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SINGAPORE



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A ZULU BALLET

DIRECT FROM THE WEST END

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Zulu dance, song and beauty collide at INALA

Straight out of the West End – INALA, the award-winning Zulu ballet comes to Singapore in June. Here's why you shouldn't miss it



THE ZULU WORD, Inala, can take on two meanings: “harvest to reap” and “abundance of goodwill”. Watching the multi-award winning performance, you're left with a deeper appreciation of both those definitions. This awe-inspiring cultural celebration is flying in from London's West End Peacock Theatre and landing at the Sands Theatre at Marina Bay Sands for five special performances from June 19 to 22.

The brainchild of former Royal Ballet dancer Pietra Mello-Pittman and Grammy-nominated composer Ella Spira – founders of the production company Sisters Grimm – *INALA* is an ambitious blend of cultures that mixes elements of



Western ballet and contemporary dance with traditional Zulu song and dance. The vibrant production brings together the three-time Grammy Award-winning South African choral legends Soweto Gospel Choir and multi-award winning choreographer Mark Baldwin OBE to deliver a powerful moving experience.

Grammy-worthy music

The original score is composed by five-time Grammy Award-winning choral group Ladysmith Black Mambazo, Joseph Shabalala and Ella Spira. It seamlessly fuses the intricate rhythms and multi-layered harmonies of South African musical roots with live percussion, piano and strings. Nominated for 2016's Grammy's Best World Music Album, *INALA*'s captivating score is accompanied on stage by an exceptional company of dancers showcasing choreography that's a hybrid of traditional Zulu dance, classical ballet and contemporary dance.

Dance with pride

Marvel at the hypnotic movements of world-class dancers from The Royal Ballet and Rambert – including our very own Singaporean dancer, Adelene

Stanley – together with South African ballerina Ashleigh Wilson and BBC Young Dancer winner Nafisah Baba. And it's not just the dancers that are doing pirouettes and jetés – the singers move along the rhythm collectively alongside them too.

A massive hit

Since its sold-out debut show at the Edinburgh International Festival five years ago, the cross-cultural experiment has received nothing but standing ovations. It's played at Sadler's Wells Theatre in London and has gone on an acclaimed national tour around the UK, as well as put on an international showcase in Russia. The cast was also invited to perform at the 2014 Royal Variety Performance in the presence of Their Royal Highnesses The Duke and Duchess of Cambridge, which was broadcasted and watched by more than 50 million viewers around the world.

With its stellar sold-out runs, we reckon *INALA*'s Singapore debut is going to be another successful homerun. Book your seat (from \$78 to \$148) at Sistic and Marina Bay Sands. Can't resist a good deal? Sign up to our newsletter to receive more exclusive deals and event details on Sisters Grimm shows.

For more information, visit inala.co.uk/tickets-tour and follow @_sisters_grimm on Instagram.

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IN THIS ISSUE...



Change of art

Meet the artists behind Singapore's colourful cultural landscape

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IMAGE COURTESY OF JOHNNY QUEK

Hello, Singapore



LET US PAINT you a picture of how Singapore's art scene has developed. It all started in the 1950s with Nanyang style: art that blended both Chinese ink with Western post-impressionist techniques. Trace the works of some of Nanyang's key figures and check in on the up-and-coming artists of today. As we commemorate the Singapore Bicentennial, dig deeper into our pre-colonial past and explore our rich cultural heritage. Not sure where to start? We chat with local art experts to find out how.

Nicole-Marie Ng Editor

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TO DO

The best events around town this month

MUSIC

HallyuPopFest

May 25 & 26

K-Pop fans, go K-razy – the highly anticipated K-Pop festival returns to Singapore Indoor Stadium with headliners Super Junior, Monsta X, Nu'est and Winner. New this year is HallyuTown. Indulge in K-Food, K-Beauty and K-lifestyle, as well as stan your favourite K-pop idols at the Fan Support area.

→ 2 Stadium Walk. 📍 Stadium. \$98-\$288.



Monsta X

DON'T MISS

FILM

Peroni Sunset Cinema

May 2-15

Settle into a beach chair for a film screening by the ocean at sunset. Soak in the alfresco vibes complete with coastal cuisine and ice-cold drinks while watching acclaimed blockbusters and indie titles such as *Green Book*, *The Old Man and The Gun*, *Cold Pursuit*, *Bohemian Rhapsody*, *A Star Is Born* and more. Tickets are selling fast so get yours quick.

→ Tanjong Beach, 120 Tanjong Beach Walk, Sentosa. 📍 Harbourfront. \$31.80.



Peroni Sunset Cinema

FOOD

RWS Street Eats

May 3-12

Save space in your belly for an array of Asian delicacies at the RWS Street Eats festival. There are 24 stalls dishing out a variety of food including Penang's lobster nasi lemak, Rayong Province's tom yum goong noodle soup, Kaohsiung's traditional bamboo sticky rice and other delectable treats. Who says you have to travel out of Singapore to try 'em all?

→ Resorts World Sentosa, Sentosa. 📍 Harbourfront. From \$15.



AIA Glow Festival

FOOD

Singapore Cocktail Festival

May 10-18

Get ready to tap that tippie as some of the globe's best mixologists like Himkok's Adam Amir Ghaleb and Atlas' Jesse Vida come together to shake up a storm. Head over to the Festival Village @ Empress Lawn from May 10 to 12 for \$12 cocktails, interactive spirit experiences, music and gastronomic treats.

→ 1 Empress Pl. 📍 Raffles Place. \$35-180.

THINGS TO DO

AIA Glow Festival

May 25

This beachside wellness and music jamboree makes you work up a sweat from sunrise to sunset. Start your morning with a 5km run, find your flow with classes by Pure Yoga, fuel up at The Marketplace and get down with international acts like Lost Frequencies and Rudimental.

→ Palawan Beach, Sentosa. 📍 Harbourfront.

\$19-\$99.

ART

Gallery Children's Biennale

May 25-Dec 29

Take the kiddos on an art adventure through National Gallery Singapore. This year's Children's Biennale features 11 interactive artworks by local and international artists. Let your little hitmakers create their very own tunes at *Chance Operations* or embark on an experiential journey across time and space at *Stardust: Soaring Through the Sky's Embrace*.

→ 1 St Andrew's Rd. 📍 City Hall. Free-\$30.

ART

Flipside

May 24-Jun 2

Think outside the box and let your imagination run wild at Esplanade's ten-day arts festival. The playful, family-friendly affair returns with a host of whimsical performances, unconventional programmes, larger-than-life installations, and pop-up arts and technology experiences that embrace all things eccentric.

→ 1 Esplanade Dr. 📍 Esplanade. Free-\$50.

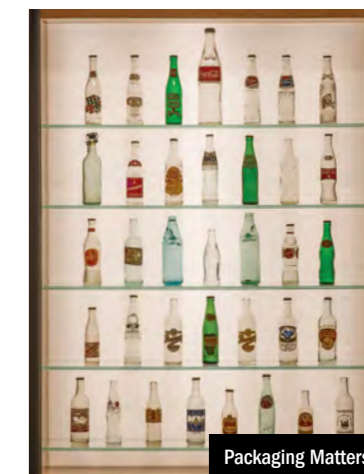
ART

Packaging Matters: Singapore's Food Packaging Story from the Early 20th Century

Until Sep 15

Travel back in time at the National Museum of Singapore and discover how bottling and canning was done in the late 19th to early 20th century. The exhibition showcases old-school products from light industries in the 60s and 70s.

→ 93 Stamford Rd. 📍 Dhoby Ghaut. Free.



Packaging Matters

SPONSORED FEATURE

STAGE

Paris Opera Ballet

Jun 21-23

The national ballet powerhouse of France, Paris Opera Ballet, is pirouetting its way to the Esplanade Theatre as part of this year's da:ns series. With a history dating back more than 300 years, the Paris Opera Ballet is the epitome of classical dance. Follow the elegant flow, ethereal movements and impressive techniques as the world-class dance company takes you on a journey through awe-inspiring compositions by three legendary choreographers in one seating.

Specially created for the Paris Opera Ballet by dance legend William Forsythe, *Blake Works I* sees classical ballet moving into contemporary terrain over

seven youthful songs by English electronic musician James Blake. Next is *In the Night* by one of the most influential figures in Broadway, Jerome Robbins, who's worked on *West Side Story* and *Fiddler on the Roof*. It showcases three refined duets, choreographed to a different composition by Chopin. By one of the most sought after choreographers of today, Crystal Pite's *The Seasons' Canon* is the last of the three. It debuted in 2016 and features 54 dancers performing complex formations to Max Richter's avant-garde version of Vivaldi's *Four Seasons*.

No matter if you're a ballet enthusiast or rookie, it's worth noting that the Paris Opera Ballet rarely tours the region, so catching the dance company in action is a massive deal. Secure your front row seats by visiting esplanade.com/parisoperaballet.

→ 1 Esplanade Dr. 📍 Esplanade. \$60-180.



In the Light by Paris Opera Ballet

© SEBASTIAN WITTE/ONP

MY SINGAPORE

Lenne Chai

Photographer
→ [instagram.com/lenneigh](https://www.instagram.com/lenneigh)



IN LENNE'S WORK, dream worlds come to life, the surreal and real blend together effortlessly and everything is illuminated. The talented photographer has been shooting since the age of 18 and has amassed a portfolio that includes publications such as *V Magazine*, *Esquire* and *Elle*, personalities like Lily Cole and Nikolaj Coster-Waldau (that's Game of Thrones' Jaime Lannister) plus various campaigns for Puma, Uniqlo and more.

Lenne recently moved to New York City to hone her craft but still makes short trips back, be it to work on a project or to get her Heng Hwa food fix. When she's in Singapore, these are a few of her favourite hangout spots.

Food haunts
Xing Hua Family Restaurant
"I love Heng Hwa and Putian cuisine and this place has all the dishes I

enjoy – served zi-char style – at an affordable price."
→ #01-274, 102 Towner Rd. ☎ Boon Keng.

