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Hello, Singapore



THIS IS HOME to talented individuals. Some of them moved here years ago and made a name for themselves from nothing. Others are young upstarts who now run multi-million dollar companies. This month, in the spirit of National Day, we take a closer look at local brands past and present that are flying the Singapore flag high internationally. We also chat with people from fields that cut across art, fashion, sports and music who are charting their own paths in the world.

Nicole-Marie Ng Editor

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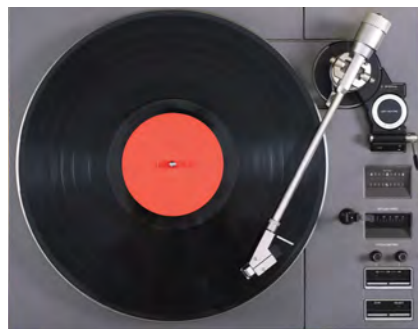
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Time Out
SINGAPORE

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TO DO

The best events around town this month

MUSIC
LANY

Aug 10

As part of its *Malibu Nights* world tour, LA-based dream-pop trio returns with more atmospheric synths. Its breakout 2016 online hit *ILYSB* garnered over 14 million streams, resulting in one of music's fastest growing fanbases. Show off your best move with tracks like *Super Far* and *Good Girls*, and a lot of 80s radio pop and 90s R&B soul.
→ Zepp@BigBox, 1 Venture Ave.
📍 Jurong East. \$108.



Films at the Fort

THINGS TO DO
Films at the Fort
Until Aug 18

There's just something about catching a film under a canopy of legroom and space for a picnic. The outdoor film showcase kicks off with *Long Shot*, followed by recent releases like *Hotel Mumbai*, *Fighting With My Family*, *The Hummingbird Project*, *Extremely Wicked, Shockingly Evil and Vile*, *The Hustle*, and other classics.
→ Fort Canning Park, Fort Canning Road.
📍 Dhoby Ghaut. From \$31.80.

MUSIC
Westlife
Aug 10

Celebrating its 20th anniversary, Westlife is back in the scene, just like it's the Noughties again. The Irish boyband shot to fame in 1998 with a string of hit songs like *If I Let You Go*, *Swear It Again*, *Fool Again* and *Flying Without Wings*. Expect the quartet to belt out nostalgic faves such as *Uptown Girl* as well as new tracks like *Dynamite* and *Better Man*.
→ National Stadium, 1 Stadium Dr.
📍 Stadium. From \$108.



Westlife



PHOTO: THE ARTS HOUSE

LumiNation

THINGS TO DO
AIA Family Fest
Aug 10 & 11

Gather the tots and tykes for some family fun by the waterfront. Break a sweat at the Spartan Kids' obstacle course, have a kickabout with the AIA Singapore Premier League teams, or create a masterpiece at an art and craft workshop. Stay on till sunset for a relaxing outdoor movie marathon.
→ The Promontory@Marina Bay, 11 Marina Blvd. 📍 Bayfront. Free.

THINGS TO DO
LumiNation
Aug 15-18

Let captivating performances, thought-provoking talks, a photo exhibition and profound discussions of the city's untold stories spark your curiosity about the Singapore identity at LumiNation. Stick around for local film screenings, old-school games and a pop-up bookstore.
→ The Arts House, 1 Old Parliament Ln.
📍 Raffles Place. Free-\$10.

ALSO DON'T MISS



STAGE
Trevor Noah
Aug 19

Prepare to be left in stitches as *The Daily Show* host Trevor Noah puts on two stand-up shows on the same day. The South African presenter known for his satirical wit has performed at sold-out venues around the world, dishing out his signature jokes and witty remarks about politics, race and class.
→ The Star Theatre, 1 Vista Exchange Green. 📍 Buona Vista. From \$98.

SHOPPING
Carouselland
Aug 16-18

The halls of MBS turn into the city's largest indoor marketplace filled with a hodgepodge of Carousell's usual suspects of lifestyle goods, vintage gems, beauty products, shiny trinkets and other rare oddities. With over 300 local and international makers, as well as workshops and photo opportunities, Carouselland is one to check out.
→ Marina Bay Sands Halls A & B, 10 Bayfront Ave. 📍 Bayfront. Free.



Carouselland

annual alternative music festival? Baybeats returns to the Esplanade with brand new faces and sounds from Singapore and around the region like indie-rock outfit Stopgap, metal band Rudra, and rapper Aklo.
→ Esplanade - Theatres on the Bay, 1 Esplanade Dr. 📍 Esplanade. Free.

MUSIC
Baybeats 2019
Aug 23-25

What better way to discover a new pool of talent than at the city's

THINGS TO DO
Singapore Night Festival
Aug 23-31

Expect plenty of interactive light installations scattered across the arts and heritage district of Bras Basah and Bugis at this year's Singapore Night Festival. This year's theme zooms in on

ASEAN, featuring commissions and collaborations with local and regional artists. As always, feast your eyes on a kaleidoscope of kinetic visuals projected onto the facades of buildings in the vicinity as you soak in the atmosphere. → Bras Basah and Bugis. 📍 Bras Basah. Free-\$15.



Singapore Night Festival

PHOTO: NATIONAL HERITAGE BOARD

STAGE
Alaska 5000
Aug 27

Alaska 5000 has been slaying non-stop since her *RuPaul's Drag Race* debut in 2013, with more on-screen action, a music career, a world tour, and even winning *RuPaul's Drag Race All Stars Season 2*. Book an evening with

the queen as she charms you with her witty banter, over-the-top performances and catchy singles. → Shine Auditorium. #03-01 Shaw Tower. 100 Beach Rd. 📍 Esplanade. From \$98.

Find more awesome events at timeout.com/singapore/things-to-do.



Alaska 5000



Anniversary Extravaganza



HAPPY HOUR

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What better way to wind down after a long day of work than with Bar on 5's happy hour promotion? Indulge to your heart's content in a selection of beverages at only \$5 per serving.

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FIND ME A DATE

These city kids ditched Tinder and let us play matchmaker. Here's a blow-by-blow account of their blind date...



← **ROXANNE, 27**
Works as a bid manager

WHY SHE'S SINGLE "I travel a lot for work so it's hard for me to meet someone. I have very specific standards that I don't compromise on, so it makes things difficult."

IDEAL DATE "I value good conversation and prefer not to do anything fancy. Somewhere cosy like a restaurant is perfect."



JESSE, 31 →
Works as a sports chiropractor

WHY HE'S SINGLE "Mostly because of time, work and trying to run my own business. It makes it hard to allocate time for dates."

IDEAL DATE "Someone who is driven and pro-community. I prefer doing something spontaneous and not pretentious - nice food and wine in a chill place is ideal for me."

"He's very polite, but at first glance, he's not my type. However, when we both ordered beer instead of wine, I felt a connection."

"I had a good time but felt like he was more of a friend. He feels like someone I already know well."

"No awkward moments. We went straight into conversation and it was very friendly."

"Both of us exchanged IG handles before we parted ways."

♥♥♥♥♥ "Even though there was no chemistry, I had a really good time. I can definitely see us going out again as friends."

FIRST IMPRESSION

CHEMISTRY

AWKWARD MOMENT

AFTERWARDS

VERDICT

"She's really cool-looking, not the typical girl you see on the street. She has a poker face and is difficult to read - but in a fun way."

"I'm not really sure because she was jetlagged, and I'm in the middle of an allergy situation. It's hard to tell but we had a good chat."

"Not really, I don't think so. I think I might have interrupted her a couple of times in the middle of the conversation. That was a bit awkward."

"I walked her to the train station and exchanged IG handles so it's possible that we might go out again."

♥♥♥♥♥ "It was a very easy date. Meeting someone for the first time, getting to know each other is much better than being on Tinder."

HOT SPOT

Our daters had a meal at **The Market Grill**



THE ATMOSPHERE

"It's a very nice and lively place. I felt very comfortable."
- Roxanne



THE FOOD

"We had some prawns for starters and the Rangers Valley Tri-tip steak that was so good. I was very impressed." - Roxanne



THE DRINKS

"I had an IPA. It was quite mellow, so not what I expected. But beer is still beer, so it's fine." - Jesse
→ 208 Telok Ayer St. 📍 Telok Ayer.

NEIGHBOURHOOD GUIDE

Jurong

Journey west for the best nasi lemak, an Olympic-sized ice skating rink and the biggest telescope in the city for stargazing. By Cam Khalid. Illustration by Charmaine Tan

Jurong Industrial Estate – and consequently Jurong New Town – has been the beating heart of Singapore’s manufacturing sector since the 1960s. But it’s not all factories, ports and shipyards. Comprising of Jurong East, Jurong West, Boon Lay and Pioneer, the area was once a swampland home to mudskippers, horseshoe crabs and – as rumour has it – crocs. Now, it’s peppered with shopping malls, learning centres and recreational spots, but not without pockets of lush greenery for all to enjoy.

1 BOON LAY POWER NASI LEMAK

Easily spotted by its snaking long queues, this nasi lemak stall is a strong contender for the best in the country and it’s worth the wait. From \$4, you get a power-packed plate with your choice of meat – fried chicken, fish, otah and more – and a generous mound of fragrant coconut rice as well as a dollop of sambal that’s both sweet and spicy. It’s also one of the few stalls in the area that’s open till late – 3.30am to be exact.
→ Blk 221A/B, Boon Lay Pl. Lakeside.

2 BRIO

Save on that Euro trip and dine closer to home. Tuck into a mosaic of European street food at this Halal-certified resto set in a cosy, industrial setting. Savour every bite of the juicy charcoal bun shroom and cheese burger (\$15.50), the sweet and savoury duck and waffle (\$16.50), or the signature seafood cataplana linguine (\$16.80). Pro tip: order your pasta with chilli padi like a true Singaporean for that extra kick.
→ #02-24/K5 Jurong Point, 1 Jurong West Central 2. Boon Lay.

