

FOOD

PROMOTIONS

Janice Wong Singapore Launches Trolls Edible Crayons

To mark the opening of DreamWorks Animation movie, Trolls World Tour, pastry chef Janice Wong has collaborated with media firm Universal Brand Development to launch an exclusive range of Trolls Edible Crayons. The chocolate crayons come in boxes of eight unique and edible flavours, each in a different Trolls packaging and includes two pieces of drawing paper.

WHERE: Available at all Janice Wong Singapore outlets
WHEN: Ongoing (no end date for now)
PRICE: \$18
INFO: www.janicewong.online/shop

Hudsons Coffee Launches Kopi And Teh Drinks At Changi Airport

Hudsons Coffee, by Emirates Leisure Retail, will offer more than 12 types of kopi, from the traditional kopi-O to the stronger flavoured kopi gah dai. The new range of Hudsons Teh comprises black tea served with condensed milk and sugar.

WHERE: Hudsons Coffee, Terminal 3, Level 2, Departure Lounge (Near B Gates), Changi Airport
MRT: Changi Airport
WHEN: Ongoing
PRICE: \$3 - \$4.20
INFO: www.facebook.com/HudsonsCoffee/

Serenade Your Taste Buds With Jamie's Italian Vegan Offerings

Jamie's Italian hopes to inspire diners to try a vegan diet by introducing exclusive vegan dishes next month. Dishes on offer are smoked aubergine stuffed with spiced cous cous and tangy yogurt sauce (\$12.95) and a portobello steak served with charred oyster mushrooms, fluffy mash potato, blistered haricots verts, charred onion petals and chimichurri (\$15.95).

WHERE: Jamie's Italian outlets at Forum and VivoCity
MRT: Orchard & Harbourfront
WHEN: Till Jan 31
PRICE: \$12.95 - \$26.95
TEL: 6655-7676
INFO: www.jamieoliver.com/italian/singapore/

Fat Cow's Fuyu Matsuri Wagyu Omakase Menu

Celebrate winter flavours with Fat Cow's Fuyu Matsuri Wagyu Omakase Dinner, an 11-course menu featuring Kumamoto wagyu. A special sake package is also available, pairing sakes such as the Katsuyama "Ken" Junmai Ginjo Dry Type and the Kaze no Mori "Alpha-Type 1" Junmai with the dishes. Expect exclusive dishes such as the Fuyu Zensai Hassan Mori, an appetiser with Torafugu fin sake, slices of wagyu tataki, steamed abalone topped with mountain caviar, cream cheese misoyaki, a shoyu-marinated egg yolk and herring roe on kelp.

WHERE: Fat Cow, 01-01/02 Camden Medical Centre, 1 Orchard Boulevard
MRT: Orchard
WHEN: Till Feb 29, 6 - 10.30pm (Sun - Thu), 6 - 11pm (Fri - Sat)
PRICE: \$250++ (Fuyu Matsuri Wagyu Omakase Dinner), \$95++ (Curated Sake Package)
TEL: 6735-0308
INFO: www.fatcow.com.sg/en/reservations

Li Bai's Festive Highlights

For family reunions in the comfort of one's own home, Li Bai Cantonese Restaurant has curated an array of festive favourites and new treats, such as the salmon roe and sea whelk yu sheng platter, as well as a new version of the popular radish cake - the lotus seed cake with preserved meat, lily bulb, Chinese yam and dried shrimp.

WHERE: Li Bai, Sheraton Towers, 39 Scotts Road
MRT: Newton
WHEN: Thu - Feb 8, 11.30am - 2.30pm and 6.30 - 10.30pm
PRICE: From \$52
TEL: 6839-5623
INFO: marriott.com

Bistro Du Vin's Joyeux Noel

Celebrate the festive season with three different set menus, with highlights such as the lobster tail confit with seasonal vegetables and green pea mash and the French chicken morrel, served with potato gratin and French beans.

WHERE: Bistro Du Vin, 01-14 Shaw Centre, 1 Scotts Road
MRT: Orchard
WHEN: Till Tue, 12 - 2pm and 6.30 - 10pm
PRICE: \$90 - \$120
TEL: 6733-7763
INFO: bistroduvin.com.sg

Lunar New Year At Yi By Jereme Leung

Celebrate joyous reunions with family and business associates with unique creations at Yi by Jereme Leung. Discover provincial Chinese specialties alongside Chinese New Year favourites such as steamed grouper fillet and Taiwanese

fermented manjakk seed, claypot rice with Chinese sausages and cured duck, and crispy osmanthus nian gao. The Prosperity set is available at \$138++ a person and the Opulence set is at \$168++ a person.

