

FOOD & DRINK, F&B NEWS, FOOD GUIDES

AUSTRALIAN WAGYU BEEF BRAND WESTHOLME COLLABORATES WITH 9 LOCAL RESTAURANTS ON MONTH-LONG SPECIAL STEAK MENUS; HERE'S A LOOK

By Coconuts Singapore Nov. 9, 2018



boChinche's Westholme Hanger Steak with chimichurri sauce. Photo: Westholme

The Singapore population generally doesn't give much of a damn about the suppliers behind meat products in restaurant food, but bless Westholme for trying to raise their rep here. The Australian beef providers made a foray into Singapore by way of distributors Culina in 2016, but this year they want to make their mark in a big bad way with [A Cut of Freedom](#), a month-long dining event that involves nine restaurants across town.

Their mission? Showcase the brand's best beef cuts via special new menus and dishes designed to spotlight the tenderness, marbling, and depth of flavor of each cut. The relatively young brand has won a few "best-of" titles from the Australian Wagyu Association, with judges describing Westholme samples as "[tender, very juicy, great flavor ... Rich and rounded.](#)"

Though we didn't get to taste every single Westholme special (there are nine participating restaurants in total; we'd be dead), the four eateries that we did sample offered some novelty to the steak-eating experience. [Spanish tapas bar Esquina](#) wrapped micro Thai salad and crispy strands of beef with a torched aburi-style slice of flat iron steak (\$22), which ensures flavor over toughness.



Esquina's Westholme Oyster Blade with micro Thai salad and crispy beef. Photo: Westholme/A Cut of Freedom

Over at Common Man Stan, the casual cafe-restaurant takes on brisket and tri-tip cuts (\$32) — delicate and moist to the bite with surges of tangy relish thanks to black garlic purée, pickled onions, and mustard sauce.



Common Man Stan's Brisket and Tri-Tip with celeriac and black garlic purée, pickled onions and mustard sauce. Photo: Coconuts Media

Amoy Street's boCHINche goes big with a three-course menu (\$90 per person) that gets you ox tongue with eggplant escabeche, Parmesan biscuit, horseradish, and nasturtium as well as a hearty charcoal-grilled hanger steak with chimichurri sauce before dessert — the latter of which can be ordered in a bigger portion (as you should) at \$90.



boCHINche's Ox Tongue with eggplant escabeche, Parmesan biscuit, horseradish and nasturtium. Photo: Westholme/A Cut of Freedom

The basic sirloin cut gets literally elevated to greater heights at ION Orchard's Salt Grill & Sky Bar on the 55th-floor. Their dish involves a Westholme sirloin steak with a Marble Score of 3-5 (tender juicy middles with decent fatty flavor) alongside a glazed Westholme beef cheek, accompanied by salt-baked carrot and black truffle tarragon (\$88).



Salt Grill & Sky Bar's Grilled Sirloin with glazed Westholme Cheek, salt-baked carrot and black truffle tarragon. Photo: Westholme/A Cut of Freedom

Other participating restaurants in A Cut Of Freedom includes Candlenut (with rib rendang!), Steakville (ribeyes galore) and more.

FIND IT:

A Cut of Freedom will go on until Nov 30

Participating restaurants: boCHINche, Candlenut, Common Man Stan, Esquina, Level33, Plentyfull, Steakville, Salt Grill & Sky Bar, Salted & Hung