3 JURONG LAKE GARDENS

Escape the urban life and surround yourself with flora and fauna. The verdant gardens include Lakeside Garden, Chinese and Japanese Gardens and Garden Promenade, making this the largest wonderland dedicated to nature in Jurong. The grounds are specially landscaped and designed with play and learning areas in mind, making it perfect for all ages.
→ 104 Yuan Ching Rd. Lakeside.



Scan to watch our neighbourhood guide to Jurong.

Discover more quirky neighbourhoods at [timeout.com/singapore/things-to-do](https://www.timeout.com/singapore/things-to-do).



4 CREAMOLOGY

Beat the heat on a sweet note. Indulge in a fresh scoop or two of ice cream with charcoal or red velvet waffles. Take your pick of flavours from Thai milk tea and bubble gum to tiramisu and cookies and cream. Pair your sugary treats with coffee, tea or something refreshing like an ice-cold glass of elderflower squash.
→ #01-450, 498 Jurong West St 41. Lakeside.

5 SCIENCE CENTRE SINGAPORE

Get schooled on all things science with regular interactive exhibitions. It also features the only dome-shaped Omni-Theatre, equipped with state-of-the-art IMAX technology, as well as the Observatory, where you can look past the artificial illumination of the city and to the stars light years away with its mega telescope.
→ 15 Science Centre Rd. Jurong East.

6 JCUBE

Besides offering bargain hunters with Bugis Street-like shopping options, JCube also boasts a myriad of recreational activities. Cool off from the sweltering heat by skating around an Olympic-sized rink, catch the latest blockbuster in an IMAX theatre, or sing your heart out at a karaoke studio.
→ 2 Jurong East Central 1. Jurong East.

7 JEM

Rivalling the malls along Orchard Road, JEM is the third largest suburban shopping centre in the city. It houses various stores from fashion and beauty to tech and homeware across six levels. With retail options like H&M, Uniqlo, Adidas, Muji and even Fairprice Xtra for last-minute grocery shopping, there’s no need to go anywhere else.
→ 50 Jurong Gateway Rd. Jurong East.

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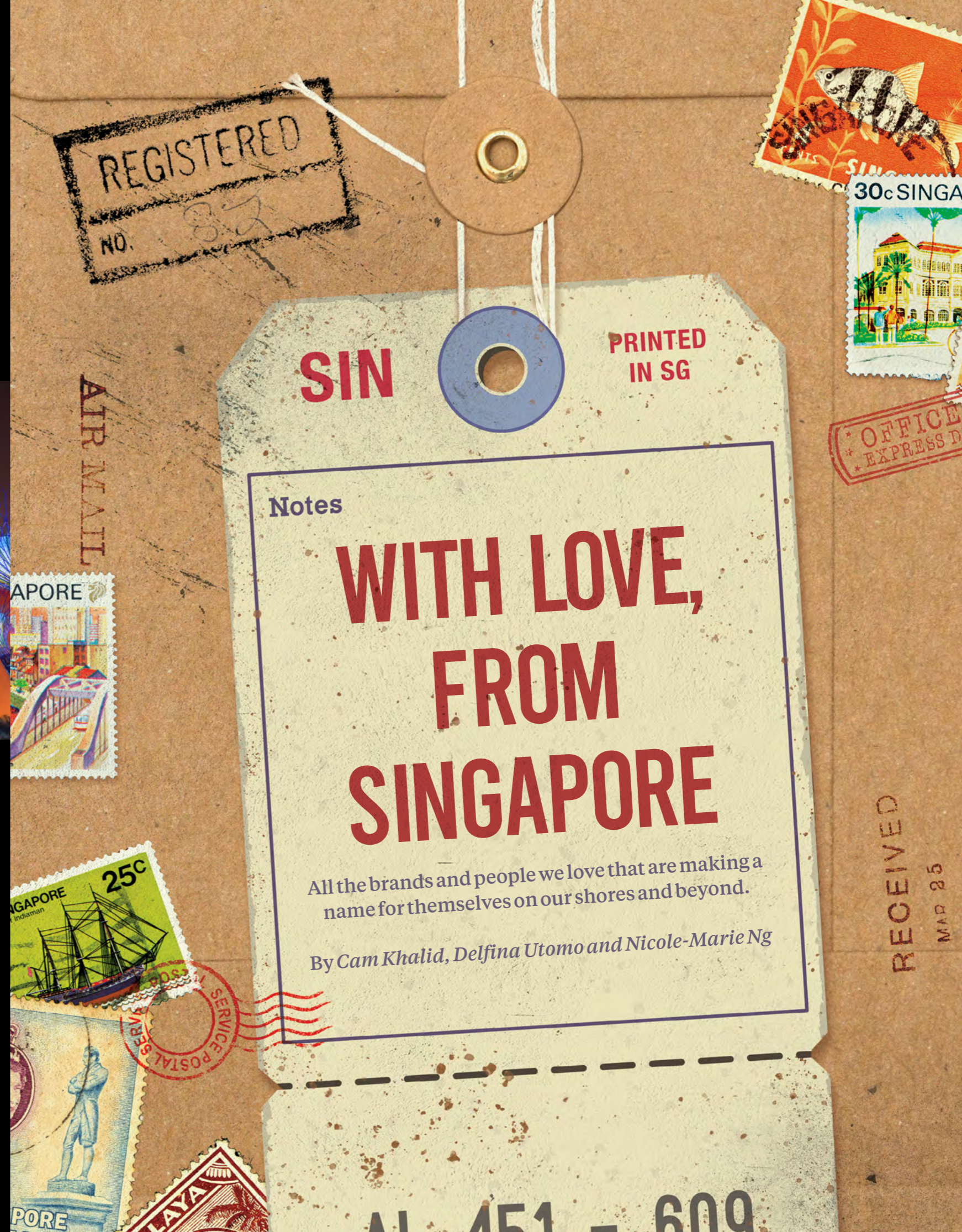
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TimeOut
SINGAPORE



GONE GLOBAL

Local brands that are poised for world domination

BESIDES THE USUAL suspects including TWG and Charles and Keith who have made us proud by putting our little red dot on the global map, there are plenty of local brands that have achieved similar international acclaim. From old-school necessities like Tiger Balm to newbies like The Golden Duck Co, we shine a light on brands with local roots that are now making waves globally.



1924

Tiger Balm

KNOWN FOR Pain-relieving ointment that balances age-old tradition with modern innovations

Unscrew the signature hexagon jar and the strong aroma of menthol and camphor tickles your nose within seconds. Love it or hate it, there's no denying that Tiger Balm is an effective solution to alleviate all kinds of pains and aches. You can even use it to clear a blocked nose or to ease the itch of a mosquito bite. Used by everyone from grandparents to young athletes and celebrities – we hear that Lady Gaga is a fan – Tiger Balm is a concoction of essential oils blended with paraffin petrolatum to keep the mixture in a semi-solid at room temperature.

Tiger Balm's history can be traced back to 19th-century China. Aw Chu Kin was a Chinese herbalist who left for Rangoon in the late 1800s to sell his special ointment. Upon his death in 1908, the business was left to his two sons Aw Boon Haw and

Aw Boon Par who then took it to Singapore as Haw Par Corporation Limited.

WHAT'S NEW Tiger Balm has reached global status and even expanded its line of products with Tiger Balm Active, a range of sports-focused creams. There are also mosquito repellent patches and rubs for muscles strained from using the smartphone.

DID YOU KNOW The eccentric Haw Par Villa park is the creation of Aw Boon Haw. First opened in 1937 as Tiger Balm Gardens, it features bright, gaudy-coloured statues and tableaux that depict scenes from Chinese history and mythology – stories that the Aw brothers grew up with.

→ Haw Par Tiger Balm Building, 2 Chia Ping Rd. ☎ Boon Lay.



1932

Tiger Beer

KNOWN FOR Pale lager brewed in the tropics

No stranger to local beer drinkers and hell raisers, Tiger Beer's full-bodied lager is no easy feat. It takes about 500 hours to complete and is done using a unique lagering process. "We first set out to brew beer in a tropical climate, while working to keep the natural ingredients fresh and quality uncompromised," shares Venus Teoh, Director of International Brands Tiger at Heineken Asia Pacific. The tiger has also crawled out of the concrete jungle, making a name for itself in over 75 countries.

WHAT'S NEW Don't expect your regular beer garden at Tiger Street Lab at Jewel Changi Airport or Tiger Street Den at Dubai Airport. "Visitors can experience local Tiger Beer brews, food, designs and discover other local talents. We have created experiences

that represent a Singapore that locals can be proud of on an international stage," says Venus on Tiger's new concept stores.

There are also the limited edition Tiger District Bottles where there 20 different labels are emblazoned with iconic landmarks from various local districts. Pick yours up at your preferred supermarket, online retailer or bar.

DID YOU KNOW While other beers can take months to reach Singapore, a fresh brew of Tiger is an hour away at Tuas. You can book a guided tour of the brewery, which costs \$18 on weekdays and \$20 on weekends for adults and \$12 for kids. The sessions run in the afternoon and last for an hour.

→ Asia Pacific Brewery, 459 Jln Ahmad Ibrahim. ☎ Tuas Link.

1933 & 2009

Jamal Kazura Aromatics and Sifr Aromatics

KNOWN FOR Artisanal perfumes and essential oils sourced from around the world

Step into Sifr Aromatics and it comes to life in a heady riot of fragrance and colour, thanks to shelves of gorgeously designed bottles of perfume. Set up by Johari Kazura in 2009, the shop is an offshoot of his family business, Jamal Kazura Aromatics, which started simply as Kazura in 1933 by his grandfather Hanifa Kazura. Both shops reside within the Kampong Glam enclave and are popular with tourists visiting the area.

