

FoodPicks

Hedy Khoo STFood Online Editor recommends



Moosehead Kitchen-Bar's (clockwise from top) Spicy Tuna & Quinoa Bowl, Pork Ragu Tagliatelle and Fried Chicken Burger.  
ST PHOTOS: HEDY KHOO

CHINESE-INDONESIAN CUISINE

Kota88's menu is likely to appeal to meat lovers – from Sup Baikut (Indonesian-style pork ribs and salted vegetable soup, \$18.88+) to Sate Babi (pork satay, \$18.88+ for 10 sticks).

The restaurant serves Chinese-Indonesian fare influenced by Cantonese, Hakka and Hokkien cuisines.

Sup Baikut comes with three large pieces of spare ribs that are fall-off-the-bone tender.

The soup is well-balanced by salted vegetables that keep the meatiness in check. It is cooked for three to four hours and left to rest overnight before salted vegetables are added.

Sate Babi is a combination of charcoal-grilled skewers of pork, intestine, skin and liver.

The pork skin skewer is exceptionally tender and scraped clean of excess fat. The intestines are also well-marinated with no meaty odours.

Roasted meat lovers can go for Nasi Campur Babi (pork mixed rice, \$14.88+), which comes with char siew, roasted pork, one stick of satay, ngo hiang, siomay (siew mai), braised pig ear and egg. The restaurant uses Thai Hom Mali rice, which is distinctively fragrant.

For a less decadent choice that still tastes decent, try Nasi Bebek Panggang (roasted duck rice, \$10.88+). The duck is well-seasoned such that the flavours penetrate the meat.

**WHERE:** Kota88, 01-02, 907 East Coast Road **INFO:** Go to [www.kota88restaurant.com](http://www.kota88restaurant.com) or call 6242-2645; minimum order of \$55 with delivery fees from \$7.90; delivery hours: 11am to 9.30pm daily



Kota88's Nasi Campur Babi (above), Sate Babi (left) and Sup Baikut (left below).

EXQUISITE DIM SUM

Get your dim sum fix from Cantonese restaurant Yan.

The Salted Egg Yolk Custard Buns (\$8 for four pieces) are made in-house and feature custard prepared from salted egg yolks, not salted egg powder.

When I tore one open for a video recording, the bright yellow salted egg lava spurted onto my mobile phone. But there was still plenty of that savoury filling left inside the bun for tasting.

Order the Pork and Prawn Dumplings Topped With Fish Roe (\$8 for four pieces) if you love siew mai. The housemade dumplings contain generous pieces of bouncy prawn meat.

For a value-for-money set meal, go for Pan-fried XO Carrot Cake & Char Siew Bento (\$10.80), which comes with two crispy prawn dumplings and housemade char siew.

It is a steal considering the carrot cake is prepared from scratch with ingredients such as white radish, preserved Chinese sausage, egg and housemade XO sauce.

The large cubes of carrot cake retain their shape through the frying and are moist and tender on the inside.

The restaurant also has meat-free dishes such as Sze-Chuan Style Stewed Beancurd With Minced Omni Pork and Spicy Sauce (\$22).

Prices for Yan's delivery menu are nett.

**WHERE:** Yan Cantonese restaurant, 05-02 National Gallery Singapore, 1St Andrew's Road **INFO:** Go to [www.yan.com.sg/estore](http://www.yan.com.sg/estore), call 6385-5585 or WhatsApp 9769-4283; delivery fees are \$10 for orders below \$80; free to one location for orders above \$80; delivery hours: 11am to 9.30pm daily (last order at 9pm)



Yan's Pan-fried XO Carrot Cake & Char Siew Bento (above) and Pork and Prawn Dumplings Topped With Fish Roe (left).

FOOD

PROMOTIONS

Grand Hyatt Singapore's Take Home Options

The hotel's take-home offerings include items like Australian grass-fed beef bolognaise (halal), Australian mottainai lamb korma (halal) and organic vegetable salad, which come in 1kg vacuum-sealed family meal packs; as well as organic vegetable soup, a housemade chocolate brownie; and two juices. Available for collection from the lobby store, drive-through collection and delivery (\$20 a location; free with minimum order of \$300). All orders must be completed two hours before the requested delivery time. Orders made after 6pm are for next-day pickup/delivery.

