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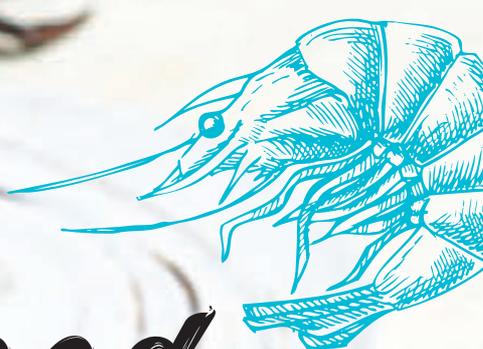
B i T E S

THE SCOOP ON GOOD EATS

WIN A MEAL WITH US! MAKAN ON BITES P3

APRIL 2017 BITES.COM.SG MCI (P) 111/03/2016

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The Ultimate Seafood Issue



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DRINK TANK P14
This month's coolest new concept bars and cocktails.



SUPERMARKET SLEUTH P16
We slurp our way through eight clam chowders.





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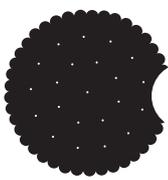
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Cover image

Salted egg yolk crab, at Plaza Brasserie's Ultimate Crab Feast (see p. 9).
Photography: Eddie Teo

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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
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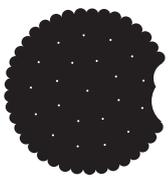
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Printed by Image Printers
Company Reg No: 200918015G
MCI (P) 111/03/2016

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BOSS HOT SEAT

IN THIS SERIES OF LIGHT-HEARTED INTERVIEWS, BITES CELEBRATES HOMEGROWN FOOD COMPANIES HEADED BY THEIR NEXT GENERATION OF FAMILY MEMBERS. WE GET A GLIMPSE OF THE STORIES BEHIND THE BRANDS AND THE PERSONALITIES IN THE BOSS' SEAT.

By Katie Boon, Photography by Mary Abcede

What spurred your dad to start Hai Sia?

Dad (pictured, above right image) was the eldest in the family, and he worked with my grandfather selling fish at the wet market from a very young age. He is an opportunist and saw the value in becoming a wholesaler and supplying to restaurants, rather than just being a fishmonger. He felt it was a good way to make a living.

What were your fondest memories?

I started helping out when I was 14 years old. I had to scale fishes for many years before I was finally allowed to filet a fish, and eventually, walk with my dad around the fish market. My brother and I used to call this our "Hai Sia Scholarship". My fondest memory was catching a nap by the seaside on a wooden bench out back. It's still there today.

Out of your siblings, why did you take over Hai Sia?

My father is a very open-minded Teochew towkay. He never pushed us to take over his business. As the youngest son (with both my siblings having their own career paths), I realised that if I didn't continue the business, no one else would. Both my siblings are management consultants, and they support by giving third-party, objective advice.

How different are you from other seafood players?

We are very intimate with our produce. We take pride in fileting the fish and grading it ourselves. We also portion cut fish fillets for restaurants to help with the labour crunch they are facing.

You're also quite a foodie yourself.

Having gotten experience as an assistant to chef Emmanuel Stroobant and a commis at two-Michelin starred Restaurant Christopher Coutanceau, I feel I have a better understanding of my clients' concerns including how they do costing for a dish. This allows me to better recommend a catch to them.

What initiatives have you taken to modernise?

Modernise is too strong a word. I simply bring a certain

level of energy to the business. We often become very myopic and stop looking at the bigger picture when we've been in an industry for too long. For someone who is not as familiar in the trade, I inject a new perspective that brings about innovative ideas, and act as an agent of change for better habits and practices.

What are your goals in the next five years?

To keep our core values surrounding people and food. I have many staff who has worked with us for over 25 years. As we improve and change, I would like them to come on-board too. Food-wise, I hope we remain as fishmongers and not become a company that sees the product as just a physical object. It is important to always be interested, from seafood's origins to its taste.

What do you do during your free time?

I usually dine out at either our customers' restaurant or places where I hope there's potential for collaboration. Part work, part leisure.

What did you grow up eating?

At home, we ate plenty of fish—as you can imagine. Dad would come home smelling of fish and carrying them for my mom to prepare.

What do you do during your travels?

I always make it a point to visit fish markets as well as the local markets. It's very interesting when you look at how people from other parts of the world do things and why they do it differently. It started when I was in primary school. My family went to Hong Kong for a holiday, and my dad and I woke up at 2am to visit a fish market. It has become a habit ever since.

BRIEF TIMELINE OF HAI SIA

1950s-1960s

Ang Jwee Heng, and his brothers helped out their father at his stall selling fish and seafood along Mohammed Sultan Road. Jwee Heng started running his own stall at Mei Ling Street. He would often hitch a ride to Jurong Fishery Port, paying the truck owner a small fee.

1970

Jwee Heng expanded the

business from a hawker stall at Mei Ling Street to become wholesaler. In 1977, he incorporated the business, which was then known as Hai Sia Seafood Supplies.

1988

Moved to current location at Jurong Fishery Port in 1988, and opened a processing facility with -18 degrees Celsius warehousing facilities.

1990s-2000s

Expanded their service to serve a wide range, from airline caterers, hotels, hospitals to

Teochew restaurants, food services including western establishments as well as hawkers and private chefs.

2015-2016

Youngest son Ang Junting joined the company in March 2015. He introduced Hai Sia Seafood to e-commerce grocers like RedMart, as well as started digital marketing. Hai Sia Seafood was invited as a

panellist speaker on Google Go Global Program in 2016. Junting also kickstarted the initiative to organise free walking tour of Jurong Fishery Port (see p. 7).

2017

Hai Sia Seafood's newly minted processing plant went live. The new plant is fitted with several state-of-the-art capabilities including close to 100% stainless steel interior and an environmentally friendly heat recovery system.



MAKAN ON BITES

GUESS AND WIN!

Each month, we'll feature a fresh makan place—whether it's a new outlet of a familiar brand, revamped concept or completely new entrant—for you to guess what/where it is. Correct answers will be entered in a draw to win a dining experience with us!



APRIL: 5 READERS AND THEIR PLUS ONE STAND TO JOIN US FOR A PIZZA AND PROSECCO PARTY!

We celebrate our most unique Makan on BiTES session to date: a 90-minute Pizza and Prosecco party where we top and twirl our own creations! The party session is a new offering at this iconic Italian restaurant by a celebrity TV chef, located at VivoCity. Be prepared to get hands-on and make your own dinner.

At the event, guests will learn about the history of pizza, the importance of using the best ingredients, and some insider tips on how to stretch your pizza dough like a pro. Go wild with toppings of cheeses, cold cuts, mushrooms, fennel, onions, peppers and fresh herbs! At the end of the session, taste your friends' pizzas and enjoy bubbly glasses of Prosecco, sparkling Italian wine.

Give us your best guess of the restaurant name between 1-17 April to dine on 4 May, 7pm. Please note all contestants must be above 18 years. For full details and to enter, visit www.bites.com.sg/makanonbites.



BiTES 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 4 May at 7pm. More on www.bites.com.sg/makanonbites

MAKAN ON BITES

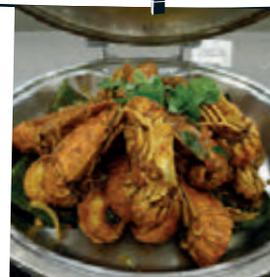
WHERE: FEAST@EAST, GRAND MERCURE ROXY

WHEN: 9 MARCH 2017

WHAT WE ATE:

Highlights from the buffet spread included:

- Ayam buah keluak
- Nyonya laksa
- Crayfish with Jin Xiang sauce
- Nasi uduk
- Crab bee hoon
- Durian pengat
- DIY chendol

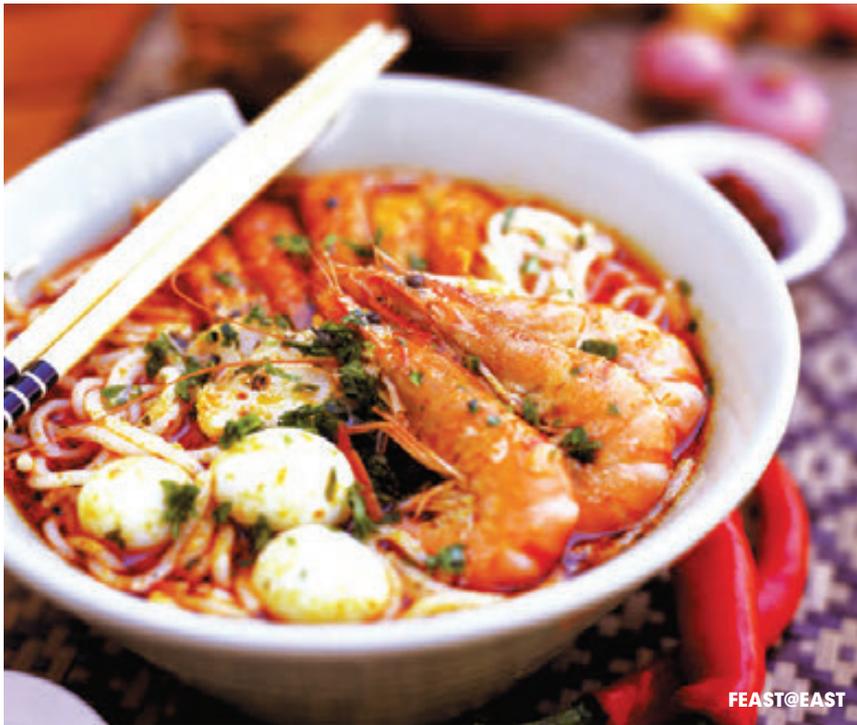


Our lucky Makan on BiTES winners and their dining companions were in for a treat at Grand Mercure Roxy's Feast@East dinner buffet. The spread focused on Peranakan fare, such as delicious ayam buah keluak, Nyonya chap chye and sambal ladyfinger salad with pineapple and onions. The buffet also featured Feast@East's signature laksa, and fresh crab bee hoon, prepared a la minute by the chefs at the station. Favourite dishes among our readers included the crayfish with Jin Xiang sauce and laksa. Dessert

was a delight too, with offerings such as bubur chacha, assorted Nyonya kueh and the ever popular durian pengat—bittersweet and creamy, great eaten on its own or atop chendol, which was available at the DIY station. Paying homage to the restaurant's traditional vibe, old-school snacks such as five spice biscuits and hawthorn candies were also available in large glass jars for all to help themselves. Happy bellies and wide smiles were all around that evening, thanks to Feast@East's authentic Peranakan experience!



