

Happenings - Food



The Golden Moon mooncake - with salted egg cream, lotus seed paste and caramelised five grains - and a cocktail called Fly Me To The Moon, with vodka, osmanthus tea, elderflower liqueur, tonic and lemon juice. PHOTO: BIRDS OF A FEATHER

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FOOD

PROMOTIONS

Wild Ocean Trout Masterclass

At this masterclass by The Tippling Club and conducted by head chef Ayo Adeyemi, participants learn about the origins of Australia's ocean-reared trout and chef-owner Ryan Clift's interpretation of the ingredient.

WHERE: Bin 38 at Tippling Club, 38 Tanjong Pagar Road **MRT:** Tanjong Pagar **WHEN:** Sept 22, 7pm **PRICE:** \$140++ for masterclass & three-course dinner with wine-pairing **TEL:** 9270-3909 **INFO:** E-mail tamy.vo@spa-esprit.com or enquiries@tipplingclub.com

Artisan Boulangerie Co. Launches Hope Eclair For Charity

In conjunction with Children's Day on Oct 6, bakery cafe chain Artisan Boulangerie Co. has rolled out its new Hope eclair, which is piped with lemon cream and adorned with lemon fondant and miniature "flowers". Seventy per cent of sales proceeds will go towards the non-profit Children's Cancer Foundation.

WHERE: Seven outlets including 01-05 The Quayside, 60 Robertson Quay **WHEN:** Till Oct 6, various opening hours **PRICE:** \$2.50 **INFO:** artisanbakery.com.sg

Great Deal Fair At Japan Food Town

Twelve restaurants will lend muscle to this fair and offer 35 Japanese classics at prices from \$8.50. Items include wagyu curry rice, chicken katsu don, aburi sushi and karaage don. Participating restaurants include Bar Nippon, Hokkaido Izakaya, Rang Mang Shokudo, Sabar and Taki.

WHERE: Level 4 Wisma Atria, 435 Orchard Road **MRT:** Orchard **WHEN:** Till Sept 28 **PRICE:** From \$8.50 **INFO:** E-mail info@japanfoodtown.sg

Unlimited Dim Sum At VLV

As part of its first anniversary celebrations, VLV is presenting modern Chinese creations by executive head chef Martin Foo and desserts by aBite. Besides unlimited dim sum, there is a spread of Hong Kong street food-inspired live stations and free-flow Charles Heidsieck champagne.

WHERE: 01-02 Clarke Quay, 3A River Valley Road MRT: Clarke Quay WHEN: Sept 24, noon - 3pm PRICE: \$138++ TEL: 6661-0197 INFO: E-mail reservation@vlv.life

Continental, Korean Buffet At MBS

Enjoy more than 100 food selections at the Sea & Blue buffet, such as seafood, roasts, Western highlights, local favourites and a variety of Korean dishes and desserts.

WHERE: B2-01/01A The Shoppes at Marina Bay Sands, 2 Bayfront Avenue MRT: Bayfront WHEN: Lunch: 11.30am - 3pm; dinner: 5.30 - 10pm (Fri - Sun & public holidays: 10.30pm) PRICE: Lunch: \$42++ (\$64++ on weekends & public holidays), \$22++ (\$26++) a child (height: 80 - 130cm); dinner: \$58++ (\$68++ from Fri - Sun & public holidays), \$26++ a child TEL: 6688-7165 INFO: marinabaysands.com

Lewin Terrace's Autumn Menus

For autumn, Japanese-French fusion restaurant Lewin Terrace is presenting five- and seven-course menus. Highlights of the Wakon Yosai (\$188++) include Japanese Sweet Potato Tarte, the Canadian Homard and the Nippon Rossini with slices of Japanese wagyu filet mignon and seared foie gras. The Sho-Mi menu (\$128++) includes the Obsiblu Tartare, the roast venison entree and the Kinme entree, which focuses on the native Kinme Dai ingredient, a fish that is saved for grand occasions such as weddings.

WHERE: 21 Lewin Terrace MRT: City Hall WHEN: Till Nov 30 PRICE: \$128++ - \$188++; add \$120++ for wine-pairing (six glasses) TEL: 6333-9905 INFO: E-mail info@lewinterrace.com.sg

Peking Duck Abalone Set At Jia Wei

Grand Mercure Roxy Singapore's Jia Wei Chinese Restaurant is offering a Peking Duck Abalone set menu till the end of next month. It includes steamed black grouper with crispy breadcrumb bean, braised mini abalone and stir-fried Peking duck meat.

WHERE: Roxy Square, 50 East Coast Road MRT: Dakota WHEN: Till Oct 31; lunch: 11.30am - 3pm (Mon - Sat), 11am - 3pm (Sun & public holidays); dinner: 6 - 11pm PRICE: \$238 nett (for six; half-duck), includes free-flow Fanta orange juice; \$408 nett (for 10; whole duck), includes 10 bottled Erdinger Weissbier (330ml) TEL: 6340-5678 INFO: E-mail H3610-FO1@accor.com

SINGAPORE GRAND PRIX

Five-course Set Dinner At Sky Lounge

Sky Lounge at Peninsula Excelsior Hotel is serving a five-course set dinner on race night, with mains choices such as US striploin - grilled and served with mashed potatoes and black pepper or mushroom sauce - and pan-seared Chilean cod fillet served with mixed sauteed vegetables and mashed potato.

