

LIFESTYLE / DINING OUT

10 Tasty Dishes To Try In May 2017

The MICHELIN guide Singapore digital team goes on a monthly eating trail to bring you noteworthy new dishes from the city's latest openings and tried and tested restaurants.

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Highlights from this month's must-eats: Hotel restaurants get a new look and menus, a different way of savouring frog legs, and a new resident chef at Curate by Resorts World Sentosa.



Vidalia Onion Broth from The Black Swan (\$26)

French onion soup is usually served with bread and oozy cheese on top. At **The Black Swan**, Daniel Sia, newly-minted culinary director of The Lo & Behold Group, finds a new way to reinterpret this comfort food by adding creamy bone marrow flan to the sweet broth. The soup is made by first putting Vidalia onions from Georgia, US, in a pressure cooker to extract all the sweet essence, then cooked again with beef stock for a deep flavour. Black truffle and camembert toast on the side ups the luxury factor. A good, if not indulgent, way to start a meat-heavy meal at this newly-revamped chop house. *19 Cecil Street.*



Baked Lemongrass Charsiew Lamb Rib Loin from Jade Restaurant (\$23/person)

Following a revamp after nine years, **Jade Restaurant** reopens its doors with pretty new Tiffany-blue walls decorated with native bird species in vibrant colours. Also new are menu creations such as New Zealand lamb ribs, marinated with a house-made char siu sauce then topped with bruised lemongrass. The meat is then put on the grill and glazed with honey intermittently, resulting in sweet, tender meat perfectly balanced with crunchy red onions and pineapple on the side. *Level 1, The Fullerton Hotel Singapore. [Book here.](#)*



Wagyu Beef Nigiri Sushi from Me@Oue

Me@OUE, the restaurant which serves up Japanese, Chinese and French style cuisines has thus far been overshadowed by the restaurants that dot the CBD skyline. Not if executive chef Sam Chin can help it. He has recently taken over the kitchens to form a cleverly curated menu where the flavours and techniques of each kitchen flows seamlessly into its dishes.

One item not to be missed is the Kumamoto A4 wagyu beef nigiri sushi topped with a dollop of **sea urchin** served with a tataki of yakiniku, sliced onions and sesame leaves. It's the perfect way to savour the purity of the beef in all its mouth-watering decadence in two cuts: the rib cap for the sushi and the rump for the tataki. One caveat? The item is off the menu and supply is limited so call in advance to check if the cuts required are still available before you make your reservation. *50 Collyer Quay, OUE Bayfront.*

RELATED: [The difference between Japanese and Australian wagyu](#)



Crispy Golden Cauliflower from Manhattan (\$14)

Manhattan bar is well-known for its glitzy drinks and gorgeous New York-style interior. Its first total menu revamp since the bar opened in 2014 now brings delicious bites to match the strength of its drinks. Sous chef Mus Anesrif, who has been overseeing Manhattan for the last few months, brings his Moroccan roots to the fore in these new dishes. This means lots of scrumptious dips and sauces, be it for a bowl of kettle chips or a dish of meatballs. We like a creamy cauliflower mousse best, peppered with crisp florets, pine nuts and crunchy pomegranate seeds that pop with sweetness. Generous shavings of blue cheese add a dimension of richness to this dish. It's a tasty and satisfying combination when eaten all at once - and a hearty enough bite to hold up against a good cocktail, or two. *Level 2, Regent Singapore*



Photo credit: John Heng

Frog, Yolk & Logan from bistro November (Part of an 8-course set dinner at \$78++)

There's nothing like a foreign chef let loose in our wet markets, and the latest to brave the smells and fierce local aunties is Australia-born John-Paul Fiechtner. Fiechtner began his market hunt late last year when he opened Thirteen Duxton Hill, but its sudden closure led him to find temporary abode at new concept **bistro November**. The pop-up takes over the space occupied by Restaurant Ember under the Unlisted Collection Group. Here, the menu changes depending on Fiechtner's market finds, but a standout dish we tried was the frog leg tempura. Fiechtner shows how there's more to be done with the chicken-like meat than just put it in congee; instead, the shredded white meat is covered in a crisp tempura and served on longan leaves with a sugar-cured yolk and an intense frog liver pate under his creative direction. *50 Keong Saik Road.*

SEE ALSO: Former Ember chef Sebastian Ng opens a new restaurant.



Bruschetta Triumph of the Sea From Atlas (\$28)

Think bruschetta and the idea of chopped tomatoes on bread comes to mind. At swanky spot **Atlas Bar**, chef Daniele Sperindio gives this humblest of snacks a luxe spin by plating up blue prawns lightly touched with soy that's interlaced with orange zest and pomegranate seeds on sourdough. This is then topped with sea urchin to round the dish off with some creaminess and a good umami kick by way of osietera caviar. It's a delicious combination that's as beautiful to behold as it is inspired and the perfect finger food to match the grandiosity of the space. *Lobby, Parkview Square.*



Boston Lobster with Tomato and Ginger from Curate's Five-Course Tasting Menu (\$158++)

Curate has a **new resident chef** who hails from all the way in Munich but his penchant for Asia's food and culture has brought him upon our shores. The dishes he serves are inspired by his travels in the region, adopting not just flavours but aspects of the region's dining culture. Take for instance how each meal begins with six different amuse bouches meant to invoke the feeling of dining on dim sum. Dish-wise though, don't miss the Boston lobster with tomato and ginger served in a coconut broth that would remind you of a soul-gratifying tom yum soup. The flavours are robust and the lobster is perfectly cooked until it's juicy and succulent. *Level 1, Forum, Resorts World Sentosa.*



White Asparagus with Hollandaise Sauce from Culina Bistro & Wine Bar (\$25)

White asparagus, that Spring delicacy so loved for its crunchy texture and slight nuttiness is in season and at **Culina**, the prized ingredient is served simply so nothing else distracts from its beautiful natural flavour. This is done by first blanching the white spears then spooning hollandaise over for a touch of creaminess. The entire assemblage is lifted by a sprinkling of chopped chives and purple endives which add a bitter dimension for overall balance. #01-13, 8 Dempsey Road.



Honey Lemon Chicken from The Carvery's Hearth and Heat Buffet (\$52++, \$62++)

If you're one to go weak-kneed at the scent of smokiness and charred bits then **The Carvery at Park Hotel Alexandra** is a must visit. From now till 30 June 2017, the restaurant at the roof of the hotel has a buffet service called **Hearth and Heat** every weekend where a custom-built Argentinean grill that harnesses hickory and mesquite wood is used to cook up gorgeously charred meats. The ingenious contraption gives the chefs full control over the heat by way of height-adjustable platforms. Of these, the honey lemon chicken is our choice pick as the combination of flame-licked honey on crisp chicken skin results in a caramelisation that's wholly unforgettable. *Level 7, Park Hotel Alexandra.*



Wok-Fried Prawn with Dragon Well Tea & Slow-Cooked Lobster from Jiang-Nan Chun (part of a 6-course seasonal menu from \$138++)

It's all good and well to tuck into unadorned fresh seafood, but the team at [Jiang-Nan Chun](#) are dressing their catch with lovely flavours. Fresh prawns are wok-fried with dragon-well tea leaves for a lovely smokey flavour, combined with the rich juicy flesh of slow-cooked lobster. A bed of poached apples add some crunch for texture, and the entire dish is tied together with a tangy yuzu dressing.

Level 2, Four Seasons Singapore.