

TimeOut

SINGAPORE

Eat me, I'm delicious

The latest restaurants, bars and
hawker stalls to get excited about



including this
laksa pesto linguine
from Relish by Wild Rocket





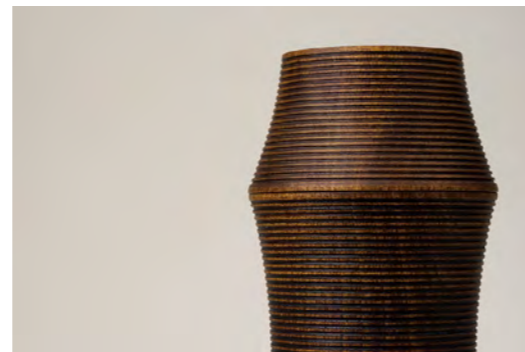
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HULS Gallery Singapore

HULS Gallery Singapore showcases Japanese crafts with the aim of conveying the value of these crafts to Southeast Asia under the concept of Roots & Touch.

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Hello, Singapore



ACCORDING TO THE Department of Statistics, about 2,500 restaurants open in Singapore every year. That's an average of 6.8 new joints to check out every day if you want to hit them all. Most of you don't have the time, money or calories for that - but the *Time Out Singapore* team does. We've tried a countless number of restaurants, hawker stalls and bars to present you with this list of the year's best new launches. And we're only just getting started. Follow us online for more food and drink recommendations.

Nicole-Marie Ng Editor

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Time Out SINGAPORE

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Winner: International Media Brand of the Year, 2018

Time Out Singapore is distributed for free during the first week of the month at MRT stations in and around the CBD



Time Out Singapore is available on board Singapore Airlines flights and in its lounges

Published by Time Out International Limited © 2019 Time Out Group Limited

MY SINGAPORE

Zander Ng

MasterChef Singapore winner → [instagram.com/zanderng](https://www.instagram.com/zanderng)



ON OCTOBER 21 2018, Singapore crowned our first MasterChef, Zander Ng. The 30-year-old impressed the judges during the finale with his five-course fusion dinner spread, which included dishes like flank steak with Asian chimichurri and fettuccine carbonara with Sichuan peppercorns, going on to win the title plus a cool \$10,000 cash prize.

Half a year on, Zander admits that he constantly forgets he emerged the victor the competition. But life for the former IT professional has changed a lot. We catch up with him as he shows us his side of Singapore.

Hawker haunt Selera Rasa Nasi Lemak

"Some of my earliest memories are of eating with my younger brother and dad. Of those early childhood dishes, the one I was most obsessed

with was nasi lemak. I used to stay near Selera Rasa Nasi Lemak and would always go for that. It uses basmati rice so the texture of the grain and flavour is exceptional. The sambal is also very good." → #01-02, Adam Road Food Centre, 2 Adam Rd. Botanic Gardens.

Restaurant redemption Burnt Ends

"I first visited Burnt Ends when it opened and continue to go back till this day. It consistently puts out incredible food and I love the communal dining aspect of it where all the guests face the kitchen. Chef Dave Pynt is a really nice guy. We chit-chat on occasion and I have massive respect for him and his journey as a chef from Sydney, working for big names like Tetsuya (Wakuda). Dining there reminds me of my time in Australia." → 20 Teck Lim Rd. Outram Park.

Hops hall Burger Joint Singapore

"I love my craft beer. And my go-to spot for craft beer is Burger Joint. The variety it has is unbelievable, and the selection is skewed towards those who love their IPA, and I love my IPAs! The way it takes care of its taps is also the best I've come across." → #01-03, 115 Amoy St. Tanjong Pagar.

Future plans A place to call his own

"Since MasterChef, I've been given amazing opportunities to work with top chefs, restaurants and hotels. I feel like there is still so much more I need to learn. So far, I've done restaurant takeovers, pop-up events and recipes for certain products and food suppliers. There's a good chance I'll be doing more TV again."

Interview by Nicole-Marie Ng



OVERHEARD IN SINGAPORE

"After Lasik, the thing I'm most looking forward to is eating mala and not having to wipe my sweat and steam off my glasses."

"Two Chefs is better than Eighteen Chefs because too many cooks spoil the soup."

"When's the deadliest deadline?"

"I'm just an honest person - I'm honest me not Honestbee."

"I absorbed my twin in the womb. I've got four nipples and an extra mouth. Haven't you noticed me sneaking food under my shirt?"

"Baby, a girl just liked my IG post from two years ago. How ah?"

"I will talk loudly about how single you are. These lips were made to praise."

"Being naughty is a very niche and valuable skillset, okay."

TO DO

The best events around town this month

MUSIC

Skechers Sundown Festival

Apr 19-21

Calling itself “Asia Music Wonderland”, this three-day beachside festival boasts an exhilarating line-up of music, food, art and culture from 11 countries around the region. With performances by Tokimonsta, Higher Brothers, DJ Laidback Luke, iKon, Henry Fong and Singapore’s charming crooner Charlie Lim, it’s a celebration of Asian talent.

→ Siloso Beach, 51 Imbiah Walk, Sentosa. Harbourfront. \$70-\$160.



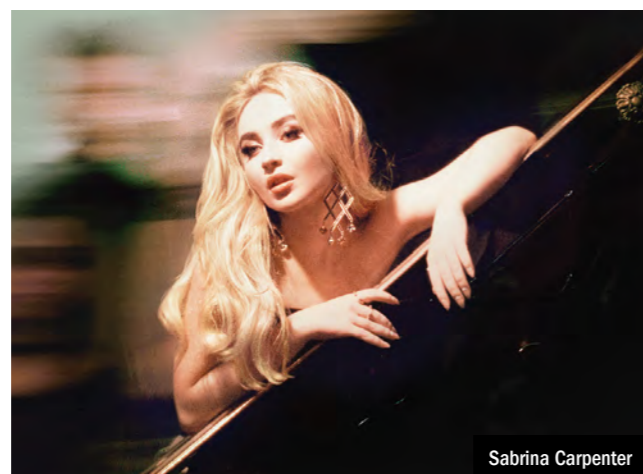
ART

Singapore Ink Show

Apr 5-7

Traditional, realism, tribal, blackwork, watercolour – whichever tattoo style you’re inclined towards, you’re bound to find it at the largest gathering of international and local tattoo artists in Singapore. Get inked by some of the biggest names in the biz including Dillon Forte – whose clients include Chris Hemsworth – Victor Chil, Josh Lin and Nikko Hurtado.

→ 1 Raffles Blvd. Promenade. \$30-\$70.



Sabrina Carpenter

MUSIC

Sabrina Carpenter

Apr 11

This *Girl Meets World* is catching up to her fellow Disney alumni – Miley Cyrus, Selena Gomez, Demi Lovato and all the others who have started a career in music – and we’re living for it. Stretch those dancing muscles and get ready to bop along as the American pop darling delivers chart-topping hits like *Alien*, *Thumbs* and *Why* at the Kallang Theatre.

→ 1A Stadium Walk. Stadium. \$88-\$148.



MARQUEE Singapore

MUSIC

Tom Green

Apr 12

Remember MTV’s *The Tom Green Show*? Hollywood’s golden comedian is bringing his stand-up act to Singapore as part of Magners International Comedy Festival. Catch the online prankster swap gags for personal anecdotes of the world around him.

→ The Vagabond Club, 39 Syed Alwi Rd.

Lavender. \$84-\$114.

THINGSTO DO

MARQUEE Singapore Grand Opening Weekend

Apr 12 & 13

Take your partying to new heights when MARQUEE Singapore makes its debut in April. The red carpet affair is backed by an exhilarating line-up of internationally-acclaimed guest DJs like Tiësto and Afrojack to give revellers a taste of its world-famous parties. The newest club to hit Singapore is also

its biggest – the triple-storey adult carnival hotspot even has its own Ferris wheel and slide.

→ #B1-67, The Shoppes at Marina Bay Sands, 2 Bayfront Ave. Bayfront.

THINGSTO DO

Pet Expo

Apr 12-14

Pet owners, bring your furkids to Singapore’s largest pet fair for a weekend of pawstive vibes. Partake in friendly competitions, catch exciting performances and learn tips and tricks from educational talks. Animal lovers looking to open up their homes can adopt a new BFF from any of the participating animal welfare groups.

→ 1 Expo Dr. Expo. \$5-\$12.

THINGSTO DO

Shilin Night Market

Apr 19-21, 26-28

The largest and most famous night market in Taiwan comes to Singapore. Expect to taste (and smell) all the glorious street food from this world-famous market as you browse through a cluster of

booths featuring products from local makers and creators. Keep your night extra busy with arcade games, KTV booths, live music performances and massive lantern installations.

→ The Grounds@Kranji, 1 Turf Club Ave. Kranji. Free.



Pet Expo

SPONSORED FEATURE

STAGE

Cloud Gate Dance Theatre of Taiwan

May 3 & 4

Fix your eyes on the elegant movements of one of the finest contemporary dance companies, Cloud Gate Dance Theatre of Taiwan, when they grace the Esplanade Theatre on May 3 and 4.

Founded by writer-turned-choreographer Lin Hwai-min, the company has cemented itself in the world of international dance with its brilliant hybrid of techniques derived from martial arts, calligraphy, qigong, ballet and modern dance. But despite the

contemporary take, Lin Hwai-min’s sophisticated choreography still embodies the Chinese spirit.

Before the esteemed choreographer hangs up his dancing shoes as Artistic Director for good, catch an enthralling performance featuring excerpts from nine of his most acclaimed works as part of Cloud Gate Theatre’s 45th- anniversary celebration. Watch in wonder as the talented dancers address Taiwan’s 1947 massacre in *Portrait of the Families*, fuse tai chi tao yin and Bach’s *Suite for Solo Cello* in *The New York Times* award-winning *Moon Water*, showcase the elegance of calligraphy and the power of desolation in *Cursive* and *Pine Smoke*, and take on a thought-provoking piece about life cycles in the visually stunning *Rice*. Join in the celebration and book your tickets now to a dance experience for the senses.

