

Food Picks

Wong Ah Yoke Senior Food Correspondent recommends



MALAYSIAN BAK KUT TEH AT KOTA ZHENG ZONG
If you are a fan of Malaysian herbal bak kut teh, you no longer have to cross the Causeway to enjoy it. Kota Zheng Zong Bak Kut Teh, which started in Kota Tinggi in 1980 and now has two branches in Johor Baru, opened here about two months ago. Its signature pork bone soup is brewed with herbs and dark soya sauce and has a pleasant bittersweet finish. Besides ribs, you can also choose to have belly, trotter and tail. Prices range from \$11.90 for a single-person serving to \$53.90 for a pot enough for five persons. You can add extra ingredients such as fried beancurd

sheets (\$1) and button mushrooms (\$1), as well as a shot of hua tiao rice wine (\$0.90), Hennessy VSOP (\$3.90) and Martell Cordon Bleu (\$10.90). For those who prefer the peppery Singapore-style bak kut teh sans herbs, the eatery offers Spanish Iberico pork in white pepper soup (\$15.90 and \$39.90). There are also side dishes such as Muar mackerel otah (\$9.90) and braised taupok (\$3.90). **WHERE:** Kota Zheng Zong Bak Kut Teh, 15A Lorong Liput **OPEN:** Mondays to Fridays, 11am to 3.30pm; Mondays to Thursdays, 5 to 10pm; Fridays, 5 to 11pm; Saturdays, 11am to 11pm; Sundays, 11am to 10pm

PHOTOS: KOTA ZHENG ZONG BAK KUT TEH, TAMOYA UDON, WONG AH YOKE



YUSHENG AVAILABLE ALL YEAR ROUND

Chinese New Year is a happy time for my tummy because I get to eat dishes such as yusheng. Many young Singaporeans may not be aware that this festive salad was inspired by a savoury version brought here by early immigrants from Guangdong province in China. In recent years, a few restaurants have revived the raw fish dish for Chinese New Year under the name Shunde yusheng. Famous Treasure in Capitol Piazza has just introduced it and is not just serving it for Chinese New Year. The dish (above) is available for dine-in and takeaway with three days' advance notice the whole year round. It comes in two sizes – for six people (\$118) and for 10 (\$180). You get a platter of raw hamachi (Japanese amberjack), as well as thinly shredded spring onion, onion, ginger, garlic and deep-fried yam, among other vegetables. You put a bit of each on your plate and add seasoning such as sesame oil, sesame seeds and soya sauce or salt, and toss everything up. The restaurant has also come up with set menus for Chinese New Year. Prices range from \$258 for four diners to \$1,498 for 10. Available from Jan 13 to Feb 8, the sets come with the more common salmon and abalone sweet yusheng and dishes such as roasted Irish "Silver Hill" duck and deep-fried marble goby with chinchalok. **WHERE:** Famous Treasure, 02-28 Capitol Piazza, 13 Stamford Road **OPEN:** 11.30am to 3pm, 6 to 10.30pm daily **TEL:** 6881-6668

NEW TAMOYA UDON OUTLET AT PLAZA SINGAPURA

Tamoya Udon will soon be closing its original outlet at Liang Court before the mall closes for good. But fans can still enjoy the noodles at its new outlet at Plaza Singapura. It offers the signature items made popular since the chain started in Japan in 1996. But it has some outlet-exclusive items too. The beef sukiyaki udon (\$12.80, right) is my favourite. The broth is not too sweet and the dish comes with lots of vegetables such as Chinese cabbage, carrots, green onions, shiitake mushrooms and enoki mushrooms. The thinly sliced beef tastes good, especially dipped in the accompanying soft-boiled egg. There is a pork version at \$11.80. The other new dish is truffle tonkotsu udon (\$11.80), with a pork bone broth topped with truffle oil and truffle paste as well as chashu, mushrooms, corn, spring onion, nori and half an ajitama egg. The star at Tamoya is the udon itself. Made by hand daily in the store with ingredients from Japan, the thick flour



noodles have a slightly chewy texture and do not taste as doughy as most of what is sold elsewhere. **WHERE:** Tamoya Udon, 06-11/12 Plaza Singapura, 68 Orchard Road **OPEN:** 11.30am to 9.30pm daily

FOOD

PROMOTIONS

BTM ("Back to Mussels") Mussels & Bar

Duxton Hill welcomes a new addition – BTM (Back to Mussels) Mussels & Bar, which serves seasonal mussels from France and Europe. All mussels are served with French fries and available in portions of 500g (\$36++), 750g (\$48++) and 1kg (\$58++). **WHERE:** 5 Duxton Hill MRT: Tanjong Pagar/Outram Park/Chinatown **WHEN:** Mon-Thu, noon - 11pm, Fri & Sat, noon - midnight, Sun, noon - 10pm **PRICE:** \$40++ - \$60++ a person **TEL:** 6690-7562 **INFO:** E-mail btm@dhm.com.sg

CHINESE NEW YEAR

Six-course Chinese New Year Menu At Fat Chap
Celebrate the Year of the Rat with a six-course Chinese New Year menu that is bound to bring back sweet

memories of dinners at grandma's. Dishes include double-boiled fortune chicken soup, balsamic braised pork belly and Thai styled fried golden snapper. Toss some taro-taro yusheng - which comes with citrus cured salmon and crispy taro chips. **WHERE:** Fat Chap, 01-643 Suntec City East Wing, 3 Temasek Boulevard **MRT:** Esplanade/Promenade **WHEN:** Jan 10 - Feb 9; Mon-Thu, 11am - 11pm; Fri, 11am - 1am; Sun, 4 - 10pm **PRICE:** \$48++ a person (four to dine) **TEL:** 6836-5994 **INFO:** hello@fatchap.sg

