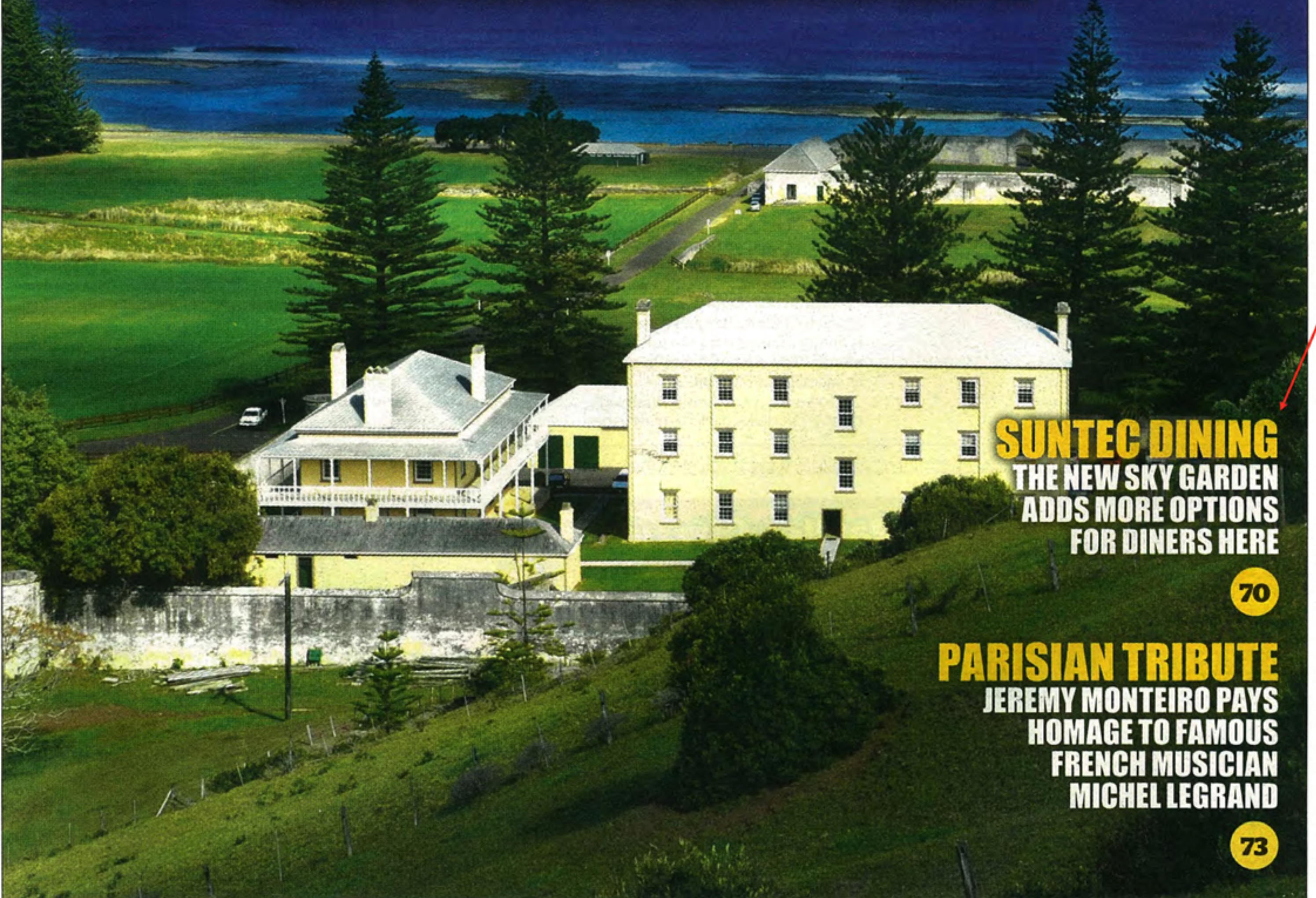




# IDYLIC RETREAT

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**SUNTEC DINING**  
THE NEW SKY GARDEN  
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# NOT YOUR GARDEN VARIETY

SUNTEC CITY'S NEW DINING ENCLAVE LOOKS TO ATTRACT CONSUMERS WITH ITS UNIQUELY DIVERSE LINE-UP

DON MENDOZA  
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Just when you thought diners here were more than adequately spoiled for choice, Suntec City has added 13 new restaurants to its already-diverse F&B stable, nine of which are new-to-market concepts.

The 13 make up the Sky Garden, a new 6,750-sqm dining enclave that crowns the mega mall's S\$410 million makeover. Situated on the third level between Towers 1 and 5, the area boasts views of the civic and cultural district on one side and the iconic Fountain of Wealth on the other.

