

volume
07
2014

THE MULTITUDES OF A KITCHEN

A study of how multifunctional appliances and systems can change your kitchen.

APARTMENT THERAPY

Dissect seven interior design styles with some of the best in the business.

kitchen
culture



inside
recipes
turn to page 67 for
tantalising recipes!
>



SGD \$9.00



FOOD IS ART. PRESERVE IT.



In craftsmanship and performance, Sub-Zero is without rival. Its advanced technology keeps food fresher longer.



www.subzerowolf.com.sg



FOOD IS ART. ELEVATE IT.



In craftsmanship
and technology,
Wolf stands alone.
Its professional
performance helps
you make the
most of every meal.



| CEO'S MESSAGE |

LOCAL COLOUR

The definition of a modern bespoke kitchen is changing. Nowadays, discerning homeowners are looking for balance between form and function.

We at Kitchen Culture are well aware of that, which is why we have made it our business to provide the highest quality kitchen systems and appliances that not only work well for all sorts of cuisine, but also look fantastic in a wide variety of properties. In this issue of *Kitchen Culture*, you'll get a taste of both as we provide you a sneak peak at some of the most exciting innovations available at our showroom.

And speaking of looking fantastic, I love the shade of orange that Hermès uses for its products and often suggest its use on collaterals we produce, but I don't have any influence over what hues our products take. Colour plays a big part in our perception of what is aesthetically pleasing. Often associated with the fashion industry, colour actually affects every aspect of contemporary life, including home furnishings and kitchen equipment. In the cover story, we speak to several kitchen system manufacturers to understand to what degree they are affected by the fashion industry.

But the look of a kitchen is only part of the equation. Over the years, Kitchen Culture has supported functional innovations within that space. In this edition, read about how storage solutions, whether they are in the kitchen or in the bedroom, are evolving, thanks to some clever engineering.

In the lifestyle section, look out for a comprehensive overview of sparkling wines, the dining scene in Singapore, as well as some masterfully crafted luxury timepieces to lust over. For the first time, we have created a tear-out section of recipes. These six chicken dishes have all been prepared and tested on Kitchen Culture appliances by our new executive chef, Xavier Alphonso.

With much for you to discover, we are confident that this issue will bring you many moments of pleasure. Thanks for purchasing up this copy, and happy reading!

LIM WEE LI

Executive Chairman & Chief Executive Officer
Kitchen Culture Holdings Ltd.

Connecting Spaces



+ARTESIO

The most revolutionary perspectives often start from a simple thought. +**ARTESIO** began with the vision to create a continuous kitchen and living experience and reinvents kitchen living through breaking the frontiers between the cooking and living areas. A unity of the spaces is achieved through an architectural arch and wall system. A new kind of space is now created – totally open but still connected.

contents

- 02/ **CEO'S MESSAGE**
72/ **THE LAST WORD**
73/ **CULTURE CLUB**

FORM & FUNCTION

- PRODUCT FEATURES**
08/ **HOT HUES**
Besides the fashion industry, colour trends affect the kitchen, too.
- 16/ **WHAT'S IN STORE?**
Kitchen and wardrobe storage solutions get a boost, thanks to clever design and engineering.
- GALLERIES**
22/ **A HOME OF HER OWN**
Single living done right.
- 28/ **A HAPPY HOME**
Priti Devi is happy she took the time to get the design of her home just right.
- 34/ **SUCH GREAT HEIGHTS**
Damansara City exemplifies Malaysia's ambitious target to achieve 'developed nation' status.
- 40/ **BEYOND SYSTEMS & APPLIANCES**
Smaller items in the kitchen can be both functional and beautiful, as these Rösle products prove.

LUXE LIVING

- WINES & SPIRITS**
42/ **A SPARKLING AFFAIR**
Sipping a bubbly is a delightful experience. Let this article be your introduction into the world of sparkling wines.
- GOURMET DELIGHTS**
50/ **CREATIVE DINING**
How some F&B establishments—old and new—are staying ahead of the competition in Singapore.
- HOBBY**
58/ **WRIST TAKERS**
These six stunning timepieces have technological breakthroughs that make them even more desirable.
- TRAVEL**
66/ **MAKING WAVES**
Sail through the flotilla of cruises available and check out these exclusive options.

kitchen
culture

Kitchen Culture is a bi-annual publication of KHL Marketing Asia-Pacific Pte Ltd (Co. Registration no. 198100775G), a subsidiary of Kitchen Culture Holdings Ltd. Materials may not be reproduced in any form with prior written consent of Kitchen Culture Holdings Ltd. and Novus Media Solutions Pte Ltd (Co. Registration no. 200920797Z).

Views expressed in this magazine are not necessarily those of Kitchen Culture Holdings Ltd. All rights reserved. All information is correct at time of printing.

Printed by KHL Printing Co. Ltd (Co. Registration no. 197801823M).

MCI (P) 147/11/2013

34



66



58



08

MARKETING & COMMUNICATION DIVISION Dian Maryska, Veron Chew

KITCHEN CULTURE HOLDINGS LTD. // ADDRESS 25 New Industrial Road #02-01 KHL Building
Singapore 536211 // E-MAIL info@khlmktg.com

MANAGING EDITOR Chua Kim Beng // WRITERS Iliyas Ong, Chin Wei Lien, Daphne Boey //
CONTRIBUTORS Jamie Shum, Joseph Lim, Alison Marshall // CREATIVE & ARTISTIC DIRECTOR Kevin Ong //
SENIOR DESIGNER Cherlin Chan // CONTRIBUTING DESIGNER Khairunnisa Anis

NOVUS MEDIA SOLUTIONS PTE LTD // ADDRESS 20 Maxwell Road, #12-01 Maxwell House, Singapore 069113 //
WEBSITE www.novusasia.com

SINGAPORE
2 Leng Kee Road, #01-02 to 05, #01-07, #01-08 Thye Hong Centre, Singapore 159086

MALAYSIA
45E Ground/1st/3rd/5th Floor, Jalan Maarof Bangunan Bangsaria, Bangsar Baru, 59100 Kuala Lumpur

HONG KONG
Shop B, Ground Floor & Basement of Bonny View House, No. 63 & 65, Wong Nai Chung Road, Happy Valley
Shop 202, Harbour Centre, 25 Harbour Road, Wanchai

INDONESIA
Palma One Tower, Ground Floor, Suite 102
JI HR Rasuna Said Blok X-2, Kav 4, Kuningan, Jakarta 12950

CHINA
Unit 203/204 The Atrium, 99 Dong Da Jie Street, Chengdu 610021 PRC

For advertising enquiries, please e-mail info@khlmktg.com

MONTIGO

VACATION HOMES
IN A MULTI-AWARD
WINNING RESORT.

YOURS TO OWN FROM ONLY
S\$200 PSF

- Garden and stunning sea views for select units
- Guaranteed 5% yield p.a. for the first two years*
- All fully furnished
- Remarkable resort facilities
- Attractive financing schemes
- Managed by a team of hospitality experts during your absence with a hassle-free rental programme
- No buyer and seller stamp duty
- No restriction on foreign ownership

*Terms & conditions apply



RESORTS

**PHASE 3
AVAILABLE NOW!!!**

Phase 1
Sold out!

Phase 2
Over 90% sold!



Launching soon: Montigo Resorts, Seminyak, Bali

For enquiries: (65) 8383 4808 or (62) 811 701 0238
montigosales@kopgroup.com • montigoresorts.com

Montigo Resorts, Nongsa welcomes guests for resort stays.
For more information, call (65) 6505 9381

WE BUILD YOUR DREAMS™

A development by

**KOP
PRO
PERTIES**
KOP PROPERTIES



| FORM & FUNCTION |

HOT HUES

Find out how colour trends are stepping off the fashion runway and into your home kitchen.

By **CHIN WEI LIEN**



McDonald's, Kentucky Fried Chicken, Burger King and Carl's Jr.

Aside from being some of the biggest names in the fast food business, there is something else that these restaurants have in common: colour schemes. It doesn't matter if they are selling cheeseburgers, fried chickens or tacos, colours such as mustard yellow and ketchup red play prominent roles in the branding of these fast food restaurants. And it's not just the design of their logos either. Step into any branch of these establishments anywhere in the world and you will notice the same dominant hues in the interior design. Why is that?

This may come as a surprise to some, but extensive research has gone into the way colour affects our mood and physiology. In the case of fast food joints, experts believe that yellow and red can actually increase heart rate and blood pressure, and can even stimulate impulse eating—perfect for the fast food business.

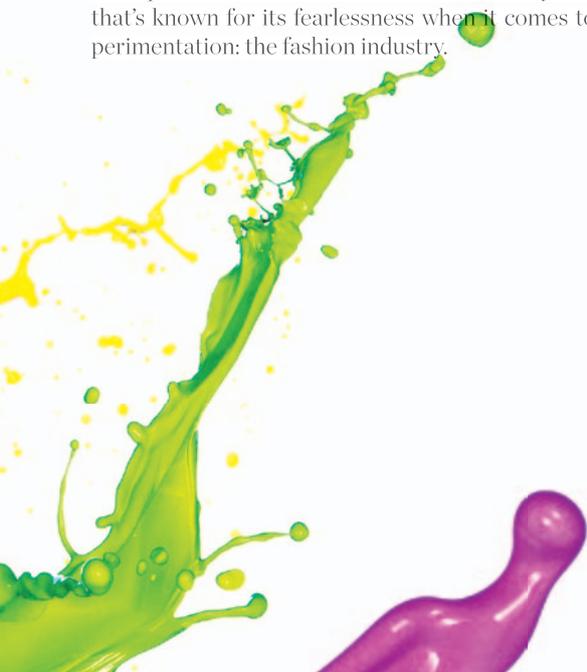
If colour schemes can have such an influence on our emotional response, choosing the right shades for the kitchen is vital since this is the heart of the home in most cases. What are some of the latest colour trends in the kitchen? And who or what determines it?

FLYING COLOURS

Aesthetically, colour means everything in the home kitchen. Like the clothes you wear when you step out, the colour scheme of your kitchen is the first thing that makes an impression when a visitor enters the space for the very first time. We refer to everything from appliances to kitchen system, and how the two work with one another to create a visual narrative. Moreover, the kitchen is no longer a space that exists in vacuum. With the walls between the kitchen, the dining room and the living room becoming permeable, it is even more important for the kitchen to visually look pleasing and in sync with the rest of your home.

Kat Tan, the Director of D Editors, agrees. "The choice of colours will affect the overall aesthetic appeal of the kitchen design," she asserts. "Textures, too, are equally important, ensuring that the kitchen imparts a stylish appeal. To achieve that, it's important to understand the client's lifestyle and colour preference prior to the selection of the palette."

If you, as a homeowner, are looking for ways to revamp your home kitchen, what colours should you pick? To answer that question, we have to look to an unlikely field of design that's known for its fearlessness when it comes to colour experimentation: the fashion industry.





This may come as a surprise to some, but extensive research has gone into the way colour affects our mood and physiology.