Far from your ordinary perfumery, both offer a unique, customised approach. Let Kazura introduce you to a range of ingredients. Expect a mix of natural and synthetic potions to give a well-rounded scent. A combination of five or more oils are then mixed, shaken and bottled in 12-millilitre vials. Sifr has been featured on *Lonely Planet* and *Conde Nast Traveler* has called it "one of the finest custom perfumers in Southeast Asia".

WHAT'S NEW Beyond the handmade products his grandfather sold such as candles, salves and balms, the younger Kazura experiments with organic butters and exotic oils like argan to create more innovative products for his customers.

DID YOU KNOW 'Sifr' is the Arabic word for 'zero', which to Johari Kazura signifies new beginnings. → Jamal Kazura Aromatics, 728 North Bridge Rd. Sifr Aromatics, 42 Arab St. ☎ Bugis.



Sifr Aromatics

1959

Nanyang Sauce

KNOWN FOR Hand-brewed soya sauce entirely made from non-GMO soya beans

"Nanyang Sauce was named after Old Singapore in gratitude of the new life my grandfather found here," says Ken Koh, a third-gen member of the family business, on the story behind the name.

Tan Tiong How came to Singapore from China in the 40s. To remind him of home, he flavoured his food with his family's signature soya sauce. He then started pedalling glass bottles of the stuff around town, knocking from door-to-door.

The thick, dark condiment is a kitchen staple in Singapore, playing a key role in local dishes like chicken rice, char kway teow and more. It has multiple layers of flavours including sweet, sour, salty, bitter and umami, and make everything it's cooked with taste better.

What makes it special? "One generation after another, we have been brewing fermented soya sauce the old school way – brewing it for nine months! We rely on the artisanal method of natural fermentation, using 100 percent non-GMO beans from Canada – all without chemical hydrolysis and MSG," says Ken.

Thanks to the abundance of sunlight spanning 365 days, the island makes for a great setting to ferment soya beans. "Naturally fermented soya sauce works best at a temperature between 30 to 35 degrees," explains Ken – sure sounds like Singapore and soya sauce are a match made in heaven to us.

WHAT'S NEW Nanyang Sauce runs five types of workshops as part of its sauce academy. It doesn't stop there either. "We plan to make the brand international, selling bottles in Australia and the United States in the next few years," spills Ken.

DID YOU KNOW The iconic swan and abacus brands of soya sauce that dominated market shelves years ago belong to Nanyang Sauce. "We still get customers who are surprised to learn that we are still around when they notice the logos in-store."

→ Nanyang Sauce Boutique, 288 East Coast Rd. ☎ Eunos. Nanyang Chicken, 70 South Bridge Rd. ☎ Clarke Quay.



Nanyang Sauce



Creative Technology



1981

Creative Technology

KNOWN FOR Consumer electronics including sound cards, speakers, amps and headphones

Founded by Sim Wong Hoo and Ng Kai Wa who were schoolmates at Ngee Ann Polytechnic, Creative Technology is now a global technology company with offices in Silicon Valley, Dublin, Tokyo and Shanghai. But its head office is on home ground over at Jurong East.

You've definitely owned a Creative product in your lifetime. In the early Noughties, it launched portable media players like ZEN and MuVo a couple of years before Apple introduced the iPod. And if you took Mandarin in school, the electronic Chinese dictionary allowed during the O-Level exam is made by Creative. After all, the company's first product was a multilingual computer adapted for the Chinese language.

WHAT'S NEW Not one to slow down, the brand won 14 awards at the 2019 Consumer Electronics Show in the US for its Super X-Fi headphones. The headphone mimics the sound quality of a high-end multi-speaker system, delivering music at the same depth and detail – just like a 3D hologram but for audio.

DID YOU KNOW In 1992, Creative became the first Singapore company to list on Nasdaq. And its CEO, Sim Wong Hoo became the country's youngest billionaire in the year 2000 at the age of 45.

→ Creative Resource, 31 International Business Park Rd. Jurong East.



PHOTO: THE GOLDEN DUCK CO.

The Golden Duck

2015

The Golden Duck

KNOWN FOR Salted egg yolk snacks that you can easily pick up from a convenience store

Back when the salted egg yolk hype train showed no signs of slowing down, The Golden Duck launched its signature salted egg potato crisp snack, followed by its gourmet salted egg fish skin. In 2016, it took what quickly became a local favourite snack and brought it to the Philippines. It's now in over 20 markets across Asia, Europe and the United States. "We went from selling 50 packets a day to over 25,000 packs a week in Singapore alone," shares Jonathan Shen, one of the founders of The Golden Duck.

But his partner, Chris Hwang, tells us that The Golden Duck never intended to be just another salted egg snack company. "We set out with the same vision from day one: to be a leader in the gourmet snacks space, crafting the most complex, dish-accurate snacks in the market. We're not afraid to push the limits of what a snack can be."

WHAT'S NEW The Golden Duck's Sichuan Mala Hot Pot capitalises on Singapore's love for all things spicy. It's a fiery snack of beancurd skin, mushrooms and fish skin. It even designed a mala-themed online game called Mala Chase.

DID YOU KNOW Founders Jonathan and Chris were 25 and 24-years-young when they founded The Golden Duck.
→ Multiple locations including #B1-K15A, Raffles City, 252 North Bridge Rd.
City Hall.

1994

Banyan Tree Holdings

KNOWN FOR Luxury resorts, wellness spas and golf courses

In the olden days, a Banyan tree provided shelter to weary travellers. Now, it's synonymous with a luxury hotel brand that has eco-friendly resorts in exotic destinations all around the globe. From humble beginnings, Banyan Tree Holdings now manages more than 40 resorts and hotels, 60 spas, 70 retail galleries, and three championship golf courses in 28 countries.

WHAT'S NEW The Singapore-based brand is opening 10 new hotels in 2020, including Angsana Corfu in Greece and Banyan Tree Krabi. It's making properties more sustainable, looking at decarbonisation and going plastic free. "Sustainability is a mindset that's been a part of our organisational DNA from the beginning," shares Vice President Ho Ren Yung.

The most exciting opening, however, is Banyan Tree Mandai, the company's first resort on home ground. Opening in 2023, the hotel features 338 rooms spanning across 4.6 hectares on the north-east end of Mandai. This includes elevated cabins, and 24 treehouses shaped like seed-pods nestled among trees.

DID YOU KNOW Banyan Tree's founder, Ho Kwon Ping, is an accidental hotelier. On a holiday in Phuket, he and his wife Claire Chiang chanced upon a vast expanse of coastal land in Bang Tao Bay. With no prior experience in the hospitality industry, they turned the former tin-mining site into the very first eco-friendly Banyan Tree Resort. The rest, as they say, is history.
→ 211 Upper Bukit Timah Rd. Beauty World.



THE GRAND DAME

RAFFLES HOTEL

FOUNDED IN 1887
KNOWN FOR The colonial-style luxury hotel



Doorman Narajan Singh greets you in his distinctive white Gieves and Hawkes uniform and the stunning architecture that beautifully blends luxury, history and colonial design dazzles from the moment you step through the door.

Declared a National Monument in 1987, Raffles Hotel is the brainchild of the Armenian Sarkies Brothers, who are known for posh accommodations in the East. Within its white walls are over a hundred expansive suites, surrounded by polished teak verandas and ivory marble colonnades around lush gardens. In 2017, it was given a facelift to inject modern features while keeping its irreplaceable core – the unparalleled ambience, charm and heritage. The made-in-Singapore brand now owned by AccorHotels operates 11 luxury properties around the world.

WHAT'S NEW Raffles Arcade is reimagined as a one-stop-shop filled with shopping, dining and lifestyle options. Head to Raffles Boutique for gifts, souvenirs and a heritage gallery showcasing the hotel's rich history. Long Bar, home of the Singapore Sling, now sits at level two of the Raffles Arcade.

DID YOU KNOW A tiger that escaped from a nearby circus was shot in August 1902 under the Bar and Billiard Room.
→ 1 Beach Rd. City Hall.

ROAD LESS TRAVELLED

The boundary-pushing individuals forging their own paths

ONE IS A skilled athlete making waves in Norway, one a fashion designer breaking boundaries, one a musician creating cinematic hits and one an artist using a new medium – all are achieving what no one has before them.

Kin Leonn, musician

WILL PROBABLY BE Creating the soundtrack to all your favourite films

CINEMATIC LEAD

Also called the 'ambient boy of Singapore,' Kin Leonn makes music that people can relate to on an emotional level. "People have likened my music to movie soundtracks, which is pretty accurate because they're similar to how I plan the emotional journeys of my music," the 24-year-old says. He's currently pursuing a degree in mixing and mastering at the London College of Music, but he still found time to put on two sold-out shows in Singapore. "I have plans to play a couple of shows in the UK," he adds. "There

are also plans for a showcase in Japan, and the possibility to tour the rest of Europe in 2020."

PIANO LESSONS AND MAKSIM

For Kin Leonn, music has always been his calling. He started playing piano at the age of nine and was obsessed with a live performance by Maksim. He and his brother would run back and forth between the TV and the piano, trying to figure out what notes were being played. "I used that technique to learn any song on the piano. It was a hobby, but it also gave me a lesson in

ear-training and the ability to dissect musical layers."

EXPERIMENTING IS KEY

Largely influenced by German composer and producer Nils Frahm, known for his unconventional approach to the piano, Kin Leonn is equally obsessed with recorded texture and nuances in sonic detail. "I'm cautious about overly experimental sounds that audiences find difficult to relate to, but the odd inclusion always proves an interesting surprise."



Ikhsan Fandi

Ikhsan Fandi, footballer

WILL PROBABLY BE One of the best sportsmen Singapore has ever seen

IT'S A FAMILY THING

Football and Ikhsan's family? It's in the blood. With dad as one of the nation's football heroes – that's Fandi Ahmad by the way – and an elder brother who is also a professional footballer, it's no wonder why Ikhsan also plays the beautiful game. Based in Norway, the 20-year-old currently plays as a forward for Raufoss IL, a Norwegian First Division club. Besides doing spectacularly well in Europe. He was the first Singaporean in 30 years to score a senior goal for a professional European club after V. Sundramoorthy.

