

## FoodPicks

## Eunice Quek Food Correspondent recommends

**CHICKEN RULES THE ROOST**

Whenever I see chicken rice served in a restaurant setting, I always wonder who would order the dish besides tourists. After all, locals would certainly prefer to eat the dish at a hawker centre and at a cheaper price. But I do a double-take when I walk past Roost at The Centrepoint, as its kitchen houses an automated poultry-cooking machine – made in Singapore – called iKook.

The machine can cook up to 10 birds in less than 40 minutes and delivers consistently cooked chicken.

Choose from the menu of chicken-centric noodle or rice options, priced at a decent \$7.90++ for a noodle set or \$8.90++ for a rice set. Both sets come with a barley drink. It is not the cheapest, but still reasonable for the portion and its Orchard Road location.

My pick is the Yin Yang Chicken Rice (right), with both poached and soya sauce chicken. While I wish the pieces were thicker, the portion is still substantial and the chicken is perfectly tender, juicy and still slightly pink. The fragrant rice is not too oily.

I also get house-made chilli and ginger condiments and a bowl of soup – all neatly plated. I do wish the chilli was a tad spicier, but it is still flavourful.

Other dishes include chicken laksa (\$7.90), Ipoh kway teow soup (\$7.90) and more unique offerings such as chicken sushi (\$4.90) and crispy chicken rice balls (\$4.90).

**WHERE:** B1-17/18/19

The Centrepoint, 176 Orchard Road  
MRT: Somerset **OPEN:** 11am - 9pm  
daily **TEL:** 6909-0411

**INFO:** [www.facebook.com/roost.sg](http://www.facebook.com/roost.sg)

**DELICIOUS MATCHA CHEESECAKE**

My first encounter with LeTAO was three years ago in its home town of Otaru city in Hokkaido, Japan.

It was love at first bite as I sank my teeth into the lush Double Fromage – with a layer of unbaked cheesecake on top and baked cheesecake below.

The four-month-old LeTAO Singapore at Ion Orchard also sells the signature cheesecake (\$28), along with a variety of its cookies and chocolates.

And for a limited time only, there is also the new Matcha Fromage (\$35, above), which is made with Hokkaido cream cheese, Italian mascarpone and matcha from Kyoto. The matcha flavour is light, but not overpowered by the slightly tangy cheese layer.

The cake is best eaten by the next day and I don't think finishing it is an issue.

**WHERE:** LeTAO Singapore, B1-K7 Ion Orchard, 2 Orchard Turn  
MRT: Orchard **OPEN:** 10am - 10pm  
daily **TEL:** 8799-3551  
**INFO:** [www.letaosg.com](http://www.letaosg.com)

PHOTOS: GRAND COPHTHORNE  
WATERFRONT HOTEL, LETAO SINGAPORE,  
PAN PACIFIC SINGAPORE, ROOST