

WATZUP?

EAT OUT

Making it special

Fostre promises catering that's out-of-the-ordinary

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LAVISH party plans with great food are best left to the experts – unless you're a master chef with a team of 20, who can orchestrate a gruelling kitchen act and come out looking fresh and worry-free!

The rest of us mere mortals are only too delighted for the existence of caterers, especially good ones who bring tasty ideas to the dining table.

The executive chef at Fostre (pronounced Fos-ter) has a wonderful trick up his cooking sleeve – he turns familiar dishes into creative presentations with wonderful flavours.

Having worked in the kitchens of well-known names

like Shangri-La Hotel and Traders Hotel, plus stints across Asia and Europe, Chef Toh Thian Ser's catering creations combine the best of taste and visual appeal. For example, *nasi lemak* is given a snack-size treatment, complete with a banana leaf wrap. The *sambal* tastes great and the portion makes it ideal as part of a larger buffet.

The newly-launched Fostre is a subsidiary of Stamfles Food Management Pte Ltd, an operator of cafeterias and food courts in Singapore. Fostre's menu of services include catering for corporate and private gatherings – weddings, parties, cocktails, corporate functions, barbecues, baby showers ... you name it, they'll cater for it.

One of the company's unique offerings is the *Bento* menu. Packed in a convenient box, the *Bento* meals – which change daily – offer tasty treats such as honey-glazed ginger chicken, Hainanese chicken curry, marinated lamb chop with pepper sauce and *you tiao* with calamari paste and tartare sauce. Normally priced at \$12 each, the company is offering the meal at \$8 till Oct 3.

Fostre is also online at www.fostre.com where you can take your pick from its many menus. Orders can be made by telephone (6288 0133), fax (6282 0133) or e-mail.

Apart from food, Fostre extends its expertise to creating the mood you're looking for. The team from the company



You can expect Fostre to come up with creative ways to present their dishes, even familiar ones. — TODAY photo by Wong Khing Chong

will do the entire set-up – linen, cutlery, sound, lighting and decorations. An elegant table setting with a sprinkling of rose petals? No problem, says Fostre. After all, the company has even done a 70kg baby calf on the spit for an outdoor barbecue party for 6,000!

Prices for the different menus start from \$6 per per-

son, with food ranging from Asian to international. Some of the items that will add a definite pizzazz to any gathering include marinated raw salmon flavoured with soya and shallot sesame oil and roasted striploin of beef with black pepper sauce.

Fostre definitely looks serious about making sure you have great fun at your gathering!