

FOOD

PROMOTIONS

Picnic Baskets At Botanic Gardens

When you head to the Botanic Gardens for a picnic, you can pick up a Picnic Buzz-ket at restaurant Bee's Knees at The Garage, which has partnered event services company Packdd Singapore to create the baskets. Each set comes with picnic mats, a foldable table and cushions. Guests can pick their own fare – be it a full meal, light snacks or charcuterie to pair with wine. At the end of the picnic, return the basket and accessories to the restaurant. **WHERE:** Bee's Knees at The Garage, Level 1 Singapore Botanic Gardens, 50 Cluny Park Road **MRT:** Botanic Gardens **WHEN:** Light bites: 8am - 10pm; brunch/dinner: 8am - 3pm & 6 - 9pm (one-day advance reservation required) **PRICE:** Light Bites Picnic Buzz-ket: from \$60 nett (for two); Brunch/Dinner Picnic Buzz-ket: from \$70 nett (for two), cocktails add-ons for these baskets: \$10 nett a person; Vineyard Picnic Buzz-ket: from \$80 nett (for two). Add-ons from Bee's Knees' regular menu are available on request at a la carte prices **TEL:** 9815-3213 **INFO:** www.thegarage.sg/bees-knees/picnic-buzzkets

LoveSG Wednesday At Crossroads

The restaurant offers a menu of local delicacies every Wednesday, which will change monthly. This month's specials include lobster linguini with Singapore chilli crab sauce (\$28+), crispy chicken with salted egg sauce (\$18++) and spiced pork ribs (\$18++). **WHERE:** Crossroads, Singapore Marriott Tang Plaza Hotel, 320 Orchard Road **MRT:** Orchard **WHEN:** Every Wed, 11am - 10.30pm **TEL:** 6735-5800 **INFO:** bit.ly/30HPmEb

Halloween At Hard Rock Cafe Singapore

Join the Children's Pumpkin Decorating Contest and stand to win a \$200 voucher. Participants also get a \$25 F&B voucher when they submit their decorated pumpkin. Voting is between Oct 30, 5pm and Oct 31, 6pm and winners will be announced on Nov 1. There is also a "Kids Eat Free" dine-in promotion from noon to 5pm on Oct 31 and Nov 1, where kids below 12 years old eat for free with every adult main course ordered. **WHERE:** Hard Rock Cafe Singapore, 02-01 HPL House, 50 Cuscaden Road **MRT:** Orchard **WHEN:** 11.30am - 9.30pm daily **TEL:** 6235-5232 **INFO:** www.hardrockcafe.com/location/singapore

Sofitel Singapore City Centre's Pink Hope High Tea Set

In partnership with The Estee Lauder Companies and in support of Breast Cancer Awareness month, Sofitel Singapore City Centre's chefs have curated a pink edition of its popular afternoon tea set. Hosted at 1864 Lobby Lounge, the Pink Hope High Tea Set (\$78++ for two) features pink treats in a box designed by artist-in-residence Arianna Caroli. Each set will have a QR code which guests can scan to find out how they can support breast disease research at the Singapore General Hospital. **WHERE:** 1864 Lobby Lounge, Sofitel Singapore City Centre, 9 Wallich Street **MRT:** Tanjong Pagar **WHEN:** Till Oct 31, 2 - 5pm daily **TEL:** 6428-5000 **INFO:** To book, e-mail ha152@sofitel.com

More Plant-based Options At Blue Jasmine

Thai restaurant Blue Jasmine has expanded its selection of plant-based dishes, many of which are vegan. They include vegetarian fried rice with Quorn nuggets bento (\$15 nett), which also has a vegan option; the vegan Heura red curry (\$18 nett); and OMNI! basil kaprao bento (\$18 nett). Tomorrow, the restaurant will offer all 10 of its bento boxes at \$10 nett and 30 per cent off all dishes when you order via its e-store. Available for delivery (\$15). **WHERE:** Blue Jasmine, Level 5 Park Hotel Farrer Park, 10 Farrer Park Station Road **MRT:** Farrer Park **WHEN:** Lunch: 11am - 3pm daily; dinner: 6.30 - 10pm daily; promotion tomorrow: 11am - 9pm **TEL:** 6824-8851 **INFO:** www.facebook.com/bluejasmine.sg

Refreshed Chef's Menu At Zafferano

Italian restaurant Zafferano has introduced a refreshed five-course menu by head chef Andrea De Paola. Highlights include Mazara del Vallo red prawn, coated in a crumble of shichimi and prawn rice cracker, and paired with foie gras; and charcoal-grilled Alfonsino, served with chard and a creamy puree of sweet Delica pumpkin, thick coconut milk, caramelised white miso, Italian basil oil and citrus zest. **WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** Tue - Fri: lunch - 11.30am - 3pm, dinner - 5.30 - 11.30pm; Sat & Sun: 6 - 11.30pm; closed on Mon **PRICE:** \$168++ a person; add \$128++ a person for six glasses of wine **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



MENU WITH DRAMATIC FLAIR

Man Fu Yuan at the InterContinental Singapore has launched a new menu by chef Aaron Tan that updates traditional Chinese dishes. He has injected a bit of drama in the presentation too, with some dishes flambeed at table-side (above) and a soup served in a teapot.