Swensen's
"Much like Asian-American food in the West, Singaporean or Southeast Asian-style Western food is a unique type of cuisine that can only be found here. I like going to Swensen's for my fix – it seems like the one thing I'm unable to find in the US."
→ Various locations, including #03-37/38, City Square Mall, 180 Kitchener Rd. ☎ Farrer Park.

On location
Shooting in Singapore
"I love the brutalist architecture of Golden Mile Tower and Complex as well as the Pearl Bank Apartments – all of which will probably disappear in the next decade or so. I also shoot at HDBs and this huge patch of grass near my house that you see in a lot of my work."
■ Interview by *Delfina Utomo*

Activism and art
A personal project
"The civil rights of LGBTQIA+ Singaporeans, recycling and waste, and creating a sustainable working infrastructure for creatives in Singapore are important causes to me. The favourite thing I've ever shot is definitely *An Issue Wedding*, a fictional lesbian wedding I dreamt up in support of, and also inspired by, the 377A repeal petition."

Hometown quirks
Only in Singapore
"It's the small things that make me smile. For example, it's 2pm on a weekday and I just walked past a snaking queue for Singapore Pools. I thought, 'wah Singapore is really damn cock', and I love it. Singapore's pretty perfect as a place to live – I would love for Singaporeans to appreciate it a little more!"
■ Interview by *Delfina Utomo*



OVERHEARD IN SINGAPORE

"If you squint, he looks Asian in this photo."

"I want to kill myself with wasabi."

"That's why she's in sales. She's all about the huat."

"When I die, I want to death drop into my coffin."

"I got stressed by how overwhelming Jewel is so I bought shoes."

"He's the boy with the big, soft toes."

"My boyfriend proposed to me with 24 dresses instead of a ring. I hope he didn't use our joint account."

"Basically all the male Pokémon Go players out there who don't have girlfriends wear specs, are overweight and balding."

"Hopefully we're annoying enough that they'll leave."

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...



← **FIONA, 27**
Works as a product marketer

WHY SHE'S SINGLE "I'm used to being single and independent. I haven't found anybody I can get together with or someone I really like."

IDEAL DATE "I enjoy being spontaneous and adventurous. I also like to be outdoors, so heading to the beach or even going on a hike sounds exciting."



JADEN, 28 →
Works as a civil servant

WHY HE'S SINGLE "I'm too career driven. I focus a lot of my time and energy on my career and personal interests like outdoor activities and going to the gym."

IDEAL DATE "A dinner with an ongoing and endless conversation, where we talk about anything under the sun."

"The restaurant was dim so I thought I was on a date with a Malay guy. I was like 'oh, that's interesting.'"

"He's nice and easy to talk to. We had things in common, so we talked about hiking and our school days. But there wasn't a spark."

"The conversation was easy so there wasn't an awkward moment. Maybe just short pauses when we were eating or checking our phones."

"We exchanged numbers. We also went for drinks after dinner and took the train back together."

♥♥♥♥♥ "It was a good night. The conversation was interesting and dinner was great. We can still be friends and see how things go."

FIRST IMPRESSION

CHEMISTRY

AWKWARD MOMENT

AFTERWARDS

VERDICT

"I didn't expect her to be an extrovert. But when I started talking to her, she was very willing to open up."

"It's quite hard to tell because we only spent a few hours together. I'll probably just go with the flow and let nature take its course."

"There wasn't much. We had an endless conversation, one topic would lead to another, so we didn't have any awkward silence."

"We went to a nearby pub to have a drink and we went home after that. We exchanged contacts and are still talking to each other."

♥♥♥♥♥ "We had a lot of common topics to talk about and we were both able to relate to one another."

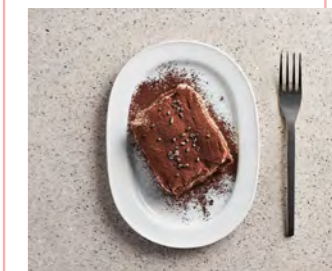
HOT SPOT

Our daters had a meal at **Bar Cicheti**



THE ATMOSPHERE

"It's very cosy and chill, and the décor was nice. The staff were attentive and informative too."
– Fiona



THE FOOD

"I loved the burrata, it was so creamy. Dessert was fantastic! The tiramisu is one of the best I've tried so far."
– Fiona



THE DRINKS

"We ordered the red wine. It was good because the taste and aroma were strong."
– Jaden

→ 10 Jiak Chuan Rd. ☎ Outram Park.

NEIGHBOURHOOD GUIDE

Clementi

It might be one of Singapore's oldest estates, but this town in the West has loads to offer.
By Delfina Utomo. Illustration by Ngo Ha Le

WHAT USED TO be swampland and kampungs back in the day is now a vibrant and thriving town in southwest Singapore. The estate got its name from Sir Cecil Clementi Smith who was the Governor of the Straits Settlement from 1887 to 1893. Developed between 1975 and 1979, Clementi is one of the earliest HDB towns in Singapore. These days, it's a bustling township with amazing food options, top schools, historic rail tracks and neighbourhood bars.

1 REFASH

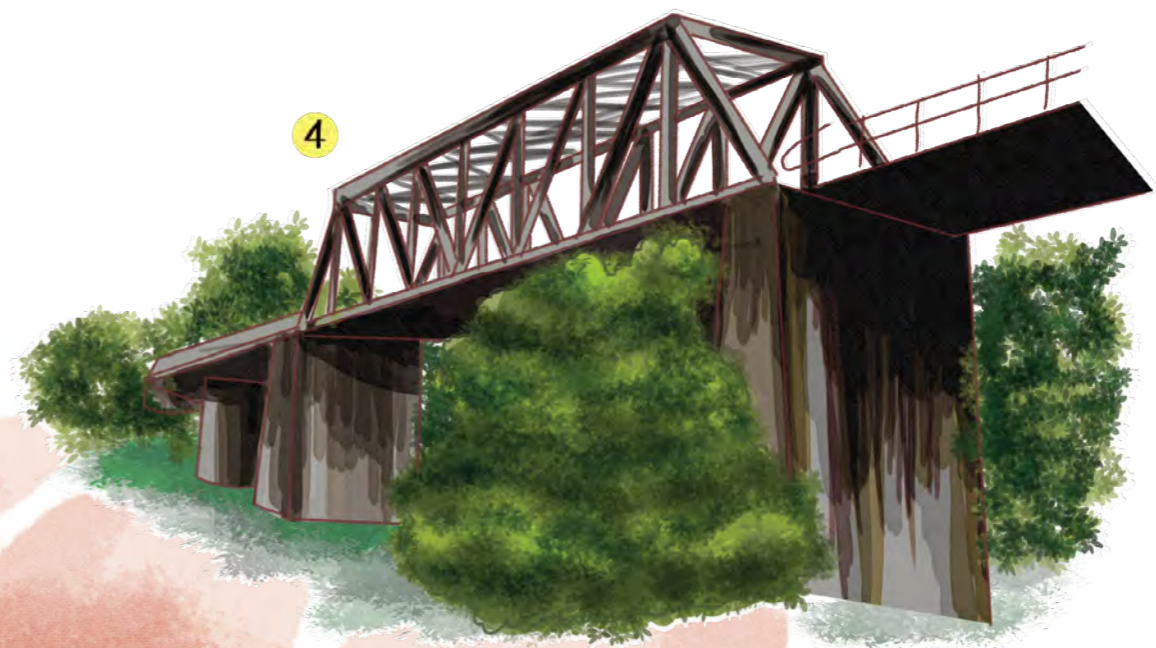
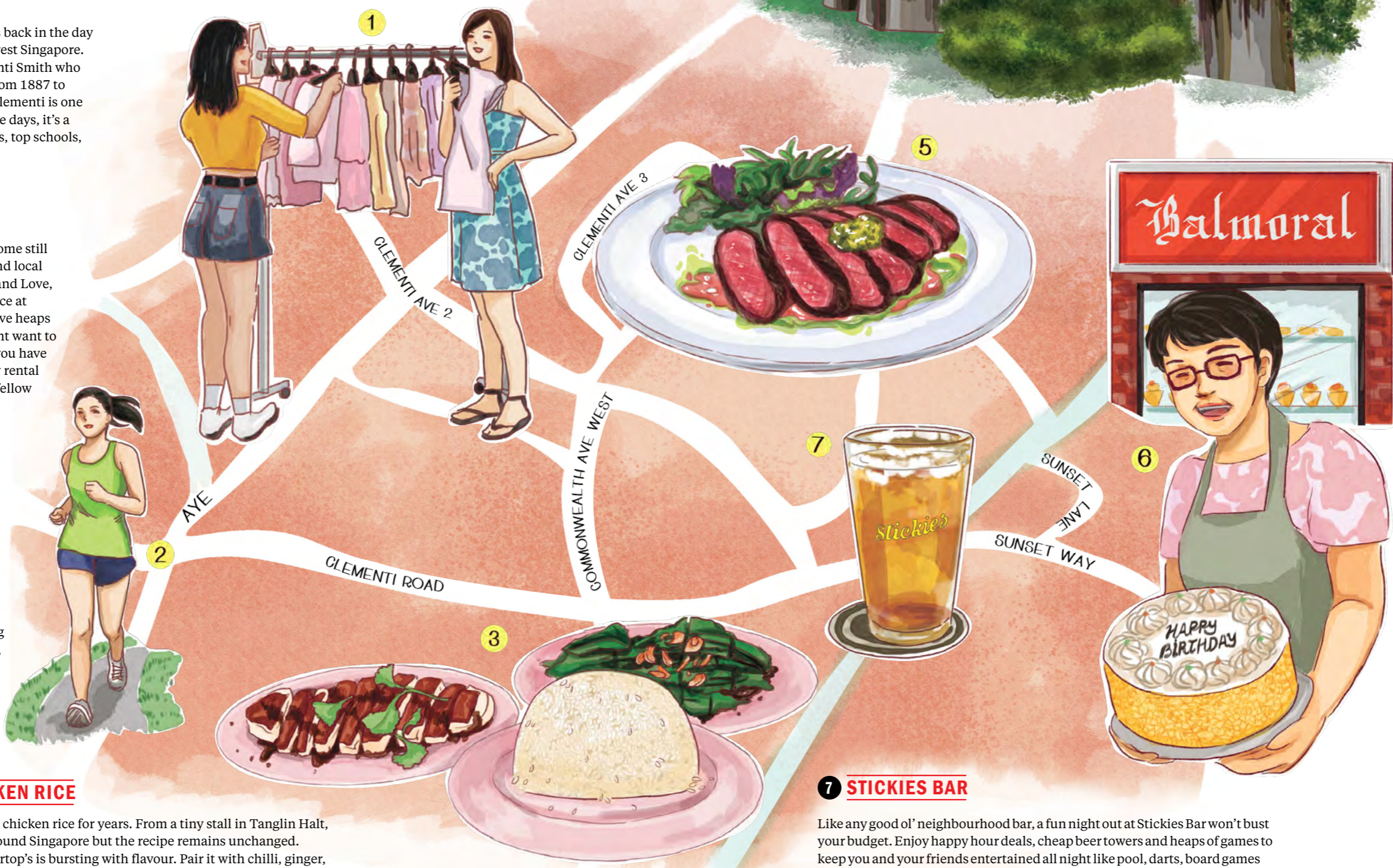
Pre-loved tops, bottoms, outerwear, shoes (some still with tags attached) from high street stores and local labels such as Topshop, Zara, ASOS, Mango and Love, Bonito are sold at a fraction of their retail price at Refash. If you've done a Marie Kondo and have heaps to unload from your own wardrobe, you might want to consider selling them within this space. All you have to do is pay a \$20 registration fee and weekly rental of \$40 to sell up to 100 pieces of clothing to fellow bargain hunters in store.
→ #01-24, West Coast Plaza, 154 West Coast Rd. Clementi.