TRENDSETTER

You wouldn't ordinarily expect to find fashion design mentioned in the same breath as interior design, but colour is the one thing these two fields have in common, in that they keep an eye out for the most popular trends on the market.

Fashion is about being at the forefront, where everything is happening at once. Fashion designers frequently use runways to experiment with designs and set trends. For them, the sky's the limit. In fact, there is a saying that goes, "There's no such thing as bad colours, just bad colour combinations."

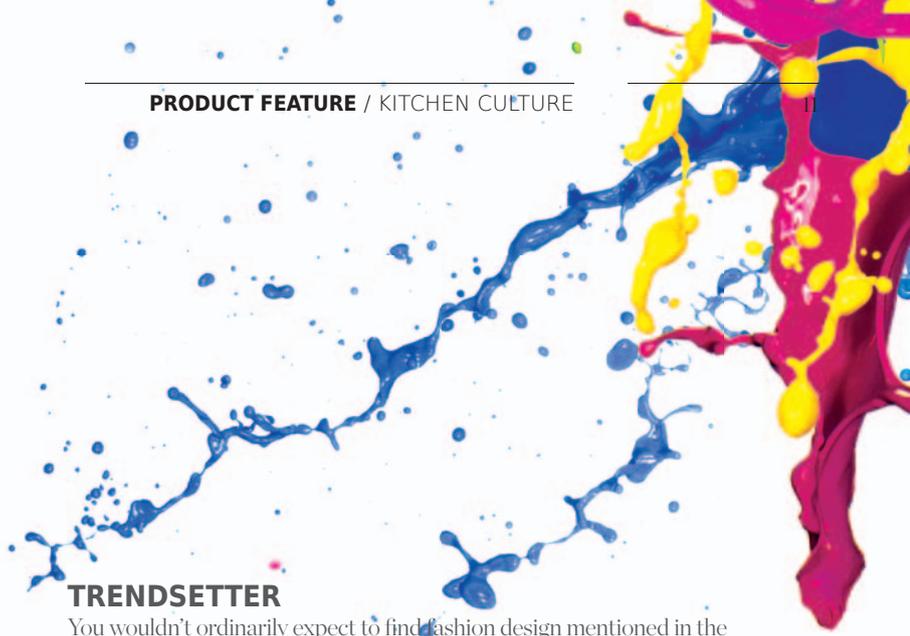
Similarly, when it comes to kitchens, many interior designers are willing to push the envelope and play around with different palettes to make the kitchen stand out from the rest of the house. And just like how fashion follows the ebb and flow of traditions and social attitudes, colour trends within the kitchen change over time based on customer preferences and the creative direction of the industry as a whole.

Thomas Klee, an Export Director of Rational, the German kitchen system maker, believes that the hottest trends in fashion can sometimes cross over to the kitchen, as many key players in fashion are regarded as thought leaders. According to Klee, fashion-based colour trends usually pop up first in living accessories such as cushions, wallpapers and curtains. They then migrate to furniture designs, whether it is in the living room or the kitchen. "Kitchen, or any other furniture, is influenced by fashion. So looking at trendsetters such as Pantone never hurts."

The fashion industry has major fashion shows that everyone must attend, and so does the kitchen furniture industry. The EuroCucina is a biennial event in Milan that attracts some of the biggest brands in the world and is particularly focused on colour trends. Andrea Heiner-Kruckas, the Marketing Director of Küppersbusch, a German kitchen appliance brand, sees it as a major influencer and the perfect platform for her brand. "It's the leading design fair in our business," she states. "Design events are always inspiring [because] you get a lot of creative ideas and inspirations. After all, it is a number of many different impressions that result in a new design, colour or finish."

For interior designers such as Tan, a trip there can be eye-opening and rewarding. At this year's six-day event, she noted materials that continue to thrive in the market—such as laminates and spray-painted back glass—as well as the rise of pastels.

For other exhibitors, colour customisation took centre stage. Küppersbusch introduced the Küppersbusch Individual concept, which offers customers the possibility of adapting its appliances to suit their preferences and match their interior designs. "Küppersbusch has always been setting design trends, and the Küppersbusch Individual concept is unique in the industry," explains Heiner-Kruckas. "People love different things, different colours, fashion and music. So here, customers can choose between white and black appliances and, for metal design kits, they can choose from stainless steel, black chrome, silver chrome, gold or black velvet. It's all about maximum variability and individual style."





Some would even argue that the search for a truly timeless colour in the kitchen is really a search for the ideal material to use.

A LONG-TERM AFFAIR

For people who are always chasing the latest trends, it has become second nature to go wild with colours at home. However, trends, like the seasons, do come and go. As such, for some homeowners, not only do they want their kitchens to be structurally sound, they want the look of their kitchens to stand the test of time.

Here in Asia, where homeowners and consumers tend to be more conservative, there are still many barriers to overcome when it comes to experimenting with colours in the kitchen. This mindset explains why, according to Klee, white is still the predominant shade in kitchens here. "This is simply due to the fact that white matches anything and is fairly timeless. For a mid- to long-term investment such as kitchen furniture, this is always important [to the homeowner]," he explains.

Finding a scheme that will not fade into obscurity by the time your kitchen remodelling is done is tricky because it's not just about choosing the right colours. When selecting a truly timeless kitchen design, one has to also look at the right materials. That's because materials used for the kitchen system will dictate the texture, feel and colour scheme of the entire kitchen. Some would even argue that the search for a truly timeless colour in the kitchen is really a search for the ideal material to use.

One of the most popular and timeless materials in the kitchen is metal. Klee, for one, has noticed that many consumers, especially young homeowners, like to go for the raw, industrial look in their kitchens. As a result, metals such as used or brushed steel are especially popular as they give off a more modern feel than materials such as wood





FIMES

Innovative Design and Significant Quality

Fimes, an Italian brand founded in 1947, is today a leader in furniture market for bedrooms and continues to look for new designs in producing high quality and luxury products. Its collection of wardrobes, walk in closets, beds and nightstand reflects the best of made in Italy for international sophisticated clients.



or solid surfaces. As kitchens like these tend to be colder and harsher on the eyes, designers would break the tonal monotony by balancing it with finer, warmer colours such as washed wood or even lacquered panels.

Aside from steel, Klee has also noticed another form of metal that is quickly gaining the favour of designers and homeowners alike. "The biggest metallic trend of the year, for sure, is copper," shares Klee. He claims that the popularity of copper, especially in the shade of 'rose gold,' is the result of trends seen in timeless jewellery and watch designs. The copper trend in fashion accessories also inspired Küppersbusch to launch a line of products in that particular shade of copper at this year's EuroCucina. "Copper is a great new finish and we are the first to bring this trend into the kitchen," boasts Heiner-Kruckas. "It looks extremely elegant with our appliances in white and black."

At the end of the day, it can swing either way when it comes to colour trends in the home kitchen. Whether you are framing a stainless steel sink with a burnt orange or fire-engine red countertop or going with the more enduring steel-and-concrete combination for your kitchen island, it's all about striking a balance between the loud and the soft, the trendy and the classic.

At a time when kitchens are making a statement, the key, really, is to find out which colours and textures work best together. More importantly, these colours should say something about who you are and the space in which you call home.

a splash of colours

Every year, Pantone proposes a new colour for industries around the world to follow.

For 2014, that colour is Radiant Orchid 18-3224, a blend of purple and fuchsia with a dash of pink undertones. Don't fancy your kitchen looking like the Vanda Miss Joaquim? No worries, because a slew of other colours and shades were announced at the EuroCucina 2014. Here are those colours at a glance.

Radiant Orchid 18-3224

"Radiant Orchid... intrigues the eye and sparks the imagination," says Leatrice Eiseman, executive director of the Pantone Color Institute. "Radiant Orchid encourages expanded creativity and originality, which is increasingly valued in today's society."

Wood

In line with EuroCucina's focus on sustainability, kitchen appliances and systems with a more organic look were presented this year. Wood is likely to remain a popular material and colour of choice in the upcoming season.

Copper

Rustic and unpolished, copper is a material gaining much traction in the kitchen. While perfect for the industrial look that been popular in recent years, copper exudes a kind of warmth and homeliness that's lacking in other metals such as stainless steel.

Gold

Watch and jewellery designs have made inroads into the kitchen, and they are doing so in the most stunning way: gold. This more luxurious and glamorous cousin of copper stood out at this year's EuroCucina for its use as an accent colour.



rational®



Chillout ZONE

*Living, enjoying, chilling out -
the clou concept unifies all these requirements
in a contemporary living space.*

www.rational.de



| FORM & FUNCTION |

WHAT'S IN STORE?

We bring you the latest innovations in storage solutions for kitchen and wardrobe systems and predict how they'll impact your lifestyle.

By **CHIN WEI LIEN**

Take a look around your house right now. What do you see? Beyond the furniture and furnishings, what really personalises a home is the collections of things—your things—that tell people something about who you are. They can be located anywhere in the home: the kitchen, living room or bedroom. There's your favourite set of cookware in the pullout drawer, that set of wine glasses in the wall-mounted cupboard, and then there's your collection of neckties in your bedroom's display cabinet. It is evident that storage solutions have become an integral part of the modern home. However, the concept of storage solutions has gradually changed over the years.

Your average, one-size-fits-all cupboards, closets and shelving are no longer adequate in the eyes of the more discerning homeowners. Instead, these



A

A. & B. Eggersmann's kitchen system blends industrial and natural elements to resemble an artwork and displays cutlery like museum artefacts

mass-market storage solutions are making way for customised systems that are not only high on function, but also pleasing on the eye and fit the homeowner's lifestyle like a glove. This is due in no small part to these systems' design process, where both form and function are held in the highest esteem. With the division between aesthetics and utility blurring in contemporary storage solutions, one cannot be blamed for mistaking a kitchen system or a walk-in wardrobe as a work of art.

AESTHETICS OVER UTILITY

The 20th century saw the rise of such design giants such as Frank Lloyd Wright, Charles and Ray Eames, Isamu Noguchi and Frank Gehry. Their works are known for smudging the line between design and art, especially when it comes to furniture. A Noguchi table in the living room, for example, is a timeless piece of design that's more than just an expensive piece of home decor. Wright, the man responsible for designing the Guggenheim Museum in New York City, was even known to be so meticulous in his architectural designs that he would include accompanying site-specific furniture and custom-designed clothing to match the look and feel of the building.

That same level of dedication and artistry can be found in home kitchens these days. Eggersmann, for example, is a brand of high-end kitchen systems that has been in the business for well over a hundred years. Aside from the unparalleled quality of their products, the most striking thing about Eggersmann kitchen systems is that they don't look like anything you'd find in an average kitchen. Chief Executive Officer Michael Wunram believes that the kitchen furniture industry is increasingly looking to the living room for inspirations. On top of that, elements of nature are becoming more popular in kitchen system designs, which explains why brands such as Eggersmann often uses a range of fine, natural materials such as pine, oak, leather and concrete. "When you can hide the appliances, for example, or when you don't see the thickness of the material, the system can look like a solid piece of stone.