The cuisines featured at Sky Garden have been selected to represent a broad selection that stand out in Singapore's saturated market.

The restaurants include IndoChine Group's new Arn Nan bar and bistro and Saint Ma restaurant, Sumiya, Kuishin Bo, Dallas Restaurant and Bar, and Terra (slated to open later this month), along with seven establishments at the Eat At Seven dining cluster.

Both IndoChine establishments are taking advantage of the area's unique outdoor charms to feature al fresco dining and proffer a cuisine style that is focused on dishes brimming with "nutritional and pharmaceutical benefits", reflecting a growing trend among many food and beverage ventures looking to leverage on a renewed interest in conscious dining.

Buffet restaurant Kuishin Bo, famed for its snow crabs and wide array of sushi, sashimi, desserts and hot dishes such as the kaminabe served in a paper pot, also has something new to offer: A dedicated section just for children. Not only are the counters height-adjusted for children below 1.4m in height, also included in the children's section is a popcorn and candy floss machine.

Dallas will feature the same generously-portioned American bar and bistro food, but in a far more elegant space than its seven-year-old outlet at Boat Quay. Here, diners break bread in an airy glass-walled setting, and have the option of having both the fiery baby back ribs and a prime rib steak (the latter is only available at the Sky Garden outlet).

Terra, on the other hand, is a casual rooftop bar that explores its culinary and drinks propositions with a touch of South American quintessence and



Dallas' second outlet at the Sky Garden boasts a more elegant setting. PHOTO: DALLAS RESTAURANT AND BAR

botanical influences, said its marketing manager Charmaine Leow. It is the latest addition to entertainment and lifestyle group Limited Edition Concepts' collection, which includes Kyo and Refuge.

## JAPANESE ADVANTAGE

At first glance, the inclusion of more Japanese restaurants seems rather like an overenthusiastic push to make the most of Singapore's obsession with the cuisine. But Eat At Seven is not your typical cluster of chain restaurants. While only four eateries are currently up and running (the remaining three will be confirmed by year's end), all seven are said to be new-to-market concepts.

"Unlike other Japanese food establishments, Eat At Seven provides a unique combination of well-priced gourmet food, an exciting variety of interesting Japanese fine food concepts and star chef's advisory from the top restaurants in Japan, as well as the freshest ingredients brought in directly from Japan by our main partner ANA Trading," said Michelle Loh of Komars Group, which operates Eat At Seven, as well as the Ramen Champion chain.

The bulk of the 1,300-sqm area is currently shared by successful concepts with unique specialities, from sustainable tuna at Maguro Donya Miura Misakikou to charcoal-grilled



The serene open space is dedicated to fine food.

fare Warayaki-style at Enbu (which uses imported hay to impart a light smoky flavour), and even a Japanese version of a Korean barbecue, Niku-Nohi: A yakiniku restaurant featuring Kagoshima and Australian beef served with a side of house-made kimchi and inspired condiments.

The last is the brainchild of Kensuke Sakai, who was the youngest to compete on the popular television show Iron Chef when he was only 26 years old. Now a chef-restaurateur, Kensuke has made the Sky Garden the home of his first international outpost of his famed Tokyo cafe, Nigiro, which specialises in Japanese-Italian cuisine. Helming the kitchen here is Osamu Takashima, who has 20 years of experience in kitchens across Japan and Australia.

As for the remaining three eateries, Komars' business development manager Yuya Egawa shared that they will likely offer quick meals such as ramen.

"These seven concepts are recession-proof. Their offerings are affordable for the masses," said Eat At Seven's founder Andrew Tan, who is also the owner of Tomo F&B which runs Tomo Izakaya. He added that these were chosen because each restaurant boasts a strong reputation and often has long queues back in Japan.

Whether these restaurants at Eat At Seven will also attract long queues here is anybody's guess, but Loh is confident, noting that because these concepts are making their overseas debut, "there is a high commitment from the owners".



Katsuo warayaki from restaurant Enbu, which is one of Eat At Seven's multi-concept offering. PHOTO: ENBU

From the grand opening of Suntec City to pop-up designer fashion bazaars, your shopping needs are covered for the next two weekends. **BY AVANTI NIM**

# Different ways to shop till you drop



The split-level Sky Garden offers al fresco dining, overlooking the Fountain of Wealth on one side and offering a cityscape view on the other.

## SUNTEC CITY

WITH a legacy of almost 20 years as one of the leading retail spaces in Singapore, Suntec City decided to effect a transformation three years ago – not because it needed new customers, but to make space for new tenants.

Yeo See Kiat, CEO of ARA Trust Management (Suntec Ltd), says: "As a mall operator, we must stay relevant. Before the renovations, we had about 99 per cent of our retail outlets occupied, and we just weren't able to accommodate flagship stores because we didn't have the space."