2 CLEMENTI WOODS PARK

The small neighbourhood park has a shady tree-lined trail, making it ideal for a stroll or jog at any time of the day. If you want to ramp up the workout, the sloping hills and stairs add a challenging element to your route. Since 2007, Clementi Woods Park has been a learning park for the students of Ngee Ann Polytechnic, where they implement their ideas and experiments within its grounds.
→ West Coast Rd. Clementi.

3 EVERTOP HAINANESE CHICKEN RICE

Evertop has been plating up Halal Hainanese chicken rice for years. From a tiny stall in Tanglin Halt, the brand has expanded to a few branches around Singapore but the recipe remains unchanged. Poached chicken might seem simple, but Evertop's is bursting with flavour. Pair it with chilli, ginger, soy sauce and of course, the fragrant garlic rice and you've got yourself a winner. Turn it into a family feast by ordering dishes like braised kai lan, sambal kang kong, tofu with sweet chilli and more.
→ #01-259, 354 Clementi Ave 2. Clementi.



4 RAILROAD TRACKS

The backdrop of many an Instagram photoshoot, the disused metal track in Sunset Way is what's left of the old railway lines in Singapore. There were two sets – one a north-bound line towards Malaysia (North-South Line) and the other heading westwards to Jurong (Jurong Line). Take a stroll through the neighbourhood to find the tracks and if you're feeling adventurous, continue the trek along the line and immerse yourself in the lush scenery of the Green Belt.
→ 48 Sunset Way. Clementi.

5 SUMMER HILL

Somewhere in the heartlands of Clementi, comfort food connoisseurs are lapping up home-style favourites like French roast chicken (\$32), hearty beef bourguignon with mash and salad (\$39) as well as indulgent panko and thyme-crust fried veal chops (\$69). Start things off with small plates like duck rilette and brie toasties (\$14), bacon and almond brussel sprouts (\$15) and creamy ricotta and marinated tomato salad with butter-fried capers and herbs (\$16). Sunset Way is lucky to have this charming eatery in its 'hood.
→ #01-62, 106 Clementi St 12. Clementi.

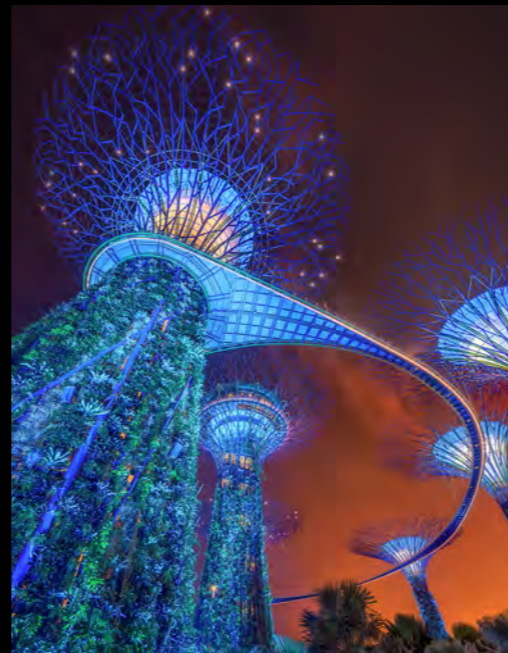
6 BALMORAL BAKERY

Opened the same year Singapore gained independence, this old-school bakery in Sunset Way is big on the nostalgia factor. Count on them to stock traditional treats like sponge cakes with hand-piped pastel buttercream roses, hot chicken and beef pies, rum balls, cream horns and custard puffs – perfect for a casual afternoon tea session at home.
→ 105 Clementi Street 12. Clementi.

7 STICKIES BAR

Like any good ol' neighbourhood bar, a fun night out at Stickies Bar won't bust your budget. Enjoy happy hour deals, cheap beer towers and heaps of games to keep you and your friends entertained all night like pool, darts, board games and even video games. After all the revelry, order up some snacks (spam fries and sesame wings always do the trick) for sharing with your gang.
→ #01-50, 106 Clementi St 12. Clementi.

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GET CULTURED

Art doesn't have to be complicated. We break down Singapore's ever-changing cultural landscape and share everything you need to know about the scene right now.

By Tanya Singh

Art Icons

The local artists who paved the way and why they still matter

ANYONE INTERESTED IN

Singapore's cultural history should already be aware of the Nanyang-style art movement of the 1950s. It was pioneered by artists now known as the Singaporean masters, namely Cheong Soo Pieng, Liu Kang, Chen Wen Hsi and Georgette Chen. Blending western techniques with traditional Chinese ink and wash painting, these artists depicted the realities of living in Southeast Asia in their works.

The Nanyang art movement was the first of many Singapore has experienced. And some might argue that the city has always had a vibrant arts culture even before British influence. As Nanyang art garnered more recognition on the global stage, a second wave of artists expanded upon it and developed a number of mini art movements along the way. Here's the low-down on the epoch-making local artists you should know.

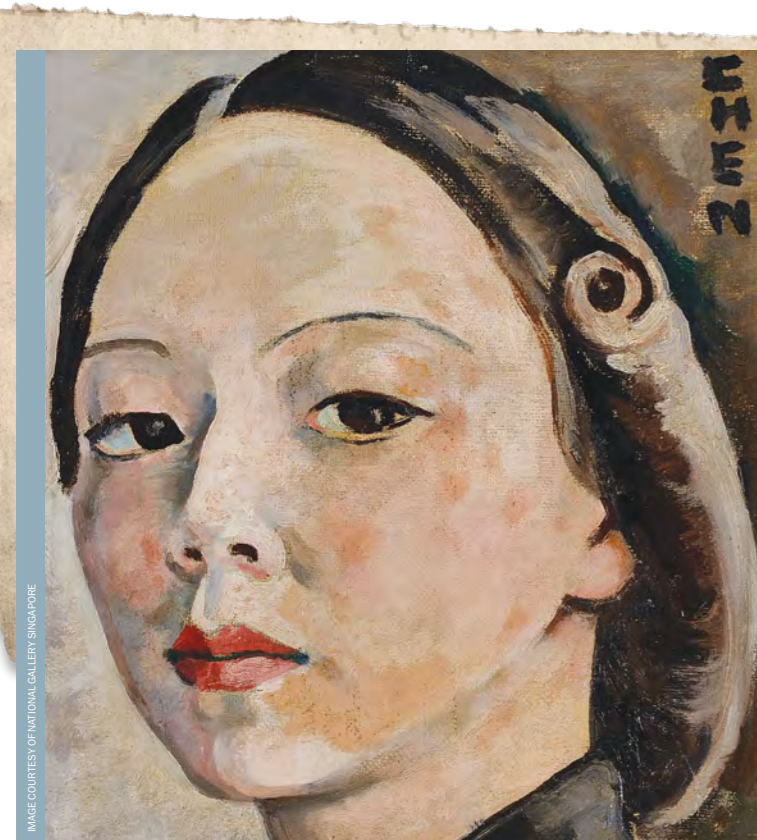


IMAGE COURTESY OF NATIONAL GALLERY SINGAPORE



IMAGE COURTESY OF ARTCOMMUNE GALLERY

Tan Choh Tee

Keeping the spirit of Nanyang alive – having been tutored by the masters themselves – is a star from the second generation Nanyang movement. Tan Choh Tee made his mark on the local art world with his kinetic oil paintings, a style used by impressionist artists like Claude Monet and Édouard Manet. Tan's paintings are a nostalgic treat, displaying vibrant scenes of life in Singapore before the skyscrapers.

← **KEYART** *Singapore River*, one of the artist's earlier work that brings together his Nanyang tutelage and spirited approach to the artistic expression. Check it out at the ArtCommune Gallery.

→ #03-39, 231 Bain St. 📍 Bras Basah.

Lee Wen

Lee Wen, who passed away recently due to a lung infection, was an exceptional multidisciplinary artist and a force to be reckoned with on the Asian performance art scene. Due to a series of work that saw him bathed in bright yellow paint, he was given the moniker 'Yellow Man'. His artistic practice explores identity, ethnicity and freedom in unconventional ways. The Singapore Art Museum, which is currently closed for renovation, houses a collection of his works including several related to the Yellow Man series.

→ **KEYART** The Singapore Art Museum might be closed till 2021, but you can still view Lee Wen's pieces on its website, including his seminal work, *Strange Fruit*.

→ 8 Queen St. 📍 Bras Basah.

