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FOOD MEDIA
OF THE YEAR
MPAS AWARDS 2017

BEST IN DESIGN
(GOLD)
ASIAN MEDIA
AWARDS 2017



THE PEAK SELECTIONS
GOURMET & TRAVEL

THE CELEBRATION ISSUE

Return to nostalgic treats

Finest tipple pairings

7 best speciality gourmet stores

DISCOVERING
DUBAI'S NEW
DESIGN DISTRICT

MEET SINGAPORE'S
HOTTEST CHEFS
& BARTENDERS

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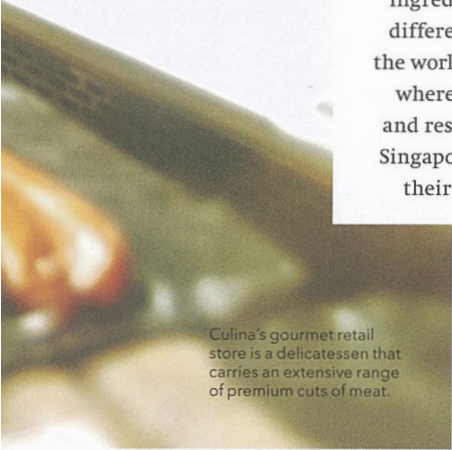


Season



Get creative this holiday season with top-notch ingredients from fine food retailers.

Never underestimate the importance of having the freshest flavours to work with, when it comes to hosting friends and family for a meal. Fresh ingredients have the power to elevate a dish from home-cooked goodness to elegant restaurant fare. To help you throw an epic festive party, we suss out some of the best places to shop for premium, seasonal ingredients from different parts of the world, including where top chefs and restaurants in Singapore go to get their produce.



Culina's gourmet retail store is a delicatessen that carries an extensive range of premium cuts of meat.

01

CULINA

#01-13,
8 Dempsey Road;
www.culina.com.sg

Culina's gourmet retail boutique, housed under the same roof as its bistro and wine bar within white-washed colonial barracks in Dempsey, offers

a carefully curated range of top quality ingredients sourced from premium producers around the world. These range from air-flown meats and fresh seafood to seasonal fruits and vegetables, as well as artisanal cheese.

One of the most popular items, available here exclusively, is Westholme Wagyu beef produced by the Australian Agricultural Company (AACo). What makes this a chef favourite served in many top restaurants in Singapore is the great amount of effort put into ensuring that the Westholme cattle – born wild on AACO's expansive pastures in Australia – are raised in optimum conditions. They are grass-bred and fed a special blend of grain before they are slaughtered, which together result in rich marbling throughout the cuts.

The store also brings in a wide variety of French seafood, including different types of oysters, seasonal fish, as well as Mont Saint-Michel Bay bouchot mussels that are coveted for their unique briny flavour and are in season only from July to January. Some of its best-selling fresh produce favoured by

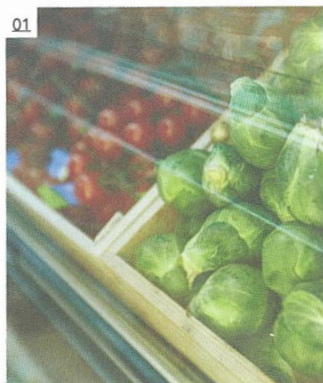
chefs include Haut Clos cherry tomatoes on vine from France, and mini vegetables such as mini carrots, mini fennel and mini leek from Australia and France.

Culina also stocks both white and black truffles when they are in season. These include white Alba truffles from Piedmont in Northern Italy, which are available from mid-October to mid-November; Plantin black Perigord truffles from France, which are in season from October to February; as well as black Manjimup Truffles from Western Australia between June and August.

For the year-end holiday season, Culina has brought

in some special products that are sure to add a touch of festive cheer to your party. These include Bonifanti Panettone from Italy, and Vacherin Mont d'Or Cheese, a soft rich cheese made from cow's milk, which is encased in a spruce box. It is usually served warm in its original packaging and eaten like a fondue.

01



01 Fresh seasonal produce sourced from around the world, including brussels sprouts and different varieties of tomatoes, are available at Culina.

