

**FOOD**

**PROMOTIONS**

**Tiong Bahru Bakery Diner**

Singapore's premier French bakery has adopted a slow-food approach at two of its mall outlets. Starters include Chayote Kimchi and Mung Bean Salad (\$18), a toss-up of slow-cooked mung beans, blanched local snake beans and an old-style Korean kimchi made using local chayote and turnip with crispy buckwheat and toasted peanuts. Other dishes include Hot Chicken Salad and Caramelised Pumpkin (\$20), Miso Whole Wheat Spaghetti with Broccolini (\$519) and Organic Eggs Benedict (\$22).

**WHERE:** 04-(22-25) Funan, 107 North Bridge Road; & B1-11 Raffles City Shopping Centre, 252 North Bridge Road **MRT:** City Hall **WHEN:** 8am - 9pm (Funan); 8am - 10pm (Raffles City) **PRICE:** From \$16++ **TEL:** 6877-4866 (Funan)/6333-4160 (Raffles City) **INFO:** www.tiongbahrubakery.com

**Verde Kitchen Introduces New Locally Farmed Produce**

Verde Kitchen's seasonal menu puts a modern twist on Asian flavours and uses locally farmed produce as part of its commitment to a sustainable food system. The menu also supports two global environmental initiatives - Earth Hour (March 28) and Earth Day (April 22). Dishes include Kerabu salad - shredded locally farmed lacto chicken tossed with local spice, ginger flower, cabbage, lemongrass and carrots; and Impossible meat pasta goreng - gluten-free organic corn fusilli with locally farmed tomato, potato, local greens, sweet soya sauce and spicy sambal sauce.

**WHERE:** Verde Kitchen, Level 2 Hilton Singapore, 581 Orchard Road **MRT:** Orchard **WHEN:** Till May 30, 10.30am - 4.30pm (Mon - Sat) **PRICE:** \$12++ - \$26++ **TEL:** 6730-3397 **INFO:** E-mail VerdeKitchen@hilton.com

**VALENTINE'S DAY**

**Lunch At Fat Cow**

Take your beloved to a lunch date at award-winning Japanese-inspired steakhouse Fat Cow. The meal starts with the chef's premium selection of the freshest seafood in the Fat Cow Zensai Moriawase (salmon, tuna, seabream, amberjack, sweet shrimp). Then savour Fat Cow's famed Awabi Wagyu Donburi (abalone, uni, ikura, ebi tempura, premium wagyu striploin). End the meal with the housemade Japanese Marugoto Peach Sorbet.

**WHERE:** 01-01/02 Camden Medical Centre, 1 Orchard Boulevard **MRT:** Orchard **WHEN:** Till Mon, noon - 3pm daily (last order at 2.30pm) **PRICE:** \$118++ for Tajima Wagyu, \$138++ for Miyazaki Wagyu **TEL:** 6735-0308 **INFO:** www.fatcow.com.sg

**Valentine's Day Dinner At Parkroyal On Beach Road**

At Parkroyal's Ginger restaurant, indulge in a Valentine's Day five-course set dinner by executive chef Vincent Aw, accompanied by free-flow house wine. Each couple who books the dinner will receive a complimentary Valentine's rose and chocolate pralines gift set and enjoy free one-time use of the gym and pool at the wellness floor.

**WHERE:** Parkroyal on Beach Road, 7500 Beach Road **MRT:** Nicoll Highway **WHEN:** Today - Sun, 6 - 10pm **PRICE:** \$136 a couple **TEL:** 6505-5710 **INFO:** E-mail dining.prsin@parkroyalhotels.com

**Hard Rock Cafe's Valentine's Day Menu**

Enjoy exclusive Valentine's Day dishes a la carte or a romantic candlelight dinner with the three-course Valentine's Day Menu. The meal includes two servings of crab-stuffed shrimp, a premium 1.2kg Australian tomahawk steak, two panna cotta with strawberry Grand Marnier sauce, and two purple love cocktails (strawberry basil lemonade mocktail is available as a non-alcoholic option).