B



C

In most cases, a kitchen system looks most beautiful when it looks like a piece of art or architecture,” Wunram asserts.

Eggersmann’s obsession with aesthetics doesn’t stop with what the eye can see. One of the company’s latest innovations involves treating and sanding stainless steel in such a way that each surface has a unique, directional grain that cannot be found anywhere else. The reason for this innovation, according to Wunram, is due to the move away from high gloss surfaces in the kitchen. “High gloss used to be popular in kitchen systems, but not anymore,” reveals Wunram. “Now, people like matt surfaces. We introduced that to our systems with stainless steel because stainless steel is a timeless material, just like aluminium, and the textured matt surface elevates the product to another level of beauty.”

The reason why designers and homeowners are emphasising the visual side of kitchen systems is simple: kitchens are moving out of the back of the house and into our living space. It’s why kitchen systems are increasingly made to look like pieces of art. “In Europe, or maybe even here in Asia as well, the kitchen is becoming part of the living area. There’s no such thing as the living room, the wet kitchen and the dry kitchen. Everything is one,” explains Wunram. “It’s only natural that people want their kitchens to look good.”



D

- C. Another example of a storage solution in a drawer
- D. A detailed look at Eggersmann's revolutionary graining on a stainless steel surface
- E. A pull-out LeMans storage solution

"The kitchen is becoming part of the living area. There's no such thing as the living room, the wet kitchen and the dry kitchen. Everything is one. It's only natural that people want their kitchens to look good."



A LITTLE INGENUITY

But beauty only goes so far. It should have the smarts to back it up.

The aesthetics of modern kitchen systems are no doubt important, but many homeowners these days are also looking for something extra in the way they experience the kitchen as a whole. We are referring to technological advancements, along with a little ingenuity, that have been implemented in kitchen systems to make your trip to the kitchen that much more pleasurable.

Brands such as Eggersmann and Poggenpohl often work with third party companies to enhance this experience.

One of the latest and most popular trends in kitchen systems is that of automation, which allows cupboards and cabinet drawers to open and close automatically at the touch of your finger. Upon request, motors can be built into the back of kitchen systems, complete with pressure-sensitive panels on the front. With just a light push on the panel, the drawers will slide open, making it easier for users to access the contents within. This innovation has been especially popular with homeowners who have a lot of heavy cookware stored in their pullout drawers. With an average load around 30–40kg for heavy pots and pans, it's no wonder motorised drawers are becoming all the rage.



F

Aside from clever engineering, the modular nature of wardrobe systems also means that there is a trend for designers and homeowners to integrate third-party features.

But installing motorised drawers is only the tip of the iceberg. Clever engineering, in terms of the systems' fittings, has allowed designers to maximise the floor space of the kitchen. For example, L-shaped kitchen systems have always been tricky for designers, as corners tend to be under-utilised. One way that designers in the past would solve this problem was to install a carousel so that users can rotate the tray to access contents in the back. One of the latest trends in kitchen systems, however, is to integrate the LeMans system, an elegant corner storage solution where the top and bottom shelving pivot independently and travel out from the corner cabinet to provide maximum access.

CUSTOMISED STORAGE

Beyond the kitchen, wardrobe systems in bedrooms have also been undergoing a revolution, though of a wholly different sort. Here, designers are less concerned about technological wizardries and are, instead, more interested in how wardrobe systems

can be configured and customised to fit the lifestyle and habits of the homeowners. While modern kitchens are designed for anyone to enter and use, contemporary wardrobe systems are tailored for you and only you.

Effective designs require a close working relationship between the designer and the homeowner. For wardrobe systems, designers have to look deep into the user's lifestyle, right down to the number of pairs of shoes he owns, the length of the clothes he has and if the wardrobe will be shared with a significant other. These are just some of the questions that a designer will ask. From there, he will customise each storage space to fit the owner's lifestyle.

FIMES, an Italian maker of wardrobe systems, has some of the most elegant storage solutions on the market. Mauro Longoni, FIMES' export manager, is especially proud of the brand's tailored solutions for men and women. "FIMES' wardrobe systems come with pullout aluminium hanging rails for your pants, as well as beautiful

dressers with a glass top to display anything from belts and ties to shirts and cufflinks. For the ladies, FIMES can also customise internal fittings on doors with special drawers for jewellery, belts, accessories and bags,” he details. By request, these wardrobes can even be fitted with internal LED lights that will shut off automatically.

Lighting systems within a wardrobe can be tricky. Interlübke, a German brand of wardrobe systems, has an ingenious way of overcoming the problem. Their systems have metal strips running vertically down the back of the panelling, which will then conduct power to the lighting system. Should the user need to adjust the height of the fitting, all he needs to do is to take the shelf out and adjust it to the desired level. As long as the back of the shelving is in contact with the metal strips, the lighting system will work without the complicated process of re-cabing.

Aside from clever engineering, the modular nature of wardrobe systems also

means that there is a trend for designers and homeowners to integrate third-party features. For example, hidden wall safes can be integrated into the back of wardrobes, and boxes can be installed in dressers to display time pieces while keeping automatic watches in sync at the same time. For homeowners with a lot of leather goods, dehumidifiers can even be installed in these high-end systems to improve air circulation, thus keeping your leather goods in tip-top condition.

These innovations may seem small and simple, but it’s all about how they come together to make your experience that much more intimate and personal. Whether you are in the kitchen or the bedroom, it does look like technology will continue to be developed and integrated into their designs. Customisation of these storage solutions will also be key, allowing you to feel more at home and comfortable than ever before.

F. FIMES' made-to-measure walk-in closet
 G.-I. FIMES' cabinets can be customised to display everything you wear, from jewellery to shoes





| FORM & FUNCTION |

A HOME OF HER OWN

From a well-worn bookshelf to a cosy yet functional kitchen, Charmaine Fu's home is an example of single living done right.

Written by **CHIN WEI LIEN** | Art Direction by **CHERLIN CHAN**
Photography by **A PIXELS PHOTOGRAPHY**

You can tell a lot about a person just by looking around his or her home. For Charmaine, who lives with her pet cat Scooter, her home is an expression of her eclectic taste. Be it the Lego Maersk Triple-E container vessel that takes pride of place in the living room, the row of Haruki Murakami tomes on her bookshelf, the cow-shaped milk jug from Spain or the cushion with a cartoony owl print, objects littered around the 31-year-old lawyer's apartment illustrate her curious yet stylish nature.



I decided that, since it's going to be my place, then it's going to be an experiment of what works and what doesn't. So I went to the paint shop and just chose the colours that I liked! Surprisingly, they went together decently.



A. Scooter holds court on the dining table with a working coin-operated phone in the corner.
B. These two rattan chairs were given by her uncle.



MY HOUSE, MY RULES

When Charmaine was looking for a place to call her own in 2012, she had a very clear idea of what she wanted. Though the condominium unit she eventually moved into ticked off most of her checklist, the general layout of the house left much to be desired. But instead of commissioning an interior designer, she went to the drawing board herself. After all, as she quips, “It’s my house, and I just wanted to do what I wanted to do.”

The walls were one of the casualties of renovation. The original flooring was also removed and replaced with what Charmaine describes as “a concrete floor that looks like a primary school classroom.” When choosing the colours of the walls, she even went ahead and picked seven colours. The reason? She couldn’t make up her mind!

Did she worry about the colours clashing with the rest of the house? “I decided that, since it’s going to be my place, then it’s going to be an experiment of what works and what doesn’t. So I went to the paint shop and just chose the colours that I liked! Surprisingly, they went together decently,” she lets on.

IN WITH THE OLD

Besides colour choices, the furniture and decorative items Charmaine selected for her home is also a reflection of her personality. Chinese antiques sit alongside an array of second-hand furniture she had acquired over the years. The pair of rattan chairs sitting beneath a wall-mounted television once belonged to her uncle. A bookshelf on which she displays a portion of her book collection is one of the treasures she unearthed from a second-hand furniture shop. Finally, next to the dining table sits a still functioning coin-operated phone. “I like vintage and I like nostalgia,” she states. “And I also wanted to recycle and reuse stuff that people have discarded. I didn’t want modern, fashion pieces that go out of trend, but timeless items that last.”



C



C. The Liebherr refrigerator where she stores all her groceries.
 D. The V-ZUG Combi-Steam Oven and Elica OM Mini Wall Hood are the main work horses in the kitchen.

A KITCHEN THAT WORKS

While the rest of the house is a collection of old-time curios, Charmaine's kitchen fuses homeliness with functionality. "The kitchen was designed by my aunt, who is a good cook and very in tune with what you need around the kitchen," she recalls. "That's why I wanted a kitchen that is simple to use and maintain, with everything within easy reach."

It is here that she slows down and whips up a meal despite her busy schedule. According to her, the V-ZUG Combi-Steam Oven and Elica OM Mini Wall Hood are the perfect companions in the kitchen for different reasons. "I like the Elica Wall Hood because it's not big and cumbersome. And since I have an open-concept kitchen, it is very important to me that it removes the grease from my cooking," she notes.



I like the Elica Wall Hood because it's not big and cumbersome. And since I have an open-concept kitchen, it is very important to me that it removes the grease from my cooking.

For the V-ZUG Combi Steam Oven, she was pleasantly surprised by the food regeneration feature, which maintains the quality of the food during reheating.

The Liebherr refrigerator, on the other hand, may seem large for someone living alone, but it is perfectly suited to Charmaine's needs. The fridge has a unique BioFresh feature that keeps fruits and vegetables fresh for longer,

ideal for single living. The size of the fridge also allows her to store a lot of groceries, which is useful considering how often Charmaine invites friends over for intimate gatherings.

Whether it is making a simple dinner on a weeknight or cuddling Scooter, there's a perfect nook in Charmaine's home for her to do it in. With a place like that, being a perpetual homebody isn't a bad idea at all.

| FORM & FUNCTION |

A HAPPY HOME

Every square inch of Tarun Kataria and Priti Devi's home is an extension of the family, and the kitchen is where it all comes together.

Written by **CHIN WEI LIEN** | *Art Direction by* **CHERLIN CHAN**
Photography by **A PIXELS PHOTOGRAPHY**





A. A close-up of the kitchen island with a Liebherr fridge in the background

B. The Küppersbusch workstation, where Priti's husband assumes control

For years, Priti Devi's work at Shell, the oil and gas conglomerate, required her to call several cities her homes away from home. Besides spending a considerable amount of time in Mumbai and Hong Kong, she also had an on-again-off-again relationship with Singapore.

When the opportunity arose for Priti and her husband, Tarun Kataria, to decide where to settle down permanently, their very favourable experiences of postings in Singapore made the city-state the most obvious choice.

Even though the family already owned a property along Kheam Hock Road, Priti and her husband had definite ideas on how they wanted their future home to be like. As such, the first order of business was to raze the house to the ground and rebuild everything. "Wherever we've lived, we looked for spaces that embraced us when we walked in," shares Priti. "[For this house], there's just a sense of being enveloped. But nothing over the top, because that's not us."

