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FEBRUARY 2018 BITES.COM.SG MCI (P) 111/03/2016

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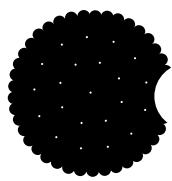


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w e l c o m e

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BITES is published 12 times a year by Magazines Integrated Pte Ltd. 85 Playfair Road, #04-02 Tong Yuan Building, Singapore 368000
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Website: www.bites.com.sg
Advertising enquiries: 6848 6882
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Distributed by Region Periodicals Distributor
Printed by Image Printers
Company Reg No: 200918015G
MCI (P) 111/03/2016

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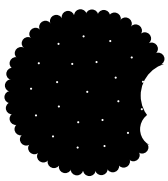


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MAKAN ON BITES

**FOLLOW US,
GUESS
AND WIN!**

Each month, we'll feature a fresh makan place for you to guess what/where it is. Correct answers will be entered in a draw to win a dining experience with us! Don't forget to follow us on Instagram/Facebook!

5 READERS WILL WIN A DINNER FOR 2

Be treated to an appetising array of old-school delights, from dim sum to authentic Cantonese and Teochew dishes, right in the heart of Novena. Diners can enjoy signatures such as the Mini Piglet BBQ Buns and Steamed Truffle and Wild Fungus Dumplings, along with a Trio BBQ Meat Combination Platter of char siew, soya sauce chicken and roast Irish duck. All these dishes are served on an automated tray delivery system commonly seen in sushi restaurants. Enjoy your meal in a vibrant Peranakan style setting, complete with vintage posters inspired by bustling teahouses during the 1960s to 1980s.

Give us your best guess of the restaurant and its address from 1 to 21 February to dine on **8 March, 7pm!** For full details and to enter, visit bites.com.sg/makanonbites.



B I T E S reserves the right to publicise winners' names and pictures. By entering the contest, you grant us a non-exclusive, royalty-free license to publish publicity photos and video in any format without limitation. Participants to ensure they can dine on 8 March at 7pm. More on www.bites.com.sg/makanonbites

MAKAN ON BITES

WHERE: CAROUSEL AT ROYAL PLAZA ON SCOTTS

WHEN: 10 JANUARY

WHAT WE ATE:

- Salmon and Yellowfin Tuna Sashimi
- Steamed Blue Swimmer Crabs, Sweet Clams and Half Shell Scallops
- Teppanyaki Fresh Prawns
- Traditional Roasted Chicken
- Cheese Tortellini with Pomodoro
- Waffles with Thai Milk Tea and Salted Egg Ice Cream

Our winners were welcomed with a sumptuous buffet spread of Carousel's famous seafood. Everyone wasted no time tucking into a variety of crabs, shellfish and prawns. The restaurant specially prepared a giant platter of salmon sashimi and aburi sushi as an extra treat. They continued filling up on a plethora of hot dishes such as succulent roasted chicken, pastas prepared a la minute, and flavourful Indian curries. The feasting concluded at the waffle station, which offered unique ice cream flavours such as chendol and salted egg yolk.



Smiling with satisfaction after a pampering meal!



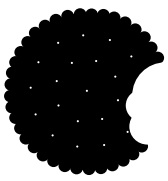
The private dining room



A chef at the teppanyaki live station frying up prawns



Ice cream station with locally-inspired flavours



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SERENITY SPANISH BAR & RESTAURANT

and meat so tender, it can be cut as easily with a plate as with a knife. Large enough to be shared between six and eight people (special price of \$288 instead of U.P. \$338), smaller groups can enjoy the half (\$158) and quarter size (\$88) portions. Complement it with other popular dishes such as Paella Valencia (from \$43), Black Squid Ink Paella (from \$43), Seafood Fideua Noodles (\$45) and Crispy Pork Knuckle (\$45.80). Available for dine-in, takeaway and delivery; the takeaway suckling pig comes in a special box, making it the perfect prosperity gift for friends, family and clients. serenity.com.sg

Spice up your yu sheng toss with a Thai-style Yu Sheng (\$68/4-7 persons, \$98/8-12persons) at **Food Exchange**, Novotel Singapore on Stevens. Plump slices of salmon sashimi are paired with flavours you'd usually find in a Thai mango salad. You get the refreshing crunch of shredded mangoes, jellyfish and cherry tomatoes, drenched in a sweet, savoury and fiery som tum sauce. This, plus the Traditional Yu Sheng (\$68/4-7 persons, \$98/8-12persons). It will be available for dine-in and takeaways. Alternatively, spend Chinese New Year at the poolside restaurant for brunch (\$78, from 12-3pm) and dinner (\$68, from 6-10pm). Enjoy a plethora of dishes spanning Indian to European cuisine. *Novotel Singapore on Stevens, 28 Stevens Road. Tel: 6491 6100*

Want to prepare your own new year feast? Cookyn Inc. offers a hands-on Chinese banquet package, **Huat's Cookyn 2018**. The three-hour session will have you working on hearty dishes such as Steamed Cod with Black Fungus & Ginger, Hae Bi Hiam Roasted Chicken and the ever-popular Crispy Yam Ring with Scallops. Guests can channel their inner MasterChef, and end the cook off with a rousing toss with homemade Abalone Yu Sheng. #01-04, *HometeamNS-JOM Clubhouse, 31 Ah Hood Road. Tel: 6748 4848*



HUAT'S COOKYN 2018



SEOUL YUMMY

NEW MENUS

Seoul Yummy adds a Korean twist to Chinese New Year fare. The Wang Wang Yu Sheng (\$28.80) consists of piquant kimchi slices, seasoned Korean cucumbers, shredded vegetables and salmon slices, while the Korean Pen Cai Stew (\$88.80) teems with abalone, fish maw, tiger prawns and a tender Korean Ginseng Chicken. Available on the a la carte menu, or as part of the He Le Rong Rong set (\$138 for 5-6 persons), which also includes two mains, one meat or seafood dish, dessert and ice lemon tea. Available for dine-in and takeaway at all Seoul Yummy branches till 28 February. seoulummy.com

