

appetite™

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Hot Summer Cool Summer

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REST & RESORT
HEAVEN BY THE SEASHORE



ISSN 1793-3064



WHET YOUR APPETITE
HAINAN ISLAND, LANGKAWI, RIO DE JANEIRO

notebook FOODIENOSH WORDS JOYCE HUANG



dish of the day

MINI STEAMED PORK DUMPLINGS WITH CHICKEN SOUP

We all love Taiwanese restaurant chain Din Tai Fung for its xiao long tang bao, or steamed pork dumplings filled with piping hot soup. Now, they've come up with exquisite miniature versions that are 50 percent smaller than the original. Each measuring no more than a 20-cent coin in diameter each, the mini xiao long tang baos (\$10.80 per portion of 10) are notoriously difficult to make, each dumpling having a minimum of 18 folds in its skin. Dip each delicate dumpling into the accompanying bowl of rich chicken broth for greater enjoyment. Available exclusively at Din Tai Fung Paragon, from 3 to 5pm on weekdays and from 10am to 12 noon on weekends.

#B1-03 Paragon Shopping Centre, 290 Orchard Road. Tel: 6838-8336

chef's pick

CHEF DIEGO MARTINELLI
Hailing from Modena, Italy, Chef de Cuisine Diego Martinelli of The Lighthouse at The Fullerton Hotel Singapore, cannot do without balsamic vinegar in his kitchen.

'Dark brown in colour with an intensely fruity aroma and an exquisite sweet-and-tart flavour, authentic balsamic vinegar is a specialty of the Emilia-Romagna region of northern Italy. It is made specifically in the provinces of Modena and Reggio Emilia. With its complex flavour profile, this ingredient is usually used in appetisers like salads, for seasoning and even in desserts. Try the balsamic vinegar sautéed strawberries with lavender flower ice-cream at The Lighthouse.'



THE SENTOSA
Singapore
A BEAUFORT HOTEL



Michelin-star
Chef Stéphan Bernhard
at The Cliff 4 to 9 August 2009



In celebration

of Singapore's National Day, The Cliff presents Michelin-star Guest Chef Stéphan Bernhard of Le Jardin de France from Baden-Baden, Germany. Modern yet with a classic French flair, Stéphan will titillate your tastebuds with his culinary inspirations of signature foie gras and more from 4 to 9 August 2009.

Exclusive degustation menus will be available nightly at The Cliff. Meet Stéphan, when he joins the resort's culinary team for Sunday Brunch at The Terrace on 9 August 2009, where he will present his personal brunch favourites.

The Cliff +65 6371 1425 • The Terrace +65 6371 1414
Email info@thesentosa.com • Reservations required



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GDS CODE: LX FOR LUXURY

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