→ 1 Esplanade Dr. Esplanade. \$40-\$120.



Rice

LUCY CHEN-HSIANG

THINGS TO DO
HSBC Singapore Rugby 7s
Apr 13 & 14

Get ready to rock, ruck and rumble at the annual HSBC World Rugby Sevens Series. Singapore is the eighth stop in the 10-round tournament where 16 of the world's top teams including powerhouses such as Fiji, New Zealand, Canada and South Africa go head-to-head for the chance to clinch the coveted trophy. It's super family-friendly so bring the whole brood down for some action-packed fun.
→ National Stadium, 1 Stadium Dr. 📍 Stadium. \$19-\$320.



Ed Sheeran

MUSIC
Ed Sheeran

Apr 26
If a *Perfect* night is what you wish for, then a *Perfect* night you shall have. The Grammy Award-winner is taking the stage with his trusty

acoustic guitar and soulful vocals while crooning chart-topping hits like *Shape of You* and *Galway Girl*.
→ National Stadium, 1 Stadium Dr. 📍 Stadium. \$68-\$248.

MUSIC
DJ Claptone

Apr 27
The anonymous, golden-masked DJ makes a swish return atop Marina Bay Sands at Cé La Vi with his signature evocative style. Coupled with seductive deep house sounds and an electrifying theatrical aura, the acclaimed German DJ and producer is taking over the rooftop club for an enigmatic night.
→ 1 Bayfront Ave. 📍 Bayfront. \$38.

THINGS TO DO
FitnessFest by AIA

Apr 27
Sweat it out at this 12-hour Fitathon complete with over 60 classes. Alternatively, achieve those #fitspo goals at 10 fitness discovery arenas, dabbling in everything from aerial fitness and indoor cycling to yoga and more. Gather the fitfam for mass workouts with celebrity instructors like Chontel Duncan.
→ 10 Bayfront Ave. 📍 Bayfront. \$78-\$220.

SHOPPING
Public Garden

Apr 27 & 28
Splash some cash at this creativity-centric event where local and international independent brands come together to showcase their original wares. Get your hands on everything from stationery and art to skincare and fashion accessories.
→ Suntec Singapore Convention & Exhibition Centre, 1 Raffles Blvd. 📍 Promenade. Free.

THINGS TO DO
Singapore Garden Festival Horticulture Show

Apr 27-May 5
Stop and smell the roses as plant enthusiasts and growers come together to show off their green thumbs at this floral fantasia. An offshoot of the annual Singapore Garden Festival, the inaugural SGF Horticulture Show rolls out competitions, exhibitions and a marketplace.
→ Jurong Lake Gardens, 1 Chinese Garden Rd. 📍 Chinese Garden. Free.

ALSO DON'T MISS



STAGE
Phantom of the Opera

Apr 24-May 26

Tick off your musical bucket list as Andrew Lloyd Webber's most acclaimed stage extravaganza returns. Take a goth adventure deep within the depths of the Paris Opera House – or rather, Sands Theatre. Complete with stunning costumes and sweeping romantic score, this intense musical follows the obsession of a disfigured opera maven with a beautiful Soprano.
→ 4 Bayfront Ave. 📍 Bayfront. \$75-\$780.



HSBC Singapore Rugby 7s

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

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...



← **JESSICA, 27**
Works as a music teacher

WHY SHE'S SINGLE "I haven't found the right person yet. I guess timing is an issue and I move around a lot, which makes it hard to meet new people."

IDEAL DATE "Having a conversation over drinks or doing an activity together like walking around a park or going on a hike."



YUN ZHENG, 32 →
Works as a civil servant

WHY HE'S SINGLE "I mainly hang out with guys. I also don't go out enough, which is why I haven't met the right person yet."

IDEAL DATE "My ideal date would be participating in an interactive activity like visiting an art exhibition or going to a carnival."

"He isn't someone I would typically go for, but he was nice. I was nervous because I didn't know what to expect."

"We had a lot in common and talked about food, movies, travel, our backgrounds and growing up. It was easy to keep the conversation going."

"It was really hard for me to pronounce his name at first. He was kind enough to say it a few times and even spelt it out for me, which made me feel embarrassed."

"We ended up staying past dinner just talking for another hour. At the end of the night, we left as it was getting late and we both had work the next morning."

♥♥♥♥♥ "We had a really good conversation, but it felt more like talking to a friend than anything else."

FIRST IMPRESSION

CHEMISTRY

AWKWARD MOMENT

AFTERWARDS

VERDICT

"The first thing I noticed was her American accent. I had a feeling that she could carry a conversation, which is true."

"It was interesting to chat with her about all sorts of topics and I think we were quite friendly in general, but there was no spark for me."

"It was only slightly awkward at the start when we were trying to find topics to talk about, but as the date went on, it was fine."

"We just sat at the restaurant and chatted for a while. But as we both had to work the next day, we left and walked to the MRT together."

♥♥♥♥♥ "It's nice to talk to someone who has a different perspective. But I think it felt more like getting to know someone new."

HOT SPOT

Our daters had a meal at **Porta**



THE ATMOSPHERE

"The restaurant felt quaint. The staff were attentive and any questions I had were explained clearly."
– Yun Zheng



THE FOOD

"I had a Greek salad as an appetiser, pork for my main and a cherry chocolate cake for dessert, which were all excellent."
– Jessica



THE DRINKS

"I had a glass of prosecco, and he had a glass of red wine. They even had sparkling water and topped it up frequently."
– Jessica
→ 1 Unity St. 📍 Clarke Quay.

NEIGHBOURHOOD GUIDE

Tampines

The populous 'hood is constantly in flux but has plenty of hidden gems. By Cam Khalid.
Illustration by Ngo Ha Le

LET'S REWIND TO where it all began. The area we now know as Tampines is named after the Tempinis tree, a type of timber tree that was once abundant in the district. No matter how you pronounce it – both 'tam-pee-knees' or 'tam-pe-knees' are acceptable, 'tam-pines' definitely isn't – Tampines is the beast in the East that draws the crowds with its shopping malls, 24-hour eateries and lifestyle destinations. And if it's tranquillity you're seeking, Tampines Eco Green is just a stone's throw away.

1 OUR TAMPINES HUB

This integrated lifestyle destination is a star all on its own. It has a massive stadium with a FIFA-quality football field, six rooftop swimming pools, a 30-lane bowling centre, an indoor sports hall, a performing arts theatre, which also doubles as a cinema, a small mall complete with restaurants and a supermarket, and an open-air plaza for special events. There's also a library that's decked out with a culinary studio, a 700-metre-long running track, a hardware lab and stationary exercise bikes.
→ 1 Tampines Walk. 📍 Tampines.



2 BROTHERS IN FINE FOOD

Get your caffeine fix at Penny University's sister – or rather, brother – café. This hole-in-the-wall nosherly sits on the second floor of the Tampines West Community Club, and dishes out palate-pleasing fare at affordable prices. Start the day with its signature Builder's breakfast (\$15) or Moroccan baked eggs (\$12), and a cuppa joe. For the insatiable meat-lovers, order up the beef steak (\$15) smothered in beetroot thyme purée.
→ #02-07, West Community Club, 5 Tampines Ave 3. 📍 Tampines West.



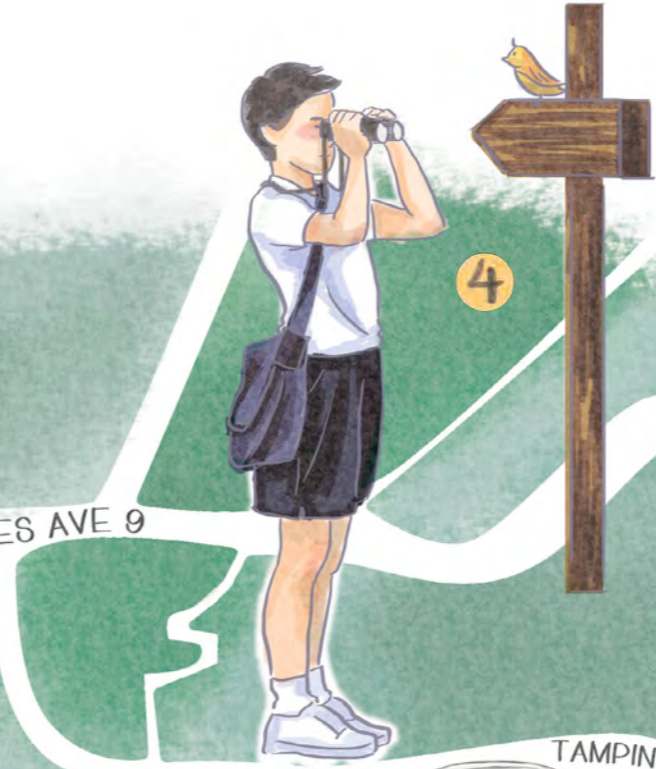
3 THREE'S A CROWD

If your Instagram feed is an endless scroll of pretty, colourful food, get on the sugar bus and head to this little neighbourhood café. Satisfy your sweet tooth with an assortment of homemade ice creams, oven-baked cakes and rich milkshakes. Flavours include espresso, rum-infused vanilla for something boozy and durian if you're a fan of the King of Fruits.
→ 802 Tampines Ave 4. 📍 Tampines West.



4 TAMPINES ECO GREEN

Lace up your best trainers and head to this oasis of peace in the East. Linked via park connectors from Tampines Biking Trail and Sun Plaza Park, this eco-friendly stretch allows you to wade through open grasslands, freshwater wetlands and a secondary rainforest to discover the flora and fauna that surround it. No cycling is allowed here, so you can soak up nature's beauty without the fear of being mowed down.
→ Tampines Ave 9. 📍 Tampines.



