

FoodPicks

Wong Ah Yoke Food Critic recommends



QUALITY FOOD IN NEIGHBOURHOOD EATERY

The King Albert Park mall, which opened last year replacing the old McDonald's outlet at the junction of Bukit Timah and Clementi roads, is pretty quiet with a number of units still untenanted.

But it houses a gem that residents and students in nearby areas have already discovered - Eagle Wings Loft, a cafe-cum-restaurant that offers a lot more than its small ground-floor unit suggests.

The menu of the 10-month-old eatery is rather extensive, for one thing, with both Western and Asian options. And hidden from view on the second floor is a private room that seats 20. Across the aisle on the ground floor is a gelato-cum-dessert bar with a bigger room upstairs that seats 40.

The quality of the food is better than what you expect from a neighbourhood eatery too.

One of my favourites is the Lobster Risotto (\$38, above), with the rice cooked in a delicious lobster broth and filled with bits of lobster, scallop

and prawn. Tobiko, flying fish roe that bursts so delightfully in the mouth, add an Asian twist to the dish that should please local palates. I also like that the risotto is not too heavy with cheese, which makes it a light enough option for lunch.

The Bacon & Egg Wagyu Burger (\$18) is good too. The patty is ground coarse, so there is bite, and the combination of bacon, fried egg, cheese and vegetables sandwiched in a toasted brioche bun works well.

Not only does the food taste good, but a lot of thought has also gone into the presentation.

Check out mocktails such as Mermaid's Tears (\$9), a colourful cotton candy spiral that gets dissolved in soda at the table.

What is even better are the friendly prices. A wagyu burger for \$18 and a good one at that? That's tough to beat.

WHERE: Eagle Wings Loft, 01-14/33/34/56/57 KAP Residences Mall, 9 King Albert Park MRT: King Albert Park **OPEN:** 10.30am to midnight (Mondays to Fridays), 8.30am to midnight (Saturdays and Sundays) **TEL:** 6264-7787

PHOTOS: WONG AH YOKE, YAN



ALL ABOUT CHICKEN

The Chinese Noodle Bar opened by Blue Lotus at Science Park Drive has been converted into a self-service, chicken-centric eatery called Chicken Story.

On the menu are bento sets (\$9.90, above), with a whole chicken leg comprising the thigh and drumstick as the main item. Options include herbal chicken, soya sauce chicken and poached chicken.

Each set comes with sides such as smoked onsen egg, braised soya bean curd with five spices, chicken rice and a small bowl of soup.

I like the Ginger Chicken, which is rubbed with something called sand ginger (sar keong in Cantonese) and is

usually served only in Cantonese restaurants. It has a nice aroma that makes it stand out from normal poached chicken.

The Roast Five Spice Chicken boasts a crisp skin and juicy meat, so that is good too.

There are extra side dishes to order to supplement the set. Fried Prawn Paste Full Wings (\$6 for three) is good for sharing and the Braised Chicken Feet & Shiitake Mushroom In Original Jus (\$6) meets restaurant standards.

WHERE: Chicken Story, 01-26 Ascent, 2 Science Park Drive **MRT:** Kent Ridge **OPEN:** 11am to 6pm (Mondays to Fridays) **INFO:** www.bluelotus.com.sg/chinese-noodle-bar-2



OLD FAVOURITES ARE BACK

Yan, the Cantonese restaurant at the National Gallery Singapore, has revamped its menu following the appointment of chef Lai Chi Sum.

The Hong Kong-born chef honed his craft with the Crystal Jade restaurants here, starting with the first outlet in Cairnhill Hotel in 1993.

Among the new dishes are, ironically, old ones that were once popular here, but have since disappeared from most restaurants.

Among these is Baked Crab Shell With Crab Meat And Onion (\$18 each), a Hong Kong dish that was popular here in the 1990s and seems to be undergoing a revival these days.

The version here is good, with flower crabmeat, onions and bechamel sauce stuffed into a crabshell and covered in breadcrumbs before being baked.

It boasts a crisp, golden coat covering a juicy mix of crab and cream underneath. The onions, meanwhile, turn soft and sweet and complement the crab well.

Another dish I like is Steamed Kampong Chicken With Ginger And Spring Onion (\$25 for half, \$50 for whole, above).

It is a simple dish, but stands out because the free-range chicken is so flavourful and has bite.

WHERE: Yan, 05-02 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **OPEN:** 11.30am to 2.30pm, 6 to 10.30pm daily **TEL:** 6384-5585

YUMMY PENANG HAWKER FARE

The best Penang hawker food to be found here, in my opinion, is at the Penang Hawker fest in York Hotel. But that comes only three times a year and only for a few weeks each time.

In between, I get to satisfy my craving for Penang food at Island Penang Kitchen in Clementi West. The eatery offers zi char dishes as well, but it's the hawker fare that I go for.