CHECK OUT MORE NEWS AT
BITES.COM.SG



FEAST@EAST

EASTER EATS

Enjoy free-flow Lervig craft beer and grub with **Nickledime Drafthouse's** irresistible Easter deal (\$45) only on the weekend of 15-16 Apr, 12.30-2.30pm. Highlights on the menu include The Eggcellent Pizza, drunken burgers, as well as beer-infused desserts. #01-01 Regency House, 275 Thomson Road. Tel: 6256 0261

At **Feast@ East**, take delight in a variety of Peranakan cuisine along with Easter-inspired dishes and pastries at a discount. With 50 percent off lunch and dinner prices for everyone, this is a promotion not to be missed. *Grand Mercure Roxy, 50 East Coast Road. Tel: 6344 8000*

On 16 April, dig into a decadent Easter Buffet Brunch (\$32.80) at **Marina Bistro** for oven roasted beef with red wine sauce and seafood paella. There will also be a live station where you get your eggs whipped up any way you like, as well as a pasta station. *Raffles Marina, 10 Tuas West Drive. Tel: 6861 8000*

Happening 15 to 16 April, 12-6pm, families can look forward to exciting foodie activities at **Jamie's Italian VivoCity**. These include various cooking stations, where you can pick up nifty tips, including how to make fresh pasta from scratch. #1-165-167 VivoCity, 1 Harbourfront Walk. Tel: 6733 5500



JAMIE'S ITALIAN

ON THE SHELVES

Superlife Co's new quinoa packs aim to make the South American superfood more accessible. The single-serve 90g packs contain pre-washed quinoa and flavourings, so that all you need to do is mix the ingredients together in a rice cooker with water. In a world first, the quinoa packs come in Asian flavours including basic Mushroom, Japanese and Spicy Curry (\$8.90 each or \$49/10 packs) and premium Kimchi and Thai Green Curry (\$9.90 each or \$59/10 packs). *Order from superlifeco.co*



SUPERLIFE CO.

Fans of **Three Legs Cooling Water** can now enjoy their favourite

cooling drink in lychee, guava and lime flavours. First created in 1937, the traditional remedy contains natural minerals to relieve body 'heatness'. The new flavours commemorate the brand's 80th anniversary. The lime (\$2.20, exclusive at 7-11 stores) is zesty and refreshing, while the lychee and guava flavours (\$1.30 at major supermarkets) are fragrant and sweet.



THREE LEGS COOLING WATER

Lipton's new speciality Discovery Collection (\$5.30) celebrates tea destinations from across the world. Each blend hails from a distinct tea drinking region: Europe, South Asia and Java, and features various takes on the classic black and green teas. We love Bombay Baza—a fragrant black tea infused with cardamom and spices, and the clever osmanthus-infused Green Gunpowder. *Available at all major supermarkets.*

CELEBRATE EARTH DAY

Ben and Jerry's has launched their newest flavour—Vanilla Caramel Fudge, in support of responsible businesses. The ice cream is made from Fairtrade dairy and ingredients as well as cage-free eggs, and features luscious swirls of fudge and caramel in smooth, velvety vanilla ice cream. \$13.90, available for a limited time at leading supermarkets.



From the Austrian Alps comes mineral water in a sustainable, resealable can. **Meet CanO Water** (\$50/carton of 24), available in still or sparkling, with a high pH level of 7.9. CanO comes in an aluminium can, which has the highest recycling rate of any drink on the market—the same can't be said of plastic bottles. *Available direct from sales@welovepropaganda.com*

NEW OPENINGS

South Beach Avenue

The new dining destination is officially open, packed with 18 concepts and nine totally new brands. Besides Vatos, Alchemist and Caffè Vergnano that we raved about (catch the full story at bites.com.sg), there are now more eats such as casual modern Australian restaurant, **Fynn's**. Expect your dining experience to be a lively affair with fresh pasta dishes, burgers and brunch offerings on the weekends. We loved their Spanish Polpo (\$17)—pan-seared octopus with lemongrass and spicy apple slaw as well as their homemade cavatelli pasta (\$25) made with fresh pasta, red wine braised octopus and pork sausages, in a tomato sauce. #B1-21, South Beach Avenue, 26 Beach Road. Tel: 6384 1878

Satisfy your cravings for Italian food at **Atmastel**. The culinary team is helmed by chef Andrea Tarini, with a three-Michelin star background. The menu uses fine ingredients such as San Daniele ham and San Marzano tomatoes. For seafood lovers, tuck into their zuppa di pesce (\$68 for two), filled with fresh barramundi, shellfish and prawns. Don't miss their black truffle pizza (\$48), topped with generous slices of Italian black truffle and fresh burrata. #B1-22 South Beach Avenue, 26 Beach Road. Tel: 6581 0085

Affordable, fresh and fast—that's what **Fasta** is all about. Drawing inspiration from different culinary traditions, the Scallop Wallop (\$16) is tossed in a flavourful sauce with bacon and crab meat, and topped with juicy seared Hokkaido scallops. Another dish not to be missed is their Siow Ba Mee (\$13)—aglio olio pasta with a hint of yuzu dressing, served with crispy caramelised pork belly. #B1-23 South Beach Avenue, 26 Beach Road. Tel: 9111 1245

FYNN'S



FASTA



ATMASTEL



TEPPANYAKI
HAMBURG
NIHONBASHI
KEISUKE BETTEI

Ramen master chef Keisuke Takeda deviates from his usual ramen restaurants (he now has 12 stores islandwide) at his newest outlet, **Teppanyaki Hamburg Nihonbashi Keisuke Bettei**. There are just two hamburgs on the menu—the Keisuke Prime Beef Hamburg Set (\$18.80) and Triple Cheese Prime Beef Hamburg set (\$20.80), but you'll be more than satisfied. With every set, diners also get free-flowing eggs, cooked to preference including sunny-side-up and tamagoyaki, as well as an all-you-can-eat salad bar. 72 Peck Seah Street. Tel: 6908 4348

The first restaurant in Singapore to specialise in Japanese white curry is **Tengawa Hokkaido White Curry**. The creamy white curry is prepared using fresh Hokkaido milk, and paired with a free-flow of premium Akitakomachi rice and miso soup. It's not any sweeter than the usual brown curry, and is ideal for those who don't fancy the usual curry powder version. There are three sets: Iberico pork patty (\$15.80), chicken katsu (\$15.80), and ebi fry (\$16.80). Each set also comes with truffle oil chawanmushi and Japanese pickles. #02-16 Millenia Walk, 9 Raffles Boulevard. Tel: 6265 1314

One-Michelin star **Tsuta** has launched its miso soba (\$16 onwards), only available at the Tai Seng outlet. The slightly thicker noodles cling to the earthy, buttery broth, made from a red miso paste and chicken bone base. The bowl is then topped off with porcini mushroom oil, bean sprouts and watercress, alongside pan fried corn, Japanese char siu, and a dollop of hot sauce for a subtly spicy note. Limited to 250 bowls a day. #01-36/37/38/39 Mapletree 18, 18 Taiseng Street.



TSUTA



TENGAWA HOKKAIDO
WHITE CURRY

NEW MENU

Brotzeit returns with a new and expanded menu to mark their 11th year. The Wunderplatte (\$128, serves six) is an assortment of crispy skin rotisserie chicken, pork knuckle, Bavarian honey ribs and Berner sausage, served with fries and pickles. Experience the German family dining experience with 'grandmother's style' creamy chicken soup (\$12)—chock-full of tender chicken, potatoes and seasonal vegetables in a tasty cream broth. Savoury pastries (\$20) as well as pan-seared barramundi (\$32) offer more options. At all Brotzeit outlets including #01-27, 313@Somerset, 313 Orchard Road. Tel: 6834 4038





The ultimate seafood guide

Surrounded by the ocean, Singaporeans just cannot resist all things seafood. Whether you're exploring our own "mini Tsukiji" or searching for the most succulent crab feasts, we have our go-to lists to swear by. By Olivia Ong

WHERE TO BUY SIGHTS AND SOUNDS OF JURONG FISHERY PORT WHERE TO EAT HOW TO SELECT



THE SEAFOOD MARKET



FASSLER GOURMET

Sea Farmers @ Ubin

www.seafarmers.sg. Tel: 9820 0906

This plucky farm has been in the business since 2012. Oysters are delivered on the same day you place orders, and arrive un-shucked to ensure the freshest quality possible. Oysters start from \$36/dozen, and green mussels at \$6/kg. For oyster shucking newbies, their website provides a comprehensive guide, while protective gloves and oyster knives are also available when you place your order.

