The Holiday
Reunion
2022
Culina
AT COMO DEMPSEY

SPLENDOURS OF THE SEASON

It's shaping up to be a marvellous holiday – and we wouldn't have it any other way.

Be inspired to set the mood with a stylish wreath at the door. With a beautiful tablescape all set for guests, serve up a glorious spread with irresistible roasts that make a delicious statement and exquisite wines for endless toasts.

Spread the festive cheer with our collection of hampers brimming with epicurean finds, just perfect for those with simple tastes or sophisticated palates.

Casual gatherings with friends or intimate soirees with those you love best, we'll make celebrations extra special for you this year.

Happy holidays!

COVER:

XLBOOM Medium Rondo Tray in Black

THIS PAGE (CLOCKWISE FROM TOP RIGHT):

Ann Demeulemeester x Serax Porcelain Collection in Black and White

Ottolenghi x Serax Feast Tableware Plate High in Azure Artichoke Green Feast

Ann Demeulemeester x Serax Porcelain Collection in Red and White

For prices and availability of all tableware featured in this book, please check with our friendly staff. For bespoke vase arrangements, please email **grandiflora@culina.com.sg** for more information.

Roasts from the Deli

A Christmas feast is not quite complete without show-stopping succulent roasts, a traditional turkey with all the trimmings and a round-up of your favourite sides.

PETITE ROAST SET

A delightful set brimming with flavours of the season.

Petite French Turkey with Chestnut Stuffing and Gourmet Sauce, 3.5 - 4.5kg

Petite Boneless Gammon Ham, 1kg

David Franz Red Rosé One Hundred and Eight Varieties, 750ml

$258

CLASSIC ROAST TURKEY

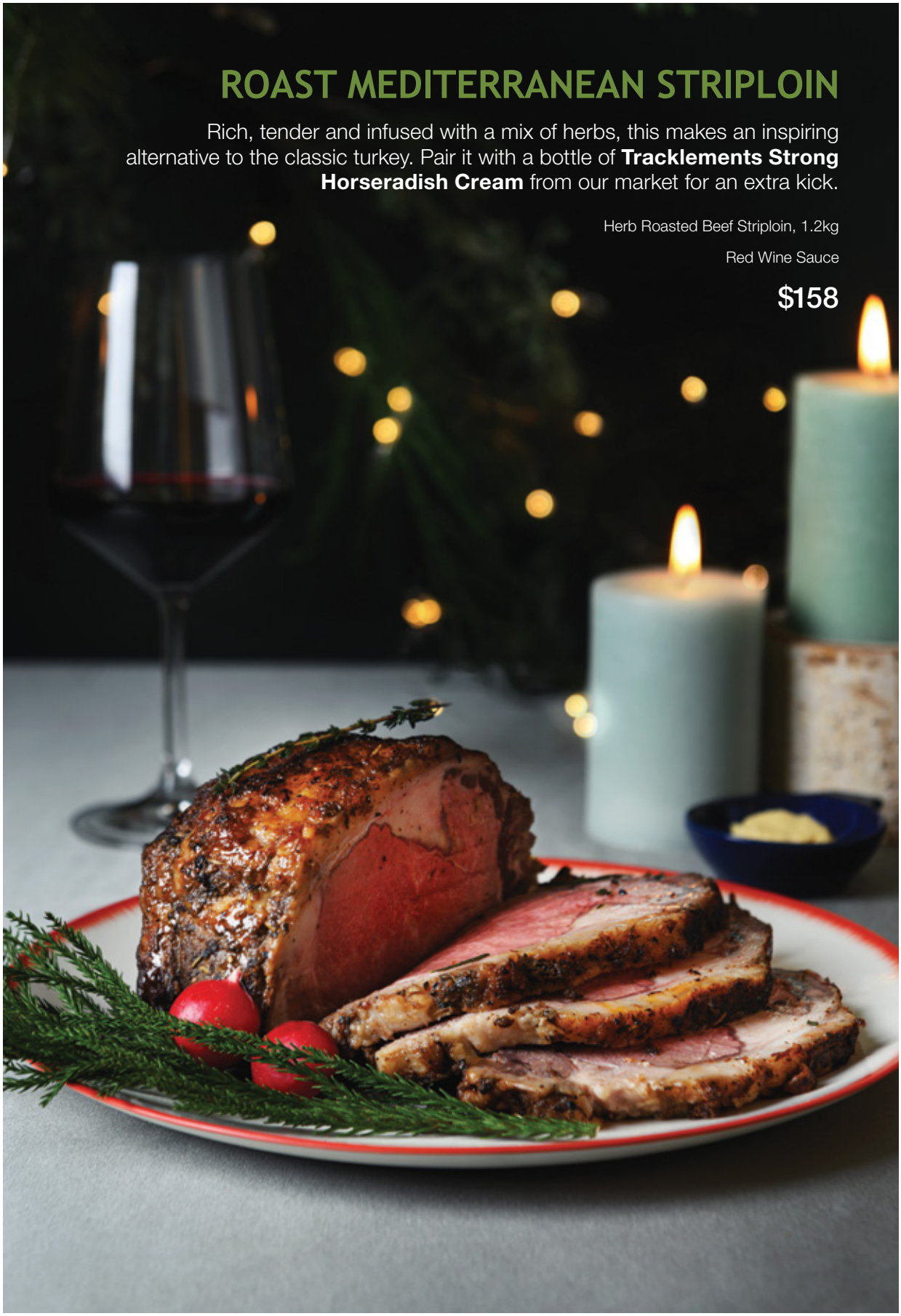
Roasted to golden perfection, our rendition of the quintessential Christmas classic is beautifully glazed and wonderfully tender. Enjoy it with the delightfully tart and fruity **Tracklements Cranberry, Port and Orange Sauce** from our market.

