

## RECOMMENDS



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# food picks

berries. They are less tart than pineapple and not very sweet either. The fruit is laced with just a hint of acidity and combines well with the buttery pastry for a nice finish.

The lemongrass cookies (\$12.80 a tub) are even more surprising. They look like normal butter cookies, but pop one into your

mouth and you'll be amazed by how light they are. They crackle and dissolve in no time, leaving a mild aroma of lemongrass that is very pleasant.

Traditional cookies such as pineapple tarts (\$12.80 for 25 pieces) and honey bee hive (\$13.80 a tub) are also good, but the new creations will probably impress your guests more. **Where:** Grand Mercure Singapore Roxy, 50 East Coast Road, Roxy Square **MRT:** Paya Lebar **When:** Till Wed **Tel:** 6340-5678

## CELEBRATE WITH CROC

Instead of the traditional stewed pork trotter, an auspicious Chinese New Year dish that portends unexpected wealth, you can try a stewed Crocodile Paw With Morchella Fungi And Tendons (\$90 for six persons, right) at Long Beach Seafood for the festive season. It is cooked in a

stock flavoured with morchella fungi, or morel mushrooms, and mild Chinese herbs such as wolfberries.

The morel mushroom is a popular ingredient this Year of the Goat because its Chinese name translates to goat stomach fungus.

If you think the paw would be tough, you are in for a pleasant surprise. The meat is tender and has gelatinous bits that remind me of the melt-in-the-mouth skin and fat of a well-stewed trotter. But it's a lot healthier as crocodiles do not have any fat. And the tendon provides lots of collagen.

Some people may find that the paw looks a little scary, but for me, it's a mental obstacle that I got over



easily once I realised how tasty the dish is. Think of it as an oversized chicken foot if that helps.

If you can't overcome the mental block, there are other good dishes on Long Beach's new year menus.

The Smoked Roast Duck (\$68) is good and so is the White Pepper Live Alaskan Crab (from \$168 a kg). The

chef has also come up with a dish called Braised "Chang Le" Fish Curd With Luffa (from \$24). The fish curd is made by combining fishmeat and beancurd.

And if you're feeling extravagant, get the Steamed Superior Empurau In Hong Kong Style. The freshwater fish costs a whopping \$680 a kg but, believe it or not, that is actually a steal. Many restaurants charge \$100 to \$200 more.

**Where:** Long Beach Seafood Restaurant, various locations including 25 Dempsey Road & Kallang Park along Mountbatten Road **MRT:** Orchard/Mountbatten **When:** 11am - 3pm, 5 - 1am daily (Dempsey), 5 - 11pm, weekday & midnight on weekend (Kallang Park) **Tel:** 6323-222/6344-7722

\$128++ for wine pairing **Tel:** 6688-8857 **Info:** E-mail skyon57@marinabay Sands.com

### PUNJAB GRILL

The Indian restaurant's five-course Lunar New Year menu has a seafood focus, with highlights such as chilli crab shorba soup with crayfish dumpling; and pan-fried Scottish scallops with Kinnaur apple confit.

**Where:** The Shoppes at Marina Bay Sands, B1-01A, Galleria Level **MRT:** Bayfront **When:** Mon - Feb 22 **Price:** \$85++ a person **Tel:** 6688-7395 **Info:** www.punjabgrill.com.sg

### DB BISTRO MODERNE

Festive dishes at db Bistro include a Seafood Platter (from \$110++ for two persons) with oysters, lobster, shrimp, razor clams and mussels; and Boston Lobster & Black Pepper noodles with chilli, asparagus and spicy mustard greens (from \$65++).

**Where:** The Shoppes at Marina Bay Sands, B1-48, Galleria Level **MRT:** Bayfront **When:** Wed - Fri **Tel:** 6688-8525 **Info:** E-mail dbReservations@MarinaBaySands.com

### SHANGRI-LA RASA SENTOSA RESORT & SPA

At Dine On 3, the Lunar New Year Eve Mega Buffet (Wednesday, 6 - 10pm, \$98++ an adult, \$49++ a child under 12 years) comprises 100 dishes at three restaurants, with traditional must-haves such as suckling pig and salmon yusheng. The Mega Prosperity Buffet (Thursday, 6 - 10pm, \$88++ an adult, \$44++ a child) features more than 100 specialities from around the globe. The Mega Seafood Sensation (Feb 21, 6 - 10pm, \$98++ an adult, \$49++ a child) tempts seafood lovers with French oysters, Alaskan king crab legs and lobsters. **Where:** 101 Siloso Road, Sentosa **MRT:** Harbourfront **When:** Wed, Thu & Feb 21 **Tel:** 6371-1966 **Info:** E-mail fbreservation.sen@shangri-la.com

### UJONG@RAFFLES

For Lunar New Year celebrations, Ujong offers set menus with dishes such as a hot and cold platter of wok-fried Celery & Chicken, Marinated Cold Jellyfish Salad & Roasted Bak Kwa; and Fish Head with Chinese Spices, fried and then pressure-cooked with a five-spice blend. All sets begin with yusheng. **Where:** 01-10 Raffles Hotel Arcade, 328 North Bridge Road **MRT:** City Hall **When:** Till Feb 27 **Price:** \$68++ for two persons, \$88++ for four persons, \$128++ for six persons **Tel:** 6635-3502 **Info:** www.ujong.sg or www.facebook.com/Ujong-at-Raffles

### UNA

Executive chef Jean-Philippe Patruo combines Spanish and Chinese twists in three festive dishes for Lunar New Year, such as the Lo Hei (\$48++), which combines golden suckling pig and crispy pork crackling with zucchini, carrots, pears, pomelo, cashew nuts, pomegranates, spices and his special sauce.

**Where:** 1 Rochester Park **MRT:** Buona Vista **When:** Till March 5 **Tel:** 6773-0070 **Info:** Go to www.una.sg or e-mail una@onerochester.com

### JOYDEN

At Joyden Seafood, tuck into dishes such as Crispy Charcoal Roasted Suckling Pig (three days' advance notice required); and Braised Whole Abalone on Seafood "Ingot" with homemade egg beancurd, prawn paste and squid paste, abalone, superior stock, broccoli, egg white and dried scallop. At Joyden Canton