

FOOD

PROMOTIONS

Charm Of Singapore At Food Exchange

Food Exchange introduces The Charm Of Singapore, a new buffet spread at Novotel Singapore on Stevens. See teh tarik being pulled and prata being flipped, and tuck into dishes such as sambal stingray, chilli crab, laksa and seafood on ice. **WHERE:** Level 2 Novotel Singapore on Stevens, 28 Stevens Road **MRT:** Stevens **WHEN:** Mon - Thu, 6 - 10pm **PRICE:** \$58++ an adult, \$29++ a child (six - 12 years old), free for child up to five years old; 25 per cent discount for groups of 25 or more people; 15 per cent discount on CIMB card; 50 per cent off for second diner (DBS, POSB, Diners) **TEL:** 6491-6100 **INFO:** E-mail H9543@accor.com

Refreshed Menu At Se7enth

Serviced apartment provider Oakwood Premier OUE Singapore's in-house dining place Se7enth has rolled out a refreshed menu of contemporary cuisine. Newly created dishes include Chilli Crab Pasta (\$26++); Cod Fish Hor Fun (\$29++); Steak Sandwich (\$28++); and Oakwood Portobello Mushroom Burger (\$22++). **WHERE:** Level 7 Oakwood Premier OUE Singapore, OUE Downtown 1, 6 Shenton Way **MRT:** Tanjong Pagar **WHEN/PRICE:** Mon - Fri set lunch (noon - 2pm), \$29.90++; selected a la carte dishes: \$22++ - \$36++; dinner: 6 - 10pm; 50 per cent off selected items (till July 31, 6 - 9.30pm) **TEL:** 6812-6050 **INFO:** E-mail dining.opsg@oakwood.com

Tropical Fruit Temptations At Ellenborough Market Cafe

Together with Peranakan classics and Asian and international cuisine, Ellenborough Market Cafe's buffet dinner will feature seasonal tropical fruit such as dragonfruit, jackfruit and lychee as well as durian-themed desserts. There will be the usual seafood on ice with items such as baby lobsters; sashimi and sushi; local staples such as sambal king prawn; and la mian with dan dan/zhejiang sauce. **WHERE:** Ellenborough Market Cafe, Lobby Level Swissotel Merchant Court Singapore, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** Till July 29, 6.30 - 10pm **PRICE:** \$72++ an adult, \$36++ a child (six - 12 years old) **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

Crustacean Nights At AquaMarine

Marina Mandarin Singapore's AquaMarine features a variety of fresh crustaceans for its buffet spread. Specials include Boston lobster thermidor baked with Asian sambal and cheese; as well as crispy soft-shell prawn with cereal and chicken floss. **WHERE:** Level 4 Marina Mandarin Singapore, 6 Raffles Boulevard **MRT:** Promenade **WHEN:** Tue & Thu (6.30 - 10pm) till July 31 **PRICE:** \$72++ an adult, \$36++ a child (six - 12 years old) **TEL:** 6845-1111 **INFO:** E-mail aquamarine.marina@meritushotels.com

Sentosa Grillfest & Gourmet Market

Sentosa Grillfest - a Singapore Food Festival 2018 event - will see Siloso Beach transformed into a 1km stretch of night food and entertainment street. Twenty-one F&B establishments will offer over 100 food and drink options such as salted egg-yolk chicken, waffles and laksa mentai soft-shell crab rice bowls. In a collaboration with gourmet grocer Angliss, the market will let visitors pick raw ingredients for on-site chefs to cook. From July 13 to 15, ITE's School of Hospitality will also showcase its young culinary talent. **WHERE:** Siloso Beach, Sentosa **MRT:** HarbourFront **WHEN:** July 13 - 15, 20 - 22, 27 - 29 (6 - 11pm) **PRICE:** Inquire at stalls **INFO:** sentosa.com.sg/feast

Marina Square Cake Club

This weekend pop-up featuring popular and special desserts of Singapore is a new initiative of Marina Square's Foodiegram Sundays programme, which rewards diners with budget-friendly set meals at participating restaurants. There will be items such as avalanche lava cakes, pavlovas, unicorn-inspired rainbow beauties and cakes with flavours such as pulut hitam and red velvet nutella. There will also be a cake bar featuring top home-grown cake brands, interactive dessert workshops for budding bakers and family-friendly activities for kids. **WHERE:** Roof Garden Glasshouse, 03-03 Marina Square, 6 Raffles Boulevard **MRT:** Esplanade/Promenade/City Hall **WHEN:** July 14 - Aug 26 (Sat & Sun), noon - 9pm **PRICE:** Free admission; Foodiegram deals: \$25; workshops: \$75 (cakeclub.peatix.com) **INFO:** marinasquare.com.sg, facebook.com/MarinaSquare, Singapore

