

FoodPicks

Wong Ah Yoke Senior Food Correspondent recommends



NEW MENU AT JAAN

Chef Kirk Westaway has been doing fantastic things since he took over the kitchen of Jaan in 2015. Every season, he comes up with a new menu and those I have tasted over the past year are testament to his growth in confidence and skill. His latest spring menu is impressive. Continuing his focus on Britain, the Englishman, who grew up in Devon, uses produce from his home country to come up with dishes that look as lovely as they taste. An example is the White Asparagus Carpaccio (above), which looks too pretty to eat. But eat it you must to savour the fresh sweetness of the vegetable topped with pike and trout caviar as well as Devon creme fraiche for a touch of richness. Then there is the amazing Beetroot Meringue, made with juice from organic beetroots from Devon and

topped with horseradish and smoked eel cream, beetroot puree, smoked eel fillets, herbs and organic flowers. The meringue is so light, it melts instantly in the mouth into a cloud of delicious flavours. I also love the Truffle Potato Soup, which is made with dashi brewed with Scottish kombu and mixed with mushroom stock infused with truffle trimmings. It is packed with umami and is so comforting. **WHERE:** Jaan, Level 70 Swissotel The Stamford, 2 Stamford Road **MRT:** City Hall **OPEN:** Noon to 2.30pm, 7 to 10.30pm (Mondays to Saturdays). Closed on Sundays and public holidays **PRICE:** \$98 for four courses, \$128 for five courses, \$158 for six courses (Monday to Friday lunch); \$138 for five courses, \$158 for six courses (Saturday and eve of public holiday lunch); \$268 for eight-course dinner **TEL:** 6837-3322

NEW MENU AT HAI TIEN LO

After joining Hai Tien Lo late last year, executive chef Ben Zeng has been working on revamping the Cantonese restaurant's menu. He launched his new menu last month with some of his signature dishes garnered from his experiences working in restaurants such as Hakkasan Miami in the United States and Cassia at Capella Singapore. Dishes that work for me include an unusual deep-fried sea cucumber stuffed with a springy paste made with pork, shrimp and mushroom (\$24 a person, below). The deep-frying gives it more bite that is rather appealing. The sea cucumber comes in a gravy made by cooking mei cai (a sweet-and-salty preserved vegetable) with garlic, onion and ginger. Another good dish is baked sea perch fillet with kumquat chili sauce (\$24 a person). The fish is marinated in a sauce made with sweet preserved kumquat and spicy chillies, then baked with orange peel to infuse it with a citrusy fragrance. The result is a moist and delicious piece of fish. **WHERE:** Hai Tien Lo, Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **OPEN:** 11.30am to 2.30pm, 6.30 to 10.30pm daily **TEL:** 6826-8240



PHOTOS: INTERCONTINENTAL SINGAPORE, MYEUREKA, WONG AH YOKE



ASH & ELM'S REFRESHED SUNDAY BRUNCH

With new chef de cuisine Adrian Chan joining Ash & Elm recently, the all-day restaurant at the InterContinental Singapore hotel has updated its Sunday champagne brunch to incorporate his creations. The format of the brunch stays the same, with a buffet spread of cold seafood and caviar, appetisers, soups, roasts and desserts. Diners also get to order from a selection of hot dishes that are cooked a la minute. These are served in small portions, but there is no limit on orders. Chef Chan has come up with nine French dishes that are classified under From The Land (above), From The Sea and From The Garden, where the main ingredients are meat,

seafood and vegetables respectively. You can order all nine dishes, but if you have room for only one from each category, I would order the braised beef brisket, slow-poached halibut with oat crust and mushroom tortellini. The restaurant should serve these dishes a la carte in full-sized portions too because I find small servings a bit unsatisfying. Food always tastes better in big platters. **WHERE:** Ash & Elm, InterContinental Singapore, 80 Middle Road **MRT:** Bugis **WHEN:** Sundays, noon to 3pm **PRICE:** \$148 a person with Taittinger Brut Champagne and other drinks; \$98 with Bloody Mary cocktail and other drinks; \$48 a child **TEL:** 6825-1008

