

# expat LIVING

## CHRISTMAS

Competitions & Gifts

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## GUAM & CUBA

WIN!

A HANDBAG & GOODIES WORTH OVER \$900

Home

# Entertaining

## What's NEW WELL Seasoned

The Japanese honour each season with a new menu, and at Inagiku, Chef Shinji has created an amazing winter *kaiseki*: nine courses of carefully selected delicacies include sea urchin with wasabi, braised angler liver, sashimi of red snapper, *teppanyaki* beef tenderloin or sirloin, a divine broth of winter radish and wheat cake, and many more. Available until 15 December. \$300 per person. **Inagiku, Level 3 Fairmont Singapore. Call 6431 6656.** ▶



## Shucks!

French oysters, baby spin lobsters, whole *foie gras* with brioche and red wine sauce, and roasted pigeon with polenta and black truffle are just a few of the tastes on the Harbour Grill & Oyster Bar Christmas Day demi-brunch menu. \$140 includes one glass of champagne. **Hilton Hotel, 581 Orchard Road. Call 6730 3332.** ▼



## Oh Oh Oh!

The Big O has opened a new outlet at the Paragon with more pizzas, pastas and sinful desserts. Although we're not sure what the "O" stands for, we want whatever *she* had! **#B1-08/09 Paragon. Call 6836 1495.** ◀

## Barbecue Under the Stars

Tuck into an all-you-can-eat grilled meat and seafood barbecue at **Brunch** on 24 and 25 December (\$68 or \$88 including a free flow of wine, beer and sodas; \$28 for children under 12 years). **Brunch, Level 4 of the Pan Pacific Hotel. Call 6826 8240.** ▶



## Ooodles of Noodles

We're not usually ones to advocate the consumption of instant noodles, but this purple wheat variety from Koka contains age-defying antioxidants (almost as many as blueberries) and tastes rather delicious, too. **Available at leading supermarkets. \$2.30.** ▶