Senoko Fishery Port

31 Attap Valley Road. Tel: 6257 6721

Singapore's second fishery port is a more modern version of Jurong Fishery Port. Expect similar stocks of regional catches of the day, as well as a food canteen to refuel at. Opens Tue-Sun, 2-6am.

The Seafood Market

Eight outlets including #B1-07 City Square Mall, 180 Kitchener Road. Tel: 6509 8853

Operated by Song Fish Dealer, this no-frills chain offers a wide range of frozen fish including barramundi, red grouper and pomfret at reasonable prices.



SEA FARMERS

WHERE TO BUY

Get your freshest seafood at these local suppliers, with offerings ranging from locally farmed kelong fish and oysters, to fresh and frozen seafood.

Jurong Fishery Port

35 Fishery Port Road. Tel: 6265 0430

Started in 1969, Jurong Fishery Port is the oldest fishing port in Singapore, with regional fishing boats arriving every day in the wee hours. Get the freshest local catches such as prawns, Spanish mackerel, red snapper and stingrays here. Opens Tue-Sun, 11pm-5am.

Evergreen Seafood

94E Jalan Senang. Tel: 6582 0111

Evergreen Seafood specialises in the sourcing, packing, processing and supply of a variety of live, chilled, dry and frozen seafood. Pop by their Kembangan factory space and browse through tanks of live seafood offerings such as geoduck, Boston lobsters and marble gobies.

Hai Sia Seafood

35A Fishery Port Road. Tel: 6264 1356

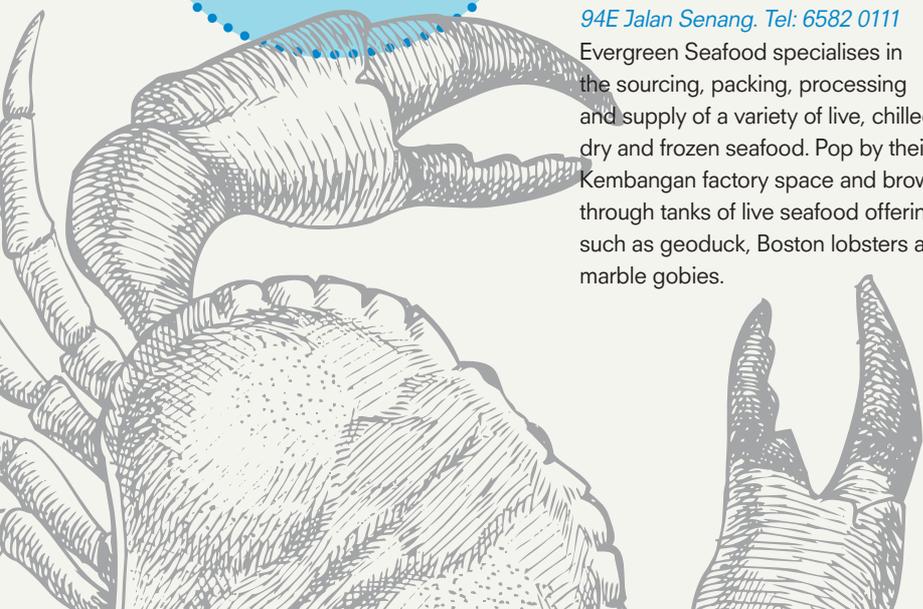
Hai Sia has a modernised facility which can process fresh seafood to your specifications. They also supply exotic frozen seafood such as Australian scallops and Honduras prawns, even unagi and salmon. They also offer free, friendly walking tours of Jurong fishery port every Saturday from 1.30-3am—check out our tour on the next page!

Fassler Gourmet

46 Woodlands Terrace.

Tel: 6257 5257

Established in 1991, Fassler Gourmet offers more than 80 products, whether its fresh and frozen fish, or smoked and prepared food items such as their soups (from \$3.80) and laksa seafood shepherd's pie (\$13.90). Their party packs and hampers make hosting a cinch.



SIGHTS AND SOUNDS OF JURONG FISHERY PORT

Date: 28 February
Time: 2am

We reach the gates of Jurong Fishery Port and are immediately greeted with the briny smell of the sea. Exchanged our ICs for access passes through the metal gantry. Don't forget slip-proof shoes as the grounds of the market are slippery!

Hai Sia Seafood conducts free walking tours every last Saturday of the month, 1.30am. Contact them at enquiry@haisia.com.sg



Before entering the market, we caught a glimpse of the traditional ice makers, from whom the fish merchants buy their crushed ice from.



Our knowledgeable guide from Hai Sia Seafood, Melvin, explains how to identify a fresh fish and how these fishes are priced according to their size.



We see workers sorting through the daily regional catch, such as sting rays, pomfret, batang (Spanish mackerel) and baby sharks.

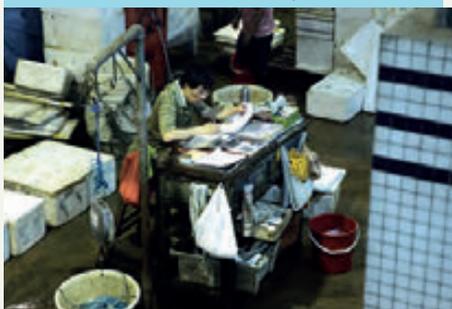
Customers including hawkers come as early as 11pm, though the market really comes to life around 1.30am and hits its peak at 3am.



Watch out for heavy traffic along the walkways! Workers are buzzing to and fro with large baskets of fish on their trolleys.



Stall owners at wooden high desks, manually recording their ledgers and having a bird's eye view of all that is going on. It's a challenge to attract the younger generation to take over in this laborious blue collar industry.

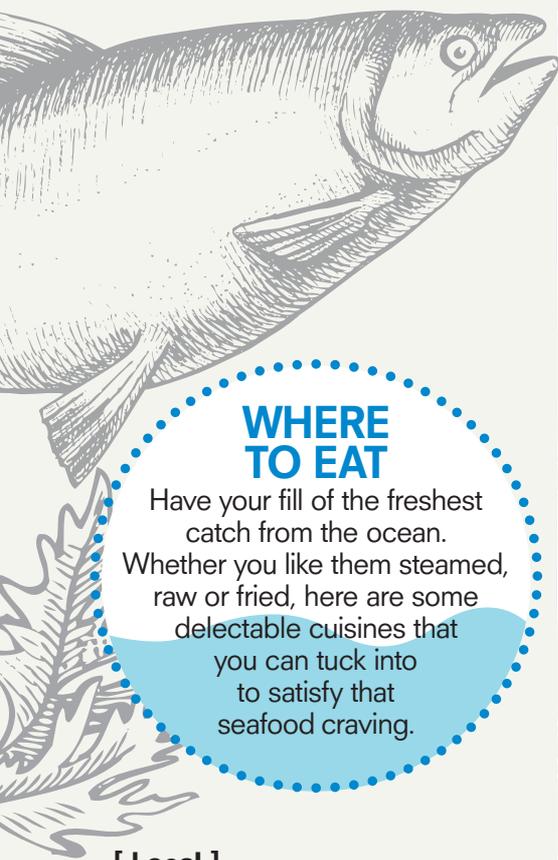


Baskets line the stalls with pre-orders from buyers. If the handles are tucked in, it means the basket has been sold. All transactions in the market are dealt with in cash, so leave your credit cards at home! Be prepared to buy in bulk at most stalls.



Weighing in the goods on old industrial scales.





WHERE TO EAT

Have your fill of the freshest catch from the ocean. Whether you like them steamed, raw or fried, here are some delectable cuisines that you can tuck into to satisfy that seafood craving.