**WHERE:** Grand Hyatt Singapore, 10 Scotts Road **MRT:** Orchard **WHEN:** 10am - 9pm daily **PRICE:** From \$22 for a 1kg family meal pack **INFO:** [store.grandhyatt.com.sg/product-category/take-home-options](http://store.grandhyatt.com.sg/product-category/take-home-options)

Chatterbox's Signature Flavours

Enjoy 50 per cent off Chatterbox's speciality menus, which include Mandarin Chicken Rice, Nasi Goreng Istimewa, Vegetarian Fried Rice and Salted Egg Chicken Wing. Available for pickup (parking is free) and delivery (\$20 a location; free with minimum order of \$80). **WHERE:** Chatterbox, Level 5 Mandarin Orchard Singapore, 333 Orchard Road **MRT:** Somerset **WHEN:** Pickup: 11.30am - 9pm daily; delivery: 11.45am - 8.30pm daily **PRICE:** From \$4.50. Prices listed are after a 50 per cent discount

**TEL:** 6831-6291/6288 **INFO:** E-mail [dine.orchard@meritushotels.com](mailto:dine.orchard@meritushotels.com)

"Twice the Spice" Mini Burger Duo

The "Twice the Spice" Mini Burger Duo by Ginger and Si Chuan Dou Hua restaurants at Parkroyal on Beach Road consists of five-spice beef burger with housemade Achar and Sichuan mala chicken burger with seasoned potatoes and fresh greens in a charcoal sesame bun. Available for takeaway, drive-through pickup at the hotel's driveway and delivery (\$3 a location, excluding surcharge for orders below \$38). **WHERE:** Parkroyal at Beach Road, 7500 Beach Road **MRT:** Nicoll Highway **WHEN:** Till June 14, 11.30am - 10pm daily **PRICE:** From \$8 **TEL:** 6505-5722 **INFO:** [shop-parkroyalbeachroad.panpacific.com/en\\_SG](http://shop-parkroyalbeachroad.panpacific.com/en_SG)

DRAGON BOAT FESTIVAL

Rice Dumpling Delights At Shisen Hanten

Two-Michelin-starred Shisen Hanten by Chen Kentaro is offering five different types of rice dumplings, including the Hong Kong-style rice dumpling and the premium abalone dumpling. Available for collection at Chatterbox restaurant. **WHERE:** Chatterbox, Level 5 Mandarin Orchard Singapore, 333 Orchard Road **MRT:** Somerset **WHEN:** June 12 - 25 **PRICE:** From \$6.80 a piece **TEL:** 6831-6262/6831-6266 **INFO:** E-mail [shisenhanten.orchard@meritushotels.com](mailto:shisenhanten.orchard@meritushotels.com)

Golden Peony's Rice Dumplings

Apart from the popular mainstays – traditional Hong Kong-style rice dumpling, and Singapore Chilli Crab,

Prawn and Whole Bedford Scallop rice dumpling – Golden Peony has added new offerings: the Crispy Smoked Duck with Chestnut rice dumpling and the Mala Chicken rice dumpling. For those who prefer sweet flavours, try the Egg Custard Sweeties rice dumplings. Enjoy 30 per cent early-bird discount on all orders made via the online store before June 7. Available for collection outside Oscar's restaurant and delivery (\$30 a location). **WHERE:** Golden Peony, Level 3 Conrad Centennial Singapore, 2 Temasek Boulevard **MRT:** Promenade/ Esplanade **WHEN:** June 8 - 25 **PRICE:** From \$12.80 nett a piece **TEL:** 6432-7482/88 **INFO:** E-mail [sinci.goldenpeony@conradhotels.com](mailto:sinci.goldenpeony@conradhotels.com) or go to [www.connoisseur.sg/zong-zi-festival](http://www.connoisseur.sg/zong-zi-festival)