

# WEEKENDER

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新加坡周末乐

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## P9 POP ROCKS

THE '90S ARE  
BACK & WE LOVE IT



**P6**  
MISSING: HAVE YOU  
SEEN THESE FANTASTIC  
BEASTS?



**P12**  
DESIGNER GUO PEI  
ON THAT FAMOUS  
"OMELETTE" DRESS





The Langoustine bursts with natural sweetness.

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# AN INTIMATE DINING EXPERIENCE AT SAINT PIERRE

## SEAMLESS, PRODUCE-CENTRIC FINE DINING WITH A TOUCH OF DELIGHTFUL ASIAN FLAIR

At Saint Pierre, round tables are dressed in perfectly starched linen, rows of sparkling glassware twinkle and trolleys of fine champagne hint at the culinary theatrics to come.

### RETURN TO FINE DINING

Yet for all of its pristine elegance, the service is warm and inviting. After the restaurant's short stint — barely two weeks to be precise — at its 30-seater, casual dining spot in Sentosa, it seized the chance to move to One Fullerton once the opportunity arose.

And it is clear that the return to their European fine dining roots is a labour of love, as well as a personal journey of self-discovery for its chef, Emmanuel Stroobant.

### ESSENCE-CENTRIC CUISINE

Led by an essence-focused philosophy, the cuisine pays ample attention to the vital essences and natural flavours of ingredients. Vegetables no longer take a backseat; here, they come to the fore in various delectable dishes.

We were fortunate to savour the newly launched menu, a culmination of the efforts from Chef Emmanuel Stroobant and Executive Chef Mathieu Escoffier.

Produce-centric cuisines take on an Asian flair in dishes like the Rosy Sea Bass and Langoustine.

The Langoustine bursts with natural sweetness. Its coat of puffed wild rice crispy offers a pleasant crunch with every bite, while the accompanying chunks of winter melon, celeriac and green apple give a crisp, summery feel to the dish.

### RHYTHM AND FLOW

As the courses progressed, one could observe a rhythm to the flow of flavours and textures — from light to heavy, from sea to land.

Following the seafood, we moved onto the umami-rich Mushroom. The Mushroom, as its name suggests, is an interplay of shrooms cooked in differing manners.

The earthy wild mushroom ravioli is paired with the pan-fried and rich-tasting maitake for contrast, while onion puree is added for a hint of caramelised sweetness.

The star of the meal had to be the Pork dish, which takes inspiration from the Peranakan classic, Babi Buah Keluak.

Juicy and tender, the 12-hour sous vide Iberico pork was packed with flavours and best enjoyed alongside the stuffed fillings of the buah keluak nut. We recommend scooping out some of the fillings and putting them into the accompanying pockets of potato puffs for a bonus treat.

All in, the dining experience was a delight and left me feeling inspired for the day ahead.

By Samantha Francis

#02-02B, One Fullerton, 1 Fullerton Road.

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