5 TIPSY PENGUIN

Here's a multi-concept boozier that's full of surprises – penguins not included. Perfect for after-work drinks, Tippy Penguin is an Asian-fusion bistro, sports bar, karaoke joint and live music venue under one roof. If that's not enough, the menu here is just as extensive with pasta, Hawaiian poké and Mod-Sin dishes available on top of bar bites and desserts. As for the tipples, unwind with pints of draught beer, glasses of house pours and signature cocktails including the Tippy Old Fashioned (\$15) with bourbon, demerara and dried orange peel.
→ #01-02A, 300 Tampines Ave 5. 📍 Tampines.

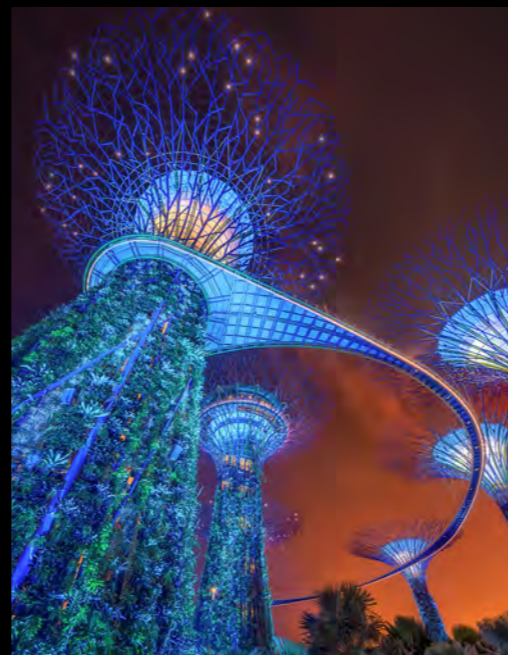
6 SAFFRON CAFETERIA

Having late night cravings for egg prata, murtabak, mee goreng or chicken biryani? This open-air Indian joint has your back 24/7 and draws the hungry crowds every night – a testament to its highly raved prata. The star dish is a happy medium between fluffy and crispy, and is worth every calorie. We recommend having your prata with sambal and fish curry on the side for an extra kick.
→ #01-1163, 201D Tampines St 21. 📍 Tampines East.

7 TAMPINES ROUND MARKET

Frequented by famished folks from around the island, this stalwart of local food is easily spotted a mile away. The circular market is nestled within a ring of shophouses, and boasts a variety of stalls serving everything from nasi padang and thosai to rice dumplings and Sarawak kolo mee. Pro tip: head there early as food runs out before lunchtime. We're also a fan of the nasi rawon that's priced at \$2.50 a pop.
→ 137A Tampines St 11. 📍 Tampines West.

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TimeOut
SINGAPORE

WINE and DINE

In the first quarter of 2019, the *Time Out Singapore* team dined at a countless number of restaurants, guzzled down one too many cocktails and spent longer than we'd like to admit queuing up for the best hawker eats. After putting our taste buds, stomachs and livers to the test, we're ready to present you with our top picks of hot new joints you have to check out.

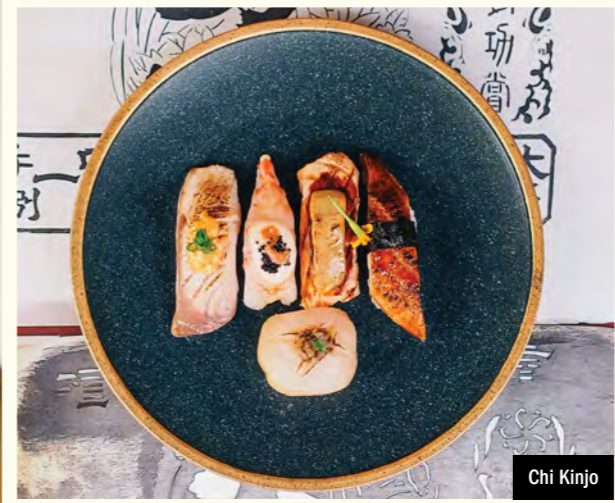
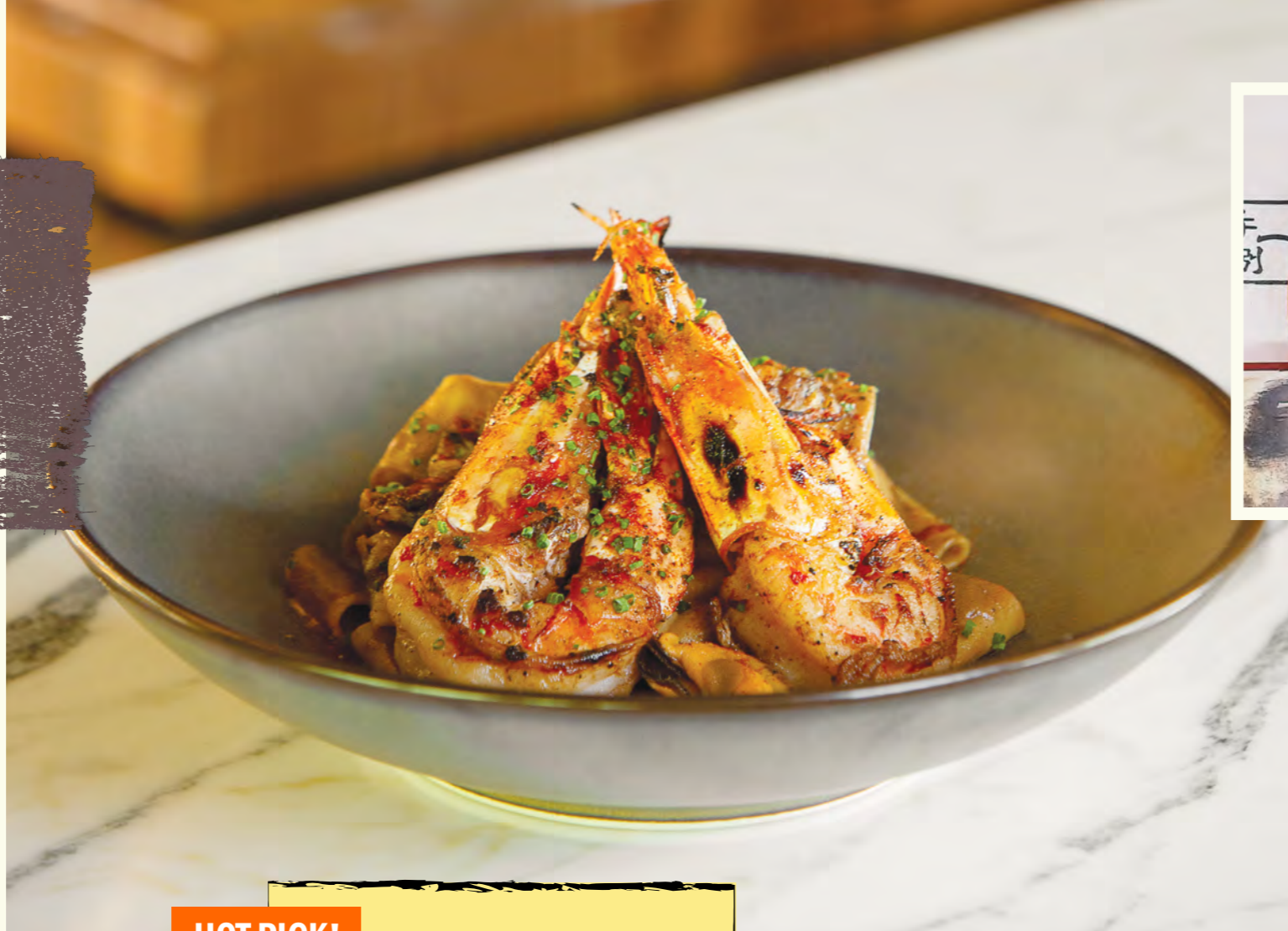
By *Delfina Utomo and Nicole-Marie Ng*



Rad new restaurants

The delectable hotspots that should be on your list

THERE'S NO SHORTAGE of excellent restaurants if you're looking for a night on the town. But with stellar options at every turn, it's easy to feel overwhelmed. Fret not – this shortlist of new places to visit helps solve your never ending dilemma of WTF to eat.



Chi Kinjo

Chi Kinjo

For breezy Japanese

Joining the stable of bars and eateries by Coterie Concepts like Sum Yi Tai, Mona Lounge, and Eliza, Chi Kinjo is a modern Japanese izakaya that specialises in modern sushi and whiskey highballs. The menu is split between starters, maki, aburi nigiri, hot small plates and big plates so it's best if you come in a group and share.

DON'T MISS Chi Kinjo blends influences with its South American sashimi ceviche (\$18) and the Chinese-inspired miso crispy pork belly (\$24).
→ 29 Stanley St. ☎ Telok Ayer.

Relish by Wild Rocket

For casual modern Singaporean

Chef Willin Low is no stranger to Singapore's culinary scene but since the closure of his iconic mod-Sin restaurant, Wild Rocket, he's been making his creations more accessible to the CBD crowd. Head up to the second storey of the new Frasers Tower – located right opposite Amoy Street Food Centre – and order up burgers, pasta, rice bowls and sweets, all best washed down with Happy Hour pints at an unbeatable \$8.

DON'T MISS Our cover star, Relish by Wild Rocket's laksa pesto pasta (\$17.80) topped with juicy grilled prawns and an adorable quail egg.
→ #02-12/13, Frasers Tower, 182 Cecil St. ☎ Tanjong Pagar.



New Ubin Zhongshan Park

51 Soho

For all-day dining and drinking

Brought to you by the same people behind Birds of a Feather and Halcyon & Crane, 51 Soho is an all-day dining concept that serves alcohol from as early as 8am. Grab coffee and sandwiches for breakfast or come during lunch for customisable rice bowls. For evening drinkies, line the tummy with a selection of charcoal-grilled skewers

and ask for drink specials that come in servings of nine or 12.

