

TAKEAWAY YU SHENG

Pearl River Palace

Order your yu sheng and other Lunar New Year goodies like yam cake, glutinous cake and ingot-shaped lotus seed paste pastry from 5 January to 5 February at the takeaway counter.

For the yu sheng, you have a choice of Salmon or Ikan Parang with vegetables, melon pickles, crispy "Fatt Choy" and Frutti Plum Sauce. Prices: \$38 nett (small); \$ 68 nett (large); \$10 nett (additional fish).

■ Suntec Singapore

Tel: 6332 9733 or 6825 2076



Paddyfields

How about having yu sheng with a difference? Try the Thai-style yu sheng which uses either salmon or abalone and fruit like mango, papaya, white radish. It's served with a Thai-style sauce as well. The Prosperous Deluxe Thai-style Yu Sheng is available from 23 Jan to 5 Feb.

■ 368 Alexandra Road

The Copperdome, Anchorpoint

Tel: 6472 3833

LingZhi

Well known for its vegetarian fare, it should come as no surprise that this restaurant will be serving vegetarian yu sheng. Konnyaku jelly, popular with kids and adults alike, is a substitute for the fish, and it's mixed with colourful vegetables like white and red carrots, green radish and enoki mushroom.

Available from 19 Jan to 5 Feb.

■ 541 Orchard Road

#05-01 Liat Towers

Singapore 238881

Tel: 6734 3788

Cherry Garden

From 16 January to 5 February, you can select from three types of yu sheng (salmon, tuna and abalone) and other Chinese New Year specialities from the Festive Counter at Cherry Garden. The yu sheng starts from \$38 for a small serving to \$98 for a large one. Extra servings of fish are charged separately. Other goodies available here are the Imperial Baked Chicken ((48); Braised Pork Knuckles with Dried Oysters (\$48) and Barbecued Peking Duck in Two Flavours (\$60).

■ The Oriental Singapore

5 Raffles Avenue Marina Square

Tel: 6885 3538

Tung Lok Seafood Gallery

The Bountiful Harvest Yu Sheng is available from 5 Jan to 5 Feb. This dish contains a myriad of vegetables and fruit, including golden mushrooms, radish, carrots and pomelo. You have a choice of salmon, abalone and lobster. The special plum sauce that is sprinkled on top has a fruity flavour that is – thankfully – not overly sweet. Prices are affordable: \$42 (medium) and \$72 (large).

■ 2nd Floor, Blk B

1000, East Coast Parkway, Marine Cove

Tel: 6246 0555

The Paramount Restaurant

Part of the Tung Lok group, this East Coast restaurant also offers the Bountiful Harvest Salmon Yu Sheng as a takeaway if you're planning to toss for prosperity at home or in the office. Priced at \$38 (regular) and \$68 (large), it is available from 21 Jan to 5 Feb.

■ 30 East Coast Road

#01-01/02/02A/03

Paramount Shopping Centre

Tel: 6440 3233

Tung Lok Seafood Arena

For those living in the western part of the island, the Bountiful Harvest Salmon Yu Sheng takeaway can be had for \$38 (regular) and \$68 (large) from 20 Jan to 5 Feb.

■ 511 Upper Jurong Road,

#01-01 & #01-03/04,

The Arena Country Club

Tel: 6262 6996

My Humble House

Bored with salmon? Try the cobia (not cobra!) yu sheng here. This white fish with its firm flesh is known to be extremely flavourful, and it adds a punch to the other staple ingredients. Prices are not available at press time: Available from 16 Jan to 5 Feb.

■ #02-27/29 Esplanade Mall, 8 Raffles Avenue, Singapore 039802
Tel: 6423 1881

Kriston Food & Beverage

Delivered to you with disposable plates, chopsticks, napkins and trash bags, Kriston's yu sheng uses smoked salmon slices, on top of julienned vegetables, melon, mango and pomelo, sprinkled with crackers and peanuts. For only \$48 per set with a minimum order of two sets per delivery (delivery charge to one location @ \$10.00 waived with orders of three sets and above). Available from 12 January to 8 February. Early bird alert: order before 16 January and save \$5 per set.

■ Tel: 6744 6878

Fax: 6744 6820

Email: yusheng@kriston.com.sg

Web: www.kriston.com

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■ 44A North Canal Rd

Singapore 059300

Tel: 6538 7886

www.winebos.com

LUNCH DELIVERY

Fostrè

Lunching in the office can be a nutritious and balanced affair, with Asian, Western or Vegetarian bento boxes from Fostrè. At \$12, you can get Grilled Chicken Teriyaki, Tempura