Celebrate Chinese New Year by the riverside with chef James Wong's reinvented classics at **Park Hotel Clarke Quay**. Available from 8 February to 2 March, the six-to-eight-course menus (from \$518/table) will include a comforting bowl of Superior Braised Shark's Fin with Crabmeat and Homemade Stuffed Crab Claw, Tiger Prawn Toast with Tomato Salsa as well as a show-stealing Golden Crispy Chicken with Fresh Button Mushroom in Cream Sauce – Wong's take on a French-style roast chicken. Add the eye-catching Ultimate Success Premium Abalone Yu Sheng (\$88/platter or additional \$38 with set menus) to the meal, it comes with colourful layers of purple



PARK HOTEL CLARKE QUAY

cabbage, lyceum leaves, yellow chives and, of course, gold-dusted abalones. *1 Unity Street. Tel: 6593 8888*

Add a Spanish twist to your celebrations with **Serenity Spanish Bar & Restaurant's** Signature Suckling Pig, where the whole cochinillo asado is slow-roasted, Segovian style, for more than three hours after being marinated in sherry, white wine, vinegar and a secret mix of herbs. The roasted pork is rendered with perfect crackling

HOT SEAT OPENINGS

WE GO BEHIND THE SCENES TO FIND OUT THE HIGHLIGHTS AND CHALLENGES OF THE LATEST F&B OPENINGS. By Jessica Chan



Who: Bonnie Wong, 29, director of marketing and business development of Creative Eateries Group.
What: Bringing the best of Taiwanese night markets and cafes to Typhoon Cafe at Plaza Singapura.

Typhoon Cafe is Creative Eateries Group's first café concept. What was the inspiration behind it?
Eight years into Eat at Taipei, we noticed a demand for fresh perspectives on Taiwanese cuisine. Combined with our many trips to Taiwan and visits to indie cafes serving modern desserts, Typhoon Cafe was born.

What can diners expect from Typhoon Cafe's menu?

Expect elevated rendition of classics from Eat at Taipei. Oyster fritters are served with our Mee Sua to add texture without changing its flavour profile. As for desserts, they are based on acts of nature as our shop name translates to both "flavours of Taiwan" and typhoon. There is a fluffy miso soufflé, Cloud Nine and a crumbling Earthquake Waffle. We are also proud of our artisanal fruit and floral teas.

How do you balance a dish's Instagram appeal versus its taste?

We would never compromise taste for the sake of a pretty photo. When the Hell Valley Volcano was first launched, it was too dry. We added a hot chocolate sauce, which gave more flavour and improved the texture. The temperature difference between the solid chocolate and sauce imparted realistic cracks onto the "volcano".

Typhoon Cafe doesn't look like a typical

Taiwanese restaurant.

It goes back to the many cafes we enjoyed during our Taiwan trips. My sister, Bernadette, and I want to bring back the same cheerful and cosy space so guests will feel like staying on. We want everyone to relax and enjoy the simple things in life. It is also perfect for the multi-faceted crowd we get at Plaza Singapura. Be it the interior or the menu, there is a something for everyone.

Singapore is a bubble tea country. What makes your handcrafted beverages stand out?

Instead of the many bubbles and toppings, we serve an extensive selection of fruit teas in clear teapots to showcase the vibrant colours of our fruit juice-infused tipples topped with a colourful variety of fruits. It is perfect for a leisurely afternoon, or any time of the week.

Creative Eateries Group currently has 18 concepts, covering various cuisines. What is the biggest challenge when managing all these restaurants and chefs?

The biggest obstacle is maintaining the integrity of every cuisine. It is not uncommon for the flavours to merge together, especially with many restaurants operating concurrently. This is why we have head chefs for each division overseeing their respective restaurants.

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YOMODA SOBA

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CRYSTAL SOBA

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- No Fat



CHICKEN CRYSTAL SOBA

Contain Boiled Chicken Thigh 

\$14.80

PORK CRYSTAL SOBA

Contain Boiled Pork Belly 

\$16.80

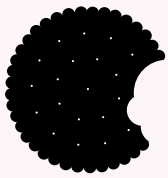


TAMAGO TOJI CRYSTAL SOBA

Cover with Egg Omelette 

\$14.80





Cut the kitsch this Valentine's Day



Forget over-commercialised restaurants and having to sell your designer bag to afford a Valentine's Day meal; we've rounded up six posh & unusual places for couples (and one for singles), that won't break the bank. By Natasha Venner-Pack



NEKO NO NIWA



JUNGLE BREAKFAST WITH WILDLIFE



PIE IN THE SKY

For an affordable-yet-posh meal

Royale Restaurant

The classy Royale Restaurant's decadent four-course 'A Celebration of Love' dinner is a steal at \$78++ per person. Sink into their plush, cream-coloured booths. (The restaurant is conveniently located inside Mercure Singapore Bugis.) Enjoy a glass of Prosecco, before tucking into a refreshing appetiser of Pan-seared Duo

of Sea Scallop and Tuna Loin, which is paired with the mango salsa. This is followed by the light Double-boiled Chicken Consommé with Poached Oyster and Morel Mushroom.

Choose between the Oven-baked Miso Alaska Cod Loin or the Pan-Roasted Spring Chicken Roulade and King Prawn seasoned with Black Truffle. For desserts as sweet as your love, pick



the piquant Blood Orange Mousse Dome served with Green Tea Streusel, or the Strawberry Chiboust scattered with air-flown berries. Available on Valentine's Day, from 6pm - 10pm. 122 Middle Road. Tel: 6521 6088

For animal lovers

Neko no Niwa

With a lovely view of Boat Quay and the Singapore River, and tucked away on the second floor above a Spanish restaurant, this peaceful cat cafe is the purrfect place to enjoy the loving company of your partner – and cats. While they don't have a specific Valentine's Day promotion, we recommend the three-hour special (\$24), which includes a free cuppa hot chocolate (if you are a student).