BUILT TO MEASURE

The devil is in the details, which is why, during the design process, Priti and her husband left

nothing to chance. "We've been waiting to build our own home for a long, long time," she reveals. "So we really put our heart and soul into every little detail."

For example, Priti pored over stacks of reference books and visited a dozen websites to get the light fixtures around the house just right. The ultra-mod light fixtures that most stores in Singapore carried were not what she had in mind for this house. Through various sources, she managed to acquire different pieces from all over the world: the dining room light came from Miami, the wall lights came from London, while the lamps above the kitchen island were hand-beaten and transported all the way from Mumbai.

And that's not all. From the photographs of wildlife in her husband's study, the artworks on display in the living room and even the specially made door knobs, Priti and her husband have infused a little bit of their lives and personalities into their abode. Having travelled the world and amassed an extensive collection of art from everywhere, the house has become a sort of exhibition space.

"The kitchen took the longest to conceptualise, design and build. That's because, in the Kataria household, the kitchen is the centre of the family."



C. Both the kitchen island and the cabinetry are part of Rational's kitchen system

THE HEART OF THE HOUSE

Of all the spaces in the house, the kitchen took the longest to conceptualise, design and build.

That's because, in the Kataria household, the kitchen is the centre of the family. "[This is where we] have breakfasts and I have my tea, and we sometimes have dinner here when we have the time," Priti cheerfully describes. On top of that, her husband is a foodie and a cook, which is why the two of them went over the kitchen's design with a fine-tooth comb to make sure that it is functionally and aesthetically perfect for them.

For a kitchen that's warm and not opulent, Priti opted for a relatively simple layout, with Rational's kitchen island and cabinetry system on the perimeter. The genius, however, is in the way the individual units are laid out. The area around the Küppersbusch cooker, for example, was designed such that everything a cook requires is within arm's reach. For easy maintenance, they picked brushed steel and Caesar stone countertops, with cream- and walnut-coloured woods upping the warmth factor. The result is a compact and efficient kitchen without all the mess and fuss.

The designers also took a step further by customising various aspects of the kitchen to fit Priti's lifestyle needs. For example, a slot was cut into the kitchen island's countertop so that rubbish can be swept into a hidden bin, wine glass hangers were built into the kitchen system, and a swing door to the kitchen was custom-made so that Chili and Pepper, the Katarias' pet dogs, could enter with ease.

Doing up the house took up about 18 months of Priti's life. When it was a work-in-progress, she admits that taking charge of the renovations felt like a full-time job. Still, it's been four months since she moved in and Priti has no regrets. "I think every house does take on the owner's personality and, based on the things you put inside, it becomes an extension of yourself," Priti muses. "So finding everything—from the fans to the lights, the handles and the art—was a learning process for me. It's a happy place; I'm very happy with the way it turned out."





"So finding everything—from the fans to the lights, the handles and the art—was a learning process for me. It's a happy place; I'm very happy with the way it turned out."

| FORM & FUNCTION |

SUCH GREAT HEIGHTS

The twin towers of Damansara City exemplify Malaysia's high-end development frenzy: mixed-use, ambitious and consummately luxurious.

By ILIYAS ONG





The affluent township of Damansara Heights, a suburb of Kuala Lumpur, Malaysia, will soon be home to a mixed-use development that caters to the well-heeled: Damansara City.

The S\$1 billion freehold project by GuocoLand Malaysia will comprise two 28-storey residential towers, two Grade A office towers, a five-star hotel and a lifestyle mall spread over 8.5 acres. Although Damansara City will only be fully completed by early 2016, its developers are confident that the mall and the residences—called DC Residency—will be ready by mid-2015.

DC Residency is billed by GuocoLand and Malaysia as offering “unrivalled

luxurious living” and “the most desirable home address” in the neighbourhood. Testament to that belief are 370 service apartments, including penthouse suites, that are decked in the finest homeware brands, such as Poggenpohl. The availability of hotel-inspired amenities—an Olympic-sized salt water infinity pool, private dining rooms and a mini-theatre, among others—further flesh out DC Residency’s luxe aspirations.

The apartments will be available in one- and three-plus-one-bedroom units, as well as five duplex penthouses, that range from 899ft² to 4,676ft². And, unusually for high-rise living, most of the DC Residency units will have two entrances and a three-tier security system. According to the developers, the



Unusually for high-rise living, most of the DC Residency units will have two entrances and a three-tier security system.



- A. Units in DC Residency come fully furnished with designer homeware and furniture brands.
- B. No expense was spared to deliver a luxurious residential experience.



C

- C. GuocoLand Malaysia used a modern design language in the apartments.
- D. DC Residency apartments are available in one- and three-plus-one bedroom units.
- E. Poggenpohl's Segmento range can be found in the kitchen. The finishing is matt lacquer in cubanite and titan grey, the quartzstone countertop is in Raven 4120, and the vertical channel handles are called Space Profile.



D

idea is for buyers to move in with just their luggage and without the hassle of furnishing and fitting their homes.

Already, more than 30% of the units in one block have been snapped up, half of them by foreigners. "The pre-launch response for DC Residency has been very encouraging. With a prime and sought-after address, I am confident that it will also appeal to regional property buyers from countries such as Singapore, China and Hong Kong," says Tan Lee Koon, Managing Director of GuocoLand Malaysia.

Its strategic location in the heart of Damansara Heights also increases Damansara City's appeal: it's just a five-minute drive from the central business district, and is close

I am confident that it will also appeal to regional property buyers from countries such as Singapore, China and Hong Kong.

to highways (SPRINT), retail hubs (Mid Valley Megamall) and schools (Sekolah Kebangsaan Bukit Damansara). The development also stands to benefit from a planned MRT station, conveniently located at Damansara City's entry point.

As part of Malaysia's thrust to attain 'developed nation' status by 2020, Damansara City is slated to "transform the established neighbourhood," claims Tan, adding that GuocoLand Malaysia has set other long-term infrastructure goals for the development. Damansara Heights has already been dubbed Kuala Lumpur's Beverly Hills; now with Damansara City, another jewel will adorn its crown.





PIZZA WHEEL

Looks like a weapon from a sci-fi movie, doesn't it? Well, it's actually a gorgeously designed pizza cutter. The chrome handle houses a stainless steel cutting edge.

| FORM & FUNCTION |

BEYOND SYSTEMS & APPLIANCES

Kitchen Culture believes that there's a whole world of practical yet beautifully designed products for the kitchen beyond large systems and appliances. Check out these cool items from Rösle.

By **CHUA KIM BENG**



CHEESE MILL

With a sturdy steel body, this mill outclasses most plastic pretenders out there.





KITCHEN WEIGHING SCALE

This battery-operated steel scale is practical yet minimalist. It's easy to use and can even handle hot items. Just hang it up after use!



MULTI-CUTTER

Yes, you can use this to chop stuff up, but remove the blade and this product doubles as a salad spinner.



FOLDABLE COLANDER

The polyurethane portion can be folded into the steel portion—what a space-saving idea! This colander can take hot stuff, too.



GARLIC CUTTER

Use this to dice garlic and shallots and—voilà!—no more smelly fingers. This cutter has a stainless steel outer casing. The sieve acts as a second blade, resulting in extra-fine ingredients.



FOOD MILL

Great for mashing potatoes, sweet potatoes and the like. Boil and cut them into chunks, then use the food mill to mash them.

| LUXE LIVING |

A SPARKLING AFFAIR

Let *Kitchen Culture* introduce you to the world of sparkling wines, which is more than just champagnes.

By **CHIN WEI LIEN**

Too much of anything is bad, but too much champagne is just right.” This quote is attributed to Samuel Langhorne Clemens, who is better known by his pen name: Mark Twain.

Twain loved life; in fact, he loved life so much that, throughout his 74 years, he almost never shied away from indulging in his vices from time to time. A quick search of his images on the Internet will bring up faded photographs of the famous American author and humorist lighting up a cigar in a rocking chair or enjoying a glass of Scotch whisky. But whisky wasn't the only alcoholic beverage he imbibed. One of his favourites was champagne, a drink he likened to a woman on one occasion: “One holds a bottle of red wine by the neck, a woman by the waist, and a bottle of champagne by the derriere.”

What is it about champagne (and, by extension, sparkling wine) that makes it such a popular class of beverage among those living the high life?



prevent effervescence in stored wines altogether.

Later, when Phillippe II became the Regent of France in 1715, he made the fizzy drink a popular beverage of choice among French nobility, thus kick-starting the modern sparkling wine industry.

KINDLING THE SPARK

Sparkling wine production is more than just pumping carbon dioxide into still wine to produce a sweet, bubbly aftertaste. In fact, due to its long, delicate production process, sparkling wines—especially those that hail from Champagne, France, where it all began—can easily cost an arm and a leg per bottle.

Traditional methods of producing sparkling wines have remained unchanged over the years, especially for European vineyards. Here, sparkling wines go through two fermentations: one to turn the grape juice into still wine without the bubbles, and a subsequent fermentation to turn

it into sparkling wine. This secondary fermentation can take up to 10 years in the traditional method because the longer and slower the winemaking process, the more complex and expensive the sparkling wine will be.

There are, of course, cheaper ways to churn out sparkling wines within a few months. Known as the Charmat Method, it involves a secondary fermentation in large, closed and pressurised tanks, where carbon dioxide is pumped directly into still wines to produce sparkling wines. This allows sparkling wines to be produced in large quantities and are ready for sale soon after harvest.

DRINKING THE STARS

For the longest time, champagne from the champagne method was the most popular sparkling wine out there. However, the tides are certainly changing.

According to the OVSE, the Italian wine observatory, pro-

secco, a type of sparkling wine from Italy, outsold champagne in 2013 to replace the famous French beverage as the world's most popular sparkling wine. In fact, some 307 million bottles of prosecco, made from the Prosecco grape and produced in northern Italy, were sold worldwide during the year, compared to 304 million for champagne.

Whether you are more into the complex, yeasty flavours of champagne or the fruity and livelier flavours of prosecco, it's clear that, with sales numbers reaching hundreds of millions around the world, sparkling wines are not just party favourites—they are mainstays at dining tables of those who want a certain punch to their wines.

Even Dom Pierre Pérignon, the monk who was tasked to quell his abbey's bubbling wines, was rumoured to have been partial to Devil's Wine. It's been said that when he first tasted sparkling wine in the course of his work, he called out to his associates, "Come quickly! I am drinking the stars."

Sparkling wines are not just party favourites—they are mainstays at dining tables of those who want a certain punch to their wines.



SPARKLERS OF THE WORLD

All champagnes are sparkling wines, but not all sparkling wines are champagnes. Here's a shortlist of sparkling wines from other parts of the world.



PROSECCO

Location: **Veneto, Italy**
The name refers to the variety of grape and the sparkling wine it creates. It is noted to be naturally dry and slightly bitter. While wonderful on its own, a two-part prosecco and one-part peach puree mixture makes a Bellini, a summery cocktail that's perfect for that garden party you are thinking of holding.