Petite French Turkey, 3.5 - 4.5kg

Chestnut Stuffing

Gourmet Sauce

$198



ROAST MEDITERRANEAN STRIPLOIN

Rich, tender and infused with a mix of herbs, this makes an inspiring alternative to the classic turkey. Pair it with a bottle of **Tracklements Strong Horseradish Cream** from our market for an extra kick.

Herb Roasted Beef Striploin, 1.2kg

Red Wine Sauce

$158

ROSEMARY LAMB RACK

A hearty and savoury roast with a fork-tender bite.

Rosemary Lamb Rack, 1.2kg

Tracklements Fresh Mint Jelly, 250g.

$158

ROAST HONEY BABY BACK RIBS

These fall off the bone tender ribs are sweet and savoury with a hint of smokiness.

Roast Honey Baby Back Ribs, 1.1kg

$68

ROAST PORK KNUCKLE

An indulgent hunk of tender pork on bone with the crispiest crackling skin. Elevate your taste experience with a side of briny sauerkraut from our market.

Roast Pork Knuckle, 1.2kg

Gourmet Sauce

$68

PREMIUM GAMMON HAM

A juicy package of flavour, take it over the top with Tracklements Caramelised Onion Marmalade for a touch of sweet balance. Available at our market.

Premium Gammon Ham, 2kg

$68

A Merry and Bright

Christmas Feast

Be inspired by the rainbow of seasonal produce at our market to add gorgeous hues and fresh flavours to your celebratory feasts.

CELEBRATION POTATOES FROM FRANCE

A variety that boasts cheery pink and yellow skin, these versatile spuds will easily top your list of crowd-favourite classics. Simply give them a good drizzle of olive oil, and a sprinkle of sea salt and herbs before popping them into the oven.

PURPLE CAULIFLOWER FROM HOLLAND

Mild, sweet and nutty, these cauliflowers are packed with antioxidants that lend them their distinctive royal colour

Bake with a generous rub of spices and slather of melted cheese for a delicious side to go with Christmas roasts.

BABY HEIRLOOM CARROTS FROM SOUTH AFRICA

Coming in an array of colours, glaze these charming root vegetables with honey and roast them for maximum caramelisation and flavour.

Festive Bakes

Enjoy a selection of scrumptious bakes to sweeten up the holidays.

Chocolate Crinkle Cookie 70g per piece
$3.50

Chocolate Gingerbread Cookie 70g per piece
$3.50

Christmas Stollen 500g
$28

Fruit Mince Pie 55g
$4* | *Set of 8 at $30

Chocolate Bûche de Noël 1.2kg
$65

Festive Christmas Cake with Fine French Cognac 1.1kg
$85

Mini Festive Christmas Cake with Fine French Cognac 120g
$10.50

Festive Christmas Cookies Two-Piece Gingerbread Man and Christmas Tree Set, 30g per piece
$7

KINDLY PRE-ORDER AT OUR BAKERY.