While these provide exciting photos and videos for social media, I care more about the taste of the dishes. I like the poached marble goby fish with mala green peppercorns and chilli in salted vegetable broth (market price), a Sichuan dish that is very appetising with spicy and sour flavours. The braised beef short ribs with

wild mushrooms in lotus leaf (\$68) is not only delicious, but also presented in a rather showy fashion. The tender pieces of beef are wrapped in a lotus leaf with assorted mushrooms and covered in salt before being baked. The salt crust is topped with peppercorn and set afire at the table-side to release an enticing spicy aroma.

It is then cracked open and the leaf unwrapped to reveal the goodies inside. **WHERE:** Man Fu Yuan, Level 2 InterContinental Singapore, 80 Middle Road **MRT:** Bugis **OPEN:** Tuesdays to Fridays, noon to 3pm, 6 to 10pm; Saturdays and Sundays, 11.30am to 3pm, 6 to 10pm. Closed on Mondays **TEL:** 6825-1008



PHOTOS: HOTEL JEN TANGLIN, INTERCONTINENTAL SINGAPORE, ISLAND KITCHEN COLLECTIVE, WONG AH YOKE

YUMMY FARE FROM CLOUD KITCHEN

New cloud kitchen Island Kitchen Collective went live on Wednesday and will make its first deliveries tomorrow. It owns two virtual restaurants – Wabi Sabi for Japanese food and Mercatto Gatto for Mediterranean fare. And after tasting some of the dishes (above), I would say the cooking is promising. Although the food arrives cold, it just has to be reheated to be restored to restaurant standards. The trick is not to cook the food further. For deep-fried items, pop them into a preheated oven toaster or airfryer for two minutes, while grilled meat and seafood get nice and warm after a minute in the microwave oven. My favourites from Wabi Sabi are the Chicken Karaage Bites (\$10) and Hamachi Kama Shio or salt-grilled hamachi collar (\$35), which was delicious with the accompanying grated daikon and ponzu sauce. From Mercatto Gatto, I recommend the Grilled Whole Squid (\$20), Mediterranean Grilled Chicken Thigh (\$25) and Grilled Tiger Prawns (\$30 for eight). The squid and prawns were nicely cooked, and the chicken was infused with herbs. **INFO:** To order, go to islandkitchencollective.sg



RICE SET BANG FOR ONE'S BUCK

Tok Tok Indonesian Soup House has come up with a new rice set at its Ann Siang Hill outlet to complement its popular broths like Sop Buntut (\$10.90) and Soto Betawi (\$9.90). But the Nasi Campur Ayam Bali (\$10.90, above), a platter of eight sides with white rice, can be a meal in itself too. Among the eight items, the highlight for me is the Grilled Ayam Betutu – a whole chicken leg cooked with spices like turmeric, galangal, candlenut and shrimp paste. The cassava leaves cooked together with it are served separately as a vegetable dish. Sate Lilit, which has minced

chicken and fish wrapped over a stalk of lemongrass and grilled, is wonderfully fragrant too. Making up the rest of the platter are Ayam Suwir (shredded chicken cooked with spices), Telur Balado (hard-boiled egg braised with chillies and tomato), Plicing Kangkung (spicy kangkong) and two types of sambal – a fiery Sambal Goreng and a milder Balinese Sambal Matah that is a raw chilli dip perfumed with coconut oil. It is a substantial serving, so share it if you are planning to order more dishes. **WHERE:** Tok Tok Indonesian Soup House, 18 Ann Siang Road **MRT:** Maxwell **OPEN:** 11am to 9pm daily **TEL:** 6221-1760

A LA CARTE BUFFET WITH ZI CHAR FAVOURITES

Ah Hoi's Kitchen at Hotel Jen Tanglin has reopened, though the hotel stays closed. You can get to the poolside restaurant without walking through the hotel lobby – by taking the lift from Tanglin Mall to the fourth floor. The restaurant is not air-conditioned, which is good if you wish to avoid enclosed public spaces. It is known for local zi char fare, especially its Sri Lankan crab and other seafood dishes. For its reopening, it is offering an a la carte buffet at \$48 a person, with more than 40 dishes such as Salted Egg Baby Lobster, Claypot

Prawn Curry and, my favourite, Two-Way Hong Kong Kai Lan, which has the vegetable deep-fried and stir-fried. Sri Lankan crabs are not among the choices, but are available at \$75 a kg to buffet diners instead of the usual \$88. They can be cooked with chilli sauce, Sarawak black pepper or salted egg (right). **WHERE:** Ah Hoi's Kitchen, 1A Cuscaden Road; take the lift in Tanglin Mall to the fourth floor **MRT:** Orchard **WHEN:** A la carte buffet available till Nov 7. For today and tomorrow, it is from 6 to 10.30pm. From next week, the restaurant will open from Fridays to Sundays **TEL:** 6831-4373

