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WHAT'S COOKING: DINING PROMOTIONS, CHEAP FOOD DEALS AND NEW RESTAURANTS IN SINGAPORE

By **DINESH AJITH**

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Pumpkin pillow gnocchi at Plentyfull

Looking for new food, pop-up menu items in restaurants, or cheap discounts in Singapore? We roll out the news fresh from the kitchen, week after week

Granted, there's tonnes to [eat here in Singapore](#) despite being an itsy bitsy [dot on the map](#). We're sure you can relate to the conundrum that plagues you every time you think about what you're gonna eat today, so we started this new weekly round-up. From new [dining promotions](#) to [cheap food deals](#), and revamped menus to the buzz on [new restaurants](#), this is what's cooking in Singapore this week.

Plentyfull makes eating clean in the CBD a breeze

Great food made from scratch is this new restaurant's philosophy, and its convenient CBD location makes #EatingClean a breeze, even when you're rushing during your lunch break. Plentyfull's market table luncheon spread follows a familiar format - Select a base, one protein and two or three sides at \$17+ or \$19+. But Plentyfull is more than just a quick grab-n-go lunchtime spot. The restaurant transforms into a modern brasserie for dinner serving up a la carte dishes like pan-fried farmed barramundi (\$32++), Pumpkin Pillow Gnocchi (\$24++), as well as vegetarian options like the gratinated aubergine (\$18++). Need to get some shopping done for that weekend get-together? Plentyfull is even home to a gourmet grocer, Little Farms, stocked with artisanal goods.

Plentyfull, 9 Raffles Boulevard #01-79/80, Millenia Walk, Singapore 039596. p. 6493 2997. Open Open daily 11.30am-10.30pm.



Treat yourself to an authentic Argentinean feast at boCHINche (via Facebook)

Feast on the finest of Argentine cuisine at boCHINche

We hope you're hungry in October, because boCHINche's Comilona Festival will see nine Argentine culinary trailblazers come together for a celebration of Argentinean cuisine. The nomadic food and wine festival will arrive on Singapore's shores on the 26th of October and run 'til the 28th. Make a reservation (limited seating), and head down to boCHINche for a curated five-course degustation menu that runs for \$150 (\$190 with wine pairing).

[BoCHINche](#), #01-02, 115 Amoy Street, Singapore 069935, p. 6235 4990.



A mod-Sin collaboration you'll certainly want to try (Photo credit: A Noodle Story & Moosehead via Facebook)

End the night with mod-Sin nosh at Moosehead

Hankering for a steaming hot bowl of noodles after hitting some of Telok Ayer's award-winning bars? The folks from Moosehead will be collaborating with the hawkerpreneurs behind A Noodle Story for Moosehead's inaugural Supper Series. A Noodle Story's famous wanton mee-inspired ramen will be reimagined with the input of Moosehead's Chef Seumas, with a little help from Moosehead's special charcoal-fired Inka oven! Talk about an undeniably mod-Sin way to end your night; who knows what to expect?

[Moosehead](#), 110 Telok Ayer Street, Singapore 068579. p. 6636 8055. Open weekdays 12pm-2.30pm 6pm-10.30pm, Sat 6pm-10.30pm. Closed on Sun.



There's no shortage of places to find a perfectly crafted cocktail in Singapore (Photo credit: Manhattan Bar via Facebook)

Three Singaporean bars clinch spots on the World's Best Bar list

There's no disputing Singapore as a country obsessed with cocktail bars. After all, Singapore has always been on the radar of the renowned World's 50 Best Bars list. And as revealed in the official awards ceremony in London, it seems that we not only have one cocktail bar on the lauded list, but three! Leading Singapore's cocktail ambassadors is none other than Manhattan Bar, the ritzy, 1920s-inspired hotel bar at #11. Two other local institutions made the list as well – the crowd favourite 28 Hong Kong Street came in at #14, followed by speakeasy, Operation Dagger, at #21.



Zafferano returns for Singapore Restaurant Week in October

Singapore Restaurant Week is back!

The concept is simple (yet sophisticated) enough: over a hundred fine dining restaurants participate in this foodie affair from 22 to 30 October, offering three-course set lunches and set dinners at \$28+++ and \$38+++ respectively (or \$40+++ and \$58+++ if the resto's bagged a prestigious DiningCity Star). Find out more in our [Singapore Restaurant Week feature](#). Bookings open next week! [DiningCity's 13th Edition of Singapore Restaurant Week, 22-30 October](#). Click [here](#) for the full list of participating restaurants. All bookings can be made from 26 September at [this website](#).




UNA's new Executive Chef, Antonio Oviedo, introduces dishes like the paella de chorizo y habitas (Credit: UNA)

Spanish restaurant UNA welcomes a new Executive Chef

Having honed his culinary chops at high-end establishments such as Binomio and Iggy's, Antonio Oviedo now holds the honour of being the new Executive Chef at this One Rochester hideout. Tapping into his Spanish heritage and past work with Michelin star chefs, Chef Antonio unveils mouthwatering creations like the coca de higos y foie con vermouth (crispy Spanish flatbread with vermouth reduction, topped with grilled figs and foie gras), and paella de chorizo y habitas (chorizo paella with fava beans and saffron served with aioli). Date night inspo, anyone?

[UNA at One Rochester](#), 1 Rochester Park, Singapore 139212, p. 6773 0070.

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DINESH AJITH

is a pop culture junkie with a penchant for puns, alliteration and witty one-liners. When not watching Blade Runner for the millionth time, he can be found perched over a bowl of bak chor mee at the nearest coffee shop.

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