

# AroundTOWN



It's that time of year again, when some of the world's best chefs congregate in Singapore to tempt and tantalise us into abandoning our resolutions to stay clear of too much good food and wine. Of course when the **World Gourmet Summit** takes place, it's impossible to stick to just one meal and one round of fabulous wine. And what temptations these are! From 9 to 28 April, be mesmerised by the likes of Serena Sutcliffe, Keith Floyd, Kevin Brauch, Heinz Winkler and many, many others.

If you are a Sunday brunch junkie, rejoice; there is another one for you to check out. Pan Pacific Singapore has introduced its **Sunday Luxe at Global Kitchen**, promising its guests unlimited late morning pleasures served a la carte accompanied by Veuve Cliquot Brut and Rose, classic cocktails like Bloody Mary and Mimosa, as well as a choice of wines. With oysters, caviar, scrambled eggs with truffles, foie gras, braised Wagyu with miso and truffles, you can see that the theme of luxury and indulgence isn't exaggerated in any way. End your meal with over 20 varieties of cheese; plan to stay at least until tea time to savour all the delicacies. Available from 11.30am to 3.30pm, priced at \$175 (+++). Telephone 6826 8333 or email [globalkitchen.sin@panpacific.com](mailto:globalkitchen.sin@panpacific.com)

A new trend that's perking up diners in Tokyo is the Dining Bar – a modern version of Izakaya (a Japanese pub), where the food is specially created to go with the drinks. Bringing this concept to Singapore is **Satsuma Shochu Dining Bar** at The Gallery Hotel. Taking up a two-storey annexe of the hotel, its ground floor features a bar with shochu saba (server) display while the second floor has booths surrounding the dining area. Check out the over 40 items on the menu, featuring premium Black Angus Beef Wagyu and Kuro Buta (Black Pig) from Creekstone Farm and Snake River Farm, USA. Please call 6235 3565 or email [satsuma@satsuma.com.sg](mailto:satsuma@satsuma.com.sg)

If you are really a morning person and think best with the birds, you may want to try a working breakfast and skip lunch for a change. **Le Papillon** at the trendy Red Dot Traffic Building promises a quiet environment in which to do your best thinking and deal-making. Chef Anderson Ho's breakfast menus are hearty and yet not too heavy: fresh fruit, yoghurt, granola, banana bread and pancakes. You can feed a team of up to 20 people too, in case you need a brainstorming session fuelled by fresh coffee and good food first thing in the morning. Corporate breakfast menus \$30+++ or \$40+++ per person. Please call 6327 4177.