

Gastro Stipple+

Proudly Presented by:



Maybank

ENJOY **3-5** COURSES COCKTAIL
PAIRING DINNERS
OVER **3** MONTHS
ACROSS **11** TRENDIEST
RESTAURANTS
ONLY AT **S\$89++**

From 24 August till 27 November, embark on a whole new gastronomical odyssey and enjoy awesome goodness with cocktail pairing dinners specially created by renowned resident chefs and mixologists at great value of S\$89++ for Maybank Cardmembers and S\$138++ for the general public. What's more, all Maybank World MasterCard and Visa Infinite Cardmembers will receive a S\$10 restaurant voucher with every booking. Each restaurant is bound to impress and surprise!





POST BAR, THE FULLERTON HOTEL SINGAPORE

Who could ever resist an opportunity to indulge in the finest fares, coupled with a good glass of bubbly after a long day at work, especially when it is at some of the most trendiest restaurants around the city? Certainly not us, for sure.

To all aspiring gourmands out there, get your taste buds geared up for an exclusive epicurean adventure from 24 August to 27 November 2015, as the inaugural edition of Gastro + Tipple brings you a whole new gastronomic odyssey that is not to be missed. Three months of cocktail-pairing dinners with a myriad of flavourful cuisines and ethereal concoctions at 11 of the most raved about establishments in Singapore will entice you to the highest degree.

Gastro + Tipple is organised by Sphere Exhibits, a wholly-owned subsidiary of Singapore Press Holdings (SPH) and presented by Maybank Cards. Both are looking to pull out all the stops to create an extraordinary dining experience for the food connoisseurs and the tipple lovers. Maybank Cardmembers also get to enjoy specially curated menus at discounted prices, so this is where you need to be should you fancy affordable quality grub. In addition, Pernod Ricard has also collaborated to make the entire experience for diners even more enriching. Their excellent spirits, namely Martell VSOP Cognac, Chivas Regal 12 Year Old Whisky, Havana Club Rum, Beefeater 24 Gin and Absolut Elyx will be paired with divine cocktails and served up during your dinner.

Mr Ian Lim, Senior Manager, Gourmet & Festivals of Sphere Exhibits shared: "With Gastro + Tipple, we hope to cater to the fast growing interest in gourmet dining and artisanal cocktails by a broad spectrum of consumers. The aim of Gastro + Tipple is to make the commonly thought prohibitively priced pairing dinners available at a very affordable

THREE MONTHS of indulgences, Three Times the exhilaration



Jonathan Koh | Felix Chong | Sandro Falbo | Daniel Sia | Damien Le Bihan | Issac Tan | Jonathan Sparber | Yoshiyuki Kashiwabara | Jean-Philippe Patrino | Ronald Li



KUVO

not disappoint. With impeccable ambiance, service and an array of mouth-watering dishes by Head Chef Jean-Philippe Patrino, your senses will be thoroughly delighted on the night.

How does unpretentious European fare in an refreshing setting sound? If you answered 'yes', then The Disgruntled Chef would be just what you are looking for. With an aim to add more colour and culinary inspiration to the destination dining alcove, Founder and Executive Chef Daniel Sia transcends unconventional names even to his cuisine - names of distinct confections are inspired by iconic people and international cities! For a touch of yesteryear, Post Bar at Fullerton Hotel truly lives up to it. As soon as you walk through the entrance, be prepared to be enchanted by its nostalgic surroundings, including an iconic Red Pillar Post Box smacked right in the middle of the dining area, to preserve the heritage of the General Post Office back in the day. Of course, its cuisine is uncompromised too, with innovative signatures presented to you by Executive Chef Sandro Falbo. To add on, how about dining exclusively within the confines of one of Singapore's historical monuments, The Arts House? Only at OCF, diners will be impressed by not just the grandeur of the entire place, but the meticulousness and creativity that Head Chef Jonathan Koh injects into his dishes.

WHIPPING UP THE BEST

For a modern twist to an otherwise typical meal, check out Salt Tapas & Bar, which serves up traditional tapas infused with Australian cuisine. Thanks to a keen eye and dedication to his craft, Chef Ronald Li executes even the most simplest of dishes with immaculate finesse. A culinary escapade every connoisseur should not miss is one at The Pelican Seafood Bar & Grill, where pristine seafood dishes such as Lobster Dumplings are served up in an immensely laidback atmosphere with one purpose only - to satiate your appetites. Relish in the culinary excellence of Chef Jonathan Sparber while you thrill your tastebuds with mouth-watering cocktails, a perfect accompaniment to the evening's menu.

No other plans on a Friday evening? Why not stop over and quench your palates with a drink or two at The Horse's Mouth, where only premium ingredients are utilised and are specially crafted to suit your palates. Needless to say, with the culinary excellence of Chef Yoshiyuki Kashiwabara, you know your tastebuds are in for an exceptional treat. Last but not least, let the stunning interiors, exquisite cuisine and bespoke cocktails at Kuvo entice you. Be it catching up with close friends or a celebration soiree for those who matter, its satisfying grub will definitely make you want to linger on even after your delectable meal.

To savour phenomenal goodness right at the touch of your fingertips, all you have to do is follow five simple steps. Visit the Gastro + Tipple website, choose one out of 11 restaurants, book a preferred time slot, make your payment and you will be one step closer to wining and dining in style.

Exclusively for Gastro + Tipple, Maybank Cardmembers get to enjoy the special menu at a great value of S\$89++ and S\$138++ for the general public. What's more, all Maybank World MasterCard and Visa Infinite Cardmembers will receive a S\$10 restaurant voucher with every booking. Terms and Conditions apply.

What are you waiting for? Hurry, visit gastro-tipple.com and make your reservations today!



THE PELICAN SEAFOOD BAR & GRILL

S\$89++ per person. At the same time we have also eschewed the traditional with innovative menus that are paired with artisanal cocktails.

We are pleased to have on-board with us our presenting partner Maybank who shares with us our vision of providing exceptional experiences as well as Pernod Ricard and it's range of excellent premium spirits range."

Ms Karen Low, Executive Vice President, Head of Cards and Unsecured Lending of Maybank seconds Mr Lim's sentiments and has high expectations for the inaugural Gastro + Tipple.

