

**lifestyle**

Weekend dining guide: Administrative Professionals Week Special



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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. They have designed two unique vegetable-centric menus that will change the way diners look at vegetable-based Chinese cuisine. Available at S\$68 and S\$88 per person until April 29. Call 6535 6006.

CLEVER COMBOS AT JACK'S PLACE. Jack's Place has rolled out four savoury combos to mark its 50th anniversary. Available until end-April. Visit <http://www.jacksplace.com.sg> (<http://www.jacksplace.com.sg>) for more details.

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APRIL 23

**GOURMET MEALS ON
WHEELS.** 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. 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, available from Mondays to Saturdays. For menu details, visit <http://www.GOURMETbus.com.sg> (<http://www.GOURMETbus.com.sg>) or call 6338 6877.

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 mango gazpacho served with jalapeno and a crab relish. Available all Saturdays in April. Call 6808 7268.

CELEBRATING SPRING AT MITZO. 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. Minimum of two diners. Until June 30. Call 6603 8855.

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. 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.

#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 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. 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.

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.

ADMINISTRATIVE PROFESSIONALS WEEK SPECIAL
(FROM APRIL 25 to 29):

GRAND ITALIAN LUNCH AT AURA. It doesn't get much lusher than a four-course set lunch for S\$48++ at one of the hottest Italian restaurants. Available from noon to 2.30pm, the meal starts with a choice of either the Hokkaido scallop tartare with salmon caviar and sea urchin sauce or the goose liver with celeriac and Marsala sauce, while the main course is a choice between the black cod with saffron sauce and the grass-fed beef sirloin with aged balsamic and Romanesco. Call 6866 1977.

BONUS LUNCH TREAT AT SOFITEL SO. The hotel's Xperience Restaurant will be offering bonus delights with its three-course set lunch, starting with a complimentary serving of its signature truffle fries. To make this a more personal treat, guests can also have their names written on their choice of desserts. Diners have a choice of starting with a mushroom soup topped with truffle foam, followed by laksa spaghetti with charred squid and prawns; or opt for a dim sum basket followed by Shirobuta pork loin for the main course. Available at S\$45++ per person. Call 6701 6800.

ORIENTAL DELIGHTS AT JADE RESTAURANT. This five-course set lunch (S\$58++) at The Fullerton Hotel begins with double-boiled chicken consomme with abalone, fish maw and Chinese yam, quickly unfolds with a number of signature dishes, from deep-fried grouper in Thai chilli dressing, and simmered egg noodles with king prawn, to a dessert of shaved coconut ice with ginkgo nut, snow fungus, lily bulb and wheatgrass jelly. For an additional S\$10 each, diners can also add on signature dishes such as wok-fried sliced beef with spring onion and ginger, or steamed dice chicken with shiitake mushrooms wrapped in lotus leaf. Call 6877 8188.

WEEKDAY ROAST AT THE CARVERY. Known for its flawlessly-prepared quality roasts meats, lunch here at Park Hotel Alexandra's The Carvery is a buffet of rotisserie chicken, pork knuckle with crackling, roasted leg of New Zealand lamb and rotating cuts of premium roast beef. Not to forget the trimmings to go along: From seafood bouillabaisse to wood-fired oven pizzas to buttery mashed potatoes, to name a few. Available from April 25 to 29, it is priced at \$38++ per person (inclusive of two complimentary cups of artisanal coffee at The Coffee Belt). What's more, administrative professionals who drop their name cards will receive 20 per cent off the meal. Call 6828 8880.

A CARNIVAL OF CHOICES AT CAROUSEL. Lunch this week at this popular buffet at Royal Plaza On Scotts is topped with indulgent picks such as seafood thermidor with wild mushrooms, baked salmon Papillote, and sous-vide poached whole spring chicken. There is also a new dessert counter where guests can enjoy sweet treats such as a deconstructed tiramisu, royaltine chocolate mousse with mango compote and a chocolate bar. Available at \$68++ per person. Call 6589 7799.

SECRETARIES' WEEK MENU AT MAN FU YUAN. 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.

CONTEMPORARY ITALIAN DINING AT ZAFFERANO. Treat your colleague to a three-course menu with dishes such as a carpaccio of fresh Hokkaido scallop, topped with delicate trout roe and dressed with a vibrant array of red radish and orange salad to start. Diners can look forward to a dish of casarecce pasta with seafood such as prawn, cod, octopus and crab meat cooked in white wine and fresh tomato sauce, finished with grated salted fish roe. Meat lovers can opt for a classic beef tagliata — grilled beef sirloin served with mustard sauce and rosemary potatoes. Priced at S\$48++ per person, is available for lunch and dinner from April 25 to 29. Call 6509 1488.

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