MORE THAN JUST HIS LAST NAME

Though he looks up to his father, Ikhsan wants to forge his own legacy – starting by not picking the legendary number 17 for his football jersey. It's a small step but this lad is doing pretty well on his own. He's constantly netting goals for the Norwegian club but one of his proudest moments is winning the Merlion Cup for Singapore earlier this year with a goal against Thailand in the first half. Keeping it humble, he says, "I haven't won anything important before so that meant a lot to me."

PHOTO: CHRISTOPHER SIM



Kin Leonn



Elyn Wong

"I find it meaningless to be yet another fashion brand if I am not giving something different to audiences"

FASHION IS FREEDOM

Even as a designer, Elyn feels that fashion can be shallow at times. It was Gandhi's quote, "Those who keep more than what they need, are thieves", which made her come to terms that fashion is all about want, not about need. With this irony in mind, the name Stolen came about. "With the same minimalistic attitude, my style was born. Coming from the same intent, stripping away the unnecessary. Simplify, simplify, simplify," she explains. Elyn describes her style as clean, with

With love, from Singapore

Eugene Soh, AR artist

WILL PROBABLY BE Showcased in the galleries of the future as an augmented reality art pioneer

ART ATTACK

Eugene Soh uses his programming skills to create augmented reality pieces and other forms of digital art. In 2012, during his days at Nanyang Technological University, he parodied Leonardo da Vinci's *The Last Supper* in a hawker centre setting at Maxwell Food Centre, which promptly went viral. These days, he's busy running Dude Studios, a creative tech studio focusing on virtual and augmented reality as well as Mind Palace, a social enterprise that uses VR to help patients.

FILTER THROUGH

If you follow Eugene on Instagram @dude.sg, you get exclusive filters that he creates. Earlier this year, he became one of the first few people in the world to be given access to this function. "There's an AR group on Facebook that I post on," he shares. "My first post was of me censoring my nipples using emojis. I guess that's how Facebook found out about me so when it opened the AR beta for Instagram filters, I was one of 20 people in the world given access to test it out."



Eugene Soh

Elyn Wong, founder and designer of Stolen

WILL PROBABLY BE Dressing important people... and making eye-catching art installations

PASSION MADE REAL

Elyn Wong was never from the world of fashion. She worked as a Creative Director in advertising for 16 years before starting her brand Stolen. She started her passion project on the side, making ready-to-wear pieces inspired by minimalism and Brutalist architecture. Soon she realised it was giving her more joy and satisfaction, so she made it into her main career.

nothing frivolous. Her signature backless design featured in her tops and dresses are feminine, yet structural with strong lines. Her latest line ZHIWA takes inspiration from her travels to Bhutan. Shifting from the previous Brutalist-inspired pieces, the collection pays homage to the beautiful landscape of Bhutan.

BLURRING THE BOUNDARIES

Somewhere in the boundaries between fashion, art and architecture – that's where Stolen exists. From the get-go, Elyn knew that she wanted to run the fashion business differently. "I want it to be an extension of me as a person. There are so many great fashion brands in the world. I find it meaningless to be yet another fashion brand if I am not giving something different to audiences. No one needs another dress, really." As a result, Stolen dedicates at least one project a year to something beyond fashion.

OUTSIDE THE COMFORT ZONE

Since launching the brand, some of Stolen's non-fashion projects has had international showings in Beijing, London, New York and at Milan Design Week. She's also done work for British architecture magazine, *Wallpaper**.

“I had this aching longing to build a happier community, so I thought bread could be an answer”

Find more food recommendations at [timeout.com/singapore/restaurants](https://www.timeout.com/singapore/restaurants)

Food



Nick Vina Artisan Bakery



Sideways

BEST BUNS

One of the best sourdoughs we've come across in Singapore is over at Sideways near Jalan Besar. What makes a good sourdough, you might ask? A shatteringly crisp crust that gives way to soft and moist bread filled with pockets of air. The flavour should be tangy and the texture, chewy but not jaw-pain inducing.

Owner and head baker Pav Khialani's loaves are all that and more, thanks to the woodfired oven he built with his bare hands that imparts a smoky flavour to the bread.

no good. I started researching online for more information and testing more recipes before gradually developing my own sourdough loaves.”

A MATTER OF TIME

There are many different styles of sourdough available in Singapore. Over in the east, Firebake makes around eight types of bread daily crafted from two main starters: a Katong-born mother for white bread and an rye starter from Yallingup, Western Australia.

But to Firebake's founder, Konstantino Blokbergen, the flavour of the bread doesn't just depend on the mother – flour, water and salt, as well as the fifth ingredient of time are also essential to achieve the desired result. “You need to plan 24 hours ahead to get the optimum starter quantity and condition for your baking needs,” he says. “Our main focus is the flavour and nutritional aspect of the bread. There is a fine balance between the flavour impact of the starter versus the flavours we extract from the other ingredients through bulk fermentation.”

His mother, of course, plays a part too. Instead of acquiring it from a far-off bakery, Pav made his first starter, developing it through trial and error. “My starter is entirely made in Singapore with a mix of flours, local filtered water and lots of local humidity,” he shares. “At first, I ended up throwing a lot of bread away because they were

YEARS OF EXPERIENCE

Chef Nick Chua from Nick Vina Artisan Bakery tucked away in Icon Village at Tanjong Pagar is as experienced a baker as they come. He started making sourdough over 20 years ago in a bakery in Hannover, Germany and brought its 82-year-old mother dough back with him to Singapore.

“It's tedious to maintain a sourdough mother, especially in Singapore where humidity and temperature are concerned,” he shares. “Lactic acid bacteria are like babies and have to be treated with care. You might find a good recipe, but it might not apply in Singapore. It takes a lot of experience to understand your dough.”

The way a sourdough tastes and behaves depends tremendously on the environment it's in. You can think of it like wine – the terroir impacts the yeast, flour, air and water that make up your bread. The baker also decides on the blend of flour used to make the final product, just like a winemaker choosing grapes. “The mother dough that I'm using gives the bread its unique flavour,” says Nick.

“Unlike other bakeries that focus more on different designs or filling, I focus more on the different types of wheat and grains to develop my bread recipes. My sourdough is blended with different percentages of wheat flour, rye, spelt, durum, barley malt and cornmeal to make a sourdough that's different in flavour and texture from others.”

“It's tedious to maintain a sourdough mother, especially in Singapore's weather”

How I met my mother

Local sourdough bakers air their mother issues and share how they develop great bread.
By Nicole-Marie Ng

TO MOST OF us, a mother is the woman who gives birth to us, feeds us, and cares for us throughout the years. But to a small yet growing group of sourdough bakers in Singapore, a mother is a totally different nag. They have to feed it, take care of it, and in return – if they're lucky – they are treated to beautiful baby buns that they share with their customers.

Also known as sourdough starters, or levains

in French, mothers are fermented doughs made from flour, water and wild yeast and Lactobacillus bacteria from the air. You have to top them off with fresh flour and water regularly so that sugar can be converted to acids, enzymes and carbon dioxide, which affect the flavour, tang, elasticity and porosity of the bread. But even with daily parenting, things can go wrong.

FILLED WITH LOVE

Then there are those who fill their loaves with different ingredients, like Lionel Hor who runs Mr Kneady's, a hawker stall dedicated to sourdough at Simpang Bedok. He was a full-time baker at renowned artisan bakery Maison Kayser, doing stints at its New York and Reykjavik outlets. “I think the most unique thing I have to offer is size,” he says. “I don't think there's anyone else in Singapore doing 250g loaves. My brand is based on transparency too – I list out all the ingredients I put in my bread. I have cranberry turmeric, walnut, Emmental oregano and pumpkin seeds, all from just \$3 a loaf.”

To Jaslyn Chua from Micro Bakery and Kitchen, a brunch spot at Serene Centre, bread making is such an emotional and challenging craft – which makes every baker's bread great, different and most importantly, precious. “I had this

aching longing to build a happier community that propagates genuine connections – so I thought bread could be an answer.”

A sourdough mother is, after all, a living and breathing work of nature that bakers shower with love and careful attention. They pass this on to the people who break their bread. The poem that Jaslyn attaches to her care guide puts it more aptly: “You asked me to tell you my stories/I said I'll bake a loaf of bread for you/If all bakers were poets/They will write their stories in the dough that they make/and have you decipher their words/through the bread that you eat”.

Nick Vina Artisan Bakery. #01-54/55 Icon Village, 12 Gopeng St. Tanjong Pagar.

Sideways. 109 Rowell Rd. Jalan Besar.

Firebake. 237 East Coast Rd. Eunos.

Mr Kneady's. #02-24 The Bedok Marketplace, 348 Bedok Rd. Tanah Merah.

Micro Bakery and Kitchen. #01-05 Serene Centre, 10 Jln Serene. Botanic Gardens.



Firebake

HAWKER SPOTLIGHT

Lad & Dad

Skipping your grad trip to work with your dad might sound sad but this lad is glad for it.

By *Delfina Utomo*

GETTING WESTERN FOOD from a food court or hawker centre often ends in disappointment – watery pasta, generic black pepper sauce and gunky baked beans from a can. If you're lucky, you might find a stall that does a mean chicken chop, but more often than not, it's usually frozen food tossed in the deep fryer.

Enter father-and-son team Keith and Desmond Koh who run Lad & Dad in Maxwell Road Food Centre. The 'lad' equation of the duo, Keith, is familiar with pub grub from his country of origin – the United Kingdom. The fresh graduate has no intention of donning a suit and tie to join the corporate ranks – much to his father's dismay – instead, Keith slogs it out to pursue his dream of making Lad & Dad a success. He even skipped his graduation (and grad trip) and used the savings to start his first venture. But the story didn't begin there.

