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lifestyle

Weekend dining guide: Where to get your tasty treats (April 16-17)



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Poached noodles with crab meat in saffron sauce.

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GOURMET MEALS ON WHEELS

Launched on Friday, this new dining option is quite the moveable feast. Dubbed the Singapore Gourmet Bus, the purpose-built double-decker coach offers diners a unique way of enjoying the local sights and flavours. In collaboration with two culinary partners — Soup Restaurant and the IndoChine Group — it offers two dining tours that let you experience the city sights, including a stopover at Gardens By The Bay, as you dine on a set meal. The Dim Sum Lunch (S\$57 per person) runs from 1.30pm to 3pm; while the Indochinese Dinner (S\$97 per person) is from 7.30pm to 9pm. Limited to 32 diners per ride, this is available from Mondays to Saturdays. For menu details, visit <http://www.GOURMETbus.com.sg> (<http://www.GOURMETbus.com.sg>) or call 6338 6877.

CELEBRATING SPRING AT MITZO

From now until June 30, this progressive Cantonese restaurant is serving a series of curated seasonal set menus paired with artisanal cocktails. The two six-course set menus feature dishes that creatively incorporate

edible flowers, such as chrysanthemum, zucchini flower, butterfly pea and saffron. The Ode To Spring I menu is priced at S\$78++ per person (S\$108++ per person inclusive of two cocktails pairing), while the Ode To Spring II menu, which features a dish of poached noodles with crab meat in a superior saffron sauce, is priced at S\$98++ per person (S\$128++ per person inclusive of two cocktails pairing). Minimum of two diners. Call 6603 8855.

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APRIL 15

#CHEFTABLENOW to book your next meal

The Minute List, Singapore's first video-driven restaurant guide, has created a hashtag booking system on Facebook and Instagram to take reservations for its Chef Table Experience, available from today until May 10. Featuring limited seats to a specially curated menu at five participating restaurants: Bacchanalia, Meatliquor Singapore, Oxwell & Co., Long Chim Singapore and Zott's. For example, Zott's set dinner (today and April 28) is priced at S\$118++/S\$148++

per person for a four- or six-course menu, respectively, featuring its modern alpine cooking. Diners need only search #CHEFTABLENOW to browse all available offers. To book, they then need to comment below with their date of choice, their number of guests as well as type in the #CHEFTABLENOW hashtag.

ROUND-THE-CLOCK TREATS AT ONE FARRER AND SPA

The hotel's new Escape Restaurant and Lounge presents a smorgasbord of local and international cuisine from an open-format interactive kitchen available all day. The wide variety features cold cuts and salads made from herbs, spices and greens from its onsite farm, as well as hearty mains from the grill. Signature items include fresh seafood, lamb chops and familiar comfort fare such as roti prata, beef hor fun and fried Hokkien mee, not to mention chilli crab, lobster laksa and durian penyot. The Escape interactive kitchen is available from 6am to 10.30am, noon to 2.30pm and 6pm to 10pm; priced at S\$45++ per person for lunch and S\$60++ per person for dinner. There are also supper specials featuring bak kut teh and Teochew porridge, and breakfast perks such as French toast made with Portuguese sweet bread. Call 6705 7828.

VEGGIE MIGHT

Si Chuan Dou Hua Restaurant is hosting guest chef Sean Xue from Taipei's leading vegetarian restaurant Yangming Spring Green Kitchen at TOP of UOB Plaza. Together with the restaurant's executive chef Zeng Feng, they have designed two unique vegetable-centric menus that will change the way diners look at vegetable-based Chinese cuisine. The line-up includes innovative dishes such as a beech flower honey cooler, and julienned yam that is steamed and served on a magnolia leaf atop a hot stone, with chilled Sichuan spicy noodles. Available at S\$68 and S\$88 per person until April 29. Call 6535 6006.

CRABBY SATURDAYS AT W SINGAPORE

This supplementary menu of crab dishes at The Kitchen Table celebrates the popular crustacean's succulent flesh and rich roe in dishes such as Southern-style crab bisque, wok-fried crab with tamarind and chilli, and a spicy crab curry. There is even a mango gazpacho served with jalapeno and a crab relish. A la carte options start from S\$10++ a dish, while set menus for two start from S\$68++. Available all Saturdays in April. Call 6808 7268.

FARM TO FORK DINING AT COLONY

Colony at The Ritz-Carlton, Millenia Singapore presents Farm To Fork highlights to its buffet of cuisines, bringing sustainably sourced or farmed produce straight to the dining table. This month, guests can enjoy the finest Irish beef by John Stone. Available during dinner from Sundays to Thursdays until June, at S\$78 per adult and S\$39 per child (six to 12 years of age). Call 6434 5288.

KIDS MENU AT MEATLIQUOR

For S\$12, children can have a child-size version of MEATliquor's best-selling cheeseburger; a chicken burger or a hot dog. Mains are accompanied by either a side of fries or veggie sticks. To round off the meal, kids can pick from a selection of soft drinks or juices. The set comes with a pack of Crayolas and a colour-in menu sheet. Available daily. Call 6221 5343.

BOOKING AHEAD

FRENCH WINE AND CHEESE AT NATIONAL GALLERY

On April 29, Gallery & Co. will be hosting two tastings (6.30pm and 8.30pm) with partners, KOT selections and Cheese Artisans, offering a curated selection of wines and cheese sourced from small family vineyards and cheesemakers across France. This is appreciation and learning session with pairing experts is priced at S\$50 per person. Call 6385 6683.

SECRETARIES' WEEK MENU AT MAN FU YUAN

From April 25 to 29, Man Fu Yuan will celebrate Secretaries' Week with an exclusive five-course menu, available during lunch and dinner. Priced at S\$38++ per person, diners can expect a medley of highlights including a combination trio that comprises roasted pork belly, marinated jellyfish with spicy lime sauce and deep-fried bean curd roll with shrimp. Also on the menu are dishes such as braised pork ribs with Zhen Jiang vinegar, sliced fish and rice noodles in a scrambled egg sauce. Call 6825 1008.

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