

## FoodPicks

Hedy Khoo STFood Online Editor recommends

## TASTE OF THAILAND

With travel restrictions and social-distancing measures in place, Thai eatery Kin Kao Mai in Punggol East is a good place to get your fix of Thai food.

Opened in November last year, the container restaurant has no indoor seats. The seating area is sheltered alfresco. The star dish is the Grilled Pork Jowl (Kor Moo Yang, \$12+, right), made using chilled Indonesian pork that is delivered thrice a week.

The pork is marinated overnight in a concoction of fish sauce, light soya sauce and sugar, then grilled to order on a gas grill. The resulting meat has a barbecued flavour.

Diagonally sliced for tenderness, the pork jowl has a texture similar to almost ripened mango – tender yet slightly crunchy. This dish alone is worth the trip to this off-the-beaten-path location.

The accompanying chilli dip, prepared in-house every two days, is addictive. Made with Thai chilli flakes, the spicy, savoury and slightly sweet mixture contains roasted rice powder and finely shredded Thai lime leaves.

The Seafood Tom Yum (Tom Yum Talay, \$13+) is decent, with two prawns, two fish slices and slices of squid. The medium level of spiciness will not set your tongue on fire.

The springy and well-seasoned Thai Prawn Cakes (Tod Mun Goong, \$10+ for four pieces) are prepared in-house from prawn and squid meat that is shaped and breaded.

While the atmosphere at the eatery is casual and relaxing, the downside of outdoor dining is having to fight off the buzzing flies.

Peak hours for dining are from 6 to 8pm. Takeaway and delivery via GrabFood are available.

**WHERE:** Kin Kao Mai, 50 Punggol East MRT: Punggol

**OPEN:** 5pm to 1am (Sundays to Thursdays); 5pm to 2am (Fridays and Saturdays) **TEL:** 8811-8585

**INFO:** facebook.com/KinKaoMaiPunggolEast



ST PHOTOS: HEDY KHOO



## GINGER-THEMED SET MENU

Jade Restaurant at The Fullerton Hotel has launched a six-course Ginger Harmony Menu priced at \$69.90+, which the restaurant says aims to rejuvenate mind, body and palate.

Each course shows off the skill of executive chef Leong Chee Yeng, 53, in harnessing the flavour of different types of ginger without them overpowering other ingredients.

One of the items in the first course, Trio of Ginger, is honey-glazed crispy sliced sea bass, served with thin slices of housemade pickled young ginger.

The pickled ginger, made with a splash of Erguotou baijiu, a white

liquor, is a refreshing palate cleanser.

The Braised Fish Maw Crab Meat Soup with Ginger Jus and Wine is a warm and comforting bowl – the ginger complements the savoury superior stock. Packed with fish maw, crab meat and a topping of steamed crab roe, the dish is a play on textures.

The outstanding item is the Steamed Grouper with Ginger Flower and Fermented Black Bean Sauce (left).

Chef Leong, who was born in Seremban, Malaysia, draws inspiration from his love of the torch ginger flower.

The fermented black bean sauce – cooked with mandarin orange peel,

shallots and garlic – is exquisitely perfumed with the aroma of finely sliced torch ginger flower.

Jade's Ginger Harmony Menu is available for lunch (Wednesdays to Fridays) and dinner (Wednesdays to Sundays).

**WHERE:** Jade Restaurant, The Fullerton Hotel, 1 Fullerton Square MRT: Raffles Place

**OPEN:** 11.30am to 3pm (lunch, last order at 2.30pm); 6.30 to 10.30pm (dinner, last order at 10pm), Wednesdays to Sundays. Closed Mondays and Tuesdays **TEL:** 6877-8911/6877-8912 or e-mail dining-rsvp@fullertonhotels.com

## STYLISH TAKEAWAY LUNCH

For a nice takeaway lunch, try the lunchbox sets from one-Michelin-starred restaurant, Alma By Juan Amador.

The Country Sourdough Sandwich (\$29+, right), available on Wednesdays, is made using housemade bread from Woodlands Sourdough Bakery and comes with a side of spicy chips and a banana financier for dessert.

At first glance, I did not think the open-faced sandwich was a practical takeaway meal, though the eye-popping colours of green, orange, yellow and white are visually appealing. I shook the closed lunchbox to

simulate rough handling and held the sandwich downwards. I was impressed with how each element of the garden-like structure, including the fresh mint and coriander leaves, held together.

Housemade hummus, roasted bell pepper puree and yogurt with paprika hold together deep-fried cauliflower, hard-boiled egg, spiced chickpeas and gouda cheese slices on a thick slice of sourdough bread.

The sandwich tastes every bit as good as it looks, although I prefer my bread less burnt.

Despite the humble brown paper box it comes in, the well-constructed sandwich gives you the taste of fine

dining without you having to dine in.

Priced at \$29+ for a set, the lunchboxes are limited to 50 a day and available from Tuesdays to Thursdays.

A one-day advance order is required for all lunchboxes, which can be collected from 11.30am to 2pm.

**WHERE:** Alma By Juan Amador, Goodwood Park Hotel, 22 Scotts Road MRT: Orchard **OPEN:** Noon to 2.30pm (Tuesdays to Saturdays); 6 to 10pm (Mondays to Saturdays). Closed on Sundays **TEL:** 6735-9937/9119-8928 or e-mail reservations@alma.sg **INFO:** bit.ly/2X38zPU



## FOOD

## PROMOTIONS

## Three Buns' Earth Month Menu

For Earth Month, Three Buns has launched a menu focusing on sustainability and cruelty-free eating. New items include the Truffle Shuffle – roasted portobello mushroom, spirulina, garlic miso cashew butter, vegan cheddar, raw slaw and truffled soya milk aioli in a toasted mango flour sesame bun – and the C.R.E.A.M. Cash "EW" Rules Everything – house-roasted cashew butter, cashew milk and gula melaka ice cream served with dark chocolate soil crust.