DON'T MISS While pan-seared salmon (\$28) isn't the most exciting protein option on the menu, this beautifully cooked slice of fish served with moreish vegetable pearl couscous is a star.
→ #01-01, 51 Telok Ayer St. ☎ Telok Ayer.



51 Soho

HOT PICK!

Jam at Siri House

For elevated comfort food

Ever wondered what it'd be like to dine in a luxurious condo owned by Bangkok's super-rich? Jam at Siri House by luxury Thai property developer Sansiri gives you a taste – all without leaving Singapore. The 42-seat restaurant houses an eclectic range of furniture from mid-century antiques and dazzling chandeliers to elegant lounge sets dressed in bright handwoven Jim Thompson silks. Settle into one of its velvet-draped seats and expect to be blown away by food that's both fun and outrageously delicious.

DON'T MISS The pappardelle (\$33), which utilises prawn and lobster heads to make an intoxicating bisque-like sauce tossed with freshly made pasta and finished with smoked mussels and roasted tiger prawns.
→ #01-02, 8D Dempsey Rd. ☎ Orchard.

New Ubin Zhongshan Park

For classic zi char

The king of zi char has built a reputation serving hearty local favourites as well as some unexpected creations you won't usually find at your typical heartland joint. Its most renowned dish is the USDA Black Angus 'Choice' Rib-Eye (from \$16/100g) served medium-rare with caramelised onions, potato wedges and various sauces, best paired with a plate of Heart Attack Fried Rice fried in beef drippings.

DON'T MISS The Zabuton Cut Mishima Reserve wagyu (\$66/300g) for a luxurious twist.
→ 16 Ah Hood Rd. ☎ Toa Payoh.

UPCOMING OPENINGS

Keep an eye out for these new establishments



SHAKE SHACK

Opening April 17

The most hotly anticipated opening of the year, Shake Shack is finally landing at the new Jewel Changi Airport. The quintessentially American burger brand from New York is bringing its signature items here. Chow down on a ShackBurger, a US Angus beef patty sandwiched between pillowy soft potato buns or the Shack-cago Dog, a beef hot dog topped with all the trimmings.
→ #02-256, Jewel Changi Airport, 78 Airport Blvd. ☎ Changi Airport.

LA DAME DE PIC

Opening after August 2019

In case you haven't seen her on Netflix's *The Final Table*, Anne-Sophie Pic is the fourth woman to ever earn three Michelin stars. The powerhouse is opening La Dame de Pic at the revamped Raffles Singapore's Main Building Dining Room. The contemporary French restaurant reflects Pic's culinary identity and also showcases wines from her birthplace of Rhône Valley. And the beautiful space reflects her grace and elegance.
→ 1 Beach Rd. ☎ City Hall.

KOMA

Opening late 2019

Fresh off the launch of MARQUEE, Singapore's biggest nightclub, at Marina Bay Sands, TAO Group also plans on opening Koma later this year. The Japanese eatery and sushi bar designed by Rockwell Group is located at the iconic hotel and features a picturesque arched bridge and a large brass bell that hovers over the space. The multi-national nightlife business also plans on opening Avenue, an intimate bar and lounge.
→ 10 Bayfront Ave. ☎ Bayfront.

ATA
The new guard
 Hawker food taken to the next level



Big Bowls Project

Big Bowls Project

For healthy salmon rice bowls
 Amoy Street Food Centre is a hotbed of new-gen hawkers, the Big Bowls Project being one of them. It brings affordable and delicious rice bowls to the hawker setting. Each come with healthy jasmine brown rice, a side of greens of your choice, a runny sous vide egg and the main highlight: salmon. It's prepared in a couple of ways like the signature mentaiko (\$9.50) and the tom yum salmon bowl (\$9.50).

DON'T MISS The rich mentaiko salmon bowl always hits the spot. A thick layer of rich and mildly spicy ebiko (shrimp roe) cream is slathered over the salmon before it is scorched with a blowtorch. What you get in the end is a smoky and salty flavour that blends well with avocado and cherry tomatoes. Looking forward to trying a bowl? Start queuing early as the bowls often sell out quickly.
 → #02-90, Amoy Street Food Centre, 7 Maxwell Rd. Telok Ayer.



Tang Kay Kee Fish Head Bee Hoon

Tang Kay Kee Fish Head Bee Hoon

For third-generation hawker fare
 In the heart of Chinatown, hawkers are hustling every day at Hong Lim Food Centre. Household name Tang Kay Kee Fish Head Bee Hoon has been at it since 1946, serving zi char fare – but only for dinner. Since lunch in the CBD is kind of a big deal, fourth-generation hawkers Debbie Yam and Kamen Tang (whose great grandfather was the original founder of the stall) decided to launch a modern zi char lunch bowl concept for busy CBD folks.

DON'T MISS Classics get an upgrade with Cai Po Fried Rice (\$5.50), which is full of the good stuff like lup cheong (Chinese sausage), crab meat, salty preserved turnip and a gooey sous-vide egg. The stand out though, is the hor fun (\$7), which is immediately distinguishable with its battered enoki mushrooms, tender pork slices and a sous-vide egg. With such affordable prices, it's no wonder why the lunchtime queue at Tang Kay Kee is almost never ending.
 → #01-70, Hong Lim Food Centre, 531A Upper Cross St. Chinatown.

Kung Fu Noodles

For classic ban mian
 When Kwan Yee Liang first thought of the concept for Kung Fu Noodles, he had zero experience in the hawker trade. Besides studying culinary skills in polytechnic, he didn't even cook at home. Still, this didn't stop the ex-bartender, financial consultant and watchmaker from opening his first stall selling ban mian at Bukit Merah Central Food Centre.

DON'T MISS There are only two options: soup (\$4) or dry (\$3.80) with springy noodles fashioned by hand.
 → #02-32, Bukit Merah Central Food Centre, 163 Bukit Merah Central. Redhill.



Kung Fu Noodles

NEW RESTAURANTS AND bars may pop up more often than we can keep count, but the changes we've seen at our hawker centres are more worrying. With more of the old guard retiring, Singapore is right to look at preserving our hawker culture under the UNESCO Intangible Cultural Heritage. But the outlook isn't all bleak thanks to these new gen hawkers. Here are a few that are shaking up the scene.

HOT PICK!

Prawnaholic

For prawn noodles, reinvented

A classic bowl of prawn noodles satisfies any comfort food craving but for Alan Choong that wasn't enough. His stall Prawnaholic in Pasir Ris Central Hawker Centre elevates the local dish with the addition of some tasty treats.

DON'T MISS The signature dry prawn noodles (starting from \$6.50) resembles a work of art. Meticulously arranged, a bowl features springy noodles topped with a runny sous-vide egg, two giant king prawns, chef Alan's homemade prawn balls and the best part: scorched Kurobuta pork belly.
 → #02-12, Pasir Ris Central Hawker Centre, 110 Pasir Ris Central. Pasir Ris.



MeatSmith Western BBQ

For Michelin-worthy grilled meats
 One-Michelin-starred modern Australian barbecue restaurant Burnt Ends in Keong Saik is a fine establishment to visit if your budget allows. But on days when living large is not feasible, MeatSmith Western BBQ at the recently revamped Makansutra Gluttons Bay is a great alternative. The man behind this venture is none other than chef Dave Pynt of Burnt Ends. Adapting his skills to the hawker setting – he even built an on-site hardwood brick oven – he hawks grilled meat dishes from just \$4. The menu is kept light but it covers quite a spectrum. If you love your usual Burnt Ends fare, the smoked

char siew ribs with garlic rice and pickled cucumber (\$10) is a must-try. It's marinated in char siew sauce and grilled thoroughly in the wood oven. The result? A bold tasting chunky slab of ribs complimented with slices of refreshing cucumber.

DON'T MISS The grilled chicken chop with salted egg yolk (\$9) is a crowd favourite. While it might not be as meaty and robust as the ribs, the smokiness of the grilled chicken surprises. Drenched in a rich crowd pleasing salted egg yolk sauce and served with garlic rice and a salad, it's an all-round winner.
 → Makansutra Gluttons Bay, 8 Raffles Ave. Esplanade.



MeatSmith Western BBQ



Best bar none

New cocktail bars, craft beer joints and more

SINGAPORE'S BAR SCENE has blossomed tremendously in the past couple of years. Not only do we have the best bar in Asia, we have plenty of local talent flying our flag high as well as big overseas names landing on our shores. We take a look at some of the big new bar openings in town.

Orh Gao Taproom

For craft beer and kopi Killiney Kopitiam by day and craft beer bar by evening, Orh Gao Taproom is a truly unique Singaporean drinking experience. Located within sleepy Serene Centre, this drinking hole has ten taps that pump out local brews from the likes of Daryl's Urban Ales and That Singapore Beer Project as well as an international selection of craft beers from Brewdog and Rogue Ales.

Pair them with an order of kaya toast or soft-boiled eggs or turn to Orh Gao's kitchen for bites like har cheong gai (\$11) and more.

DON'T MISS The Equatorial IPA (\$15) by Daryl's Urban Ale. A craft beer experience isn't complete without a hoppy IPA and The Equatorial delivers this with a tropical punch.

→ #01-03, Serene Centre, 10 Jln Serene. Botanic Gardens.



Orh Gao Taproom

The Exciseman Whisky Bar

For drams in a quiet spot

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 tone. Owned by Patricia Britton and Lewis Mitchell, who also co-founded alcoholic beverage company Le Vigne, this bar houses some of the most exquisite and rare 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).

DON'T MISS The Exciseman is the only bar in Singapore to stock Douglas Laing's Big Peat Singapore Edition (\$16), a blended Islay malt whisky. Only 600 bottles of this special bottles were produced so get your hands on it while you can.