[Local]

Crab in da Bag

Get your hands messy when dining at Crab in Da Bag, one of Singapore's first Louisi-Asian seafood establishments. Grab a couple of friends and tuck into the Titanic Pot (\$299)—a mix of various crustaceans such as crab, yabbis and clams, sweet corn and potatoes all boiled in a secret spice mix, doled out on the table and served with their dipping sauces. We highly recommend the Louisiana garlic butter dip to go with your meal. Gloves and bibs are provided. At various locations including #01-03 Viva Business Park, 750A Chai Chee Road. Tel: 6241 2660

Momma Kong's

Seafood is serious business at Momma Kong's. They are best known for their red chilli crab (\$48) and black pepper crab (\$48), that complement well with their fried mantous (\$3 for 5). This funky joint also takes tze char to the next level with many stir-fried dishes such as de-shelled black pepper crab fried rice (\$25), made with their signature black pepper sauce for lazy seafood lovers. Reservations are recommended. 34 Mosque Street. Tel: 6225 2722

[Korean]

K-Tower

The steamed seafood towers are offered in three (\$58), five, seven and nine tiers, and uses fresh seafood straight out from the tanks of the sleek,



modern restaurant. Have a go at customising your own seafood tower from selections such as sea cucumber, fresh oysters and Boston lobsters. 74 Amoy Street. Tel: 6221 9928

Captain K

Sign us up for Captain K's nine-layer seafood tower. Steam your crustaceans with your choice of soup base—dashi stock, house-made kimchi stew or ginseng broth (\$298.90 for eight people), and savour the rich soup flavoured with seafood juices when all the layers are finished. Look out for the steamed squid stuffed with rice, as well as Alaskan king crab and grilled river king prawn with cheese and herb butter. #01-02 Income@Prinsep, 30 Prinsep Street. Tel: 6255 2270

[Chinese]

Chong Qing Grilled Fish

Cleverly crossing grilled fish and Sichuan hotpot, this casual restaurant uses over 20 types of spices and a mix of bean paste, chilli and pepper. Their signature is grilled seabass in spicy fragrant sauce (\$45.60) and is served with enoki mushrooms and tofu. The fish is first charcoal grilled and then placed in a deep dish of oily, tongue-numbing mala soup, with all the accompanying



aren't so keen on raw fish. #01-79, 3 Everton Park. Tel: 6904 4957

Poke Doke

Tucked right in the heart of Millenia Walk, Poke Doke opened its doors in 2017, and has been serving up quick hearty fixes of the most authentic flavours from the shores of Hawaii. Feel free to build your very own poke bowl with your choice of Norwegian salmon, Ahi tuna or shitake tofu, with add-ons such as wakame seaweed and flying fish roe. Prices start at \$12.50 to build your own bowl, or you can opt for signature bowls that include the Poke Doke signature (\$14) and Umi Japanese bowl (\$15.50). #01-95 Millenia Walk, 9 Raffles Boulevard. Tel: 9181 9140

Katto

Satisfy your sashimi cravings with Katto's poke bowls. Freshly prepared at the outlet itself, choose from their many marinades, including goma tuna—fresh tuna with sesame sauce, and their spicy chicken rice chilli marinated salmon—a garlic-based chilli sauce marinated salmon. Bowls start at \$7.90 for either white or brown rice, or salad and a veggie side, or \$12.90 for their regular bowls that come with two choices of marinated fish and two sides. We recommend their grilled baby corn and edamame beans to go with your bowl. #01-21/22 Galaxis @ One North, 1 Fusionopolis Place. Tel: 9125 6512

vegetables. #01-05/06, 1 Liang Seah Street. Tel: 6333 9148

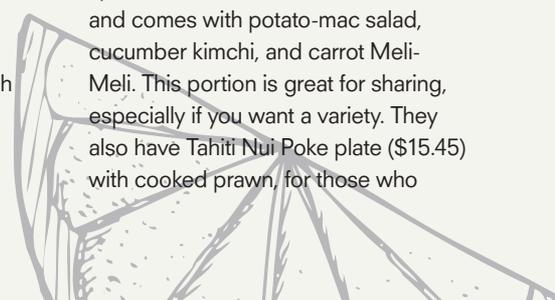
Riverside Grilled Fish

This comfy chain restaurant from Beijing makes it easy to enjoy Sichuan style grilled fish. Choose from red tilapia (\$35), pomfret (\$38) or garoupa (\$42), and various side dishes (\$2.50-\$4.50) to be cooked in a sauce of your choice, such as black bean and signature spicy. The restaurant also offers an extensive menu of appetisers, snacks and beverages. #B1-06/07 Raffles City Shopping Centre, 252 North Bridge Road. Tel: 6352 2035

[Hawaiian]

Alakai

Alakai strives to create a community through their food, hospitality and the Aloha Spirit through their dining experience and their poke plates. Don't miss out on their Alakai Big Poke plate (\$24.95), which includes both salmon and ahi tuna, seasoned in their special house sauce with white rice, and comes with potato-mac salad, cucumber kimchi, and carrot Meli-Meli. This portion is great for sharing, especially if you want a variety. They also have Tahiti Nui Poke plate (\$15.45) with cooked prawn, for those who





Ultimate Crab Feast (\$68++, dinner) features this and more than 12 kinds of crab dishes, from 9 April–28 June, Sunday to Wednesdays. Plaza Brasserie, Parkroyal on Beach Road, 7500 Beach Road. Tel: 6505 5666

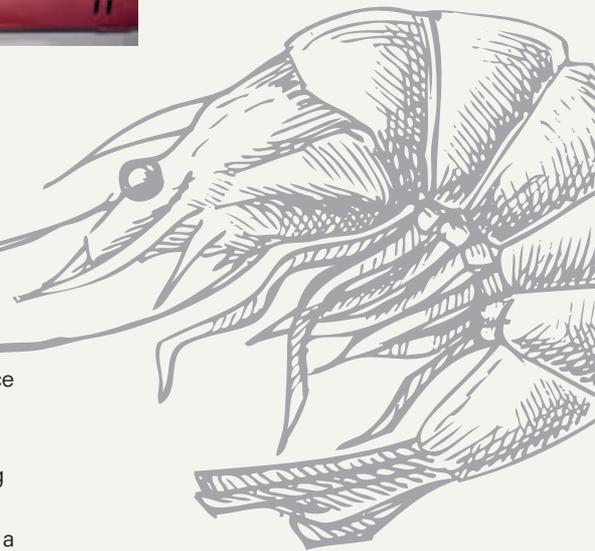


HOW TO SELECT AND PREPARE FRESH CRAB:

Parkroyal on Beach Road's chef Fong Pak Chung and Kek Chye Cheng show us how!

PARKROYAL on Beach Road's White Pepper Crab

- The white pepper is first roasted in a heated wok under medium heat, to bring out its full spiciness and flavour. Oil and garlic is added, then chopped onion and parsley stems., followed by oyster sauce.
- Chef's secret? Fish sauce for umami.
- The peppery sauce is left to boil over a medium heat before adding the steamed Indonesian mud crab.
- Mix well and leave the crab to braise in the pepper sauce for about 5 minutes.
- Thicken the sauce using a mixture of equal parts cornflour and water, adding it slowly to the wok and stirring continuously.
- While the sauce thickens, add a drizzle of sesame oil as a finishing touch to the dish.



Selecting your crab:

(1) Look out for heavy crabs with dark brown shells, with an orange tint on their pincers. It often means that their meat is more dense and tender. Female crabs usually have an orange tint on the sides of their shell, indicating that they are full of eggs. Avoid crabs with greenish shells.



(2) How to tell the different gender of crabs? Look out for the shapes on the crab's belly. A 'V'-shape means it's a male and a 'U'-shape means it's a female.

Preparing the crab:



(1) Lay the crab, underside up, on the chopping board. Make a cut right through the centre of the belly.



(2) Remove the gills and chop to your desired size.



(3) Wash the crab in cold water.



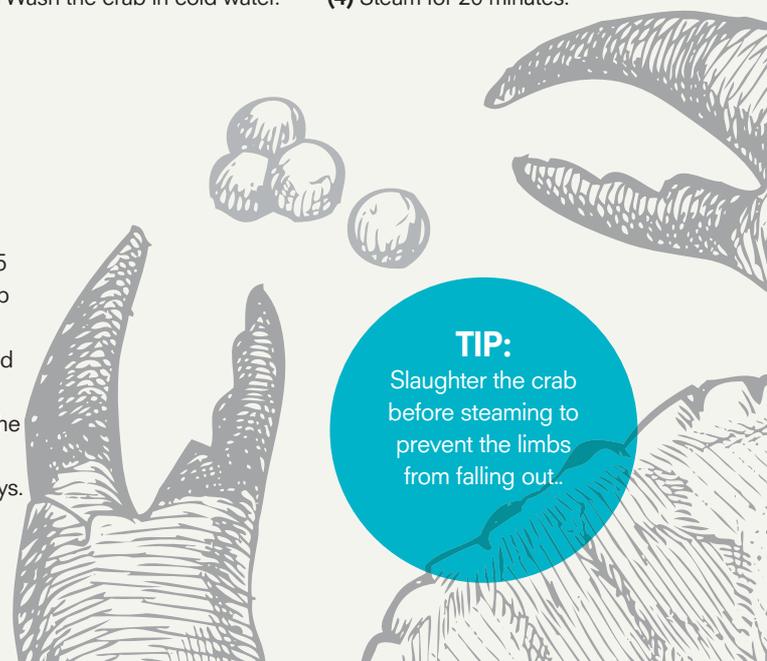
(4) Steam for 20 minutes.



(5) Take out the crab and submerge immediately in an ice bath for 5 minutes, to keep the crab from overcooking and to preserve the tenderness of the meat. Good to keep for 2-3 days.

TIP:

Slaughter the crab before steaming to prevent the limbs from falling out.





Relax by the sparkling coastal waters while you indulge in these buffets, from breakfast to steamboat spreads. Don't forget our affordable 5 under \$50 nett seafood finds for those watching their budget!