ASTI

Location: **Southeast Piedmont, Italy**
Italy's foray into sparkling wines doesn't stop at prosecco. The food-loving nation is also known for Asti, which is made from the super-sweet moscato bianco grape. This sparkling wine has a sweeter taste that is a fantastic complement to cheese, fruits and cakes.



CAVA

Location: **Catalonia, Spain**
'Cava' means 'cellar' in Catalan. Its name hints at the Spanish commitment to use only traditional champagne method of winemaking. The average bottle of Cava—made from a mix of the Macabeo, Parelлада and Xarel-lo varieties—is relatively affordable, making them one of the most popular sparkling wines around.



SEKT

Location: **Germany**
The German take on sparkling wine is Sekt. It's often made from other countries' still wine, though some is made from German grape varieties such as the riesling. The Henkell Trocken, for example, sports lingering bubbles and a hint of butterscotch, Fuji apples and fluffy marshmallow.

HOUSE STYLE

Tippling Club and Jekyll & Hyde are two of the hottest bars in town. They share with *Kitchen Culture* some of their favourite in-house cocktails based on sparkling wines. Cheers!



Peachture perfect

INGREDIENTS

2 small peaches
45ml bourbon whisky
15ml peach schnapps
15ml simple syrup
15ml lemon juice
Corte Giara prosecco
Serve in a cocktail glass

METHOD

1. Muddle one peach.
2. Add bourbon, peach schnapps, syrup and lemon juice, then shake till cold.
3. Double-strain into cocktail glass.
4. Top up with prosecco.
5. Slice other peach to garnish.

Jeekyll & Hyde is located
at 49 Tras Street,
Singapore 078988.



Perfect for savouring wine at its best

- Wine cabinets in the Vinidor range offer as many as three wine safes
- The zones are independently adjustable to temperatures ranging between +5 °C and +20 °C
- Ideal for storing red wine, white wine and champagne

Liebherr – the very best quality and performance from the refrigeration specialist.

interior
innovation
award
2013

Winner



wine.liebherr.com

Singapore | Hong Kong

LIEBHERR

Quality, Design and Innovation



Friend of the night

INGREDIENTS

10ml lemon juice
45ml Mancino Bianco
vermouth
10ml Campari
15ml syrup
champagne
Earl Grey bubbles for
garnishing
serve in a champagne
coupe

METHOD

1. Add lemon juice, vermouth, Campari and syrup, then shake till cold.
2. Pour into champagne coupe.
2. Top up with champagne.
3. Garnish with Earl Grey bubbles.

Tippling Club is located
at 38 Tanjong Pagar Road,
Singapore 088461.

Tenderly cooked.

With the steam cooker ecompact® made from Silargan®.



Silit

KOCHEXPERTEN. SEIT 1920.

The best ideas are often the oldest ones: for centuries, food has been gently steamed to preserve vitamins and nutrients. We have perfected this concept with the roasting and steaming system ecompact® made from Silargan®: the non-porous closed surface makes Silargan® the material of choice for a natural taste. For all those who want to enjoy healthy food and make conscious choices about how they eat. www.silit.sg

Available at Kitchen Culture • Takashimaya • TANGS Orchard • Isetan Scotts • ToTT

WMF Singapore Pte Ltd
info@wmf.sg | Tel: (65) 6861 6233





| LUXE LIVING |

CREATIVE DINING

A booming dining scene has made Singapore a gourmand's destination. To keep their tables filled, restaurants in the world's most expensive city are getting creative, from a setting up their own herb gardens to hiring celebrity mixologists.

By **JAMIE SHUM**

A. *Anti:dote and its chandelier, which comprises 26,000 glass pieces*

Up to 52 restaurants opened in Singapore on average each month in 2013. The country also hosted the second Asia's Top 50 Restaurants Awards and the 18th World Gourmet Summit in the first quarter of this year alone.

These events may make it seem that the dining scene here is doing well. But all that glitters is not always gold, especially when skyrocketing rents and the labour crunch can spoil the broth, no matter how good and how many the cooks.

With a glitzier skyline, due in no small part to the construction of the Marina Bay Sands integrated resort and its surrounds, it also seems that local F&B establishments have gone decidedly upmarket. This feeling was underscored recently when the Economist Intelligence Unit called Singapore the most expensive city in the world after comparing the cost of eating out in the Lion City with Paris, Zurich and Tokyo.

With everyone wanting a slice of the rich pie, it's no wonder there's a booming restaurant scene right here on our sunny little island. Singapore's newly minted reputation for being the playground for Asia's rich—nouveau or otherwise—has left diners spoilt for choice. At the same time, restaurateurs have to innovate to tempt more diners.

So what are these establishments doing to stay ahead of the pack?

Anti:dote, one of the new kids on the block, is located in and managed by Fairmont Singapore, the pioneer property of the Fairmont Hotels & Resorts group in Asia. This shimmering new bar, which rose from the ashes of the old Ink bar plus some additional space, serves garden-fresh cocktails and tapas but faces competition from the nearby Marina Bay Sands

and Suntec City, whose makeover is nearly complete.

Clearly designed to impress, the 120 seater is anchored by a seven-metre wide chandelier, comprising 26,000 glass pieces and weighing a whopping 2,100kg that took two months to complete in the Czech Republic. With crafted cocktails all the rage these days, the bar's selling point is how its drinks contain

homegrown herbs produced organically at a garden located within the hotel grounds.

Concoctions christened with fanciful names—such as 'Le Liason,' a blend of egg white, lemon, winter bitters and scotch—are put together using housemade bitters, tinctures and flavoured liqueurs, so don't expect common bar food such as fries and chicken wings to be served here. Instead, you get exotic European tapas with Asian influences, such as oysters with cucumber, wasabi

You get exotic European tapas with Asian influences, such as oysters with cucumber, wasabi cream and passionfruit jelly pastry. and the decadent-sounding black truffle bao and confit duck foie gras.





B

- B. Another view of Anti:dote
C. Black truffle bao from Anti:dote
D. The Thousand Nights from One Ninety Bar
by Javier De Las Muelas
E. High tea at W Singapore - Sentosa Cove



C



D

cream and passionfruit jelly pastry, and the decadent-sounding black truffle bao and confit duck foie gras.

Four Seasons Hotel Singapore simply relaunched its existing One Ninety Bar as **One Ninety Bar by Javier De La Muelas**. The new moniker is in honour of the man behind the renowned Dry Martini Bar in Barcelona, Spain, something of an institution for people who imbibe alcohol.

The new One Ninety Bar serves handcrafted drinks prepared with utmost care worthy of any five-star hotel. Their trump card lies, as gimmicky as it may sound, in the form of a naturally flavoured liquid called 'Droplets' and created by De Las Muelas himself. He took three years to formulate this ambrosia, which is supposed to enhance the taste of cocktails and food, and the idea is to simplify tastes, not make them complicated.

Yes, using a celebrity can be rather cheesy, but Four Seasons gets top marks for newfangled attempts at getting itself heard.

W Singapore - Sentosa Cove

prefers to capitalise on its unique branding and find creative ways to make a splash.

The 240-room hotel, best known for its quirky designs and signature Munchie boxes in its rooms has launched a high-tea menu infused with, well, flavoured teas. Some may dismiss it as trying a little too hard, but it's a hard-to-ignore play on words that's very much in line with the hotel's edgy vibe.

Bombolini Ball in Orange Pekoe infused with Lemon Curd Ball, and Fresh Berry with Trifle and Silver Tea White Tip Jelly are just some reasons why they call this the "real high tea."



E

Stalwarts such as Morton's The Steakhouse and Nadaman are neither feeling intimidated nor showing signs of slowing down. In fact, they are sticking to their guns—and menus—rather than gamble with a revamp.

Independent restaurateurs might not have the financial muscle to flex their way through the competition with facelifts and foreign talent, but that doesn't stop them from carving out their own niche to woo diners.

Moosehead Kitchen-Bar on

Telok Ayer Street has found its niche in what the owners term “elevated street food.” Its interior is a schizophrenic mix of cast-iron sewing-machine legs, wardrobe doors doubling up as wall mirrors, and a flea-market wall rack of wine glasses.

Daniel Ballis and Chef Manel Valero, whose careers and wanderlust ways have taken them across continents, serve Crispy Spiced Pig Ears, Grilled Avocado and Gula Melaka Frozen Foam, which are based on Mediterranean flavours with influences from around the world.

Despite the eclectic mix, Chef Manel says that it's about casual dining as it is about seasonal ingredients.

Since the opening of two integrated resorts in Singapore, celebrity chefs have lent their name to restaurants that have opened to much fanfare, leaving

diners starry-eyed. They must be keeping these establishments rather busy, since Cut (Wolfgang Puck) and Waku Ghin (Tetsuya Wakuda) at Marina Bay Sands and the eponymous L'Atelier de Joel Robuchon at Resorts World Sentosa declined to be part of this story.

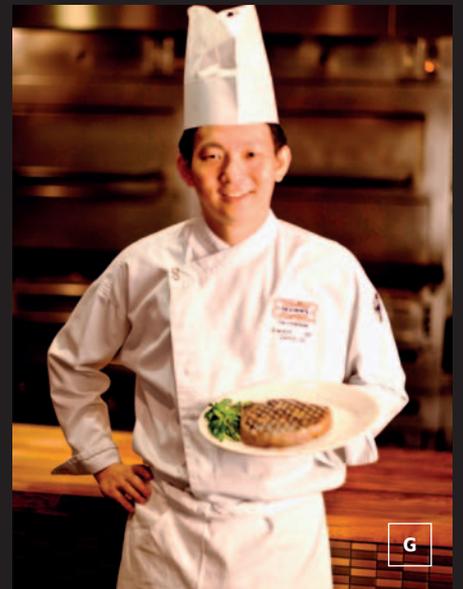
But stalwarts such as Morton's The Steakhouse and Nadaman are neither feeling intimidated nor showing signs of slowing down. In fact, they are sticking to their guns—and menus—rather than gamble with a revamp.

Morton's of Chicago - The Steakhouse has been in Singapore for 16 years. How have they kept up with the times? By not trying to keep up with the times! They reveal that they have all along used the same US suppliers, who prepare the different cuts of meat that arrive at the diner's table in Singapore. Spices used to marinate the meat can only be found at the restaurant, and the kitchen uses a special grill that reaches 800–1,000°F (426.7–537.8°C) to give their mouth-watering products that characteristic char taste. Morton's proudly serves only US grain-fed beef.

F Crispy Spiced Pig's Ears from Moosehead Kitchen-Bar
G. Derrick Poh, Executive Chef, Morton's The Steakhouse



F



G



H. Assorted Sashimi
from Nadaman

H

“We are seeing greater appreciation for fine dining, new cuisines and differentiated dining experiences, pointing to increasingly sophisticated tastes in Singapore.”

Also staying true to their roots is **Nadaman**, the grande dame of Japanese restaurants in Singapore since it opened in 1984 at the Shangri-la Hotel.