WHERE: Peninsula Excelsior Hotel, 5 Coleman Street MRT: City Hall WHEN: Sun, 7 - 10pm PRICE: \$180++ a person; includes glass of beer or wine TEL: 6416-1138/6337-2200 INFO: E-mail sky lounge@ytchotels.com.sg

Vintage Champagne Brunch At Ritz-Carlton's Colony

Celebrate the Singapore Grand Prix weekend with a Champagne Brunch at Colony, where seven live stations will showcase items such as freshly shucked oysters, Lobster Egg Benedict, marinated Scottish salmon with sweet chilli glaze, roasted beef tomahawk and foie gras flambe.

WHERE: Level 3 The Ritz-Carlton, Millenia Singapore, 7 Raffles Avenue MRT: Promenade WHEN: Sun, noon - 3.30pm PRICE: \$228++ a person (includes free-flow Moet & Chandon Grand Vintage Blanc 2008 & Grand Vintage Rose 2008); \$488++ (free-flow Dom Perignon 2006); \$114++ a child aged six - 12, \$57++ a child aged three - five TEL: 6434-5288 INFO: E-mail rc.sinrz.restaurantreservations@ritzcarlton.com

MID-AUTUMN FESTIVAL

Golden Moon At Birds Of A Feather

Birds of a Feather's items for the festival are The Golden Moon mooncake - with salted egg cream, lotus seed paste and caramelised five grains - and a cocktail called Fly Me To The Moon, with vodka, osmanthus tea, elderflower liqueur, tonic and lemon juice.

WHERE: 115 Amoy Street MRT: Telok Ayer WHEN: Oct 2 - 8; 11am - 11pm (Mon), 10am - 11pm (Tue & Wed), 10am - midnight (Thu - Sat), 10am - 10pm (Sun) PRICE: Golden Moon: \$13++; cocktail: \$16++ TEL: 6221-7449 INFO: facebook.com/birdsofafeathersg

Batman Mooncakes At DC Super Heroes Cafe

DC Super Heroes Cafe's creative team worked with Mei-Xin (Hong Kong) on the DC Batman mooncakes, using ingredients such as lotus paste and salted egg yolks with no artificial flavouring.

WHERE: Bay Level, L1-03 The Shoppes at Marina Bay Sands, 2 Bayfront Avenue MRT: Bayfront WHEN: 11.30am - 11pm (Mon - Thu), 11.30am - 11.30pm (Fri), 11am - 11.30pm (Sat), 11am - 11pm (Sun) PRICE: \$49 (box of four mini mooncakes) TEL: 6688-7610 INFO: E-mail reservation@kusto.com.sg; for bulk orders, e-mail mbs.cafe@kusto.com.sg

OKTOBERFEST

Beer O'Clock Specials, Happy Hour At SPRMRKT

Oktoberfest revelry at SPRMRKT features events such as Beer O'Clock Specials and Happy Hour. For Beer O'Clock Specials (McCallum Street, 6 to 9pm), the beer price corresponds with the hour: \$6 nett at 6pm to \$9 at 9pm. Happy Hour (Robertson Quay; 5 to 8pm) gets you a \$35 beer bucket (mix of four bottled craft beers). Tuck into favourites such as the Ploughman Platter (large: \$34 for two; small: \$20) or German Pork Knuckle (SPRMRKT Kitchen & Bar; \$36++ for two) with housemade sauerkraut, potato cake, salad and pork jus.

WHERE/MRT: SPRMRKT Daily (01-01), SPRMRKT Kitchen & Bar (02-01), 41 Robertson Quay/Clarke Quay; SPRMRKT at 2 McCallum Street/ Telok Ayer WHEN: Tomorrow - Oct 3 TEL/INFO: SPRMRKT Daily: 9736-4032/e-mail daily@sprmrkt.com.sg; SPRMRKT Kitchen & Bar: 9736-4170/e-mail kitchenandbar@sprmrkt.com.sg; SPRMRKT: 6221-2105/e-mail contactus@sprmrkt.com.sg

WINE EVENT

Fidora Wine Pairing Dinner At Zafferano

The four-course wine-pairing dinner by Zafferano head chef Marco Guccio features owner and winemaker Emilio Fidora. Menu highlights include Italian sardines beccafico with orange and fennel salad and pomegranate (paired with 2014 Pinot Grigio DOC Venezia); and 48 hours sous-vide and roasted US prime beef short ribs (2010 Amarone Della Valpolicella DOCG Monte Tabor).

WHERE: Level 43 Ocean Financial Centre, 10 Collyer Quay MRT: Raffles Place WHEN: Mon; cocktail: 6.30pm; dinner: 7pm PRICE: \$108++ a person TEL: 6509-1488 INFO: E-mail info@zafferano.sg

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