"Maybank is delighted to be a part of Gastro + Tipple, celebrating the epitome of fine cuisines ranging from Mediterranean to Western, as well tipples all over Singapore. We are always on the lookout for exciting events for our customers to enjoy with their family and friends and Gastro + Tipple presented such an opportunity. Apart from exclusive discounts from the various participating restaurants, Maybank World MasterCard and Visa Infinite Cardmembers will also receive a S\$10 restaurant voucher with each booking. We look forward to more platforms such as Gastro + Tipple where we can deliver unique privileges for our Cardmembers in the future."

"As the leading premium luxury spirit company, we are pleased to associate our selected brands like Absolut Elyx & Beefeater 24 with Gastro + Tipple. This partnership is the perfect opportunity for our consumers to enjoy these brands in the style they choose, whether it's a straight-up, in cocktails or paired with food. We want to invite everyone to raise a glass and celebrate conviviality with our brands," added Mr Gaurav Sabharwal, Managing Director, Pernod Ricard Singapore.

NOTABLE MENTIONS

Kick off your experience by savouring authentic grilled meats at Bedrock Bar & Grill, whipped up by none other than Head Chef Isaac Tan and bears a distinct style of creativity. Does chilling out in an exotic gastrobar that serves up Caribbean dishes sound like a great plan for some much needed rest and recharge? Then make your way to Bumbo Rum Club at Club Street, where discerning tastebuds get to witness the culinary expertise of Group Executive Chef Damien Le Bihan, as he infuses a range of flavours to create the perfect dish.

For the perfect place to chill after work, 63Celsius would definitely impress, being an artisanal coffee house, restaurant and watering hole all wrapped up into one. Its quintessential Italian signatures are whipped up by Head Chef Felix Chong, who counts experiences in Michelin-starred restaurants around the world. Gourmands looking for a tranquil setting away from the hurly-burly of it all will be thrilled to know that UNA at Rochester Park will definitely

Book your seats now at gastro-tipple.com



Not a Maybank Cardmember yet? Apply at maybank2u.com.sg now.

Organised by **sphere exhibits** Presenting Partner **Maybank** Official Spirits Partner **Pernod Ricard Singapore** Official Vodka **ABSOLUT ELYX** Official Gin **BEEFEATER 24** Official Whisky **CHIVAS** Official Rum **Havana Club** Official Cognac **MARTELL**

F&B Partners **63Celsius** **BEDROCK BAR & GRILL** **BUMBO RUM CLUB** **HORSE'S MOUTH** **KUVO** **OCF** **POST** **Salt tapas & bar** **THE DISGRUNTLED CHEF** **THE PELICAN SEAFOOD BAR & GRILL** **UNA** Event Partner **Poulose ASSOCIATES**

A PENCHANT FOR ITALIAN

63Celsius

Fancy an evening savouring delectable tapas and bespoke cocktails with friends in the Central Business District?

If your answer to that was a definite 'yes', then it is about time to head down to 63Celsius, from 24 August onwards to soak up the ambience and indulge in exceptional cuisine.

While Italian restaurants are a dime a dozen these days, 63Celsius stands out, being an artisanal coffee house, restaurant and watering hole all wrapped up into one. Located on the ground floor of Asia Square Tower 2, this spacious eatery consists of a bobo vintage main dining room, a bar and an outdoor area, all of which can sit up to 100 people.

Like any other typical café, it serves up excellent coffee in the day, catered specially to the discerning office crowd. However, night time is when it truly comes alive, turning into an ultimate after work chill-out spot, complete with food and drinks that would please palates of even the most refined of connoisseurs.

From 24 August till 27 November, expect to relish in specially-curated creations such as the Hamachi & Yellow Fin Tuna Tartare, Cous Cous, Yuzu Coulis, Trout

Caviar, House Made Spaghetti, Scampi, Lemon Zest and Salted Egg Custard Lava Cake with popping candy, Madagascar Vanilla Gelato from none other than head chef Felix Chong. With over 13 years of working experience at some of the finest Italian restaurants around the world, including 3 Michelin-starred Otto e Mezzo in Hong Kong, 'Zu a Ma' at Four Point Sheraton Hotel in Italy and local favourites Senso Ristorante & Bar and inITALY Bar Ristorante; and collaborating with some of the biggest names in the industry, namely famous chefs Giacomo Gallina and Sebastian Kaiser, Chef Chong is poised to deliver signatures that will pamper your taste buds. Touted the quintessential Italian chef, his undying zeal for the cuisine spurred him on to draw inspiration from both elemental and traditional aspects of Italian food, winning him prestigious awards for not only creating an original rendition of the region's classics, but injecting modern interpretations by fusing it with Japanese cuisine. Best part of it all? Only the freshest seasonal ingredients which draws influence and flavours from around the world are used.

As ideal pairing for your dinner, what better way than to sip irresistible cocktails such as Gimlet which is made with Beefeater 24 Gin, Fresh Lime Juice, Sugar Syrup, Whisky Sour made with Chivas 12 year old Whisky, Fresh Lemon Juice, Sugar Syrup as well as Negroni made with Beefeater 24 Gin, Campari, Sweet Vermouth; while you indulge in delectable dishes? Guaranteed to make this exclusive culinary experience all the more memorable.

Maybank Cardmembers enjoy the special menu at S\$89++ and S\$138++ for the general public. Book your seats now at gastro-tipple.com to avoid any disappointments!



BOLD & BALANCED



Defining vodka culture ever since the 1980's, Absolut Vodka has constantly impressed and surprised the average connoisseur with the consistency and quality of its liqueur. Produced by The Absolut Company, it is touted the world's fourth largest premium spirits brands imported by Pernod Ricard, and is by far one of the most sought-after spirits today. Like most brands, they have went on to expand their range of offerings over the years, one being the Absolut Elyx.

Unlike the classic vodka, the Absolut Elyx certainly stands out for being, well, different. Apart from their aesthetically attractive packaging, you would be surprised to know that although they are also fermented with wheats, they have a completely distinct character and taste profile than the standard Absolut.