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



Exciseman



Komyuniti

Komyuniti

For casual drinks after work

This unassuming bar tucked away on the 10th floor of Yotel serves surprisingly good cocktails. The hidden find is run by food and beverage manager, As'ad Isnin, who's won competitions run by Barcardi and 42 Below Vodka. He splits the bar menu into four different sections: bittersweet, tropical, sours and timeless so that there's something for everyone to enjoy. And with cocktails priced from \$18, there's even more reason to make your way up to Komyuniti.

DON'T MISS Yotel's signature drink, the Kompliment (\$18), a butterfly pea flower gin shaken with lemon, violet liqueur and chickpea brine instead of the usual egg white, making this a vegetarian-friendly tippie. It's then sprayed with a floral perfume of lavender, hibiscus and other flowers for a fragrant finish.

→ 366 Orchard Rd. Orchard.

Idlewild

For date night

Let Idlewild sweep you off your feet and whisk you away on a magical adventure around the world. Named after John F. Kennedy International Airport's original moniker, the stunning bar is inspired by the golden age of 1940s travel. Helmed by award-winning bartender Andy Griffiths – who was most recently the head of mixology

for The Speakeasy Group in Australia – Idlewild transports guests to far-flung parts of the globe, serving signature cocktails and dishes inspired by different countries.

DON'T MISS Mexico City's Sugarloaf (\$24) made with fermented pineapple tepache, tamarind, rum, cognac and drizzled with gula Melaka.

→ 80 Middle Rd. Bugis.

The Old Man

For award-winning cocktails

Look for a pineapple lamp hanging above the stark white door of unit #01-04 at the newly launched KêSa House. There you'll find The Old Man, an Ernest Hemingway-inspired bar that earned its fame in Hong Kong. A portrait of the acclaimed author looks over the H-shaped bar that's fitted with a cooling panel so that your drinks always remain chilled. The unusual bar table also encourages conversation so say hello to your neighbours, you never know, they might become the most celebrated novelist of our generation.

DON'T MISS The Snows of Kilimanjaro (\$17). A grown-up version of your favourite cheese foam bubble tea made with marshmallow gin and lacto-fermented raspberries topped with gruyère.

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

HOT PICK!



Food

Edited by Delfina Utomo

Burning up

Turn up the heat by sitting yourself down for a Sichuan feast. *By Delfina Utomo*

FIERY. NUMBING. ADDICTIVE. Sichuan cuisine is anything but bland. It is all about bold flavours built on the foundation of mouth-numbing citrusy Sichuan peppercorns, pungent garlic, dried chillies and lashings of vinegar.

1. Mapo tofu

From Chen's Mapo Tofu

An offshoot of chef Chen Kentaro's one-Michelin-starred establishment Shisen Hanten, this casual eatery in Downtown Gallery merges the Japanese donburi concept with Sichuan cuisine. Its standout dish is the Mapo Don (\$10). Tender cubes of silken tofu is cooked with minced meat in a thick spicy gravy flavoured with fermented soybeans and toasted peppercorns. The mapo tofu is then poured over sticky Japanese short-grained rice. This mild dish is a good introduction to Sichuan cuisine for those who can't quite handle their spice yet.

→ #02-29, OUE Downtown Gallery, 6A Shenton Way. 📍 Tanjong Pagar.



2. Skewers

From Chuan Chuan Le

If you find yourself out and about late at night, Jalan Besar's best-kept secret Chuan Chuan Le welcomes you till the wee hours of the morning – 4am to be exact. If the extensive menu is too mind-boggling, stick to the skewer selections. Order up sticks of lamb, chicken, bacon-wrapped enoki mushrooms, scallops, sausages and gizzards, which are priced from \$1. Slathered generously with Sichuan spices and loads of cumin, the sticks are grilled in the kitchen before they arrive carrying the heady scent of charcoal at your table. Snow beer, the best selling beer brand in the world, makes for the perfect accompaniment to your skewers.

→ 64 Horne Rd. 📍 Lavender.



3. Grilled fish

From Chong Qing Grilled Fish

Forget your regular mala hotpot – this ancient dish created by fishermen living in Wanzhou is so much better. Grilled fish is covered in different types of flavourful broths and served with other accompaniments of your choice. Get your fix from the first restaurant to introduce the dish to Singapore, Chong Qing Grilled Fish. Choose from five types of grilled fish (prices start from \$32) and seven punchy broths, including its spicy and fragrant signature made from dried chillies, peppercorns, chilli powder and a secret spicy sauce.

→ #01-01, 18 Mosque St. 📍 Chinatown.



4. La zi ji

From Birds of A Feather

At first glance, this basket of diced fried chicken swimming in a sea of dried chillies, peppercorns and garlic looks extremely intimidating. But the fun part about the amusingly named Find the Chicken in the Chillies (\$16) at Birds of A Feather is using your chopsticks to pick out bits of boneless chicken and garlic from the pile of dried chillies. The chicken pieces are bigger than the ones you find in a standard Sichuan restaurant and they are marinated with spices and then fried with peppercorn and chillies. The magic happens when the numbing sensation kicks in as you work through the dish.

→ #01-01, 115 Amoy St. 📍 Telok Ayer.



5. Dan dan mian

From Qi-House of Sichuan

The most famous noodle dish in Sichuan cuisine is dan dan mian, which is named after the bamboo shoulder poles (dan) Chinese street vendors used to carry the food they hawk. Try the traditional dish at Qi – House of Sichuan. Springy noodles topped with minced pork fried with preserved radish sit in a rich and creamy savoury peanut broth that isn't spicy so everyone can enjoy it.

→ #02-01, Marina Bay Link Mall, 8A Marina Blvd. 📍 Downtown.



HAWKER SPOTLIGHT

Lik Ming Laksa

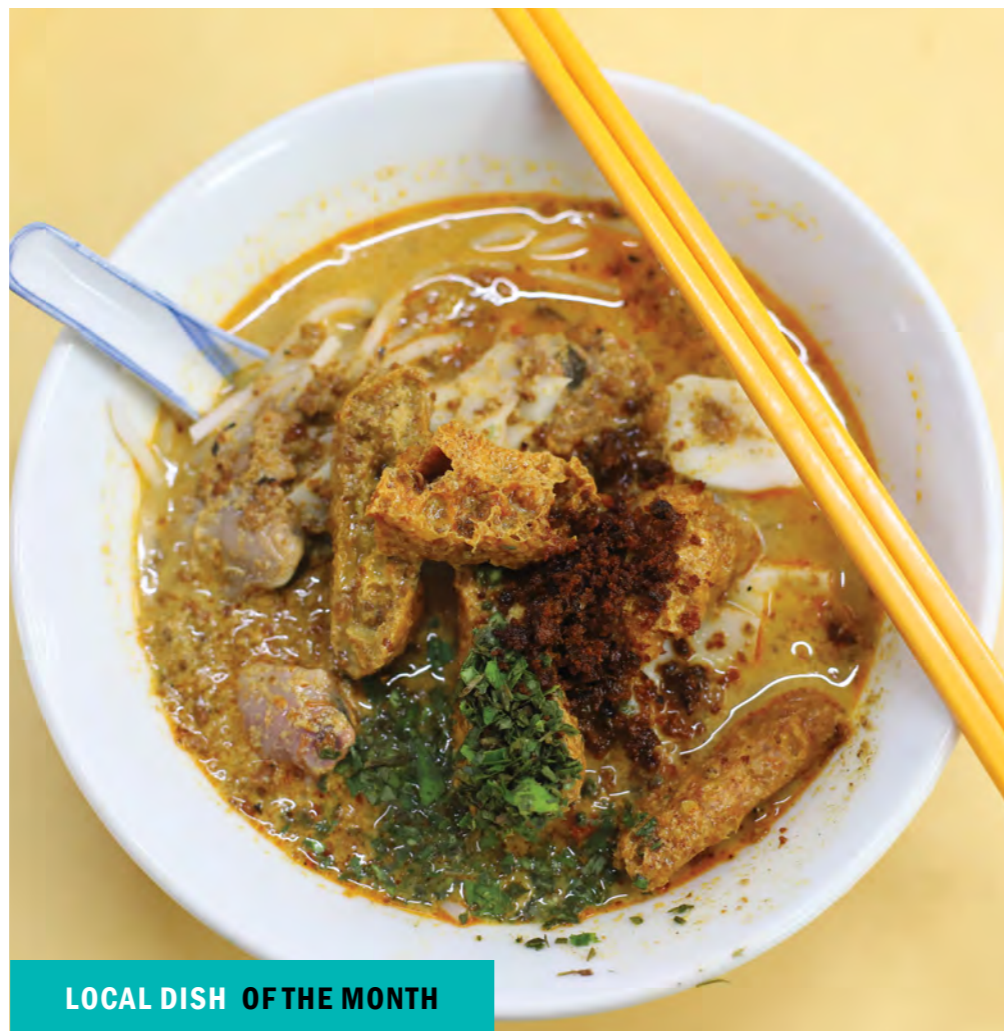
In the Toa Payoh heartland, this laksa legend serves the hungry local crowd from six in the morning. By *Nicole-Marie Ng*

WHILE THE REST of Singapore is fast asleep, Tan Yang Choong arrives at his little stall in the heart of Toa Payoh to prepare his signature dish: laksa. He starts prep at 3.30am and opens for business by 6am, serving mostly the labourers around the area craving a calorie-rich breakfast to tide them through the day. His customers laud his bowl as the best in the neighbourhood – and we can't say we disagree.

The hardworking 61-year-old has learnt the trade from his father who started the business back in 1965. While his peers were out having fun, Tan was already working at the stall when he was about 10 years old, collecting dirty bowls and washing the dishes. He continued helping out and eventually took over the family business in 1984.

The family has always been a part of the Toa Payoh heartlands – his cousin also used to run a laksa shop at the interchange before it underwent renovations. Today, Tan works in unison with his wife, preparing piping hot bowls of laksa while she takes orders and collects the money. "It's not easy work but it's satisfying," he shares. "Everything we do is made by hand. We pick all the ingredients, make the noodles and the chilli. Nothing is done in a factory."

