

PRESTIGE

the very best in life

SINGAPORE

PRINCIPALLY MONÉGASQUE

Francois Dotta
calls Singapore home

plus

TIMOTHY CHIA
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BENEDICT TAN
TAN KENG BOON
FRANKLIN TANG
ANIL THADANI

MEN'S FASHION
REPORT

OCTOBER 2010



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PRICE \$8.00

HAIRY CRAB TREATS

▼ **Li Bai Cantonese Restaurant, Sheraton Towers Singapore**

It's time to indulge in hairy crabs again. Chef Chung Yiu Ming introduces a new creation, baked hairy crabmeat and roe in crab shell, in addition to traditional steamed crabs. Also try the braised beancurd and stewed crystal *hor fun* with hairy crabmeat and roe. Pair with hot ginger tea or Chinese *shao xing hua tiao* wine. Available from October 16 to November 30. Call 6839-5623 for reservations.



SPOILT FOR CHOICE

▲ **Hide Yamamoto, #02-05 Marina Bay Sands**

Renowned chef Hide Yamamoto will spoil diners with his first multi-conceptual Japanese restaurant in Singapore. Sample dishes from the *sushi* bar, noodle bar, charcoal *robata* grill, plus *teppanyaki*, dessert and pastry selections. Also, a *sushi* bar and two *teppan* tables are available for private dining. Call 6688-7098 for reservations.



LAVISH WEEKEND DELIGHTS

▲ **Cassia, Capella Singapore**

Cassia offers its weekend Grand Cru *dim sum* brunch, which serves more than 60 unlimited *dim sum* favourites including handmade buns and dumplings, appetisers, barbecue specialites, soups, desserts and more. Complete your brunch experience with acclaimed *grand cru* wines from Laroche Chablis and Louis Jadot. Call 6591-5045 for reservations.



DELECTABLE NEW ITEMS

▲ **Morton's, Level 4, Mandarin Oriental Singapore**

Tantalise your tastebuds with new delights from Morton's dinner and bar bites menus. For dinner, try the Chilean sea bass served with pineapple-pepper salsa and onion rings with Thai creamed sauce. Bar-goers can snack on mini crab cake BLTs served in silver dollar rolls and smoked salmon pizza with dill sour cream. Don't miss the new sundae which is available on both menus. Call 6339-3740 for reservations.

HEARTY FRENCH

▼ **Cocotte, Wanderlust Hotel**

Located in Little India, the newly opened Cocotte adds a touch of European flair to the old ethnic enclave. Head chef Anthony Yeoh serves simple, hearty French cuisine that focuses on good ingredients, flavour and technique. Menu highlights include fried tripe, escargot *gougeres*, roast pork collar in Dijon mustard, tart of the day and chocolate soufflé cake duo. Call 6298-1188 for reservations. P