Handcrafted by manually distilling a copper column still in 1921, the Absolut Elyx was formed by honouring the roots of Swedish spirit-making tradition. In short, it is the result of manual processes, authentic craftsmanship and human supervision, all combined to produce an excellent luxury vodka, one that expresses true quality. While the winter wheats used to make the classic vodka comes from areas surrounding the distillery, Absolut Elyx has theirs uniquely sourced from a single estate from Råbelöf Castle, giving rise to its smooth, silky texture, a culmination of century old expertise that has been passed down through generations of Swedish vodka makers.

Thanks to its rather uncommon distillation process, it forms an elegant, light-bodied flavour that is not overly sweet, coupled with a hint of spice. With such superb structures, it sure makes it hard for one not to crave a glass. Get the most out of its exceptional flavours by either savouring it on the rocks – pour it over a block of solid hand chipped ice, then slowly sip and let your palates witness its transformation from a smooth, creamy opening to a crisp, clean finish; or in simple handcrafted cocktails, namely the Absolut Elyx Martini, by mixing it with a dash of dry vermouth and garnishing with star anise and the Copperface Elixir, essentially a tangy blend of apricot brandy, calvados and topped with a twist of orange peel for that much needed zing.

Specially for Gastro + Tipple happening from 24 August to 27 November, get your tastebuds geared up for an exclusive opportunity to savour irresistible cocktails made with Absolut Elyx, at some of the participating restaurants islandwide.

MAD ABOUT MEATS

Bedrock Bar & Grill

Conveniently situated on the ground floor of Pan Pacific Service Suites in Orchard Road is Bedrock Bar & Grill, a modern grill restaurant and whisky bar. From the façade, it might seem like any other average gastropub that you would come across, but step right in and let its warm and intimate setting take your breath away.

Themed like a sophisticated bar in New York, organic elements such as unfinished wood, rough granite and custom-made plush leather booths fills up the entire space, making this contemporary eatery the ideal location for a romantic night out.

When it comes to the most important factor of all, the food, you would be delighted to know that Bedrock Bar & Grill is definitely not one to disappoint. Known for having the 'best steaks in town', it has garnered numerous accolades over the years, from 'Best New Restaurant' back in 2010 to the most recent 'Regional Best Restaurants 2014' by Singapore Tatler, a true testament to its impeccable dining and service approach.

Needless to say, this would not have been made possible without the culinary excellence of Head Chef Isaac Tan. Thanks to his bold introduction of the signature Tomahawk Steak that rocked the local fine-dining scene in 2009, Bedrock Bar & Grill quickly became one of the most famous authentic grill restaurants in Singapore. Prior to that, Chef Tan honed his skills in various kitchens of 5-star restaurants, but it was an 8-year stint in Sydney, Australia that further enhanced his craft, allowing him to gain a better understanding of Australian cuisine. On top of that, Chef Tan also cares deeply for the sustainability of the ingredients he sources for his restaurants, actively participating in World

Wide Fund (WWF) campaigns to raise awareness for sustainable seafood.

Unsurprising to say the least, Bedrock Bar & Grill's selection of grubs are well in line with his personal mission. Ingredients used are sourced from various continents such as the U.S, Australia and Japan, all of which are known for its superior quality and sustainability.

An exclusive culinary adventure awaits you this 24 August to 27 November. Whether you like your meats grilled or smoked, drizzled with exotic spices or just served up the classic way, sit back and be rest assured that those served up by Chef Tan are one of the finest you will ever sink your teeth in. To whet your appetites, start off with the Hokkaido Scallop, tossed with Cauliflower, Bacon, Black Truffle and Crispy Bone Marrow. Next up, revel in the succulent Grilled Premium Grass Fed Bone in Striploin, topped with Roasted Vine Tomatoes, Fries and Garlic Butter Sauce. Last but not least, treat yourself to the Brownie Bar, which consists of Dark Chocolate Mousse, Orange Curd, Smoked Seasalt, Berries and Meringue - the perfect way to end a meal.

To further whet your appetites, a range of heavenly cocktails are prepared specially for you, namely the Abbey Gin, made with Beefeater 24 Gin, Belleau Breeze, made with Martell VSOP Cognac and the Lovanalo, made with 7 year old Havana Club Rum, Domaine Chandon, Lime and Ginger Juice. All cocktails are intricately concocted and acts as a superb pairing for every course of your dinner.

Impressed? Well then, mark those dates on your calendars and get your bellies geared up for a gastronomical affair you wouldn't want to miss.

Maybank Cardmembers enjoy the special menu at S\$89++ and S\$138++ for the general public. Book your seats now at gastro-tipple.com!



CHIVAS
LIVE WITH CHIVALRY

PLEASE DRINK RESPONSIBLY

ENJOY RESPONSIBLY



HANDCRAFTED LUXURY

ABSOLUT ELYX IS MADE OF SINGLE ESTATE WHEAT FROM THE RÅBELÖF CASTLE IN SOUTHERN SWEDEN. EACH BATCH IS DISTILLED BY HAND IN A 1921 COPPER STILL TO CREATE A REMARKABLY SILKY VODKA.

WINNER, "BEST VODKA" AND DOUBLE GOLD MEDAL SAN FRANCISCO WORLD SPIRITS COMPETITION

CARRIBEAN CLASSICS

Bumbo Rum Club

If munching on a side of savoury dishes with a tipple in hand, amidst Instagram-worthy backdrops and a dynamic atmosphere sounds like the ideal plan to uplift your rather mundane evenings, then look no further as Bumbo Rum Club could just be the place you're looking for.

Previously known as the hip '83' lounge, a rather favoured after-work spot for the office crowd, this newly revamped exotic gastrobar in Club Street's vicinity sees Caribbean influences taking centre stage. From the décor right up to its cuisine, every subtle detail is taken into account, and walking through the entrance is akin to being transported to the beaches in West Indies.

Helmed by Group Executive Chef Damien Le Bihan, whose impressive resume counts several years of training in kitchens abroad, including a 2 Michelin-starred establishment with Michael Rostang and Guy Savoy's 3 Michelin-starred restaurant; he is certainly shaking things up with brand new items on the menu. Focusing strongly on using authentic Caribbean and South American ingredients, Chef Damien infuses a range of flavours from sweet to spicy, bringing about the quintessential tastes of the region's cuisine.