Ce La Vi-Le Du Collaboration

Ce La Vi's executive chef Joseph Sergeantakis and Le Du Bangkok's chef Thitid Tassanakajohn join hands for a dining experience that showcases innovative modern Asian cuisine. Specially curated tasting menus will feature the region's finest ingredients prepared with cutting-edge techniques. **WHERE:** Ce La Vi, Tower 3 Marina Bay Sands, 1 Bayfront Avenue **MRT:** Bayfront **WHEN/PRICE:** July 13, five-course lunch: \$108++ a person, seven-course dinner: \$188++ a person; July 14, seven-course menu: \$148++ a person **TEL:** 6508-2188 **INFO:** E-mail reservation-sg@celavi.com

BASTILLE DAY

French Riviera Fete At 1919 Waterboat House

For the week leading up to Bastille Day, the French National Day which falls on July 14, the menu at 1919 Waterboat House will feature the likes of St Jacques pan-seared scallops and beef bourguignon. Four French labels will be paired to each course of the four-course dinner. At The Rooftop Bar, go with free-flow French wines, which come with complimentary margherita pizza bites for groups of four or more. **WHERE:** 03-01 The Waterboathouse, 3 Fullerton Road **MRT:** Raffles Place **WHEN/PRICE:** Mon - July 14 (6 - 10pm): \$75++, add \$45++ for French wine-pairing; Rooftop, July 14 (from 6pm): \$35++ for 90 minutes free-flow wine with complimentary margherita pizza bites for group of at least four people **TEL:** 6538-9038 **INFO:** E-mail hello@1919.com.sg

NATIONAL DAY

Pre-National Day Dinner At Dolce Vita

Italian restaurant Dolce Vita will present a five-course set dinner that features Angus beef carpaccio accompanied by truffle vinaigrette and black truffle shavings; a choice between a roasted wagyu tenderloin with mushrooms and confit Atlantic cod fillet sous-vide for two hours and served with creamy watercress puree and charred leeks. **WHERE:** Mandarin Oriental Singapore, 5 Raffles Avenue **MRT:** Promenade **WHEN:** July 21 & 28, Aug 4 (6.30 - 10.30pm) **PRICE:** \$168++ a person **TEL:** 6885-3500 **INFO:** E-mail mosin-dining@mhog.com

Le Binchotan Supper Special

Le Binchotan celebrates its first National Day with a Supper Special featuring hawker favourites. From 9.30pm, chef-owner Jeremy Chiam will dish out items like Hokkien mee (\$18++), with a prawn stock prepared in the same way as French seafood bisques and accompanied by housemade sambal belachan; and skewers of binchotan-grilled Iberico pork collar satay (\$17++). Pair these with a cold bubur chacha cocktail (\$16++, available from 6pm). **WHERE:** 01-04, 115 Amoy Street (via Gemmill Lane) **MRT:** Telok Ayer **WHEN:** July 27 - Aug 31, cocktails from 6pm, food from 9.30pm **PRICE:** \$16++ - \$18++ **TEL:** 6224-1045 **INFO:** E-mail reservations@lebinchotan.sg

Singapore On A Plate At Jamie's Italian

Jamie's Italian is introducing dishes with a Singaporean spin. Back by popular demand is Singapore Chicken Rice Risotto (\$26.95++, July 13 - Aug 12), made with carnaroli rice infused with chicken stock, topped with oven-roasted free-range chicken and broccolini and accompanied by housemade chilli sauce. The restaurant will also be featuring a special dish every week for the month-long campaign: Nasi Lemak Pizza (\$29.95++, July 13 - 19), Red Snapper and Devil's Curry (\$34.95++, July 20 - 26), Tandoori Baby Chicken (\$32.95++, July 27 - Aug 2) and Slipper Lobster Pasta with Chilli Crab Sauce (\$32.95++, Aug 3 - 12). **WHERE (MRT):** 01-165/166/167 VivoCity, 1 Harbourfront Walk (HarbourFront); 01-01/04 Forum Shopping Mall, 583 Orchard Road (Orchard) **WHEN:** July 13 - Aug 12 **PRICE:** \$26.95++ - \$34.95++ **TEL:** 6733-5500 (VivoCity)/6655-7676 (Forum) **INFO:** E-mail enquiries@jamiesitalian.sg

Local Favourites From Creamery Boutique Ice Creams

For Singapore's 53rd birthday, Creamery Boutique Ice Creams has specially crafted the Ondeh Ondeh Cookie (pandan cookie filled with rich gula melaka) paired with Milo Dinosaur Ice Cream (\$8.90) and the Chilli Crab Cookie (brownie cookie packed with robust chilli crab gravy) with Bread Toast Ice Cream (\$10.90). **WHERE:** 01-01, 139 Tyrwhitt Road **MRT:** Lavender/Bendemeer **WHEN:** Mon - Wed, 12.30 - 10pm; Fri, 12.30 - 10.30pm; Sat & Sun, noon - 10/10.30pm **PRICE:** \$8.90 - \$10.90 **TEL:** 8133-1250 **INFO:** facebook.com/CreamerySG