Otherwise, there's a delightful selection of desserts from artisanal bakers (from \$3.50), fruit smoothies

(from \$3.50), canned drinks (\$2) and coffee and tea (from \$2.50). Pick up one of the many cat toys, from feathery wands to bouncy balls to play with the felines, and watch them bounce around on the cat condos or curl up, purring, next to you. Level 2, 54A Boat Quay. Tel: 6536 5319

Jungle Breakfast with Wildlife

Be the Tarzan to your Jane (or vice-versa) and take a walk on the wild side! How about breakfast (\$35 for adults) in a lush rainforest setting with the friendly orangutans of Singapore Zoo? Breakfast starts from 9am to 10.30am daily at Ah Meng Restaurant, where guests can enjoy a buffet spread of Western and local breakfast delights. Say hello to Ah Meng, the zoo's furry six-year-old icon and her family as they chow down on fruit from their treetop perch between 9.30am and 10am. Get up close and take photos with these majestic apes, sadly a critically endangered species in their native lands of Borneo and Sumatra. With the zoo continuing to



educate guests on the importance of wildlife conservation,

this would make for one meaningful Valentine's Day. To secure a spot, contact the zoo at least one day in advance. 80 Mandai Lake Road. Tel: 6360 8560

Picnic under the stars

Pie in the Sky

Like Aladdin whisking Princess Jasmine off on his magic carpet, your date will be seeing stars (literally) with this romantic moonlight picnic for two, replete with Persian carpets, Moroccan poufs, satin cushions and, of course, candles. Organised by Pie in the Sky, a new picnic company, their Valentine's Day special is a bit of a splurge at \$170/ couple, but the fee includes the themed set-up, a cheese platter (Camembert, Bresse Bleu, Gouda, Emmental and crackers) and wine (provided by The Spiffy Dapper), which you get to enjoy for four hours. If the Arabian Nights theme isn't your thing, they have two others: King of Kitsch (rustic decor with quirky elements) and Pie for my Valentine (think fairy lights, a wicker basket for the wine and teepees).

Couples have the option to add food (\$50 top up) from one of their four menus: Middle Eastern Gastronomy, an Intercontinental Interest, Mex-Out and For the Foodies (halal). With Pie in the Sky taking care of the set-up, food, drink and taking down the decor, you don't need to stress yourself out this special night. Don't worry about those pesky mozzies either - they also provide bug repellent. <https://www.facebook.com/pieinthepicnics/>

For that taste of 'amour

Merci Marcel

Nobody does romance quite like the French, and the Bohemian chic vibe of boutique cum bistro Merci Marcel will have you feeling like you've stepped into an artistic and culinary hideaway. While the bistro does not have a Valentine's Day menu, this could be a blessing in disguise as guests are able to indulge in fine French cuisine without paying astronomical prices. Feel like a Parisian as you sip on one of their many champagnes, spirits or wine, hand-picked by the owners from independent winemakers in France.

Their sharing dishes include the moreish Duck Rillettes (\$18), where the savoury duck, melted Camembert cheese and marinated pear make for a satisfying combination. Move on to the gravy soaked Pork Tenderloin (\$24) that comes with caramelised onions and ginger, with a side of Ravioles de Royan (\$18). These Swiss Tête de Moine stuffed dumplings ooze cheesy goodness, and will send you into a food coma, as you recline against the stylish Toile de Jouy cushions that decorate their rattan chairs. 56 Eng Hoon St, #01-68. Tel: 6224 0113



For a laidback ambience

Little Island Brewing Co.

For a chillout evening with great food, music and an ocean breeze, head to Little Island Brewing Co. Tucked behind a hawker centre at Changi Village and overlooking the sea, this self-service and self-pour restaurant and bar also houses a microbrewery. Diners can expect ales, stouts, and lagers. Pay using their Beer Card - a prepaid amount of \$10 is needed and customers top up in multiples of \$10 (+GST). For 100ml, prices are between \$1.80 and \$5 for their self-pour tap selection.

Food-wise, it's a meat lover's paradise. Try the moreish Wagyu Beef Brisket (\$18), wood-smoked for 15 hours and is served with Memphis coleslaw and balsamic truffle onions; the coffee, cumin and chilli-rubbed Crispy Pork Belly (\$14) or beer battered Fish & Chips (\$12). Enjoy live music from their indoor or outdoor seating - we recommend the al fresco area so you get that island vibe.

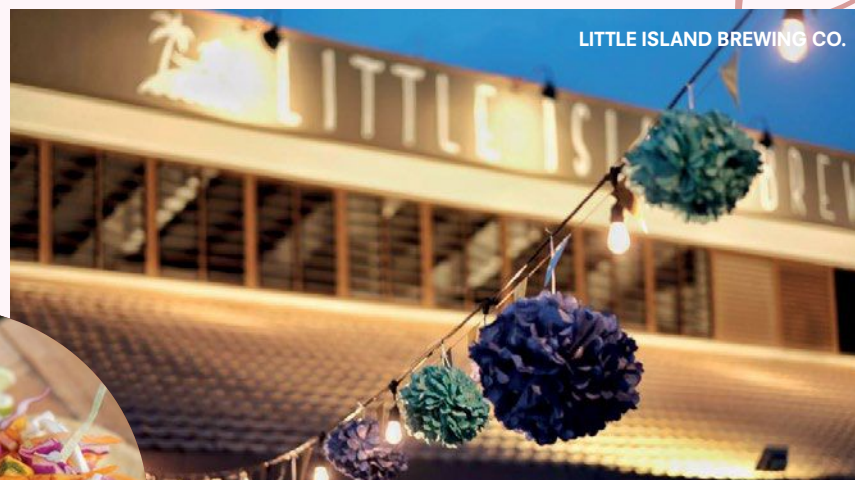
Block 6, Changi Village Road, #01-01/02. Tel: 6543 9100

For those looking for love

Lucha Loco

If you're single and ready to mingle, why not get some cheeky Latino love at Lucha Loco's annual anti-Valentine's Day 'Hearts Go Loco' fiesta. On 14 February, from 7pm, party the night away at their outdoor beer garden to the sounds of DJs Fat Fish Familia while chowing down on signature dishes (dinner available from 5pm -10pm) like Tostada de Atun (\$15) torched tuna, fried onions, avocado, lime mayo and sea salt on a deep-fried tortilla; and Taco de Baja Fish, zesty chilli mango salsa on top of crispy fried fish, mint and shredded cabbage.

Gulp down their Mayan Mule (\$18); choose between Alipus San Luiz Blanco Mezcal and Cimarron Blanco Tequila with ginger, cilantro, toasted ancho and lime, served in colourful skull cups. Get ready for a mad Mexican night with activities like The Wheel of Love, the Kissing Booth, Piñata Bashing and Lucha Loco's very own Loco Cupids. 15 Duxton Hill. Tel: 6226 3938



All-rounded eats

With Downtown Gallery adding to Tanjong Pagar's dining scene, the options are plenty. Be it a quick lunch, a cosy dinner after work or a cook-off with colleagues, there's a place for you.

