

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



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

shirobuta as well as sea urchin tofu and pan-fried amadai.

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

I love, 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 I 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 lunch.

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 chuturo and kinmedai while sushi, which was served piece by piece, included tai, otoro and sawara.

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

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 Soy Miso Marinated Australian Wagyu Beef and Sakura Soba Noodles

with Sakura Shrimp and Dried Mulled Roe Powder.

WHERE: Keyaki, Pan Pacific Singapore, 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 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 VivoCity, 1 Harbourfront 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

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