FoodPicks

Rebecca Lynne Tan Food Correspondent recommends



KAPPO CUISINE AT KAPPO SHUNSUJI

There is a new chef at the helm of Kyoto-style kappo cuisine restaurant Kappo Shunsui at Cuppage Plaza. Chef Nishi Nobuhiro's credentials include working at Tokyo's three-Michelin-starred Kagurazaka Ishikawa. The 19-seat restaurant serves only multi-course tasting menus which are decided on by the chef. Menus are priced at \$150 for eight courses and \$250 for nine courses with more premium ingredients. Unless you are a regular customer recognised by the restaurant's biometric fingerprint scanner, you will have to ring the doorbell of this intimate and quiet restaurant. Here, seasonal Japanese ingredients are prepared in various styles, from grilling to frying. The menu changes, but you can expect fine, elegant fare. Dishes I tried last week included abalone poached with kombu and sake, served with sticky rice, crab and an umai dashi sauce; as well as blanched live octopus with a soft and slightly chewy texture served with a

refreshing ume and tomato sauce. The owan, or soup appetiser, was divine. It was sweet and delicate with subtle flavours that kept coming through long after your first sip. The yuzu peel in the soup, which came with a fish dumpling and smoky charred eggplant, gave it a touch of brightness and elevated the flavours. The meal also included a claypot rice dish, which, depending on the season or choice of menu, could be rice topped with ikura or torched Kagoshima beef with Japanese aromatic peppercorns that release a subtle tongue-tingling sensation when bitten into. Opt for a sake flight with six 45ml glasses of sake (add \$69) for the full experience. **WHERE:** Kappo Shunsui, 04-02 Cuppage Plaza, 5 Koek Road **MRT:** Somerset **OPEN:** 6pm to midnight (Mondays to Saturdays, last order 11pm), closed on Sundays and public holidays **TEL:** 6732-0912 **INFO:** E-mail info@kapposhunsui.sg or go to www.kapposhunsui.sg



ANNIVERSARY FARE AT WAH LOK

Cantonese restaurant Wah Lok opened in 1988. For its 30th anniversary, it is reintroducing six lost favourites for a limited period. They will be available from now until the end of next month. Be sure to order the Alaskan King Crab (above) done two ways (\$18 for 100g). The platter features a luxurious sauteed crab meat with soft egg white surrounded by deep-fried crab claws in a light batter with chilli and salt. Other anniversary dishes to complement the restaurant's wide

range of Cantonese classics include the braised bamboo fungus stuffed with asparagus served with a crab claw and pumpkin (\$18 a person) and braised pork knuckle with black pepper sauce (\$48). **WHERE:** Wah Lok Cantonese Restaurant, Carlton Hotel Singapore, Bras Basah Road **MRT:** City Hall **WHEN:** The anniversary dishes will be available from now until Aug 31 **OPEN:** 11.30am to 2.30pm, 6.30 to 10.30pm daily; on Sundays and public holidays, it opens at 11am for lunch **TEL:** 6311-8188 **INFO:** E-mail wah.lok@carltonhotel.sg or go to www.carltonhotel.sg/wah-lok.html



CHARCOAL KAYA TOAST BUN

For my kaya toast fix in the Orchard Road area, I head to Good Morning Nanyang Cafe at Far East Plaza. Order the charcoal kaya toast (above), but be prepared to wait about 10 minutes. The black charcoal bun with black and white sesame seeds, as well as pumpkin and sunflower seeds, is spread thickly with aromatic kaya. The bun, crisp on the outside and soft on the inside, has an appetising burnt flavour that cuts through the richness of the kaya. Expect to spend about \$4 to \$5 for a toast and coffee set with soft-boiled eggs. **WHERE:** 02-23 Far East Plaza, 14 Scotts Road **MRT:** Orchard **OPEN:** 8.30am to 8.30pm daily



TAIWANESE PORRIDGE CLASSICS

Taiwanese restaurant Goldleaf celebrates 47 years in the business this year. Over the years, the restaurant has relocated a number of times, but has been in Katong for the last two years. My favourite dishes to eat with porridge are the tender and robust-flavoured meical kourou or braised pork belly with preserved mustard greens (\$18.80, above), fluffy and not overly salty chye poh omelette (\$10.80); and the Goldleaf Double Beancurd Platter (\$10.80) - cold silked tofu in a special soya sauce gravy with century

egg, topped with bonito flakes and pork floss. Save space for a bowl of oyster mee sua (\$8.80) - thin noodles in a gloopy but tasty gravy with plump oysters. Add black vinegar and pepper for extra flavour. The restaurant recently launched an a la carte buffet, available from Mondays to Thursdays for lunch (\$19.80) and dinner (\$25.80). **WHERE:** Goldleaf Restaurant, 01-02 Katong Square, 86 East Coast Road **MRT:** Dakota **OPEN:** 11am to 2.30pm, 6 to 10pm daily **TEL:** 6344-1735 **INFO:** goldleaf.com.sg

PHOTOS: CARLTON HOTEL SINGAPORE, GOLDLEAF RESTAURANT, KAPPO SHUNSUJI, REBECCA LYNNE TAN