Chen Wen Hsi

You're more familiar with Chen Wen Hsi's work than you think. He's the artist behind the two gibbons on Singapore's \$50 bill. The Chinese artist arrived on our shores in 1948 – he initially planned to stay for three months – but ended up gaining citizenship and becoming an important protagonist of the Nanyang aesthetic. The prolific painter's works include abstract and figurative Chinese ink paintings that can fetch a princely six-figure sum.

→ **KEYART** *Gibbon*, portraying some of the friends that didn't make it on to the \$50 bill. Catch them and more of Chen Wen Hsi's work at Merlin Gallery.

→ #01-11 Waterloo Centre, 261 Waterloo St. 📍 Bras Basah.



IMAGE COURTESY OF JOHNNY QUEK

Georgette Chen

On the lookout for a homegrown feminist icon? Head over to the National Gallery Singapore (NGS) and take inspiration from the works of arguably the most important woman in Singapore's art history, Georgette Chen. She was the first female teacher at the Nanyang Academy of Fine Arts and a prominent artist in the pioneering Nanyang generation.

KEYART Look out for her self-portrait at the NGS DBS Singapore Gallery. The painting portrays the artist in a cheongsam and brings forth Singaporean culture in a post-Impressionistic style.

→ 1 St Andrew's Rd. 📍 City Hall.



IMAGE COURTESY OF THE NATIONAL ARTS COUNCIL

Anthony Poon

Your eyes aren't playing tricks on you – Anthony Poon combines visual art and geometry to create abstract pieces for your viewing pleasure. Mastering the abstract expressionist and optical art styles, the late artist created a multitude of works across various mediums including relief paintings and sculptures. He was awarded the Cultural Medallion in 1990 for his contributions to the art scene in Singapore.

← **KEYART** Check out the shape of his unique vision (quite literally) in this aluminium sculpture displayed at the front porch of The St. Regis Singapore.

→ 29 Tanglin Rd. 📍 Orchard.



IMAGE COURTESY OF SINGAPORE ART MUSEUM

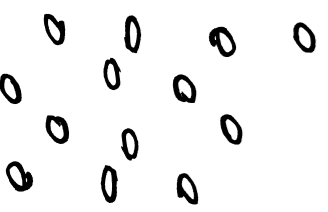


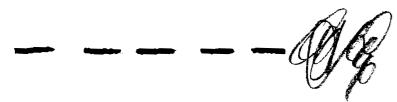
IMAGE COURTESY OF THE ARTIST

Ruben Pang

Blending a kaleidoscope of colours with effortlessly fluid imagery, Ruben Pang knows how to capture your attention and imagination. Using aluminium sheets as his canvas, he weilds brushes, palette knives and sandpaper to craft pieces that reveal a psychedelic composition of layered hues. Graduating from LASALLE College of the Arts in 2010, Pang held his

first solo show just a year later. His art earned him a Winston Oh Travelogue Award and a Georgette Chen Arts Scholarship. He was also a finalist in the Sovereign Asian Art Prize in 2010 and 2011.

↑ **KEYART** *Cartilage of Siren Songs*, part of Pang's *Sutures and Infinite Laughter* exhibition at Primo Marella Gallery in Milan.



The new school

Get under the skin of the talented individuals shaking up the scene

MOVING FROM NANYANG to present day, Singapore art celebrates a diversity of styles, mediums and techniques. We've got plenty of large cultural institutions as well as independent galleries highlighting artists who are bringing a fresh take to the table. These are just some of the up-and-comers taking local art by storm.

Zulkhairi Zulkiflee

This artist-curator dives deep into notions of identity and investigates Malayness through his range of works. His thought-provoking installations and photographic series aim to spark discussions on ethnicity and culture.

KEYART (*Type as abstraction*) II, which was featured in a group exhibition titled *Stories We Tell To Scare Ourselves With* at the Museum of Contemporary Art, Taipei.



IMAGE COURTESY OF MOCA, TAIPEI



IMAGE COURTESY OF THE ARTIST

Sarah Choo Jing

A recipient of the 2016 PX3 Prix de la Photographie Gold Award and the 2015 Moscow International Foto Awards, Sarah Choo Jing is a photographer, videographer, installation artist and art educator all rolled into one. Her work explores everyday urban life with a unique vision and flair for storytelling. As a voyeur, she spins suggestive narratives – rooted in an investigation of social and cultural norms – about characters and spaces in her works.

← **KEYART** *Wear You All Night*, exhibiting in Rome at the MACRO Museum of Contemporary Art.

Priyageetha Dia

Priyageetha Dia, adopts a community-centric approach to art-making. Challenging notions of resistance and censorship, Singapore's 'Golden Girl' stirs up conversations about what exactly constitutes art in her site-specific public pieces.

← **KEYART** *The Golden Staircase* on the 20th floor of Block 103 Jalan Rajah in Singapore.

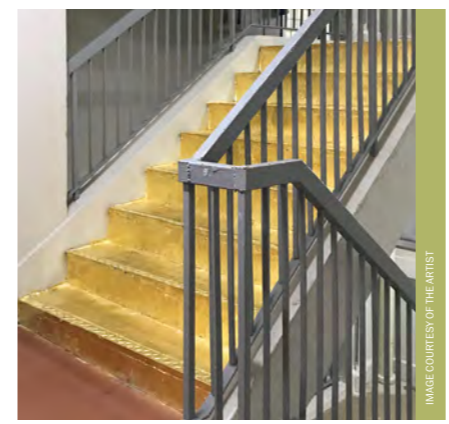


IMAGE COURTESY OF THE ARTIST

Debbie Ding

Marrying psychogeography – the effect of the environment on human behavior – with concept-based visual art, Debbie Ding has a knack for creating art that's far from the ordinary. From archaeological finds and prototypes to archival materials and maps, the artist uses non-conventional media to create works that investigate the connection between spaces and the human psyche.

→ **KEYART** *Sub-monument* – view her work at the Institute of Contemporary Arts Singapore. → 1 McNally St. Rochor.



IMAGE COURTESY OF INSTITUTE OF CONTEMPORARY ARTS SINGAPORE

For art's sake

What our local arts scene needs according to the people in it

THERE IS NO doubt about the abundance of local artistic talent – some are following in the footsteps of their predecessors while others are creating their own unique path. But is the local art really reaching its audience? How can we make sure it continues to grow? And what can we do to shine a spotlight on Singart? We speak to professionals in the field for their thoughts on how best to give the local arts scene a boost.



Hazel Lim

Fine arts professor at LASALLE College of the Arts

Make more art and make it together

“We need more ground-up, artist-led initiatives and activities, and a more complex network of communities built by artists to share and build resources. There is a reason they say there is strength

in unity – the more active the artist community becomes, the more awareness it creates among the masses. There also needs to be more avenues for artists and designers to own or rent their own studios or artist-run shops.”

“The more active the artist community becomes, the more awareness it creates”

Mansi Singh

Contemporary art expert

Slow down and take it all in

“The local arts scene is missing a more patient and truly present audience. Put your camera phones away for a second, people. You can ‘gram it after you really experience it!”



Debbie Ding

Visual artist and technologist

Blur the lines between art and life

“Making work in different forms and formats is important to me – finding the poetry or patterns in different mediums. As a result, for some of the works I’ve made in the past, I’ve gotten the response, ‘but is this art?’. That’s great if it blurs the line between art and other things. There’s no need for that hard distinction between art and life. If art were to be part of everyday life, then we would see it everywhere. People would go and see art all the time instead of it being an event. People wouldn’t draw a line between themselves and art.”

Dr. June Yap

Curatorial director at Singapore Art Museum

Take advantage of the initiatives around you

“As a museum, our role is to present, mediate and engage, which we do via curation, scholarship and programming. Increasingly, we are customising our outreach to address specific interests and communities and this, we believe, will facilitate access, particularly for those in these groups who may not have been as involved to date. An example of this would be our multilingual tours for seniors (Kopi, Teh, and Contemporary Art). We have also just launched a collection-based-commissioning exhibition in the community space of Tampines Regional Library in partnership with NLB that’s meant to bring art to the neighbourhood.”

Priyageetha Dia

Visual artist

Open your mind to more possibilities

“Art exists as an encounter in alternate spaces. The understanding that art can exist anywhere as opposed to a framed work in an art gallery can deliver that discourse to the common local.”

“The understanding that art can exist anywhere can deliver that discourse to the common local”



Food

Edited by Delfina U



Meat your match

Mission Impossible: making the world eat less meat, one plant-based patty at a time.

By Delfina Utomo

Potato Head Singapore

IMPOSSIBLE FOODS LANDED in Singapore in March and we're already seeing it take over menus across the island. While it's uncanny how much the plant-based product looks and tastes like beef, it's in fact made of heme. "What the heck is heme?" You might ask. It's a molecule found in all living things and is what gives meat its taste. Impossible Foods produces heme in an environmentally friendly way by combining the roots of soy plants with genetically engineered yeast, leaving the mixture to ferment. Try it for yourself by checking out these restaurants serving the new 'meat' in town.

Impossible Patty Melt (\$22)

From Park Bench Deli

Our favourite sandwich makers get in on the action with the plant-based patty served between slices of rye bread with caramelised onions, American cheddar, dill pickles and PBJ special sauce.

→ 179 Telok Ayer St. 📍 Telok Ayer.



Park Bench Deli

The Impossible Dream (\$27)

From Potato Head Singapore

Putting this plant-based patty into a burger is a no-brainer but the experts over at Potato Head do it justice. A grilled Impossible patty is stacked with onion marmalade, a slice of heritage tomato and XO mayo in a toasted brioche bun for an explosion of flavour.

→ 36 Keong Saik Rd. 📍 Outram Park.

Kheema Bao (\$55)

From Rang Mahal

Let fine-dining Indian restaurant Rang Mahal show you just how versatile Impossible meat can be. It's created a vegetarian version of its menu favourite, the Kheema Bao. Instead of lamb, Impossible is used to make a special minced masala stew served with buttered buns.

→ 3/F, Pan Pacific, 7 Raffles Blvd. 📍 Promenade.

