

DECEMBER 2010
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● WIN! CARLTON HOTEL ROOM STAYS WORTH OVER \$1,700

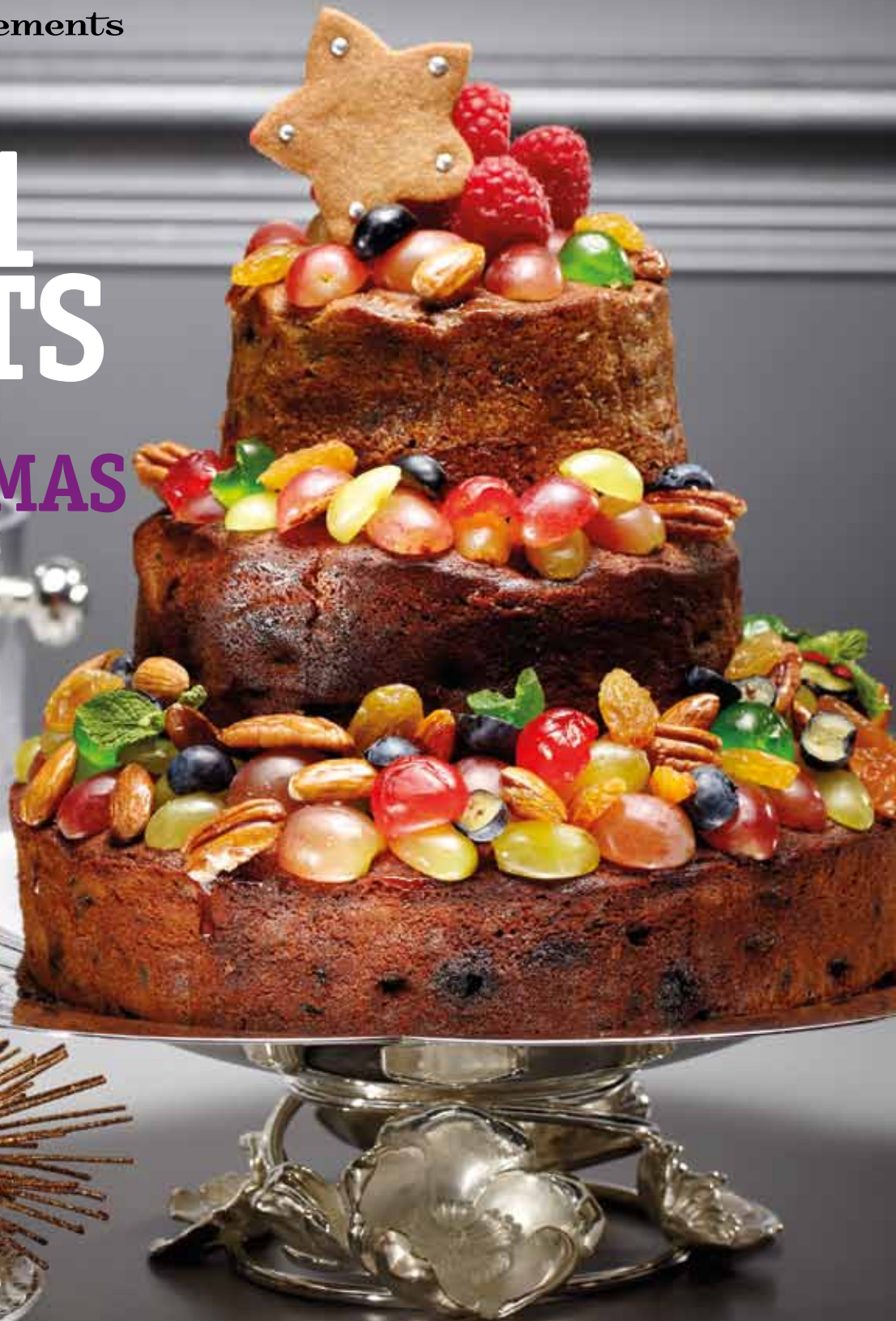
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life's refinements

101 GIFTS FOR CHRISTMAS

FESTIVE ENTERTAINING GUIDE

Party helpers,
gourmet
chocolates,
and classy recipes
(vegetarian
included)



- New Year countdown parties
- Hotspots for Mojitos
- Cool ski vacations



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Party helpers to the rescue

Don't let your Christmas soirée planning woes turn into a nightmare. Our fiesta index has you covered—from sumptuous takeaways to creative chefs for hire.

