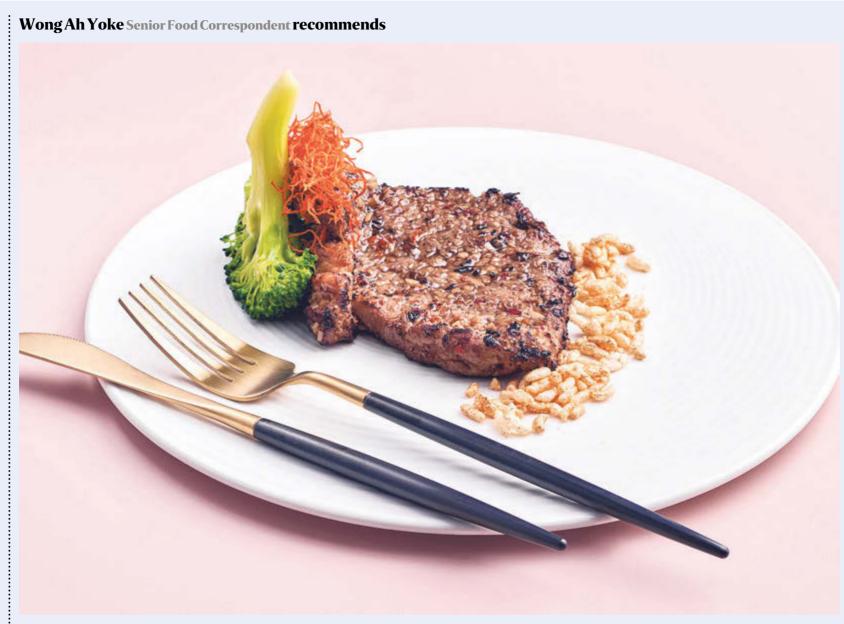
FoodPicks



CANTONESE DISHES WITH JAPANESE TWIST

Japanese ingredients are popular because of their quality and chefs are taking notice. But they are used mostly in Western restaurants.

Peach Garden is one of the rare Cantonese eateries here to put out a promotion menu centred on Japan produce.

Called Oishi Flavours Of Japan, it is available until April 30 at all the seven Peach Garden outlets. Available a la carte and in set menus, Japanese ingredients are

used in the Chinese dishes. These include a chilled sea urchin

tofu (\$22) appetiser.

The main, pan-fried shirobuta pork (above, \$28), is excellent. It comes with three sauces – chef's special mala sauce, black pepper sauce and mushroom sauce. The meat is good on its own and, in fact, I prefer it plain. A huge, plump oyster on top of the

fish noodles is good enough reason to try the poached surimi-men. Unfortunately, the noodle soup is available only as part of a set priced

at \$68 a person. But you also get the

At the Thomson Plaza and Hotel Miramar outlets, there is also dim sum such as steamed xiao long bao with

and pan-fried amadai.

A5 wagyu (\$8.80) and steamed dumpling with Japanese geoduck clam (\$7.80). WHERE: Peach Garden restaurants at 33-01 OCBC Centre, 65 Chulia Street; Level 3 Hotel Miramar,

shirobuta as well as sea urchin tofu

401 Havelock Road; 01-88 Thomson Plaza, 301 Upper Thomson Road; 02-01B Block N2.1, Nanyang Technological University,

76 Nanyang Drive; 02-36 Chinatown Point, 133 New Bridge Road; 02-02, The Metropolis Tower 1, 9 North Buona Vista Drive; and 036-084 Changi Airport Terminal 2, 60 Airport Boulevard MRT: Various WHEN: Till April 30 for lunch and dinner **TEL**: 6535-7833 (OCBC Centre), 6736-3833 (Hotel Miramar) 6451-3233 (Thomson Plaza), 6219-9398 (NTU Block N2.1), 6702-0603 (Chinatown Point), 6334-7833 (The Metropolis) and 6386-3033 (Changi Airport T2) INFO: www.peachgarden.com.sg



CHICKEN RICE AT MONGA

Taiwanese fried chicken chain Monga's new outlet at SingPost Centre gets a thumbs up from me for several reasons.

