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BEEF TARTARE, CEVICHE,
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LITTLE-KNOWN GEMS OF HACHINOHE



GOING TO THE SOURCE

Among Peruvian cuisine foodies and locavore supporters, Virgilio Martinez is a name that needs no introduction. The Peruvian-born chef is the maestro behind one Michelin-starred Lima in London as well as Central, the number one ranked restaurant on Latin America's Best Restaurant list. Also known for sourcing local produce from the Amazon Rainforest and Andes Mountains, Martinez will be showcasing some of these ingredients when he flies in to Singapore to cook at **BLU** from 25 -29 October.

Expect a seven-course dinner (\$448) that will reveal the rich biodiversity from the Pacific Ocean, Andes Mountains and the forests of the Amazon. Dishes include lobster with passion fruit, sargassum 'galleta' and razor clams; river fish with quinoa, braised avocado and kiwicha; and Peruvian cacao and coca leaves. The dinner will include an alcohol pairing, a traditional Peruvian cocktail, premium Peruvian lager and South American wines. *Level 24, Tower Wing, 22 Orange Grove Road, Shangri-la Hotel Singapore. Tel: 6213 4393*



MORE TRICKS IN HER BAG



Reputed for her gorgeously plated desserts, Janice Wong now adds dim sum and noodles to her progressive repertoire. **Janice Wong Singapore** at the National Museum offers dumplings crafted in psychedelic

colours from flours of different gluten strengths for varying textures. Her Mini Pots Siew Mai are cherubic morsels of Portobello mushrooms, rosemary and caviar; shrimp and Parma ham; and scallops with olive oil caviar (\$15 for three pieces). The star, however, is the Crispy Charcoal Nest (\$22), which carries pork belly slices, collagen broth and a sheet of dissolvable mushroom 'paper' with a quote by Henry David Thoreau exquisitely penned on it. #01-06 National Museum of Singapore. Tel: 9712 5338