TRADITIONAL CHOICES

These lavish classic creations won't disappoint the purists at heart.

- Festive cheer is nothing without traditional roasts, mouthwatering stollens, sinful log cakes and unending slabs of ham. **Conrad Centennial Singapore** shows you how it's done with their Classic Marzipan Christmas Stollen (\$35/500g). For red meat fans, try the Mustard and Pepper Marinated Leg of Lamb drenched in red wine sauce (\$112).
- We can't get enough of **Marina Mandarin Singapore's** traditional chocolate log (\$55/kg)—each melt-in-your-mouth bite is heavenly but not overly sweet. Other saccharine desserts include the tempting Christmas Pudding with Brandy Sauce (\$15) and Chocolate and Black Cherry Panettone (\$80).
- For seafood fans, **Shangri-La Hotel Singapore** has created a new maritime menu, including an appetising Gratin Lobster Thermidor (\$150) and Alaskan Crab with Wild Mushroom Lasagna (\$95). Classic offerings are also available—you'll be torn between the Old-fashioned Pecan Pie (\$45) and English Fruitcake with Drunken Fruits (\$51/1kg).
- **Culina** is the exclusive retailer of Saint Kerber's Fines de Claires N°. 3 oysters. You can purchase the Oyster Lover's Luxury party set at the Dempsey outlet, complete with



CONRAD CENTENNIAL SINGAPORE



MARINA MANDARIN SINGAPORE



GOODWOOD PARK HOTEL SINGAPORE

Tetsuya oyster vinaigrette and a bottle of Veuve Clicquot NV champagne (\$191).

- Watching your weight? **Mandarin Oriental Hotel Singapore's** Traditional Christmas Plum Pudding (a British favourite) is steamed, using only vegetable fat and served with Drambuie sauce, a honey and herb flavoured golden liqueur (\$48).

- **Quayside Quality Food** adds the luxe factor to any party with their range of hampers, most notably the Christmas Grandeur consisting of 12 gourmet items (\$538). Containing Truffle De Rabasse 250ml White Truffle Oil and 100g Black Truffle Honey, Christmas Liqueur Fruit Cake and a 1kg Beef Ribeye Roast among two bottles of award-winning wines (Villa Maria Pinot Noir and Sauvignon Blanc), it's definitely a quality splurge.



FAIRMONT SINGAPORE

their East-meets-West creation of ambrosial turkey meat fused with dim sum favourites: xiao long bao, char siew bao, siew mai and chee cheong fun (\$150).

Our vote for the best themed hamper goes to...

Royal Plaza on Scotts for their Alice in Wonderland-esq yuletide offerings. If you can't decide between all the candy-coloured options, shortlist the basics and order the Classic Hamper for the basic German Dresden Stollen, Italian Panettone and fruit cake (\$145), the Gourmet Hamper for a full-blown array of sweets and desserts (\$340), or the Rotisseries Hamper for a combination of meats, including roasted leg of lamb and oven-roasted beef prime sirloin (\$250). Other sides include their much-raved about homemade duck rilette—duck legs oven-braised for hours in confit oil for perfect juiciness and flavour and served with dried fruits, cashew nuts and croutons.

AN ALTERNATIVE AFFAIR

These offerings are anything but conventional; consider them if you are craving a change.

- **Goodwood Park Hotel Singapore** goes oriental by bringing back the perennial local favourite Goodwood D24 durian Christmas log cake (\$58/1kg) together with new delights like savoury Sichuan BBQ pork skewers (\$48/dozen). You can also check out their reinterpretation of the classic roast—baked boneless turkey stuffed with springy Shanghai noodles, shredded pork and cabbage (\$128).
- Café Noël of **Fairmont Singapore** adds a local twist to traditional fare with the Turkey La Peranakan, stuffed with Nonya *buah keluak* pork, chestnuts and steeped in its natural jus (\$280). Also worth a mention is



