

Westholme, Wylarah and Culina recently marked their one-year anniversary with a big celebration.



mingled with AACo executives who had flown in to attend the anniversary. The night kicked into full gear with a vibrant belly dance performance, and lucky draws that were given out at staggered intervals. Three winners walked away with stays at different COMO properties in Bali, Bangkok and Phuket, plus a 60-minute COMO Shambhala massage for two.

Following the theme - West meets East - the party adjourned to The Dempsey Cookhouse & Bar, where guests were plied with more food: Wylarah Beef Tataki from executive chef Valerie Seah of Ippoh Tempura Bar by Ginza Ippoh, and Westholme Pulled Beef Pizza from The Dempsey Cookhouse & Bar, helmed by executive chef Erik Gustafsson.

All that was left to conclude the celebration with, was of course, a cake-cutting ceremony to commemorate the beautiful partnership and friendship between AACo and Culina.

Leelyn Yeo, general manager of Culina shared, "We have come a very long way and our relationship (with AACo) has

strengthened a lot with the help of chefs who understand the quality of the (Westholme and Wylarah) beef. With their support, the Singapore market can go far."

Echoing these thoughts was Terry Farrell, brand ambassador and regional sales manager of AACo: "The most wonderful opportunity we have in Singapore is we now have great support from the chef community. This is perfect for us, as we want to make sure that when consumers walk into a restaurant and see Westholme and Wylarah on the menu, they will know what it is and order it immediately."

To get your hands on these premium beef brands, head down to Culina at Dempsey.

Culina
Quality Food & Beverage





Culina Dempsey #01-13 Block 8, Dempsey Road Email: info@culina.com.sg

It was a convivial night as more than 100 chefs and bigwigs of the F&B scene gathered at the newly opened COMO Dempsey on 3 October to celebrate the one-year culinary partnership between Australian Agricultural Company (AACo)'s premium beef brands – Wýlarah and Westholme – and Culina. Known as the best beef in the world, the cattle are raised on immaculate Mitchell grass and grains. This result in a richly marbled, tender and juicy steak.

The spirited affair started off on a right note, with scrumptious bites from chef-owner Malcolm Lee of one Michelin-starred restaurant, Candlenut, including the crowd favourite Westholme Short Ribs with Buah Keluak Fried Rice, and copious servings of wines like Xanadu Estate Chardonnay and Champagne Taittinger Brut Reserve.

Chefs from one Michelin-starred restaurants such as Cheek by Jowl and Meta, as well as luxury hotels such as The Ritz-Carlton, Millenia Singapore and Raffles Singapore