Now, with an expansion of its existing area from 855,000 sq ft to 960,000 sq ft, Suntec City is host to flagship stores of international high street brands Uniqlo and H&M as well

as new-concept stores like W Optics which has an eye surgeon on staff who can perform surgical procedures on-site.

The S\$410 million renovation process also allowed it to refocus its food and beverage offerings. Mr Yeo explains: "One of our new attractions is the split-level Sky Garden (conceived and designed by international architectural firm Aedas) where you can enjoy the al fresco atmosphere right in the heart of the city. It overlooks the Fountain of Wealth on one side, and has a cityscape view on the other. It's really a beautiful setting for everyone to enjoy."

The Fountain of Wealth, which made the Guinness World Records in 1998 as the world's largest fountain, has also been touched up. There are

new water features during the day, and lighting features at night.

Says Mr Yeo: "With the Fountain of Wealth being the largest (fountain) in the world, it attracts a lot of visitors, and we wanted to make exciting changes for them too."

Other additions catering to tourists include the optical illusion museum Alive Museum and The Big Picture, a high definition video wall at the new Suntec Convention Centre which also has a place in the Guinness World Records as the largest of its kind.

Mr Yeo concludes: "While Orchard Road is a world-class shopping belt, there's no direct competition because as an integrated space with office towers, a shopping mall and tourist attractions, we're much more than just shopping."

## BOUTIQUES

CERAMICS artist Charlotte Cain so lamented a lack of platform where she and her artist friends could interact directly with their customers that she decided to start her own distinctive shopping concept in 2002 with two friends – mini-boutiques for each vendor at a fair.

The 55-year-old explains: "Each 'booth' isn't just a table with a white tablecloth. The vendors bring in their own carpets, furniture and lighting to create their own personalised space."

The fair is spread out over 23,000 square feet and has an array of home-grown businesses that are mostly design-led and socially responsible – brands such as accessories label Darsala and childrens' fashion label Madie Moo.

Started with just 16 vendors, Boutiques now plays host to 130 booths, with a waiting list of vendors to boot.

Ms Cain, who is originally from Denmark, says: "When we started, there just weren't many people venturing into designing and starting up a business. Now, it's just something that so many people are doing. I used to cold-call businesses to come and exhibit at Boutiques, and now there's a waiting list. It just goes to show how many fantastic Singaporean design-led business are around now."

## CLUB 21 BAZAAR

THE most anticipated sales event in Singapore is back.

The Club 21 Bazaar was started in the 1990s with the objective of clearing past-season inventory.

With more than 20,000 people attending the five-day fair last year, it's safe to say the Bazaar is here to stay.

Along with slashing prices up to 90 per cent, Club 21 has started a new charity initiative this year.

A Club 21 spokesperson says: "We've partnered with The Singapore Committee for UN Women to raise



Singapore's longest-running boutique shopping event Boutiques will host 130 home-grown brands, including accessories label Darsala.

Ms Cain wants to use the platform to do good too.

Of the current vendors, 10 are charities which are allotted spaces free of charge. The event previously allowed free entry to all but this year, Boutiques will implement an optional entrance donation with all proceeds going directly to local charity for teenage mothers, Babes.

"A lot of people don't realise that

there are people in Singapore who need a little bit of extra support. Hopefully, this will create more awareness and get the charities exposure," Ms Cain adds.

Boutiques will be held on Nov 6 and 7 at #02-01 and #02-02 F1 Pit Building, 1 Republic Boulevard, from 9am to 6pm. For more information, visit [www.facebook.com/BoutiquesSingapore](http://www.facebook.com/BoutiquesSingapore)

funds by collecting pre-loved clothes through our shared initiative Style It Forward, and there'll be a booth at the Pit Building for customers to clear their closets before shopping for great bargains."

[avantin@sph.com.sg](mailto:avantin@sph.com.sg)

The Club 21 Bazaar will take place on Oct 23 and 24 from 10am to 8pm and on Oct 25 from 10am to 6pm at the Pit Building,

1 Republic Boulevard. For more information, please visit [club21global.com/club21bazaar](http://club21global.com/club21bazaar)



A Marni dress available at the Club 21 Bazaar.



