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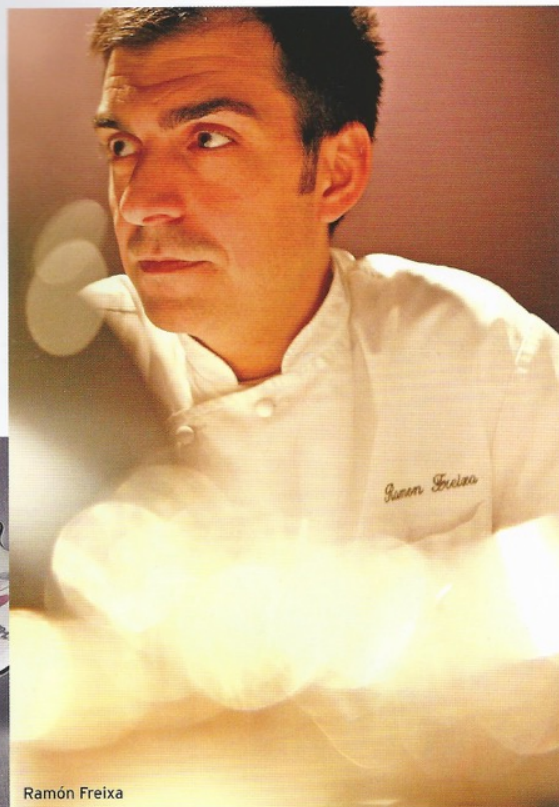




## FROM SPAIN WITH LOVE

Resort World Sentosa's fourth and final edition of their **Art at Curate** dining series for 2016 will take place from 4 to 11 November, featuring Catalan chef Ramón Freixa of his eponymous two Michelin-starred Ramón Freixa Madrid restaurant, tipped as one of the best and most glamorous restaurants in the Spanish capital. The highly innovative chef, who has cooked several times for Spanish royalty, will be presenting a four-course lunch with wine pairings (\$230) and an eight-course dinner with wine and Champagne pairings (\$420). Specially created dishes to look forward to include Under A Black Garlic Veil showcasing mushrooms, Iberian ham, lobster and free-range egg yolk with Sherry wine; John Dory roasted with green beans stock, romesco onions and fallen leaves; a Surf and Turf of royale beef cheek with squid noodles; Liquid Foie Omelette with caviar and white asparagus; and finally, King Crab with saffron bouillabaisse.

The dining experience will kick off with Freixa's signature canapés, such as the whimsical Mimetic manchego cheese stones, and decadent Golden Foie Ferrero coated with caramelised almond grain and gold dust. *The Forum, Level 1, Resorts World Sentosa, 8 Sentosa Gateway. Visit [rwsentosa.com/curate](http://rwsentosa.com/curate) for more information. Tel: 6577 7288*



Ramón Freixa

Mathieu Escoffier



## A BREATH OF FRENCH FLAIR

After a year-long search, **Saint Pierre** has finally signed on an executive chef – Mathieu Escoffier, who previously staged under Alain Ducasse and Joël Robuchon. To respect his ingredients' intrinsic flavours, the 29-year-old applies a light hand to refined dishes. Japanese rosy sea bass carpaccio (\$68) is drizzled sparingly with lemon oil, lime zest and espelette chilli so as not to overwhelm the delicate nuances of the fish. Similarly, langoustine's natural sweetness shines through its puffed rice crust, with morsels of green apple, celeriac and winter melon enhancing its flavours (\$78). Most memorable was the wild mushroom ravioli (a course in the

dinner degustation, from \$158/person), presented raw, puréed, pan-fried and in a ravioli. Vermouth sauce and onion purée cut through the savoury earthiness of the fungus.

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Langoustine with green apple, celeriac and winter melon

