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## The Boathouse National Day Celebrations



Enjoy a four-course dinner from Executive Chef Jonathan Koh, which starts with complimentary mise-en-bouche, which varies from day to day depending on the produce that Chef Koh can get. Terrine of game, which comprises of rougie foie gras, bresse pigeon, smoked challan duck breast and landes poulet, is the first course for dinner. This moves on to Australian barramundi, grilled with an autumn cassoulet of truffles, radishes, carrots, and potatoes from French farmer Joel Thiebault, who supplies to Michelin star restaurants.

The challan duck breast is served as a main, slow-cooked till tender and served with poultry bolognaise and jus de brun. And just before the fireworks start, indulge in the caramelized apple savarin - stuffed apple served with ice cream for a homely end to the meal, just in time to catch the climax of the celebrations.

Boathouse opens at 5pm for drinks, with dinner at the [prel.ude] rooftop bar around 7 to 7.30pm. Dinner is priced at \$188++ and includes freeflow house wines, draft beers, soft drinks and juices till 9pm. There will also be a live screening of the National Day Parade.

[prel.ude] is at Boathouse, #03-01, 3 Fullerton Road, Tel: 6538 9038 or email [enquiries@boathouse.com.sg](mailto:enquiries@boathouse.com.sg)

## The Dining Room National Day Celebrations



For the month of August, The Dining Room at Sheraton Towers is offering a 46 per cent discount off their buffet (on adult prices), to celebrate National Day.

Take in the cascading waterfalls that surround The Dining Room as you indulge in their weekday buffet lunch featuring more than 46 different local specialties like laksa, hokkien mee, and chicken rice. But for those who want a touch of the west, they also have western delights and a selection of seafood on ice.

The buffet is priced at \$46 (before discount) for adults and \$25 for children. Discount is applicable to Singaporeans only.

The Dining Room, Sheraton Towers, 39 Scotts Road, 6839 5621.

## TWG Singapore Breakfast Tea



TWG, the iconic Singapore artisan tea brand, is paying tribute to the nation with their signature Singapore Breakfast Tea, first launched in 2009, offering two delectable versions of the tea in the form of the Singapore Breakfast Iced Tea and the Singapore Breakfast Ice Cream.

The Singapore Breakfast Tea is a rich mix of sweet and spicy, and embodies green teas, black teas, a rich vein of full-bodied vanilla and rare spices. First inspired by the vivid history of our island nation, it also complements the increasingly refined gastronomic palates of Singaporeans.

As a revitalising interpretation, especially in our hot weather, the Singapore Breakfast Iced Tea is perfect during a refreshing afternoon break. The ice cream, available only at TWG Tea 'On the Bridge' in Marina Bay Sands, is a creamy edition of the finest black and green teas, accented with rich *pain d'épices*, and is a luxurious indulgence.

TWG Tea Salon on the Bridge is located at The Shoppes at Marina Bay Sands, B2-89/89A, 2 Bayfront Avenue. 6535 1837. Other salons are also located at Republic Plaza, Ion Orchard and Takashimaya.

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ASK THE EDITOR

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The season for white asparagus is generally from late April to 24 June. ...

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## Franco-Singaporean at Le Saint Julien



Chef Julien Bompard must be feeling patriotic towards his adopted hometown as he unveils his first-ever Franco-Singaporean menu for Singapore's National Day. The French chef puts his classically French cuisine through a local twist, incorporating hawker inspirations into items as quintessentially French as foie gras (which he pairs with sweet and sour sauce).

Available from 4 to 10 August only, other dishes include lobster bisque with laksa custard and cockles, gratinated sea urchin otah style with yellow wine sauce, and roasted skate (a type of ray fish) with a garlic and parsley crust in red wine sauce. Dessert finds a chilled sago soup of white peach with local kueh and a lychee sorbet.

The dishes are available a la carte or in a three to four course set menu, from 4-10 August.

Le Saint Julien is located at 3 Fullerton Road, #02-01 Fullerton Water Boathouse, 6534 5947 or email [restaurant@saintjulien.com.sg](mailto:restaurant@saintjulien.com.sg)

## Peach Blossoms Double-Boiled Soups



Nourish yourself with double-boiled Cantonese soups at Peach Blossoms, Marina Mandarin Singapore, between 11 and 24 July. The chefs have specially picked premium ingredients such as American ginseng, huai san, sea whelk and hasma to create size wholesome soups. These include double-boiled pork soup with apple and almonds, and double-boiled chicken soup with American ginseng and snow fungus.

Peach Blossoms, 6 Raffles Boulevard, Marina Mandarin Singapore. Tel: 6845 1118

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