

惊喜菜单

# Holy Crab, Batman!

There's something elegant and vibrant that resonates when you arrive at HolyCrab, located at the Arcade at the Capitol Kempinski. A two-storey restaurant, it's distinct appearance is something you cannot miss: giant crab legs arranged above the alfresco area of the restaurant, acting like an archway. It's a memorable sight, and it's the beginning of the great experience at HolyCrab.







**pg064** 1. green mumba **pg065**, *clockwise from left* 2. fucking hell pale lager, limerick, iF U C KAY Cabernet Sauvignon, IGT Lazlo, Italy 2012, Layer Cake Vintage Chardonnay, California, USA 2017 3. Chef Elton Seah 4. crabtree & evelyn



**HolyCrab** 13 Stamford Road, #01-85, Arcade @ The Capitol Kempinski Hotel, Singapore 178905 | Tel: (65) 8444 2722



## 老戏院旁的打卡圣地

喜欢在有故事的地方用餐，因为环境真的能改变用餐的心情。疫情之前，没人会想过到外用餐也是一种“奢侈”，但因为曾经失去，才会珍惜眼前的拥有。从去年的阻断措施开始，一直到慢慢的恢复社交活动，今年五月又再一次收紧了我们所谓的放宽限制，这一路走来餐饮业的起起落落确实很不容易。但我们也看到有许多业者是越战越勇。

今天很开心带你们来到在新加坡著名地标开设的一家餐厅~HolyCrab。优秀的主厨兼老板余教煜负责让食客有视觉和味觉的享受，而侍酒师陈是怡就负责让食客有完美的饮料搭配。

我们先来看看菜肴方面，HolyCrab怎

么会少了主菜~螃蟹！教煜师傅分享到现在新加坡许多地方都有卖辣椒螃蟹，但是太多的辣椒螃蟹有时候也会让食客不知要选吃哪家！所以为了创新，为了脱颖而出，师傅用了许多年的时间研发出不同口味的螃蟹来满足食客的味蕾。这次师傅用了绿色叁巴，还有青辣椒来代替我们常吃到的红色酱汁的辣椒螃蟹，我吃了之后发觉口味更带劲，更有让你的舌头有跑一百米的冲刺感，真的非常“够力”！

喜欢称自己是满场飞的侍酒师是怡精灵就为我们预备了四种不同口感的酒精饮料来搭配。在这里用餐，你享受的不单是食物和美酒，还有那抹不去的幸福时刻。志偉





Led by **Chef Elton Seah and Magic Faerie Joy**, the team at **HolyCrab** is dedicated to bringing a gastronomic feast between you and your friends. It's a treat not just for the mouth and lips but also the rest of the other senses: sight, touch, smell, and even hearing. The move to the new location was motivated by two things: the HolyCrab team seeking a larger location from their previous digs in Bugis, and an invite from the Arcade at Capitol Kempinski to join them as one of their tenants. "There are German, Italian and American Tapas restaurants at the Arcade, but they wanted a local injection which was the reason why they wanted us to come in," Chef Seah explains. "The heritage factor near the Capitol Theatre also helps, and the air-conditioned al-fresco is a huge bonus," adds Ms Joy. It also helps that the kitchen at their current location is perfect for their current menu. Chef Seah and his team have created a menu that celebrates not just the crab dishes, but also dishes popularised in the ModSin way, made with something regularly cited by others when it comes to judging good local cuisine: Wok-hei.

The entire feast starts when you sit down and read the menu, which serves up many crab dishes that boost names such as the oOoOtak Crab, the Orgasmic Crab and the Black Panther Crab amongst the more conventionally and familiar crab dishes available, totalling 12 altogether. A stand out, of course, happens to be the Green Mumba, a take on the more conventional red chilli crab using green chillies instead. The result of months and months of research and development, the dish presents a two-fold solution guaranteed to stand out amongst competitors: a memorable dish that is different both in visuals and flavours, and one which hasn't

been attempted by others before, making Chef Seah's creation the first to do so. "Red chilli crab is far too common, and many people would have their own preferences, from the restaurant in their kopitiam downstairs to the established restaurants such as No Signboard," he muses. "With the Green Mumba, there's no taste reference. You either love it or you don't." Luckily for the team, there has been overwhelming enthusiasm for the crab dishes. His non-crab related items are also up to the challenge of filling the stomachs of hungry

diners, such as the Capricorn (corn kernels coated in salted egg and deep fried) and the Oriental Bacon (pork belly deep fried in prawn paste), two starters that garner much debate by diners because they cannot agree on which one they like better. Crabtree and Evelyn, a dish that incorporates a chargrilled broccoli 'tree' that stands up on a plate surrounded by crabmeat in a velvety, milky gravy. The Cow Peh Cow Bu (a tongue in cheek pun on the popular Hokkien swear) is sous vide beef ribs with a Moroccan/Middle-Eastern spice rub. With a nice sear on the outside, the board is decadent.