Keith's first foray into British cuisine was working part-time in a hotel restaurant and bar in the UK. In his free time, he took up short culinary courses, where his classmates would be British housewives and grandmothers. He then started bouncing ideas off people in his class who shared their own tips on cooking British dishes. As he compiled his favourites, he began shaping the menu for Lad & Dad.

"All our recipes are made from scratch. We don't want the food to be bland since Singaporeans like bolder flavours so we included steps and ingredients to increase the umami of our dishes," Keith says. Some of Lad



LOCAL DISH OF THE MONTH

& Dad's most popular dishes include fish and chips and beef stew, with the former selling out before 1pm on most days.

Using Atlantic haddock, the battered-up fish is fried till it is a nice golden brown. For \$10, it is served with a generous amount of crisp chips, tartare sauce and a dollop of mushy peas. Keith is especially proud of the beef stew (\$10) and still gets enthusiastic when orders (and compliments) come in for it. Slow-cooked for eight hours, the chunks of shin meat are tender while the thick gravy of beef, potatoes and carrots complemented by buttery mash is full of depth and flavour.

Other dishes on its menu include bangers and mash, bacon and chip butty, English breakfast

and Yorkshire pudding.

Sandwiched between a Taiwanese dumpling and noodle stall and a dessert shop, Lad & Dad stands out, not just for its cheeky name but for the novelty of consuming a (delicious) slice of British cuisine in a hawker setting. While the stall with its European signboard may seem like an odd fit in Maxwell, the demand proves that it belongs, and business seems smooth sailing. "As of now, dad is in charge of preparation and logistics as we have expanded," he says. "I run the stall at Maxwell with a friend who is also our chef and we have a second outlet in Bukit Batok within a microbrewery." British grub and beer? Surely, you tempt us.

→ #01-79, Maxwell Food Centre, 1 Kadayannallur St. ■ Tanjong Pagar.

3 QUESTIONS with Keith Koh

1. What is your go-to hawker food?

Mixed vegetable rice. I can eat it every day as there are so many dishes to choose from. Also because I'm greedy and I get to choose many different sides for one meal. I usually choose up to five dishes on one plate of rice. Other than that, probably chicken rice.

2. What's your favourite dish on the menu?

The beef stew. We made a name for

ourselves with this dish and it takes a lot of effort and time to prepare.

3. Do you think the hawker heritage is something worth preserving?

Yes, definitely. But there's still a lot of work to be done – like more grants for innovation and technology, manpower assistance, upgrading courses and proper communication with the authorities.



Keith Koh (right)

RESTAURANT REVIEW

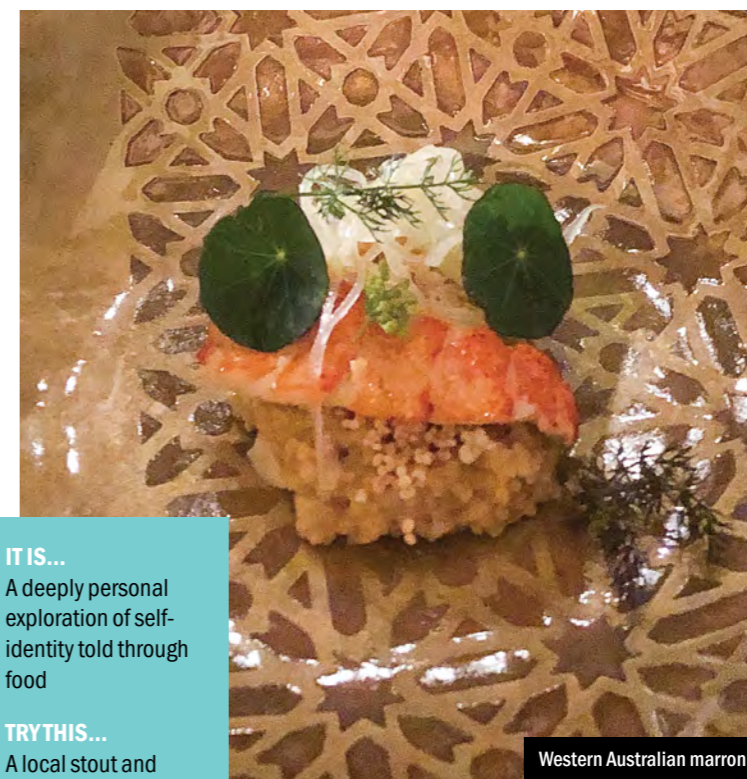
Cloudstreet

→ 84 Amoy St. ■ Telok Ayer.



RISHI NALEENDRA IS a prodigy among chefs. As the son of a restaurateur-turned-caterer, he grew up in Colombo around food, waking up in the early hours of the morning to watch his dad cook. It was a tough life, and one that he didn't want for himself. He moved to Melbourne to study architecture but the electricity of the city's restaurant scene ultimately drew him back to the kitchen. He cut his teeth in establishments across Australia – from the modern Taxi Kitchen to the acclaimed Tetsuya's in Sydney – before landing in Singapore in 2014. He opened Cheek by Jowl in 2016. A year later, he became the first Sri Lankan-born chef to earn a Michelin star for his restaurant. And three years later, he shut it down.

I'm telling you all this because it's crucial to your understanding of Cloudstreet. Rishi's new restaurant is the purest expression of who he is – his composition, complexities and contradictions. Stepping inside, you immediately understand why Cheek by Jowl, despite all its success, wasn't enough. There are pieces of him littered throughout the bigger and bolder space: a chandelier from



Western Australian marron

IT IS...

A deeply personal exploration of self-identity told through food

TRY THIS...

A local stout and rye loaf glazed with liquorice paired with a glass of 2008 Claus Preisinger Paradigma

the former restaurant now draped in fabric softens the rays passing through the skylight; his paintings of women in the nude line the walkway to the powder room and the glossy emerald tiles that serve as the backdrop to the open kitchen should trigger some association with the old Cheek.

The food takes you on a journey of the different cultures and influences, remixed in Rishi's own special way. It's apparent from the first bite of grilled Coffin Bay oyster wrapped in betel leaf swimming in a pool of coconut milk and finished with citrusy pops of finger

lime. This inventive streak that blends disparate worlds continues throughout the meal. The expertly grilled Western Australian marron served with millet cooked in a mellow Sri Lankan yellow curry is exceptional. As is the grilled lamb saddle, even though it's easily overshadowed by the smoky and meaty parcel of roasted young jackfruit next to it. The most understated star comes in the form of a loaf of bread. Rye flour is mixed with local stout to make a dense, almost cake-like bun that's glazed with molasses. It's perfect on its own, but when nibbled between sips of 2008 Claus Preisinger Paradigma, its liquorice notes sing.

Just like food, the wine programme is impressive, featuring over 350 labels of mostly small, independent winemakers as well as classics. Curated by sommelier Vinodhan Veloo, who was most recently at Odette, pairing options are available alongside Cloudstreet's five (\$168) and seven-course (\$198) menu. Fans of a power lunch can also head down from noon for a three (\$68) or five-course (\$118) powwow. ■ *Nicole-Marie Ng*

Read more restaurant reviews at timeout.com/singapore/restaurants



Chef Rishi

Time Out Singapore reviews anonymously and pays for all meals

★ Poor

★★ Promising

★★★ Good

★★★★ Very good

★★★★★ Exceptional

HOT TABLES

New restaurants across towns



↑ Godmama

Opened by three Peranakans passionate about keeping their culinary traditions alive, Godmama is where you'll find Nonya comfort food faves. Start your meal with egg skin popiah (\$6.50) before moving on to ayam buah keluak (\$18.90), babi assam (\$17.90) and sambal udang (\$23.90), all best consumed with rice and homemade sambal.

→ #04-07, Funan, 107 North Bridge Rd. ■ City Hall.

The Alkaff Mansion

Climb up the steep staircase and stroll past the fountain court to enter Txa Pintxo Bar, where you can pick and choose from a range of hot and cold bites. Next to it lies the second outlet of Wildseed Café, which serves pastries and cakes as well as brunch during the weekend

Upstairs, Una treats guests to Basque-inspired dishes as well as favourites from its old menu like the Paella de Marisco (\$52/\$72).

→ 10 Telok Blangah Green. ■ Redhill

Bincho at Min Jiang

Hidden away behind the Min Jiang at Dempsey lies the second outlet of Bincho by Unlisted Collection.

Pick and choose a variety of yakitori or yasai maki – thin slices of beef or pork wrapped around seasonal vegetables like asparagus or Japanese yams.

→ 7A/B Dempsey Rd. ■ Orchard.

Drink

For goodness' sake

We suss out the city's top sake bars to cradle a ceramic cup and unwind over a bottle of rice wine. By Lee Sihan



Yujin Izakaya

Bōruto

MADE BY FERMENTING polished Japanese rice, sake is an alcoholic beverage that is rich in history and ceremonial significance. It can be sipped chilled, at room temperature or warm and is traditionally served in small cups called choko. A word to the wise – compared to other fermented beverage counterparts like beer and wine, sake has a much higher alcohol by volume of about 15 to 20 percent – so you might want to go easy.

If you're subscribed to a 'rice is life' kind of attitude, let us help you apply this philosophy to your liquid needs as well. Pick a place from this list, go out there, devour a stick or a dozen yakitori, knock back some sake, contemplate and repeat.



YUJIN IZAKAYA

Mirroring the live kitchen action (yakitori smoking over open flames perfuming the air with the intoxicating scent of grilled meat), the walls of Yujin Izakaya are decked out in framed manga scenes. It's a fun, vibrant space that doesn't take itself too seriously. So, you shouldn't too.

A part of the Les Amis group's diverse restaurant portfolio, Yujin offers the same quality of food you'd expect from the rest of the group. The sake list features varieties like Hoya Daiginjo and Ohmine Junmai Daiginjo from Yamaguchi prefecture, made with the highest grade of brewer's rice.

