

food & travel TM

KITCHEN CULTURE

cook in ♦ eat out ♦ dine away

COOK'S BASICS

All about cereals

FESTIVE TREATS FOR
CHRISTMAS
AND CNY

FRESH FROM THE OVEN

Victorian Milk Loaf

EXPLORE 5 OF
FRANCE'S
POPULAR
FOOD CITIES



**PAN ROASTED LAMB
LOIN, SAUTÉED SPINACH,
CAPSICUM COUS-COUS,
GARLIC-SAFFRON SAUCE**

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Bon Appétit!

Prepare a fabulous French spread for your loved ones this festive season with delicious recipes by chef Fabio Granata from Brasserie Les Saveurs

DECEMBER 2016/JANUARY 2017
\$55.00 • RM12.00





Saint Pierre

Creativity and technique comes together with a new collaborative menu by Saint Pierre's Chef Emmanuel Stroobant and new Executive Chef Mathieu Escoffier. Dishes are inspired by the two chefs' individual styles, like the langoustine with wild puffed rice, winter melon, celeriac, green apples and garnishes that prove to be a tantalising blend of textures and flavours. A classic lamb saddle with jus of infused herbs and garlic lends the familiar flavours of oven-roasted lamb, wrapped with sweetbread farce, provencale-inspired by ratatouille, and smoked tomato coulis. Taking Asian flavours to another level is the 12-hour sous vide Iberico pork, inspired Peranakan favourite babi buah keluak. While maintaining much of the flavours of the original dish, this takes a new spin with the buah keluak made into a farce with pulled pork, foie gras, nashi pears and herbs, served with pockets of 'potato puffs'. A Japanese rosy sea bass carpaccio, served with lemon oil, lime zest and espelette chilli, makes for a refreshingly tasty starter, while the black winter truffle with egg yolk and smoked potato espuma is a hearty seasonal favourite. Desserts include the enticing Vacherin, which is a strawberry-cocoa-lychee sorbet with chantilly and Italian meringue, and the delectable manjari chocolate sphere with cocoa-hazelnut praline crunch, served with passionfruit caramel and Tahiti vanilla parfait. Young diners can also enjoy a special menu created by Chef Emmanuel (S\$85), featuring four primary tastes of sour, salty, sweet and bitter. While a Grand Earth (starts at S\$188) and Grand Nature (S\$178) degustation menu lets diners sample all the flavours that St Pierre has to offer.

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

Tel: 65/6438-0887

www.saintpierre.com.sg

Cocobolo Poolside Bar & Grill

Heating up the weekend barbeque buffet scene with its sizzling new weekend menu is Cocobolo Poolside Bar & Grill. Featuring a wide variety of premium meats and the freshest catch, such as New Zealand's Angus Striploin, Australian Rack of Lamb and US Baby Back Ribs in Spicy Chipotle Sauce, Cajun-spiced Tiger Prawns and Grilled Mackerel Fish in Banana Leaf, the restaurant brings together the finest ingredients and flavours for every craving.



A selection of new appetisers and hot mains are also available to diners looking for that all-encompassing buffet experience. The popular Prawn & Avocado Salad makes for a refreshing start, while the Parham Pear and Plum Salad with Mint Dressing is a sure treat for the senses. Other popular barbeque favourites include the Mexican Chili Con Carne with Nachos and the New Potato & Beef Salami Salad, as well as Teriyaki Chicken Skewers, Roasted Australian Pumpkin Wedges and a deliciously wholesome Bacon & Cheddar Spud Skin. No buffet is complete without a selection of desserts that range from the Apple Crumble Pie and Caramelized Pear Tart, to the Green Tea Chestnut Mousse Cake and the familiar Portuguese Egg Tart.

◆ Level 2, Park Hotel Clarke Quay, 1 Unity Street.

Tel: 65/6593-8855

www.parkhotelgroup/clarkequay