Setting the Christmas Table

with Saskia Havekes

A thoughtfully decorated table sets the tone for every holiday reunion. Transform your Yuletide feast into the chicest of gatherings with artful floral tablescaping tips by celebrity florist and founder of Grandiflora, Saskia Havekes.

Grandiflora Bespoke Christmas Table Wreath

Small: $250
Medium: $350

SPACE IT OUT

Keep flowers low and well-spaced to avoid blocking conversation and sight lines. As a rule of thumb, flowers should not be higher than your clenched fist when your elbow is placed on the table.

PICK YOUR BLOOMS

Seasonal flowers create freshness and can be less expensive to have in larger quantities, while imported flowers allow you to enjoy what you love best all year round. Mix and match your flowers with a selection of foliage to allow each variety to stand out more.

LIGHT THE WAY

Candles cast a beautiful light on flowers, accentuating the shapes and colours of petals in a romantic and exquisite way. The shape of candles and choice of holders can influence your blooms.

Besides being a great option when there is a draught, glass containers serve to prevent wax drippage while offering a playful reflection of the flickering flame. Decide on a colourway to create a mood, whether it's light and pretty, dark and moody, an elegant white or a classic green.

ABOUT

Saskia Havekes

The owner of the Sydney floral atelier Grandiflora - world-renowned for its distinctive aesthetic that is sculptural, dramatic and openly romantic - Saskia Havekes' creations are coveted by celebrities, movie productions and the world of fashion. She continues to delve ever deeper into this lush world of plants and flowers, where Grandiflora remains as her playground for transforming nature into decadent art.

Christmas Hampers

Spread warmth and joy with a selection of carefully handpicked hampers for your loved ones.

THE GOURMET SPLENDOUR HAMPER

Chilled

From caviar on blinis to Iberico ham – and a bottle of wine to cheer and toast with - create your very own festive charcuterie with this line-up of indulgent treats.

Kaviari Oscietre Prestige Caviar, 50g

Kaviari Irish Organic Smoked Salmon, 200g

Kaviari Pink Tarama, 90g

Les Delices du Chef Cocktail Blinis, 135g

5J Pure Acorn Fed 100% Iberico Leg Ham Hand Sliced, 40g

Castaing Block of Duck Liver, 80g

Beillevaire Raw Crème Fraîche 44%, 250g

Torbreck The Struie, 750ml

$368

THE CHRISTMAS LARDER HAMPER

A sweet offering of classic European delights to nibble on any time of the day.

Bonifanti Panettone Classic Glassato, 750g

Le Comptoir de Mathilde Tablet New Year Milk Chocolate, 100g

Fossier Le Sablé Rose Shortbread Biscuit with Pink Biscuit and Raspberry, 110g

La Maison d'Armorine Salted Butter Caramel Sweet Box, 75g

Sgambelluri Assorted Crunchy Almond Nougat Covered in Dark/ White/Milk Chocolate, 200g

L'abeille Diligente Heather Honey, 150g

Torres Natureo 0.0% Semi Seco Sparkling, 750ml

$128

THE MERRIER TOGETHER HAMPER

Brimming with everything you need for cosy gatherings with those you love.

Bonifanti Panettone Classico Gran Milanese (Raisins, Candied Orange & Citron Peels), 750g

Antica Enotria Organic Tomato and Cacioricotta Cheese Sauce, 314ml

Liguori Le Tradizionali Fettuccine A Nido 206 I.G.P, 500g

Copenhagen Organic Sparkling Tea Lyserød, 750ml

Ardoino Fructus Extra Virgin Olive Oil, 250ml

Tetsuya's Vinaigrette for Oysters, 200ml

Castaing Duck Rillettes, 180g

Plantin Truffle Salsa, 120g

$168

THE HOLIDAY TREASURES HAMPER

From an entire gourmet terrine set to a classic panettone, make it easy to rustle up a fine spread to impress.

Bonifanti Panettone Farcito al Pistacchio, 850g

Kalios Green Olives in Extra Virgin Olive Oil, 310g

Ardoino Gluten Free Basil Pesto DOP, 180g

Castaing Gourmet Terrine Set (duck pâté with fig, duck terrine with smoked duck breast and basil, duck rillette with Espelette pepper and duck rillette), 67g each

D. Barbero Triangles of Legumes Coated in Chocolate, 90g

Cluizel Christmas Cracker, 100g

Plantin Dried Mixed Forest Mushroom, 50g

La Campofilone Linguine Egg Pasta, 250g

Miguel Torres Cordillera Cabernet Sauvignon, 750ml

$238

THE FESTIVE FEAST HAMPER

Keeping you warm for the holidays with a hearty selection to dig into.