→56 Zion Rd. ☎ Tiong Bahru.



ORIHARA SHOTEN

Don't be fooled by its size – this intimate bar houses fridges full of shochu, umeshu and jizake (artisanal sake) from boutique breweries in Japan. None of the labels stocked here are run-of-the-mill. Orihara carries many seasonal, rare and onetime productions among its 200-strong bottles. They range from \$60 to \$2,000 for dine-in and \$35 to \$1,500 for retail. Though you can't order sake by the glass, Orihara does offer tasting flights (\$30).

→#01-01/02, Robertson Walk, 11 Unity St. ☎ Clarke Quay.



BŌRUTO

The clue is in the name: 'Boruto' is Japanese for 'vault'. Skip past the unassuming façade, hop through the tapas bar on the first storey and climb straight up to the second level – there, you'll find rice wine stowed away in a literal vault. It houses over 80 brands of prized sake, of which around 50 are exclusive to Boruto, such as the Daishichi Minowamon Kimoto Junmai Daiginjo (\$480) and Fukuiwai Junmai Daiginjo 29 percent (\$519). To really ball hard, pick up a Juyondai Tatsuno Otoshigo Junmai Daiginjo for a neat \$1,380 a bottle.

Don't be too intimidated by the many options, though: sake sommelier Nicole Lim, co-owner and spouse of Boruto's chef-owner Patrick Tan, is more than happy to guide you through the 15 kinds of sake available by the glass (from \$12). For pocket-friendlier options, visit during happy hour, on Monday to Friday from 4.30pm to 6.30pm, when sake by the glass goes for \$10.

→#01-01, Golden Castle Building, 80 South Bridge Rd. ☎ Clarke Quay.



GAKE

Enter the venue and you'll be greeted by a sprawling library of custom-made fridges housing a full spectrum of bottles big and small. A rebel of an izakaya, Gake is helmed by local chef Angus Chow, who was previously cooking at Bōruto. The food menu slants towards modern Japanese with a touch of Spanish influence as seen in dishes like the Gilmar Octopus (\$20.80) with potato mousseline and paprika as well as Ika "Kuro" Meshi (\$25.80), Koshikari rice with Japanese squid and chorizo cooked in a crustacean stock.

→#01-01, 36 Carpenter St. ☎ Clarke Quay.



Gake



BAR REVIEW

Maduro

→#3/F, 40C Harding Rd. ☎ Farrer Rd.



IT IS...
A jazz listening lounge with a secret cigar den at the back

TRY THIS...
Pop open a bottle of whisky or wine – it doesn't really matter because you're really here for the music

THE HAUNTING OF this Dempsey Hill house doesn't come in the form of a Bent-Neck Lady. To food and beverage operators, it's tormented by something far scarier: a third-floor space that no one knows exists.

Barely a year after opening, illLido Group's Room For More is replaced with Maduro, a listening lounge and bar by Peter Ng. The 64-year-old is a first-time F&B owner, former jazz pianist, and real estate broker who spends his days shuttling between Singapore and London. Inspired by the many cigar bars he's closed deals at in the UK, Maduro is split into two concepts. To the right, a living room jazz parlour that hosts a rotation of Singapore's top music talent, and to the left, a by-invite-only private den open only to those in the know.

We try our luck to see how easy it is to catch a glimpse of the clandestine space. "Is there a cigar lounge in here?" we quiz the waitress. She defers the question to an older gentleman, who later introduces himself as the owner. Peter, or Mr P, graciously takes us on a tour despite our dressed down khaki-shorts-and-messy-bun get-up before finding us a table at the back of the packed bar.

The alluring songstress Alemay

Fernandez and the band are in the middle of their first set. They take turns entertaining the crowd with a mix of solos and group numbers – their soulful stylings pushing the night forward as people pour themselves glass after glass. There's an admission fee of \$30 on most Fridays and Saturdays when guest performers take the stage, but the cover charge is redeemable for a house-pour spirit or wine.

The rest of the menu is straight forward. Pick your poison by the bottle – there are whiskies from the accessible Talisker 10 Years (\$230) to the ridiculous The Macallan M Black (\$18000), and wines like the Château Haut-Pougnan Bordeaux Rouge (\$90) as well as a 1952 Château Latour Premier Grand Cru (\$2500). Alternatively, opt for a classic cocktail (\$22), beer (a Corona will set you back \$20) or a pour of other spirits (from \$22).

Prices may seem steep, and the variety may leave you wanting, but you're really here for the music. Settle into an orange couch and let the maestros whisk you away – each note scaring away the ghost of irrelevance that once haunted the space. ■Nicole-Marie Ng

Shopping & Style

Edited by Delfina Utomo

Love, Bonito



Brick, mortar and beyond

Reinvention is just what traditional retail stores need to survive these tough times. By *Delfina Utomo*

CHANGE IS INEVITABLE. And the retail industry is no exception. In a city where mall culture is king, adapting and improvising the way people shop is crucial for brick and mortar stores to survive. From more efficient and intuitive supply-chain procedures to the use of big data and technology to provide personalised services, these shops have adopted digitisation and experiential shopping in a big way not just to survive, but to thrive. With crowds filling up new malls like Funan and Jewel Changi Airport, it looks like we might just overcome the mall-pocalypse.

Discover more cool shops at timeout.com/singapore/shopping-style

Love, Bonito

The homegrown label has grown immensely since it started as a humble blogshop in 2005. Step inside its largest physical store, located in Funan. Besides the pretty clothes and even prettier interior décor, the store is equipped with tech tidbits to make your experience a fun and interactive one.

WHAT'S COOL There are screens that allow customers to browse online, providing information on the piece's in-store availability. There are plenty of interactive features that encourage people to whip out their phones and try out the Augmented Reality (AR) Walkway and selfie-centred areas around the store.
→ #02-09 Funan, 107 North Bridge Rd. 📍 City Hall.

Iuiga

At home and lifestyle store Iuiga, which specialises in minimalist and stylish homeware, all shoppers are required to download the app on their phones. Transactions in Iuiga are also cashless and paperless, all done with a press of a button.

WHAT'S COOL The seamless shopping experience starts with the implementation of RFID tags, which you can use to get more information and customer reviews – and to scan and add items to your cart. Pay via the app or the RFID screens in the store. What's smart is by tracking your purchases, the app is able to recommend products that you might be interested in during your next visit or login.
→ Three locations including Funan, Causeway Point, Tampines 1.



Iuiga

Kissa Kalm's Japanese Café

Here's one for those of you who hate human interaction. This corner café in the Esplanade nails the solo-dining experience without any of the associated awkwardness. Machines dispense your food but the options at Kissa Kalm's go above and beyond Nissin instant cup noodles.

WHAT'S COOL Dig into a hot donburi (prices start from \$5) from the Wafu vending machine, where meals are curated with quality ingredients like wagyu beef and Hokkaido snow crab. Save space for snacks and drinks imported from Japan or a hot cup of coffee or tea. The space is minimalist and rather sterile so eating alone can be a peaceful escape.
→ #02-13 Esplanade Mall, 1 Esplanade Dr. 📍 Esplanade.



Kissa Kalm's Japanese Café

Oo La Lab

Picking the perfect perfume can be quite a task. While there is no shortage of ready-made concoctions, the allure of owning a personalised bottle that is truly your own is much more exciting. Taking the meaning of bespoke to another level, you can create your own scent at the Oo La Lab flagship at NomadX in Plaza Singapura.

WHAT'S COOL Each fragrance note comes with its own RFID tag that allows creators to scan and learn more about the scent and how to use it to bring out the best in your final product. This process also takes away a lot of the anxiety and stress of making something on your own, and helps you grow confident in your own product. Win-win.
→ #03-65/68 Plaza Singapura, 68 Orchard Rd., 📍 Dhoby Ghaut.



Oo La Lab

Decathlon Singapore Lab

Outdoor and sporting goods retailer Decathlon is known for its spacious stores and at the largest outlet in Singapore, Decathlon Singapore Lab in Kallang is more than just a regular shopping experience.

WHAT'S COOL Feel free to shoot hoops, work out in a real gym, skateboard, run and hike across different surfaces and try out products at experience zones before you make your purchases. There are also full length mirrors outside the fitting rooms where you can scan any product (each one has a unique RFID tag) for more information and customer reviews.
→ 230 Stadium Blvd. 📍 Mountbatten.

OUE Beauty Bar

Swatching shades, reading reviews, finding a product that works for you – buying beauty products takes time. Located in an area where time is precious, the OUE Beauty Bar makes shopping for cosmetics a breeze.

WHAT'S COOL State-of-the-art machines allow shoppers to browse and select products from a catalogue that includes brands like Nars, Shiseido and Clarins. It is quicker than shopping online, and you get your items immediately. Prices start from \$30 and product information, videos and in some cases, complimentary products are available.
→ Downtown Gallery, 6A Shenton Way, 📍 Tanjong Pagar.

Travel

Paradise found at Koh Yao Yai

Discover Thailand's best-kept secret in picturesque Phang Nga Bay. By Dewi Nurjuwita



Koh Yao Yai

THE BEAUTIFUL PHANG Nga Bay is one of Thailand's most iconic landscapes, often found splashed on postcards and tourism posters. It even served as the backdrop of Bond movie, *The Man with the Golden Gun*. It's a sight to behold, with emerald green waters sprinkled with sheer limestone karsts – and beyond the surface, vibrant marine ecosystems are just a dive away. You've probably heard of its more popular islands, Koh Phi Phi and Koh Samui, but in the middle of the bay lies Koh Yao Yai, an underrated spot slowly stepping out of the shadows of its neighbours. Here's why you should visit.

OFF THE BEATEN TRACK

If you're looking for a peaceful retreat, Koh Yao Yai is the quieter of the two. The sleepy island is still relatively undeveloped; you won't find any chain establishments here, save for a 7-Eleven closer to the pier.

