



Laksa by Executive Chef Toh Thian Ser, Fostre

THE HUMAN TOUCH

Fostre
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Established in 2001, Fostre is a subsidiary of the food catering management company, Stamfles Food Management Pte Ltd. Since then, it has built a name for itself and acquired a prestigious clientele comprising multinational companies, statutory boards, embassies and even some hotels. While they have catered for various high profile events such as the President's Challenge Gladiathon in 2003, which saw more than 8000 attendees, Fostre is just as comfortable with catering for as few as ten people. Apart from taking care of your food and beverage needs, the company can also undertake the entire set-up: from providing linen and cutlery to arranging for sound and lighting systems. Other additional services include design for invitations and management of reservations. Going as far as to help clients source for artists and performers, Fostre really outdoes itself as a catering company!

What's on the Menu

From simple to the elaborate, the range of catered menus offered by Fostre all have one thing in common: balance. Their professionally tailored menus are like meals planned by a caring mother—the portion of vegetables to meats, sweets to savouries is always made just right for guests. For example, easy-to-handle foods are prepared for a children's party. The menus are diverse, ranging from elegant canapé spreads for cocktail receptions to bento boxes for busy executives taking a break during a long seminar.

With the belief that good food should not just delight the sense of taste, much emphasis is also placed on food presentation—even laksa can be served classy. Their laksa is in fact one of the most popular dishes, as is their baked mango crêpe: a sweet dish of oven-baked mango custard wrapped in crêpe skin and garnished with fresh fruits.

Who's in the Kitchen

Before joining Fostre, Executive Chef Toh Thian Ser was former executive chef at Traders Hotel and executive sous chef of Shangri-La Hotel, Singapore. With him leading their culinary team,

Fostre aims to offer fine Asian, Western and International cuisine prepared with the freshest ingredients, executed with finesse, and presented with flair and creativity. As Chef Toh says, "We want to offer our customers five-star cuisine even in a simple buffet at reasonable prices."

The mark of distinction

It pays to be a customer of Fostre. Orders placed online at www.fostre.com are awarded one point for every five dollars spent, and there are also redemption points and vouchers for referrals. During last Christmas and this Chinese New Year season, customers spending more than \$150 with Fostre were rewarded with catering vouchers. The objective of the reward system is to fulfil the company's commitment to "fostering relationships through food".

Area of Expertise

It seems like there is nothing that they cannot do, as long as you keep to the minimum of ten persons and maximum of, almost any number (judging by their ability to cater to 8000 at the President's Challenge Gladiathon)!

Tailor-made Menu

While there are set menus to choose from, customers can also create a unique menu from scratch. The entire menu can be changed according to their preferred cuisine type, or they can just request for their favourite dish to be added to the menu—there was even once when they spit-roasted a 70kg calf for eight hours at East Coast Park, upon special request!

Pre-cooked catered food versus à la minute dishes

To ensure maximum freshness, dishes are cooked as close to serving time as possible. Customers are also advised on the time period by which the food should be consumed so that they can enjoy the dishes at its best.

For pre-packaged foods, such as lo hei for Chinese New Year, special care is also given to provide detailed instructions on storage so that freshness is maintained.

There are also requests for chefs to cook 'live' at the function, and dishes served course-by-course; Fostre is able to accede to this request for group sizes ranging from ten to 500.

Strangest Request

There has not been any particularly strange request so far, and no matter what the 'special order' may be, "every request is treated with utmost respect." "We understand that customers often have certain dietary requirements or special requests to suit their event and guests. It is our job to make sure they have a successful event by trying to accommodate every request."

Clients most feared

No client is too difficult for Fostre, for they believe that communication is the key to everything, and makes it their responsibility to provide and get all necessary information.

"Even if a customer calls us 10 times a day to ask the same questions, we pride ourselves in offering a polite and quick response to all requests and queries."