Titillate your tastebuds with starters such as the Shrimp Cocktail or Tuna Tartar with Guacamole Dressing. As you move on to the mains, the highly recommended Pan-Fried Sea Bass, Corn Rice and Coconut Sauce or the Piquant Pork Ribs Chile Verde with Potatoes will serve to pleasure your palates. Flavourful and surprisingly tender, it is perhaps one of the most highly-rated courses since the gastrobar's inception.

At the end of the wholesome meal, balance out those strong flavours from your mains with the Sweet Nachos while you chill, just like the Caribbean do, which is undeniably the perfect indulgence to end off any delectable dinner.

Of course, these exquisite platters could never be completed without a refreshing tipple. Similar to its name, Bumbo Rum Club also doubles up as a rum-centric bar, with a wide range of rums from over 20 countries for you to choose from. So while you satiate your palates with zesty flavours, you can also savour three cocktails made with Havana Club Rum, namely the D-Karma Cocktail, Y Me? Cocktail and Bumrum at the same time, all prepared specially for this season only at Gastro + Tipple from 24 August till 27 November.

Truly an epicurean extravagance for the discerning foodie, don't you think?

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LONDON CALLING

If you are fond of indulging in an occasional tipple every now and then, has it ever crossed your minds on the efforts taken to produce these well-loved liqueurs?

Take the Beefeater London Dry Gin for example. Founded in 1820 by James Burroughs, amidst the horde of townhouses in Kensington, London, it remains an iconic favourite amongst generations of Martini lovers till today, thanks to its meticulous production processes. Claiming nine different types of plant-based ingredients, namely the Juniper, Seville orange peel, lemon peel, angelica root, angelica seed, oris root, coriander seed, almond and liquorice, this quintessential gin is first steeped for 24 hours in pure grain alcohol before its actual distillation of the final product, in order to retain its spiced and fruity aromas.

As with the former, comes a new addition to its range imported by Pernod Ricard, the Beefeater 24. Similar to its predecessor, it also incorporates the traditional method of steeping it in a still for a longer period of time as compared to any other premium gins out there; which was also how its name was derived. However, one way to distinguish it from the classic is the 12 different types of ingredients which are used instead, carefully sourced around the world by experienced master gin distiller, Mr Desmond Payne. From tangy ones like hand-prepared grapefruit, lemon, seville orange peel, to the neutral Japanese sencha and Chinese green tea; each plays an important role in forming a unique blend. Once the steeping process is completed, a seven-hour distillation follows under the watchful eye of Mr Payne himself. In order to maintain the freshness and vitality of the infusion, only the heart of the distillation is obtained, while the first and last elements are discarded, creating a softer and more contemporary styled gin.

On the nose, these natural ingredients are well-exposed, bringing forth a complex juniper and citrusy aroma, accented with the unmistakable freshness of stewed green tea. Despite the complexity, it is subtle on the palate, introducing a rich and smooth balance of flavours. Bottled at high strength (45% ABV), its incredible blend serves as an ideal base for contemporary gin cocktails, especially sweeter ones that enhance the tea leaves, and classic dry martinis as well – just the tipple you need to wash down a piquant meal for a refreshing aftertaste.

Brace yourselves for the night of 24 August onwards all the way till 27 November, as you savour divine cocktails made with Beefeater 24 Gin, while dining with some of the best cuisines offered at participating restaurants in Singapore, specially for the inaugural Gastro + Tipple.



A CLASS OF IT'S OWN

Olivia Cassivelaun Fancourt (OCF)

Meticulous French cuisine? Check. Historical back story? Check. Modern and sleek setting that exudes old-aged Victorian charm? Check.

Starting 24 August specially for Gastro + Tipple, it is all about offering every aspiring gourmand a culinary experience they will never forget. But, wait. At Olivia Cassivelaun Fancourt (OCF), a French-fine dining establishment that is known for its flawless setting and refined cuisine, it is more than just a love affair with food.

Nestled within the confines of one of Singapore's historical monuments, The Arts House, OCF is eponymously named after Sir Stamford's first wife and boasts a vast dining hall, with seating of up to 50 pax and impressive furnishings, complete with black matte industrial fixtures, pristine colonial columns and even a grand piano that sits in the middle of a stage.

Aesthetics of the interior aside, this is also where Head Chef Jonathan Koh prides himself on serving exquisite French cuisine, using only the freshest of seasonal produce. Favouring the French concept of a "Carte Blanche", meaning the complete freedom to act as one wishes, it brings about an 'element of surprise' when Chef Koh injects creativity and intricacy to his dishes; a value instilled in him from working with his mentor, Chef David Mollicone of La Villa Augusta, a Relais Châteaux awarded establishment in Valance, France. Constantly inspired by the shapes and colours of changing seasons, his huge regard

for nature genuinely transcends to his creations.

From 24 August to 27 November, you can anticipate innovative signatures that will stimulate your ravenous bellies, such as the Les Fromages et La Tomate that consists of Burrata Crèmeux, Rabelais Tomato, Squid Ink Cracker and Cos Lettuce, the Le Poulet d'Origine Française, Corn Fed Chicken from Landes, Vegetable Puree and Roasting Jus and Le Chocolat, essentially a pure chocolate tart with coffee and ice cream.

While these well-crafted creations taste palatable just eaten on its own, a cocktail or two to go with your meal for that added zing could never hurt, right? It may even make the entire experience all the more gratifying. Take your pick from a range of bespoke cocktails, namely the Tom Collins made with Beefeater 24 Gin, Scotch & Dry made with

Chivas Regal 12 years Whisky and Orange & Chocolate made with Havana Club Rum.

Well, just don't be surprised to find yourself yearning for more right after the first sip.

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WEAVING THE PAST AND PRESENT

POST BAR, THE FULLERTON HOTEL SINGAPORE

More often than not, good food and great cocktails go hand in hand. Of course, it goes without saying that one of the perks of living in Singapore is that you can easily find an ideal spot that serves both, thanks to the endless variety of cuisines to choose from. Nonetheless, it isn't always easy to find a place that not only serves this purpose, but boasts stunning skylines and fantastic views as well.