Juicy Lucy Impossible Meatball Spaghetti (\$19)

From Prive Orchard

What is spaghetti without the meatballs? Stuffed with cheese, Impossible meatballs are served with tomato ragout and topped with basil. This hearty dish doesn't fail to hit the spot.

→ #01-K1, Wheelock Place, 501 Orchard Rd. 📍 Orchard.

Sichuan Mapo Tofu with Impossible Meat (\$18)

From Empress

You won't even notice the switcheroo – Mapo tofu is so packed with spices that the minced Impossible meat plays a secondary role.

→ #01-03, Asian Civilisation Museum, 1 Empress Pl. 📍 City Hall.



Empress



Fatpapas

The Impossible Cottage Pie (\$18)

From FatPapas

Known for its massive burgers, ribs and shakes, Halal diner FatPapas puts an unexpected spin to the Impossible. The rustic cottage pie is made with layers of Impossible meat chilli con carne and kidney beans seasoned with 12 different spices, bechamel sauce and buttery mash potatoes.

→ 17 Bali Ln. 📍 Bugis.

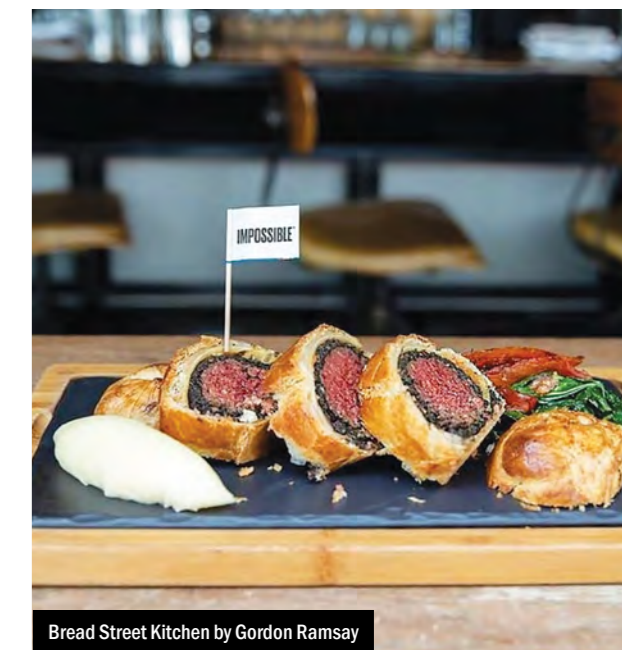
The Impossible Wellington (\$39)

From Bread Street Kitchen by Gordon Ramsay

Fans of Gordon Ramsay know that the celebrity chef is known for his beef Wellington. The Impossible version is given the same treatment as the Bread Street Kitchen classic. Here, you'll find a seared juicy and meaty centre surrounded by a herbed crepe, savoury duxelles and finally, a crisp crust. The dish is also served with mash potatoes and glazed carrots.

→ #01-81, The Shoppes at Marina Bay Sands, 2 Bayfront Ave.

📍 Bayfront.



Bread Street Kitchen by Gordon Ramsay

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

MEAT & GREET

Other plant-based meat alternatives to try

Beyond

The main source of protein in Beyond comes from peas. It also contains beets, which give the product a reddish colour that 'bleeds' when you cook it. Taste-wise, it's slightly smoky and sweet. Beyond also nails the texture and feels like the real thing.

TRY IT AT NTUC Fairprice Finest, RedMart, Little Farms, Wolf Burgers and Mezza9.

Quorn

This non-meat alternative gets its protein from a fungus that's fermented to make mycoprotein. But all you need to know is that it has the same texture as chicken nuggets and even tastes buttery. Quorn is available in many variations, from mince to tenders and is also super affordable.

TRY IT AT Most major supermarkets including Cold Storage and RedMart.

Omnipork

Made from a blend from peas, non-GMO soy, shiitake and rice, Omnipork nails the flavour of pork but deviates in texture. It's spongier than the real deal and lacks fibrous layers. Think of it as more pork ball than tenderloin.

TRY IT AT Pizza Express, Jade, HRVST and Whole Earth.

HAWKER SPOTLIGHT

Hajjah Mona Nasi Padang

A lot of effort goes into just one plate of nasi padang. By *Delfina Utomo*

SOME OF THE best nasi padang stalls in Singapore can be found on the second floor of Geylang Serai Market. Make your way up and there's one in particular that catches the eye. Maybe it's the snaking queue or the neon sign that glows above its staggering array of dishes, each plate stacked on top of the other – either way, there's no denying that Hajjah Mona Nasi Padang has presence.

Originating from Padang in West Sumatra (the name also translates to 'rice from Padang'), the Indonesian dish features steamed white rice and your choice of meats, fish and vegetables often cooked with plenty of spices. Nasi padang is usually enjoyed in the 'hidang' (banquet) style, where a waiter brings you dozens of dishes and you can choose which to eat (and pay for). The other way to indulge in nasi padang is the one we're most accustomed to – order a plate of rice, point at the dishes you want and heap on the sambal – just like cai png.

But unlike Chinese economy rice, nasi padang dishes utilise chillies, lemongrass, kaffir lime leaves, galangal, turmeric and an assortment of native herbs. Luckily for the stall's owner, Razak Ismail, all of these ingredients are easily found within the market.

"All our suppliers are downstairs. We try to help one another as much as we can. Still, prices are constantly fluctuating, but what to do?" Razak says while questioning the vegetable seller about a delivery he just received.



LOCAL DISH OF THE MONTH

The stall is named after his mother, who passed away seven years ago due to an illness. She was the founder of the business and the family continues to run things for now. "I'm the last of the generation, my children have careers and don't want to be a hawker," he says.

Quality is what you get in Hajjah Mona's nasi padang. The beef in the rendang is tender and sits in a luscious spicy coconut stew, milder dishes like the opor ayam (chicken in coconut gravy) and gulai daun singkong (cassava leaves stew) are full of flavour despite their simplicity.

It all comes down to the cooking method. Indonesian cooking is complex and takes a lot of time. So if you happen to catch a whiff of something delicious at 1am in Geylang Serai

Market, it's probably Razak starting on prep because unlike other one-dish hawker stalls, Hajjah Mona serves about 15 to 20 dishes a day.

Some of his best-sellers include rawon (tender meat chunks in aromatic buah keluak gravy), asam pedas (a spicy fish stew) and limpa rendang (spleen in coconut stew). His rawon recipe is based on the original East Java version, where the dark broth is thicker and more savoury. The asam pedas is tangy and herbal, and the spleen fully absorbs all the spices it's cooked in. It's inspiring to listen to Razak explain where specific Indonesian dishes come from. He clearly still has his heart in his craft.

→ #02-166, Geylang Serai Market and Food Centre, 1 Geylang Serai. Paya Lebar.

3 QUESTIONS Razak Ismail

1. You spend most of the week dealing with nasi padang, what do you like to eat on your days off?

I love sushi and Japanese food. Raw fish is my favourite thing to eat. I feel like every culture has their own raw fish dish. Japanese food intrigues me because they put so much thought and care in preparing the food.

2. What are some of the bestsellers?

Rawon! I'm very proud of this recipe because

I feel like it is the most authentic you can get in Singapore. Our opor ayam and asam pedas are also a great hit with our customers.

3. What are some of the things you like about running your own stall?

I'm the last generation left in running the business so I feel proud that I can continue what my mother, grandmother and great grandmother have put their roots in. It's also nice to meet people from all walks of life.

RESTAURANT REVIEW

Chuan Hung

→ #01-01, 51 Telok Ayer St. Telok Ayer.



SICHUAN CUISINE IS experiencing a moment in Singapore. And with more restaurants and hawker stalls opening up, it's not just a trend but a weekly ritual for some. Enter Chuan Hung, a small noodle shop tucked away from the busy stretch of Telok Ayer Street, ready to feed the spice-seeking CBD crowd.

It counts Birds of a Feather and the new 51 Soho just around the corner as sister concepts and shares kitchen space with the latter. The noodle shack is decked out in bamboo poles, rattan chairs, hanging pendant lightbulbs and noodles drying out in the open – all adding to its cosy, hole-in-the-wall ambience. The environment is an upgrade from the cramped stores you find minutes away in Chinatown, where you sit facing soup-stained walls made even more apparent under harsh LED lights. But does the food live up to the joints around People's Park Complex? Not quite.

We order the top three noodle dishes on the menu – there are eight varieties in total – namely, the signature braised beef (\$12.50), braised chicken, mushroom and bamboo shoot (\$12.50) and Australian ox tongue with vine



IT IS...

A Chinese noodle shop specialising in soupy bowls of rice noodles

TRY THIS...

The Australian ox tongue in a peppery, mouth-tingling broth

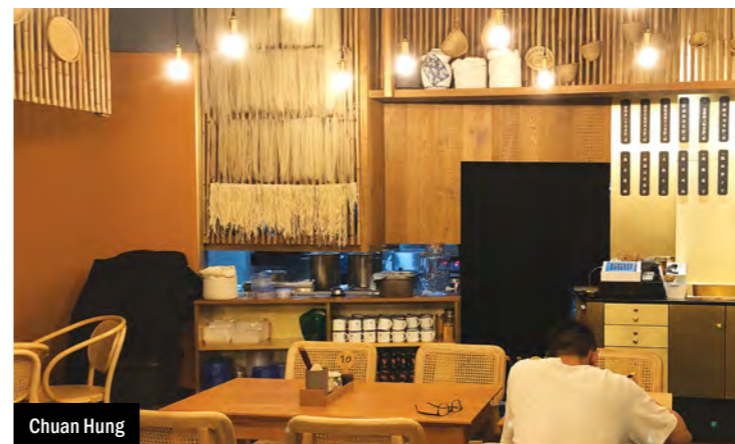
Sichuan noodle soup

pepper (\$14.50). Of the three, we like the Australian ox tongue the best, mainly because it comes in a peppery soup made with green chillies and Sichuan peppercorns that leave a tingling sensation on the lips. The subtlety of the soup allows for other components of the dish to shine through: the gaminess of the thinly sliced beef tongue, the sweetness of the mashed peas and the salinity of the seaweed, while also enabling us to fully enjoy the texture of the silky rice noodles. Chuan Hung sources from a village

in Mianyang, China.

