOW TO TAKE PART

1. Download the SPH Rewards app.
2. Look for the giveaway in the Rewards section.
3. Press the "Join" button and answer this question: **Does Osia Steak and Seafood Grill source its meats directly from premium farms in Australia? Yes or No**



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