Well, that is until you step into Post Bar. Located in the peace and tranquility of the Fullerton Hotel, this plush gastrobar has a rather distinctive style that pays homage to heritage. Think, a vintage red pillar post box smacked right in the middle of the dining area, underlit honey onyx bar tables, standing artichoke cardboard lamps and even original wall motifs from the olden day General Post Office's transaction hall surrounding its interior. What could spell more classic than that? Coupled with a lush outdoor area, it is perhaps one of the best settings to unwind at.

Helming the kitchens of this unique 100-seater gastrobar is Executive Chef Sandro Falbo, whose versatility in the culinary arts is evident from his gastronomy career that spanned 31 years. From prestigious restaurants such as the renowned Bertorellis Restaurant in London, to various five-star hotels worldwide, and currently overseeing a total of eight restaurants and bars here in Singapore, Chef Falbo is more than qualified to present you with innovative creations based on contemporary culinary trends.

So from 24 August till 27 November, brace your delicate tastebuds for a myriad of mouth-watering 3-course menu whipped up especially for you by Chef Falbo, paired

with bespoke cocktails that are sure to entice you.

To start off, select between the PABpasta, consisting of Roast Beef, Smoked Salmon and Crab Cake, The Jar – Organic Salad and Vegetable Bonito Flakes topped off with a dressing or the Chowder, Boston Clam Chowder mixed with Paprika Garlic Croutons. As you munch on these appetizers, let The Duke's Tipple, made with the Chivas Regal 12 Years Whisky and garnished with Lime Peel get your palates geared up for the next course.

Not a fan of the meats, namely the Chilli Dog, Wild Swiss Mushroom Burger or Braised Lamb Shank? Fret not; you still have the Grilled Yellow Fin Tuna, with Mesclun Salad and Crisp Sweet Onion Rings to choose from. To wash off these succulent flavours, the Summer Collins, a mixture of Beefeater 24 Gin, Honey Syrup, Cucumbers and Lemon Juice would be just the tittle you need, balancing the right amount of sweet, sour and bitter.

The best way to end off a fulfilling night is undeniably with a sweet treat, so whether you choose to indulge in the Black Forest Cake, Walnut Maple Tart or Sesame Panna Cotta complemented by the refreshing Summer Havana cocktail, it will surely leave you feeling more than just satisfied.



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GRATIFYING GRUB

KUVO

For some, indulging in sublime French cuisine can only happen on certain momentous occasions, thanks to the increasingly exorbitant prices in most restaurants. Well, that's all about to change, because for the inaugural Gastro + Tipple happening this 24 August to 27 November, diners are in for an exclusive treat.

Step into Kuvo, a recent addition to the ever-expanding upscale dining and cocktail scene, located in the heart of Orchard. Opened in November 2014 by The Connoisseur Concerto (TCC), it is a one-stop location to satisfy all your wining and dining whimsies in an immensely serene, comfortable and warm setting that truly spells sanctuary.

Spanning over 9000 square feet, its stunning multi-concept space is extremely vast, offering guests different ways to enjoy precious moments with loved ones. Be greeted by its main dining area as soon as you enter, which seats up to over 80 people. For a touch of class, a Gazebo is fixed within and is framed by wooden sliding doors. Walk further in and you would come across the Vine Lounge, which consists of over 140 wine labels that will definitely pamper the tastebuds of wine connoisseurs looking for a spot to indulge in a drink. There is also a 40-seater Elixir Bar, helmed by mixologist Yutaka Nakashima. Adventurous tittle lovers would be delighted to find that savoury ingredients are added to each phenomenal cocktail creation in an attempt to suit your tastebuds, which surprisingly does indeed make great complements to a meal.

Especially for the season, none other than a specially curated menu whipped up by Chef Michael Lee will titillate your palates. With over 10 years of culinary experience working in several European-themed cafes and restaurants in Singapore and abroad, including setting up his very own eatery in New Zealand, he now oversees the kitchen operations and trainings at TCC, and is heavily involved in studying new culinary trends for the development of menus.

Start off your first course with the beautifully presented Chorizo & Garlic Infused Spiced Tiger Prawn, filled with shellfish emulsion, fennel confit and herb mesclun. Complemented with the Ginfrescare, made with Beefeater 24, fresh basil, cucumber, lemon juice and balsamico, its balanced mix of ingredients will definitely whet your appetites and set your bellies proper for the night.

Continue your meal with either the Pan-Seared Angus Beef Tenderloin, which consists of



palatable Portobellos, Repe Risoto and Port reduction or the Warm Smoked Norwegian Salmon, Oriental Couscous and Mirin Beurre Blanc. Of course, each dish is paired with a sensational cocktail of their own. The beef dish comes with the Rococo cocktail, made with Martell VSOP, homemade Umeshu, Lillet Blanc and Oolong tea leaves, while the latter is paired with Entente, essentially a concoction of Chivas Regal 12 Years, Suze, Mezcal Vida and Fresh Passionfruit.

Before you end off the night feeling like you had one of the best dinners in a long while, indulge in the decadent P.B Mousse Pie, a dense layer of peanut butter mousse with brownie bits. Topped with the vanilla gelato and paired with the Euforia, of Havana Club Rum, coffee infused fernet branca and sweet vermouth, it balances the entire richness of the dessert, making up for an euphoric aftertaste that will only leave you craving for more.

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A HIDDEN GEM

The Horse's Mouth

range of premium spirits that are utilised in the creation of each bespoke cocktail, your tastebuds are no doubt in for an exceptional treat starting 24 August.

Begin your dinner with the appetizing Mukouzuke, featuring two types of seasonal Sashimi. Paired with the Mint Condition, consisting of the Absolut Elyx, St Germain, a tinge of Lime Juice, Wine Syrup and Mint Leaves, your senses are guaranteed to be heightened after taking the first sip.

When it comes to the mains, take your pick between a combination of the Kobachi, a seasonal side dish and the Shiizakana, Pork Kakuni or a set of Grilled Fish, Steamed Rice, Miso Soup and Pickles. With it comes a quintessential accompaniment in the form of The Black Pearl, a sensational cocktail infused with Havana Club Rum and concocted with Lime Juice, Gula Melaka, Mathilde Casis and Walnut Bitters.

