

FOOD

PROMOTIONS

New Flavours At Kitkat Chocolatory

Back by popular demand, the Kitkat Chocolatory is introducing new flavours, including local ones like Roti Prata with Fish Curry, an aromatic spicy fish curry, complemented with crispy prata pastry; and Cendol Durian, featuring gula melaka and coconut; as well as festive flavours like Santa's Gingerbread Men.

WHERE: Cloud9 Piazza, Jewel Changi Airport, 78 Airport Boulevard
MRT: Changi Airport **WHEN:** Till Jan 5 next year **PRICE:** \$7.50
INFO: www.nestle.com

Epicurean Menu 2019

Embrace the flavours of Bread Street Kitchen by Gordon Ramsay with its bespoke Epicurean Menu, featuring foie gras macaron and gold leaf; octopus carpaccio with orange segments, chorizo and samphire; and black cod with crushed potatoes and artichoke red wine jus, among others.

WHERE: L1-81 Bay Level, The Shoppes at Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Dec 13, 5 - 10pm **PRICE:** \$128++
TEL: 6688-5665 **INFO:** E-mail BreadStreetKitchen.Reservations@MarinaBaySands.com

Ce La Vi And Latinada Present Sky High Rumba

Singapore's original Latin American food festival presents a collaborative carnival experience celebrating Latin American cuisine, music and culture. Participating Latin chefs include executive chef Daniel Chavez from OLA Cocina del Mar, head chef Tamara Chavez of Tono Cevicheria, chef-owner Fernando Arevalo of Preludio and chef Joshua Adjodha, the co-founder of Kilo Collective. The food will be complemented by Latin cocktails with Ce La Vi's twist, such as the refreshing Mojito, Pina Colada and Daiquiri (\$20 each).

WHERE: Ce La Vi, Level 57 Marina Bay Sands, Hotel Tower 3, 1 Bayfront Avenue **MRT:** Bayfront **WHEN:** Sun, 5pm **PRICE:** All food & drinks will be priced at \$20 **TEL:** 6508-2188
INFO: E-mail reservation-sg@celavi.com; guests who RSVP will receive complimentary entry

CHRISTMAS

Tarte By Cheryl Koh

Inspired by timeless French recipes, the team at Tarte has prepared something for everyone this Christmas. From decorative ornaments concealing treats to opulent gift boxes with goodies, indulge in handcrafted Yuletide pastries and sweets made with the season's finest ingredients.

WHERE: 02-12 Shaw Centre, 1 Scotts Road **MRT:** Orchard **WHEN:** 10am to 10pm (daily) **PRICE:** \$38 (assorted Christmas tarts), \$80 - \$240 (Christmas Gift Sets), \$12 - \$38 (a la carte) **TEL:** 6235-3225
INFO: E-mail tarte@lesamis.com.sg

Orchard Hotel Singapore Christmas High Tea

Indulge in Bar Intermezzo's Christmas High Tea. Dig into a delicious platter of festive savoury finger sandwiches, freshly baked scones with tea-time trimmings and holiday-themed confections, including piping-hot minced pies, mini log cakes and authentic German stollen cake.

WHERE: Bar Intermezzo, Orchard Hotel Singapore, 442 Orchard Road **MRT:** Orchard **WHEN:** Till Dec 31, 1.30 - 5.30pm **PRICE:** \$34++ (adult), \$17++ (child) **TEL:** 6739-6668
INFO: E-mail intermezzobar.ohs@millenniumhotels.com

A Yuletide Communal Feast

Celebrate Christmas at the Botanic Gardens with family and friends with The Halia's specially curated Communal Feast Menu. Start with a Chef's Selection of Savoury Snacks before moving on to some of Halia's well-loved dishes, such as the grilled barramundi fillet served alongside a spiced black barley, coated with a thick butter chicken gravy; and the tender and succulent Blackmore wagyu spare rib. The festive menu will also feature off-the-menu dishes, including Irish duck breast seasoned with five-spice and honey jus. Conclude the meal with an assortment of mignardises and a chocolate and hazelnut bar.

WHERE: The Halia, Ginger Garden, Singapore Botanic Gardens (via Tyersall Avenue), 1 Cluny Road **MRT:** Botanic Gardens **WHEN:** Till Dec 31, 9am - 11pm (only available during dinner) **PRICE:** \$260++ (recommended for four guests) **TEL:** 8444-1148
INFO: www.thehalia.com

King's Royal Festive Buffet

At Copthorne King's Hotel Singapore's Princess Terrace, you can dine like South-east Asian royalty. Renowned for serving a mouth-watering spread

of authentic Malaysian delicacies, the restaurant's line-up includes a Penang food buffet and festive delights, including roasted turkey, honey-baked ham and festive cookies.