CHEFS IN A BOX AT OUE RE:STORE



Enjoy quality fare from notable Asian chefs without having to queue. OUE Re:Store, an automated deli that doles out bento boxes – the dishes are created by William Wongso (Indonesia), Sau del Rosario (the Philippines), Makansutra's founder, KF Seetoh and Singapore's own Peranakan wunderkind, Malcolm Lee of one Michelin-starred Candlenut. Lee's famed Buah Keluak Fried Rice with Roast Chicken (\$12) is available alongside Wongso's robust Rendang Padang (a West Sumatera caramelised cassava curry) (\$8) and Rosario's hearty Chicken Adobo with Garlic Rice (\$9). Of course, we can't forget Seetoh's hawker food mash-ups; the Chwee Kueh Rendang (\$10) or Curry Fried Carrot Cake (\$10) are must-haves.

Best of all, the 'lunchboxes' are replenished throughout the day to maintain their freshness. Simply make your orders through the Downtown Gallery app (available on Android/iOS) and pick up your meal at the designated vault at your preferred timing. Order between 8am and 7pm, and collect from 10am to 7.15pm. #03-11/12/13.

COOK UP A STORM AT OUE SOCIAL KITCHEN



Grab your colleagues, friends and family for an exciting cook-off at OUE Social Kitchen. Spanning 4,000 sq ft, the communal cooking space includes a dining hall and eight stations (\$48/hour) (two of which are Halal-friendly). Their Lunch Party series is the most popular; guests can learn to make healthier versions of their favourite meals in under an hour. For the month of February, OUE Social Kitchen will be hosting a Kimbab Lunch Party. Come back during the weekends to master Dim Sum or the Legendary Mandarin Chicken Rice held in collaboration with Chatterbox.

The space is also available for events and can hold up to 200 people, with a minimum of 15. The cooking studio will take care of everything, from the ingredients to the programme. There is an option to decorate the space according to your event (price upon request). Each session comes with access to the dining area, state-of-the-art equipment, clean-up services and an in-house chef to guide you along. #03-02/03. Tel: 6224 0355

OTHER FOODIE HUNTS!

6oz Espresso Bar
#01-18 & 27

Monster Curry
#01-03

Chen's Mapo Tofu
#02-29

Old Tea Hut
#03-27

Don Pie & Bazuka Yakibuta
#03-29

Venue by Sebastian
#01-02

Freshé
#03-30

Wafuken
#02-23

Marutama Ra-Men
#03-25

Ya Kun Family Café
#03-24

ENDLESS FOOD CHOICES



MILKY WHEY



EXPRESS BY CHATTERBOX



TAKAYAMA



DOSIRAK



PHO STOP

A great pick-me-up would be the vibrant smoothies (\$7.80) and smoothie bowls (\$9.80) at **Milky Whey**. A pun on their use of an organic Australian whey protein, founder Matthew uses natural flavours of honey and fruits (instead of processed sugars), along with homemade almond milk and nut butters to make these wholesome treats. For breakfast and post-workout munchies, try the chia seed puddings (\$9.80). It comes with a flavoursome homemade peanut butter, made from a simple blend of roasted peanuts and salt. #03-31. Tel: 9156 5959

With so many K-food fans in Singapore, it's no surprise **Dosirak** has won over the crowd with its customisable bibimbaps. Served with combinations such as Spicy Chicken (\$8.90) and Avocado Sweet Potato (\$9.90), the takeaway tubs come with an option of seven bases, five vegetables and three lip-smacking sauces – Omma's Gochujang, Soy Garlic Jang, and their signature, Apple Cider Gochujang. Complete your meal with the sweet rice punch, Sikhye and Doenjang (soy bean paste) soup (additional \$4). #01-44. Tel: 6224 1185

The Autobus is a bicycle-themed café serving made-to-order salad bowls (\$10, \$13 and \$15), a good cup of Joe as well as bicycle equipment and apparel. The Teriyaki Grilled Squid and BBQ Pulled Pork are crowd favourites, but the vegetarian option is just as tasty. Simply swap the protein for two sides, which includes a delightful White Bean Slaw. Come by on weekends for The Autobus Burger (\$25). Served with truffle fries, it is a towering stack consisting of one homemade wagyu patty, bacon, onion rings and a sunny side up oozing into the gratifying salted egg sauce. #01-01. Tel: 6909 3406

Get your dose of affordable French fare at **Saybons**, Singapore's first casual French food chain. Their cup soups, ranging from a classic Wild Mushroom (\$4.50/cup) to the Purple Sweet Potato (\$4.50/cup), have been certified by the Health Promotion Board to be lower in calories. For a more filling meal, go for their all-day breakfast and risottos, especially the Curried Pumpkin Risotto (\$12.90). #01-24. Tel: 6222 0980

Mandarin Orchard Singapore's famed chicken rice is available at **Express by Chatterbox**. The same tender slices of chicken, breast or thigh, come in a set with the fragrant rice and soup (\$8) alongside their Signature Laksa Noodle (\$10 with prawns,

\$8 for chicken/original). Remember to ask for extra chilli sauce to go with the Chicken Ngoh Hiang (\$5). #01-04. Tel: 6220 0758

Pho Stop has upgraded to this swanky new location. Owner Bryan Wong spent time in Vietnam to learn about its culture and food so he could bring home the best from the cuisine. Try the Pho Dac Biet (\$13.50), which includes beef meatballs and ribeye slices and the succulent slab of grilled chicken in Bun Ga Nurong (\$11.50). #02-28. Tel: 9645 9851

Chef Taro Wakayama introduces the finest produce from Japan at **TAKAYAMA**. Formerly chef de cuisine at Mandarin Orchard Singapore, he has served the likes of Japan's Crown Prince Naruhito and Prime Minister Shinzo Abe. The fine prix menus feature the Grilled Kumamoto Wagyu beef "WAOH", grilled and served with salt (\$98 for lunch, \$208 for dinner), but the Ochazuke topped with Hiroshima Oyster will have you yearning for a seat at the kappo-style counters come dinner time. While there is an extensive selection of sake (from \$198) and Japanese wines from Kenzo Estate (from \$228), there is also a "Uji" Traditional Uji Tencha, brewed meticulously with handpicked tea leaves from Southern Kyoto prefecture (\$488/750ml). #01-09/10. Tel: 6224 0864



