

CUISINE & WINE

Singapore

ASIA

在这温馨的季节小聚，
是摆在桌上的美食重要？
还是同桌的你？

Festive Feasts Around The World

Traditions or Modern Adaptations?

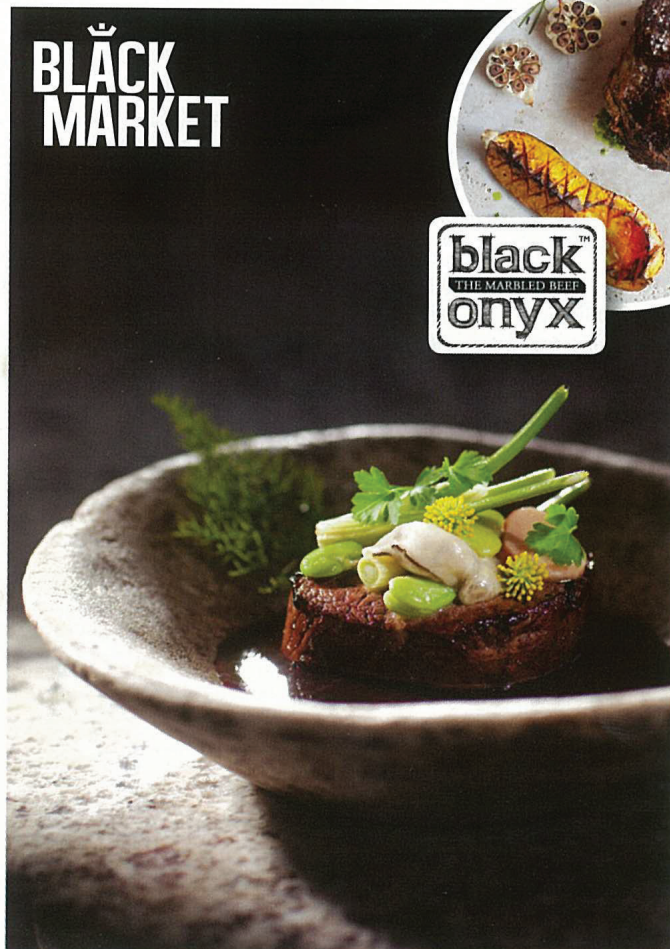
Find out more on page 23

...it's about taste!

www.asiacuisine.com



Uniqueness of **RANGERS VALLEY** beef



Situated in the New England Tablelands on the East Coast of Australia, Rangers Valley is home to happy, relaxed cattle that are grain fed on wheat and barley to produce exceptional marbled beef. The cattle are allowed to grow at a slow & natural rate, with animal welfare being front of mind to the team at Rangers Valley. The longer the animal is fed and the slower it grows, the greater the marbling, resulting in beef products that consistently achieve marbling scores of MB3+ to MB9. Flavoursome, tender, succulent, and consistent, Rangers Valley beef is relied upon by chefs in Australia and abroad in providing a superior dining experience to guests.



Imagine a prized MB3+ Black Angus steak raised in the cool climate of the New England Tablelands. Think of the flavour and mouth-feel, the juiciness and tenderness that only come from a highly marbled piece of the finest Black Angus. Take that sensation, and you have the very meaning of **Black Onyx**. It is all 270 days grain fed, Black Angus and Hormone Growth Promotants (HGP) free.

Once diners have tasted the buttery tenderness of highly marbled beef, there is often no turning back. As chefs began to search for an elusive, highly marbled product, Black Angus beef from Rangers Valley with a marble score of over five came to be known as **Black Market**. Only available when it is available, once it is out of stock, even the producers themselves don't know when it will be replenished.

Crossbred with the very best genetics to create a melt-in-the-mouth juiciness over a mystifying umami, **WX** by Rangers Valley is not just about the wagyu component nor the marble score, but a lineage where one great ancient breed meets another. Allowed to develop naturally and grain fed slowly over 360 days, WX is used by chefs all over the world with exciting results.



Black Market, Black Onyx and WX are exclusively distributed by Culina Pte Ltd, a leading food and beverage purveyor in Singapore. For all food service enquiries, please contact Culina at info@culina.com.sg. Enjoyment and purchase of the beef cuts can be made at Culina Dempsey located at Block 8, Dempsey Road, #01-13, Singapore 247696.