WHERE: Raffles Hotel, 1 Beach Road
MRT: Bugis/City Hall
WHEN: Open daily for lunch, from 11.30am to 1.30pm, and dinner, from 6pm to 9.15pm
PRICE: From \$138++ a person
TEL: 6412-1816
INFO: E-mail yi@raffles.com

Kausmo: A Holistic Thoughtful Dining Experience

Kausmo is a concept that promotes thoughtful living by challenging food norms that bring about food wastage. The brainchild of co-founders Lisa Tang, 24, and Kuah Chew Shian, 26, the concept aims to creatively make use of fruit and vegetables that are overstocked, over-ripe and oddly shaped and sized. Kausmo will offer a six-course Carte Blanche menu at

\$75++, with Kombucha tasting at an additional \$20. Diners can expect flavourful dishes created using European techniques with Asian influences, inspired by stories.

WHERE: 03-07 Shaw Centre, 1 Scotts Road
MRT: Orchard
WHEN: Dinner only. First seating: 6.30pm; second seating: 8.30pm. Closed on Mon and alternate Sun
PRICE: From \$75++
INFO: www.kausmo.com or e-mail admin.kausmo@lesamis.com.sg

WINE/WHISKY EVENT

Whisky Museum Tour & Tasting

The Grande Whisky Collection is home to one of the largest collections of fine and rare whiskies in South-east Asia. It features more than 5,000 whiskies from some of the oldest and most established distilleries. A master whisky ambassador will guide participants in a tour of the museum, which takes about one hour and is

conducted in English. There will also be tastings of three whiskies.

WHERE: The Grande Whisky Collection, 05-01 Ion Orchard, 2 Orchard Turn
MRT: Orchard
WHEN: Today - Sun
PRICE: \$79 - \$199
INFO: www.eventbrite.com

A Night Of Riesling Wine Discovery - Hosted By Selbach-Oster Winery From Germany

Taste a selection of five Riesling wines from Selbach-Oster Winery while enjoying a special menu crafted by chef Julienne Rocca. Hosted by Johannes Selbach, the owner and winemaker of Selbach-Oster Winery which is ranked among the best 100 wineries in Germany. The dinner will take diners through five Riesling wines.

WHERE: Wine Connection @ Capital Square, 01-01 Capital Square 3, 25 Church Street
MRT: Raffles Place/Tanjong Pagar
WHEN: Jan 11, from 7pm
PRICE: \$89++ a person

INFO: www.wineconnection.com.sg/news-events.html

Discover the Flavours Of Scotland Five-Course Whisky Dinner At The Pelican

Enjoy and sip the "liquid gold" that defines good single malt scotch whiskies at the one-night only five-course whisky dinner hosted by The Pelican. The restaurant was named the Best Seafood Restaurant in the Restaurant Association of Singapore Epicurean Star Award 2019. The dinner will feature five flavoursome single malt Scotch whiskies paired with specially curated dishes. Mr Paul Waratsep Chandeejar from global drinks business International Beverage will share his knowledge of the single malt Scotch whiskies showcased, which include the Speyburn 10 years old.

WHERE: The Pelican, 01-01 One Fullerton, 1 Fullerton Road,
MRT: Raffles Place
WHEN: Jan 16, 7 - 10pm
PRICE: \$98++ a guest
INFO: www.thepelican.com.sg

FoodPicks

Eunice Quek Food Correspondent recommends

**HOLIDAY FEAST AT PORTA**

Modern European restaurant Porta keeps the feasting traditional with a four-course festive meal (\$66++) on Monday and Tuesday.

The meal starts with a plump pan-seared Hokkaido scallop in a vichyssoise (creamy leek and potato soup), topped with avruga caviar and herb oil. This is followed by Lobster Thermidor in two ways - half of the succulent Boston lobster is topped with cheese and gratinated, while the claw is poached and basted with brown butter.

Pick either beef tenderloin or pan-seared black cod with chorizo stewed with tomato sauce and chickpeas as your main course. I

would go for the juicy, perfectly cooked beef (left), which is served with king oyster mushroom, celeriac puree and red wine reduction.

Complete the meal with red velvet sponge cake, dark chocolate ganache and rich cream cheese.

Add \$50++ for a flight of Cattier Champagne to pair with the food - good for those dining on New Year's Eve, who will also get complimentary entry to Park Hotel Clarke Quay's Countdown Party.