Wander around and you'll find that it's lined with quiet stretches of coastlines, thick mangrove forests, rubber and coconut plantations, and quaint villages that give an insight into the real Thailand. Time seems to

stop here. You'll meet locals who are warm and welcoming, smiling genuinely at you even though they barely speak a word of English.

VILLAGE LIFE

The best way to explore the island is to hire a scooter and cruise around. The roads are newly paved with barely any traffic, so it's easy to navigate. Village life and local Muslim culture is still dominant here. Five times a day, the call to prayer echoes from the mosques dotted around the island. As a sign of respect, be sure to dress appropriately. A rule of thumb: your swimwear's best saved for the beach or resort swimming pools and have a cover-up ready for when you're out of the water.

SECRET BAYS

Lined with many white-sand beaches, such as the popular Laem Had and Ao Muong beaches, Koh Yao Yai's coast is ideal for a scenic stroll at sunset. If you're lucky, you'll chance upon secret sheltered bays with no one around but local children swimming in the sea and fishermen bringing in their catch of the day.

DIVE DEEP

There's no better way to explore the emerald bay than by kayak, as you admire the sheer cliffs rising from the sea and discover hongs (hidden lagoons) at their centres. Phang Nga Bay is also home to world-famous diving sites like Shark Point, Anemone Reef and the King Cruiser Wreck. Dive in and immerse yourself in the private world under the crystal clear waters of the Andaman Sea – with colourful reefs and thriving marine life. Check out **Elixir Divers** (elixirdivers.com), which has one of the closest dive centres located just 20 minutes away from popular diving sites.

FOR SEAFOOD LOVERS

On Koh Yao Yai, seafood reigns. You'll find family-run restaurants serving up fresh seafood straight from the fishing villages, alongside familiar Thai dishes like green curry, pad thai, and tom yum goong.

Chill Chill @ Pai (78/5 Moo 4) is an intimate eatery located on the main thoroughfare. The menu is extensive and affordable, with highlights that include the Penang curry and prawns



in tamarind or garlic. If you have specific dietary requirements, the kitchen can cater to your needs, like substituting meat with tofu for vegans. Another restaurant to visit is **Baan Rim Nam** (K23/3 Moo 1), conveniently located next to Klong Hia Pier. Most come for the view (it looks out to lobster farms in the horizon) and stay for the food.

WHEN THE SUN GOES DOWN

Koh Yao Yai sunsets are breathtaking, characterised by warm hues of orange and pink against Phang Nga Bay's famous landscapes. Don't miss happy hour where you can watch the sun go down as you sip on a refreshing cocktail or an ice-cold Leo beer. **By the Sea** (Santhiya Koh Yao Yai Resort & Spa, 88 Moo 7) is an upscale beachfront bar with a swinging live band and a fabulous selection of cocktails, beers and bar bites.



Anemone Reef, Phang Nga Bay

For more travel features and tips visit [timeout.com/singapore/travel](https://www.timeout.com/singapore/travel).

HOW TO GET THERE:

Singapore Airlines operates direct flights to Phuket, starting from \$201. From Phuket, take a taxi to Bang Rong Pier, a 30-minute drive from Phuket Airport. Catch a shared speed boat to Klong Hia Pier in Koh Yao Yai. The boat ride takes 40 minutes and costs approximately \$18.

WHERE TO STAY:

Value for money
Backpack Hostel Kohyaoyai (33/38 Koh Yao Yai) has clean, basic rooms (from \$18) with air conditioning and shared bathrooms.

Mid-range

Nestled on Loh Paret beach and near the Koh Yao Yai ferry terminal is **Yao Yai Beach Resort** (80/8-12 Moo 7). Stay in one of the standard rooms (from \$68) or enjoy sunset views from its sea-facing villas (from \$71).

Living large

Treat yourself to a luxurious stay at **Santhiya Koh Yao Yai Resort & Spa** (88 Moo 7), where teakwood pool villas (from \$397) and deluxe rooms (from \$107) boast views of Phang Nga Bay and the natural mountainous landscapes.

Art

Edited by Dewi Nurjuwita

The Odissi

Learn the art of ancient Indian dance forms like Odissi from Sandhya Suresh. By Dewi Nurjuwita



In Your Shadow



Sandhya Suresh

PHOTO: SHAWN DENVER (TOP), ABERNETHY (BOTTOM)

WHEN SANDHYA SURESH was four, her parents enrolled her in ballet lessons. A year later, she started Indian classical dance training at the Temple of Fine Arts International. She continued to dance, completing her degree in LASALLE College of the Arts, where she attained a BA(Hons) in Dance from Goldsmiths, University of London.

She performed on stages all around the world, from the Edinburgh Festival Fringe to local festivals like Kalaa Utsavam. But when she turned 21, her smooth-sailing dance career took a turn. She fell critically ill and was told that she might never be able to dance again. "It was then that I decided that if I got out alive, dance was what I wanted to do," she shares.

Eight years after the scare, Sandhya is not just a dancer. She's also a teacher and

company manager at CHOWK, an established dance company founded in 2007 by Raka Maitra, a fellow Odissi performer. The centre offers classes and produces contemporary and classical dance works that have been commissioned by theatres and festivals in Singapore.

But don't pigeonhole her as just an Indian dancer. "I am Indian; and I am a dancer-choreographer. They are two separate things. I guess people feel the need to define you, put you somewhere. Although I train in Odissi regularly, I feel like it doesn't eliminate the dance education I've gone through for over 20 years of my life. I also teach basic western contemporary techniques and do projects as an independent dance artist."

Ahead of Sandhya's performance, *In Your Shadow*, at the Esplanade on August 30 and 31, she sheds some light on the classical Indian dance scene in Singapore and why it matters.

Tell us more about Odissi and its history as an ancient Indian classical dance form.

"It's the classical dance from Odisha in the east of India. There are two basic stances: the Chowka,

and the Tribhanga. To me, it is the dance style that best encapsulates a beautiful blend of both strength and fluidity of a dancer's body."

What is one common misconception about traditional Indian dance?

"People are so caught up in this idea that classical Indian dance has to be connected to religion or spirituality that they forget that at the end of the day, it's dance. Dance is dance, and it is a gift that anyone should be able to learn and practise for various reasons."

Where can those keen to learn start?

"Multiple Indian Arts institutions in Singapore offer classical Indian dance classes. Do a bit of research and pick what's best for you. Learning anything new comes with challenges, and finding an enjoyable learning environment is important in maximising your learning potential. Look for trial classes that let you experiment with different styles."

Tell us more about *In Your Shadow*.

"It's a triple bill by CHOWK company dancers. Karishma Nair and I choreographed and

produced it in September 2018 at our humble studio on Emily Hill. You'll see the embodiment of our individual voices as choreographers and dancers in our solos that explore two different topics, and how they come together to coexist in a duet via our common stylised practice. The soundscape for all three segments was dreamt up by Singaporean music veteran Bani Haykal. We also have Beto Ruiz as our dramaturge!"

What was the inspiration behind your piece, *Man, Untold*?

"The concept of femininity and the reason behind its existence. It's the idea that women should behave or dress a certain way to be taken seriously. It's the constant struggle of wanting to break free from these standards that keep pulling us back. *Man, Untold* is choreographed towards the hope that every human being is allowed to live unrestrained."

How do you explore difficult and controversial topics through dance?

"I work with imagery. I like to mentally list down words that best describe what I'm trying to say, and think of different images that would effectively portray them. Imagery gives me the scope to be more imaginative and experimental. I embody movements and gestures, and aim to evoke a feeling within the audience. Personally, it is not important for the audience to completely get or understand the meaning behind each movement or gesture. I use my choreography as a tool to question these difficult topics and not to provide any answers. As humans, we are all curious at the end of the day."

What's your next project/show after *In Your Shadow*?

"I'll be working with CHOWK to premiere a new work, *The Experimental Man*, which is a tribute to Gandhi. We have been invited by the High Commissioner of India to present it at the end of this year. In October, I'll be performing a solo with musician Dharma Shan as part of da:ns festival 2019. It's an excerpt of Raka Maitra's new choreography *What She Said*, set to premiere next year."

"Every human is allowed to live"



→ *In Your Shadow* is showing at Esplanade Theatre Studio at 8pm on August 30 and 31. \$25.

WHERE YOU CAN LEARN INDIAN DANCE

Embrace tradition and culture at these classes

CHOWK

Founded in 2007 by Raka Maitra, CHOWK offers classes in Odissi for all levels, as well as periodic workshops on other Asian traditional somatic practices. It offers free trial classes if you're unsure of where to start.
→ 11 Upper Wilkie Rd. Litte India.

Apsaras Arts

Apsaras Arts has an international track record of over 40 decades of creating and showcasing innovative Indian dance. Founded as a teaching institution in Singapore in 1977, the company provides dance training in Indian classical dance genres - Bharatanatyam, Kathak, Kuchipudi and Mohiniattam - for all ages.
→ #01-24, Goodman Arts Centre, 90 Goodman Rd. Mountbatten.

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Music & Nightlife

Edited by Cam Khalid

Viva la vinyl

The vinyl revival proves the adage that old is gold. By Cam Khalid



The Analog Vault

“PUTA NEEDLE on a circular plastic disc, a motor turns it around a platter, and that same energy gets pushed from the speakers – can’t get that from a bunch of 1s and 0s on your USB sticks,” points Nick Bong who DJs as Bongomann, on the allure of vinyl.

Lossy compression of audio for portable devices results in diminished sound quality. Vinyl uses lossless data compression. Nothing is lost when pressing a record, allowing the listener to appreciate the album as the producer intended.

Gently dropping the needle onto the groove of a record and hearing that initial crackle before the mahogany-rich sound takes over is an ethereal experience music lovers swear by. It escorts listeners through a rapturous sonic journey in a unique, multi-dimensional way.