10 BUFFETS BY THE SEA



COCA

[Sentosa]

COCA

Fans of Thai-style 'suki' steamboat can savour the rich flavours of the chicken broth and try house specials like fish glue, pork balls, dumplings and stuffed beancurd skin during lunch (\$27++, daily 11.15am-3.45pm). Add fluffy white rice, chicken eggs and a sprinkling of spring onions into your soup when you're almost done to concoct the special COCA porridge. #01-215/216 Resorts World Sentosa, 26 Sentosa Gateway. Tel: 6659 2133

Island Cuisine

Spend an idyllic afternoon in air-conditioned comfort by the sea, after your journey around the island. Choose to arrive for lunch or dinner (\$24++, daily 12-2pm and 5.30-7.30pm) and have your fill of Singaporean faves like Hainanese chicken rice, curry chicken, siew mai and green bean soup. There's also a tummy warming porridge station with traditional condiments to choose from. 80 Siloso Road. Tel: 6238 1755

Shutters

Have breakfast (\$28++, daily 7-10.30am) surrounded by greenery at this welcoming space. The international spread features live stations for eggs, waffles and noodles, while daily highlights include rice dishes, dim sum, breads/pastries and fresh fruits for a healthy start. You might also catch a glimpse of the colourful peacocks that wander the resort. Amara Sanctuary Resort Sentosa, 1 Larkhill Road, Sentosa Island. Tel: 6825 3866

[North]

Makan Makan حلال HALAL

Hidden at the peaceful end of Punggol Road, Halal-certified Makan Makan is the new kid on the block with their steamboat and grill offerings (\$26, Tue-Fri 3-11pm; \$29, weekends 12pm-12am). Grab a window seat with a view of the sea while you enjoy your meal. Choose from a selection of seafood such as bamboo clams and gong gong, marinated meats, veggies and even a rojak station. Value for money and a great place to bring your family. 900 Punggol Road End. Tel: 8500 1092



MAKAN MAKAN

[South]

Marina Bay Steamboat

Enjoy the sea breeze and relaxing atmosphere near the Gardens by the Bay during the weekend (\$29 nett, Fri-Sun 6pm-2am) when specialty seafood such as giant crabs and flower crabs are made available, and laksa and tom yam soup bases are added to the weekday (\$25 nett, Mon-Thu 6pm-2am) broth selection of chicken and herbal soup. Crowd favourites include their Korean marinated pork and barbecued beef—remember to place your last order by 11.40pm. #12/13/14 Satay By The Bay, 18 Marina Gardens Drive. Tel: 9131 1272



SHABUYA

Shabuya

Enjoy the panoramic view of the harbour front while tucking into this Japanese hotpot buffet (\$49.90++, Mon-Fri, lunch 12-3pm, dinner 6-10pm, weekends, lunch 11.30-4pm, dinner 6-10pm) Enjoy your fill of beef, pork and chicken shabu-shabu meats, coupled with an array of side dishes to choose from. #01-102/103 VivoCity, 1 Harbourfront Walk. Tel: 6377 0070



TAJIMAYA

Tajimaya

Located in the same space as Shabuya, wake up to a dizzying plethora of wagyu, Angus cuts and Kurobuta pork at Tajimaya's brunch buffet (\$49.90++, Sat, Sun, PH 11.30am-4pm). Specialising in charcoal grill yakiniku, the selection includes Wagyu short plate, Angus loin and Angus sirloin. Fans of Kurobuta grills can look forward to the unctuous and tasty belly, collar and loin dishes. #01-102/103 VivoCity, 1 Harbourfront Walk. Tel: 6377 0070

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

[East]

Fat Fish

This Thai-Indochinese steamboat buffet (\$26.90++, Mon-Fri 12-10.30pm; \$28.90++, Sat-Sun 12-10.30pm) restaurant is helmed by a Thai chef with over 30 years of experience. You get an authentic tom yam base alongside handmade meatballs, shrimp dumplings, and wantons. Discounted student prices start from \$15++ on weekdays and \$17++ on weekends. #02-126 Ehub@Downtown East, 1 Pasir Ris Close. Tel: 6582 2922



Saltwater Café at Changi V

Relax with a wonderful buffet dinner by the sea at the Saltwater Café. This international spread (dinner 6.30-10pm, Mon-Thu \$36++, Fri-Sun \$42++) consists of Japanese, Western and local delights such as fried carrot cake, sushi, and a rojak station. Look out for their dessert selection, which includes Nyonya kueh, small desserts in glasses and their sinfully delightful chocolate tart. *Changi Village Hotel, 1 Netheravon Road. Tel: 6379 7015*

Sandbank

It's easy to see why Sandbank's international breakfast buffet (2 hour seating, Sat-Sun & P.H 8.30am-12pm; \$19++) is popular among families—there's a plunge pool for kids to play in! While the spread isn't extensive, it is worth every penny. Enjoy local delights like nasi lemak and roti prata as well as eggs Benedict prepared a la minute at the live station. #01-28/32 Parkland Green, 920 East Coast Parkway. Tel: 6247 7988



5
under \$50_{NETT}
SEAFOOD
BUFFETS

AROY JING JING

Grilled over an open flame barbecue is an indulgent Thai seafood spread (\$29.90++, Tue-Thu 6pm-12mn; \$32.90++, Fri-Sat 6pm-1am, Sun 6pm-12mn) comprising fresh scallops, flower crab, slipper lobster, clams and mussels. Feeling guilty for feasting so late? Walk off the calories after and take a leisurely stroll along beautiful ORTO Park where the restaurant is located. #01-05 ORTO, 81 Lorong Chencharu. Tel: 6257 2328

BUFFET TOWN

With more than 300 items, you'll be hard-pressed to try everything at this international buffet (Mon-Fri 11.30am-3pm \$26.80++; Sat-Sun \$33.80++; 6-10pm Mon-Fri \$36.80++ weekends, Sat-Sun \$42.80++). Look out for their wide array of freshly sliced sashimi, which includes salmon, tako, snapper and tuna. There are also robatayaki counters serving up grilled mackerel, shishamo and scallops. #B1-44E Raffles City, 252 North Bridge Road. Tel: 6837 3793

GOOD SEAFOOD DOESN'T HAVE TO COST A BOMB, AS SEEN AT THESE AFFORDABLE SPREADS OFFERING FRESH SHELLFISH GOODIES.

CRAB CORNER

Invite two friends to join you at Crab Corner's Executive A la Carte Buffet (\$28.80++; Mon-Thu 5-10pm, Sat-Sun 11am-5pm), which offers a wide array of tasty tze char dishes. Not to be missed is their salted egg crab and secret homemade black pepper crab, which is limited to one order per table. Not a fan of crabs? They also offer wok-fried cereal prawns, poached live prawns and Thai style gui fei abalone. #03-26, 1 Joo Koon Circle. Tel: 6333 6969



FOUR POINTS EATERY

The Oceanic Seafood Lunch Buffet (Mon-Sat 12-2.30pm; \$40.80++) is one of the city's most value-for-money buffet finds. Start off with an assortment of freshly sliced sashimi and cold seafood like snow crabs, mussels and scallops. At the hot station, you will find impressive picks like NZ mussels prepared with white wine, grilled sambal stingray and baked big head prawns with garlic. *Four Points by Sheraton Singapore, Riverview, 382 Havelock Road. Tel: 6349 4872*

VIENNA INTERNATIONAL SEAFOOD & TEPPANYAKI RESTAURANT

Look forward to a wide array of cuisine from Japanese to Chinese and European. Get your seafood fix with a menu (11.30am-3pm Mon-Fri; \$37.80++; Sat-Sun \$39.80++) that runs the whole gamut from sashimi to black pepper crab to roast beef. Popular items include their salmon sashimi and fresh oysters that get snapped up quickly. #B1-01 United Square Shopping Mall, 101 Thomson Road. Tel: 6254 6686



Uniquely Katong

THIS PERANAKAN AND EURASIAN ENCLAVE USED TO BE A SEAFRONT NEIGHBOURHOOD BEFORE THE EAST COAST LAND RECLAMATION SCHEME IN THE LATE 1960S. HOME OF THE GENTRY UP TILL THE MID-20TH CENTURY, THE ROAD IS DOTTED WITH QUIANT SHOPHOUSES AND HERITAGE BUNGALOWS, MANY OF WHICH WERE ONCE HOLIDAY VILLAS AND MANSIONS. TODAY, THE STREETS ARE BUSY AGAIN WITH BOUTIQUE HOTELS, SHOPPING MALLS AND HIP EATERIES TAKING OVER THE HISTORIC STRUCTURES OF YESTERYEAR.