**WHERE:** Hard Rock Cafe Singapore, 02-01 HPL House, 50 Cuscaden Road; & Hard Rock Cafe Sentosa, 01-209 The Forum, Resorts World Sentosa, 26 Sentosa Gateway **MRT:** Orchard /HarbourFront **WHEN:** Today, 11.30am - 10.30pm **PRICE:** \$228 **INFO:** www.hardrockcafe.com

**Quentin's Bar & Restaurant's Valentine's Special**

Quentin's "Celebrating Love" set menu comes in three tiers - T1, T2 and T3. Indulge in unique twists to classic dishes such as Scallop Bostador with Baby Asparagus. Receive a bouquet/box of flowers and enjoy a glass or bottle of Laurent Perrier Champagne when you make a reservation for T2 or T3 at least two days in advance.

**WHERE:** Quentin's Bar & Restaurant, 01-08 Block 14 Mess Hall Sentosa, 2 Gunner Lane **MRT:** HarbourFront **WHEN:** Till Sun, lunch: 11am - 2.30pm; dinner: 5.30 - 11pm **PRICE:** T1: Lunch: \$98++ a person, dinner: \$108++; T2: Lunch: \$128++, dinner: \$138++; T3: Lunch: \$188++, dinner: \$198++ **INFO:** www.quentins.com.sg

**Como Cuisine**

An intimate meal for two starts with an amuse bouche of Kristal caviar on a potato galette, followed by sunchoke soup with shaved winter truffles. For mains, choose from a Black Angus steak, grilled fish or whole wheat Rotini pasta. Dessert is elderflower mousse. Two glasses of champagne and a rose are included.

**WHERE:** Block 18A Dempsey Road **MRT:** Holland Village **WHEN:** Today, 6 - 10.30pm **PRICE:** \$150++ a couple **TEL:** 1800-304-6688 **INFO:** comodempsey.sg

**WINE/WHISKY EVENTS**

**Matter Of Taste - The Ultimate Fine Wine Experience**

Wine lovers will discover and taste several hundred wines rated from RP90 to RP100 in walkabout tastings, masterclasses and wine-pairing dinners. They can also meet wine critics from the Wine Advocate - Monica Lerner, who covers Italian wines; and Joe Czerwinski, who covers Australia, New Zealand, Rhone and the south of France.

**WHERE:** The Regent Hotel Singapore, 1 Cuscaden Road **MRT:** Orchard **WHEN:** Feb 29, noon - 5pm **PRICE:** \$128 (member) & \$148 (non-member) **INFO:** www.a-matter-of-taste.com

**FoodPicks**

**Tan Hsueh Yun Food Editor recommends**

**HOME AGAIN**

Bakers Nurhasanah Johari, 41, and Chalith Kariyawasam, 38, who used to run Woodlands Sourdough in Serene Centre, are back from a year of travelling, during which they went to Australia, Europe and the Middle East, working in bakeries, eating and learning.

It must have been quite a year because the bread at their new shop in The Longhaus, along Upper Thomson Road, is better than ever. The loaves, made with whole grains such as spelt, rye and kamut, are aromatic, nutty, solid and crusty.

Woodlands Sourdough, named after the suburb in which they live, has scant seating - two benches at the entrance and colourful painted stools from Sri Lanka. The taller ones will work as makeshift tables.

In their Serene Centre days, they served toast with interesting toppings. Now, they are more focused on takeaways.

Still, there are sandwiches to eat there, if you can find a seat.

The one I had was made with a substantial sourdough roll covered with sesame seeds, supremely aromatic and stuffed with a cheddar omelette, sweet caramelised onions and leeks, lettuce and tomato (\$9, above right). This is a good introduction to their wares if you are not familiar with their brand. The sandwich is simple and hearty, the bread excellent.

Pocket Bread (\$3.50 each), with chilli and cheese, is off-the-charts crusty. It does not need anything else - no butter, no fillings. Just good as it is, and I like the little jolt I get when I bite into a slice of chilli.

The Spelt bread (\$9 a loaf) has a nutty vibe from the grain and that sour tang I love. Toasted and



PHOTOS: RYAN'S KITCHEN, TAN HSUEH YUN

buttered, it makes a great breakfast.

But save room for the other baked goods, also made with whole grains.

Buckwheat Chocolate Sea Salt Cookie (\$3), gluten-free, barely holds together. Break off a chunk and it is fudgy in the middle. Perfect with a gulp of milk.

Also intensely chocolatey is the Rye Hazelnut Almond Brownie (\$5.50), loaded with whole nuts. Both are what I would call substantial - these are not empty calories.

If you have a chocolate craving, either of these will fix it. And you will not feel guilty for having indulged. Certainly I have no regrets.

