

FoodPicks

Tan Hsueh Yun Food Editor recommends

PERFECTLY AL DENTE WONTON NOODLES

You would think location is everything for a food business, and yet, one of the best wonton noodle stalls is to be found in a nondescript office and storage space complex in Toa Payoh.

Jackson Square is where chef Ang Song Kang of one-Michelin-starred Chef Kang's in Mackenzie Road chose to open his noodle stall, Chef Kang's Noodle House. There are three things on the menu: Noodle With Char Siew And Wonton (\$5), Noodle With Shredded Abalone, Char Siew And Wonton (\$10) and Char Siew (\$10).

I will not say this is the best wonton noodle. But chef Ang nails the most important part of the dish – the noodles (right). He uses bamboo pole noodles, which have extraordinary elasticity because the dough is worked on with a thick bamboo pole. The noodles are perfectly al dente and tossed in an aromatic soya-based sauce. There is a little too much sauce, but I acknowledge that it keeps the noodles lubricated to the last strand.

In a perfect world, I would just have the noodles and crisp croutons of lard. The char siew is the weakest part of the dish for me. The slices are not as marbled with fat as I would like them to be and are a little too chewy.

Each order comes with two wontons, which make me roll my eyes. Two? But they are plumpish and enough for breakfast or lunch.

WHERE: Chef Kang's Noodle House, Jackson Square, 11 Toa Payoh Lorong 3 **MRT:** Braddell **OPEN:** 8am to 4pm (weekdays), 10am to 2pm (weekends)



PHOTOS: TAN HSUEH YUN, THE PRIVE GROUP



ADDICTIVE FRIES

A brand of fries from the Netherlands decides to open in Singapore. Where would it set up shop? Holland Village, of course.

And so Martin Zwerts opened earlier this year in the too-shiny Holland Piazza, offering golden, thick-cut fries served in paper cones (left) and with a raft of sauces to choose from.

The fries taste every bit as good as they look – crisp and blistered on the outside, spewing tiny, hot puffs of air when you bite into them.

Prices start at \$5.50 for a small serving of plain fries, but you will want something to dip the batons into. A small fries with one sauce costs \$6.50.

I go with Joppie Sauce, a Dutch staple with fast food that tastes a little like mildly spicy curry mayonnaise. Garlic Frite Sauce, however, has more personality and is perfect with the fries.

I am determined not to finish my fries, but cannot stop.

On and on I go until the cone is almost empty. Oops.

WHERE: Martin Zwerts, B1-07 Holland Piazza, 3 Lorong Liput **MRT:** Holland Village **OPEN:** Noon to 9pm (weekdays), 11am to 10pm (weekends) **INFO:** martinzwerts.com

LIKEABLE PLANT-BASED BURGER

I have nothing against plants, let me just say. In fact, I try at every opportunity to shoehorn them into my diet.

But I do find the current obsession with plant-based this and plant-based that very earnest and tiresome.

At the same time, I am curious. Can a 115g plant-based burger patty packed with 20g of protein possibly taste good? Is this the future of food?

The Prive Group seems to think so. It uses Beyond Burger patties from Los Angeles-based Beyond Meat for The Californian (\$22, right).

It is available at the five Prive outlets: Keppel Bay, Chijmes, Asian Civilisations Museum, Clarke Quay and Wheelock Place.

I go try it, ordering a Classic Wagyu Beef Burger (\$19) to taste alongside for comparison.

It is obvious when tasting them side by side that the plant-based burger patty lacks the fulsome taste of beef and, more importantly, the satisfying flavour of beef fat.

On the other hand, the beef patty is dry, overcooked beyond the medium that I had asked for, and the Beyond Burger patty is not.

Its mouthfeel is like very finely ground meat, crumbly but not dry. This would be good for some and repulsive to others. I happen to like it.

The flavour of the plant-based burger is not distinct, what with distractions such as avocado, caramelised onions, vegan mayonnaise, sliced tomato and lettuce.