It is the first to offer dine-in, unlike the other two takeaway counters at Jem and Ion Orchard malls.

And it has an exclusive Monga Crispy Chicken Rice Box (above, \$6.90) that comprises two pieces of fried chicken, acar, fragrant rice and hot chilli sauce. The rice and chilli are based on Hainanese chicken rice recipes and are good.

llove, too, that the set comes with a piece of chicken thigh and a drumstick, instead of the breast meat used for Monga's traditional Crispy Fried Chicken.

Or, for the same price, you can opt for Monga Nuggets, which are six small pieces of juicy thigh meat to go with the rice and chilli WHERE: Monga SingPost Centre, 01-131 SingPost Centre, 10 Eunos Road 8 MRT: Paya Lebar OPEN: 11am to 9.30pm daily

FRENCH CLASSICS **NOT TO BE MISSED**

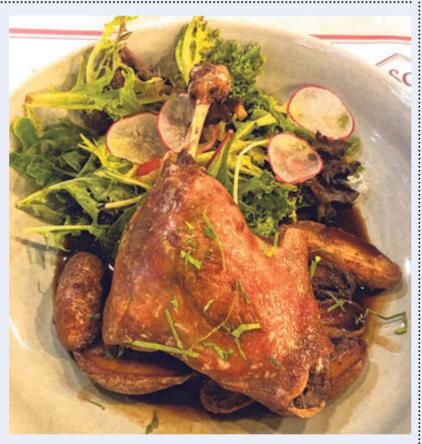
French eatery So France's expanded dinner menu now offers more serious bistro cooking, with classic dishes that remind me of visits to Paris.

Duck confit (right, \$32) is a dish haven't eaten in a while and it brings back good memories with its tender salted meat under a golden roasted skin. It comes with roasted Grenaille potatoes.

Oeufs Meurette (\$22) is an ugly delicious dish that is seldom found here. The Burgundian dish comprises poached eggs in a red wine sauce made with beef and chicken stocks and veal jus. It comes with lardons and pearl onions and is eaten with sourdough bread.

You won't find any French onion soup, though. Apparently, that is more popular outside France than in its country of origin. So make some noise if you are a fan and maybe it will be in the next menu.

WHERE: So France, 01-51/56 Duo Gallery, 7 Fraser Street MRT: Bugis OPEN: 8am to 9pm (Mondays to Thursdays), 8am to 10pm (Fridays), 9am to 9pm (Saturdays), 9am to 6pm (Sundays) TEL: 6909-6449





PHOTOS: MAI BY DASHI MASTER MARUSAYA, **MONGA** SINGAPORE, PEACH GARDEN **WONG AH YOKE**

JAPANESE SET THAT IS **VALUE FOR MONEY**

The newly launched Sushi & Dashi Omakase at Mai by Dashi Master Marusaya offers about the best-value meal you can get in a fine Japanese restaurant.

Priced at \$88 a person, it is available for lunch and dinner, though I find it a bit too heavy for

You get seasonal appetisers, sashimi, Japanese omelette, cooked dishes, seven pieces of sushi, miso soup and dessert. Items change according to what is available

from Japanese markets. At my lunch, I started with firefly squid and crab sesame tofu with ikura in dashi. Sashimi was chutoro and kinmedai while sushi, which was served piece by piece, included tai,

And one of the cooked dishes was wagyu with bamboo shoot and bell pepper in salted rice malt. WHERE: Mai by Dashi Master Marusaya, 46 Bukit Pasoh Road MRT: Outram Park OPEN: Noon to 2.30pm, 6 to 11pm (Mondays to Saturdays) PRICE: \$88 a person TEL: 6327-8414

otoro and sawara.