The best thing about the Prawn Noodle (\$5) is the robust prawn and pork stock, which is spiced with chilli the Penang way. It is topped with hard-boiled egg, sliced pork as well as pieces of pork skin. The prawns are a wee bit too crunchy, but fall short of being plasticity - so I'll live with them.

Penang Char Kway Teow (\$6, right) would have been totally authentic, except that it does not have cockles. So, the flavour is not quite what I'm looking for. I wish the eatery would consider offering a cockle version for fans of the shellfish.

In the meantime, I'd order the Penang Nyonya Mee Goreng (\$6) instead. It's not that different from the



Chinese seafood mee goreng served in restaurants here and is good. It comes with squid and prawns and is slightly wet and tart from the tomatoes.

WHERE: Island Penang Kitchen, 01-126, Block 721 Clementi West Street 2 **OPEN:** 11am to 2.30pm, 5 to 9.30pm (weekdays), 11am to 9.30pm (weekends), closed on alternate Tuesdays **TEL:** 6873-0163

FOOD

PROMOTIONS

Themed Nights At Atrium

Spend your evenings at Pan Pacific Singapore's Atrium, which focuses on a different alcoholic drink each day - beers on Sundays, martinis on Mondays, wines on Tuesdays, margaritas on Wednesdays and whisky highballs on Thursdays. Complement the drinks with sharing dishes such as Trio of Beef Sliders, French Black Mussels, Cheese Platter and Lemongrass Crayfish Skewers. **WHERE:** Atrium, Level 1 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN:** Till June 30, Sun - Thu (4 - 8pm) **PRICE:** \$12++ a glass; sharing dishes from \$12++ **TEL:** 6826-8240 **INFO:** E-mail celebrate.sin@panpacific.com

MOTHER'S DAY/ FATHER'S DAY

Jia Wei's Head Chef's Signatures

For Mother's Day and Father's Day, head chef Victor Lee of Grand Mercure Singapore Roxy's Jia Wei Chinese Restaurant has crafted special menus featuring his popular signatures, such as Peking duck, Cantonese-style pan seared black Iberian pork and some surprise dishes. Other items include steamed garoupa, roasted chicken, roasted duck, Jia Wei lobster combination, steamed garoupa and charcoal grilled suckling pig. **WHERE:** Level 2 Grand Mercure Singapore Roxy, 50 East Coast Road **MRT:** Eunos/Dakota **WHEN:** Today till May 13, June 8 - 17: 11.30am - 3pm, 6 - 11pm **PRICE:** For four - six people: \$388++ - \$488++, includes a bottle of Strongbow Cider with frozen berries for each diner, for 10 people: \$648++ - \$758++, includes wine & free flow of soft drinks; \$988++ - \$1,688++, includes champagne, wine & free flow of soft drinks **TEL:** 6340-5678 **INFO:** E-mail H3610-FB7@accor.com

Omakase Menu At Shoukouwa

At Shoukouwa Sushi Restaurant, diners will be treated to a complimentary glass of Bollinger

Rose on Mother's Day and a shot of Nikka Taketsuru Pure Malt Whisky on Father's Day. The beverages will be paired with its 15-course Miyabi (\$380++) or 18-course Hana (\$480++) omakase menu comprising appetisers, cooked dishes, nigiri sushi, miso soup and dessert. **WHERE:** 02-02A One Fullerton, 1 Fullerton Road **MRT:** Raffles Place **WHEN:** May 13 & June 17, noon - 3pm, 6 - 11pm **PRICE:** \$380++ - \$480++ a person **TEL:** 6423-9939 **INFO:** E-mail info@shoukouwa.com.sg

Mother-Daughter Chefs At Origin Grill

Chef de cuisine Heidi Flanagan of Shangri-La Hotel's Origin Grill and her mother, Patricia Flanagan, will present five Mother's Day dishes. The meal starts with poached prawn and mango salad (\$24++), with spiced sweet chilli dressing, coriander and fresh coconut, followed by lime-glazed king salmon fillet (\$36++), paired with red coconut, young pineapple and tamarind dressing; and gratin of chicken (\$32++), with parsley, streaky bacon and panko crumbs. Sweet treats include cherry cheesecake (\$24++) and Flanagan's pavlova (\$22++). **WHERE:** Lobby Level, Tower Wing, Shangri-La Hotel, 22 Orange Grove Road **MRT:** Orchard/Stevens **WHEN/PRICE:** May 11 & 12 (noon - 2.30pm, 6 - 10.30pm), dishes from \$22++ - \$36++, May 13 (noon - 3pm), Sunday Vintage Brunch from \$108++ - \$208++ a person