02 White Alba truffles from Piedmont, Northern Italy, are prized by gourmands around the world for their unique aroma.

03 Culina also stocks an impressive range of delicacies, speciality foods, gourmet snacks and fine wines from around the world.

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THE FISHWIVES

#01-05B Cluny Court,
501 Bukit Timah Road;
www.thefishwives.com

The Fishwives was started in the early 1990s by two Australian sisters living in Hong Kong. They had started importing a monthly shipment of 100kg of New Zealand king salmon, after

falling in love with its fresh, clean taste. It grew from a small business operated from home into an online operation in Singapore and Hong Kong, before it launched its first brick-and-mortar store at Cluny Court four years ago. Rebecca Forwood, the daughter of one of the sisters, took over the business in 1998, and brought it with her when she moved to Singapore in 2000.

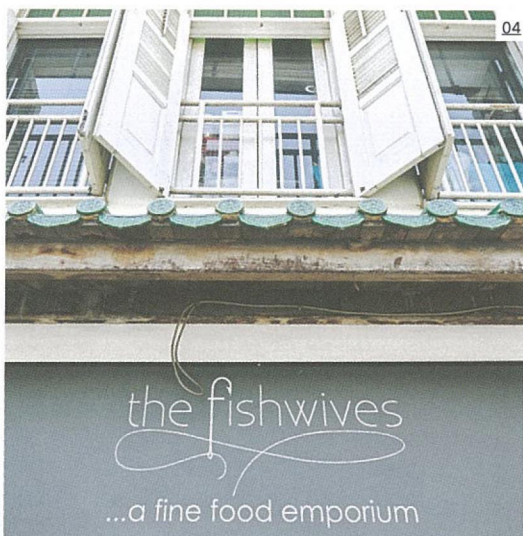
Despite its growth, The Fishwives remains committed to selling healthy and sustainable food, free from additives, chemicals and genetic modification. It offers an array of fresh and smoked seafood, white and red meats, as well as a good variety of groceries such as gluten-free bread, and artisan cheese, with most of its products sourced from Australia and New Zealand.

Its most popular products are the Akaroa New Zealand King Salmon, which is reared in pristine waters on the east coast of New Zealand's South Island, and Pure Black Natural Angus Beef, which comes from antibiotic and hormone-free cattle grown predominantly in Tasmania. The Fishwives is the exclusive retailer for both products in Singapore.

The Fishwives also carries the GG French Poulet, a French breed of chicken raised for at least 60 days by Toh Thye San Farm in Malaysia, and

04 From a home-based business, The Fishwives has grown into a successful venture - with both an online presence, as well as a brick-and-mortar store at Cluny Court.

05 All the fish sold at The Fishwives, except for the salmon, are wild caught.



slaughtered in Singapore.

It's the poultry of choice among top Singapore restaurants, such as Jamie's Italian, Corner House and Joel Robuchon.

For Christmas, The Fishwives has brought in an assortment of festive goodies, including smoked Australian ham on the bone, ready-to-cook turkey, as well as traditional and gluten-free Christmas cakes and puddings from Australia, and fresh, melt-in-your-mouth burrata from Puglia, Italy.



FISK SEAFOODBAR & MARKET

Norwegian seafood distributor Snorre Food unveiled Fisk Seafoodbar & Market, a 4,000 sq ft restaurant and retail space located within the premises of Novotel Singapore on Stevens, in November 2017. Housed within an egg-shaped glass pod, Fisk (Norwegian for fish) offers an unparalleled array of seasonal coldwater seafood, especially those sourced from Nordic waters, at its retail market, as well as delicacies for lunch and dinner at its 35-seat seafood bar.

A highlight at Fisk is its state-of-the-art smoker, which prepares freshly smoked salmon in flavours, such as original, Thai curry and otak. Other highlights include Norwegian blue mussels, and seasonal delicacies such as skrei (a species of Atlantic cod) and Norwegian red king crab. Such seafood, exclusively imported by Snorre Food and distributed to other restaurants, is retailed for the first time at Fisk. Fishmongers and chefs are also on hand to share advice on the best way to select and prepare seafood. Apart from live, chilled and frozen seafood, Fisk also carries a wide selection of Nordic products such as brown cheese and cold-pressed pure Norwegian apple juice.