The restaurant’s kaiseki experience remains steadfastly frills-free, even with a new head chef from Tokyo, Takaya Ishizuka. Chef Takaya’s new additions to the menu include homemade hot tofu using Hokkaido soymilk, deep-fried homemade tofu with bonito soy sauce and seasonal sashimi, such as Hamo (pike conger eel) with plum meat soy sauce.

At the other end of the spectrum from Morton’s and Nadaman are establishments that try hard to be different, but forget other fundamentals.

PasarBella opened a year ago to much fanfare at the former Turf City in the posh Bukit Timah district. At 30,000ft², it is Singapore’s largest farmer’s market and was adapted from similar concepts in Australia and the UK. It proved a winner, drawing hordes of curious foodies, especially on weekends, to its 40 stalls that feature a mix of retail with unique food items.

But the good times didn’t last long. According to a *Straits Times* report,

numerous tenants have quit, citing poor foot traffic on weekdays. While PasarBella’s concept is refreshing, one can only surmise that getting to The Grand Stand (as Turf City is now called) proved too troublesome for people living in other parts of Singapore.

According to a MasterCard survey on consumer dining habits, the Singapore diner is the biggest spender in Southeast Asia, splurging an average of \$248 per month, compared to the average of \$175 for the entire Asia Pacific region. The data further reveals that at least 12% of Singapore respondents plan to dine out at more expensive venues, but the majority of them (69%) do not envisage spending more when eating out.

“We are seeing greater appreciation for fine dining, new cuisines and differentiated dining experiences, pointing to increasingly sophisticated tastes in Singapore,” says Julianne Loh, General Manager, MasterCard Singapore.

Rent and manpower problems notwithstanding, this means restaurants here will have to continue to find their own niche to keep customers returning for a unique experience.

| LUXE LIVING |

WRIST TAKERS

These horological brands' game-changing technological firsts not only awe the eye and stun the mind, they are testament to the boundless ingenuity of watchmakers today.

By **JOSEPH LIM**

Photos courtesy of respective brands

For any watch fanatic, the real show of innovation is coming up with something new to catch the consumers' attention. Our round-up of watch brands that deliver technological firsts only proves that the human mind's creative power is limitless. In the following pages, these time-keeping marques attest to their creators' brilliant minds and a deep passion for horological masterpieces.



Our round-up of watch brands
that deliver technological
firsts only proves that the
human mind's creative power
is limitless.



DELACOUR BI-TOURBILLON (CALIBRE DC 297)

In 2004, the horological world went ballistic when deLaCour premiered its first bi-tourbillon timepiece.

These exquisitely crafted tourbillons sit face to face—one revolving around the other—so symbolic, poetic and philosophical. Think deeper and it bears resemblance to contrasting unions that exist today: *yin* and *yang*, night and day, etc.

At the core of this complex watch lies philosophical nuances about the

duality of human beings. Even if the two double-floating tourbillons rotate in opposing directions on the same differential, they work in synchronicity to improve precision.

Made in very limited quantities, every piece will be individually named—because serial numbers are so passé! The diamond-emblazoned watch also flaunts dual time zones, a shooting moon phase and a power reserve of 40 hours.

Star Features

- 78 diamonds
 - 3Hz tourbillon frequency
 - indication of the moon phase with a mechanism that shows a shooting star passing furtively every six minutes in front of the moon phase
 - lunar phase indicator
-





BREGUET CLASSIQUE TOURBILLON EXTRA-PLAT AUTOMATIQUE 5377

When A L Breguet (1747-1823) invented the tourbillon in 1801, it revolutionised timekeeping. The innovation awed both scientists and philosophers, for a tourbillon is a mechanism that cancels the effect of gravity and provides more accurate timekeeping capability.

The Gallic brand recently unveiled the world's thinnest tourbillon timekeeper at Baselworld 2014. This off-centre mechanism has a patented titanium cage, complemented by a silicon balance spring. At the core sits the the Breguet calibre 581DR: it measures 3mm in height; with the 'thick' handmade guilloché dial, the combined height is just 7mm!

Its classical fascia serves as a sophisticated dress watch that's sleek without being ostentatious. The ultra-thin tourbillon spins at a relatively fast 28,888 vph (vibrations per hour, or about 4Hz), another rare feat among tourbillon pieces. Because of its faster balance swings, it consumes more energy, but that is effectively bolstered by a patented high-energy main spring barrel that powers up to 90 hours of running time.

Star Features

- Dial features four different patterns: hobnail pattern for the hours and minutes chapter, barleycorn surround, straight chevron pattern for the power reserve indicator at 8:30 and cross-hatching to outline each feature
- 4Hz tourbillon frequency that can be adjusted in six positions
- 42 jewels
- Blue sapphire at the centre of the tourbillon bridge

BLANCPAIN 50 FATHOMS BATHYSCAPHE VERSION

1953 heralded the birth of 50 Fathoms, a modern diver's watch that remains peerless. Two new models have joined Blancpain's prestigious horological lineage 60 years on.

In 2013, it presented a men's and women's version incorporating the unique silicon balance-spring. These watches have a vintage-inspired look that remains timeless, but the current iterations have sharper contours, giving them a more modern look.

Both models are bestowed with the renowned Blancpain calibres that offer reliability and robustness. The technical breakthrough is the non-magnetic, non-corrosive silicon balance-spring that sits at the core of the mechanical, self-winding movements. Flip the watch over to admire this innovation through its sapphire crystal case-back.

Another notable feature is the graduated scale hewn in patented Liquid-metal, an amorphous alloy that defies any deformation and ensures perfect bonding with the ceramic bezel insert. This union of materials boosts hardness, making it scratch-resistant. These two Bathyscaphe models' luminescent dot on the bezel offers visibility in all underwater conditions.

Star Features

- Water resistant to 30 bar or around 300m
 - Each model is fitted with triple-loop NATO strap
 - Each model is equipped with a unidirectional bezel activated by turning it counter-clockwise in one-minute increments
-



The piece de resistance is how this timepiece works like a beating heart, thanks to a uniquely crafted automatic movement, where the screw balance oscillates freely and bedazzles the eye.



GLASHÜTTE ORIGINAL PANOMATICINVERSE

Glashütte has delivered another “wow”-inducing model that features a duplex swan-neck fine adjustment visible from the dial side. This exquisite form was previously hard to achieve on the face of the watch; it was only made possible by inverse positioning of the components that are normally visible through the case back’s sapphire crystal.

To achieve this, the refinement of movement components to further develop individual components and subgroups meant an aesthetical re-engineering, thereby giving birth to

a completely new design of the manual winding Calibre 66. The PanoMaticInverse’s debut at Baselworld 2014 was a hit. Its spanking-new Calibre 91-02 offers precise automatic movement backed by 42-hour power reserve, while the 42mm case houses the hour, minute and second displays alongside the Panorama Date display, which is an iconic feature.

But the piece de resistance is how this timepiece works like a beating heart, thanks to a uniquely crafted automatic movement, where the screw

balance oscillates freely and bedazzles the eye. Meanwhile, the Louisiana Alligator nubuck leather strap seduces the wrist.

Star Features

- Blue screws and rubies on the rhodium-plated three-quarter plate with Glashütte stripe finish
- Blue-hued hands with Super-LumiNova highlights
- Skeletonised central rotor, fitted with a 21-carat gold oscillating mass, as well as the rotor track
- Two-tone engravings on the wheel bridge

With no true hands, dials or crown, the Ulysse Nardin Freak Phantom smashed all conventions when it debuted in 2013.

ULYSSE NARDIN FREAK PHANTOM

Look mom, no hands!

With no true hands, dials or crown, the Ulysse Nardin Freak Phantom smashed all conventions when it debuted in 2013. This 45mm rose gold watch offers a carousel tourbillon situated at the non-indicating hand of the minute hand and is a unique tourbillon placed in a secondary orbiting carousel-style tourbillon. As the entire mechanism moves, it becomes part of the minute hand.

Since the tourbillon is flying, it deploys a beautifully executed sapphire crystal indicator for the seconds. The watch is devoid of a crown because it uses much of the movement as the minute hand, making it inevitably intriguing.

Adjusting the time requires one to lift a little tab under the six o'clock position; to wind the watch, you'd have to turn the case back. This incredible watch has a total of eight days of power reserve.

Star Features

- Limited to 99 pieces worldwide
- Silicon parts help to increase the performance and longevity of this mechanical watch
- Depending on the catchment of light, the watch can glisten with lovely shades of blue and purple
- 4Hz tourbillon frequency





DE BETHUNE DB29 MAXICHRONO TOURBILLON

At 11.7mm thickness and a case of 46mm, the De Bethune DB29 Maxichrono Tourbillon may seem like any other tourbillon. But this Mono-pusher 24-hour Chronograph only offers five hands on its central pinion. This classical-faced watch is kitted up in 5N rose gold (N is the measurement of rose gold), with a highly polished round case that flaunts cone-shaped lugs and hinged half-hunter case back that affords full visibility of the movement and the tourbillon when opened via a diminutive push piece situated under the winding crown.

The mono-pusher located on the winding crown allows the you to access the chronograph functions. Other tasteful cosmetic embellishments include a well-balanced

silver-toned dial that flaunts four different levels to extend exceptional depth while a domed-shape towards its perimeter optimises readability.

The omission of branding on the dial makes it even more understated and exclusive. With only 20 pieces produced each year, this is most definitely a watch for serious connoisseurs only.

Star Features

- 24-hour central chrono register
- Integrated De Bethune calibre DB2039 with 30-second indication tourbillon
- Movement composed of 410 parts and 49 jewels
- Fitted with brown alligator strap with pin buckle



| LUXE LIVING |

MAKING WAVES

Luxury cruising is about enjoying the sun without the hassle of having to find your own deck chair, lingering over cocktails without having to mix your own and dining out at restaurants that are at your doorstep. We sail through the flotilla and select some exclusive options.

By **ALISON MARSHALL**





SILVER SPIRIT
NASSAU

Cruising is a growing industry across the globe. According to research company Cruisewatch, some 21.6 million passengers are forecast to cruise the world in 2014 alone, adding to the worth of an industry that is set to command a staggering US\$37.1 billion this year.

Today's waterborne holidaymakers are looking for so much more than those of yesteryear. In addition to luxurious accommodation, good food and exotic destinations, passengers are keen to explore new shores, immerse themselves in hidden cultures and see nature up close and personal.

The 21st century cruise is all about experiences, whether you want an icy adventure or to enjoy life on a traditional ship along Asia's spice route. Here are our top tips, whatever your preference—but all with luxury at their heart.

The 21st century cruise is all about experiences, whether you want an icy adventure or to enjoy life on a traditional ship along Asia's spice route.





Tear yourself away from your aquatic apartment to swim with green turtles and manta rays while pelicans and penguins watch you from the rocky shore.

FOR NATURE LOVERS

.....
www.silversea.com

The stunning Ecuadorian islands of Galapagos are teeming with wildlife. Many people travel to this still largely unexplored part of the globe to catch a glimpse of birds and animals they may have never encountered before. Fortunately, you can still travel to this out-of-the-way destination without foregoing creature comforts.