SHROOM CAKE

- **The Fullerton Hotel Singapore** brings back their signature Fullerton Kueh Lapis Log Cake (\$38/500g, \$78/1kg). Get the best of both worlds with their White Christmas hamper (\$388), a medley of the Fullerton Kueh Lapis Log Cake, Petit Christmas Fruit Cake, Christmas Pudding, Organic Honeycomb and accompanied by a bottle of Chandon sparkling wine.
- **Paulaner Bräuhaus** offers Bavarian takeaways to recreate the perfect German festive dine-in. Here's what caught our eye: Schweinsbraten (\$65/3kg), a crispy roast pork flavoured with Paulaner dark beer sauce, as well as Paulaner Bräuhaus charcoal grilled sausages, featuring the Knacker, German Christmas, Nürnberger grill and spicy Kolbaz (\$15-\$25 per half dozen), great as cocktail snacks before the lavish feast.
- Cheese junkies will clamour over **La Fromagerie's** classically French to-go hamper (\$99)—480g Vacherin Mont d'or (a soft, rich seasonal cheese only available between mid September and March), one classic *saucisson*, homemade duck rillettes and a bottle of Baron Philippe de Rothschild (red or white).
- **Spinelli Coffee's** modern take of the yuletide log is a light chocolate sponge encased with velvety smooth chocolate ganache and Oreo biscuits. \$52/kg.

Dial a chef

Fatigued by year after year of party cookouts? Take it easy this time round and put these must-have numbers on your speed dial.

Melvyn Lee of Funky Chefs

What: This funky chef's rustic Italian style is best suited for the traditionalists. Savour a zesty dish ala home cured salmon with orange caviar sauce or satisfy your sweet cravings with balsamic berries accompanied by honey mascarpone cream.

Price: From \$80 per pax, with a minimum charge of \$640 per event

Contact: Wendy at enquiries@funkycheefs.sg

JAM

What: Featuring a trio of young and experimental chefs Jeremy Cheok, Alroy Chan and Ming Tan, who fuses festive fare with their signature Asian touch. Key ingredients in classic dishes are substituted with local produce. Think lemongrass bread and butter pudding, cardomom spiced egg nog or kaffir lime turkey ballotine, to name a few.

Price: \$75 per pax for a minimum of 20 pax
Contact: Jeremy at jeremy@oooh-jam.com

Valentine Laperle of An Apple A Day

What: Health junkies tired of having to justify their lifestyle diets to hardcore foodies will love this Canadian chef, who has worked with famed master Alain Passard at the three Michelin-starred L'Arpège in Paris. The gourmet healthy food specialist uses only the finest natural ingredients available. Christmas options include a homemade citrus gravlax King Salmon, pistachio nougat glacé or a roasted organic turkey and sage roulade with fresh cranberry and orange sauce.

Price: From \$110 per pax for a minimum of 6 pax

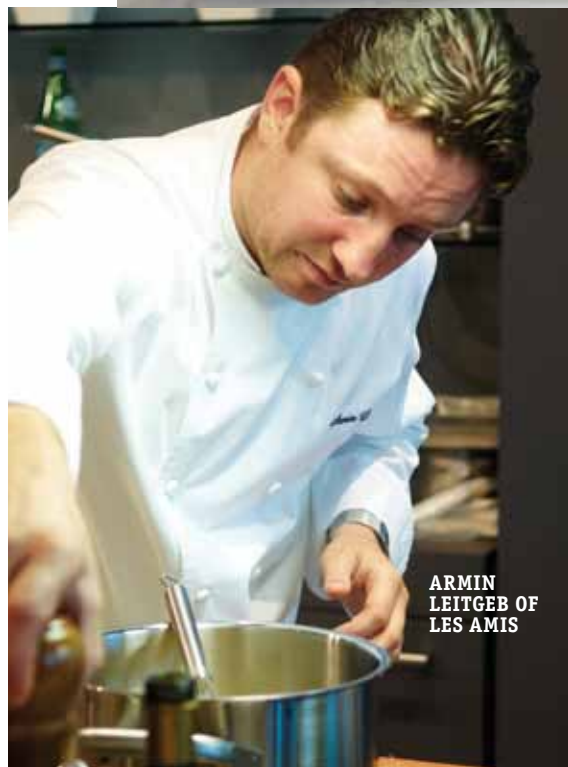
Contact: Email info@anappleaday.com.sg or call 9154 9410



JEREMY CHEOK OF JAM



PAUL NG OF PRIVATE AFFAIRS



ARMIN LEITGEB OF LES AMIS

Paul Ng of Private Affairs

What: The personable chef takes his tantalising modern European dishes such as the Alaskan King Crab, Pan-fried Foie Gras and Wagyu Beef Cheek to your table. Private Affairs' current offer: a 10 pax package, featuring a full four-course dinner, complete with two butlers and two complimentary bottles of wine. If you're feeling extravagant, go the whole hog by chartering the Linda 25 yacht, limited to eight

persons. Chef de cuisine Paul Ng will rustle up a round of canapés and a three-course sit down lunch/dinner for the intimate soirée.