WHERE: Princess Terrace, Copthorne King's Hotel Singapore, 403 Havelock Road **MRT:** Tiong Bahru **WHEN:** Dec 15 - Jan 1 next year; noon - 2.30pm (lunch), 6.30 - 10pm (dinner) **PRICE:** From \$53.80++ (lunch), \$56.80++ (dinner) **TEL:** 6733-0011
INFO: E-mail princess terrace@millenniumhotels.com

PS.Cafe Celebrates Christmas With A Delightful Array Of Seasonal Specials

'Tis the season to be jolly with PS.Cafe's Christmas specials. Start your meal with tomato, lime and cilantro oyster shooters (\$14 for two) or a baked Christmas camembert (\$19). Mains include a traditional Christmas dinner (\$38), a chargrilled pork tomahawk (\$36); and parsley, sage, rosemary and thyme lamb cutlets (\$36). PS.Cafe has also created its version of the trendy Basque cheese cake with a boozy twist, the Burn Rum & Raisin Cheese Cake (\$15), which adds rum-macerated raisins for the perfect Yuletide dessert.

WHERE: PS.Cafe outlets across Singapore **MRT:** Various **WHEN:** Till Dec 25, opening hours vary **PRICE:** \$14 - \$38 **TEL:** 6708-9288
INFO: E-mail contact@pscafe.com or go to pscafe.com

Festive Buffets & Treasured Memories At Singapore Marriott Tang Plaza Hotel

Herald the Yuletide joy and ready your taste buds for the Marriott Cafe's festive buffet, comprising Christmas classics, Western and Asian delights, fresh seafood on ice or grilled, premium charcuterie and desserts. There will also be turkeys and hams, aromatic cuts of beef, foie gras, Yuletide cakes and sweet treats. Christmas Eve (dinner) and Christmas Day (lunch and dinner) highlights include roast turkey with dried fruits and chestnut bread stuffing; Australian roast beef sirloin; and maple-glazed leg ham.

WHERE: Marriott Cafe, Singapore Marriott Tang Plaza Hotel, 320 Orchard Road **MRT:** Orchard **WHEN:** Till Dec 30, noon - 2.30pm (lunch), 6.30 - 10pm (dinner); Dec 24: 6.30 - 11pm; Dec 25: noon - 2.30pm (first seating), 3 - 5.30pm (second seating), 6.30 - 10pm (dinner) **PRICE:** Mon - Fri (lunch): \$68++ (adult), \$35++ (child); weekends & Dec 24 (lunch): \$78++ (adult), \$38++ (child); Sun - Thu (dinner): \$80++ (adult), \$40++ (child); Fri & Sat (dinner): \$88++ (adult), \$44++ (child); Dec 24 (dinner): \$160++ (adult), \$70++ (child); Dec 25 (lunch): \$138++ (adult), \$60++ (child); Dec 25 (dinner): \$160++ (adult), \$70++ (child) **TEL:** 6831-4605
INFO: E-mail mhrs.sindt.fb.reservations@marriotthotels.com

WINE/WHISKY EVENTS

Monkey Shoulder's Made For Mixing Bar Tour

Hop on a party bus and escape from the conventional this festive season. Each bus will visit three bars around Singapore, from a selection including Don Ho, Loof, Potato Head, Mitzo, Employees Only, Tess Bar & Kitchen, Pinball Wizard, Fat Prince, Ah Sam Cold Drink Stall, The Other Roof, Tipping Club and The Bar at 15 Stamford, with bars presenting one Monkey Shoulder cocktail each.

WHERE: Novotel Singapore Clark Quay Ground Entrance, 177A River Valley Road **MRT:** Clarke Quay **WHERE:** JW Marriott Hotel Singapore South Beach, 30 Beach Road **MRT:** Esplanade **WHEN:** Today, tomorrow, Dec 18 - 21, 8 - 11pm **PRICE:** \$48 a person or \$450 for entire party bus of 10; inclusive of three cocktails a person
INFO: www.ticketmelon.com/monkeyshoulder/monkeyshoulderbartour