Free Glass Of Sangria And Other Offers At Quayside Isle

Mum dines for free with three paying adults at Miska Cafe (01-07, May 11 - 13) for its three-course meal (\$65++ a person), which includes free flow of soft drinks, coffee or tea. At Sabio by the Sea (01-02, Sunday), mothers get a free glass of Sangria with any sharing platter from its sets of five to 11 tapas (\$68++ - \$128++), which include a paella each. Blue Lotus (01-13, till May 31) serves a popiah lunch buffet (\$18++) and durian shaved ice dessert (\$10++) on weekends. **WHERE:** Quayside Isle, 31 Ocean Way, Sentosa Cove **MRT:** HarbourFront

WHEN: Miska: May 11 - 13; Sabio: Sun; Blue Lotus: till May 31, 11.30am - 3pm **PRICE:** \$18++ - \$128++ a person **TEL:** 6339-0903 (Miska), 6690-7568 (Sabio), 6339-0880 (Blue Lotus) **INFO:** quaysideisle.com

Cordyceps Dishes For Mum At Yam's Kitchen

Yam's Kitchen, which is celebrating its eighth anniversary, will offer an eight-course Best of Cordyceps-infused dishes at \$8+ for mothers who dine with four paying adults. Menu items include Four Heavenly Treasures, comprising cordyceps wonton with crab meat; double-boiled kampung chicken cordyceps soup, with dried scallops, longans and wolfberries; crisp prawns and purple sweet potato shoestring fries; steamed garoupa slices in cordyceps stock; and braised ten-headed abalone, with signature tofu and spinach in cordyceps sauce. **WHERE:** 04-101 E!hub @ Downtown East, 1 Pasir Ris Close **MRT:** Pasir Ris **WHEN:** Tomorrow, Sun, May 12 & 13, 11.30am - 10pm **PRICE:** \$49.80+ a person, \$8+ for mothers with four paying adults; 10-person set: \$398.40+ (usual price: \$498+), \$8+ each for two mothers **TEL:** 6584-5884 **INFO:** yamskitchen.com.sg

The Full Works At Min Jiang

The eight-course lunch or dinner at Min Jiang, Goodwood Park Hotel's award-winning Sichuan and Cantonese restaurant, features masterchef Chan Hwan Kee's signature dishes. Highlights are Mongolian chicken with almond flakes, Peking duck, braised hybrid garoupa with gluten puff and roast pork in claypot. Mothers get a complimentary custom-made tin of Morning Blossom Pearl tea. **WHERE:** Goodwood Park Hotel, 22 Scotts Road **MRT:** Orchard/Newton **WHEN/PRICE:** Tomorrow & Sun, May 12 & 13, 11.30am - 2.30pm (\$388++ - \$588++ for six to 10 people); 6.30 - 10.30pm (\$488++ - \$788++) **TEL:** 6730-1704 **INFO:** E-mail min_jiang@goodwoodparkhotel.com

Free-flow Brunch Roast At Summer Hill

Among the offerings of Summer Hill's

free-flow brunch are a grass-fed boneless beef rib roast with Bordelaise sauce, the signature roast chicken, creamy curried clams and mussels, ham and brie baguettes and classic French quiches. Housemade desserts include strawberry cobbler, citrus rosemary olive oil cakes and dark chocolate creme brulee. **WHERE:** 01-62, Block 106 Clementi Street 12 **MRT:** Clementi **WHEN:** May 13, 11.30am - 2.30pm **PRICE:** \$75 nett (adults), \$110 nett (with free flow of mimosas), \$45 nett (children aged under 12) **TEL:** 6251-5337 **INFO:** E-mail info@summerhill.sg

Dine At Se7enth, Win A Staycation

Mothers will get a complimentary glass of prosecco and, with a dining bill of at least \$50, may also win a weekend staycation in a luxurious one-bedroom apartment at Oakwood Premier OUE Singapore worth \$420. **WHERE:** Level 7 Oakwood Premier OUE Singapore, OUE Downtown 1, 6 Shenton Way **MRT:** Tanjong Pagar **WHEN:** Tomorrow - May 13, noon - 2pm, 6 - 9.30pm **PRICE:** Starters from \$8+, mains from \$16++ **TEL:** 6812-6050 **INFO:** E-mail dining.opsg@oakwood.com

Saint Pierre's Champagne Brunch

Saint Pierre pays tribute to mothers through a gastronomic adventure created by chef-owner Emmanuel Stroobant. Start with bite-sized snacks, followed by a dish of new harvest tomatoes. Then, it is a dish of Atlantic lobster with chervil flower and abalone espuma, or seasonal white asparagus with truffle foam. Continue with a choice of roasted turbot with red pepper nage, Kalamata olive and basil flower oil, or organic zucchini with eggplant caviar, tapenade and thyme flower, before ending on a sweet note with white and dark chocolate, cherry ganache and griolettes. **WHERE:** 02-02B One Fullerton, 1 Fullerton Road **MRT:** Raffles Place **WHEN:** May 12, 11.30am - 2.30pm **PRICE:** \$88++ a person, add \$128++ for two hours of free-flow Bollinger champagne **TEL:** 6438-0887 **INFO:** E-mail info@saintpierre.com.sg

