



Bistro Moderne Daniel Boulud

Lyon-born celebrity chef Daniel Boulud, rose to fame with his highly acclaimed three-starred restaurant Daniel, in New York. Today, he is considered as one of North America's most respected chefs, who prides himself on the fact that all his menus are driven by fine quality ingredients and are always inspired by the rhythm of the seasons.

Boulud's Asian outpost, Bistro Moderne at the Marina Bay Sands Singapore is one of the city's hippest culinary hotspots. In spite of its decidedly Manhattan feel, db Bistro Moderne incorporates elements of a charming Parisian bistro, thereby representing the essence of the fare served—traditional French cooking with healthy doses of American elements.

Chef Daniel's impressive menu

caters to a wide variety of diners, breaking the myth of inaccessible French cuisine. A perfect start to your meal is an all-time favourite, the Nicoise Salad with quail egg and white anchovies or the simple yet exquisite heirloom tomato salad with delicate herbs, goat cheese and, white balsamic dressing. As an interlude before the entrée, the Maitre d' recommended a country duck terrine with pickles or Orleans mustard and toasted country bread, both of which were delightful bursts of flavours and a veritable lesson in decadence.

If you're looking for the Franco-American connection in db's menu, just glance at their famous selection of burgers. For instance, the Original db Burger, a sirloin burger filled with short ribs and foie gras, served on a parmesan bun, or the Frenchy

Burger which is a beef patty topped with confit pork belly, morbier cheese, arugula and cornichons, served on a black pepper bun. For those who aren't too keen on the meat-heavy dishes, the Loup de Mer with pea risotto and chicken jus is an absolute must-try.

Great service and a casual chic ambience coupled with superlative fare are db Bistro Moderne's strengths. Who could ask for anything more? Our approval is inevitable.

~ Riaan J. George

SINGAPORE

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Golden Court

Traditional Chinese food has never been for the faint-hearted they say, but Chef Kan Kai Wing and his illustrious team beg to differ. At the Golden Court restaurant in Macau, this culinary team works tirelessly to ensure that traditional Chinese flavours find expression in a variety of delectable dishes that are aromatic, colourful and extremely appealing to the international palate. The result is a simple yet elegant array of modern Cantonese dishes. Stepping into the oriental-chic décor of the Golden Court, you are instantly cut off from the maddening crowds frequenting the massive casino situated in the same hotel. Poring over the menu was like taking a culinary journey through China.

Your meal must begin with the brilliant Peking duck ceremoniously carved right before your eyes and then accessorised with a marvellous hoisin sauce. Then came the stir-fried shrimps with the delightful flavour of celery, tempered with a tingling sensation of Szechuan chilli peppers. This was followed by an all-time Chinese favourite, seared chicken fillets with shallot and black bean sauce. Vegetarians at our table did not feel left out as they were lavished with a unique simmer-boiled winter melon served with assorted vegetables. Our personal favourite was the sautéed mixed vegetables with Chinese celery and cashew nuts served in a bowl made of crispy noodles. Since no Chinese

meal is complete without a portion of simple, flavoursome egg fried rice, we must add that their version did not fail to impress. A meal as copious as this needs a light and delicate dessert, which is why the sweetened coconut and purple rice soup was a perfect finish to this perfect fare.

If you're ever in Macau and are seeking authentic Chinese fare without the famed inedible ingredients, the Golden Court is your best bet.

~ Riaan J. George

MACAU

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Cavalli Club

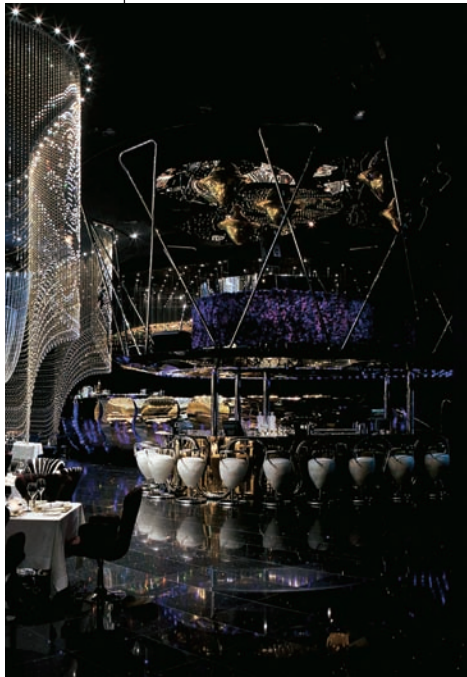
Innumerable Swarovski crystals drip from the blackness of the ceilings as you sashay in on the dark, reflective floors that will lead you to your zebra print chair; as the aroma of ravioli and wine fills the air. This restaurant, bar and lounge has Cavalli written all over it, literally and otherwise. Eat and drink out of Cavalli cutlery and crockery, drink signature Cavalli wine and vodka, and even gaze at the designer's 'RC' crystal logo hanging mid-air across the room. Celebrity fashion designer Roberto Cavalli ventures into the fine dining business and does it in style. The opening of Cavalli Club

in Dubai saw the likes of Steven Tyler, Estelle, James Blunt and Kevin Spacey and of course, the flamboyant designer himself, grace the red carpet.

This three-tier club is divided into 'Leopard', 'Zebra' and 'Roberto', which are suspended lounge areas overlooking the restaurant, where the who's-who of Dubai's elite, eat, drink and mingle. In keeping with its labels, these secluded areas of the club are covered in leopard and zebra print upholstery, while the exclusive 'Roberto' lounge is covered in white fur, giving you a bird's-eye view of the entire club. Designed entirely

in black and white, the dash of animal prints all over the club adds a good shock-value to its décor, though that might not be to everyone's taste.

What will suit your taste though, is the food. Serving mainly Italian cuisine with a hint of international fare, you can find everything from insalatas, pastas, ravioli and steaks done to their best here. Do not leave Cavalli without devouring the ravioli 'jarret de veal' — warm and moist ravioli stuffed with shredded melt-in-your-mouth pieces of veal shank drizzled with lemon, served with a traditional vegetable stew. Of



course, no one satisfies our sweet tooth like the Italians do. Dig into their heavenly fondant, panna cota and tiramisu. The perfect accompaniment to the meal is a glass of a smooth yet strong Cavalli Tenuta degli Dei, a vintage red wine from Cavalli's Tuscan vineyards. Give the breadbasket a pass if you don't want to be seen hand-wrestling your food. You can wash all that grub down with a shot of Grappa.

The cocktails served at Cavalli Club may be some of the best drinks you will ever try. Unapologetically obnoxious, the names of the cocktails and martinis on the menu take a pass at the flimsy world of fashion. Our favourite was 'Fashion Victim', in taste of course, a funky mix of fresh pineapple and passion fruit mixed with a splash of vanilla liqueur and a good dose of signature Cavalli



vodka. Another gem on the martini list is 'Opal', a drink made out of freshly squeezed oranges, and fresh watermelon juice, fortified with orange-infused vodka. All their drinks are made using fresh juices, fruits and herbs. 'Gold Digger', 'Red Carpet', 'Stiletto', 'Catwalk' and 'Supermodel' are some of the other appropriately named cocktails you will find here. Since the place has no dedicated dance floor, those in a mood to shake a leg transform the walkway around the dining area and the bar into the dance area. A congratulatory note must go out to the genuinely friendly and knowledgeable staff, who make the service absolutely impeccable. We have two words, 'très chic', which ironically is a stylish Bollinger champagne cocktail served at the Cavalli Club.

~ Karma Davis



UAE

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