It's more than just food at Downtown Gallery

CONVENIENTLY LOCATED NEAR TANJONG PAGAR MRT, DOWNTOWN GALLERY IS NOT JUST ANOTHER MALL FOR DINING. THERE ARE ALSO PLENTY OF WAYS TO UNWIND, RELAX AND RECHARGE AT THIS SLEEK LIFESTYLE CENTRE, AS THE BITES TEAM FINDS OUT. By Natasha Venner-Pack, Photography by Elliott Chan and Nazurah Rahim

Tanjong Pagar MRT

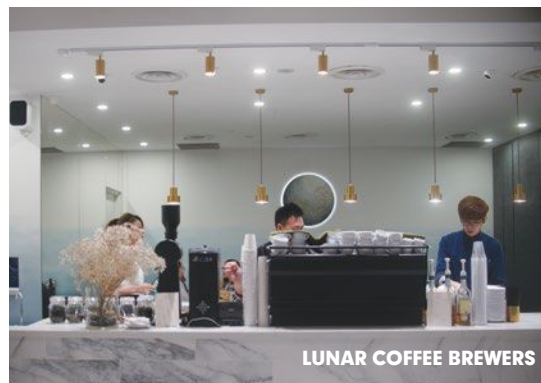
Maxwell Road



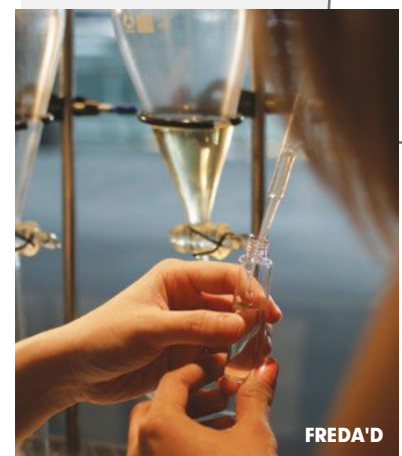
THE PROVIDORE



THE PROVIDORE



LUNAR COFFEE BREWERS



FREDA'D

Crafting Bar, or choose from one of the ready made scents or body mists. Bottles are available in 10ml, 30ml and 50ml (\$60, \$90, \$150) sizes. The hands-on Crafting Bar experience allows you to pick a base scent, before Yusof or her staff recommends the other oils and scents to add, from Ambergris, Mimosa, Musk and more. It's not just for the ladies - the Bespoke Parfum service (\$150 for 30ml) is popular with men who like a more in-depth creation process, which involves a personality test to figure out the best smell for them. Tel: 9163 4691

PÂTISSERIE G (#01-30/34)

This popular dessert and pastry shop is tucked in a corner next to a florist. The flagship outlet includes their own R&D room for making chocolate and other assorted confectionery - from fruity chocolate bars to gold-dusted chocolate nuts. Pop in for tea or a quick snack, and enjoy favourites like the indulgent G-Spot (\$9), dark chocolate mousse, chocolate meringue, dark chocolate and a crunchy hazelnut praline feuilletine base; the sweet Lychee-Rose Cheesecake (\$8.50); or the Sake Kasu Cheesecake (\$8) if you're feeling a little naughty. Tel: 6222 0390



PÂTISSERIE G

LEVEL B1

THE PROVIDORE (#B1-07 TO 17)

Spanning the entire basement of Downtown Gallery, the Providore's lovely flagship store is divided into a cafe, grocery store, wine room, bakery and deli. There's also a smart cooking studio next to the cafe, which is available for corporate events, cooking classes, or themed parties. With an amazing selection of artisanal produce, from their charcuterie to organic fruit from Spain, Australia and Japan, to their own range of tea and coffee, this is the perfect place to pick up your groceries before you head home - or a takeaway meal from their Fresh & Go counter. For a relaxing brunch, try their Smashed Avocado on Toast (\$18.50) accompanied by the tarte Deep Berry smoothie (\$9.50) or their fluffy Ricotta Pancakes (\$17.50) that melt in your mouth. If you're feeling ravenous at lunch, order the Grass Fed Beef Burger (\$28.50) which oozes Provolone cheese, topped with Brooklyn Brine Co. pickles, lettuce, tomatoes and sauteed onions. Accompanied by crispy fries, the chipotle mayo will have you going back for more. Tel: 6431 7600

LEVEL 1

LUNAR COFFEE BREWERS (#01-49/50)

For that pick-me-up before the daily grind, head to Lunar Coffee Brewers, which is run by the same caffeine fiends behind Atlas Coffee. Like their name, Lunar's brightly lit, minimalistic space includes a beautiful white marble counter, with shades of blue and grey gradient creeping up the walls. The Milky Way (\$7) is a refreshing white cold brew that is not too bitter. For a caffeine kick, try the Nitro Cold Brew (\$6.50). Lunch staples include a variety of satisfying donburi, such as the savoury Miso-Nori Salmon Soba (\$14.50) and spicy Beef Rendang Don (\$16); both come with a wobbly onsen egg on top. The slow-braised pork belly in Lu Rou Belly Don (\$14.50) is tender and goes well with the sweet beancurd skin; the perfect comfort food on a rainy day. Tel: 9876 8910

