BY **HAZEL YONG**

# *Lifestyle* readers - Celebrate National Day with exclusive dining deals!

## Sho Teppan

#B3-19 ION Orchard,
Tel: 6509-9969

**U Dining privileges for NTUC members - Free upsize with any purchase (upsize value worth $3.90).**

* Exclusive for Lifestyle readers - present this page and enjoy a complimentary plate of salmon sashimi worth $6.90 with every main course ordered.

Meaning 'small iron plate cooking' in Japanese, Sho Teppan lets you have fun cooking the meats yourself on an electric flat stove or the staff can serve you. This 57-seater comprises mostly counter seats, reminding us of the quick-dining vibe at eateries in Tokyo. However, it's airy and spacious enough not to leave your hair and clothes carrying the grilled smell with you. All teppanyaki dishes come with miso soup, salad and rice and we recommend that you try the signature dish **Wagyu Beef Teppanyaki** ($21.90). It offers 150 grams of US wagyu grade 7 sliced beef for stir-frying in a large pot along with onions, carrots and mushrooms. Non beef eaters can try the **Kurobuta Pork Teppanyaki** ($15.90), which we also love for its juicy, fatty bits. Goes especially well with miso garlic sauce. For **sukiyaki**, we were pleasantly surprised that the sauce is not as cloyingly sweet compared to other Jap eateries although the consistency is more watery. Apparently, it's tweaked to resemble soup stock since Singaporeans have a penchant for slurping it all up after their meal. Now that's thoughtful! Dip your choice of meat into the stock and enjoy.

## Love The World Soul Rock Bistro & Bar

30 Raffles Avenue,
#02-05 Singapore Flyer,
Tel: 6333-4117

**U Dining privileges for NTUC members - Complimentary non-alcoholic beverage (coffee/tea or soft drink) with any meal purchase.**

* NDP promotion - Seafood Laksa Pasta or LTW Chili Crab Pasta at $18.80++. Comes with free soup of the day and one glass of soft drink/coffee/tea.

Opened two years ago, this is one cozy place where you feel as if you can leave your burdens at the door and chill over a hearty Pan-Asian fusion meal. Try the **LTW Chili Crab Pasta** ($18.80) - a pleasing but tame alternative to the Singapore classic dish with mild sweet-spicy sauce made from Italian tomato sauce, chili paste, garlic and shallots. The accompanying mud crab may be small but its flesh is sweet and fresh. If you want more kick, the **Seafood Laksa Pesto** ($18.80) is an interesting mix of dry pasta with prawns, mussels, fish, and squid flavored with laksa spices and Italian pesto. For fowl play, try **Jumbo Bourbon BBQ Chicken** ($16). Half a bottle of bourbon as well as three types of BBQ sauce goes into the marinade and while you won't taste the alcohol, it actually enhances the smoky flavor of the BBQ sauce. Meatball fans can give the huge **LTW Cheesy Meatballs** ($9.80) a go. It's half beef half chicken and does not use soaked bread crumbs to make the meatballs taste moist. Wash it down with **Aloha Peach Smoothie** ($6.80) or the **Scent of Love** ($38 for six shots) - a cranberry vodka-based drink which comes in a quaint Chinese teapot with tiny teacups. Band nights (Wednesday till Saturday, 8.30pm onwards) are helmed by LTW's flamboyant owner Samuel, and there's Lindy Hop Night on Monday and salsa on Tuesday.