Bonifanti Panettone Marron Glacés (Sweet Chestnut), 1kg

Le Comptoir de Mathilde New Year Cracker with Assorted Chocolates, 30g

Plantin Tagliatelle with Porcini and Summer Truffle (2% Truffle Content), 250g

Castaing Duck Confit (2 Legs), 730g

Plantin Comté Cheese Cream with Black Truffles, 90g

Le Chateau d'Estoublon Picholine Extra Virgin Olive Oil, 200ml

Plantin Summer Truffle Seasoning, 50g

Torbreck The Struie, 750ml

$298

Customise Your Own Gourmet Gift Box

Give the gift of flavour this Christmas. Assembling a splendid spread of delicious snacks has never been easier with Culina Market.

Step 1
Whether sweet, savoury, crunchy or creamy, start with a sampling of your favourite artisanal cheeses, crackers and toast. Mix it up with different tastes and textures for a touch of variety.

Step 2
For a mouth-watering combination, add in a selection of cured meats and cold cuts.

Step 3
Balance savoury with a hint of sweetness. Take your pick of our seasonal fruits, jams, marmalades and honey.

Step 4
There's no reason to hold back for the holidays. Don't forget to grab a bottle of wine – or two – to complete your gift.

Head down to our market to get all you need for that perfect gourmet gift.

LOUIS JADOT
2016
SANTENAY
CLOS DE MALTE
Appellation d'Origine Contrôlée
LOUIS JADOT
BEAUNE - FRANCE
Domaine Louis Jadot

Christmas Canapés

With Executive Chef Timothy de Souza

ROSSO PRAWN TARTARE WITH GINGER SHALLOT DRESSING

Ingredients

1pkt Kaviari Botan Shrimp Carpaccio
1pkt Lavosh Crackers

For ginger shallot dressing

50ml rice wine vinegar
1tbs sugar
30ml water
25g grated ginger
25g diced shallots
5g chives, finely chopped

1. Combine and mix ingredients for the dressing.
2. Place a spoon of the botan shrimp carpaccio on each cracker.
3. Drizzle ginger shallot dressing over shrimp.

CAVIAR DELUXE

Ingredients

30g	Kristal Caviar
100g	smoked salmon, thinly sliced
1pkt	blinis
20g	crème fraîche
2g	chives, finely chopped

1. Warm blinis slightly in a steamer.
2. Place smoked salmon on blinis.
3. Dollop a small spoon each of crème fraîche and caviar on the salmon.
4. Garnish with chives.

BAKED PANCETTA FIGS STUFFED WITH GOAT CHEESE

Ingredients

12 ripe figs, cut into quarters
1 jar Meredith Farm Goat Cheese Feta
100g pancetta, thinly sliced
Salt and pepper, to taste

To finish

Balsamic vinegar
Olive oil
Rocket

1. Pre-heat oven to 190°C
2. Break off a small piece of feta cheese and place in the centre of the fig.
3. Wrap figs firmly with pancetta.
4. Season with salt and pepper.
5. Bake in the oven for 4 minutes at 190°C.
6. Garnish with rocket, olive oil and balsamic.

WHIPPED TRUFFLE TARAMA DIP WITH CRUDITÉS

Ingredients

1 jar Kaviari Truffle Tarama Dip
50g crème fraîche
10g chopped chives
10g trout or fish roe of your choice
1 bread roll

For crudités

50g cucumbers, sliced into sticks
50g endives, broken into individual leaf scoops
50g celery, sliced into sticks

1. In a bowl, whip tarama, crème fraîche and chives until light and airy.
2. Make a hole in the centre of bread roll and remove the inside to make a bowl. Warm bread roll in oven.
3. Spoon the tarama mixture into bread bowl.
4. Serve with endive leaves, and celery and cucumber sticks.

