

Festive Feasting

What better way to welcome the Lunar New Year than to take the spirit of festive feasting across at the Pacific Singapore **Edge**? Highlights of the feast include fresh seafood on ice, a whole roasted suckling pig served with Chinese sausage and crispy salt-baked (soft-boiled) duck feet alongside an assortment of festive sweets like yuzu cheesecake, raspberry chocolate soufflé and so full you can catch your breath. Dinner takes place from 12 to 11 February (\$188 per person) and 18 February through 3 March (excluding Tuesday 14 Thursday \$200) while lunch is on 16 and 17 February (\$75) plus 18 February through 3 March (excluding Sunday \$80). On 16 and 17 February, celebrate on the Sunday Champagne Brunch (\$188 and \$188 respectively) which includes free-flow champagne, wine and beer. For Pacific Singapore, Level 5, 1 Raffles Boulevard **(6336 6336)** edgeoffcoastholidays.com

Here's to Haggis!

Heads up: you can now get haggis, the national dish of Scotland, right here in Singapore! A savoury pudding traditionally made of lamb, oats, onions and spices, haggis is usually accompanied with turnips, mashed potato and Scotch whisky.

The oatmeal gives it a soft, crumbly texture similar to stuffing, as well as an earthy flavour. When combined with salt and spices, it has a spicy, rustic hint with a peppery kick. Vegetarian haggis and lamb haggis from family-owned Scottish producer Macsween are currently available at **Huber's Butchery**, 22 Dempsey Road. **6737 1588** | hubers.com.sg