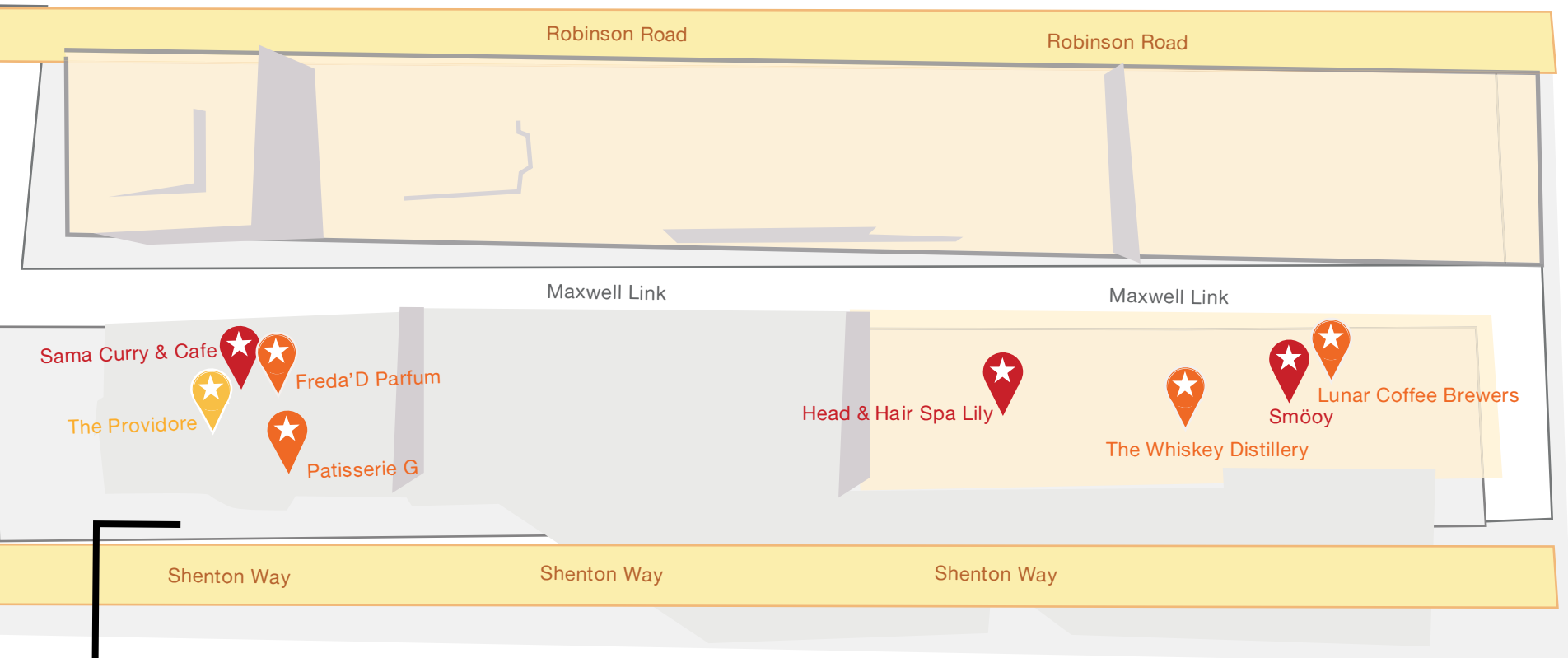
FREDA'D (#01-35)

With her father and grandfather as veterans in the perfume industry, it was a no-brainer for Faridah Yusof, or Freda of the eponymous Freda'D to start her own homegrown line of fragrances. This interactive perfume bar allows shoppers to make their own unique blend of perfume at the Perfume

THE WHISKY DISTILLERY (#01-11)

Rushing to a party without a gift in hand? With over 200 types of rare whisky, The Whisky Distillery is sure to please those friends who love to drink. Customers don't need to trek all the way to their Orchard outlet to browse through their selection of carefully chosen Scottish and Japanese whiskies. Look out for specialised tasting sessions and private events. Tel: 9818 4827





HEAD & HAIR SPA LILY

HEAD & HAIR SPA LILY

LEVEL 3

HEAD & HAIR SPA LILY (#03-16)

Don't let those Monday blues get you down - drop by this Japanese-owned spa for a quick Back Massage (\$30 for 30 minutes) or Balinese Cream Bath Head Spa (\$55 for 45 minutes, \$68 for one hour), that will have you feeling like you've just returned from a relaxing holiday. The friendly staff will knead your worries away - if you have a bit more time there are one-hour treatments for either the body massage or cream bath. With individual spas rooms, this is the best place to treat yourself to a little 'me' time.
Tel: 6222 7551

SAMA CURRY & CAFÉ (#03-26)

Spice lovers will have a ball at this bright and cheerful cafe, which originates from Hokkaido. Founder Shuichi Takahashi has brought Japanese soup curry to Singapore in the hopes of spreading the "soul food" of Hokkaido to different parts of Asia. With 30 levels of spiciness starting from Baby Bear (level 0 - 5) to Crazy Bear (level 16 - 30), you'll find one to suit your tolerance level. Choose from four soup bases - coconut, tomato, prawn and chicken - before picking your curry and level of spice. Popular picks include the Hungry Bear curry with shrimp soup base (\$18.90),



SAMA CURRY & CAFÉ



SAMA CURRY & CAFÉ

where diners have a whole chicken leg and their choice of a pork or beef burger patty in curry, and the Cheesy Bear with coconut soup base (\$18.90), for cheesy chicken goodness. Tel: 6224 0590

SMÖÖY (#03-28)

Combat Singapore's humid weather with this Spanish froyo. Smöoy is low fat, high fiber and gluten free, and is available in four frosty flavours - natural yogurt, special fruit yogurt, chocolate and cream. Choose your size (prices vary from \$4.50 - \$6.50) and add toppings such as fruit, nuts, marshmallows and more. With five outlets spread across Singapore, their location at OUE is one of the more convenient options to get your froyo fix.



Toss to great wealth at these wallet-friendly Chinese New Year buffets. By Jolene Saw

9 CHINESE NEW YEAR BUFFETS UNDER \$70



SKY22

SKY22

A less sinful alternative to indulgent reunion feasts, Sky22's wholesome offerings are the perfect way to usher in good health this Lunar New Year. Besides their complimentary Prosperity Lo Hei Platter (minimum two diners), there is also a range of gourmet salads. Nourish yourselves with a herbal Doubled Boiled Chicken Soup before tucking into poached prawns, mussels, crayfish, and other fresh seafood. For festive dishes, try the Roasted Soy Duck, Roasted Duck glazed with Hoisin Sauce and Pan-seared Seabass with Sambal Olek, to name a few. But if you want to throw caution to the wind, load up on their Gourmet Coin Bak Kwa and house-baked buttery Pineapple Tarts. Desserts include Deep-fried Nian Gao and Black Sesame Dumpling 'Tang Yuan', along with assorted bite-sized Nyonya Kuih. (From 5 February to 2 March. Lunch: \$38++ adult, \$19++ child. Dinner: \$48++ adult, \$24++ child. Add \$28++ for free-flow drinks and alcohol.) *Courtyard by Marriott Singapore Novena, 99 Irrawaddy Road. Tel: 6378 2040*