The other two come in your choice of red, clear or mixed soup (for those that can't quite handle the heat). The fiery red pork broth, which we have with the braised beef, is spicy but one dimensional and when we try the clear soup – which we have with the braised chicken and mushroom – we understand why. The stocks lack depth and don't quite hit the spot. We end up piling on the preserved vegetables and chilli sauce at the table to make it tastier.

As much as Singaporeans love spice, we've graduated from just wanting a tongue-numbing experience to hankering after the nuances that make up the cuisine. Chuan Hung is close to delivering the seductive balance of spicy, aromatic and fresh of Sichuan cookery, but it's just not there yet. ■ *Nicole-Marie Ng*



Chuan Hung

Read more restaurant reviews at [timeout.com/singapore/restaurants](https://www.timeout.com/singapore/restaurants).

★ A poor establishment we would not recommend

★★ A promising but below average spot

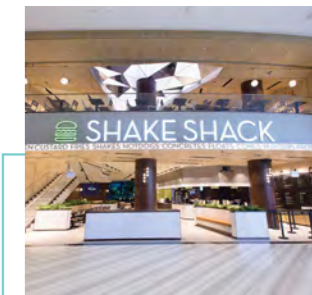
★★★ A good and solid place to visit

★★★★ An excellent venue we highly recommended

★★★★★ A perfect experience of the highest quality

HOT TABLES

New restaurants to check out at Jewel Changi Airport



↑ Shake Shack

Find out why this New York-born burger brand has grown to cult status despite its humble origins as a hot dog cart by tasting the difference. It uses 100 percent all-natural Angus beef to make the ShakeBurger (\$9.20/\$12.70), its signature cheeseburger crafted to perfection with soft potato buns, lettuce, tomatoes and its secret ShakeSauce. → #02-256.

Yun Nans

Sample the flavours of Southwestern China at the largest Yunnan food and beverage chain in the world. With over 150 outlets in China, Yun Nans Jewel eatery is its first international outpost. The restaurant specialises in highland cuisine, like the Steamed Pot Chicken Soup (\$23.90), which uses steam and condensation to create a heady chicken broth best eaten with a plate of cold rice noodles. → #02-217.

Tonito

Helmed by chef Daniel Chavez, Tonito is an all-Latin American dining experience where you can savour dishes from Mexico, Brazil, Cuba, Colombia, Argentina and beyond. Tuck into hearty plates of tacos, quesadillas and anticuchos while soaking in the atmosphere and the majestic view of Jewel Changi's indoor waterfall. → #02-248. Jewel Changi Airport, 78 Airport Blvd. Changi Airport.

Drink

On the rocks

Where to savour a dram of whisky or down a shot of Scotch – we don't judge.
By Nicole-Marie Ng



Room For More

FORTHOSE OF us who aren't Harvey Specter from *Suits* with a bottle of Macallan at our desks, the city's top whisky bars will have to do for an after-work tippie. Whether you're a fan of smoky and peaty Scotch, or sweet and oaky bourbons, these leather-chair saloons have all your dram dreams covered.

The ExciseMan Whisky Bar For Scotch

Named after the British tax official that imposes duties on alcohol, The ExciseMan is a whisky bar that harks back to the good old days with its antique brass ceiling tiles, vintage lamps and a 140-year-old grand piano, just to set the mood. Owned by Patricia Britton and Lewis Mitchell, who also co-founded alcoholic beverage company Le Vigne, this bar houses some of the rarest bottles on the island. The selection leans towards special editions and artisanal bottlings from Scotland's best distilleries, including Douglas Laing's Single Minded Speyside 15 Year Old (\$14) and Old Particular Speyside 21 (\$48). It's also the only bar in Singapore to stock Douglas Laing's Big



The ExciseMan Whisky Bar

Peat Singapore Edition (\$16), a blended Islay malt whisky whereby only 600 bottles are produced. Here, you're better off ordering a double – the standard pour comes in a 30ml shot but doubles are priced at just 50 percent more than the price of a single.

→ #02-27, Esplanade Mall, 8 Raffles Ave. 📍 Esplanade.

Manhattan Bar For Bourbon

On the second level of Regent Singapore sits a time portal back to 19th-century New York City, when ladies wore pearls and gentlemen dressed to the nines. Under lowered lights, large leather armchairs and sofas offer enough privacy for a clandestine rendezvous. While Manhattan is known as one of the city's best cocktail bars, it also stocks over 200 bottles of American whiskey from Kentucky as well as lesser-known craft distillers. We're talking everything from entry-level Maker's Mark (\$21) to the bigger boys like the coveted Pappy Van Winkle's Family Reserve 20 Years (\$290). It's not just bourbons on the menu – there's Amrut Fusion (\$25) from India, Kavalan Single Malt from Taiwan (\$25) and classic Scotch for the purists as well.

→ 2/F, Regent Singapore, 1 Cuscaden Rd. 📍 Orchard.

Room For More For an international selection of whiskies and cigars

Do you have room for more? Then climb up to the third floor of this house on Harding Road

for whiskies and cigars. Part of the il Lido Group, Room For More is a contemporary salon that feels more welcoming than most. Get comfortable on one of its many velvet-lined couches and swirl through whiskies from Scotland, Japan, India, France and more uncommon curations from Switzerland, Sweden, Germany and the Czech Republic. If you're not a smoker, you don't have to worry about smelling like a chimney – the space is thoughtfully sectioned off into two areas so pick your side and your poison.

→ 3F, 40C Harding Rd. 📍 Holland Village.

The Wall For Japanese whiskies

With some of the world's rarest bottles of whisky lining its shelves, The Wall isn't playing around. The whisky and sumiyaki bar welcomes connoisseurs and novices alike, offering whisky flights from \$37 and 45ml pours from \$14 per glass. Instead of relegating the whiskies to after-dinner enjoyment, The Wall serves a comprehensive sumiyaki menu meant to be paired with your dram. There are whisky and sumiyaki sets from \$49, and a chef's whisky-paired omakase menu priced at \$168.

→ 76 Tanjong Pagar Rd. 📍 Tanjong Pagar.

La Maison du Whisky For a comprehensive range of bottles

More a bottle shop than bar, La Maison du Whisky eschews the masculine, leather-clad digs you'd expect of a whisky joint for spartan and functional interiors. A U-shaped bar dominates the small space in Robertson Quay, around which novices and experts alike gather to sample whiskies from all over the world: the many regions of Scotland, Ireland, Japan, Taiwan, the US, England, Czech Republic and Australia.

→ #01-10, The Pier, 80 Mohamed Sultan Rd. 📍 Clarke Quay.



La Maison Du Whisky



BAR REVIEW

The Old Man

→ #01-04, 55 Keong Saik Rd. 📍 Outram Park.



IT IS...
Hong Kong's best cocktail bar lands at Singapore's buzziest street

TRY THIS...
Creative, experimental, award-winning cocktails all priced at a cool \$17

KEEP AN EYE out for the pineapple lamp along the revamped stretch of Kēsa House on Keong Saik. Once you spot it, push open the heavy white doors to find a long, bronze, H-shaped bar with a brass chiller running down the middle. It directs the eye to a mosaic portrait of Ernest Hemingway. And if you can't help but think you've stumbled into a shrine of the legendary author, well, you're not wrong.

The long room is lined with bottles, books and knick-knacks, not unlike what you might find in the Pulitzer Prize winner's home. The bar is of course named after the literary classic, *The Old Man and the Sea*, and first launched in Hong Kong in 2017. Barely a year later, it took the fifth spot on the Asia's 50 Best Bars list and 10th on World's 50 Best Bars – clinching accolades seems to be in its DNA.

Running the local outlet is Andrew Yap, who returns to Singapore after spending years in the harbour city. The drinks here are just as good as the Hong Kong original. There are nine cocktails available – all of which were on the flagship's menu when it first opened. The Old Man takes a culinary approach to its tipples,

making use of a centrifuge, rotary evaporation, sous-vide cooking and fat washing. It's apparent in drinks like Islands in the Stream, where pink grapefruit juice is clarified and carbonated with salty gin – a take on a G&T that transports you to a beach with the crisp sea breeze on your face.

Sample other popular cocktails like The Snows of Kilimanjaro, a sweet, tangy and savoury concoction of marshmallow gin, lacto-fermented raspberry, citrus and gruyere cheese with rosemary-infused pisco and tamarind cordial dyed with turmeric. More an acquired taste, the slime green Death in the Afternoon concoction of coconut and pandan yoghurt mixed with absinthe isn't a favourite but at \$17 a cocktail – far cheaper than anything you'd usually pay – don't feel too bad about leaving it unfinished.

The affordable price point gives you agency to step outside your cocktail comfort zones and try something new. After all, as Hemingway would say, "when you stop doing things for fun you might as well be dead".

■ Nicole-Marie Ng

Shopping & Style

Edited by Delfina Utomo

Deal breakers

Raid these outlet malls to save a dollar or two on branded goods. By Delfina Utomo

WHERE THE GOOD deals are, that's where you want to be. Even if it means travelling to the extreme ends of the island. Whether you're looking for sports gear and apparel, furniture and homeware, fashion accessories or shoes, these outlet malls are chock full of great deals that'll leave you smiling from ear-to-ear. Raid these malls for when you want to save a dollar or two.



Changi City Point

For fashion

Changi City Point is home to many high-street fashion outlets. Pick up some everyday basic threads for cheap from Cotton On and Esprit or shop for comfy shoes from Bata, Aldo or Clarks. While you're at it, stock up on athleisure wear from Bods Bodynits and replace your old runners with a new pair of spiffy shoes from Royal Sporting House, Puma or Adidas at a considerable discount.

→ 5 Changi Business Park Central 1. 📍 Expo.

Velocity @ Novena

For sportswear and athleisure

While not an outlet mall per se, this is where to go for everything from camping gear to winter wear. Velocity is brimming with fitness shops that carry well-known brands like Reebok, New Balance and Asics. Shop through Running Lab's wide selection of shoes and accessories for all your track-and-field needs while outdoor enthusiasts can shop for your next hiking or mountain climbing trip at stores like The North Face, The Big Country, Outdoor Life and Marmot.