The drinks available at HolyCrab are also in line with the humour HolyCrab employs in their menu. For the more casual diner, Ms Joy brings out bottles of Fucking Hell, a German Pilsner that makes a great conversation starter, as well as a great accompaniment to starters that she has available. Wines available as house pours that meets her exacting standards include The Layer Cake Virgin Chardonnay from California and the If You See Kay red blend. "I'm not a wine snob, but I detest if I go to a restaurant and taste a house blend that's not up to the standards I'm used to," she says. It's this attention to detail and lack of compromise that she, along with Chef Seah, make sure is employed in all of their dishes, even the non-crab ones. **CH**

**For one to have dinner at HolyCrab, you have to bring a few things: your sense of humour, your willingness to try anything once, your love for Singapore cuisine and lastly, your friends to have a great time.**

*top image 7. exterior of HolyCrab*



# CHEESE FROM THE USA

*World's Best Cheeses*



The United States is the world's largest producer of cheese--producing almost six million metric tons of cheese, which is more than France, Germany and Italy combined--and also the world's largest exporter of cheese. While that may sound surprising at first, it begins to make sense once you take in the whole picture: the United States is a veritable melting pot of cultures and cuisines, bringing together flavors and traditions from all over the world. Combine that with a robust dairy industry, international recognition, and an entrepreneurial spirit and you have the perfect recipe for a cheese industry that is one of the most respected in the world. With artisans all over the country creating the most diverse range of cheeses globally, the United States today is a force to be reckoned with.

## The Perfect Mix of Old World and Artisanal.

Cheese is produced in all 50 states, with Wisconsin and California leading in production. If Wisconsin were its own country, it would rank fourth in the world in cheese production. New York, Minnesota, New Mexico and Idaho also contribute heavily to the country's output of cheese. Each U.S. state has its own unique environmental and cultural characteristics that make the cheese it produces an important addition to the American cheese portfolio. Mozzarella and cheddar are the most popular USA Cheeses for export, but there are over 1,000 varieties to be found from coast to coast, including the American Originals, a group of cheeses that are quintessentially American, like the cream cheese on top of your bagel or the Pepper Jack on top of your cheeseburger.

In addition to Old World cheeses and the American Originals, artisan cheeses are also plentiful in America. From coast to coast, artisan cheeses are defined by their terroir, like the Point Reyes Blue, crafted on the picture-perfect California Coast, to the Hudson Valley Camembert, made in the lush green farmlands of New York State. The variety and craftsmanship of USA Cheeses has made the United States a prime source for cheese exports. Settlers from Britain and Ireland brought with them recipes for cheddar cheese and as early as the late 1700s, American-made cheddar was being exported back to England.





## Winning World's Best Cheese: Then and Now

Not only is the United States producing the most cheese out of any other country, but it is also producing the best cheese – just ask the judges. At the 2018 World Championship Cheese Contest, USA cheeses won 250 medals. At the 2019 World Cheese Awards, USA cheeses took home 131 medals including the coveted title of "World's Best Cheese." The lucky winner? Rogue River Blue, from Rogue Creamery in Central Point, Oregon took home the top prize, a first in U.S. history. The Rogue River Blue is aged for nine months and wrapped in Syrah grape leaves soaked in pear spirits--a new take on ancient traditions that is emblematic of the USA cheese making heritage, unbound by tradition. The cheese is described as "fudgy and rich" with notes of vanilla, truffle, and fig. Though utterly delectable, the Rogue River Blue was not the only great American cheese. Of the 84 top cheeses honored at the World Cheese Awards, seven of them were from the United States.

## Celebrating Major Festivities with Cheeses

Food is a fundamental part of the daily lives of Singaporeans. Here, people do not eat to live; they live to eat. Just like in the United States, recipes and dishes have been adapted over decades to incorporate local and international flavors. Like Americans celebrate Independence Day with outdoor cooking and grilling - think of delicious, melted U.S. cheddar on a hamburger patty - Singaporeans also integrate dairy in celebratory meals. For example, chefs and foodies alike have discovered ways to integrate cheeses into traditional Lunar New Year meals, including cheesy pineapple tarts and bakkwa (Chinese meat jerky). Locally, iconic Hari Raya Puasa and Deepavali dishes have also been prepared with cheese. Diverse varieties of kueh raya and cheesy naan or masala notably come to mind. From savory dishes like cheesy pork ribs to sweet pastries, USA Cheeses are at the center of celebrations here and abroad.

## Official Cheese Partner: World Gourmet Summit



This year, the USA Cheese Guild once again collaborated with World Gourmet Awards (WGA) as the Official Cheese Partner for the 25th World Gourmet Summit 2021. The partnership commenced with a highly anticipated Innovative Chef Challenge where talented chefs competed to produce a creative dish using a given selection of cheese varieties within a specified time limit.

Executive Chef Lee Boon Seng of The Spot impressed the panel of judges with his Chinese-style beef short ribs with Szechuan crumb served with deep fried sticky cheddar coffee beef "Bao" and Savoy cabbage Colby Jack dumplings. His artistic take on cheese in Asian cuisine won him the Innovative Chef of the Year Award. Following the contest, participants praised the unique and versatile attributes of USA Cheeses in the dishes they cooked.



## A Bright Future for USA Cheeses

A diverse group of cheesemakers inspired by time-honored traditions have created products that are some of the best worldwide - with the awards to show for it. And with some of the most rigorous safety standards in the world, Cheese from the USA is guaranteed to be healthy and nourishing for all Singaporeans. Innovation and creativity are at the heart of the USA cheese industry, which will only continue to grow in the coming years. Craftsmanship and passion have created world-class products that can be enjoyed alone, used in a variety of recipes, or paired with wine and beer.

We encourage you to discover the heritage and diversity of Cheeses from the USA.

### Official Cheese Partner of the World Gourmet Summit 2021



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