Now, what could be better than satisfying your sweet tooth at the end of a pleasurable meal than with the Mizugashi dessert? A Japanese translation for "fruits", it is an incredibly refreshing and tasty gelatinous dessert made from Konatsu Oranges. Certainly the perfect ending to an enticing gastronomical experience.

Feeling insatiably hungry already? Reserve your seats today!

Maybank Cardmembers enjoy the special menu at S\$89++ and S\$138++ for the general public. Book now at gastro-tipple.com!

REVOLUTIONARY RUM

Light, smooth and delicate is perhaps what describes Havana Club rums the most, a leading Cuban rum that was first founded by the Arechabala family in the 1800's and has since become a close part of the Cuban culture.

Today, Havana Club continues to embody the heritage and supremacy of the Cuban rum-making tradition. Apart from having its name truly capture the unique atmosphere of Havana, the capital of Cuba, relying on the help of Maestros Roneros, or master rum-makers as they are affectionately called, has kept the art of distilling, ageing and blending of premium rums constantly alive.

Of course, other premium Havana Club rums have also become a hit with experienced rum-lovers, one being the Havana Club Añejo 7 year old, the oldest product in the Havana Club range. Brought to the world by legendary Cuban Maestro Ronero Don Jose Navarro, this rum was made specially to be savoured neat. Unlike others, plenty of patience is needed for the formation of this rum, as ageing takes over seven years in white oak barrels in aged-old cellars, a traditional process that guarantees its unparalleled and acclaimed quality, thus producing a rich and sophisticated flavour instead, and a dazzling transparent appearance. Naturally, it has also solidified its place amongst some of the best spirits in the world, having competed against 40 other top rums in the 1995 and 1997 prestigious Chicago World Spirits Championship, and was awarded the gold medal twice.

When it comes to witnessing its exquisiteness, the Havana Club Añejo 7 year old never ceases to amaze. While it may first be a little raw-smelling and oaky, coupled with aromas of cane sugar, an enticing woody, vanilla-smelling note is revealed as time goes by, an indication of the flawless combination with its Cuban brother, the Havana cigar. On the palate, it gives off a spicy character with hints of fruits, and finishes off clean and soft. The less than perfect edges to this rum is what makes it come alive when paired in a simple cocktail, like a glass of chilled Martini for instance, when it is mixed with lime juice and sugar, and creates a refreshing infusion. To counteract the whispers of tobacco present in the rum, it can also be explored with a fruit-driven cocktail, where adding citrusy fruits are essential to creating a burst of interesting flavours, exuding both quality and invention.

Mark your calendars and don't miss this rare occasion of indulging in the Havana Club rum, a perfect accompaniment to your dinner at some of the participating restaurants this 24 August to 27 November specially for Gastro + Tipple.



DRINK RESPONSIBLY

Can't decide on where to go for a get together with your colleagues? Then head on down to ForumThe Shopping Mall, tucked on the edges of Orchard Road, where a laidback Japanese-inspired Izakaya bar that serves up remarkable cocktails and charming cuisine awaits you.

Established in October 2012, The Horse's Mouth is owned by Iki Concepts, the team behind renowned establishments, Kaiseki Yoshiyuki and Uma Uma Ramen. Interestingly, all three eateries are nestled in one place, and to get to the basement where The Horse's Mouth is, you would have to enter through Uma Uma Ramen on Level 1. Tell the host you're looking for a bar and you will be escorted through a curtain, down a dimly-lit flight of stairs before finally ending up in a lounge that is unlike anything that you have ever seen before.

Perhaps what sets this establishment apart from the rest is its setting, one that exudes mystery but still retains its charm. The glass-enclosed installation illuminates the dark, moody interiors, giving rise to warm wooden tones that overlays the entire complex. Much like a 'secret' bar, it is also where Chef Yoshiyuki Kashiwabara demonstrates excellence in the culinary arts. Spending much of his formative years as a Kaiseki chef in Japan, he aims to showcase the finest of ingredients that will highlight natural flavours of each dish. Coupled with a

Salt Tapas & Bar

Spanish food seems to be all the rage these days, and quality tapas are fast becoming staples in their menu. While this may be true for some establishments, it surprisingly isn't the case for Salt Tapas & Bar, an Australian concept gastrobar with mild Spanish influences. Instead of the usual Spanish tapas, it offers modern types of tapas infused with Australian cuisine.

Located on the ground floor of Raffles City Shopping Centre, Salt Tapas & Bar is truly distinct in its own way. Its exterior may give off a modern Spanish vibe at first, but as soon as you get seated indoors, the laid-back Australian ambience takes over. Owned by celebrated Australian chef Luke Mangan, it is an extension of existing 'Salt' brands in Singapore. Chic and homely

décor help spruce up the atmosphere, featuring an exciting showcase of stunning designed glass and authentic Spanish tiles. This 120-seater gastrobar is definitely where you should head to if you want to chill-out.

Who else could work up such immaculately presented dishes at Salt Tapas & Bar other than Executive Chef Ronald Li? A keen eye for cooking coupled with a passion in the art of plating, he first entered the industry at 18 as a part-time pastry chef at Four Seasons Hotel. Apart from chalking up a wealth of experience working for French restaurant Brasserie Wolf as a Junior Sous Chef, Chef Li also attained a culinary certificate at Le Cordon Bleu in Paris. He now manages over 12 staff as Executive Chef, and aims to maintain the quality of food by motivating his team through his strong belief of teamwork.

With such immense tenacity, it is safe to say that your palates will be up for a culinary adventure from 24 August onwards. To kick things off, select one out of two oyster dishes, either natural or tossed in tempura style and served with citrus wasabi dressing. Enjoy the

freshness of your oyster paired with 'The Australian' which is concocted with Beekeeper 24 Gin, Cranberry and Ginger.