I even get a Big 'Ol Cinnamon Bun (\$5), which is as large as my palm. When I lift it from bag to plate, I marvel at its heft. Curiously, the bun is not dense, neither does it hammer

the palate with cinnamon. There is just enough of the sweet, warm spice for you to know it is there.

New to the store are frangipane tarts (\$5 each) encased in homey pastry. The seasonal version features berries, but I prefer the poached pear one because it goes so beautifully with the almond filling.

Usually, I steer clear of frangipane because it is teeth-achingly sweet. This one is not.

I am so happy they are back in Singapore.

On Sundays, there is pizza from noon. See you there.

**WHERE:** Woodlands Sourdough, 01-03 The Longhaus, 183 Upper Thomson Road **MRT:** Marymount **OPEN:** 8.30am to 5pm (Thursdays to Sundays) **INFO:** www.facebook.com/WoodlandsSD



**TRY BEFORE STOCKING UP**

People who are commitment-phobes must surely be having a field day. Those who are not panic buying can wander through supermarkets and food stores, pick up food and have it cooked on the spot. Try before they buy in bulk.

Ryan's Kitchen, at the newly revamped Great World City, offers that service and diners can choose from a list of condiments and side dishes to have with the steaks and sausages, which they can select from the adjacent Ryan's Grocery.

I have a Mushroom Swiss Burger (\$25) with a wagyu patty (\$5 extra, above). There is also Australian grain-fed and, for \$3 more, diners can have an organic patty. The wagyu patty, cooked medium-rare, is free of gristle and juicy.

Fat pieces of mushroom sit on top, under a Swiss cheese blanket. It is a delicious burger, with a good sear on the meat, sandwiched between brioche bun halves. I could, if I had wanted, chosen a keto-friendly bread, made with soya flour, oat fibre, whey powder and wheat bran.

I hardly make a dent in the menu, but this is looking to be a good place for repeat visits, mostly because the food is good and the staff are friendly and engaging.

There are, however, two minor quibbles.

The glass of Sangiovese (\$18) I order with my meal is served too cold and the restaurant is similarly chilly.

I object, despite my enduring and ever-lasting love of air-conditioning, for this simple reason: The food gets cold too quickly.

There is, however, a very flimsy silver lining to all this. It stops me from eating all the excellent fries served with the burger. They are beautiful - thick-cut just the way I like them, greaseless and crisp on the outside.

Cold fries are nasty. But I am so tempted to just eat them all before attacking the burger. Or maybe just order the fries. Next time.

**WHERE:** Ryan's Kitchen, B1-144/146 Great World City, 1 Kim Seng Promenade **MRT:** Orchard **TEL:** 6767-0118 **OPEN:** 9am to 10pm (Mondays to Fridays), 8am to 10pm (Saturdays and Sundays) **INFO:** www.facebook.com/ryanskitchensg

**EXCELLENT GADO GADO WORTH THE PRICE**

Stalking food places is part of my job and I have learnt to be somewhat patient.

Take Yunos N Family, a stall in Ang Mo Kio. A chef I know tells me it serves excellent mee rebus and gado gado. But I make three trips there and it is always closed.

Recently, because I am craving spice after rounds of Chinese New Year food, I go a fourth time. Success - it is open and I join the queue.

Looking at the menu on display, I am intrigued by Gado Gado Tarik (\$6.10, left) and Mee Rebus Tarik (\$5.10). What makes them different from the regular versions?

It turns out, the pricier ones come with three sticks of satay - beef, mutton or chicken.

The gado gado is excellent. Rich, creamy, nutty gravy is ladled lavishly over rice cakes, tempeh, crisp morsels of dough, cabbage, a hard-boiled egg and the juicy mutton satay. Fish keropok, onion and cucumber decorate the top.

Textures and flavours come at me at warp speed. I do not fear raw onion when it is drowned in warm peanut sauce.

Next to it, the mee rebus is insipid, alas. I want to like it, but it lacks punch and spice. That is a pity because the gravy is so smooth.

I hear the mee soto is delicious. But it will be hard not to order the gado gado again.

**WHERE:** Yunos N Family, 01-01 Ang Mo Kio Food Centre, Block 724 Ang Mo Kio Avenue 6 **MRT:** Ang Mo Kio **OPEN:** 11am to 9.30pm (Mondays to Saturdays), closed on Sundays