## Famous Crab King

31 Marina Coastal Drive
#02-07, Tel: 6224-3496

**U Dining privileges for NTUC members - 10% off food only**

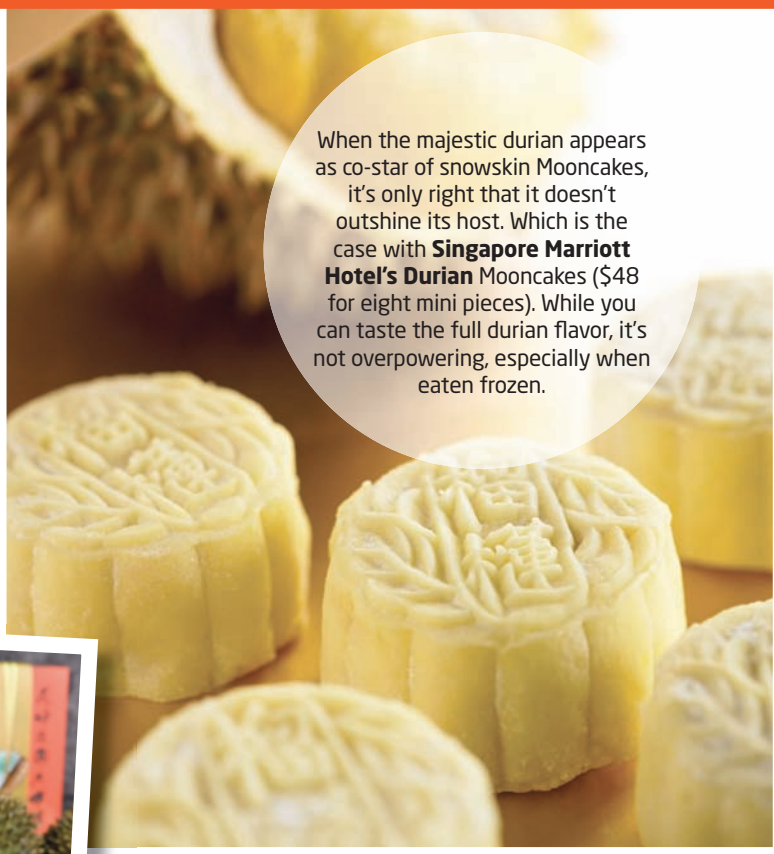
* Exclusive for Lifestyle readers - present this page and enjoy discounts for Live Sri Lanka Crab at $40++ per kg (UP $50++), or a three-course set (small-sized portions per dish but good for four to five diners to share) of Boiled Garoupa Fish Soup in Miso Sauce & Fresh Fungus, Steamed Live Prawn in Herbs & Wine, and Fried Live Clam in Sambal Sauce for $68++ (UP $88++). Promos run till Dec 31.

The panoramic view of Marina South Pier will put you in the mood for a good seafood meal at Famous Crab King. Start with a bowl of **Boiled Garoupa Fish Soup in Miso Sauce & Fresh Fungus**. Featuring chicken soup boiled for over five hours with a mix of fried and boiled fish slices, chewy king oyster mushrooms and tofu cubes, the result is a flavorful broth which will whet your appetite for the next few dishes. The **Steamed Live Prawn in Herbs & Wine** is a heady dish of tiger prawns slick in hua diao and rice wine, and the **Fried Live Clam in Sambal Sauce** has juicy, plump clams well-tossed with the fiery paste. Of course, a meal at Famous Crab King will not be complete without ordering their **Live Sri Lanka Crab**, cooked in different ways including the divine Salted Egg and Butter Cream, or perennial favorite styles Chilli or Black Pepper. You can also try having the crustaceans steamed in Chinese wine and baked in pumpkin cream, although this is somewhat of an acquired taste.

* Present this page with your U card or Uplus card to redeem exclusive *Lifestyle* offers - valid till 31 August 2010 unless otherwise stated.

# Over the MOON

**It's Mooncake and lantern time again. To save your waistline from expanding through multiple tastings, LEONG WAI KIT helps you decide which to buy by stuffing his face and getting the help of the whole office (amidst groans and cries for mercy).**



When the majestic durian appears as co-star of snowskin Mooncakes, it's only right that it doesn't outshine its host. Which is the case with **Singapore Marriott Hotel's Durian** Mooncakes ($48 for eight mini pieces). While you can taste the full durian flavor, it's not overpowering, especially when eaten frozen.

On your mark, durian lovers. **Peony Jade's Mao Shan Wang Durian Mooncake** – voted top durian Mooncake in 2009 – is back. But not for long, if you're not quick enough. It's easy to understand why the durian Mooncakes were speedily snapped up last year. The filling is so rich that the organic pandan snowskin is just the cover for pure durian pulp. $30.50 for two; $58 for four pieces.

