



Fat Cow marks 15 years with a S\$238++ six-course wagyu and sake dinner on 15 October

Description

Fat Cow turns 15 this month and is marking it with one six-course wagyu dinner at 7pm on Thursday 15 October, at S\$238++ a person with a five-glass sake pairing included. The [15th anniversary dinner](#) is at the Japanese restaurant's home in Camden Medical Centre on Orchard Boulevard, and reservations are required.

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Fat Cow's anniversary dinner pairs five wagyu courses with five sakes. Photo: Fat Cow

All the beef is Japanese wagyu from Kagoshima Prefecture. Five of the six courses are wagyu, each with its own sake, and the meal ends on a dessert without a pour.

The six courses

The courses run from vinegar and citrus-led plates to richer, sauced ones, with a different cut on every plate.

- Hanging-roasted wagyu rump with grilled eggplant, ginger vinegar and purple chrysanthemums, with Fat Cow's own Daiginjo label
- Carpaccio-style sous-vide flank finished with fresh wasabi, yuzu kosho and Tosa shoyu, with Mukyu Tenon Teppan Kimoto Junmai Daiginjo Yamada Nishiki
- Straw-seared wagyu inside skirt with sliced onion, chilli miso, chilli oil, garlic chips and chives, with Ayakiku Junmaigenshu Oidamai
- Kansai-style wagyu ribeye sukiyaki with truffle slices and homemade egg yolk sauce, with Fat Cow's Kimoto Junmai
- Charcoal-grilled wagyu flap claypot rice with maitake mushroom and donabe fat rice, with Kurumazaka Yamahai Junmai Daiginjo
- Homemade warabimochi with seasonal fruits



Straw-seared wagyu inside skirt with chilli miso and garlic chips, the third course. Photo: Fat Cow

The inside skirt is the loudest plate on paper, with chilli miso, chilli oil and garlic chips against the beef. The sukiyaki that follows swaps heat for truffle and egg yolk, and the claypot rice closes the savoury run

before the warabimochi.

What S\$238++ covers

S\$238 is the price before a 10 per cent service charge and GST. With both added, the dinner comes to S\$285.36 a person. The service charge applies to the full price, before any discounts or promotions.

The five glasses of sake are part of that price, not an add-on. There is one seating only, at 7pm, so this is a set evening rather than a dinner that can start late.

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Kansai-style wagyu ribeye sukiyaki with truffle slices and egg yolk sauce. Photo: Fat Cow

Fifteen years on Orchard Boulevard

Fat Cow opened in 2011 and is run by Commonwealth Concepts, and has since added a newer concept, MIYOSHI by Fat Cow. The straw-seared inside skirt and the Kansai-style ribeye sukiyaki are the two signatures Fat Cow chose to lead the anniversary menu.

Booking and getting there

Reservations go through Fat Cow's reservations page or on 6735 0308. The restaurant is at #01-01/02 Camden Medical Centre, 1 Orchard Boulevard, Singapore 248649. The nearest MRT station is Orchard Boulevard on the Thomson-East Coast Line.

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