Small by cruise standards, but with amenities to rival something twice its size, the luxurious Silversea Galapagos has 70 staff for 100 guests. This bijoux ship offers a bespoke cruising experience with the ambience of a country club. Your voyage is more like a meeting of minds than a journey with strangers.

The Silver Suite, at 33m², is the largest of the contemporary apartments. Like every suite on board, it has its own private verandah for the ultimate sea view. Opting for a top-of-the-range suite allows you the luxury of relaxing on fine Pratesi linens to enjoy the panoramic vista that seems to go on for miles. You can even choose whether you prefer the caress of your mattress to be reassuringly firm or downy soft.

Flat screen TVs and plush robes make this a home away from home, and thoughtful touches such as expedition binoculars ensure that you won't miss out on a thing.

Tear yourself away from your aquatic apartment to swim with green turtles and manta rays while pelicans and penguins watch you from the rocky shore. A seven-day cruise of the islands allows a visit to the five majestic volcanoes of Isabela, where a large colony of marine iguanas can be found sunning themselves on the black lava shores. Birdwatchers will love this trip, as it includes a hike through the fragrant forests of Palo Santo.

Price on application



FOR TRADITIONALISTS

www.silolona.com

Make like the A-listers and enjoy the craftsmanship of age-old tradition shipbuilding on this contemporary incarnation of an Indonesian Phinsi sailing ship.

The chosen vessel for a trip around the Komodo Islands for Hollywood actress Gwyneth Paltrow and her family, Silolona's individually planned itineraries allow you to see the real Indonesia away from tourist attractions and resorts.

On board, the ship can all be yours. Five suites accommodate 21st century explorers in complete comfort, melding the traditional with modern must-haves. Relax a little more in the shaded al fresco dining area or enjoy a massage that incorporates local herbs and spices.

One of the biggest luxuries of this trip is being able to enjoy every moment. Specify your own menus or be happy to expect the unexpected. Freshly caught tuna is turned into sashimi onboard; or enjoy a barbecue on the beach and under the stars. Whatever your choice, these will be delicious memories you carry with you forever.

Plan your own voyage of discovery. Enjoy a sojourn around the spice islands of Banda or the remote islands of Raja Ampat on the northwestern tip of New Guinea. Itineraries are designed as personal adventures, with every aspect of your trip catered for, from beginning to end.

For a combination of land and sea adventure, head for Silolona's sister ship: Si Datu Bau is a compact vessel featuring three tastefully decorated suites. Explore the Sulawesi sea by boat and then head for the mountains of Toradja to enjoy the refurbished delights of a 164-year-old clan house on the slopes of Gunung Sesean.

From US\$108,000 a week

One of the biggest luxuries of this trip is being able to enjoy every moment. Specify your own menus or be happy to expect the unexpected.

FOR BUCKET LISTS

.....
www.rssc.com
.....

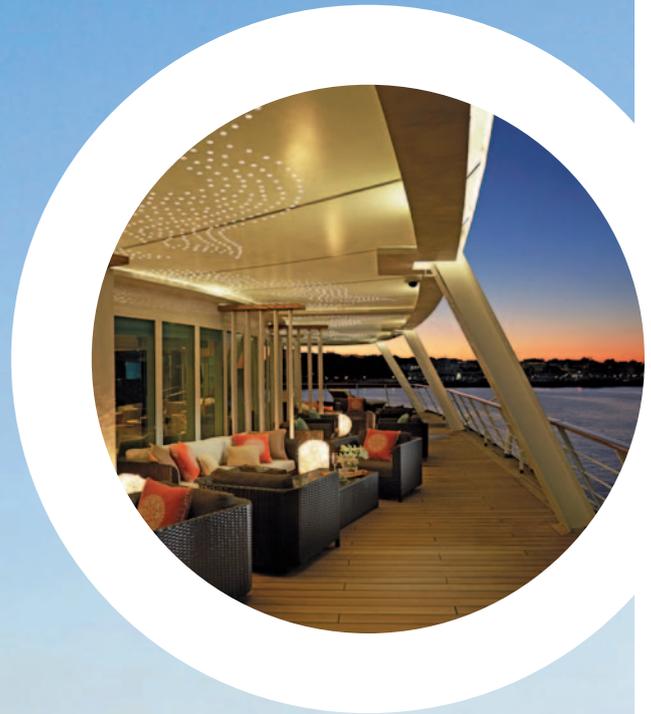
Sailing a constant sea of blue, Regent Seven Seas Cruises' 26-night voyage through Tahiti and French Polynesia is a trip that will be on many bucket lists.

Board the Seven Seas Mariner and book into its premier suite: the Master, with just over 130m² in which to luxuriate. With two double bedrooms and a bathroom for each, this suite can accommodate up to six people. But who wants to share when you can keep the fragrant delights of Hermès and L'Occitane all to yourself?

With a ratio of one staff to 1.6 guests, you can revel in never having to lift a finger. Alight after a day's excursion to enjoy afternoon canapés; when the sun goes down, stave off the light evening breeze with the soft caress of a thoughtfully provided cashmere blanket.

Seven Seas' luxury standard is maintained even on its trips to shore. There's no shortage of first-class entertainment, whether you yearn to dive into the refreshing waters of Matavai Bay or follow in the footsteps of artist Paul Gauguin. Get to the real heart of this picturesque destination with an off-the-beaten-track trip to the heart of Tahiti, with its cascading waterfalls and exotic flowers.

But make sure you don't miss the cocktail party on board!



With a ratio of one staff to 1.6 guests, you can revel in never having to lift a finger.

AFFAIRS OF THE ART

| THE LAST WORD *by* **DAPHNE BOEY** |

Christine Argillet—whose father, Pierre, was a friend and collaborator of Salvador Dalí—was in town to present her family's collection of etchings by the surrealist artist. She reveals her views on art... and what Dalí was really like.

How would you define art?

To me, it's about expressing a new vision or perspective. At the same time, it's a personal quest, whatever it is. Human thought and imagination can go in many different paths; gardening, for example, can be art.

Do you think art is a necessity?

Totally! I couldn't breathe without it. It is even for those who have not had access to art in their lives—it's in the way they see things differently, in how they escape from daily life, in the way they enjoy doing certain things. Even when [things] don't look arty. People who do research in science, for example, have to be imaginative and creative—that's art for me.

Are you an artist yourself?

I played a lot of classical piano and I did a lot of music compositions and or-

chestra directing, but that was long ago. I don't have any ability to draw, but I appreciate art a lot.

What advice do you have for someone keen to collect art?

Start by going to museums and look out for works that speak to you. At the Louvre, for instance, you might be moved by [art from] the Renaissance. From there, you can buy books to find out more about it. You start in one direction and you'll find yourself branching out into other directions. Where you end up isn't important; it's the journey that matters.

How does one put a monetary value to art?

I think that art's true value is in the process. However, what makes it valuable in terms of finance is how much people want it, and the rarity of the piece. For

artists such as Van Gogh or Dalí, it's valuable because the works are rare and limited—they are no longer with us to create more. When an artist makes an impact in art's history, his works become more valuable with time.

What about the value of works from up-and-coming artists?

There isn't a method to it. It's different every time. Firstly, an artist needs to survive on his art, so price is dependent on that. There are also certain art techniques or materials that are expensive: sculptures and tapestries take years to create, for example. You need also consider how much work the artist produces on a particular theme.

Tell us more about the Dalí-Argillet collection.

My father had the great pleasure of meeting the writers of the Surrealist movement in Paris; from there, he met Dalí. His admiration for Dalí led the both of them to work on some projects together. Then, after World War II, they reconnected and did a series of etchings, which are presented here.

Is Dalí as wacky as he is portrayed in the media?

Not at all! At home, he's simple, easygoing and charming. I would say he was rational, compared to the irrationality that surrounded his public persona. He played with [his public persona]; it was kind of a game.

Has growing up in such a creative environment shaped your life?

Yes, I'm always reconsidering my life. I want to seize time and appreciate each moment.



It's about expressing a new vision or perspective. At the same time, it's a personal quest, whatever it is.

/ KITCHEN CULTURE ON TV! /

The King of Mod Sin (Modern Singapore) cuisine, Willin Low, has a new TV show on the Asian Food Channel—and the series was filmed in the live kitchen of Kitchen Culture's showroom at Thye Hong Centre!

A press conference was held in the showroom on 12 Nov 2013 to announce the series, called *A Party Affair*, to the local media. Besides Kitchen Culture, the other co-sponsor of the show was SCS, while Del Monte was the presenter. Each of the seven 30-minute episodes sees Low creating fuss-free bites that cooking novices should have no problems replicating for a dinner party at home.

In keeping with the show's premise, Low made a Nonya delicacy, *kueh pie tee*, with two types of filling. The first filling uses ingredients that you'd find in Penang laksa; the other filling was inspired by Low's trip to Mexico, where he sampled guacamole and salsa. After watching Low in action, the journalists got to do the same—although with much less finesse—with ingredients that came already prepared, just like on a cooking show!

After tasting their own handiwork, the journalists were taken on a tour of the spacious showroom, which was laid out with Kitchen Culture's range of impressive products for the kitchen. A buffet lunch was then served, during which the journalists got to watch the first episode of *A Party Affair*.

The event ended on a humorous note when Low hinted that he would like to have the oven featured in the episode. Mahmud Karim, Kitchen Culture's General Manager of Design Development Division for Project and Retail, quipped that Low may have to wait a long time. "But I'm a lawyer, you know," replied Low, referring to his previous career before becoming a restaurateur.



/ A NEW CHEF IN TOWN /

Kitchen Culture has a brand new executive chef! Meet Xavier Alphonso, who has spent half of his 40 years in the culinary industry. This former sous chef with Creative Eateries possesses a love for food that was inspired by observing his mother cook up delicious Eurasian dishes such as sugee cake and Devil's curry. When he was 20, Chef Xavier decided to hone his skills at Hot Stones, a steak and seafood restaurant in Clarke Quay, and worked his way up from there.

Since joining Kitchen Culture in Oct 2013, Chef Xavier has been hard at work perfecting exclusive dishes for Kitchen Culture using V-ZUG appliances. More importantly, he conducts weekly cooking classes for private clients. His recipes are in the following tear-out pages. He would love for you to try them at home.





C China

HK Hong Kong

MC Macau

M Malaysia

S Singapore

I Indonesia

/ THE JOURNEY THUS FAR /

With the market for quality residences changing rapidly over the years, that old adage of “Location, location, location” simply does not apply anymore. Today’s homeowners aren’t just looking for choice locations; they also want quality infrastructure in their homes. In response, developers are providing more inspired architecture, sound engineering, better lifestyle facilities and high-quality finishes, making sure that no detail is left to chance in the final product.

Similarly, for the past 23 years, Kitchen Culture has brought to market some of the best brands in kitchen systems and appliances from all over the world. On top of that, the Group has expanded its footprints beyond the home kitchen, with offerings such as wardrobe systems, household furniture and accessories. These products fall into two distinct business segments: ‘Residential Projects’ and ‘Distribution & Retail.’ These are the two pillars of Kitchen Culture’s business in the Asia-Pacific region.