**WHERE:** Three Buns Quayside, 01-01, 60 Robertson Quay **MRT:** Fort Canning **WHEN:** Till April 30, 5pm - midnight (Tue - Thu); noon - midnight (Fri); 10am - 11pm (Sat); 10am - 11pm (Sun) **PRICE:** From \$8 **TEL:** 6909-7838 **INFO:** threebuns.com/singapore

## Jamie's Italian's Takeaways And World Carbonara Week Celebration

Jamie's Italian is launching two initiatives to allow diners to enjoy its pastas and pizzas at home. The doorstep delivery service is for those who work or live near Forum The Shopping Mall, with free delivery for orders above \$20. The other service is a drive-through: Diners can call to pre-order their food and pick it up in their cars. And for World Carbonara Week, Jamie's Italian has introduced six types of carbonara dishes, including non-vegetarian ones. Among the options are Spring Vegetable Carbonara and Carbonara Florentine. A different type will be introduced daily, with various pastas.

**WHERE:** Jamie's Italian, 01-01 Forum The Shopping Mall, 583 Orchard Road MRT: Orchard **TEL:** 6655-7676

**INFO:** jamiesitalian.sg (For World Carbonara Week) **WHEN:** Today - next Wed, 11.30am - 9pm (Sun - Thu); 11.30am - 10pm (Fri & Sat) **PRICE:** \$15++ **INFO:** jamiesitalian.sg

## Oscar's One-for-one Seafood Dinner Buffet

From classics such as Black Pepper Crab and Chilli Crab to novel dishes such as the Crab Mac N Cheese and Crabmeat and Avocado Toast, Oscar's is serving different styles of crab every night. Diners enjoy a one-for-one offer this month.

**WHERE:** Oscar's, Conrad Centennial Singapore, 2 Temasek Boulevard **MRT:** Promenade **WHEN:** Till April 30, 6 - 10pm **PRICE:** \$78++ (Sun - Thu), \$88++ (Fri & Sat) **TEL:** 6432-7481 **INFO:** conradhotels3.hilton.com

## EASTER

## Si Chuan Dou Hua's Easter Menus

Special set menus have been curated for Easter, with signature dishes such as Chong Qing Diced Chicken with Dried Chilli, Boiled Sliced Fish in Sichuan Pepper Sauce and Braised Bean Curd in Spicy Minced Meat Sauce. For every \$100 spent, diners are entitled to a sure-win egg hunt in the hotel lobby. Prizes include a two-day, one-night stay in a superior room at Parkroyal on Beach Road and a one-week fitness membership pass at the hotel. **WHERE:** Si Chuan Dou Hua, Parkroyal on Beach Road, 7500 Beach Road

**MRT:** Nicoll Highway **WHEN:** Till April 12; lunch: 11.30am - 2.30pm; dinner: 6.30 - 10.30pm **PRICE:** \$50++ **TEL:** 6505-5722 **INFO:** sichuandouhua.com

## Minion Surprise Easter Eggs

Pastry chef Janice Wong has collaborated with Universal Brand Development to create Minion Surprise Eggs. Cast in white chocolate with a banana-marshmallow filling, they come in three flavours: Caramel Popcorn, Toffee Chocolate and Sea Salt Pecan Fudge. Available for ordering online, with free delivery for orders above \$50. **WHEN:** Till May 31 **PRICE:** \$29.50 for a box of three **INFO:** janicewong.online

## Easter Sunday Champagne Brunch At Lavo

Diners at Lavo Italian Restaurant And Rooftop Bar, Sands SkyPark Observation Deck, 10 Bayfront Avenue **MRT:** Bayfront **WHEN:** April 12, noon - 3pm **PRICE:** \$98++ **TEL:** 6688-8591 **INFO:** marinabaysands.com

## Easter Chawanmushi At Koma

Koma at Marina Bay Sands is serving an Easter-themed dessert based on Japanese chawanmushi (egg custard): coconut vanilla cream

chawanmushi, mango jelly yok and a chocolate egg filled with pralines, nestled in chocolate crumble.

**WHERE:** Koma Singapore, B1-67 Marina Bay Sands, 2 Bayfront Avenue **MRT:** Bayfront **WHEN:** April 10 - 12, 5pm - midnight **PRICE:** \$19++ **TEL:** 6688-8690 **INFO:** marinabaysands.com

## The Italian Table Easter Brunch

The brunch set at Zafferano Italian Restaurant & Lounge begins with torta pasqualina, an Easter quiche made with spinach and buffalo ricotta cheese. Mains include the roasted lamb leg, served with onion compote, lamb jus and mustard sauce. End the meal with an array of desserts, including the pastiera napoletana, a tart made with ricotta cheese, candied orange and eggs.

**WHERE:** Zafferano Italian Restaurant & Lounge, Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** April 11, noon - 3pm **PRICE:** \$98++ **TEL:** 6509-1488 **INFO:** zafferano.sg

## WINE/WHISKY EVENTS

## One-for-one Alcoholic Glass Beverage

Take your pick from Quentin's Bar and Restaurant's wide range of alcoholic beverages, including cocktails such as Ginkli Nona and Porto Tonic. **WHERE:** Quentin's Bar & Restaurant, 01-08 Block 14 Mess Hall, 2 Gunner Lane, Sentosa **MRT:** HarbourFront **WHEN:** Till June 30, lunch: 11am - 2.30pm; dinner: 5.30 - 11pm **PRICE:** \$17.80++ **TEL:** 8817-6742 **INFO:** quentins.com.sg

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