GOURMET POPCORN MYEUREKA OPENS AT JEWEL CHANGI AIRPORT

I don't snack much but recently, I have been unable to stop myself from polishing off cartons of myEureka Gourmet Popcorn. I discovered the Malaysian brand at its latest franchised outlet in Jewel Changi Airport, which has an amazing range of 22 flavours that range from seaweed and crispy rendang chicken to white coffee and matcha chocolate. The brand has smaller outlets at the Westgate and Raffles City malls, but the kimchi, crispy rendang chicken and matcha chocolate flavours are

exclusive to the Jewel outlet. Among my favourites are savoury versions such as salted egg, tomato and kimchi. What I like is that the flavours taste natural and not of artificial flavouring, and evoke distinctly the dish or drink they are based on. Another plus is that the popcorn is big and crisp, with hardly any husk. It comes in cartons of different sizes, priced from \$7 to \$14. **WHERE:** Three outlets, including the new flagship at B2-251 Jewel Changi Airport, 78 Airport Boulevard **MRT:** Changi Airport **OPEN:** 10am to 10pm daily **INFO:** www.sg.eurekasnack.com



FOOD

PROMOTIONS

British Invasion Four-Hands Collaboration At Maggie Joan's

Maggie Joan's group executive chef Seumas Smith welcomes head chef Zach Elliott-Crenn, of London's one-Michelin-starred Portland Restaurant, for a British-themed four-hands collaboration. From chef Elliott-Crenn comes snacks such as Carrot Financier served with hazelnut praline and extra matured Cornish gouda. Chef Smith's Duck Breast will also feature on the menu, alongside signature snacks such as Shiso Tempura and a Foie Gras ganache with pistachio, apple and verjus, sandwiched between a crisp shortcrust sable. **WHERE:** 01-01, 110 Amoy Street (via Gemmill Lane) **MRT:** Telok Ayer **WHEN:** May 8, 6 - 11pm; May 9, noon - 2.30pm, 6 - 11pm **PRICE:** \$140++, add \$90++ for wine-pairing or \$24++ for a glass of Scottish Rock Rose Gin & Tonic **TEL:** 6221-5564 **INFO:** E-mail dine@maggiejoans.com

RAMADAN

Let's Go Local At Carousel

Carousel at Royal Plaza on Scotts will feature Chinese, Malay, Indian and Peranakan cuisine. Highlights are Singapore chilli crab with golden mantou, traditional ayam perik, grilled stingray with sambal and chincalo, chicken rice balls, Singapore laksa, ayam buah keluak, and Nonya chap chye. Traditional satay and kueh pie are for dinner only. **WHERE:** Lobby Level Royal Plaza on Scotts, 25 Scotts Road **MRT:** Orchard **WHEN:** May 6 - June 4, noon - 2pm, 6.30 - 9.30pm **PRICE:** Lunch: \$58++ - \$68++ a person (child \$36++ - \$43++), dinner: \$80++ - \$88++ (child \$46++ - \$49++) **TEL:** 6219-3780 **INFO:** E-mail carousel@royalplaza.com.sg

1-For-1 Iftar Dinner At Window On The Park

Enjoy the one-for-one Iftar Dinner at Holiday Inn Singapore Orchard City Centre's Window On The Park throughout Ramadan. More than 50 dishes are featured, with highlights such as ayam masak merah, Spanish mackerel asam pedas, nasi goreng kampung, a Moroccan corner of baba ghanoush, Indian chicken biryani, sushi, salmon sashimi, wok-fried har lok tiger prawns and signature dishes such as soto ayam, bubur lambuk daging (spiced porridge) and spiced beef rendang. **WHERE:** Level 2 Holiday Inn Singapore Orchard City Centre, 11 Cavenagh Road **MRT:** Somerset **WHEN:** May 5 - June 4, 6.30 - 10pm **PRICE:** (One-for-one) Mon - Thu: \$78++ for two; Fri - Sun: \$96++ for two **TEL:** 6733-8333 **INFO:** E-mail wop.hisnorchard@ihg.com

Traditional Malay Cuisine At Grand Mercure Roxy

Grand Mercure Singapore Roxy's Ramadan buffet will feature dishes such as beef rendang, sayur lodeh and ayam masak kicap and barbecued food such as satay and sambal squid. **WHERE:** Breez bistro.bar (Sun - Thu) or Poolside (Fri & Sat), Level 4 Grand Mercure Singapore Roxy, Roxy Square, 50 East Coast Road **MRT:** Eunos/Dakota **WHEN:** May 6 - June 4, 7 - 10.30pm **PRICE:** \$40++ - \$45++ (adult); \$20++ - \$23++ (child up to 12 years old); \$35 - \$40 nett (Merdeka Generation, Pioneers) **TEL:** 6340-5860 **INFO:** E-mail H3610-FB4@accor.com