Buying records is a lost art rarely practised in this age of digital streaming. I started my own journey with an old *Revolver* by The Beatles. My hunger for more got me digging through crates of records, paving way for a goldmine of hand-me-downs.

The vinyl format was popular from the 50s until the 90s when compact discs and cassette tapes took over. Then came the game changers: digital downloads. When the vinyl revival exploded in the late Noughties on the heels of the global vintage trend, vinyl sales rose and more stores opened. The global celebration of vinyl resulted in the birth of the annual Record Store Day (RSD) on April 18 in 2008.

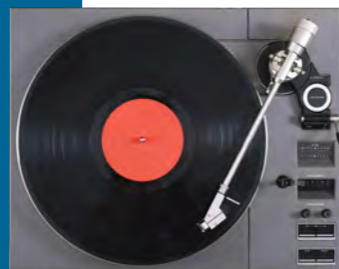
“By celebrating the rich history of music

through re-issues of key titles, RSD helps the record industry to a certain extent,” says musician Leon Wan.

Unfortunately, Singapore’s vinyl culture is incomparable to cities like London, New York and Tokyo. “These cities have long histories of music production and appreciation, and larger collectors in the city,” explains Sharon Seet who opened The Analog Vault in 2015 after years of experiencing London’s vinyl culture. “Perhaps one way to make it popular here is to create the culture of wanting to explore different types of music and for record stores to facilitate a safe space for people to discover them,” adds Leon.

This brings us to The Analog Vault’s latest project – TAV Records. Launched recently, it marks the store’s foray as an independent record label for artists to explore the vinyl format for their musical releases.

“I am deeply in love with the vinyl format as it offers a warmer sound”



CK Teo

The Analog Vault carries jazz, electronic, hip-hop, funk and soul, and other eclectic sounds by the heavy-hitters as well as underrated artists. “The reception (of the store) has been overwhelmingly positive,” beams Sharon.

One such loyal customer is CK Teo who started collecting in 2011. “I am deeply in love with the vinyl format as it offers a warmer sound. It’s also become the greatest bond between my son and I.”

CK usually buys new titles online and used records in physical shops. He has an estimated 6,000 records, all lined on his custom-made shelves. His most treasured records are the *Peel Sessions*, live recordings of John Peel’s radio show with bands like The Cure and The Smiths.

When you collect, you’re not just buying music. You’re making an investment where you can sell for more. Which begs the question: will CDs eventually become as collectible as vinyl records currently are?

→ The Analog Vault, #02 - 10 Esplanade - Theatres on the Bay, 8 Raffles Ave. Esplanade.

Film

Edited by Cam Khalid

Hollywood in the city

Set and shot in the Lion City, these films put Singapore on the world map. By Cam Khalid

WITH TOWERING SKYSCRAPERS, futuristic architecture and lush greenery, Singapore has played a starring role in various films from Bollywood to Hollywood. Even HBO’s sci-fi series *Westworld* jumped on the bandwagon, filming at locations in the CBD for its third season. You can’t deny the kick of seeing our modern metropolis on the big screen. Here are some that captured the city’s best – and perhaps terrifying – bits on the silver screen.

CRAZY RICH ASIANS (2018)

Mainly set in Singapore, this high-profile Hollywood rom-com follows a Monster-in-Law-esque narrative we’re well familiar with.

LOCATIONS: Dedicating a chunk of screentime to local food is essential when filming in Singapore – and *Crazy Rich Asians* nails it with a mouth-watering montage at Newton Hawker Centre.



Equals



Crazy Rich Asians

Discover more movie recommendations at [timeout.com/singapore/arts-entertainment](https://www.timeout.com/singapore/arts-entertainment).

EQUALS (2016)

Think *Romeo and Juliet* in a deadpan dystopia. Two patients make their not-so-swift escape – all in the name of love.

LOCATIONS: For that sleek, futuristic setting, locations like Marina Barrage, Henderson Waves, and Reflections at Keppel Bay were chosen.

INDEPENDENCE DAY: RESURGENCE (2016)

Earth is under attack once again by alien invaders. Solution: the world must band together to save the planet from the extraterrestrial threat.

LOCATIONS: Singapore joins forces with London, Paris and New York – cities that the invading aliens wreck havoc upon. No surprise, key targets include the iconic Marina Bay Sands.

HITMAN: AGENT 47 (2015)

This video game action flick sees a killing machine (aka Agent 47) globetrotting from Berlin to Singapore to stop an oligarchy of baddies.

LOCATIONS: What’s crazier than a crowded CBD? The CBD plus an exciting car chase sequence. The shoot-out was filmed at a blue Comfort Cab-filled Robinson Road. There’s also a glimpse of the now-closed MPH bookstore in the background. Rumour has it that lead actor Rupert Friend was the first civilian to legally fire a gun in Singapore. Places like Changi Airport, Chinatown and Gardens by the Bay also had their fair share of screentime.

DON'T MISS

Two movies to catch in the cinema this month



↑ **Fast & Furious Presents: Hobbs & Shaw**

Now playing

Dwayne Johnson and Jason Statham swap smack talk for teamwork to bring down a cyber-genetically enhanced anarchist played by Idris Elba.

Pavarotti

In cinemas Aug 22

By director Ron Howard and the award-winning team behind *The Beatles: Eight Days a Week – The Touring Years*, this biopic documents the life of acclaimed Italian opera star Luciano Pavarotti from his humble beginnings to the peak of his success with the Three Tenors.



EVERYONE'S INSTAGRAMMING...

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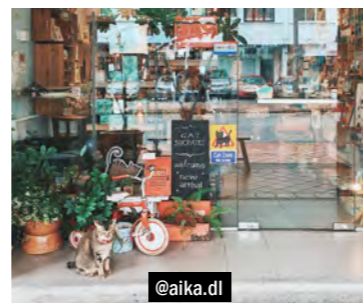
Curated Records



TheAC Boutique



Tumbleweed Plants



Cat Socrates



Gentle Monster



NomadX

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IN THE NEXT ISSUE

The takeover issue

We get the city's coolest folks to guest edit September's issue of *Time Out Singapore*

Available across Singapore in Sep



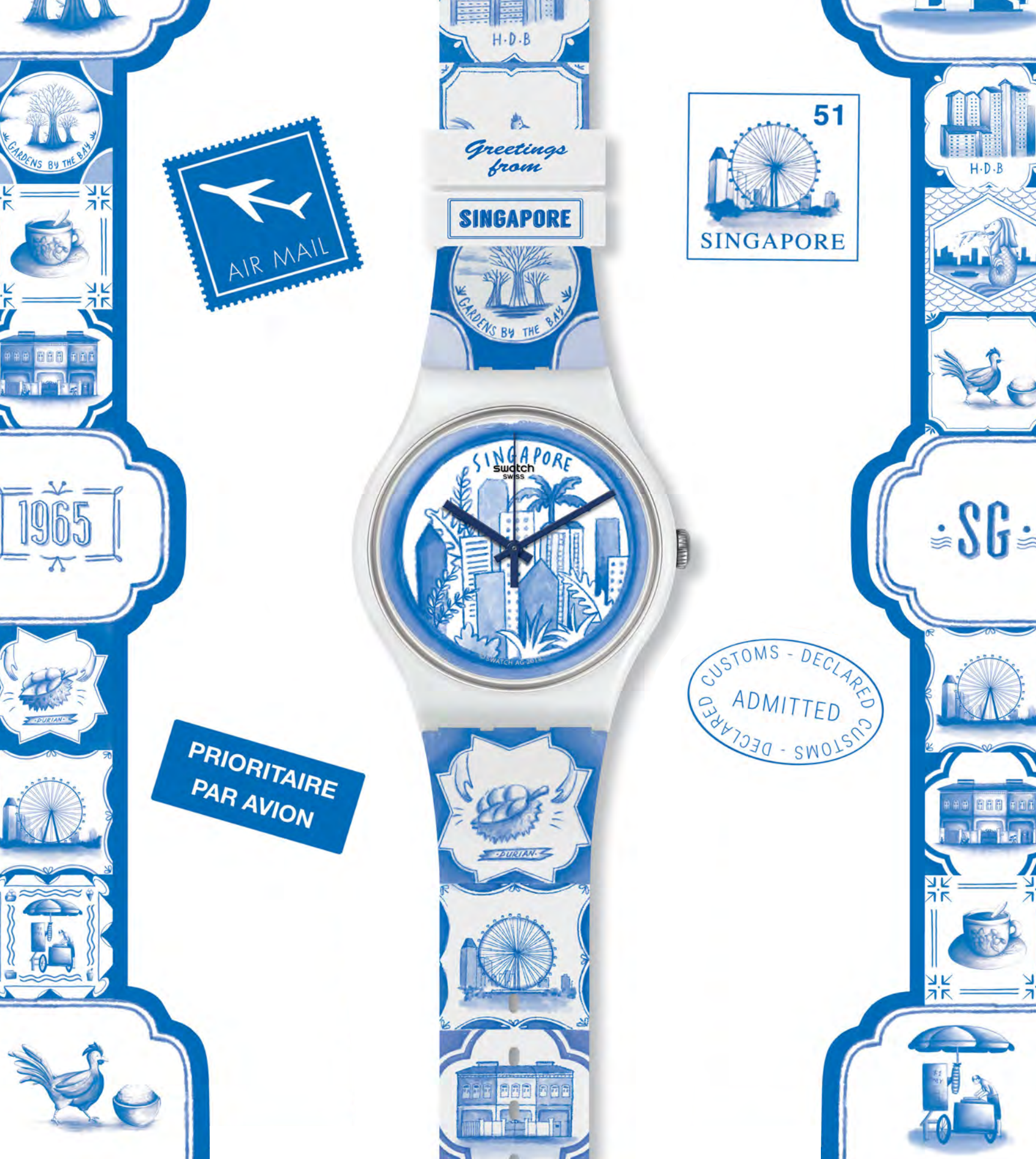
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