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FOOD

PROMOTIONS

Ramadan Iftar Buffet

Holiday Inn Singapore Atrium's Ramadan buffet will feature both local and international favourites, including roasted whole baby lamb, grilled Asian spiced squid fillet and the signature Singapore laksa. WHERE: Holiday Inn Singapore Atrium Restaurant, 317 Outram Road MRT: Tiong Bahru WHEN: April 23 -May 23 **PRICE**: Mon - Thu: \$90++ an adult, \$25++ a child; Fri & Sat: \$100++ an adult, \$25++ a child **TEL**: 3138-2530 INFO: E-mail atriumrestaurant. sinhi@ihg.com

Spring Blossoms At Keyaki

Launched to celebrate spring, two kaiseki menus feature seasonal ingredients. Highlights include the Sakura Dai, cherry blossom sea bream. Grilled Sov Miso Marinated Australian Wagyu Beef and Sakura Soba Noodles

with Sakura Shrimp and Dried Mulled Roe Powder. 7 Raffles Boulevard MRT: Promenade

WHEN: Till April 25: 11am - 2.30pm; 6.30 - 10.30pm **PRICE**: \$180 - \$200 TEL: 6826-8240 INFO: www.panpacific.com

Asean All-Star Dishes Ramadan Menu

Celebrity chef Mohamad Razali, winner of the Juara Memasak All-Star cooking competition, has curated a special menu showcasing flavours from Asean. The dishes include Ayam Balado Chicken in Tomato Chilli Sauce with Cashew Nuts from Brunei and Or Lam Slow-braised Beef Brisket with Pureed Eggplants from Laos. WHERE: Carousel, Royal Plaza on Scotts, 25 Scotts Road MRT: Orchard WHEN: April 24 - May 23: noon - 2pm, 6.30 - 9.30pm **PRICE**: From \$58 TEL: 6219-3780 INFO: www.carouselbuffet.com.sg

Saturday High Tea For Two

The buffet spread features

Hainanese chicken chop, wok-fried carrot cake "Hong Kong" style and WHERE: Keyaki, Pan Pacific Singapore, : beef stew. Minimum of two to dine and for dine-in only. WHERE: J65, Level 1 Tanglin Singapore by Shangri-La, 1A Cuscaden Road MRT: Orchard WHEN: Every Sat, noon - 3pm **PRICE:** \$49++ **TEL:** 6831-4374 INFO: www.hoteljen.com

Japanese Wagyu Buffet

Enjoy unlimited portions of wagyu beef at Tajimaya, a yakiniku charcoal grill restaurant where diners grill their own food. Other free-flow dishes include Iberico pork, tiger prawns and sashimi. WHERE: Tajimaya Yakiniku, 01-102/103 Vivo City, 1 Harbour front Walk MRT: HarbourFront WHEN: Lunch: noon - 3pm (Mon - Fri), noon - 6pm (Sat & Sun); dinner: 6 -10pm daily PRICE: \$49.90++-\$59.90++**TEL**: 6377-0070 INFO: tajimaya.com.sg

One-for-one Pizzas From Pizza Hut

Order a pizza online every

Tuesday and get another one free. The deal is available only for delivery orders purchased directly from Pizza Hut. Options include Meat Galore from the Classic Menu, Simply Cheese from the Favourites Menu and Seafood Deluxe from the Specialty Menu. WHEN: Every Tue PRICE: From \$10++ INFO: www.pizzahut.com.sg

WINE/WHISKY EVENTS

Ishinomaki Izakaya's **Nomihoudai Promotion**

Choose either the 90-or 120-minute course and enjoy free-flow alcohol, inclusive of Orion beer, Suntory malt and shochu imo. Free flow is also available for non-alcoholic drinks, like Coke, kyoho (grape) or momo peach coolers. WHERE: Ishinomaki Izakaya, 50 Tras Street MRT: Tanjong Pagar

WHEN: 11.30am - 3pm, 6 - 10pm daily **PRICE:** \$35++-\$55++ TEL: 6221-6264 INFO: ishinomaki.com.sg