



JUNE 2019

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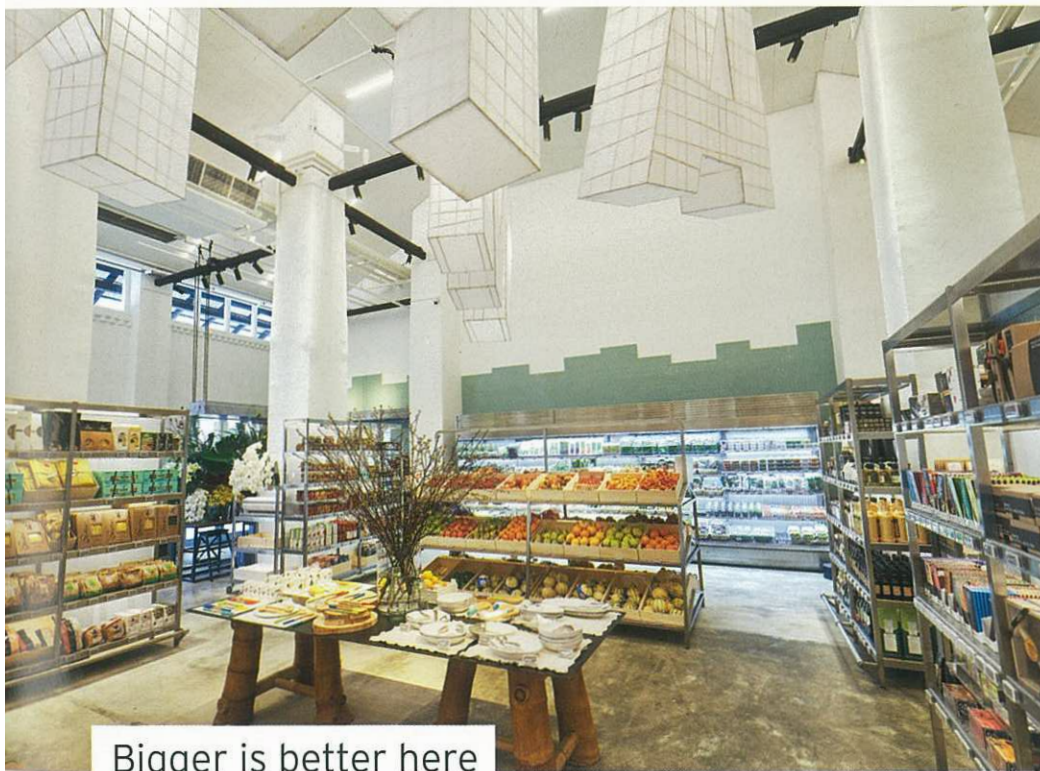
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# THE KID'S ISSUE

Chef Flynn  
McGarry  
doesn't want to  
be "the Justin  
Bieber of Food"





## Bigger is better here

A trip to the new **Culina** at COMO Dempsey will supercharge your five senses (and lighten your wallets too). Located in spacious (over 15,000 sq ft) and high-ceilinged former British Army barracks, the gastronomic purveyor houses some of the best ingredients by marquee producers from around the globe.

Start from the Meat section, where there's beef, lamb, and veal sold in a variety of cuts. Some of the brands include Black Onyx, Margaret River Fresh Angus Beef, and Westholme. For

fresh seafood, stop by the Fish station, where sustainably caught gems are displayed for the picking. Two exclusive products are the House of Kaviari's rope-hung and smoked Norwegian salmon, and a limited edition red prawn elixir from Rosso di Mazara, Message in the Bottle. The former is smoked with beech wood before the fillets are vertically hung from a rope, a method that is said to yield a tender texture.

Walk a few steps down to the Dairy section offering a wide array of premium cheeses and butter. The Fresh & Seasonal Produce corner displays an amazing collection of fresh fruits and vegetables from all around the world, including white asparagus and wild strawberries from France. Then feast your eyes on the hanging bread wall in the Bakery, where house-made baked goods like sourdough, ciabatta and baguette beckon.

If you are feeling peckish by now, Culina Bistro, a 160-seater will be able to satisfy your hunger pangs. Try the rustic French Onion Soup (\$15) and Pappardelle (\$36) served in a rich braised Wagyu beef ragu. If nothing on the menu catches your eye, pop by the grocers and pick your choice of meats or seafood and the kitchen will whip up a delectable meal for you (preparation fee from \$15-\$25). 15 Dempsey Road. Tel: 6474 7388