The floury finishing on the top of the **Durian Mooncake** (from **The Cathay Restaurant,** price of Mooncakes not available at press time) has two purposes. One, it keeps snow skin Mooncakes intact, so they last longer after being taken out of the fridge. Two, it gives us an excuse to finger lick the D24 durian – you can taste the rich sweet-bitter flavor.

The fairly thick and chewy snowskin puts up a good fight for attention, with its ostentatious tenant: The **Mau Shan Wang Durian**. But it's all very healthy competition – the **Mau Shan Wang Durian Mooncake** from **Grand Park City Hall** is made using less sugar, but tastes just as yummy. $88 for four pieces.

## DURIAN, DURIAN

**You either love it, or hate it. But there's no doubt about it: The King of Fruits is a favorite mooncake filling.**

It's so easy to be over the moon with the **Goodwood Park's** signature **D24 Paste in Snowskin Mooncake** ($28 for two; $50 for four pieces). Fans of the thorny fruit would know that the 110-year-old hotel specializes in whipping up creamy rich durian puffs. The very same flavor is now replicated in its Mooncakes, only firmer to the bite.

# LET IT SNOW

**Every year, hotels and restaurants try to outdo one another with creative snowskin Mooncakes, in a culinary snowdown. Here are the ones which got our attention.**

If durian Mooncakes aren't to your liking, opt for **Goodwood Park Hotel's** cousin creation – the **Cempedak Paste in Snowskin Mooncake** ($28 for two; $50 for four pieces). Packed with sweet, chewy cempedak pulp, this offering makes for a good local treat and is almost as pungent as durian.

You might find yourself eating more than you intend to, with **Peony Jade's Mini Snowskin Kumquat Lemon Infused with Premium White Lotus Paste Mooncake.** How can you help it when the sweet white lotus paste gives way to a refreshing lemony aftertaste that makes you want to reach out for that "one last piece"? Appetite whetting. Those watching their diets, steer clear. $38 for nine pieces.

The latest hip flavor, salted caramel, has found its way into Mooncakes (**Mini Snowskin Mooncake With Salted Caramel Truffle**, $48 for eight mini pieces), after being featured in ice-creams and macaroons in recent times. In the same league as chili chocolate, it gives the tastebuds a good shakeup, only more pleasant. For an equally exciting venture, get a mini high with the **Mini Snow Skin Mooncake With Champagne Ganache Truffle** ($50 for eight mini pieces). Not exactly intoxicating but the creamy sweet truffle paste does end with a tinge of champagne. Perfect for chocolate lovers who want a semblance of mooncake. From **Jewel Artisan Chocolate.**

If you get your hands on **Fairmont Singapore's Mini Snow-Skin Champagne Truffle & Chocolate Ganache Mooncake** ($52 for eight pieces), you have an excuse not to share. Smack in the centre of smooth lotus paste is a crunchy piece of chocolate Ganache (which makes cutting difficult, but solo-eating a pleasure). Another yummy offering from Fairmont is its **Rum & Raisin Chocolate Truffle Mooncake** – a splash of rum makes eating Mooncakes a delightfully giddy affair.

Forget Chinese tea. Instead, bring on the cuppa and pair it with **COVA Pasticceria's Mocha Snowskin Mooncake** ($38.50 for four) – an offering that would please the sweet toothed. This pastry, sorry, Mooncake, reflects dutifully every ingredient in it: Coffee, milk chocolate, creamy Mascarpone cheese as well as hints of Kahlua and Amaretto.

**The Cathay Restaurant's Double Egg Yolk Snow Skin Lotus Mooncake** (price not available at press time) is by far the best snowskin Mooncake I've tasted in this lot. They aren't fancifully flavored – it's simply lotus paste, faintly salted yolk and thin, chewy snow skin put together. But this down-to-earth combi is so skillfully made, I give it two-thumbs up.

Want something really unusual? How about **Calamansi Cheese Snow Skin** ($$46 for eight mini pieces, from **Singapore Marriott Hotel**)? There's an outburst of sourness on your first bite, but you'll be rewarded with a sweet cheesy after taste. If this is too adventurous for you, go for the **Chocolate Brownie with Whisky Praline** ($48 for eight mini pieces) which is a sure win for the sweet toothed. Milky chocolate with a punch of molten whisky praline. Mmm, happy mid autumn festival, guys.