The bright orange laksa broth comes topped with slices of fried fishcake, tofu puffs, prawns, blood cockles and a generous dash of Vietnamese coriander. But what makes it stand out from other places that hawk this iconic local dish is the chilli.



LOCAL DISH OF THE MONTH

"The secret lies in the chilli," says Tan. "We use the same chilli to make the laksa broth and also serve it on the side for people to add if they want to." Trying a spoonful of chilli on its own, we can see its appeal. Instead of the wet sambal belachan that's usually served with laksa, Tan's version is dry, almost like an XO sauce, rich with the savoury notes of dried shrimp. The laksa broth is also light – more like a soup than a curry – and is not as rich in coconut, which

can get quite cloying on the palate. It's difficult to stop yourself from piling your laksa high with extra sambal belachan, but thankfully, the affable Tan doesn't mind.

At \$3 for a very generous bowl, we can see why this laksa joint is popular with the heartland working crowd. Tan usually sells out by 1pm, so if you ever find yourself hungry in Toa Payoh at 6am, you know where to turn. → #01-48, 93 Lor 4 Toa Payoh. 📍 Toa Payoh.

3 QUESTIONS with Tan Yang Choong

1. What do you love most about being a hawker?

It makes passing time very easy. But it is still hard work. The satisfaction comes when I see customers from all over the world coming here to eat my laksa.

2. What's your favourite local dish?

I like laksa. My brothers and sisters all love laksa too. But I also like fishball noodles,

especially the handmade ones but there aren't many stalls left that do things without a machine. I think good food needs to be made from scratch with love.

3. Why do you think your laksa is the best?

I don't think my laksa is the best. That's just what customers say. But there are so many laksa stalls in Singapore that have been around longer than mine.

RESTAURANT REVIEW

Kafe Utu

→ 12 Jiak Chuan Rd. 📍 Outram Park.



IT SEEMS AS though Keong Saik welcomes a trendy new restaurant every month. Some, like Kok Sen and Burnt Ends, have stood the test of time, but countless nameless others lie forgotten. Over on the quieter stretch of Jiak Chuan Road lies a new contender and it's armed itself with a novel concept, Instagrammable nooks and food, killer coffee and just about everything it takes for a café to succeed these days.

Settle into a banquette on the first floor, where beautiful portraits of African women stare into your soul and the long espresso bar or climb up to the second floor to unwind on large leather couches that are the focal point of this living room-like space. No detail goes unnoticed at Kafe Utu. Not the hand-carved mirrors and doors that lead out to its outdoor event space, not the custom-made glassware and ceramic coffee cups etched with its logo and definitely not the food, which is a mix of African cuisine as well as brunch favourites with enough of a twist to keep things fresh.

It comes as no surprise that its owner, Kurt Wagner, spent his childhood living in Liberia, South



Ricotta hotcake

IT IS...

Singapore's only African café and lounge serving coffee, curry and cool vibes

TRY THIS...

A taste of something new like spice-infused coffee served in a beautifully decorated space

Sudan and Kenya. His love for the continent and its people, art and flavours shines through in this space that stands for "humanity" in Kiswahili. Kafe Utu is a faultless example of a third place you'd want to spend all day at. Order a coffee – its selection goes beyond the usual black and white. The Bidibado (\$7) is a mocha rimmed with peanut butter and pink peppercorns that's neither too sweet nor bitter but if it's a caffeine kick you're craving then get the Ibada Ritual (\$6), four



Kafe Utu

ristretto shots poured over creamy chilled Hokkaido milk. As for the food, zoom in on the curries that are different from Indian, Chinese or Southeast Asian cuisine.

The Swahili fish curry (\$29) makes for an easy introduction. A thick cut of red snapper is cooked with tamarind juice, coconut milk, yoghurt, habanero peppers and tomato and curry paste and tastes akin to Peranakan-style assam fish, but not quite. The firm fish is perfectly cooked and holds its own to the mildly spicy gravy that's served with fragrant coconut basmati rice. There's also the Liberian peanut chicken stew (\$28), a thicker and sweeter blend thanks to the addition of peanut butter and the Caribbean goat curry (\$28), a peppery concoction balances out the gaminess of the meat.

A trip to Kafe Utu isn't complete without a taste of its crowning glory, a fluffy ricotta hotcake (\$24) topped with vanilla ice cream, berries and cardamom maple syrup. Sounds basic? We know. But that didn't stop us from ordering a second helping. And it won't stop us from heading back for more. ■ *Nicole-Marie Ng*

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 recommend

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

HOT TABLES

New restaurants across town



↑ Olivia Restaurant and Lounge

Named after chef and co-founder Alain Devahive's daughter, Olivia Restaurant & Lounge serves traditional and contemporary Spanish dishes that are sure to hit the spot. Start your meal with shavings of Jamón Ibérico de bellota (\$32) before progressing to mains like tuna cheek served in a robust marmitako (Basque tuna pot) sauce (\$35) and secreto Ibérico" pork (\$32) with padrón peppers and pico de gallo.

→ 55 Keong Saik Rd. 📍 Outram Park.

Subrosa

A blue rose decorates each table at Subrosa, a private dining concept for those looking to keep things confidential. Choose between a five (\$108) or seven (\$148) course menu, which features an ever-evolving set of dishes like Fresh is Best, cured scallops served with pickled fruits and vegetables and Golden Duck, foie gras served with roasted duck breast and blackberries.

→ 369 Jln Besar. 📍 Bendemeer.

Pasta Bar

The first thing you'll notice when you enter this rustic space is the lively open kitchen that invites guests to sit by the counter and watch the kitchen whip up plates of handmade pasta. The menu is simple and highlights traditional recipes like the Lagane served with chickpeas, chilli and garlic.

→ #01-05, 55 Keong Saik Rd. 📍 Outram Park.

Drink



Alchemist Beer Lab

city. From 10pm till closing, enjoy wines, spirits, beer, and house pours at \$10 as you soak in the marvellous view of the cityscape. Go ham – or bacon – on some of the more unique infused whiskies like the bacon American whiskey, peanut butter American whiskey or dark chocolate American whiskey at those glorious prices.
→ #B1-07, 2 Bayfront Ave. Bayfront.

Alley Bar
Happy hours 5pm to 9pm daily
This isn't a grimey back-alley bar as its name suggest. Located along vibrant Orchard Road, Alley Bar is a comfortable spot to unwind while the bustling crowds pass by. During Happy Hour, house spirits are priced at \$6, house wines at \$8, and draught beers at \$10. Don't forget to order a plate of its fried chicken wings (\$12) as well to line your stomach for more drinks.
→ Peranakan Place, 2 Emerald Hill Rd. Somerset.

The Exchange
Happy hours 9am to 8pm, Monday to Friday
It's always five o'clock somewhere in the world, so there's no reason why you can't get your drink on in the morning at The

Exchange. At this restaurant-bar nestled in CBD, Happy Hour starts at 9am and ends at 8pm, so you know where to turn when a day at work has been particularly rough. House-pour spirits are priced at \$8.50, house wines at \$12.50, and a bucket of beer from \$40 so head down with your colleagues after work to let off some steam.
→ #01-05, Asia Square Tower 1, 8 Marina View. Downtown.

Alchemist Beer Lab
Happy hours 4pm to 7pm, Monday to Thursday
If you're up for some experimental brews then Alchemist Beer Lab is for you. With up to eight infusion towers, the bar plays around with fruits, flowers and other unique ingredients to create beers and ciders you won't find anywhere else. Come during Happy Hour to try a variety of beers from \$13 a pint. Other alcoholic beverages are also available from \$10.
→ #B1-16, South Beach Avenue, 26 Beach Rd. Esplanade.

Find more drink recommendations at timeout.com/singapore/bars



Alley Bar

Happy hour

With drinks this cheap, every hour is happy hour.
By Jude Elliot Tan

SINGAPORE IS AN expensive city. So needless to say, drinking here doesn't come cheap. On average, a pint of beer costs about \$15 and cocktails range from \$20 to \$25 – that's almost as much as a full meal at a nice restaurant. But fret not, if you know where and when to visit, you can score some pretty awesome deals. Here are some bars that do Happy Hour right – cheers to that.

Fry Bistro
Happy hours 5.30pm to 9pm, Monday to Saturday
There's always a deal going on at Fry Bistro – 50% off house-pour wines to \$10 martinis for ladies. On top of that,

on Mondays to Saturdays from 5.30pm to 9pm, bottled beers, glasses of wines, house pours and cocktails are 20% off. If it's your birthday, Fry Bistro knows how to make a birthday boy or girl feel special – you get to buy up to five bottles of wine priced according to how old you are that year (with a minimum spend of \$25).
→ 96B Club St. Chinatown.

Yardbird Southern Table & Bar
Happy hours Daily from 10pm till closing
Affordable drinking isn't something you'd usually associate with Marina Bay Sands but at Yardbird Southern Table & Bar the Happy Hour promotions are just as compelling as elsewhere in the



Yardbird Southern Table & Bar



Anniversary Extravaganza

bar on 5.

HAPPY HOUR

Daily* | 5 to 9pm

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.

Carlsberg Draught Beer • Rock-a-tini (Yuzu and Lychee)
Tenjaku Highball • House pour spirits

For enquiries:
6831 6286 | baron5.orchard@meritushotels.com

*Excludes Fridays and eve of public holidays

Level 5, Mandarin Orchard Singapore
333 Orchard Road, Singapore 238867

meritushotels.com/orchard

Shopping & Style

Edited by Delfina Utomo

Home smart home

Embrace the power of technology and kit out your home with these cool gadgets. By *Delfina Utomo*

GONE ARE THE days where futuristic houses only existed in the movies (and *The Jetsons*). It's time to outsource chores to smart devices that have become more accessible and affordable. As its name suggests, a smart device is an electronic gadget that improves home connectivity, has advanced functions and makes your life easier. Trust us, it'll rock your world.