By Katie Boon, Photography by Olivia Ong and Kay Li Lim



BIRDS OF PARADISE

BIRDS OF PARADISE (#01-05, 63 EAST COAST ROAD)

The mouth-watering aroma of thyme-herbed cones that's cooking on the griddle lures you into this hip space. Inspired by botany, Birds of Paradise scoops up guilt-free treats (\$4.70/single; \$7.70/double) that are less sweet and oozing in floral flavours. Crowd favourites include the delicate white chrysanthemum with cocoa bits and the invigorating strawberry basil. *Tel: 9678 6092*

BROWNRICE ICE CREAM (53 EAST COAST ROAD)

This vegan-friendly ice cream parlour uses organic brown rice in place of milk and eggs. Don't let that turn you off though; the ice cream is super tasty and comes in delicious flavours like gula melaka, pistachio and Nutella (\$3.50/single). Best part? It's low in fat and boasts about 30 percent lesser calories than the usual icy treat. *Tel: 6348 2295*

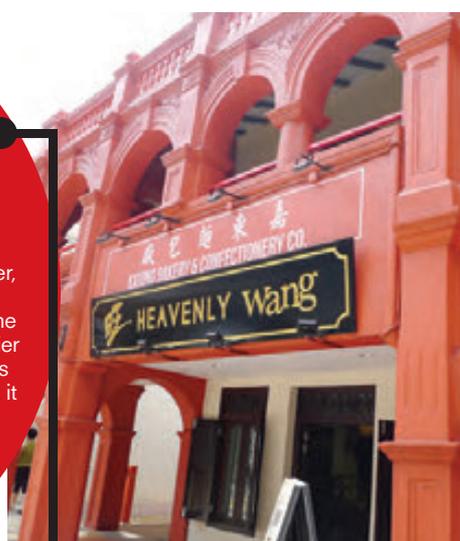
AN ACAI AFFAIR (101 EAST COAST ROAD)

Eastsiders no longer have to travel far for their fix of the famed Brazilian super food. Look forward to refreshing bites like the acai chia parfait (from \$6.30), where layers of acai and chia pudding are topped with fresh fruits, cacao nibs, pumpkin seeds, and other healthy garnishes. *Tel: 9792 0837*



THE RED HOUSE BAKERY (63 EAST COAST ROAD)

Opened in 1925 by a Jewish man, Jim Baker, this iconic shophouse used to house the Katong Bakery & Confectionary, and was the first cake shop in Singapore to offer three-tier Western style wedding cakes. When it was taken over by a Hainanese seaman in 1931, it became a popular first-date venue among the Straits-born Chinese community.



KATONG SHOPPING CENTRE (865 MOUNTBATTEN ROAD)

This iconic blue and yellow building has been around since 1973 and is the first air-conditioned mall in Singapore. Lately, the 90,000 square foot shopping centre has been in the press, as it goes on collective sale—many are eager to know what will happen to this landmark, which houses great eats, maid agencies, tuition centres, trusted tailors and more.

DELICIOUS BONELESS CHICKEN RICE (#B1-85/87)

Big eaters will love this hidden gem. On top of their generous serving of chicken, they also offer free-flowing achar and delicious cabbage chicken soup to go along with your meal (\$5). If you find the accompanying yellow rice a little dry, it's because you have to douse the rice with the addictive sesame oil that comes with the chicken.

DONA MANIS CAKE SHOP (#B1-93)

Visit this old school bakery before it is gone. Everything here is hand made with love and taste as delicious as they do eons ago. They are best known for their creamy banana pie (\$2.50) and chocolate tarts (\$4), and it's highly recommend you head there before lunch time to snag a piece. *Tel: 6440 7688*



DELICIOUS BONELESS CHICKEN RICE

UDIPI GANESH VILAS (10 CEYLON ROAD)

Located opposite the Sri Senpaga Vinayagar temple, this hole-in-a-wall eatery is not known by many (even those living in the East), and serves up wholesome Indian vegetarian meals. Prices are kept low—you can get a satisfying poori set for just \$2.30, which comes with a variety of side dishes. On the counter, you will find fried snacks for takeaway as well as Indian sweets. *Tel: 6348 7708*



112 KATONG

Taking over the spot of now defunct Katong Mall and Katong People's Complex, 112 Katong is considered to be the first real modern mall to be opened along East Coast Road—surrounding malls mainly feature hair salons, enrichment centres and eateries. Attractions include delicious eats like Canton Paradise (#B1-15) and Fu Lin Yong Tau Foo (#04-01); kicky shops like Naiise (#01-31/32), as well as the world's first Peranakan-inspired cinema (#04-09).

THE CHOP HOUSE (#01-13)

Tuck into a selection of hearty, western dishes like grilled meat, juicy burgers as well as scrummy pasta. Great for sharing with your other half is the mixed grilled platter, which comes with Australian grass-fed beef tenderloin, dorper lamb cutlets, and kurobuta pork and lamb sausages at just \$68. Tel: 6443 1011

GASTROSMITHS (#03-06)

Located within furniture store, HomesToLife, this bistro serves up a decadent spread of innovative Japanese-western delights. Fuel up on hearty dishes like halibut katsu sandwich (\$18) or Hokubee ribeye don V2 (\$29) featuring black truffle, succulent beef, green tapenade rice and sous-vide egg. They have an extensive array of vegetarian options too, including a cauliflower penne pomodoro (\$16) and mushroom 'escargots' (\$6). Tel: 6443 0658



FOOD CHAMPS (195 EAST COAST ROAD)

This newly-opened Hong Kong inspired eatery was previously based in a coffee shop at Jalan Besar. Serving handmade dim sums, we especially love their delicious yam fritter (\$4.50), which comes packed with tender chunks of their roasted char siew. Popular among the lunch crowd is their platter of roast pork, char siew and duck (from \$6.50) that's served with springy noodles. Tel: 6297 1612

KEBABS & MORE (125 EAST COAST ROAD)

The latest tenant in kicky kopitiam AliBaBar, Kebabs & More dishes out authentic Turkish grub like baba ghanoush (\$4.50) and beef kofta wrap (\$7.90). Perfect over a pint of beer is their Kebabs Plate (\$24.50) filled with tender pieces of lamb, chicken and beef cubes.

99 BBQ (99 EAST COAST ROAD)

Using only prime grade meat, diners can look forward to juicy cuts of LA galbi, beef and pork bulgogi and marinated pork belly at this Korean barbecue restaurant. The price is real affordable too, at \$19.90 for lunch (12-3pm) and \$32 for dinner (5-11pm). What a steal. Tel: 6440 0507



LOWER EAST SIDE TACQUERIA (19 EAST COAST ROAD)

Swing on by to this vibrant dinner venue if you're hankering for Mexican nosh. A great dinner and drinks joint, shoot back shots of tequila as you chow down their delicious Chili con Carne Trio Tacos. Those with a penchant for spice; we dare you to douse your food in their spicy hot sauces—it left our mouths burning! For a more sumptuous treat, order the Pinchos De pollo; a skewer of grilled chicken, capsicums and pineapple, all marinated in a scrummy Mexican spice mix. Tel: 6348 1302

CARVERS & CO (43 EAST COAST ROAD)

It's all about the meat at this laidback bistro. Great with an ice cold beer is their fried beef tripe bits (\$8), which is accompanied with fresh tomato dip to cut through the oiliness. For sharing, order the Carvers Plate (\$30) that's piled high with their signature cola pork ribs, smoky beef brisket and a bratwurst. Tel: 6348 0448

VILLAGE HOTEL KATONG

Built in 1983 and later remodelled in 2011, this 12-storey hotel was designed to reflect the precinct's Peranakan heritage, and is perfect for those seeking a culturally rich staycation.

GROUP THERAPY KATONG (#01-11)

Hidden on the first floor of the mall is Group Therapy's east side branch. Their brunch menu impresses, and offers more than just your usual waffles and poached eggs (although they offer them too). Look forward to unique creations like their pumpkin pancake (\$18) that's topped with a perfect poached egg, Hollandaise sauce and a sprinkle of cinnamon powder. Tel: 6440 4282

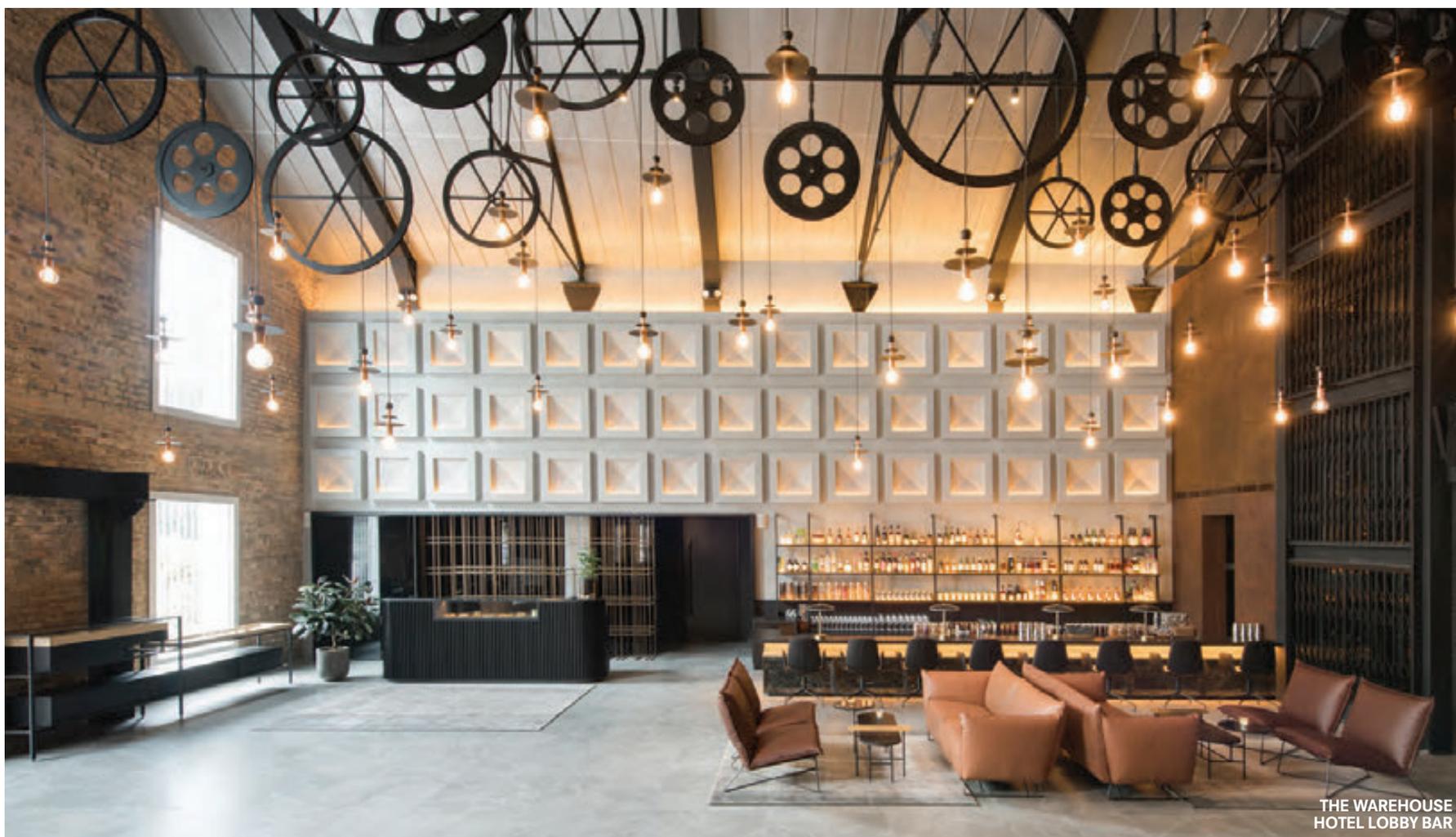
EAST MANHATTAN (#01-04)