If I were eating just the plant-based burger, I might not miss the meat at all. **WHERE:** Prive, including 01-K1 Wheelock Place, 501 Orchard Road **MRT:** Orchard **OPEN:** 9am to 1am (weekdays), 8am to 1am (weekends) **TEL:** 6776-0777 **INFO:** www.theprivegroup.com.sg

YUMMY PANCAKES, DECENT PRICE

Do the owners have a plushie fetish, I wonder as I walk into The Communal Place, a restaurant in Joo Chiat. On every table is a soft toy. Bears, pandas, some other sort of animal. Are they decorative? Companions for lone diners?

I stop wondering when the welcome drink appears, a shot glass of something cold and refreshing, filled with pomelo sacs. Mmm, I might come again.

And that is before I am enchanted by the Pancake Tower (\$13, right), served at brunch on weekends from 11am to 3pm. To make these kinds of pancakes, I would have to whip egg whites, sift and re-sift flour, fold one into the other and totally ruin any hope of a chill-out Sunday. It is so much easier to just head here for them.

The contrast between crisp and airy is perfect. I can do without the cookie crumbs and with more fruit, however. A little jug of maple syrup is hardly enough to coat the pancakes



properly, so thank goodness for the generous pat of butter.

When I think of all the places which charge the earth for mediocre food, I am glad to be paying what I think is a decent price for a delicious brunch.

WHERE: The Communal Place, 465 Joo Chiat Road **MRT:** Eunos **OPEN:** 11am to 10.30pm (weekdays), 11am to 11pm (weekends) **TEL:** 6282-3359 **INFO:** www.thecommunalplace.com

FOOD

PROMOTIONS

Weekday Lunch Specials At Two Hana

From Mondays to Fridays at Two Hana, enjoy a main dish such as Crispy Fish Bap, Korean Mushroom Bap, Chicken Bulgogi Bap, Chicken Bulgogi Linguine, Haebi Prawn Seaweed Aglio Olio or Two Hana Bolognese, and a side of Cauliflowers Fritters for \$12. Pair the set lunch with a drink from \$2.

WHERE: 01-21 Century Square, 2 Tampines Central 5 **MRT:** Tampines **WHEN:** Weekdays, 11am - 2pm **PRICE:** \$12 (from \$2 more for a drink) **TEL:** 6260-4321 **INFO:** E-mail mktg.sg@twohana.com

Omakase In Private Rooms At Uni Gallery

Uni Gallery by OosterBay has launched new private rooms for diners who order any of its omakase dinner sets. The uni-centric dinner sets are sashimi omakase (\$118++ a person), uni omakase (\$148++) and chef's omakase (\$188++). The rooms are also available for lunch with purchases of executive bento sets (from \$38++ a person). In celebration of its first anniversary, Uni Gallery has also introduced eight new dishes (\$19++ - \$45++) such as uni with ankimo (monkfish liver) and uni and caviar with quail egg.

WHERE: B1-1310 The Plaza, 7500A Beach Road **MRT:** Nicoll Highway/Bugis **WHEN:** Lunch: 11.30am - 2.30pm, dinner: 6 - 10pm **PRICE:** Omakase: \$118++ - \$188++ a person; others: \$19++ - \$45++ **TEL:** 9838-8209 **INFO:** facebook.com/unigallerysg

Dine At Stevens' \$11 Anniversary Offers

Dine At Stevens celebrates its first anniversary and its 11 restaurants – such as Blue Lotus Chinese Grill House, Fudebar, L'aperitif and Winestone – are offering \$11 dining deals, including their signature dishes, this month.

WHERE: 28 Stevens Road **MRT:** Stevens/Newton **WHEN:** Till

Nov 30 (anniversary party on Nov 10), 11am - 10pm **PRICE:** \$11 **INFO:** www.dineatstevens.com

Champion's Cocktail At Oakwood Premier

The Bar at Oakwood Premier OUE Singapore has concocted a special drink, Champion's Cocktail, to celebrate the property's recent wins as Best Serviced Residence at two regional awards. The drink is a combination of vodka, ginger beer, lime and mint. There are also four creepy concoctions, including the tequila-based The Nightmare Before Sunrise and the hauntingly blue Vampire's Kiss shaken with curacao. **WHERE:** The Bar, Level 7 Oakwood Premier OUE Singapore, OUE Downtown 1, 6 Shenton Way **MRT:** Tanjong Pagar **WHEN:** Till Nov 30, from noon daily **PRICE:** Champion's Cocktail: \$10.50++ (usual price: \$15++); others: \$12++ (till Nov 10) **TEL:** 6812-6050 **INFO:** E-mail dining.opsg@oakwood.com