Break Fast With Fatburger

Specially for Ramadan, halal-certified Fatburger has a 50-piece Chicken Party Platter for up to six people. Diners get a choice of the classic Bone-in Wings (\$42.50) or the juicy Boneless Chicken (\$45). Hot-dog choices are Classic Hot Dog (\$6.90), Chilli Dog (\$7.90) and Chilli Cheese Dog (\$8.90). **WHERE (MRT):** 01-70/71/72 Kinex Mall,

11 Tanjong Katong Road (Paya Lebar); 01-08/09 Velocity @ Novena Square, 238 Thomson Road (Novena) **WHEN:** Kinex, 11am - 10pm (Sat & Sun from 10am); Velocity, 10am - 10pm **PRICE:** Chicken platter: \$42.50 - \$45; hot dogs: \$6.90 - \$8.90 **TEL:** 6245-5563 (Kinex), 6253-2758 (Velocity) **INFO:** fatburgersg.com

MOTHER'S DAY

Peking Duck, Roast Crispy Suckling Pig Sets At Yan

Yan's classic dishes are featured in its set menus. The seven-course version (\$88++ a person) has the signature Yan Peking Duck served in two styles, while the highlight of the nine-course set (\$128++ a person) is the Signature Roast Crispy Suckling Pig. **WHERE:** 05-02 National Gallery Singapore, 1 St Andrew's Road **MRT:** City Hall **WHEN:** May 3 - 12, noon - 2.30pm, 6 - 10.30pm **PRICE:** \$88++ - \$128++ a person **TEL:** 6384-5585 **INFO:** E-mail reserve@yan.com.sg

Straits Chinese, International Delights At The Salon

The Salon's lunch buffet features Peranakan staples such as ayam buah keluak, sambal kimchang udang and Nonya chap chai. The international selections include roasted buttermilk herb-crusted leg of lamb and crispy whole duck confit. **WHERE:** The Salon, Hotel Fort Canning, 11 Canning Walk **MRT:** Fort Canning **WHEN:** May 12, noon - 3pm **PRICE:** \$75++ (adult), \$38++ (child four - 12 years old) **TEL:** 6799-8809 **INFO:** E-mail fnb@hfcingsingapore.com

Asian-Pacific Delights At Edge

Treat mum to Asian and Pacific delights including pan-seared angus beef fillet, roasted duck with herbal dang gui sauce and slow-cooked chicken with dry chilli and lemongrass. End the meal with sweet treats such as raspberry lychee rose Saint Honour. **WHERE:** Level 3 Pan Pacific Singapore, 7 Raffles Boulevard **MRT:** Promenade **WHEN/PRICE:** Dinner (May 10 - 12), 6.30 - 10.30pm, \$99++ (adult), \$49.50++ (child); brunch (May 12), noon - 4pm, \$148++ (adult), \$74++ (child) **TEL:** 6826-8240 **INFO:** E-mail dining.ppsin@panpacific.com

Classic Brunch Favourites At Porta

Porta Fine Food & Import Company's hearty brunch features classic favourites from the refreshed menu, accompanied by free-flowing Fine de Claire oysters, greens from the salad bar, savoury appetisers and desserts such as the strawberry and cream cake, chocolate tartlet and macarons. The menu includes the Porta Breakfast - scrambled eggs, bacon, sausage, grilled tomato, hash browns and brioche; and Breakfast Burg, a hearty vegetarian burger of portobello mushroom, baby spinach, tomato and sunny-side-up, served with crispy fries on the side. All house wines are available at half-price from the second glass. **WHERE:** Park Hotel Clarke Quay, 1 Unity Street **MRT:** Fort Canning **WHEN:** May 12, noon - 4pm **PRICE:** \$39++ (adult), \$19++ (child five - 11 years old), kids below five get a complimentary Kid's Dish of the Day **TEL:** 6593-8855

WINE EVENT

Fratelli Alessandria Wine Dinner

Zafferano hosts a five-course dinner paired with wines from Fratelli Alessandria's verdant vineyards. Highlights include a ruby-red Fratelli Alessandria Langhe Rosso Rossoluna DOC 2012, with the appetiser of veal terrine and pan-fried MS6 Tajima wagyu beef loin, hazelnut and bone marrow gratin sauteed spinach, matched with Gramolere DOCG 2014. **WHERE:** Level 43 Ocean Financial Centre, 10 Collyer Quay **MRT:** Raffles Place **WHEN:** May 3, 7pm **PRICE:** \$128++ a person \$108++ for early birds **TEL:** 6509-1488 **INFO:** E-mail info@zafferano.sg



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 28 North Canal Road, Poh Heng Building [opposite Hong Lim Park], Singapore 059284

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