ABOUT

Executive Chef Timothy de Souza

A veteran chef of COMO Hotels and Resorts, the luxury hospitality arm of the COMO Group, Chef Timothy de Souza's work has taken him to the Turks and Caicos, and Maldives. His Anglo-Indian heritage gave him an early start to the fusion of flavours from around the world, which prominently features in the dishes at COMO Cuisine which he helmed from 2016 to 2018. The Executive Chef of Culina Bistro since 2018, Chef Timothy's cooking style combines Asian flavours and techniques with a deep respect for sourcing the finest local and regional ingredients.

JOLLY CHEESE AND WINE PAIRINGS

The best way to enjoy your cheese boards.

1. **Mimolette Reserve (Aged 22 Months)**
   Pair with red Bordeaux wines like Pauillac and Médoc-Carignan
2. **Epoisses**
   Pair with Gewurztraminer and Beaujolais
3. **Comté (Aged 30 Months)**
   Pair with Condrieu, Nebbiolo and mature Bordeaux blends
4. **Livarot**
   Pair with Gewurztraminer, Riesling and Crémant d'Alsace
5. **Truffle Brie**
   Pair with Brut Champagne and light Pinot Noir
6. **Cabris Cendré**
   Pair with Sauvignon Blanc and Cabernet Franc
7. **Roquefort**
   Pair with sweet dessert wines like Sauternes, Coufis and Beaumes de Venise
8. **Brin d'Amour**
   Pair with white wines like Sauvignon Blanc and Pinot Blanc
9. **Burrata**
   Pair with Pinot Grigio and Grüner Veltliner

ROASTS FROM THE DELI PRE-ORDER FORM

To pre-order your festive feast, kindly fill in the form available at Culina Market.

All orders must be placed by 22 December. Please pick up your orders from 10 December to 2 January at Culina Market. Delivery is not available.

All meats are roasted, blast-chilled and packed in cooler bags for optimal freshness.

Culina Market
Block 15 Dempsey Road 249675

Open daily 9am – 10pm
T: +65 6854 6168
E: shopds@culina.com.sg
Follow us @culinacomodempsey

DESCRIPTION	APPROXIMATE WEIGHT	PRICE
Petite Roast Set Petite Roast Turkey with Chestnut Stuffing and Gourmet Sauce, Premium Gammon Ham, David Franz Red Rosé One Hundred and Eight Varieties (750ml)	Petite Roast Turkey 3.5 - 4.5 kg Gammon Ham 1kg	$258
Classic Roast Turkey with Chestnut Stuffing and Gourmet Sauce	3.5 - 4.5kg	$198
Roast Mediterranean Striploin with Red Wine Sauce	1.2kg	$158
Rosemary Lamb Rack with Tracklements Fresh Mint Jelly (250g)	1.2kg	$158
Roast Honey Baby Back Ribs	1.2kg	$68
Roast Pork Knuckle with Gourmet Sauce	1.1kg	$68
Premium Gammon Ham (Boneless)	2kg	$68

TERMS AND CONDITIONS

1) All orders must be placed by 22 December 2022.
2) All orders need to be placed at least 3 working days prior to your chosen self-collection date.
3) Full payment via cash, NETS, credit card or online payment is required upon order.
4) Strictly no refunds will be given for cancellations and missed self-collections.
5) Payment receipt must be presented upon self-collection.
6) All prices are in Singapore Dollars and are inclusive of GST.
7) All prices and product items are accurate at the time of printing.
8) All images are for illustration purposes only and may not be an exact representation of the product.
9) Reheating instruction provided is a guideline for serving, actual preparation is still dependant on individual's kitchen equipment.

CHRISTMAS HAMPERS PRE-ORDER FORM

Self-Collection and Delivery

To pre-order your hampers, kindly fill in the form available at Culina Market.

All orders must be placed by 22 December. Kindly note there will be an additional $15 fee per location for delivery.

Culina Market
Block 15 Dempsey Road 249675

Open daily 9am – 10pm
T: +65 6854 6168
E: shopds@culina.com.sg
Follow us @culinacomodempsey