Just Egg Sandwich At Hyatt

Grand Hyatt Singapore celebrates World Vegan Day with its Just Egg programme. Just Egg is made with mung beans by San Francisco-based Just Inc to scramble and taste just like eggs. The Just Egg Sandwich, with dairy-free cheddar cheese, tomato chutney, guacamole, alfalfa sprouts and dairy-free brioche bun, will be on the a la carte menu at Hyatt's Oasis from Monday. Choice of sides includes grilled corn cob, stir-fried vegetables, potato wedges and French fries. **WHERE:** Level 5 Terrace Wing, Grand Hyatt Singapore, 10 Scotts Road **MRT:** Orchard **WHEN:** From Mon, 11am - 10pm **PRICE:** \$18++ **TEL:** 6732-1234 **INFO:** E-mail oasis.sg@hyatt.com

Bloody Belacan With Bar Bites At Destination Singapore Beach Road

Destination Singapore Beach Road has launched a brand-new bar menu at the Lobby Bar and Folklore that showcases Asian-inspired cocktails and heritage bar snacks. The new cocktail menu (\$20++ for alcoholic, \$12++ for non-alcoholic) offers concoctions such as Bloody Belacan –

Bloody Mary meets sambal belacan. Bar bites (\$12++ - \$20++) include kong bak bao, kueh pie tee and beef rendang sliders.

WHERE: Level 2, 700 Beach Road **MRT:** Nicoll Highway **WHEN:** Folklore: noon - 2.30pm, 6 - 9.30pm; Lobby Bar: 1am - 11pm **TEL:** 6679-2900 **INFO:** E-mail info.dsbr@yourdestinationhotel.com

Don Ho's Revised Brunch Menu

The new weekend brunch menu at Don Ho features classics such as eggs on toast (\$14++), corned beef hash (\$24++), crumbed pork cutlet (\$26++), fish and chips (\$26++) and The Don Ho (\$28++), which comes with two eggs, spicy beans, smoked ham, streaky bacon, Swiss brown mushrooms, chicken or pork sausage, smoked tomato and sourdough toast. A Detox section lists items like Swiss muesli (\$14++), cauliflower and couscous (\$18++) and avocado bruschetta (\$22++), while, under Sweets, the choices include fluffy pancakes (\$20++), a smoothie bowl (\$12++) and cheesecake or chocolate brownie (\$6++).

WHERE: 01-05 The Working Capitol Building, 1 Keong Saik Road **MRT:** Outram Park **WHEN:** Sat & Sun, 10am - 3pm **PRICE:** Main dishes: \$14++ - \$28++, sweets: \$6++ - \$22++ **TEL:** 6223-5001 **INFO:** E-mail enquiries@don-ho.sg

Sushi Shin Pop-Up At Shangri-La's Nami

Nami Restaurant & Bar will be presenting a two-week sushi pop-up featuring master chef Masaki Miyakawa, who was awarded three Michelin stars for his Sushi Miyakawa restaurant in Hokkaido. The 14-course nigiri sushi menu comprises items such as cold chawanmushi with ikura, chef's selection of 10 sushi varieties, Japanese-style omelette, miso soup and a seasonal dessert. These are also in the 19-course omakase menu, which includes Alfonsino sashimi, seared bonito, Kinki shabu shabu, steamed abalone with abalone liver sauce and smoked Spanish mackerel.

