

Win! Longtail Asian Brasserie & Bar diners
vouchers and Gryphon tea sets worth over \$1,000

epicure

life's refinements

FEATURE ON
BEST
RESTAURANT AWARD &
DESIGN AWARD OF TYPOGRAPHY
AWARD—ASIAN
RESTAURANT AWARDS 2013

Riding the big Asian wave

❁ Why your next
five-star meal is
coming from India

❁ 6 classic recipes
for a taste of
Indochina

❁ Seoul-
satisfying
ginseng
chicken soup

❁ Best
desserts, sakes
and more at
Dishū Japan

Bánh Cuốn
(steamed
rice rolls)





GREEN SALAD
WITH FIG AND
ONSEN TAMAGO

XI YAN EXPANDS



As you read this, the Xi Yan Group is already putting the finishing touches to its new casual dining destination in Singapore. Xi Yan Shaw, a 56-seater eatery located in Shaw Centre, will showcase East and Southeast Asian inflected food by Hong Kong celebrity chef Jacky Yu. Expect dishes and desserts such as Spicy Basil Prawn Noodle in Chinese Wine Broth, and Coconut Ice Cream with Palm Sugar Jelly in Coconut Cream. Prices are in the range of \$8 to \$18.

What we are also excited about is the launch of Yu's sixth cookbook, *Cook it Yourself @ Home*. Home cooks will be tempted to test out his recipes just going by the names of some of the dishes like Crispy Cola-Marinated Boneless Wings, Typhoon Fried Rice, and Suckling Curry with Banana. The cookbook retails at \$38 and will be available at Shaw and private dining restaurant Xi Yan on Craig Road.

13, 1 Scotts Road, Shaw Centre.



10 DISHES UNDER ONE ROOF

Savour Hong Kong delight Tai Ao Bee Hoon (\$24), vermicelli braised with seafood and fresh vegetable broth, topped with salted fish, seaweed and roasted ground peanuts. The Braised Lamb Shank (\$32) is cooked for hours in red wine till fall-off-the-bone tender and served with mash and root vegetables.

These are some of the 10 new à la carte highlights at **The Square @ Furama** by new executive chef William Lum, who has three decades of culinary experience spanning Singapore, Australia and Paris. Lum also showcases Western favourites: prime Beef Burger paired with a bamboo charcoal bun (\$24) and Sticky Date Pudding served with vanilla ice cream and salted caramel (\$16); as well as Asian must-tries Homemade Ngo Hiang (\$15) and Chilled Lemon Grass Jelly (\$10) to end the meal with a punch.

Level 2 Furama RiverFront, 405 Havelock Road. Tel: 6739 6468

Message on a bottle

Collectors who have amassed previous special edition Missoni and Bulgari labels by S.Pellegrino can make room for one more. The newly released PET bottle is a collaboration with another ambassador of Italian excellence, Ducati. The designer and manufacturer of motorcycles is most famed for its sleek sports bikes and high performance desmodromic engines.

Available in 500ml and one litre bottles, at major supermarkets.