Go for their freshly baked multi-seed loaves (\$5.80) and artisanal spinach rosemary loaf (\$4.80), which stay moist even after a few days and are gluten free. Choice picks from creative baker-owner John Wee: charcoal apricot, turmeric rosemary and matcha tomato. A selection of tarts and cakes (from \$5.80) such as the refreshing lemon meringue chiffon also sit pretty in the display fridge. Tel: 9639 4179

TWO SISTERS PANTRY (#02-05 ROXY SQUARE)

Tucked away on the second floor of Roxy Square is a mini grocery store featuring high quality certified organic products, mainly imported from Australia and New Zealand. Have fun at their Pick Your Own section, where you can fill up a paper bag (save the earth and bring your own container) with organic goodies like chia seeds, chocolates or nut mix, and pay according to weigh. Tel: 6440 5540





THE WAREHOUSE HOTEL LOBBY BAR

Get with the (bar) programme

THESE NEW AND REINVENTED BARS ARE DELIVERING THE MOST INTERESTING COCKTAILS.

BY JUNE LEE AND JUSTINA LIEW

THE WAREHOUSE HOTEL LOBBY BAR

The Warehouse Hotel Singapore, 320 Havelock Road. Tel: 6828 0000

Drink master: Andrew Zeng, assistant bar manager, who joined Lo & Behold in 2013.

The mood: It's a buzzy space off the side of the lobby, with a slight view of the river. What it lacks in view it makes up for in the Instagrammable eclectic décor, which mixes nostalgia with modern designer touches.

The cocktails: Although Zeng was responsible for The Gin Hole at The White Rabbit before this, the menu here features spicier, full-bodied creations. The Singapore Sazerac (\$20) with its lurid shade of green is potent with raisin bourbon, cognac, absinthe and pandan bitters. Madame Butterfly (\$19) features roasted tequila with watermelon shrub, and accents of kaffir lime salt and pepper.

Bar snacks: Building on the hotel's mod-Sin philosophy, the bar snacks include fermented shrimp soft shell crab (\$19), a twist on har cheong gai; and Peranakan kueh pie tee (\$16). Our fave bite is the charcoal-grilled Iberico satay (\$20), juicy and lusciously marbled meat with a 12-hour spice marinade.



LOUNGE@JEN

Level 10, Hotel Jen Orchardgateway, 277 Orchard Road. Tel: 6708 8900

Drink master: The in-house bar team is responsible for the 'inJenious' new local cocktails (all \$15).

The mood: The chirpy space with its cool pops of colour overlooks Orchard Road, and draws a mix of people from the executive after-work crowd to hipsters.



The cocktails: The four cocktails are refreshing and familiar. Think Uncle Kaya, with rum, Kahlua, espresso, vtea, and Hainanese honey kaya paste—there's even kaya & butter roast on the side. Stylo Milo combines vanilla ice cream with vodka and Cointreau; Bojjo Banana has half

a banana whizzed with rum, alongside caramelised banana chips; and Ice Kachang Margarita puts tequila in a bowl with Triple Sec, Pina Colada mix and plenty of jellies.

CRACKERJACK

43 Tanjong Pagar Road. Tel: 8121 1462

Drink master: Cocktails are shaken up by Peter Chua and Zachary de Git, Diageo Reserve World Class Southeast Asia Champion 2014 and 2013 respectively. Don't forget the coffee programme by Bronwen Serna, United States Barista Champion 2004.

The mood: Like an all-day canteen, but for grown-ups. The shuffleboard challenges you to strut your stuff, while the centerpiece bar and open kitchen make for friendly interaction with the staff.

The cocktails: It's all about swift, clean cocktails here, which come in the form of highballs (\$16), such as the Pierre Ferrand Cognac with Kyoho grape and jasmine or hibiscus, pisco and forest berry options. Stirred, shaken, crushed and classic drinks are also joined by a frozen slushie Frose rose (\$19) using Provençal rose wine.

Bar snacks: It's not just bar snacks, but a full kitchen that accompanies your drinking. Think quinoa fried chicken (\$18), brandt bavette steak (\$28) and local barramundi (\$24) from chef Alyssa Chan, the nose-to-tail champion previously from Wolf and Meatsmith.



TEEPEE BAR & RESTAURANT

#01-02, 31 HongKong Street. Tel: 6225 0025

Drink master: We're not quite sure as the team prefers to work in secrecy. [Though we read in the news that Matthew Chan (ex-Bacchanalia) was involved at launch stage.]

The mood: Arouses curiosity as a hidden den with only a cardboard signage that reads "Coffee?". The casual café rests in an industrial setting.

The cocktails: While you can get your boost of caffeine from 8am, quench your thirst with cocktails by night. Think Chamomilla (\$22)—chamomile infused gin with Togarashi Umeshu or beers ranging from Asahi (\$14-\$16) to Corona (\$12).

Bar snacks: Apart from bar grub such as freshly shucked oysters (\$24 per half

dozen), line your stomach with gourmet burgers such as the Umami swiss (\$16), while the pork belly kimchi (\$18) served on a bed of Japanese rice will whet your appetite.



LUCKY BAR

243 Holland Avenue. Tel: 6208 6845

Drink master: Multi-tasker extraordinaire Darren Lim, head bartender, makes infusions and runs the bar solo.

The mood: This not-so-secret rooftop bar screams Shanghai with its neon lights modelled after Chinese characters suspended from the ceiling. The cosy living room feel is accented by modern furnishing and warm lights.

The cocktails: Think classics like Baccarat (\$22)—Cognac, Jamaican rum, orgeat syrup and whisky barrel aged bitters, or if you're curious, go for the Dragon's Breath (\$22)—High West Campfire whisky and mezcal with fruity traces.

Bar snacks: One-of-a-kind Asian-inspired bar snacks! We loved the One Ton Nachos (\$12) where Chinese-style barbecue pulled pork rests on a bed of crispy wonton skin, as well as the juicy duck spring rolls dressed in hoisin sauce (\$7.50).



Chowder power

SMOOTH OR CHUNKY, FROM BOSTON TO MANHATTAN, CREAMY OR LIGHT, WE PUT THESE CLAM CHOWDERS TO THE TEST.

By Olivia Ong, Photography by Delia Chew
BITES paid for our own groceries.



Score: ●●○○○

Campbell's New England Clam Chowder حلال HALAL \$2.40 (298g), FairPrice Finest

Packaged in the all-familiar red and white Campbell's label, which is their entry-level range, the soup was more on the salty side. Even with equal parts milk added into the mix, there was a noticeable fishy aftertaste, with little clam taste. The soup had a smooth appearance with huge chunks of potatoes and small diced clams.

Verdict: Good if you're feeling nostalgic.



Score: ●●●○○

Fassler Clam Chowder \$4.90 (500g), The Foodie Marketplace (Tiong Bahru)

The retro packaging of Fassler's clam chowder really attracted us and it did not disappoint in taste as well. Surprisingly fresh for frozen food, it reminded us of comforting creamy chicken soup, with chunks of potatoes and carrots. The clams were fresh, albeit a little gritty.

Verdict: A gourmet option that you can stock in the freezer.



Score: ●●●○○

Bumblebee New England Clam Chowder \$3.25 (425g), FairPrice Finest

The soup was smooth, with chunks of potatoes and tiny chopped up bits of clams. Taste-wise, it reminded us of normal cream soup, with very little clam flavour. Even with the addition of equal parts milk to soup, it remained well seasoned.

Verdict: Great if you just want a hint of clam.