WHERE: Level 24 Tower Wing, Shangri-La Hotel, 22 Orange Grove Road **MRT:** Stevens **WHEN:** Nov 2 - 18:

lunch (Wed - Sun: noon - 2.30pm) & dinner (Tue - Fri: 7.30 - 10pm; Sat & Sun: 6 - 8pm, 8.30 - 10.30pm) **PRICE:** Nigiri sushi menu (not available for Fri & Sat dinner): \$165++ a person; omakase menu: \$380++ a person; sake-pairing available **TEL:** 6213-4398 **INFO:** E-mail dining.sls@shangri-la.com

A Week At Ginett's

Ginett Restaurant & Wine Bar's weekly food-and-beverage offers start with a two-course set lunch (weekdays, 11am - 3pm: \$18 nett). On Super Mondays (6 - 8pm), order a main course and get the second one free. Tuesdays (from 6pm) are Ladies' Night Out and each group of four women will get a complimentary bottle of wine. On Wine Down Wednesdays, there is a one-for-one on all Grand Cru bottles above \$100. Thursdays are Oyster Frenzy Night, where French-imported oysters go for \$1 each. On the weekends, enjoy the TUF (Till U're Full) Brunch (Sat & Sun, 11am - 4pm: \$42 a person) and Meter Board Mania (Sun, from 4pm), where a \$56 1m cheese and cold cuts board gets you a free bottle of house wine.

WHERE: Level 1 Hotel G Singapore, 200 Middle Road **MRT:** Bencoolen/Rochor **WHEN:** Ongoing **PRICE:** Various prices **TEL:** 6809-7989 **INFO:** E-mail ginettSG@randblab.com

DEEPAVALI

Set Dinner, Buffet Lunch & Dinner At Tandoor

Tandoor is rolling out a five-course dinner menu, with vegetarian and non-vegetarian options, as well as a lunch and dinner buffet for Deepavali. Besides chicken and lamb kebabs, there are main courses such as Chat Pata Jhinga (tiger prawns). The set dinner menus conclude with a Lucknow Subz Biryani. The buffet features live stations of classic street food, including samosa chaat. Expect regional favourites such as Lahori machhi tikka (lightly fried fish fillet dipped in creamy mixture of spices) and Subz Kofta (mixed vegetable

dumplings served with a gravy of cashew nut, yogurt, turmeric and cardamom powder). Main-course dishes include Martaban Ka meat (Indian lamb tagine from Punjab, cooked with pickled peppercorns on slow fire in an earthen pot). **WHERE:** Basement 1 Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset/Dhoby Ghaut **WHEN/PRICE:** Set dinner (till tomorrow, 7 - 10.30pm): \$65++ a person; lunch (noon - 2.30pm) & dinner (7 - 10.30pm) buffet (Sun - Tue): \$65++ an adult, \$28++ a child (six - 12 years old) **TEL:** 6733-8333 **INFO:** E-mail tandoor.hisnorchard@ihg.com

WINE/SAKE EVENTS

Sake Sake 2018

This year's edition will feature over 50 specially curated sakes for tasting, mostly exclusive to Shukuu Izakaya, which is holding the event for the second time. Tasting will be at four stations: sweet and dry, East and West, rice type and hot sake. Shukuu's three fully certified in-house sake sommeliers will be on hand to guide drinkers. **WHERE:** 8 Stanley Street **MRT:** Telok Ayer **WHEN:** Nov 11, 1 - 6pm **PRICE:** \$38 - \$48, tickets (from shukuu.sg) each comes with a Shukuu Sake glass & 10 tokens for sake tasting or finger food **TEL:** 6327-9240 **INFO:** shukuu.sg

Ohmi Wagyu Dinner At Fat Cow

Diners can indulge in an exquisite seven-course meal featuring beef cooked in various styles, paired with a variety of specially selected alcohol to further elevate the dining experience. Japanese wagyu expert Noriyuki Shintani and Jamey Merkel, whisky ambassador of Beam Suntory, will share their insights with diners who are keen to learn more about pairing wagyu beef dishes with alcohol. **WHERE:** 01-01/02 Camden Medical Centre, 1 Orchard Boulevard **MRT:** Orchard **WHEN:** Nov 15, 7pm **PRICE:** \$238++ a person (\$333++ includes beverage pairing); 10 per cent discount for payment by MasterCard **TEL:** 6735-0308 **INFO:** E-mail enquiry@fat-cow.com.sg