

Winter Warmth

CHRISTINA KO finds a selection of spots perfect to put fire in your belly during the cold months

BRUNCH MUNCH

It's available year round, but St Betty's weekend specials hit the spot best when you're bundled up in layers. Saturday afternoons, there's a sharing portion of a Wagyu beef and mushroom short crust pie, then bread and butter pudding with vanilla ice cream to finish. And on your day of rest, what else is there room for but a Sunday roast, a Josper-roasted grass-fed Australian Angus sirloin served with confit of Chinese cabbage and Japanese bacon, crushed root veg, roast potatoes, Yorkshire pudding, horseradish cream and gravy. A rhubarb and apple crumble is your

warm finish.

PRESTIGE PICKS: Everything. Seriously, we'd come every Saturday and Sunday if we could.

HOT TO TROT

There's a conviviality associated with hot pot that's perfect for cold winter nights. A favourite for us is Megan's Kitchen, which offers twists on the traditional without going too far. Bases like Sichuan spicy tofu soup or coriander and preserved duck egg soup are there for lovers of convention, but there are atypical broths such as the tomato and crab soup in soufflé finish topped with a

cloud of egg white, or the tom yum koong cappuccino, to be devoured before the cooking starts. Our recent discoveries are the French onion and duck soup, and the fresh lobster borscht soup, which imprint divine flavour upon items cooked in them, whether that's the \$1,388-a-plate A5-grade Kobe sirloin slices; the Italian ham, black fungus and pork dumplings; or a dish of porous iced tofu.

PRESTIGE PICKS: The deep-fried dough with shrimp paste is a must, and while you're waiting for your pot to simmer, fried diced tofu in salty egg yolk paste is a popular pre-game snack.



DISHES FOR HOT POT AT MEGAN'S KITCHEN. OPPOSITE: SUNDAY ROAST AT ST BETTY'S