

What We're Eating

Our favourite plates this month



Forest

Local celebrity chef Sam Leong

continues to wow with his innovative

contemporary Chinese cuisine at his fresh and modern restaurant Forest in Resorts World Sentosa. The décor calls the outside in, with the centrepiece being the canopy of intertwined branches and leaves supported by four magnificent 'trees'. In a private area, a solid cross-section of gnarly tree roots supports the glass top of a dedicated chef's table. Here is where chef Leong will be holding his new series of intimate culinary classes this month. Each class is kept to a cosy group of ten who will first be treated to a four-course lunch showcasing chef's new Winter creations including a delicate starter of Steam Egg Chawanmushi With Hokkaido scallop, and mains such as the Deep-fried Seabass With Nyonya Chilli Sauce and the Wok Fried Pearl Rice With Minced Beef In Special In-house XO Chilli Sauce. Guests can then settle in for the two-hour-long class where they will take away culinary tips from the chef himself and his wife, who will be demonstrating some of their signature dishes. The cooking class with four-course set lunch at Forest costs S\$160 per person and is available every Tuesday, Thursday and Saturday in the month of October. Lunch will be served from 1pm-2pm and culinary masterclass is conducted between 2pm to 4pm.

8 Sentosa Gateway, Level 1 Equarius Hotel, Tel: 6577 7788.

Foodpanda

With Foodpanda, South-East Asia's largest online food delivery service, you can get the best of restaurant-quality food in the comfort of your home. With a few clicks of a button, you can view what's available to you in your area and make your choice, with cash payment on delivery. And it's not just pizzas on speed dial—you'll be able to find a wide range of cuisines from Korean and Mexican to Indian and Middle Eastern. In Singapore, popular brands on its delivery list include Bergs Gourmet Burgers, Sarpino's Pizzeria, Sakae Sushi, The Mango Tree and Yum Cha Express. For GoodFood readers who are trying Foodpanda's delivery service for the first time, key in this voucher code: FOODLOVER, to enjoy a 20% discount. The voucher is valid until 31 December.

Visit www.foodpanda.sg.



Alfresco Gusto

Start a day of shopping in town with Alfresco Gusto's all-new Breakfast & Brunch Menu, serving up 9 new dishes that are sure to satisfy all your morning cravings. Situated on the fringe of ION Orchard, this sprawling Italian restaurant is nonetheless a serene alfresco experience just out of the way of the hustle and bustle of town. Choose from sweet servings such as the French Toast with Bananas, to a heartier and more classic Eggs Benedict, or go for the breakfast of champions: the Gusto's Breakfast—a veritable feast of eggs, grilled tomato, bacon, chicken sausage, home-cooked beans, baked potatoes, sautéed mushroom, thick French toast and mixed fruits with a choice of juice, coffee or tea. Alfresco Gusto's Breakfast & Brunch menu is served from 11am-5pm on Mondays to Fridays, and from 10am-5pm on Saturdays and Sundays.

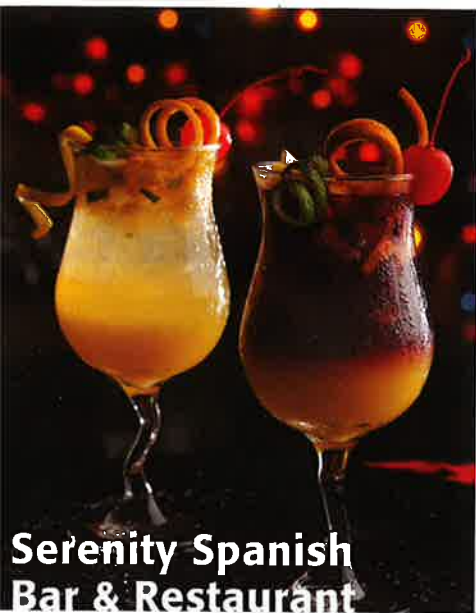
2 Orchard Turn, #01-15 ION Orchard, Tel: 6509 9380.



Din Tai Fung

Din Tai Fung's signature steamed chicken soup is given a luxe new life with the addition of fresh black truffles, prized for its sensuous earthy aroma and rarity. More commonly featured in French and Italian cuisines, the truffles add a new depth of flavour to the traditional Chinese-style steamed soup and melds in an exquisite fusion of eastern and western flavours.

Truffle Chicken Soup, S\$19.80 per serving, from Din Tai Fung outlets at Marina Bay Sands, Paragon and Resorts World Sentosa.



