



#### BUBBLING OVER

The Mushroom Pot opens its second branch at Orchard Point. Situated on the fourth floor of OG, the feel here is dramatically different from its older sister at Stadium Waterfront—the bright orange accent gives a sense of pace. While items such as crispy squid with wasabi sauce and mushrooms fries are available at both restaurants, there are some dishes that are exclusive to each. The mushroom hot pot is, of course, also available at both, but the paper steamboat, either with beef or cod, is the unique province of The Mushroom Pot at Orchard Point, and is an individual serving. Together with the Cha Shao Tang Mian—a soupy noodle dish with barbecue pork, the menu offerings at this outlet are meant to serve quality food at a pace that will get you out the door with time enough for more shopping. Of course, lingering and grazing is also possible in this all day dining place. —Anne Loh.

*Mushroom Hot Pot Orchard Point, Level Four Orchard Point, 160 Orchard Road, tel: 6733-9910*



#### EAT IT ALL UP

Suddenly, one finds food festivals all over the place: we now welcome two other food festivals—the Singapore Food Festival, and the Hong Kong Food Festival.

The new Singapore Food Festival (island-wide from 1-31 July) promises to be bigger and better. Apart from banquets for you to feast on the best of local cuisine, there are also cooking classes such as the Great Raffles Cook In at Raffles Culinary Academy, and workshops such as that conducted by Sylvia Tan, on vanishing street foods of Singapore. Also join in the food trails conducted by the National Heritage Board, where professional heritage guides will educate you on the individual customs and heritage of the Arab, Hainanese and Eurasian food cultures.

While indulging in the best of Singaporean fare, also treat yourself to the culinary delights from Hong Kong. With their partner Cathay Pacific Airways, The Fullerton Hotel will bring in guest chef Frankie Yim for the Hong Kong Food Festival (1-10 July). The chef, with more than 18 years of experience under his belt, will present à la carte and set menus for lunch and dinner at Town Restaurant. Expect to see classic favourites like braised shark's fin soup with Yunnan ham and bamboo pith; stir-fried scallops and cuttlefish with XO sauce; and wok-fried grouper with celery and cashew nuts.

For more information, visit [www.singaporefoodfestival.com](http://www.singaporefoodfestival.com).  
Town, The Fullerton Hotel, 1 Fullerton Square, tel: 6877-8128