Starting the 4-course gastronomic journey proper, it's time to rejoice for all meat lovers as you indulge in either the mouth-watering Bone Marrow with Shitake Duxelle, Holland Potato and Garlic Toast or the Chicken Liver and Foie Gras Parfait, Pear Chutney and Toasted Brioche, guaranteed to satiate every ounce of hunger in you. This course will be paired with a refreshing 'Cucumber Martini' which includes Chivas Regal 12 Years Whisky, Bianco, Apple Juice, Orange Marmalade. Following that is the second course, namely the Scallops wrapped in Pancetta, Green Tomato Chutney, and Apple and Chives with salted Milk Foam. Rum lovers will love this next cocktail 'Feel' concocted with Havana Rum, Lychee and Lemon.

Perhaps the one thing that incorporates Spanish traditions the most at Salt Tapas & Bar would be its practice of sharing plates. Choose two options for your mains, from a selection of Grilled Barramundi, Pork Ribs, Sirloin Steak or a plate of delectable Paella which will be paired with 'Red Marble' a fruity flavour mixed with Havana Club Rum. Desserts are shared as well, but you get to try both the Crème Caramel and Goopy Chocolate Tart, that will surely give one a sugar overload.

Truly the best way to pamper your taste buds as you bask in a vibrant spot that celebrates friendship through great cuisine, delicious tipples and flawless service.

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A MODERN TWIST

WORTH THE BUZZ

The Pelican Seafood Bar & Grill

Fine dining with an impressive cocktail selection and a plethora of the freshest seafood you can hardly find anywhere else? Then get ready to take your tastebuds on a culinary journey down the east coast of America, as The Pelican Seafood Bar & Grill serves to tantalise diners from 24 August right up till 27 November.

From the folks who brought you Fat Cow, Oriole Coffee and The Marmalade Pantry comes a new addition to seafood destinations in Singapore that opened its doors in December last year.

Warm and welcoming is what best describes The Pelican's vibe, with sleek leather booth seats and fancy acrylic seahorse fixtures spicing up its interior. You have the option of dining outdoors, where you get to chill in the splendid charms of the One Fullerton pier, especially during sunset. With a capacity of up to 165 people, it is extremely commodious as well, which makes this chic establishment a much raved about spot by the working class crowd.

Leading the culinary team at this exceptional restaurant is Head Chef Jonathan Sparber, who brings both perpetual drive and inspiration to the table. Coupled with years of experience working in various kitchens, including a five-year stint in Amsterdam at the Amstel Hotel's Michelin-starred La Rive, Café Toscanini and Restaurant Vermeer, he is constantly looking to upkeep consistency and aspires to create a seafood trend that is uniquely 'The Pelican'.

No wonder it comes as no surprise to us that Chef Sparber's innovative culinary creations show a level of unparalleled finesse. Thrill your tastebuds with pristine

seafood dishes such as the Lobster Dumplings, with Coral, Potato and Cream and the Seared Glacier 51 Toothfish in a Braised Vegetables pot.

To make your experience even more fulfilling, a range of delectable cocktails act as the perfect accompaniment to the night's menu. Taking you through the first course is the Gin Bubble cocktail, made with the Beekeeper 24 Gin, infused with Chandon Brut, basil and lemon, followed by the refreshing Cuban Mojito, with Havana Club Rum, lime juice, maple syrup and mint. End off with the VSOP Rosemary, a blend of Martell VSOP Cognac, Wincarnis Ginger wine and rosemary. Your palates deserve to be pampered with nothing but the best, so book your reservations today and look forward to a night that will set out to invigorate the senses.

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EARTHY EUROPEAN FARE

The Disgruntled Chef

Tucked away in the food haven on Dempsey Hill, The Disgruntled Chef has become the talk of the town ever since its opening in 2010, earning rave reviews for its excellent service and high quality food and drinks.

Recently revamped to reminisce the British colonial setting of the 19th century, you can now wine and dine in this modern gastrobar that sees warm, brown plantation shutters against wide-framed windows and rattan woven design in booths. If that doesn't spell cosy enough, even the ceiling beams are brushed with a darker shade, making the entire place even more private, with light moonbeams peeking in. Certainly the ideal spot for a casual retreat from the hustle and bustle of the city.

Despite its quirky name, The Disgruntled Chef takes its cuisine and innovative cocktails seriously, thanks to Founder and Executive Chef Daniel Sia's firm belief of doing things the right way. Whether it is sourcing for ingredients or training his staff, each process is undertaken conscientiously. Equipped with French cooking techniques, Chef Sia breathed new life into the menu by going back to the essence of their European roots, incorporating French-inspired dishes instead of usual weekend brunches most establishments are offering.

Fancy a four-course menu with possibly the best tipples in town? Then make your way to The Disgruntled Chef from 24 August till 27 November, specially for Gastro + Tipple.

With the piquant Chilled Squid Ink Chawamushi, Oyster and Champagne Foam served as a starter, it is perhaps the best indication that you are up for a great time. Add

a dash of sour and sweet to the mix with the Rosella Blossom, made with Martell VSOP Cognac, Lemon, Rose Syrup, Egg White and Bitters.

To follow up with the night's remarkable cuisine, let the Foie Gras Ricotta with Beef Meatballs take centre stage, topped off with Tomato Ragout, Fresh Herbs and Grilled Bread. Slurping the Kyoho Mary would be just the drink you need here, with the right amount of Absolut Elyx Vodka, Lemon, Tabasco, Cherry Tomato and Olive all concocted into one. As you lounge in the undisturbed surroundings of this chic establishment, you have the choice of picking your main course, from either the Oven Baked Miso Cod, with Green Pea Puree and Grilled Eggplant, or the Pan Roasted Tenderloin, cooked with Creamed Spinach, Onion Rings and Bordelaise Sauce. To balance out the succulent flavours of the meat, the El-Capitan is intricately prepared for you, made with Chivas Regal 12 years Whisky, Martini Rosso, Cinnamon and Orange Syrup.

Rounding up the night would be the Smoked Vanilla Flan dessert, a light and healthy dish of yoghurt and raspberries. An exclusive mix of Beekeeper Gin, Butterscotch, Cotton Candy and Pomegranate sure seals the deal here as a sublime accompaniment, making sure you leave feeling anything but disgruntled.



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SPLENDIDLY SPANISH

UNA



Living up to its reputation as an exclusive fine-dining establishment, describing the food, ambience and service at UNA as impeccable would certainly not be an overstatement.

