

☉ EASTER TREATS

Shangri-La's The Line is springing into Easter with its Easter Lunch on 4 April. To add to the festive cheer, diners get a half-bottle of Veuve Clicquot champagne and free-flow of Archipelago 'Xiang' beer, plus selected house pours for \$118 per adult. Teetotalers dine for \$98. On top of the international offerings from 16 theatre kitchens, diners can pick their own chocolate egg, while children under 12 receive a special Easter chocolate gift. The Line Shop is also offering irresistible Easter confections such as Roaring Rabbit Carrot Cake and classic favourites like Easter mushrooms, egg houses and chocolate bunnies.

www.sllw.com.sg



☉ GREAT SLURPS

Everyone loves ice cream and the latest creamery to open its doors is at Quarry Court. The second Marble Slab Creamery is housed in a colonial-style shophouse with plenty of seating for those slurping in as well as a take-out section for those who prefer indulging in private. The Creamery churns out fresh ice cream daily (14 percent butterfat, in case you were wondering), with a vast selection of flavours that are free of additives or preservatives. There's also a space for holding birthday parties and private events.

www.marbleslab.com.sg

☉ POSH PIZZA

It is certainly a unique way to offer pizza, but posh Italian cafe COVA's pizza set menu can be hard to resist. For the month of April, it is offering a three-course meal comprised of unique offerings like deep-fried pizza dough ravioli with foie gras and thick crispy pizza with carry sambosa sauce topped with sautéed prawns, bean sprouts and bird's eye chilli. Priced at \$42 per person, the menu comes with a COVA premium cake of the day, coffee or tea and a bottle of Minabrosa beer.

www.thetowermalaya.com



☉ NEW EATS

With the opening of the latest Din Tai Fung outlet at 2138 Somerset comes a selection of new dishes that are worth the trip. Top of the list is the fragrant pork with garlic which complees delicate slivers of poached pork wrapped around fresh cucumber sticks and swathed in a potent but incredibly tasty garlic sauce. There's also a miniature version of the signature xiaolongbao that pops easily into the mouth. To ensure the optimum ratio of broth to dumpling, a separate bowl of steaming broth is served alongside the petite buns.

www.dintai fung.com.sg



☉ MUM'S THE WORD

More than just celebratory meals for Mother's Day, the InterContinental Singapore is offering a special experience for mums. At the cookie baking class on 2 May, mothers and their children can learn to make delicious crunchy treats, assisted by the hotel's expert chefs. When the cookies go into the oven, participants head to the Lobby Lounge for a scrumptious tea that includes favourites like English scones and savoray rolls. Kids even get a choice of milkshakes.

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