→ 238 Thomson Rd. 📍 Novena.

Queensway Shopping Centre

For sports equipment

One of the oldest shopping complexes in Singapore, Queensway Shopping Centre is full of sports stores with great discounts all-year round. Though the selection might not throw up the trendiest choices, it offers a range of last season's Nike football boots or a decent squash racquet if you're willing to settle. Browse through the numerous shops, mostly hawking the same wares and it's likely you won't leave empty handed.

→ 3 Queensway. 📍 Queenstown.

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



Queensway Shopping Centre

Shopping & Style

Anchorpoint Shopping Centre

For shoes

The two-storey Anchorpoint Shopping Centre is a gem for bargain-savvy shoppers. It houses popular brands like Cotton On, Charles and Keith and Pedro, so this mall is one to hit if you're on the hunt for a new pair of shoes – a pair of flats from Charles and Keith starts from \$15. Done with shopping? Continue the retail therapy across the road at IKEA, or hop over to Queensway Shopping Centre for all your sporting good needs.

→ 370 Alexandra Rd. 📍 Queenstown.



Anchorpoint Shopping Centre



IMM

For luxury branded clothes

This massive mall in the west is every shopper's dream. For homebodies, pick up modern, locally made wooden pieces from Commune or simple bed linen from Akemi. Serious shoppers: score discounts from high-end boutiques like Calvin Klein Jeans, Club 21, British India, Benjamin Barker, Cole Haan and more.

→ 2 Jurong East St 21. 📍 Jurong East.

BigBox

For homeware

A home should always be filled with the things you love and BigBox is the place to pick up new knick-knacks and freshen up your space. Whether you're looking for big-ticket items like sofas and tables or ergonomic study chairs, BigBox has various independent shops for all your furniture needs. Set aside the day to discover new finds that'll last a lifetime.

→ 1 Venture Ave. 📍 Jurong East.

SPONSORED FEATURE

Celebrating honest beauty

Mizu Aesthetic Clinic in the heart of the CBD turns four

Beauty with heart is something Mizu Aesthetic Clinic believes in strongly – and proudly. Founded in 2015 by Dr. Tan Ying Zhou, the clinic treats patients from all walks of life. Dr Tan is also the key opinion leader of Discovery Pico Laser in Singapore, a treatment for skin rejuvenation, pigmentation, acne marks and more. This technology is used in the clinic's solutions for ageing as well as pigmentation and tattoo removal.

With honesty and empathy at

their core, the friendly medical professionals always ensure that the customer's needs are fully understood before making a bespoke recommendation. Mizu also offers short and long-term programmes like the Dermalift and Bridal plan for those who want to achieve maximum results through regular treatments. Look and feel your best with Mizu and let them inspire confidence in you.

→ #B2-12, 8A Marina Blvd, Marina Bay Link Mall. 📍 Bayfront.



Dr Tan Ying Zhou Mizu Aesthetic

Travel

Edited by Cam Khalid



Luang Prabang
Clockwise from left:
Luang Prabang; Kuang
Si Waterfalls; Mandalao
Elephant Camp

Get Laos in the moment

Escape the concrete jungle to Laos' idyllic hidden gem – Luang Prabang. By Cam Khalid

NESTLED IN NORTHERN Laos amongst hazy green mountains and the majestic rivers of Mekong and Nam Khan, the charming ancient wonder of Luang Prabang was once a small royal kingdom before it became a designated UNESCO World Heritage Site in 1995. Besides gilded temples, French-Indochinese architecture, a rich street food culture and the beauty of nature, there's more to be discovered off the beaten track.

DO

AT DAWN

Start your day at the peak of **Mount Phousi** for a stunning panoramic view of the city as the sun rises from the jungle-clad mountains. Then head to the bustling **Morning Market** in the heart of Luang Prabang for fresh locally grown produce, street food and tasty snacks to take home.

IN THE DAY

Feed and walk with a group of friendly Asian elephants at the **Mandalao Elephant Conservation** (mandalaotours.com), a non-riding elephant sanctuary focused on education and animal welfare. It rescues elephants from surrounding camps and treats them with respect. Tap into your inner farmer at **Laos Buffalo Dairy Farm** (laosbuffalodairy.com) and milk the buffalos. The socially responsible enterprise takes pride in its sustainable practices and home-

made cheese and dairy products including ice cream made from buffalo milk.

Soak up the picturesque views of the glistening **Kuang Si Waterfalls**. Don't forget to pack your swimmers if you're planning to take a refreshing dip in its electric turquoise waters (it's cold – you've been warned). On the way down, drop by **Tat Kuang Si Bear Rescue Centre** (freethebears.org), home to wild moon bears rescued from poachers.

Follow the intricate makings of traditional silks and scarves, starting from the silkworm to the gorgeous end product at **Ock Pop Tok** (ockpoptok.com). Try your hand at becoming a master weaver or batik painter at its classes.

AT DUSK

Witness the spellbinding sunset during a leisurely **Mekong Kingdoms** (mekongkingdoms.com) cruise down the magnificent waterways of the **Mekong River**. After, make your way to Sisavangvong Road and satiate your appetite for Laotian bites a la sticky rice, barbecued chicken on skewers and soupy bowls of khao piak sen noodles at **Food Street**. Once you're all fuelled up, put your bargaining skills to the test at the neighbouring **Night Market**, complete with all the usual suspects – trouses, pouches and totes adorned in elephant prints – as well as beer tees, magnets and bookmarks. You can also find traditional Lao crafts, screen-printed art, hand-woven items and antiques.



EAT

BREAKFAST

Get your caffeine fix at **Saffron Coffee** (saffroncoffee.com), a two-storey 'profit-for-purpose' cafe supporting Lao farmers. Coffees are made with quality Lao Arabica, shade-grown and roasted by northern Lao hill tribe farmers. Have your Lao latte with stacks of gingerbread pancakes.

LUNCH

Enjoy a meal in the middle of Kuang Si Waterfalls at **Carpe**

Diem (carpediem.la). Tuck into frog legs smothered in lem-ongrass sauce or chicken laap served with sticky rice while you behold the magnificent falls.

DINNER

Treat yourself to a fine-dining experience after a day of exploring at **L'elephant Restaurant** (elephant-restau.com). Savour the flavours of France and Laos by digging into mok pa for (mashed fish and coconut steamed in banana leaf) or kroua prak lot meet (sauteed vegetables and mushrooms) and a selection of local and imported wines.

HOW TO GET THERE:

Offering direct Singapore-Laos flights, Scoot flies three times weekly from Singapore to Luang Prabang with one-way tax-inclusive Economy Fly fares starting from \$125.

WHERE TO STAY:

Value for money

Smile Luang Prabang Hostel is a no-frills budget accommodation with air-conditioned rooms and private bathrooms. It's also a stone's throw away from attractions like Mount Phousi, the National Museum and Wat XiengThong.
→ From \$14 a night; booking.com.

Middle of the road

Stay at a **Pullman Luang Prabang** surrounded by lush paddy fields and

misty mountains. The family-friendly resort comes complete with three pools, a luxury spa and a lakefront restaurant. Each room is equipped with cool features including an Illy coffee machine and a Bose sound system.

→ From \$121 a night; pullman-luangprabang.com.

The big splurge

Standing on a historic site that was once occupied by the French Governor, **Sofitel Luang Prabang** is a luxury hotel that combines traditional Lao architecture with the French colonial style. Each room opens into a garden with an outdoor gazebo and bathtub. Keep an eye out for the resident bunnies hopping around the manicured gardens.

→ From \$304 a night; sofitel-luangprabang.com.



Art

Edited by Cam Khalid



Graffiti artists
Clockwise from
top: Ink & Clog;
ANTZ; ZERO



Defying graffiti

Banksy, who? Get to know the Singapore's street art geniuses. By *Cam Khalid*

BORN IN '70S New York, street art has since evolved from its humble origins. Gone are the days where it's seen as illegal vandalism. Instead, this worldwide movement is celebrated on social media. Locally, street art adds vibrancy to our neighbourhoods and events like the Aliwal Urban Art Festival and Culture Cartel commission exclusive murals by Singapore's top artists. These are some that tag and spray bare white walls with colour, turning them (and our city) into works of art.

ZERO
The founder of urban art collective RSCLS, Zul Othman – better known as Zero – is responsible for most of the murals around the Bugis-Bras Basah district. He portrays aspects of the Malay community with a touch of vintage flair.
→[instagram.com/zero_rscls](https://www.instagram.com/zero_rscls).

ANTZ
Making the city his canvas since 1999, Anthony Chong is no stranger to the urban art scene. With a spray can in hand, the artist often mixes elements of Chinese culture, identity, dialect and mythology into his masterpieces.
→[instagram.com/antz_rscls](https://www.instagram.com/antz_rscls).

Ceno2
Responsible for the massive monochromatic mural that decorates the façade of The Singapura Club at Haji Lane, Azlan Ramlan combines the tools of spray painting with the technicalities of realism, surrealism and cubism.
→[instagram.com/iamceno2](https://www.instagram.com/iamceno2).

Ink & Clog
What do you get when you merge two originators with diverse styles and backgrounds? Answer:

Ink & Clog. They use calculated geometric patterns to create visuals that showcase a cultural environment.
→[instagram.com/inkandclog](https://www.instagram.com/inkandclog).

Shen3
What started out as a medium of self-expression has since become an obsession for Desmond Shen. From all his linear tagging in bright, eye-catching hues, you can easily see that the artist's love for graffiti stems from his appreciation of hip-hop culture.
→[instagram.com/shen3_](https://www.instagram.com/shen3_).

Slacsatu
The Zinc Nite Crew's founder – otherwise known as Rozaimie Sahbi – happens to be a pioneering graffiti writer who helped elevate the street art scene in Singapore in the late 1990s. You've probably seen one of his pieces at the Aliwal Arts Centre or the Somerset Skate Park. He taps onto pop culture for ideas for his bold creations. Head over to Haji Lane for his latest works, which combine alphabets and batik.
→[instagram.com/slacsatu](https://www.instagram.com/slacsatu).