Nestled amidst the lush, tranquil gardens of Rochester Park, it is housed within a cosy two-storey colonial style bungalow with an extensive alfresco seating area to boot. Ideal for private events, its quiet location is highly suitable for a romantic date, or just simply catching up with friends without having to be distracted by the deafening chatters of people and the roar of vehicles whizzing past.

Focusing highly on Mediterranean flavours, mainly Spanish, UNA also doubles up as a tapas bar on the second floor. Its menu is clearly segmented into tapas, appetisers, small and large portions of grills and mains and of course, desserts.

Whipping up an array of delectable dishes in the kitchens

of this elegant establishment is none other than Head Chef John-Philippe Patrino, whose unique and diverse heritage transcends to his specially curated creations. Having started his career a whopping 28 years ago, he was an apprentice at the 3 Michelin-starred Chez Nico under the tutelage of legendary restaurateur Mr Nico Ladenis. Known for revolutionising the London dining scene with his refreshing take of the 'small plates' and authentic tapas culture, he worked his way to opening his own restaurants, Fino and Barrafina in London, which received rave reviews thanks to Chef Patrino's ability in the culinary arts, even going on to winning awards in UK's Tatler magazine.

Specially for Gastro + Tipple from 24 August to 27 November, you get to enjoy the best of both worlds, by nourishing your bellies with a divine 3-course menu and sipping a range of exquisite cocktails, all in one sitting. Start off with light bites specially created by Chef Patrino, with a shot of gazpacho and relish cucumber. Next up, let the Potato Bomba, with Spicy Pork Belly and Smoked Quail Eggs entice you, as you wash it down with the Champs de Fraise cocktail, made with Martell VSOP Cognac. Last but not least, indulge in the Plump Iberica, infused with burnt Leek, Paprika Potato Fondue and crackling paired with the UNA Cobbler, refreshingly made with Absolut Elyx Vodka.

Needless to say, desserts are always the best way to end off any delectable dinner. By now, your palates would have been filled with savoury flavours, so we reckon the Churros con Chocolate, fried Cinnamon-like dough sticks with heavenly Chocolate dipping and the Chocovana cocktail, made with Havana Club Rum, Chocolate and Chillies would end things right on a sweet note. After all,



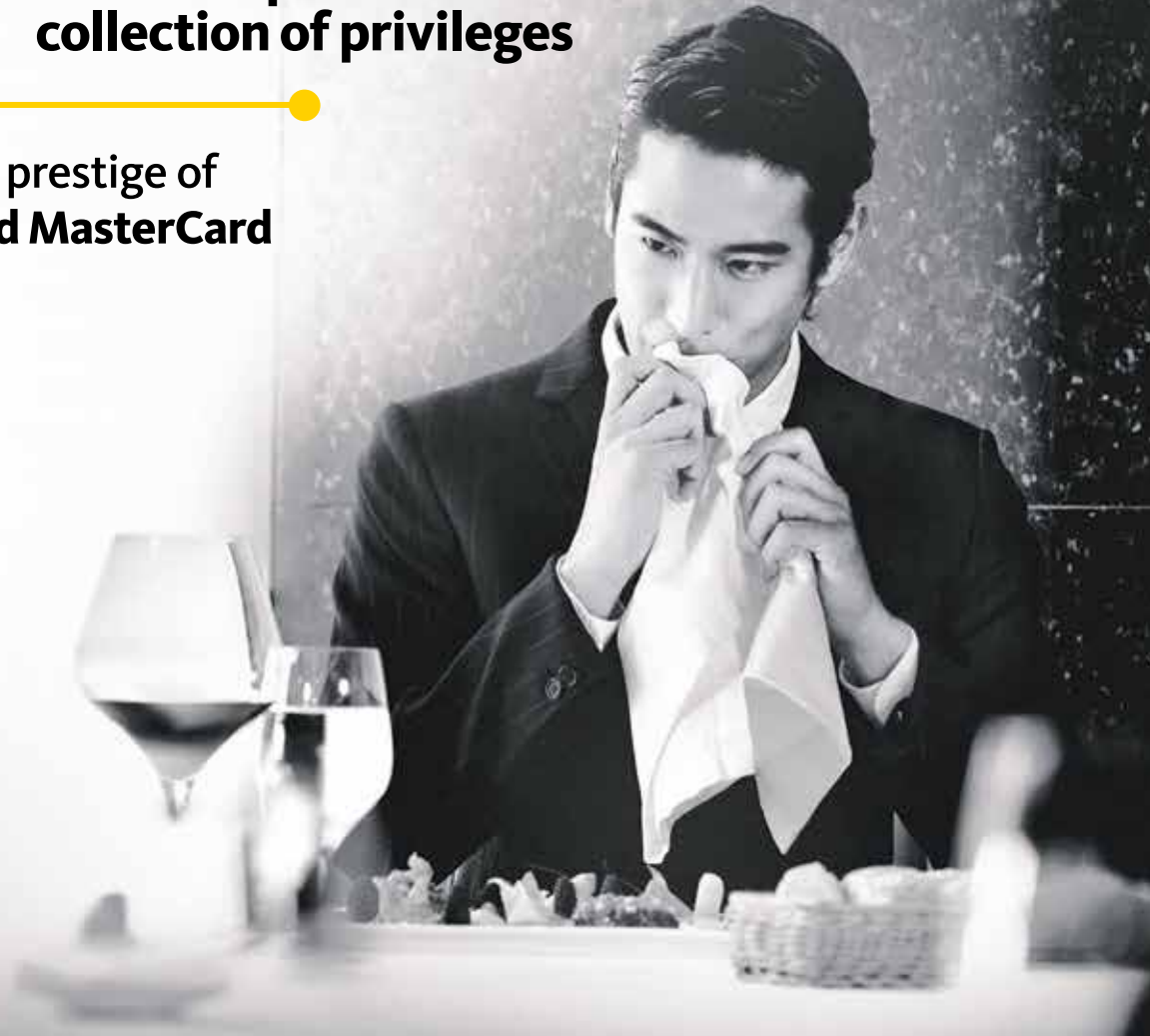
there should always be space for desserts right?

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