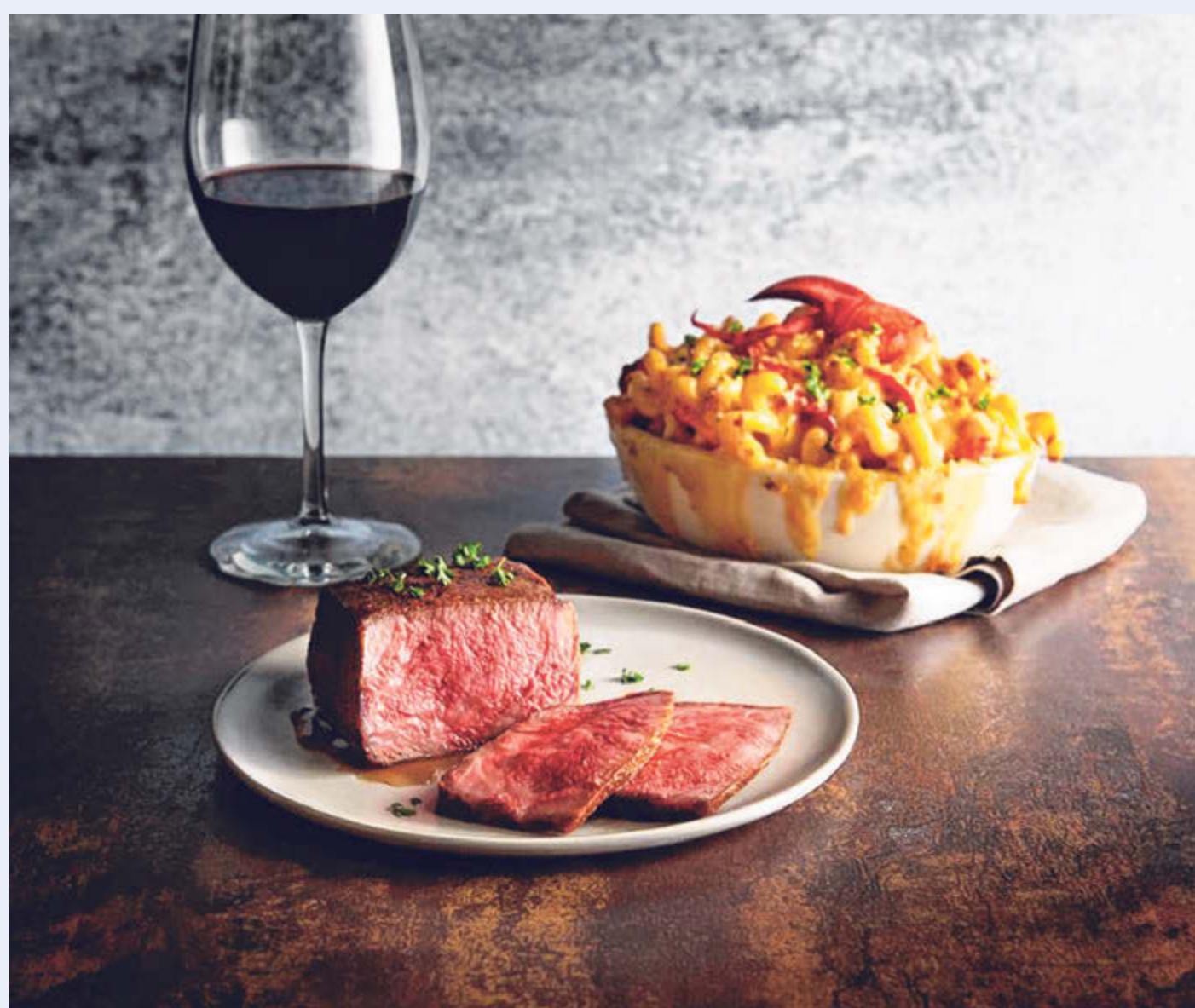
CIN CIN Gin Masterclass + 3-Hour Free-flow G&Ts

Discover the world of gin, with four distinctively flavoured Australia-made gins made available for tasting - Giversity Smoked Hemp, Poor Toms Sydney Dry, Poor Toms Fools Strength and Memo Cascara. Then, enjoy three hours of free-flow gin and tonic - choose from Aged Gin to London Dry and a range of flavoured tonic water. Sip the creations alongside well-loved bar snacks such as truffle fries, spicy calamari and pork sliders at \$9++ a serving (usual price ranges from \$11++ to \$16++).

WHERE: 01-02 CIN CIN, Oasia Hotel Downtown, 100 Peck Seah Street **MRT:** Tanjong Pagar **WHEN:** Dec 28, 4 - 8pm **PRICE:** \$99 nett for gin masterclass & three-hour free-flow gin & tonic; \$55 nett for gin masterclass only **TEL:** 6385-2604
INFO: E-mail enquiry@cincin.sg or go to cincinmasterclass december.peatix.com

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



SEASONAL MENUS FROM MORTON'S THE STEAKHOUSE

For regulars who want something different from its regular offerings, Morton's The Steakhouse has come up with seasonal menus.

The current one, which is available till the end of March, offers a starter, two cuts of beef and a side dish.