FERNTREE CAFÉ

FERNTREE CAFÉ

Toss up your DIY lou hei for good luck and prosperity in a one-for-one sweet deal at the newly renovated FernTree Café. Festive delights include the tender Braised Pork Trotter with dried oysters and fatt choy, wok-fried Black Pepper Prawns, and Crispy Buttered Crayfish. Celebrate with free-flow ice-cold Tiger Beer and air-flown oysters. The indulgence continues, with their Chinese New Year Prosperity nian gao among other desserts. This affordable reunion feast is only available for four days from 15 to 18 February, so book your tables early. (Buy one get one free for all days – 15 February Lunch: \$89.80 adult, 44.90 child, Dinner \$98.80 adult, \$49.40 child. 16 to 18 February Lunch: \$78.80 adult, \$39.40 child, Dinner \$89.80 adult, \$44.90 child) *Hotel Miramar, 401 Havelock Road. Tel: 6733 0222*

MAKAN@JEN

You won't expect anything less than sumptuous from Makan@Jen's Prosperity buffet. At \$45++ per diner, their brunch buffet from 16 to 18 February (12.30pm-3pm) is a great way to celebrate Lunar New Year without tapping on your ang pows. Get a taste of their festive

specials like Braised Chicken with Glutinous Rice and Four Treasures Sauce, Golden Coin Egg Tofu with Young Greens and Wolfberry, and a reunion dinner must-have, Four Treasure Soup with Golden Mushroom and Cordyceps Flower. The usual buffet suspects make an appearance as well (read: fresh New Zealand oysters and cracked crab on ice). End this luxurious brunch with some fried nian gao and Chrysanthemum Konnyaku Jelly with White Fungus, or opt for some local-flavoured ice cream or ice kacang. *Level 10, Hotel Jen Orchard Gateway, 277 Orchard Road. Tel: 6708 8899*



TIFFANY CAFÉ & RESTAURANT

TIFFANY CAFÉ & RESTAURANT

Everyone has the chance to enjoy Chinese New Year at this halal-certified international restaurant. From now till 2 March, new highlights include a fiery Sichuan Roasted Chicken. Seafood lovers can dig into their Alaska Crab Claw Jade Noodles and succulent Lobster Thermidor. If you're dining on New Year's Day (16 February), you might get to witness a special lion dance performance at the hotel. (Lunch: \$59.80++ adult \$28.80++ child, Dinner: \$69.80 adult, \$28.80 child. One-for-one promotion with major credit cards, not applicable for dinner on Thursday, 15 February, 20% and 30% discounts for 5.30pm and 8pm seating respectively) *Furama City Centre, 60 Eu Tong Sen Street. Tel: 6533 3888/6534 1489*

BITES GUIDE:

PRICE GUIDE (NETT)

- \$ wallet-friendly (below \$50)
- \$\$ just can't resist a splurge (\$50-100)
- \$\$\$ a special occasion (\$100-150)
- \$\$\$\$ indulgence galore (above \$150)

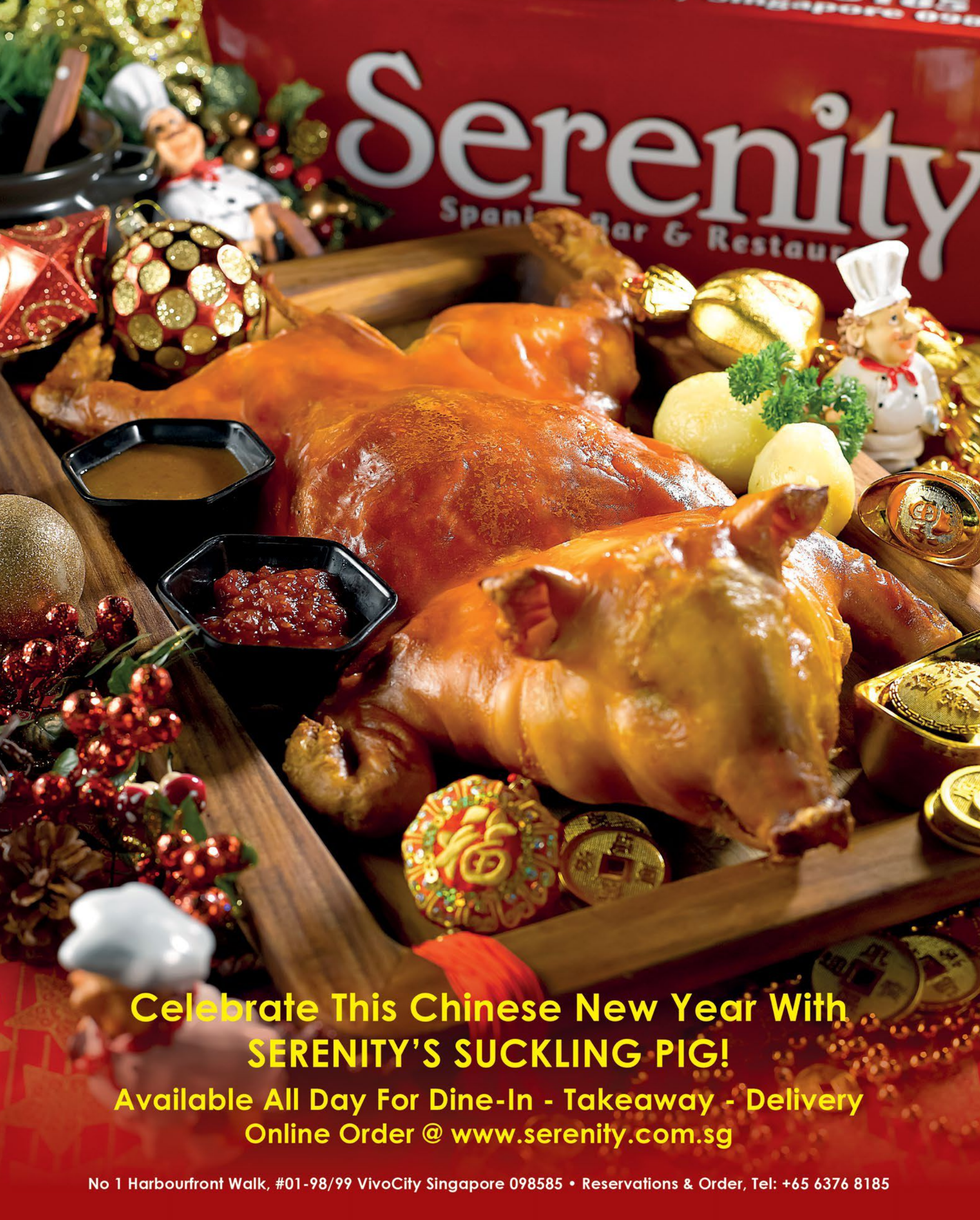


- Certified halal
- Does not serve pork or lard
- Kid-friendly facilities
- Veg-friendly



