

Best Asian Restaurants Awards

BAGGING BRONZE



Putting a fresh spin on Cantonese classics

He worked as an apprentice for nine years before he was allowed to cook for customers.

Executive chef Tang Chi Cheung of Sky View Pavilion remembers that the first dish he cooked for a customer was a plate of fried beef hor fun.

The 65-year-old says in Cantonese: “The apprenticeship was gruelling, but seeing the chefs at work made me interested in learning to cook.”

Hailing from Guangdong, he went to Hong Kong at the age of 23 and found his first job as a kitchen apprentice in a Cantonese restaurant, gradually rising through the ranks to become a chef.

He came to Singapore in 1993 and joined Sky View Kitchen at the Singapore Flyer in December 2015. The restaurant opened in February 2016 as a casual dining restaurant, serving Cantonese-style congee, dim sum

and noodles. A year later, the management decided to expand the menu to include more Cantonese fare and renamed the restaurant Sky View Pavilion, offering a more upscale dining experience.

With the keen competition in the restaurant scene and many people being familiar with Cantonese cuisine, chef Tang says his challenge is to cook outstanding versions of classic dishes.

“We are not in a central location, so it is important to give our customers the best dining experience we can provide when they visit our restaurant,” he says.

He does this by putting his own spin on Cantonese classic dishes, such as sauteed lobster.

Live lobsters are used for the restaurant’s Sauteed Boston Lobster With Black Bean. Instead of the commonly used method of coating the lobster in cornflour before deep-frying it, he uses egg and a special mix of seasoned flour to coat the crustacean so it takes on a golden shine and remains crisp when served.

Kampung chicken, which is leaner and more flavourful, is used in another signature dish, Steamed Boneless Chicken With Ham And Vegetables.

“In the past, flavour, colour and serving the food at the right temperature were the criteria for a good dish, but now you also need to make a dish Instagram-worthy,” he says.

On the restaurant making the bronze winners’ list, he says: “It is not easy to win an award in such a competitive restaurant scene, especially since we are relatively new. We must now put in more effort as I hope we can win again next year.”



Executive chef Tang Chi Cheung (left) of Sky View Pavilion and his Sauteed Boston Lobster With Black Bean (above), which he coats in egg and a special mix of seasoned flour before deep-frying. PHOTOS: LEE JIA WEN, SKY VIEW PAVILION



Hedy Khoo

The bronze winners of The Straits Times and Lianhe Zaobao Best Asian Restaurants Awards were announced last Tuesday. Twenty-nine restaurants made the list. This is the second year of the awards, which celebrate the best in Asian dining in Singapore, and the winning restaurants are ranked in bronze, silver and gold categories.

Restaurants are judged on the quality of food and service, by a team comprising The Straits Times’ Life editor Tan Hsueh Yun, deputy

Life editor Wong Ah Yoke and food correspondent Eunice Quek, as well as Lianhe Zaobao food correspondents Marcus Yeo, Ng Chin Chin and Ng Yimin.

The silver and gold winners will be announced at an invitation-only gala reception at the Grand Hyatt Singapore on April 16. The annual awards programme is part of a year-long gourmet festival, Asian Masters. The festival is organised by Sphere Exhibits, a wholly owned subsidiary of Singapore Press Hold-

ings, and food and beverage consultancy Poulouse Associates.

The Sunday Times speaks to three restaurants who made their debut on the list of bronze winners.

hedykhoo@sph.com.sg

• For more information, go to www.asianmasters.com.sg