For some greens to balance the meat, start with the Burrata, Brussels Sprouts & Roasted Butternut Squash Salad (\$28). The autumnal flavours are complemented with basil pesto, crispy prosciutto and toasted pine nuts.

The beef dishes are Black Truffle & Porcini-Crusted

Center-Cut Wagyu Filet (\$118 for 7oz) and "Gold Label" Wagyu New York Medallion (\$138 for 10oz, above foreground). The filet is a bit lean for me, so my vote goes to the more marbled medallion, which is tender and juicy.

Get the Gnocchi With Gorgonzola Cream (\$18), too, if you have room. It is delicious but the combination of potato, flour and cheese makes it rich and heavy, so share.

WHERE: Morton's The Steakhouse, Fourth Storey, Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Esplanade/Promenade **WHEN:** Till March 31, 5.30 to 11pm (Mondays to Saturdays), noon to 9pm (Sundays) **TEL:** 6339-3740

NEW CHEF AT MAGGIE JOAN'S

One thing about Maggie Joan's is that the chef may change, but its food stays amazing.

The new man in the kitchen since October is Australian chef Zachary Elliott-Crenn, from the one-Michelin-starred Portland restaurant in London. His dishes may look simple, but require a thoughtful understanding of flavours and sometimes a ridiculous number of steps to put together.

I am not a fan of liver, but the Chicken Liver Parfait Cigar (\$5 each) is making a convert of me.

The liver is piped with quince jam into rolled-up feuille de brick and coated with chopped candied pistachios. In the mouth, the whole thing cracks easily to release a melange of delicious flavours.

Then there is Smoked Carrot Tartare, Miso, Mustard Seeds & Confit Egg Yolk (\$20, right), a no-meat alternative to conventional tartare that is good enough for me to happily forgo the beef.

WHERE: Maggie Joan's, 01-01, 110 Amoy Street (entrance from Gemmill Lane) **MRT:** Telok Ayer **OPEN:** Noon to 2.30pm, 6 to 11pm (weekdays), 6 to 11pm (Saturdays), closed on Sundays **TEL:** 6221-5564



EPICUREAN MARKET CULINARY FAIR

The culinary fair I look forward to most is Epicurean Market (above, in a previous edition) at Marina Bay Sands.

It boasts celebrity restaurants selling signature dishes in bite sizes, masterclasses and lots of shopping for gourmet meats and drinks.

It is usually an annual event, but sometimes skips a year - as it did last year. It is back next weekend and it is bigger.

A new restaurant taking part this year is Koma, which will be serving bites such as lobster caviar roll (\$20).

And Mr Ajit Gurung, who is in charge of the bar at Mott 32, will give a sneak peek at what drinks to expect from the Chinese restaurant slated to open here next month.

For stuff to take home, look out for Kairos fine caviar from Yunnan and fish sakes and sochu from Japan. Local butchery Huber's will be showcasing sakura pork, which is a cross-breed of Kurobuta and Duroc pigs.

There will also be a kids' area with games and activities for the little ones, including a masterclass by db Bistro's executive pastry chef Mandy Pan.

WHERE: Sands Expo and Convention Centre, Halls A to C, Marina Bay Sands, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** Dec 14, noon to 10pm; and Dec 15, noon to 9pm **ADMISSION:** Two-day pass at \$49 an adult, \$25 a child **INFO:** www.marinabaysands.com/epicureanmarket

PHOTOS: MAGGIE JOAN'S, MARINA BAY SANDS, MORTON'S THE STEAKHOUSE, WONG AH YOKE



SPOTLIGHT ON HOKURIKU REGION AT KEYAKI

Every two months, Keyaki restaurant takes diners to a different region in Japan via a promotion menu of its ingredients and dishes.

From now till Dec 25, the spotlight falls on Hokuriku, north-western Honshu, which is known for seafood. There are two multi-course set menus at \$190 and \$210 a person, featuring mostly different dishes.

The most memorable dish is Steamed Crab Sushi from the second menu. It is served warm, which is very unusual for a sushi, and the vinegar-flavoured rice is delicious.

The Steamed Female Snow Crab With Vinegar Jelly And Caviar from the same menu is very good too. The delicate sweetness of the crab gets just the lift it needs from the vinegar.

Another very good dish, which is in both menus, is Grilled Scaled Tile Fish With Sea Urchin Sauce (above). The fish is smooth and sweet and the scales are crispy enough to be eaten.

Dessert includes wagashi (traditional Japanese confectionery), which are hand-crafted to look like colourful flowers.

WHERE: Keyaki, Level 4 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till Dec 25 **PRICE:** \$190 and \$210 a person **TEL:** 6826-8240