Serenity

Spanish Bar & Restaurant



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SERENITY'S SUCKLING PIG!**

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ROYALE RESTAURANT



ROYALE RESTAURANT

Soak in the festive spirit from 9 February to 2 March at Mercure Bugis, and enjoy over 40 dishes in Royale Restaurant's buffet spread. Start with their DIY Prosperity Yu Sheng, before tucking into Hong Kong Style Waxed Meat Rice wrapped in Lotus leaf, Sautéed Scallop and Asparagus in X.O Sauce, and Braised Fish Maw and Crabmeat Soup. For local fare, grab a few servings of Chilli Crab with Mantou, before settling down with their rich Peanut Butter Supreme Layer Cake. (\$58++ adult, \$29++ child. Excluding 15 and 16 February. Top up \$10 for free flow drinks and \$30 for alcohol.) *Mercure Singapore Bugis, 122 Middle Road. Tel: 6521 6088*

Chinese pastries on a rotating menu. Their signature dishes will still be available, so you can help yourself to unlimited servings of house-made creamy Laksa, and a decadent Durian Paste for dessert. Each diner will also receive a can of Mandarin Orange Tea for good fortune. (15 February – 19 February – Lunch: \$59.90 adult, \$29.90 child. Dinner: \$62.90 adult, \$31.90 child. Others days – Lunch: \$55.90 adult, \$28.90 child, \$40.90 senior citizen, \$36.90 pioneer citizen. Dinner: 61.90 adult, \$30.90 child, \$43.90 senior citizen, \$38.90 pioneer citizen. Promotions: one-for-one on Mondays (Not valid for 15 – 19 February), 50% on Wednesdays) *Roxy Square, 50 East Coast Road. Tel: 6344 8000*

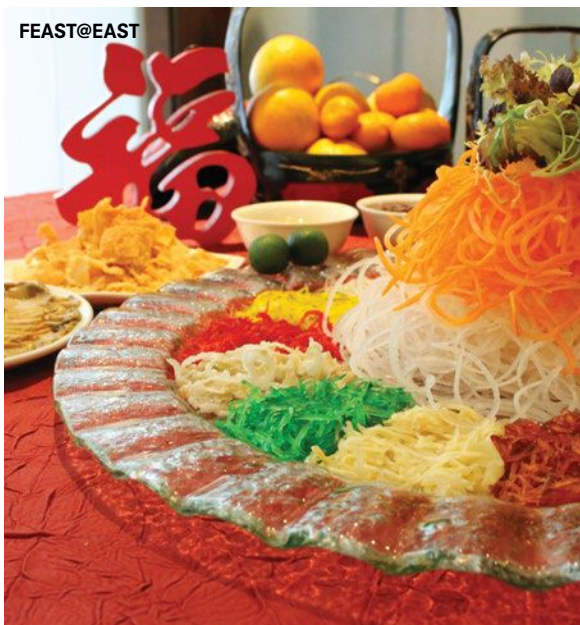
GOROGORO STEAMBOAT & KOREAN BUFFET

Not a fan of traditional festive fare but still want to celebrate? Bond with your family over a bubbling hotpot of treasures! Opt for GoroGoro's Korean steamboat, and choose any two of their seven broth options, including Pepper Bakuteh, Beauty Collagen, and Mala, for all the spice lovers out there. Fill your pot with unlimited servings of meat, seafood and veggies, and



watch your broth evolve into a rich, savoury soup. Dig into their wide range of Korean delicacies, with the likes of crispy Korean fried chicken wings, japchae, and Korean pancake. Add a Huat Ah Salmon Yusheng for good measure (\$48++, \$38++ three days advance order). (15 February Prime Dinner: \$18.80 child, \$30.80++ adult (3-5 pax), \$28.80++ (6 pax and above). Premium Dinner: \$20.80 child, \$34.80++ adult (4-5 pax), \$32.80++ (6 pax and above)) *orchardgateway@emerald, 218 Orchard Road. #04-01. Tel: 6385 7854*

FEAST@EAST



FEAST@EAST

From now till 2 March, Feast@East at Grand Singapore Mercure Roxy will offer traditional Lunar New Year dishes like roasted suckling pig and an assortment of

PRINCESS TERRACE

Doling out authentic Penang fare since 1970, our favourite Penang buffet is back with with a delectable spread of mouth-watering dishes. Alongside the usual delicacies prepared by their Penang chefs, new festive highlights from 13 to 25 February include a flavourful Braised Duck with Eight Treasure Herbs, as well as their Braised Pork Trotter with Black Moss, and Dried Mussels and Mushrooms. (Mon-Thur Lunch: \$49.80++ adult, Dinner: \$53.80++ adult. Fri-Sun Lunch: \$51.80++ adult, Dinner: \$56.80++ adult. 50% off for children aged 5-12 years) *Copthorne King's Hotel, 403 Havelock Road. Tel: 6318 3168*



PRINCESS TERRACE

THE CARVERY



THE CARVERY

For a festive celebration with a twist, opt for The Carvery's premium meat buffet. On top of their usual impressive spread, The Carvery will be offering roasts like cellophane-wrapped Kumquat chicken, and a juicy sous-vide Crispy Pork Belly. The 24-hour herb-marinated Szechuan Spiced Roast Leg of Lamb is another hot item on the carving board, bursting with an inimitable mala flavour. If you're feeling up to it, top up \$38.80 for a fitting fusion festive dish – the Pulled Pork Lohei (good for four to six diners) – complete with crispy fish skin, caramelised walnuts, white balsamic peach dressing and tortilla "pok chui". (22 January to 2 March, excluding 15 to 18 February. Lunch: \$46++ adult, \$24++child. Mon-Thurs Dinner: \$58++ adult, \$30++ child. Fri-Sun Dinner: \$64++ \$32++. 15 to 18 February Lunch: \$48.80++ adult, \$25++ child) *Level 7, Park Hotel Alexandra, 323 Alexandra Road. Tel: 6828 8880*





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