For the festive season, Fisk offers an assortment of Christmas products from Norway, including lutefisk, a traditional Nordic dish, and Scandinavian mulled wine called gløgg. It will host cooking demonstrations on preparing lutefisk every Saturday afternoon in December. A themed dinner featuring a special menu, followed by a countdown party, has also been planned for New Year's Eve. 30 Stevens Road, #01-01; www.fisk.com.sg



03

TASTE

Basement 1, 118
Holland Avenue;
www.taste.sg

Step into Swiss Butchery's newest retail and dining concept store Taste at Raffles Holland V mall and you'll be bowled over by how comprehensive the selection of products are in the 6,000 sq ft space. Aside

from the usual sections that one would expect to find at a grocery store, it also houses a boutique florist opened by former fashion editor and journalist Ng Yi Lian, and contemporary Japanese restaurant SENS, helmed by chef Martin Woo.

Opened in March 2017, Taste even has a dedicated cheese room stocked with speciality cheese from boutique farms that are mainly in France, as well as seasonal cheese from Europe. It also boasts one of the widest selections of truffle cheese, whisky cheese and flavoured cheese in Singapore.

Apart from premium meats that have become a trademark of Swiss Butchery, Taste also carries a wide array of the freshest and finest harvest from the farm and the sea. Seasonal vegetables, organically grown in Chiang Mai as part of a rural community development project started by Thailand's late King Bhumibol, are flown in exclusively bi-weekly from Thailand. Oyster lovers can also savour different varieties of farmed and seasonal oysters from Europe at Taste all year round. For the festive

period, customers can even order an oyster platter as a starter to kick off their Christmas feasting.

But surely, a highlight of any trip here has to be a visit to the in-house French-style bakery where customers can pick up freshly baked goods to complement their Christmas feast. Using dough imported from France, the bakery allows customers to customise how they want their bread, by varying factors such as the temperature and humidity level of the oven.



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06 Taste offers a wide variety of organic and gluten-free products, as well as high-quality meat selections at its meat counter.

07 The French-style bakery at Taste offers an assortment of breads and pastries which are freshly baked in-house.

08 Customers at Taste can enjoy freshly shucked oysters at its oyster bar.

09 Complete your Yuletide feast with a tender roasted turkey from Taste.



09

VIRTUAL SHOPPER

No time to hit the shops? You can also buy online from the following stores.

KUHLBARRA

Home-grown fish farm Kuhlbarra specialises in barramundi that is ocean farmed in the oxygen-rich and pristine waters of the Singapore Strait, harvested to order and delivered ice-chilled and vacuum-packed within hours of processing. It's no wonder that its fish are used by restaurants under the Tung Lok Group and Unlisted Collection, among others. Be sure to order early during the festive season before its best-selling items such as barramundi and salmon portions, barramundi belly, and barramundi chowder run out. www.kuhlbarra.com

SASHA'S FINE FOODS

As a purveyor of fine, quality produce sourced from suppliers that meet its exacting standards in environmental, ethical and sustainable practices, Sasha's Fine Foods sells an extensive variety of products, ranging from quality meats to gourmet groceries. This includes a range of duck products from Silver Hill Farm in Ireland. It is also the only local retailer to carry Kelly Bronze free-range turkeys from England. Renowned British chefs such as Nigella Lawson and Jamie Oliver love serving this brand of award-winning turkeys for Christmas. www.sashasfinefoods.com

SUPERNATURE

For a fuss-free celebration, check out Supernature's online store for an assortment of specially put together festive hampers filled with organic and natural goodness, ranging from organic raw Australian honey to mouthwatering confiture. It can also help you create a customised gourmet hamper for a loved one for Christmas, and even propose wholesome festive treats to suit specific nutritional needs. Or simply delight your family with an organic roast turkey, specially prepared by chefs from Hilton Singapore for Supernature. www.supernature.com.sg