Sonos One



iRobot Roomba 980

Suck it up

A modern household deserves a modern vacuum cleaner and we choose the iRobot Roomba 980 (\$1,498). With its extensive two-hour battery life, it can clean your entire space a couple of times before it needs charging. It might be on the pricey end, but the Roomba 980 is top-of-the-line with the best and the smartest mapping you can get. Not forgetting its sleek design means it can slide under sofas, cabinets and also efficiently cleans carpets – unlike other robot vacuum cleaners.

→ B1, Robinsons, 260 Orchard Rd. Orchard.

Let there be light

When it comes to lighting, Philips Hue has been revolutionising homes since 2012. Now, it's integrated with platforms like Amazon Alexa, Google Home and several third-party apps, so setting the perfect ambient lighting can be done via your phone or through voice commands. Go crazy with the colours, from orange to blue hues during dinner and house parties.

→ All Philips retailers in Singapore.



Philips Hue

Take control

It's 2019 and we're still misplacing remote controls around the house. Fix the problem and invest in the all-in-one Logitech Harmony Elite Remote (from \$399.99). The ultimate universal remote can control all the smart home devices in your household. The remote also works with Amazon Alexa and Google Assistant so you can use your voice to trigger turning on or off lights, fans, the television and other connected gadgets.

→ logitech.com.



Logitech Harmony Elite Remote

Discover more cool shops at [timeout.com/singapore/shopping-style](https://www.timeout.com/singapore/shopping-style).

Sleek speakers for crisp sound

The sleek, minimalist Sonos One (\$329) is the wireless speaker for music lovers. Not only does it look great – it comes in five bright colours to suit your home decor or personality – it also boasts full-bodied and an all-around rich sound. The speaker works seamlessly with AirPlay 2, Apple's new audio standard and also Google Assistant so you don't have to use the Sonos app to control it.

→ #01-17, TC Acoustic, The Adelphi, 1 Coleman St. City Hall.

Your caffeine fix, sorted

Short of hiring a barista for your home, the Jura E8 (\$2,190) is an automatic coffee machine that makes great tasting coffee at your command. If a hot beverage is on your mind while you're still on the commute home, just make one via the Jura Operating Experience (JOE) which brings the customised coffee operation to your mobile phone or tablet. The app also allows users to wirelessly operate and program the machine, as well as to link up to various accessories.

→ Hediard, Ngee Ann City, 391B Orchard Rd. Orchard.



Xiaomi VR Box Play 2

Live virtually at home

With prices starting from \$36, the Xiaomi VR Box Play 2 is one of the cheapest VR headsets available. Compatible with most smartphone models, the lightweight headset is made from quality materials that don't wear out quickly. It's also easy to operate, making it accessible for the whole family to get in on some VR fun without leaving home. Best part, you get to choose your adventure, from the comfort of your sofa.

→ lazada.sg.

Switch on/off

Though not the most impressive looking gadget on the list, the humble Belkin Wemo Insight Smart Plug (\$59) can turn a boring appliance into a smart one instantly. Compatible with many home systems including Amazon Alexa, the plug lets you turn on and off your devices using the power of voice command. Perfect for days when you're too tired to do it manually and also a great party trick.

→ belkin.com.

Travel

Edited by Nicole-Marie Ng



Peace of the Pai

The low-down on why this mountain town should be your next Thai getaway. By *Phavitch Theeraphong*



BACK IN THE '80s, Pai was a small village populated only by a cluster of locals and visited by a few backpackers who were in the know. But secrets can't be kept for long. In recent years, Pai has transformed into one of the most visited destinations in Thailand – with numerous tourist spots (and traps), guesthouses and restaurants sprouting up along its dusty streets. Thankfully, Pai is far from losing its charm. Despite now catering to more tourists than ever, the village is still a beautiful and peaceful place that everyone can and should fall in love with.

HIT THE ROAD

From Chiang Mai, there's only one airline operator that flies to Pai, which is why it's more common to go by land. You'll have to endure a hell-raising minibus ride along the notorious Route 1095, which takes you through 762 steep and winding

curves. The twists and turns can be quite something, so you've been warned, but the journey is well worth it.

ENJOY THE VIEW

Surrounded by mighty mountains and dense jungles, make your way uphill to catch the sunrise from one of Pai's many picture-perfect vantage points. Yun Lai is one of the top spots to see the area from above, offering a million-dollar view of quaint villages buried beneath a thick morning mist. Also boasting a view to match is Kiew Lom Viewpoint, where Doi Luang Chiang Dao, the third-highest peak in Thailand, can be seen in the distance. For a meal with the best views, trek further to Baan Jabo, where you'll find Guaytiew Chom View, a gimmicky restaurant that serves incredibly cheap and delicious boat noodles while diners take in majestic views of the valley with their feet dangling in the air.



Village retreat
Clockwise from below: Baan Santichon and its Great Wall replica; Yun Lai; Kho Ku So; Sai Ngam hot springs



GET WET

Unless you're visiting during Thailand's driest months in the winter, Pai is the perfect spot for adrenaline-driven white water rafting adventures. Four operators like Pai Adventure (paiadventures.com) offer one to two days of aquatic thrills. For less terrifying fun, visit one of many waterfalls such as Pembok, where you can swim in a lagoon surrounded by a limestone crevasse. For an off-the-beaten-track plunge, visit Sai Ngam Hot Spring (hot is actually a bit of an overstatement) and relax in a refreshing natural pool.

EXPERIENCE THE CULTURE

While the majority of the population in Pai is Thai, it's also a small melting pot of diverse cultures. In the morning, you can join the Shan (or Tai Yai) in Pembok Village as they're clad in their traditional wear and gathered at the recently built Kho Ku So Bridge (meaning Bridge of Merit in the Shan language) to give offerings to the monks. The 815-metre wooden platform connects the village to the remote Wat Haui Kai Kiri temple, which is surrounded by scenic rice



HOW TO GET THERE:

Singapore Airlines (singaporeair.com) operates a direct flight to Chiang Mai, starting from \$350. Alternatively, fly budget with AirAsia (airasia.com) at a cheaper fare. Once in Chiang Mai, buses depart from the Arcade Bus Station hourly from sunrise to sunset. Tickets cost approximately \$7.

WHERE TO STAY: Value for money

If you're travelling to Pai and have a strict budget, try staying at Suandoi Backpacker Resort. Private twins are available from \$12 and dorm beds from \$7. With a simple complimentary breakfast, free pick-up and drop-off from the bus stop and wonderful staff, it's the best bang for your buck. → suandoibackpackeresortpai.com.

Living large

Puripai Villa is an ideal choice for a posh and tranquil hideaway. The lush resort offers a choice of deluxe rooms (starting from \$230) and pool villas (starting from \$200) with free WiFi and a scenic view to boot. → puripavilla.com.

paddies. For a taste of Yunnan culture, head to Baan Santichon, which features houses and shops in the traditional style of the southern Chinese province. There's even a Great Wall knock-off, for some reason.

GET A TASTE OF PAI

Though Baan Santichon may look like a bizarre theme park, it was established by refugees who fled China. A trip here is worthwhile for the food alone. Rustic restaurants churn out delicious Yunnanese fare like pork knuckles in a thick herbal stew, goat jerky and fragrant black chicken soup. In the evening, Pai's walking street – an open-air market along Chaisongkran Road and Rungsiyanon Road – comes alive, offering various cheap nibbles and fun souvenirs. Come sundown, one of our favourite places to hang out for the night is Jikko Beer, which offers an excellent selection of imported craft brews.

For more travel features and tips visit timeout.com/singapore/travel.

Art

Edited by Cam Khalid



Inez Tan

Stitch-y situation

World's away from your granny's embroidery – these cross-stitchers make sewing cool. By Cam Khalid



Sheena Liam



Marie Toh

MORE THAN JUST giving plain fabrics a pop of colour, embroidery is also an artform that tells stories. These artists are reinventing the antiquated craft with contemporary designs adorned on everything from fashion staples to home accessories.

Inez Tan

This mum of two is a master of bohemian embroidered works with a hint of kitsch. She immortalises the doodles of her daughter Miya with a collection of hand-stitched hoops aptly titled *She Draws I Thread*. Besides using vibrant DMC floss threads, she also sews beads and sequins into her works. Inez makes wearable art in the form of brooches and necklaces too, so you can spruce up your outfit with star constellations and esoteric symbols.
→inez-designs.com.

Zoey Wong

Lovers of the macabre, this artist's morbid creations are just the thing for you. The brains behind *Naked Works*, Zoey uses embroidery to explore the notion of loss, mortality and dreams. Her works feature unconventional twists like

using hair as a material. But things aren't always dark – she also emblazons cats, dogs and flower motifs onto tees and fashion accessories. Polish your needlework with Zoey as she conducts classes too.

→instagram.com/naked.works.

Sheena Liam

Besides being a winner of *Asia's Next Top Model*, Malaysian-born model Sheena Liam also creates stunning pieces of embroidery art. Her unapologetic love for needlework stems from her mum and she uses sewing as an outlet for self-expression. Under the name *Times New Romance*, she employs various techniques to craft what she calls 3D 'hair embroidery'. Get on her mailing list for updates on sales and shows.
→timesnewromance.net.

Marie Toh

Marie breathes life into her sketches through embroidery on wearables such as bags and apparels, as well as hoops. Her intricate needlework – think colour gradients and surreal detailing – comes from her observations on life, songs and even works by other creatives. You can also get your kit personalised and threaded out by Marie.

→marietoh.com.

Izziyana Suhaimi

Drawn to the duality of stitchery, Izziyana jazzes up her illustrations with various mediums and different techniques of hand-stitching and weaving. The fiber artist further elevates her contemporary creations by incorporating vividly hued embroidery accents with charcoal, pencil and watercolour finishes – all on paper.