Discover more art galleries and exhibitions at [timeout.com/singapore/arts-entertainment](https://www.timeout.com/singapore/arts-entertainment).

Stage

The SIFA spotlight

The return of SIFA guarantees plenty of blockbuster performances for everyone. By *Cam Khalid*

SOAK UP SINGAPORE'S thriving creative scene as the Singapore International Festival of Arts (SIFA) returns from May 16 to June 2. Catch blockbuster performances from around the world at various locations including the Victoria Theatre, SOTA Drama Theatre and the Drama Centre. Here are five shows you don't want to miss.

Dionysus
May 17 & 18
Strap in for a cross-cultural adaptation of the Greek tragedy *The Bacchae* by Japan's Suzuki Company of Toga and Indonesia's Purnati Indonesia. Hailed as one of Greek playwright's Euripides' greatest dramas,

the staging tells the story of Dionysus, the God of wine, who punishes Pentheus, King of Thebes, for opposing him. The captivating piece is performed in various languages with English surtitles.
→Victoria Theatre, 9 Empress Pl. ☑ Raffles Place. \$40-\$60.

The Mysterious Lai Teck
May 17-19
Let acclaimed local artist Ho Tzu Nyen take you into the depth of Southeast Asian history through the life of Lai Teck, the leader of the Malayan Communist Party from 1939 to 1947. Rumour has it that he had over 30 pseudonyms, acting as an agent for the French, British and Japanese



Peter and the Wolf

secret police. But what's the real deal? Perhaps this innovative staging featuring an animatronic puppet, visual projections and theatrical drapes might shed some light on the mystery man.
→SOTA Drama Theatre, 1 Zubir Said Dr. ☑ Dhoby Ghaut. \$40.

Peter and the Wolf
May 18-20
Brought to you by New Zealand's Silo Theatre, this award-winning, modern adaptation of Sergei Prokofiev's classic fairytale of the same name ropes audience along on Peter's journey where he sets off to capture a wolf. With live animation, puppetry and music, this captivating tale appeals to the whole entire family.
→KC Arts Centre, 20 Merbau Rd. ☑ Clarke Quay. \$30-\$40.

Displaced Persons' Welcome Dinner
May 24-26
Set against the backdrop of humanitarian assistance and disaster relief, this play explores the aid industry including the relationships between workers, philanthropists, politics and institutions. Warning: it features mature content.
→Victoria Theatre, 9 Empress Pl. ☑ Raffles Place. \$40-\$60.

A Dream under the Southern Bough: Reverie
May 31-Jun 2
This contemporary adaptation of Ming Dynasty playwright Tang Xianzu's classic saga by local company Toy Factory is nothing short of ambitious. It follows a disgraced naval officer who's betrothed to the Ant Kingdom's princess and is appointed the new governor of the Southern Bough.
→3/F, National Library Building, 100 Victoria St. ☑ Bugis. \$40-\$60.

THEATRE GALORE

Local shows to catch



Civilised
May 15-19, 22-26
The Necessary Stage dares you to examine the complexities of colonialism and its lingering traces.
→The Necessary Stage Black Box, 278 Marine Parade Rd. ☑ Eunos. \$36.

This Is What Happens To Pretty Girls
May 10-26
Inspired by the #MeToo movement, this sensitive yet socially relevant piece is crafted from interviews with victims of sexual assault.
→3/F, National Library Building, 100 Victoria St. ☑ Bugis. \$25-\$75.

Music & Nightlife

Edited by Cam Khalid



Daniel Caesar

SUMMER NOISE

Where Manila, Philippines

When May 18

Summer Noise is serving a slice of indie heaven in Manila with American dream-pop darling Japanese Breakfast, Australian trio Last Dinosaurs, Thai neo-folk singer-songwriter Phum Viphurit and Norwegian bedroom-pop artist Jakob Ogawa for its sophomore outing. Championing diversity and inclusivity, the festival also has sign language interpreters for the hearing-impaired.

→ Greenfield District, Mayflower St, Mandaluyong, Philippines. \$58-\$131.

WETHE FEST

Where Jakarta, Indonesia

When Jul 19-21

Known for its buzzy acts, this three-day festival is worth braving Jakarta traffic for. It's an art, fashion, food and play wonderland soundtracked by everything from pop to high-powered breakbeats. Spend the weekend with 6lack, Rae Sremmurd, Cigarettes After Sex, Daniel Caesar and Troye Sivan.

→ Jiexpo Kemayoran, Jakarta, Indonesia. \$96-\$270.

GOODVIBES FESTIVAL

Where Genting Highlands, Malaysia

When Jul 20 and 21

Make the trek up mist-covered Genting Highlands for an elevated music fest

Get your festival fix

Travel in the name of music.

By Cam Khalid

TO SAY THE lack of St Jerome's Laneway Festival leaves a gaping hole in the 2019 festival calendar would be an understatement. Thankfully, there are massive inner-city EDM jamborees and weekend-long soirees happening in neighbouring countries vying for attention. Here's the lowdown on the cream of the festival crop to whet the appetite.

ULTRA SINGAPORE

Where Singapore

When Jun 8-9

Turn on your rave radar at this festival of ultra proportions. Dedicated to all things EDM – house and techno included – this dance music fixture is known to set the open dancefloor ablaze with the biggest names in the industry. Take your fist-pumps and frenzied moves from the nightclub to Ultra Park as music titans Martin Garrix, Porter Robinson and Skrillex helm the decks.

→ 1 Bayfront Ave, Singapore. \$158-\$268.



experience. The line-up brings plenty of good vibes – we're talking Mura Masa, Nothing But Thieves, Cashmere Cat and more.

→ The Ranch At Gohtong Raya, Genting Highlands, Malaysia. \$118-\$147.

FUJI ROCK

Where Niigata Prefecture, Japan

When Jul 26-28

The mack daddy of festivals in Asia, this mountainside marvel boasts acts that span the gamut of hip-hop and R&B to rock and pop. If headliners like The Chemical Brothers, Sia and The Cure, as well as Thom Yorke Tomorrow's Modern Boxes, Death Cab For Cutie, James Blake and Martin Garrix don't draw you in, then we don't know what will.

→ Naeba Ski Resort, Yuzawa, Japan. \$218-\$545.

SUMMER SONIC

Where Tokyo and Osaka

When Aug 16-18

Another festival fixture in the Land of the Rising Sun, Summer Sonic takes place at both Tokyo and Osaka – giving you a sweet excuse to check out both cities. Dodging the mainstream acts in favour of crowd faves, get ready to mosh to the big guns like Weezer, Red Hot Chili Peppers and The 1975.

→ ZOZO Marine Stadium, Tokyo and Makuuri Messe, Osaka, Japan. \$181-\$472.

Film

Edited by Cam Khalid

Baby, it's EU

Get cultured at the European Union Film Festival.

By Cam Khalid

BACK ON THE silver screen at National Gallery Singapore for its 29th edition, the foreign film festival showcases the best of contemporary European cinema with Romania as this year's featured country. From May 10 to 19, 27 films from comedy musicals to historical dramas take centre stage. Here are six of our top picks.

Beside Me

Country Romania

The festival opens with the inspirational directorial debut of Tedy Nacula. Toying with the idea of human connectivity within a tight space, *Beside Me* (or *Coborâm la Prima*) revolves around strangers locked in a subway with different destinations and various problems. The plot thickens when they're forced to interact.

A Fortunate Man

Country Denmark

Directed by Palme d'Or, Academy Award and Golden Globe recipient Bille August, the Danish drama draws from Henrik Pontoppidan's coming-of-age novel *Lykke Per*, which follows an



Sing Street

ambitious young man from a pious family who defies his father.

La Novia

Country Spain

An adaptation of the acclaimed Spanish play *Bodas de Sangre* (*Blood Wedding*) which was penned in 1933, the film tells of a runaway bride, her secret lover, and the devastating consequences that follow.

Once Upon A Time In Anatolia

Country Turkey

The 2011 Cannes Film Festival Grand Jury Prize winner trails after a group of men including a police commissioner, a prosecutor, a doctor and a murder suspect combing the Anatolian countryside for the victim of a brutal murder only to find secrets brewing instead.

Sing Street

Country Ireland

This highly-raved, coming-of-age musical comedy takes you back to Dublin in the 1980s where a teen boy forms a band to win a girl over. Rumour has it that this is a semi-autobiography of U2, but we'll let you decide on how true that is.

One Last Deal

Country Finland

Helmed by Oscar-nominated director Klaus Härö, *One Last Deal* tells the tale of an elderly art dealer who goes on a quest to find the ultimate piece of art in order to prove himself.

→ 1 St Andrew's Rd. ☎ Raffles Place. \$12.

For the full programme, visit euff.sg.



Beside Me

DON'T MISS

Three movies to catch this month



↑ The Hustle

In cinemas May 9

After *Ocean's 8*, Anne Hathaway is back for more scamming antics – this time with Rebel Wilson. The dynamic duo team up to take revenge on the men who have wronged them.

Pokémon Detective Pikachu

In cinemas May 9

A boy joins forces with a talking Pikachu to solve the mystery behind his dad's disappearance, only to discover a devious plan that puts the Pokémon world in danger.

Aladdin

In cinemas May 23

You know the story: a street rat and a power-hungry sorcerer go head to head over a magic lamp. This live-action adaptation of the Disney classic features Will Smith as Genie – blue skin and all.



EVERYONE'S INSTAGRAMMING...

Works of art

Our readers snap their favourite art pieces around the island. For a chance to be featured, hashtag your Instagram photos with #timeoutsg.



@anushreetricannad

Haji Lane



@doitforicecream

ArtScience Museum



@markfrugal

Asian Civilisations Museum



@munyee_kitty

Gardens by the Bay



@witandfolly

ArtScience Museum



@tansiuli

Asian Civilisations Museum



@kellyseratelier

Restaurant Labyrinth

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IN THE
NEXT ISSUE

School's out
The best things to do with the kiddos this June holiday

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