Koma's Lo Hei For The Year Of The Rat
Japanese restaurant and sushi bar Koma presents two types of lo hei. The Koma lo hei (\$138++) features maguro, hamachi with sake (salmon), tai (sea bream) and ikura; the Koma signature lo hei (\$588++) offers the addition of fresh awabi (abalone), fugu (puffer fish) and a whole fish sashimi portion of kodai (baby sea bream). **WHERE:** Koma, B1-67 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue

MRT: Bayfront **WHEN:** Jan 18 - Feb 2; Sun-Thu, 5pm - 12am; Fri & Sat, 5pm - 2am **PRICE:** From \$138++ **TEL:** 6688-8690 **INFO:** koma.reservations@marinabaysands.com

1-for-1 CNY Reunion Buffet At Window On The Park

Enjoy a halal-certified Chinese New Year buffet spread with local, Asian and seafood favourites. Dive into dishes such as double-boiled mini Buddha Jump Over The Wall and Pipa Guitar Duck With Hoi Sin Sauce. Yusheng with smoked salmon is available on the buffet while steamed ocean perch with kimchi and clam broth in Carta Fata is served to each table on weekday dinners. Weekend diners get seafood in a wok for dinners. **WHERE:** Window on the Park, 02-00, Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset **WHEN:** Jan 24 - 27, noon - 2.30pm, 6.30 - 10pm

PRICE: \$80++ (lunch), \$118++ (dinner) **TEL:** 6733-8333 **INFO:** www.holidayinn.com/sin-orchard

Chinese New Year High Tea Set

Lobby Lounge & Bar gives its afternoon high tea set a Chinese New Year makeover with a selection of 16 sweet and savoury treats. These include smoked salmon and lemon cream on white bread, mandarin orange chocolate cake with cream cheese and pineapple cheese cake. **WHERE:** Lobby Lounge & Bar, Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset **WHEN:** Till Feb 8, noon - 5pm **PRICE:** \$42 for two persons **TEL:** 6733-8333 **INFO:** www.holidayinn.com/sin-orchard

Heartwarming Reunion At Hua Ting Steamboat

Choose from three set menus and five flavoursome broths prepared from scratch daily. Enjoy ingredients such as dragon tiger grouper, live prawns, bay scallops and

Nagano pork belly, alongside handmade items such as sotong doughnut. **WHERE:** Hua Ting Steamboat, 01-08, Claymore Connect, 442 Orchard Road **MRT:** Orchard **WHEN:** Jan 13 - Feb 8, 11.30am - 2.30pm, 5.30 - 10.30pm **PRICE:** \$78 - \$98 a person (minimum two diners) **TEL:** 6739-6628 **INFO:** millenniumhotels.com

Prosperity Yu Sheng Sets

Usher in the Year of the Rat with a yusheng that includes pomelo, strawberries, namsui pears, crispy enoki mushrooms, shimeji tempura in rock sugar honey glaze, pickled spicy green papaya and semi-dried kiwi. The yusheng comes with abalone slices that are topped off with ikura roe and encased in a sugar dome. **WHERE:** Carousel, Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard **WHEN:** Jan 20 - Feb 8, 10am - 10pm **PRICE:** \$158 for four - six people, \$188 for eight - 10 people **TEL:** 6589-7788 **INFO:** www.carouselbuffet.com.sg

WINE/WHISKY EVENT

Fizz Quiz - Test Your Knowledge In Champagne Trivia!

Test your knowledge of champagne in the Fizz Quiz. There will be 30 questions, three cuvees tasted blind and plenty of prizes to take home for the winning teams. Inclusive of cheese and charcuterie boards. **WHERE:** Le Quinze Vins, 29 Boon Tat Street **MRT:** Telok Ayer **WHEN:** Jan 15, 7 - 9pm **PRICE:** \$38 **TEL:** 6222-8266 **INFO:** www.eventbrite.sg

Best Of French Tasting Weekend - Alsace, Burgundy, Bordeaux & Rhone

Welcome the New Year with a tasting of a selection from France's most popular wine regions. Discover wines from Alsace, Burgundy, Bordeaux and Rhone. **WHERE:** 75CL Tasting Lab, 01-06, 8 Jalan Kilang Barat **MRT:** Redhill **WHEN:** Tomorrow and Sun, 1 - 6pm **PRICE:** Free **TEL:** 6479-4506 **INFO:** www.75cl.sg



"A Journey to Celebrate" Wedding Showcase

11 January 2020, Saturday | 11am - 4pm | Empress Ballroom, Level 2
Complimentary admission

Celebrate your journey with us at Carlton Hotel Singapore. Happening on 11 January 2020 from 11am to 4pm, "A Journey to Celebrate" wedding showcase promises an engaging session with our selection of handpicked wedding vendors who will help bring your wedding vision to life.

Confirm your wedding with us on 11 January to enjoy exclusive on-day promotional perks* such as wedding packages from \$1,078++ per table of 10 persons, complimentary table with selected credit card, free-flow of wine, beer and more.

To register your attendance, call 6311 8478 or email banquet@carltonhotel.sg

*T&Cs apply



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