WEDNESDAY 13 JANUARY, 2016

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RESTAURANTS IN THE CBD: OUR ESSENTIAL GUIDE TO SUNTEC CITY'S SKY GARDEN, A NEW ROOFTOP PARADISE FOR FOODIES



Whether you're after the rarest cuts of maguro or a perfectly done sirloin steak, this hip new food haven will sate your appetite with its slew of unique restaurants



The view from the glass-enclosed Dallas Restaurant is a winner

It's no news that the sprawling Suntec City mall is a haven for food lovers, offering everything from fine dining to fast food. So we were pretty thrilled when we found out about the new Sky Garden, and all its

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咖啡甜点的诱惑

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认识鲜菇菌

# 38

中英食谱  
Bilingual Recipes

## 美食好去处

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## Ding Dong 创新的怀旧美食

Ding Dong 年轻主厨 Jet Lo 为菜单增设新菜色。此次，他把自己童年最爱的食物，再结合创意的烹调，创制出迎合本地口味，即怀旧又新奇的待客佳肴。

哥罗面是其中一道代表马来西亚东部（沙巴和砂拉越）的美食。前菜“哥罗沙律”以哥罗面的概念为基础。师傅把不同的蔬果如萝卜、青瓜、莲藕等等切成丝，象征着面条，再淋上用姜、蒜、蚝油、辣酱酱、绍兴酒等等调制而成的“哥罗面酱”，口味清爽，非常具创意。

## Dallas 空中享用美食

Dinning in the Sky，是比利时人发明的新式餐饮体验。新加坡拥有首屈一指的非凡夜景，因此在空中享用美食非常叫人期待。位于新达城购物中心空中花园的 Dallas，就是其中一家适合三五好友团聚，一同观赏夜景的餐厅。

Dallas 拥有 60 余种的美食，开胃菜就有十多种供饕客选择。以芫荽和薄荷结合成的酱料腌味鸡胸肉，串烤而成的“串烤印度香料烤鸡”口感浓滑。香脆可口的油炸墨西哥夹饼，沾上牛油果酱、酸奶酱或莎莎酱，都别具一番风味。招牌菜香煎墨鱼，口感富含弹性，肉质鲜美。沾上甜辣口味的特制美乃滋，顿时变成一道经典的开胃小菜。想要较清凉爽口的前菜，可点一道丰富的沙律！Dallas 的沙律就有好几种选择。其中 Cobb 沙律结合了烤鸡胸、鸡蛋、芝士、番茄、培根和牛油果的营养沙律。

下午茶时段，不想太约束自己的味觉？来个汉堡吧！Dallas 的“南方汉堡”非常巨大，而且美味无比。自制的汉堡坯夹配着培根、各种蔬果和牛排，淋上 BBQ 酱，是绝佳的速食选择，老少咸宜。

### 慢烤叉烧牛肉

由于想念妈妈用南乳制做的菜肴，Jet Lo 发挥创意制做“南乳排骨”。用南乳和腐乳腌制排骨，以真空低温烹调 12 小时后，再搭配由姜、蓝姜、醋和果仁混匀的蘸酱上桌。浓郁的香味，一点也不油腻，口感特别好。

来自马来西亚沙巴的 Jet Lo，形容自己是个“叉烧迷”。此次，他用牛肉代替猪肉，淋上叉烧酱，配上腌木瓜、樱桃番茄等等，创制出脍炙人口的“叉烧牛肉”。慢烤 48 小时的叉烧牛肉香味突出，软硬适中，而且口感柔韧。

### 脆香的咖喱鸭

最让大家爱不释口的是“香脆咖喱鸭”。把鸭腿和各种香料腌味，真空慢煮后再香煎制成。鸭腿浸在由椰糖和香料制成的咖喱汁里，就很诱人。夹一块鸭腿肉放入口中，不只咬劲十足，还非常鲜嫩。“冰冻班兰香烤香辣糯米饭”是招牌甜点。烤香辣糯米饭（Pulut Panggang）是传统娘惹甜点。而这道冷冻糯米饭非常有新意，勾起 80 年代的回忆。

在 Ding Dong 享用中晚餐，别忘了试试调酒师精心调制的鸡尾酒。如可可风味的 Stylo Milo、刺激口感的 Orchard Boulevardier 等等，都叫人回味无穷。



**Ding Dong**  
 ■ 23 Ann Siang Road  
 ■ 电话：6557 0189  
<http://dingdong.com.sg>

来到主菜，绝对不容错过以各种香草腌味，用小火慢慢焖煮而成的猪肋排，搭配着新鲜的红白菜和马铃薯角，不但不油腻，而且香味特别浓郁。值得推荐的还有经典的“牛油果拌焗烤鸡”。香煎后的鸡胸肉，肉鲜多汁，伴着牛油果，撒上马苏里拉芝士后放入烘炉烤香。淡淡的奶香味、果香、肉香和芝士香配合得恰到好处，使口味变化多端，突破了焗烤鸡排的传统口味。

Dallas 没有用特别高端的食材来创制美食，但每一份端上桌的食品，不论分量或是味道都非常富有诚意。“至高的美味来自于食物的原味”非他莫属！



**Dallas Restaurant & Bar**  
 ■ Temasek Boulevard 03-302/303 Suntec City Sky Garden  
 ■ 电话：6333 4068