WHERE: Porta, Park Hotel Clarke Quay, 1 Unity Street
MRT: Fort Canning
WHEN: Monday & Tuesday, 6.30 to 10.30pm
TEL: 6593-8855
INFO: E-mail hello@porta.com.sg

**GREEK GRAIN BOWLS**

To balance out the incessant feasting, go for tasty grain bowls (left) at the new Supergreek at Raffles City.

The brand - by the same owner of Omakase Burger and Picnic food hall in Wisma Atria - specialises in grain bowls, wraps and salads with a Greek spin. The portions are substantial and also come with nutritional information, in case you are counting calories.

I must have some meat in my salads, so the Flame Grilled Steak (\$13.90) is my top pick. It includes roast beef, housemade tzatziki and hummus, brown rice, sweet potatoes and roasted broccoli.

For a lighter option, go for the Roasted Barramundi (\$12.90) with quinoa, cherry tomatoes, and a creamy housemade Parmigiano sauce and crunchy walnuts.

Roasted Vegan (\$7.90) focuses mainly on vegetables, with ingredients such as cured beetroot, purple and white cabbage, roasted broccoli and cauliflower, and corn. The mango capsicum sauce and orange vinaigrette add a bright and refreshing dose of flavour.

A guilt-free dessert is the housemade creamy Greek yogurt (from \$4.90) - the Superfood Special includes blueberries, bananas, chia seeds and walnuts with the yogurt.

WHERE: B1-54 Raffles City Shopping Centre, 252 North Bridge Road
MRT: City Hall
OPEN: 10am to 10pm daily
INFO: www.supergreek.sg

GET SPICED UP AT TAIKOO LANE

With Chinese New Year coming up, it spells the season of steamboat for me. And if you like your steamboat broth to pack a spicy punch, head to two-month-old Taikoo Lane at Chinatown Point. It is by the owners behind Chengdu Restaurant in Amy Street, also known for its authentic Sichuan fare.

One of my favourite dishes from Chengdu Restaurant - fish with green peppercorn soup - is the inspiration for the Chengdu green pepper broth (\$5) at Taikoo Lane. I order that and add on the Sichuan spicy broth (\$5) for my yuan yang individual pot, which is good if you are dining solo.

Other non-spicy broths include pumpkin millet soup (\$5) and fish soup broth (\$5).

Go luxe with Lobster Noodles (\$39.80, right), which comes with a separate set of condiments to toss with your noodles after cooking.

The Instagram-worthy Spanish Iberico pork collar (\$17.80) - beautifully displayed in the shape of a rose - is also a must-try.

Feeling brave? The extremely spicy marinated beef (\$18.80) - which is coated in red pepper flakes, chilli powder and other spices - is worth breaking a sweat for.

WHERE: B1-16 Chinatown Point, 133 New Bridge Road
MRT: Chinatown
OPEN: 11am to 10pm daily
TEL: 6970-0966
INFO: www.taikoolane.com



PHOTOS: CEDELE, PORTA, SUPERGREEK, TAIKOO LANE

**CEDELE'S NEW MENU**

Home-grown restaurant chain Cedele may have been in the business for 22 years, but it is not resting on its laurels. Its Wheelock Place outlet recently relaunched with a new menu, along with a renovated dining space that includes a bar counter and retail section.

The new menu includes more vegan and plant-based items - using natural ingredients instead of meat alternatives.

One of my favourite new dishes is Crab Kerabu (\$25) - like a version of nasi ulam but with soft-shell crab and fresh crab meat. Organic Jasberry dark purple rice - from a Thai social enterprise that supports small-scale farmers - is tossed in a simple, zesty lime dressing. It is a generous portion of rice that is surprisingly light on the palate. Prawns from local farm Ah Hua Kelong are used in the Sunshine Fish & Prawn Pilaf Rice Bowl (\$25, above). It includes turmeric basmati rice tossed in a fragrant lemongrass lime dressing, ginger, kale and toasted coconut.

I also enjoy Portobello Pumpkin Risotto (\$19), which is cooked in soya milk and gets a lovely creamy texture from pumpkin, not cheese.

While the main menu revamp is at the Wheelock Place outlet, some of the new dishes are also available at the all-day dining branches at Marina Bay Sands and Great World City.

WHERE: Cedele, 03-14 Wheelock Place, 501 Orchard Road
MRT: Orchard
OPEN: 11am to 9.30pm daily
TEL: 6732-8520
INFO: www.cedelegroup.com