Serenity Spanish Bar & Restaurant

Serenity occupies a sprawling space in VivoCity by the waterfront and brings you the most authentic Spanish flavours and culture—delicious cuisine, charming ambience and friendly, attentive service, accompanied by rousing Spanish tunes. Some must-tries at Serenity are the authentic Spanish tapas, soups, paella (Spanish baked rice), fideua (Valencian noodles), cochinillo (Spanish-style suckling pig) and of course, sangria. If you visit Serenity Spanish Bar and Restaurant and leave without trying the sangria, it is like going to Spain and missing the *corrida de toros* (bullfight in Spanish), Picasso paintings and flamenco dance. Other than the classic red and white sangrias made with wine, gin, brandy, orange liquor, juices and lemonade, Serenity offers more than 24 unique variations. We like the cheekily-named Pink Panther sangria, a juicy cocktail of red wine, raspberry schnapps, mixed berries, mint and tonic, as well as the Sangria De Brazil, a caipirinha sangria made with red wine, cachaca, lime and brown sugar.

**HarbourFront Walk, #01-98/99 VivoCity,
Tel: 6376 8185.**

Balzac Brasserie

If you've ever read the book or seen the film adaptation of French classic *Babette's Feast*, you probably would have remembered the decadent description or worshipful portrayal of the Potage au Tortue Claire and the quenelles placed carefully in the soup dishes before the clear turtle soup was spooned in. Well, now you can taste this classic French dish for yourself at Balzac Brasserie where chef Jean-Charles Dubois presents forgotten classics that are hard to find in restaurants today. Other than the Pan-fried Foie Gras And Turtle Soup, other highlights include a timeless recipe from France's Perigord region, Classic French Black Truffle Omelette, as well as Roasted Quail On Bone which incorporates a fragrant and rustic addition in the form of pink garlic confit. Balzac's new menu celebrates a revival of forgotten French dishes and highlights the glorious produce of autumn and winter in dishes that are comforting yet light for our Singaporean climate.

**9 Bras Basah Road, #01-01 Rendezvous Gallery,
Tel: 6336 0797.**



ToTT Bistro

The ToTT store at Sime Darby Centre is a mecca for culinary enthusiasts, where foodies go on pilgrimage to the 36,000sqf store that offers an unparalleled range of dining and kitchenware products to fulfill every aspiration in cooking, baking or hosting. More than that, the space also encompasses a fully-outfitted studio kitchen and a sprawling cafeteria bistro. The casual self-serve eatery serves up nosh that is designed by ToTT

celebrity chef consultant Sam Leong of Forest. Daily mains are comfort fare that include Meltique Beef Sirloin in Black Pepper Sauce With Roasted Vegetables, Pan Fried Dory With Sauteed Mushrooms, Vegetable And Spicy Tomato Sauce and Braised Pork Belly With Lotus Roots, Vegetables And Rice. On top of that, there are daily specials, snacks and kid-friendly dishes like Cheese Sausage Wrap And Fries. On weekends, the bistro offers breakfast all day with eggs any way you want and sides. Gourmet food at wallet-friendly prices. We like, **896 Dunearn Road 01-01A Sime Darby Centre, Tel: 6219 7077.**

Osia

Celebrity chef Scott Webster will team up with highly lauded Chef Otto Weibel to present special lunch and dinner menus from 30 October to 3 November at modern Australian restaurant Osia. This second installment of Osia's 'Cooking with Friends' series will feature decorated Chef Weibel's distinctive take on Australian cuisine, inspired by international flavours—the lunch menu boasts delicate starters such as Foie Gras Parfait 'Opera'; Grilled Boneless Quail on Nicoise Salad and Lukewarm Egg and flavourful mains such as Beef Hanger Steak with Café De Paris Espuma; and Spencer Gulf Wild King Prawn Ravioli. For dinner, guests will get to pick a four-, five- or six course indulgence of Butternut Squash Soup, Pan Seared Duck Liver, Australian Bouillabaise, Roasted Berkshire Pork or Roasted Lamb Rack with a choice of the Pear Belle-Hélène for dessert. If you like what you taste and want to try recreating some of it at home, sign up for the culinary master class with chef Weibel on 2 November. Also not to be missed is the five-course dinner menu paired with Penfolds wines on 3 November boasting a wide selection of wines such as the Penfolds "Grange" 2003 in Magnum and the Penfolds "Bin A" Chardonnay 2008.

**8 Sentosa Gateway, Level 2 Crockfords Tower, Resorts World Sentosa,
Tel: 6577 6560.**