→izziyanasuhaimi.com.

Stage



Cynthia Lee and Lim Yu-Beng

To be honest

The cast of *The Truth* spill the beans about their characters – and themselves. By Cam Khalid

NO STRANGERS TO the stage and screen – Lim Yu-Beng is known for his leading roles in local film *Singapore Dreaming* and the hit TV series *Triple 9*, while Cynthia Lee MacQuarrie's famed performance in *Ah Girl* bagged her several nominations. Before you catch them as Michael and Alice in *The Truth*, find out if they are good at taking secrets to the grave.

Tell us about your characters.

Yu-Beng: I play Michael whose lies paint him into a corner with his wife, his best friend, and his best friend's wife. He – like most of us – sees himself as right, and wronged by others, while striving to keep his balance on a shrinking patch of ground.
Cynthia: I play Alice, a doctor, wife of Paul and mistress of Michael, who is Paul's best friend. Alice is looking for something

more than the status quo – until she starts feeling guilty!

Are you good at keeping secrets?

Yu-Beng: It's funny, I tend to be the guy whose friends tell their secrets to. I think it's because I have such a bad memory. I'll forget the details almost immediately, and just retain the sharing and support, which is what really matters, anyway.

In a game of Truth and Dare, which would you pick and why?

Yu-Beng: Depends on who's playing. Having said that – I never play it!
Cynthia: I always pick Dare. Because the truth bears too much weight and responsibility. Also, even if I pick Truth, I'll lie.

→srt.com.sg/thetruth.

SPONSORED FEATURE

STAGE SRT presents The Truth

Apr 3-20

Strap in for a rollercoaster ride that's bound to leave you in stitches. Local theatre company Singapore Repertory Theatre (SRT) is bringing *The Truth*, to KC Arts Centre – Home of SRT from April 3. Written by French playwright Florian Zeller, this witty stage production is helmed by UK-based, Singaporean director Ng Choon Ping with a stellar cast that includes Neo Swee Lin, Lim Yu-Beng, Vivek Gomber and Cynthia Lee MacQuarrie. The brilliant comedy follows a little white lie that revolves around a

hush-hush affair between two middle-aged couples.

It all starts with a harmless fib told by Michael who is having an affair with his best friend's wife. As the days go by, the lies get more exaggerated, and soon, stumble too far from the truth. Things get even more complicated when lies are traced to various characters, raising the question of "who is deceiving whom?" But it's not all serious business in this love triangle (or square) – the clever comedy explores the complications of sex, deceit



and best friends' wives with cracking humour.

The Truth debuted at London's Menier Chocolate Factory in 2016 and has garnered rave reviews from various publications like *The Guardian*. And what better way to catch an acclaimed

thought-provoking comedy than with your mates, or a couple of your other married friends? Book a minimum of five tickets in a single transaction and get one additional ticket for free.

→Robertson Walk, 20 Merbau Rd. Fort Canning. From \$35.

GET TO NEEDLEWORK

Embroidery
workshops to learn
the art

Wish I Were Stitching

A big believer in modern designs, Wish I Were Stitching's beginner-friendly classes are great for the free-spirited. Get schooled on contemporary knitting, cross-stitching, crocheting and embroidery with all the materials provided. It also doubles as a craft supply store.
→#03-12A, LTC Building B, 12 Arumugam Rd. Macpherson.

Fashion Makerspace

Teaming up with mum-and-daughter crafting duo Momshoo, Fashion Makerspace's hand-embroidery classes are a great starter guide to embellishing clothes. Alternatively, take your sewing skills even further by learning the basics of using a sewing machine. Workshops include a tour of textile markets in Chinatown.
→#02-01, 258A South Bridge Rd. Chinatown.

Sew Into It

Looking to bond with your little one over needle and thread? Sew Into It conducts needlework and embroidery classes for all levels of expertise. It also does a range of family-friendly workshops for both adults and kids where you can create quirky and cute knick-knacks, toys and clothes. Private classes are also available.
→#02-32, 333 Kreta Ayer Rd. Outram Park.

Music & Nightlife

Edited by Delfina Utomo

Heavy hitters

There's more to the genre of metal than meets the eye. By *Delfina Utomo*

IT IS EASY to see why metal gets a bad rep, especially among those who don't listen to it. With the cancellation of Swedish black metal band Watain's gig last month, it's apparent the genre is misunderstood by the mainstream because of its apparent satanic and violent content. We chat with Singapore's metal veterans to clear the air.



Wormrot

Wormrot

Subgenre Grindcore

Arguably the biggest metal band in Singapore with a fanbase that reaches beyond Singapore, Wormrot made history as the first local band to ever play at Glastonbury Festival in 2017. That's a mean feat for a band known for grindcore, a subgenre of extreme metal that combines speed, short and buzzy riffs, guttural vocals, blast beats and an "all-round angry sound", as described by Arif Suhaimi, the vocalist of the group.

What are some misconceptions people have of metal music?

Loud, angry music frightens people. To untrained ears, it's definitely deafening. The majority of people don't wish to understand our art – and it boils down to our dressing as well. We are actually just like any other Singaporean working from nine to five. We have families, bills to pay and responsibilities. Judging a book by its cover happens a lot when we're in public. And that's a shame.

Marijannah

Subgenre Doom metal

Said to be inspired by horror movies, Marijannah's stoner rock sound is characterised by slower tempos, low-tuned guitars, heavily distorted, groove-laden bass-heavy sound and melodic vocals compared to other heavy metal genres. A supergroup of sorts with two members from Wormrot, others from Caulfield Cult and Abolition A.D., Marijannah bands together to put out music that is hypnotic.

What do you think people get wrong about metal music?

The biggest misconception that's been around since

the beginning is that everyone who plays or listens to metal music is a devil worshipper and that the music incites violent behaviour and drug use. Technology evolves, nature evolves, Pokémon evolve, but squares don't.

How do you deal with the negativity surrounding the genre?

It's difficult to change the minds of adults who are idiots and bigots. We see it in business, politics and religion everyday. Just stay out of our way because we've always been out of yours.

Rudra

Subgenre Vedic metal

Rudra incorporates Indian traditional music, Sanskrit chants and mantras into black metal, lending a mythical quality to their sound. Starting out in 1992, the band experiments with traditional instruments like tablas, sitars and flutes to complement the harsh vocals, fast tempos and distorted guitars.

How is metal music misunderstood?

People tend to assume that it is a religion or life philosophy. To a few it may be so, but for the majority it is a sonic art form that can be enjoyed.

What do you have to say about the bad rep metal music gets?

The bad rep metal music gets is a bygone issue, perhaps as old as committees founded in the mid-80's to regulate music – which later shut down in late 90's. It is an irrelevant issue, just like how sexual and violent themes in art, music and movies are left to people's discretion.

Discover more gigs in Singapore at timeout.com/singapore/music-nightlife.

Film

Edited by Cam Khalid

Under construction

Let *A Land Imagined* invite you into an alternative Singapore. By *Cam Khalid*



A Land Imagined

CRAZY RICH ASIANS gets you looking at Singapore through rose-tinted glasses, but local filmmaker Yeo Siew Hua shatters that illusion with his gritty, neo-noir film *A Land Imagined*. Instead of skyscrapers, bungalows and sports cars, you get cranes, dorms and heavy-duty trucks.

Blending social issues with mystery, the award-winning industrial thriller follows a local detective in search of a migrant worker who disappears in a land reclamation site. Before you catch *A Land Imagined* in cinemas, get inside the mind of Yeo Siew Hua to see what goes into creating such a world.

Congrats on winning the Golden Leopard for Best Film at the Locarno Film Festival. How does it feel to win the prestigious award?

It's really a great feeling to compete and win at a festival like Locarno which is well regarded for pushing new approaches in cinema.

Is this win hugely important for the Singapore film scene?

It is a significant precedence that we hope to set, enabling us to aim high. I hope it also helps in introducing international audiences to the film scene here that's full of great stories but sometimes overlooked.



Yeo Siew Hua

What do you think of the film scene here?

It's relatively young and is still trying to find its own voice in world cinema. These formative times also mean that we get to be part of this exciting process, shaping the cinematic landscape here, opening ourselves up to all kinds of possibilities ahead of us.

How did the idea for *A Land Imagined* come about?

It's inspired by my encounters with migrant workers in Singapore who have helped build this country. Despite living among us, migrant workers have become invisible to the consciousness of larger society. I seek to put them in the forefront and focus of my film.

Are you a fan of neo-noir films?

I'm a fan of noir films like *Blade Runner* and *Twin Peaks*. I think the genre allows an interesting balance between the investigation of certain social issues through more complex psychological frameworks. I was also curious on how Singapore would look like in a noir film as an exploration of the night – I guess I know now.

What's the sort of Singapore do you want to convey to the audience?

I think we are all used to the image of Singapore as a modern and affluent city. What *A Land Imagined* serves to show is the machinery that runs this pretty picture which is just as equally important but not equally visible. It might not be pretty but it's a crucial part of the Singapore narrative.

What would you name your plot of land?

I'll name this land *Lennon* and I hope someday you'll join us here.

DON'T MISS

Three movies to catch in the cinema this month



↑ Hotel Mumbai Now playing

Based on the 2008 Mumbai attacks, this gripping story recounts the siege of the Taj Mahal Palace Hotel through the eyes of victims risking their lives to protect themselves and others.

Fighting With My Family In cinemas April 11

The lives of a wrestling-obsessed family gets a body slam when the WWE calls for their grown-up kids – but only one gets to be the next WWE superstar. Bonus: you get to see Dwayne Johnson as The Rock in this family comedy.

Avengers: End Game In cinemas April 24

After 22 Marvel films, it all comes down to this year's ultimate showdown where the Avengers assemble to defeat Thanos once and for all. At least that's what we hope.



EVERYONE'S INSTAGRAMMING...

Their favourite meals

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