Score: ●●●○○

Mmmm! Clam Chowder \$5 (500g), Redmart

Mmmm's frozen clam chowder had a delicious buttery note. The soup contains a variety of veggies including celery and carrot. Large, whole clams complemented the sweet, milky flavour as well. The texture was light and not starchy. A tad more seasoning would have made this even better.

Verdict: Another gourmet pick.



Score: ●●●○○

Campbell's Homestyle: New England Clam Chowder حلال HALAL \$3.65 (533g), Redmart

At first glance, the folk-themed 'no preservatives' label of this soup caught our eye. The soup was savoury and chunky, with lots of potatoes and a generous amount of clams. It had less of a fishy taste than its red-and-white cousin exhibited. Overall, the clams had a pretty good texture and were not chewy.

Verdict: The best bet for a canned option.



Score: ●●●○○

Pies and Coffee Clam Chowder \$7.40 (360g), Redmart

This frozen soup arrived in a conventional takeout box (which was damaged) and had the most deviant texture. It was not creamy, and had the appearance of regular vegetable soup. What surprised us though, was that there were whole clam shells in the soup—but the clam flavour was very mild.

Verdict: You'll either love or hate the spongy, onion-rich broth.



Score: ●●●○○

Progresso Manhattan Clam Chowder \$4.50 (538g), Cold Storage

This is the only Manhattan style clam chowder we found—it's also referred to as a red clam chowder, attributed to Portuguese influence in Rhode Island. It reminded us of minestrone soup, with its bright red tomato base and crunchy celery. We almost couldn't find any trace of clams in this soup, and only could deduce that the little brown flecks floating in the soup were shredded clams.

Verdict: Might as well call this tomato soup.



Score: ●●●●○

Soup Spoon Boston Clam Chowder \$9.90 (600g), Marketplace@CityHall

As the only freshly packaged (non frozen and non canned) option, The Soup Spoon's version naturally was the freshest of the lot. The broth was creamy and has a good assortment of chunky vegetables and clams. There were also flecks of bacon in the soup, as well as a bay leaf or two, that added to the overall smoky and sweet flavour.

Verdict: You get the quality that you pay for.

FUTURISTIC FISH HEAD

ACCIDENTALLY CRYOGENICALLY FROZEN FOR 20 YEARS, AH SENG WAKES UP CRAVING FOR HIS FAVOURITE DISH—FISH HEAD CURRY—ONLY TO FIND HIS NEIGHBOURHOOD COFFEE SHOP HAS BEEN DEMOLISHED AND IN ITS PLACE, A COOL NEW EATERY.

By Katie Boon, Photography by Olivia Ong, Art by Mary Abcede

JIAK! THAT IS THE ONLY THING I RECOGNISE. I WONDER IF IT'S REALLY HO JIAK?



STILL SEEMS LIKE YESTERDAY...



OPEN LATE 2016, THE HIP RESTAURANT IS LOCATED IN HILLV2 AND THE DISHES DO NOT CONTAIN PRESERVATIVES.

THAT WOK HEI AROMA IS MAKING ME HUNGRY



BRUM
RUM
BRUM

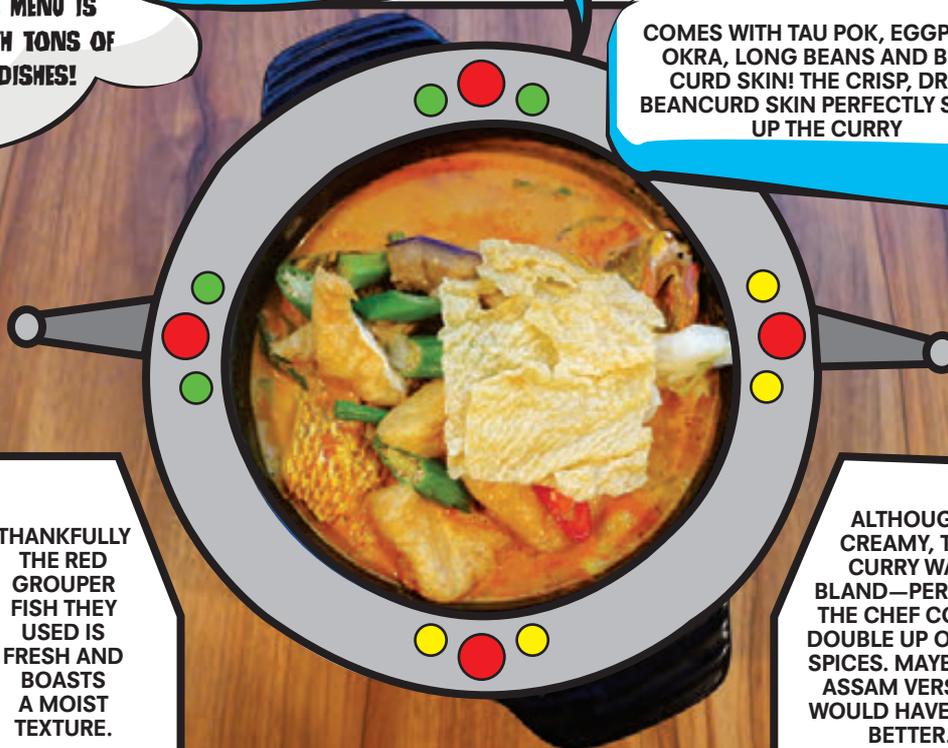
MMMHH, SERVED BUBBLING HOT IN A CLAY POT OVER A MEDIUM FIRE TO KEEP IT WARM THROUGHOUT THE MEAL.

OH MAN, I'M STILL HUNGRY. LUCKILY THE MENU IS PRETTY EXTENSIVE WITH TONS OF MOUTH-WATERING DISHES!



SALTED FISH FRIED RICE TO GO WITH THE CURRY.

COMES WITH TAU POK, EGGPLANT, OKRA, LONG BEANS AND BEAN CURD SKIN! THE CRISP, DRIED BEANCURD SKIN PERFECTLY SOAKS UP THE CURRY



THANKFULLY THE RED GROUPEY FISH THEY USED IS FRESH AND BOASTS A MOIST TEXTURE.

ALTHOUGH CREAMY, THE CURRY WAS BLAND—PERHAPS THE CHEF COULD DOUBLE UP ON THE SPICES. MAYBE THE ASSAM VERSION WOULD HAVE BEEN BETTER.



SUPER



ADDICTIVE!

WE LOVE THE CLAYPOT GOLDEN CHICKEN.

JIAK WAS SET UP BY UNI FRIENDS, JASON ONG AND MR. CHAN, WHO WERE DETERMINED TO CHANGE THE PERCEPTION THAT TZE CHAR RESTAURANTS ARE DIRTY AND NOISY. AT JIAK, EXPECT TO FIND JAZZ MUSIC PLAYING IN THE BACKGROUND.



ADDRESS: #02-04 HILLV2, 4 HILLVIEW RISE. TEL: 6265 1097. OPEN DAILY 11.30AM-9.30PM

THE VERDICT

→ WE CAME FOR THE FISH HEAD BUT LOVED THE CHICKEN AND FRIED RICE INSTEAD. DESPITE ITS PRICE AND FRESHNESS OF THE INGREDIENTS, THE CURRY FISH HEAD WAS A BIT OF A LET-DOWN. IT COULD BE PUNCHED UP WITH MORE SPICES. NONETHELESS, THE SALTED FISH FRIED RICE GIVES THE FISH HEAD CURRY ANOTHER DIMENSION WHEN EATEN TOGETHER DUE TO ITS SAVOURY NUANCES. THE CRISPY GOLDEN CHICKEN, WHICH IS FRIED TILL CRISPY PERFECTION AND COATED IN THAI CHILL SAUCE, IS AN ADDICTIVE DELIGHT; IT'S SUPER MOIST TOO.

THE BILL

- CURRY FISH HEAD: \$20
- SALTED FISH FRIED RICE: \$5
- CLAYPOT GOLDEN CHICKEN: \$10

THE SCORE

→ VALUE ●●●●● → AMBIENCE ●●●●● → TASTE ●●●●●



A Peranakan Heritage Food Festival

28 April to 28 May 2017

The ever popular Peranakan food festival is back! Savour an authentic spread of traditional Peranakan dishes along with a live performance by the Gunong Sayang Association on 13 May 2017 from 6.00 pm to 10.00 pm.

Peranakans are known as Straits Chinese and generally refer to people of mixed Chinese and Malay or Indonesia heritage. Their cuisine usually comprised of blending Chinese ingredients with various distinct spices and cooking techniques used by the Malay/Indonesian community.



Adult : From \$46⁺⁺
Child : From \$23⁺⁺

Senior Citizen : From \$36 nett
Pioneers : From \$31 nett

**Enjoy 50%* off Lunch and Dinner on Wednesday
and special nett prices from 28 April to 2 May 2017!**

* Only valid for Adult and Child prices.

Call 6340 5665 for reservations

All prices unless stated as net, are subject to prevailing government taxes and 10% service charge.
Senior Citizens – 55 years old & above | Pioneer Citizens - 65 years old and above | Child – 12 years old & below

Feast@East Buffet Restaurant, Level 3
Grand Mercure Singapore Roxy
50 East Coast Road, Roxy Square S428769
www.grandmercuroxy.com.sg



www.grandmercuroxy.com.sg



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