Price: From \$1,888 for 18, 19, 21 to 23 December, from \$2,388 for 24 and 25 Dec

Contact: Email rsvp@privateaffairs.com.sg, or call 6440 0601 (Private Affairs)
To charter Linda 25 yacht, call 6862 2008 (Jobel Lifestyles)

Armin Leitgeb of Les Amis, Heather Barrie of Fine Palate

What: The Gaggenau's Mobile Kitchen is a transportable kitchen unit that can be delivered to your designated party location. There is an option to secure either chef to cook on-site, as a

tie-up between Gaggenau and Fine Palate (a catering and events management company). The kitchen unit comes complete with a sink, gas hob and wok. Chef Leitgeb whips up traditional dishes with a twist, such as a nourishing chestnut soup with lobster ravioli, or a stuffed veal breast (instead of turkey) while chef Barrie can prepare a tasty honey glazed ham on the bone or sunken chocolate soufflé.

Price: \$2,200 for rental of Gaggenau Mobile Kitchen excluding transportaion and chef fees.

Contact: Karen at 6751 5015 or 6751 5005

PHOTO OF ARMIN LEITGEB EDDIE TEO PHOTO OF PAUL NG MATTHEW LEE

Hamming it up!

You've decided on having one this Christmas. But why stick with a plain baked variety when there are these delicious showstoppers from Swiss Butchery.

PROSCIUTTO COTTO (ITALY)

Tasting notes: A cooked version of the prosciutto crudo ham, this is somewhat sweet, with a slightly rich flavour and is traditionally paired with mozzarella, tomatoes and a dry white wine. \$59.90/kg.

UNSMOKED (COOKED) GAMMON HAM

Tasting notes: Unsmoked ham, also known as green ham, has a mild flavour that goes well with the sharper Stokes Creamed Horseradish Sauce (\$10.70) or Stokes Real Suffolk Pickle (\$8.60) made with crunchy garden vegetables and black treacle. \$30/kg.

PROSCIUTTO (AUSTRALIA)

Tasting notes: Smear a little tart condiment to this smoky and fatty ham. Try the Dash Quandong jam (\$13.05). The jam is made from the native Australian bushfruit that has a quince-like flavour. \$75/kg.

GRAND MARNIER HONEY-GLAZED HAM

Tasting notes: One of Swiss Butchery's novelty Christmas selections, an entire leg of ham (about 3 to 4kg) is brushed with a blend of honey, Grand Marnier and orange pulp, then baked. No condiments required for this zesty option. \$55/kg.

JAMON SERRANO (SPAIN)

Tasting notes: Introduce a touch of Spain to the table by teaming this slightly salty ham with sweet fruits like peaches and melons, Manchego cheese, or a cold Fino sherry. \$125/kg.

CRANBERRY ALMOND FLAKES HAM

Tasting notes: Another novelty Christmas ham which features hand-crushed cranberries infused with Port wine. The mixture is basted over an entire leg of ham (about 3 to 4kg) during baking. Appetisingly tart and savoury. \$55/kg.

COPPA

Tasting notes: A heavily marbled smoked meat, coppa has a special aroma and delicate flavour imbued from spices and herbs, and is usually sliced paper-thin to serve. Complement this with a dot of Dash Sweet Onion Relish (\$16.91) that's made with onions, a touch of chilli, herbs, spices and red wine vinegar—a combination perfect for sandwiches too. \$82/kg.

SMOKED HAM

Tasting notes: If you still prefer a classic Yuletide smoked ham rendition, raise the flavour profile several notches up with an unexpected ripe fruit like the Favols Les Condiments Sucres Chutney de Mangue (\$10.50). Also try this with sweet and spicy Hengstenberg Bavarian-style Mustard (\$4.50). \$34/kg.

PHOTO EDDIE TEO ART DIRECTION THING WEE NEE



Cheat sheet

Looking for a more laidback affair? Try these handy solutions.