Brunch Buffet & Takeaway Set At Ellenborough Market Cafe

Ellenborough Market Cafe's brunch buffet features seafood on ice, as well as Peranakan and local fare. Mothers will also get to savour a complimentary serving of Braised Buddha's Temptation. Or celebrate at home with a Mother's Day takeaway set, which includes kueh pie tee, herbal black chicken, fried seabass in sweet sour sauce and broccoli with braised bailing mushroom. **WHERE:** Swissotel Merchant Court, 20 Merchant Road **MRT:** Clarke Quay **WHEN:** May 12 & 13, noon - 4pm **PRICE:** Brunch: \$68++ (adults), \$34++ (children); takeaway set (orders close on Wed at 6pm): \$200+ - \$300+ for up to six people (\$40+ - \$50+ for each additional person) **TEL:** 6239-1847/1848 **INFO:** E-mail dining.merchantcourt@swissotel.com

French-inspired Brunch At 1919 Waterboat House

The 1919 Waterboat House will present a Mother's Day Brunch with a French-inspired twist. The semi-a la carte brunch will include items such as croissants, French cheeses, moules-frites and crepes. Kids can enjoy activities such as face-painting and balloon-sculpting. **WHERE:** 03-01 The Waterboathouse, 3 Fullerton Road **MRT:** Raffles Place **WHEN:** May 13, noon - 3.30pm **PRICE:** \$88++ - \$148++, kids' menu: \$35++ (five - 12 years old) **TEL:** 6538-9038 **INFO:** E-mail hello@1919.com.sg

Royal Fare At Shahi Maharani

Shahi Maharani's Royal Fare buffet will feature both the restaurant's favourites and India's popular street food. A chaat station will serve items such as gol gappa and papdi chaat. There are also vegetarian and non-vegetarian kebabs; vada pav, a deep-fried potato dumpling in a bun accompanied with chutney; dum biryani and a wide variety of curries. The dessert counter will have gulab jamun, ras malai and jalebi. Mothers will get door gifts. **WHERE:** 03-21B Raffles City Shopping Centre, 252 North Bridge Road **MRT:** City Hall **WHEN:** May 13, noon - 3pm **PRICE:** \$56++ (adults), \$40++ (children aged four - 10), free for mothers with three paying adults

TEL: 6235-8840 **INFO:** E-mail enquiries@shahimaharani.com

Tribute-to-parents Dishes At Crystal Jade Restaurants

Crystal Jade pays tribute to parents with a line-up of dishes and set menus until June 24. At the group's three fine-dining restaurants - Crystal Jade Golden Palace, Crystal Jade Palace and Crystal Jade Dining In - the sets are priced from \$128++ to \$168++ a person, and \$1,119++ to \$1,388 for 10. One Michelin-starred Crystal Jade Golden Palace's set menu comprises executive chef Chan Wing Kwong's specialties, such as combination of suckling pig roll and deep-fried lobster with French mustard sauce; lobster chick soup in coconut; and simmered giant garoupa belly with peach resin in fish broth. At Crystal Jade Kitchen and Crystal Jade La Mian Xiao Long Bao outlets, diners can expect familiar and inventive specialties till June 24. **WHERE (MRT):** Crystal Jade Golden Palace, 05-22 Paragon (Orchard); Crystal Jade Palace, 04-19 Takashimaya shopping centre (Orchard); Crystal Jade Dining In, 01-112 VivoCity (HarbourFront) **WHEN:** Till May 20 **PRICE:** \$128++ - \$168++ a person to \$1,119++ - \$1,388 for 10 **TEL:** 6734-6866 (Paragon), 6735-2388 (Takashimaya), 6278-5626 (VivoCity) **INFO:** crystaljade.com

WINE/WHISKY EVENTS

Bordeaux Dinner At Artemis

Artemis and global lifestyle services provider Sarment presents a tasting of 35 curated wines in the Sarment Collections: Bordeaux 2018, followed by the five-course Bordeaux Dinner Experience. The menu includes Fine de Claire oysters, wild seabass and roasted lamb rack, which will be paired with one champagne and five Bordeaux wines. **WHERE:** Rooftop Terrace, Level 4 CapitaGreen, 138 Market Street **MRT:** Raffles Place/Telok Ayer **WHEN/PRICE:** Tomorrow; wine-tasting (1 - 6.30pm), \$88 nett a person; dinner (8 - 11pm), \$198++ a person; \$280 nett for both **TEL:** 6635-8677 **INFO:** E-mail enquiries@artemisgrill.com.sg