DESCRIPTION	PRICE
The Christmas Larder Hamper Bonifanti Panettone Classic Glassato, 750g Le Comptoir de Mathilde Tablet New Year Milk Chocolate, 100g Fossier Le Sablé Rose Shortbread Biscuit with Pink Biscuit and Raspberry, 110g La Maison d'Armorine Salted Butter Caramel Sweet Box, 75g Sgambelluri Assorted Crunchy Almond Nougat Covered in Dark/White/Milk Chocolate, 200g L'abeille Diligente Heather Honey, 150g Torres Natureo 0.0% Semi Seco Sparkling, 750ml	$128
The Merrier Together Hamper Bonifanti Panettone Classico Gran Milanese (Raisins, Candied Orange & Citron Peels), 750g Antica Enotria Organic Tomato and Cacioricotta Cheese Sauce, 314ml Liguori Le Tradizionali Fettuccine A Nido 206 I.G.P, 500g Copenhagen Organic Sparkling Tea Lyserød, 750ml Ardoino Fructus Extra Virgin Olive Oil, 250ml Tetsuya's Vinaigrette for Oysters, 200ml Castaing Duck Rillettes, 180g Plantin Truffle Salsa, 120g	$168
The Holiday Treasures Hamper Bonifanti Panettone Farcito al Pistacchio, 850g Kalios Green Olives in Extra Virgin Olive Oil, 310g Ardoino Gluten Free Basil Pesto DOP, 180g Castaing Gourmet Terrine Set (duck pâté with fig, duck terrine with smoked duck breast and basil, duck rillette with Espelette pepper and duck rillette), 67g each D. Barbero Triangles of Legumes Coated in Dark Chocolate, 90g Cluizel Christmas Cracker, 100g Plantin Dried Mixed Forest Mushroom, 50g La Campofilone Linguine Egg Pasta, 250g Miguel Torres Cordillera Cabernet Sauvignon, 750ml	$238

The Festive Feast Hamper Bonifanti Panettone Marron Glacés (Sweet Chestnut), 1kg Le Comptoir de Mathilde New Year Cracker with Assorted Chocolates, 30g Plantin Tagliatelle with Porcini and Summer Truffle (2% Truffle Content), 250g Castaing Duck Confit (2 Legs), 730g Plantin Comté Cheese Cream with Black Truffles, 90g Le Chateau d'Estoublon Picholine Extra Virgin Olive Oil, 200ml Plantin Summer Truffle Seasoning, 50g Torbreck The Struie, 750ml	$298
The Gourmet Splendour Hamper (Chilled) Kaviari Oscietre Prestige Caviar, 50g Kaviari Irish Organic Smoked Salmon, 200g Kaviari Pink Tarama, 90g Les Delices du Chef Cocktail Blinis, 135g 5J Pure Acorn Fed 100% Iberico Leg Ham Hand Sliced, 40g Castaing Block of Duck Liver, 80g Beillevaire Raw Crème Fraîche 44%, 250g Torbreck The Struie, 750ml	$368

TERMS AND CONDITIONS

1. All orders for delivery and self-collection must be placed by 22 December 2022 at Culina Market.
2. All orders need to be placed at least 3 working days prior to delivery or self-collection at at Culina at COMO Dempsey.
3. Full payment via cash, NETS, credit card or online payment is required upon order.
4. Hamper orders will be confirmed upon full payment.
5. Delivery service for non-chilled hampers is only available from 20 November to 24 December. Delivery service for chilled hampers is only available from 16 to 24 December.
6. There is a $15 delivery charge per trip for each address. A re-delivery will incur an additional $15 charge per location.
7. Should an item be unavailable, Culina will substitute it with a product of equal value.
8. Strictly no refunds will be given for cancellations and missed self-collections.
9. Payment receipt must be presented upon self-collection.
10. All prices are in Singapore Dollars and are inclusive of GST.
11. All prices and product items are accurate at the time of printing.
12. All images are for illustration purposes only and may not be an exact representation of the product.

WREATHS

1. All orders of wreaths for both self-collection and delivery must be placed by 10 December.
2. Please order your bespoke floral arrangements in-store or via orders.grandiflora@culina.com.sg at least 2 working days in advance.
3. Kindly note that choice of ornaments and design is subject to availability.
4. There are two available delivery slots: morning and afternoon. Subject to availability.
5. There is a $30 delivery charge per trip for each address. Delivery is complimentary for orders of $200 and above.
6. All images are for illustration purposes only and may not be an exact representation of the product.

For our full range of festive offerings, visit:

Culina at Como Dempsey
15 Dempsey Road
Singapore 249675

Culina Market
Open daily 9am – 10pm
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Grandiflora
Weekday: 10am – 7pm
Weekend, Public Holiday: 9am – 7pm
T: +65 6854 6161
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Follow us @grandiflora_dempsey