- **The Handburger** For casual shindigs, check out the Sliders Party Pack—miniature burgers great for informal dining. Choose from The Handburger Original, Chicken Caesar, Battered Dory and Pulled Pork (\$23.80, nine in a pack). Order and pay at the outlets three days in advance, and self-collect.

- **Saveurs de France** offers a range of four new different Comtesse du Barry party sets, each containing an assortment of paté, terrines and rillettes. We recommend the Louvre set, which comes with a 90g block of duck foie gras, 700g free range duck with wine sauce, chocolate soufflé and Champagne Réserve Brut (\$230).

- No time for homemade sauces? Try master chef **Tetsuya Wakuda's** range of condiments, including a Black Truffle Salsa (\$22) and Tasmania Pepper Vinegar (\$17.50).



FESTIVE HELPLINES

Conrad Centennial Singapore
2 Temasek Boulevard
Tel 6432 7309

Culina
Block 8 Dempsey Road
#01-13 Dempsey Hill
Tel 6474 7338

Fairmont Singapore
80 Bras Basah Road
Tel 6338 8785
cafenoel@fairmont.com

The Fullerton Hotel Singapore
1 Fullerton Square
Tel 6877 8178
thefullertonshop@fullertonhotel.com

Galbiati Gourmet
400 Upper Bukit Timah Road
The Rail Mall
Tel 6462 0926
galbiatigourmet@gmail.com

Goodwood Park Hotel Singapore
22 Scotts Road
Tel 6730 1867/1868

The Handburger
Order at Raffles City #B1-65/66 or
313@Somerset #B2-17/18/19

Hédiard Singapore
Tudor Court
123-125 Tanglin Road
Tel 6333 6683

La Fromagerie
Blk 43, #01-64
Jalan Merah Saga
Chip Bee Gardens
Tel 6732 6269

Mandarin Oriental Hotel Singapore
5 Raffles Avenue
Tel 6885 3082
mosin-festive@mohg.com



FESTIVE HELPLINES

Marina Mandarin Singapore

6 Raffles Boulevard,
Marina Square
Tel 6845 1111
diningexpress.marina@
meritus-hotels.com

The Marmalade Pantry

2 Orchard Turn
#03-22 ION Orchard
Tel 6883 2258
christmas@marmaladegroup.com

Paulaner Bräuhaus

9 Raffles Boulevard
#01-01 Time²@Millenia Walk
Tel 6883 2572
www.paulaner.com.sg

Quayside Quality Food

Order from Tangs VivoCity,
Tangs Orchard or www.
quaysidequalityfood.com

Royal Plaza on Scotts

25 Scotts Road
Tel 6589 7788 Gourmet Carousal
gourmet@royalplaza.com.sg

Saveurs de France

12 Gopeng Street
#01-31/32 Icon Village
Tel 6225 6442

Shangri-La Hotel Singapore

22 Orange Grove Road
Call 6213 4377 or visit The Line
Shop in the hotel's lower lobby

Spinelli Coffee

For outlet locations, visit
www.spinelliscoffee.com

Swiss Butchery@Tanglin

#01-02 Tanglin Post Office
(Friven + Co). 56 Tanglin Road
Tel 6468 7588
(Last orders by 15 Dec)

**Order at least three weeks in
advance*

Something extra

There's no denying that Christmas is about presents. Take our cue with these lovely gifts for hosts and guests.

- **Hédiard Singapore** Goldsmith-created jewel boxes by Camille Toupet make charming gifts. The Sencha Christmas Tea tin is a wonderful blend of cardamom, cinnamon and orange fragrances, while their Fine Chocolate and Mint Calissons gift box features a delectable fruit-and-spice flavour palette, such as Spiced Almond Praline and Pavé Marron (Chestnut Swirl). *Price unavailable.*

- **The Marmalade Pantry** Their festive jam set is definitely on our wish list this year. The set of four has us drooling over their tasty flavours (apple, cinnamon and cider jelly; Seville orange marmalade; passion fruit and meyer lemon curd; pear, fig and saffron chutney) in shimmer-grey gift boxes. \$32

- **Do Me A Favour** Specialists in food-centric giveaways. Their newest selection of party favours includes Fairy Drops (mini meringues), Popping Good Time (sweet popcorn) and Love Blossoms (rosebud or lavender tea).

Visit www.domeafavour.com.sg for pricing