To greater heights

Kitchen Culture has always had a close working relationship with major property developers operating in Singapore that build luxury residential projects. In fact, since its establishment in 1991, Kitchen Culture has become the go-to company for branded and sophisticated kitchen systems, with a reputation for fine quality

and an eye for detail.

In recent years, Kitchen Culture’s efforts in upmarket residential projects have been ramped up. In 2013 alone, the Group’s kitchen solutions became part of several high-profile developments in Singapore, including Boulevard Vue, iLiv@Grange, Nathan Suites, Paterson Collection, The Meyerise, The Nassim, The Sculptura Ardmore and The Seawind.

On the Distribution & Retail front, Kitchen Culture has a well-established history in brand managing, selling and distributing a wide range of premium imported kitchen systems, kitchen appliances, wardrobe systems and household furniture from Europe and the USA. In Asia, Kitchen Culture has dedicated showrooms in Singapore, Malaysia, Hong Kong, Indonesia and China showcasing the most prestigious brands. As part of its move into other living spaces, Kitchen Culture set up a special showroom in Singapore a couple of years ago called Haus, where modern and high-tech designer concept furniture are showcased.

The point is to provide a one-stop solution for discerning homeowners who intend to create a sophisticated home to call their own. With footprints in various markets and an insistence on the best designs and highest quality, Kitchen Culture’s footing as an industry leader is firmer than ever.

/ HAIL HERO /

An exclusive preview screening of *Captain America: The Winter Soldier* was held at Golden Village VivoCity on 27 Mar for Kitchen Culture business partners. It was a highly anticipated event as the movie featured Sub-Zero and Wolf appliances. Those who turned up that evening earned bragging rights as they were one of the first people in Singapore to watch the sequel to 2011's *Captain America: The First Avenger*.



/ LEARNING THE CHOPS /



V-ZUG cooking demonstrations organised by Kitchen Culture have always been a hit. The first one for 2014 was held on 11 Apr. Instead of the Kitchen Culture showroom, guests were invited to Kitchen Culture's Food Academy Studio along New Industrial Road, where Kitchen Culture's executive chef, Xavier Alphonso, held court. Chef Xavier cast his culinary magic by cooking up simple and delicious meals for the guests. Dishes included a honey-baked ham, tom yum soup with prawns, as well as pastry rolls with parma ham, cheese and sun-dried tomatoes.



Get *KITCHEN CULTURE* / WWW.KITCHENCULTURE.COM / at a discount!

For some time now, *Kitchen Culture Magazine* has been showcasing some of the most beautiful and stylish kitchen systems and appliances on the market, along with a slew of lifestyle features highlighting the finer side of life.

Here's your chance to subscribe to the next two issues (Vols 8 & 9) for only \$16! The original price is \$9 per copy. Fill up the form below, cut it out and send it together with your cheque to:

KHL Marketing Asia Pacific Pte Ltd
25 New Industrial Road
#02-01 KHL Building
Singapore 536211

Your magazines will be delivered to the address you specify on the form.

FREE GIFT

What's more, lucky 50 subscribers stand to win an imported bamboo chopping board worth \$49.90. We will notify winners via e-mail and provide collection details.



BACK ISSUES

Kicking yourself for missing old issues of *Kitchen Culture Magazine*? Not to worry—we can help. Volumes 1–6 are available at \$5 a copy.



Please tick relevant boxes:

1 copy each of Vols 8–9 = \$16 **1 copy each of Vols 1–6 = \$30**

Cheque amount: _____ Cheque no: _____

- cheques should be made out to 'KHL Marketing Asia Pacific Pte Ltd'
- for other magazine combinations, e-mail info@khlmktg.com

Name: _____

NRIC no: _____

Address: _____

E-mail: _____

Mobile no: _____

Date of birth: _____

Occupation: _____

Been to the Kitchen Culture showroom before? *Please circle Yes/No*

Purchased any item from Kitchen Culture before? *Please circle Yes/No*

E-mail info@khlmktg.com for enquiries. No fax submission, please.



/ BAKED CURRY CHICKEN WITH COCONUT MILK AND POTATOES /

(SERVES 2)

Ingredients

- 300g Chicken parts
- 2 stalks Lemongrass
- 2tsp Salt
- 2tsp Chilli Powder
- 2tsp Garam Masala
- 1tsp Cumin Seeds
- 2tbsp Curry Powder
- 200ml Coconut Cream
- A handful of Curry Leaves
- 1 Red Onion, sliced
- 2 Potatoes, cubed
- 2 Garlic Cloves, sliced
- 8 Ginger, sliced

Directions

- In a large bowl, mix all the ingredients and let it rest in the refrigerator for an hour.
- Place the mixed ingredients in a casserole dish, then add two to three cups of water.
- Place in V-ZUG BakeOmatic oven and cook on 'Baked Dish' till medium well.
- Plate with rice and papadum and serve.

- Ingredients**
 2 Chicken Legs
 10 Baby Potatoes
 1tsp Dried Mixed Herbs
 1tbsp Olive Oil
 Mesclun Garden Salad

Directions

- Grind down all the ingredients for the spice mix, then gently rub on the front and back of the chicken legs.
- Place chicken legs in refrigerator for a few hours, preferably overnight.
- Place chicken legs on Level 3 in the V-ZUG Combi-Steam XSL. Set to 'Hot Air Steaming' at 180°C for 20mins, then 200°C for 10mins.
- Wash the baby potatoes, cut them in half, then season with salt, pepper, olive oil and mixed herbs.
- 10mins before serving, place baby potatoes into the V-ZUG Combi-Steam XSL oven on Level 2.
- Plate with Mesclun Garden salad and your choice of dressing before serving.

/ GRILLED CHICKEN LEG WITH ASIAN SPICE, SERVED WITH ROASTED BABY POTATOES & MESCLUN GREENS /

(SERVES 2)



/ MINCED HERB CHICKEN WITH SUN-DRIED TOMATOES IN BABY SPINACH PASTRY ROLLS /

(SERVES 2)

Ingredients

- 1 Puff Pastry Sheet
- 800g Minced Chicken
- 6-8 Sun-dried Tomatoes
- 2 sprigs Fresh Herbs (Rosemary, Sage, Thyme and English Parsley)
- 400g Baby Spinach
- Salt and Pepper (to taste)
- Olive Oil

Directions

- Chop sun-dried tomatoes and fresh herbs finely, then add olive oil and mix well.
- Add the mix to minced chicken, then season with salt and pepper.
- On a stove, blanch the baby spinach for a couple of minutes. Let it cool, then mash until it turns into a rough paste.
- Roll out a puff pastry sheet. Spread baby spinach paste all over it, then layer with the minced chicken and herb mix from earlier.
- Roll pastry from top to bottom, then place in freezer overnight.
- Thaw pastry roll for about 5-8mins, then cut into equal sizes.
- Place on Level 2 in the V-ZUG Combi-Steam XSL. Set to 'professional baking' at 210°C and start cooking for 25-30mins.
- Serve with a side salad.



**/ ROAST SPRING CHICKEN WITH FRESH HERBS,
SERVED WITH BABY SPINACH IN PORCINI WHITE
WINE CREAM SAUCE /**

(SERVES 2)

Ingredients

1 Spring Chicken
A handful of fresh herbs (Rosemary, Sage and Tarragon)
400g Baby Spinach
1 packet Porcini Mushrooms
1 tbsp White Wine
½ cup Cream
1 White Onion, sliced
Olive Oil
7g Butter
1tsp Parmesan Cheese
Salt and Pepper (to taste)

Directions

- Marinate chicken with fresh herbs, salt and pepper. Preferably, do this the night before and chill it in a refrigerator until you are ready to cook.
- Place marinated chicken on rotisserie of V-ZUG Combi SL. Set to 'Grill' at 160°C for 30mins, then at 200°C for 10–15mins for colour.
- On a saucepan, heat olive oil on medium heat and sauté onions until they are translucent. Add mushrooms and white wine to glaze, then add cream and season with salt and pepper to taste.
- Once chicken is done, place aside to cool down. Reheat the cream sauce, add baby spinach, then remove after a few seconds.
- Pour cream sauce on a plate, then place baby spinach in the centre. Finally, place chicken on top of the baby spinach. Garnish and serve.

Ingredients

2 Chicken Legs
1 tbsp Sesame Oil
1 tbsp Peanut Oil
1 cup Rice
2 Shallots, sliced
8 Ginger, sliced
A handful of Coriander leaves
1 cube Knorr Chicken Stock
Salt and Pepper (to taste)

Directions

- Marinate chicken with salt, pepper and sesame oil, then place aside.
- On the stove, stir fry shallots and ginger with peanut oil until fragrant, then add raw rice and fry until all the ingredients are properly mixed.
- Add three cups of chicken stock to rice mixture, then pour into a baking dish. Place dish on Level 4 of the V-ZUG Steam S. Set to 'multi-level cooking steam' at 100°C for 45mins.
- After about 20mins, or when the rice is cooked, place the marinated chicken on Level 3.
- On a baking tray, season baby kailan with salt, pepper and oyster sauce and place in oven for 6mins.
- Garnish with coriander leaves and serve.

**/ STEAMED SESAME CHICKEN WITH FRAGRANT RICE
AND BABY KAILAN IN OYSTER SAUCE /**

(SERVES 2)



**/ STUFFED CAJUN CHICKEN LEG WITH HERBS &
CHEESE, SERVED WITH CHIVE GARLIC MASHED AND
SEASONAL VEGETABLES /**

(SERVES 2)

Equipment

V-ZUG Combi-Steam XSL

Ingredients

1 Chicken Leg
3 Washed Potatoes
1 tbsp Cream
1 tbsp Milk
1 cube Cream Cheese
A dash of Garlic Oil
1 sprig of Fresh Herbs (Rosemary, Sage and Chives)
A dash of Cajun Spice
Salt and Pepper (to taste)

Directions

- Marinate chicken leg with cajun spice.
- In a separate bowl, mix cream cheese with rosemary and sage.
- After mixing cream cheese and herbs, stuff the mixture completely underneath chicken skin.
- Place stuffed chicken in refrigerator for 45mins.
- Peel potatoes, cut into quarters, then steam in the V-ZUG Combi-Steam XSL for 30mins at 100°C.
- About 10mins into steaming, add seasonal vegetables to the potatoes in the oven.
- Once done, season vegetables with salt and pepper and set aside.
- Add chopped chives to the mixture and start mashing. Add cream, milk and garlic oil until desired taste and texture.
- Place chicken in oven. Set to 'hot air humid' at 180°C for 25mins, then bring up to 190°C for 10mins.
- Plate chicken with mashed potato and seasoned vegetables. Serve.

photo: Wolfgang Zlodej



sophisticated since 1908

Singapore | Malaysia | Hong Kong

UNIQUE[®]

by



eggersmann.com

LA CORNUE



Where exceptional taste begins

Full hand-made kitchen by La Cornue

Singapore | Malaysia | Hong Kong | Indonesia

www.lacornue.com