# BAKE YOUR DAY

**The fancy mooncakes are lovely, but if you just want traditional baked Mooncakes with a modern twist, these are worth considering.**

**Peony Jade's** popular **Flaky Teochew 'Oor Nee' With Single Yolk And Golden Japanese Pumpkin Mooncake** is a myriad of tastes that complement one another: Salty yolk + sweet pumpkin + earthy rich yam past = a yummy trinity ($27.50 for two; $50 for four pieces).

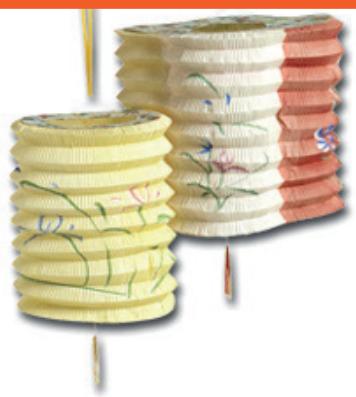
When Mooncake paste sticks to your teeth it means bakers use enough malt and less flour – a sign that tells you, you're not shortchanged where ingredients are concerned. **Peony Jade's Baked Premium White Lotus Paste with Macadamia Nuts & Single Yolk Mooncake** is one such. The low-sugar offering is not cloying but sweet enough. $23.50 for two; $45 for four pieces.

There is satisfaction in every bite of **Park Palace's White Lotus with Macadamia** (from $43 for four pieces) despite its low-sugar content. In fact, it is the non cloying white lotus paste – which is so mildly sweet you'll go for seconds – that makes this a winner. Suitable for vegetarians.

Just slicing these Mooncakes got me salivating already – the smoky-baked fragrance of **Xin Cuisine, Holiday Inn's Traditional Double Egg Yolk White Lotus Seed Paste Mooncake** ($63 for four pieces) smell as good as they taste. The lotus paste isn't too sweet, and blends well with the lightly salted yolk. Plus, the Mooncakes come in a pretty red handbag-like packaging.

For those who don't like sticky lotus paste, opt for **Swissotel Merchant Court's Traditional White Lotus Mooncake with Single Yolk And Macadamia Nuts** ($50 for four pieces) which are made to be healthier and less sweet.

You need an acquired taste to enjoy **Mooncakes with assorted nuts.** But **Singapore Marriott Hotel's** ($48 for four pieces) strikes that savory-sweet balance, in that the finely chopped nuts – including almond, peanuts and melon seeds – give off a roasty flavor, which complements the mildly sweet lotus paste.



## WHERE:

**Goodwood Park Hotel**
22 Scotts Road, tel: 6730 1867/8
Mooncakes will be available from Aug 10-Sept 22.

**Peony Jade**
Blk 3A Clarke Quay #02-02, tel: 6338 0305
Bukit Chermin Road,Keppel Club (Level M), tel: 6276 9138

Online purchase on www.pjmooncakes.com starts July 12 – September 21
Onsite purchase at 17 sales locations starts July 28 – Sept 22

**Jewels Artisan Chocolate**
Orchard Central, #02-31/32, tel: 6509 8998
Mooncakes available till Sept 22

**COVA Pasticceria**
290 Orchard Rd, #01-20A Paragon,
tel: 6733 0777
Deliveries available ($25 per location) till Sept 22

**Park Palace, Grand Park City Hall**
10 Coleman Street, The Mezzanine,
tel: 6432 5555
Mooncakes available at the hotel's outdoor kiosk and Takashimaya from Aug 26 to Sept 22

**Fairmont Singapore**
80 Bras Basah Rd, tel: 6339 7777
Mooncakes available from Aug 13-26. Log on to www.fairmont.com for a full list of Fairmont Mooncake booths

**Xin Cuisine, Holiday Inn**
317 Outram Rd, tel: 6731 7173

**The Cathay Restaurant**
2 Handy Rd, #02-01, tel: 6732 6623

**Swissotel Merchant Court**
20 Merchant Rd, tel: 6239 1848

**Singapore Marriott Hotel**
320 Orchard Rd, tel: 6831 4708
Mooncakes available Aug 18 – Sept 8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