



# Time Out

## SINGAPORE

MCI (P) 098/09/2017

ISSN: 1793-4451



9 771793 445002

DECEMBER 2017 \$3.95

TIMEOUT.COM/SINGAPORE

# THE 50 BEST DISHES OF 2017

Cracking Christmas  
dinners

Boutique cycling  
studios

Must-see  
Singa-films

77312 02  
KINOKUNIYA  
WITH GST  
01\$ 3.22



## CHRISTMAS SPECIAL

# Season's feastings

These specially curated Christmas menus are sure to get you in the festive mood.

*By Jolene Hooy*



### Zafferano

Dec 24 & 25

All I want for Christmas is you... and an Italian Christmas Feast. Experience a night of traditional Italian cuisine at Zafferano while enjoying panoramic city views from the 43rd floor of the Ocean Financial Centre. Curated by head chef Marco Guccio, the Table d'Hôte menu (\$88 for three courses, \$98 for four courses) features traditional Christmas dishes inspired by his fondest festive memories from his mother's kitchen. Think irresistibly tender roasted US prime beef short ribs and Sardinian octopus.

→ 43/F, Ocean Financial Ctr, 10 Collyer Quay, Raffles Place.



### Ash & Elm

Nov 20-Jan 2

A Fairytale Christmas: Enchanted Woods (\$128-\$168) at Ash & Elm takes you on a magical journey of European gastronomic delights. Gawk over the menu of epicurean highlights such as braised beef cheek with mulled wine sauce and roasted turkey with chestnuts. Be sure to pace yourself, though, as there's a bountiful spread of desserts like gingerbread and butter pudding too.

→ Intercontinental Singapore, 80 Middle Rd, Bugis.



### Mitzo

Dec 1-Jan 1

Sick of turkey and log cake? Mitzo is offering a luxurious Cantonese Christmas set (\$128 per person) for those looking for something different for their Yuletide feast. The deep-fried beef with crispy enoki and a rich dose of cumin sauce is a festive alternative that will satisfy any glutinous meat cravings. There's also a pulled noodle and lamb shank dish for those who love carbs.

→ 4/F, Grand Park Orchard, 270 Orchard Rd, Orchard.



### Audace

Dec 23 & 24

Have yourself a merry little French Christmas, let your heart (but not tummy) be light. Audace is dishing out a two-day French Christmas affair. Chef Jérémy Gillon's seven-course degustation dinner (\$168) rings in the festivities with a turkey bathed in a unique coffee syrup sauce, Gillardeau oysters and smoked salmon.

→ Wanderlust Hotel, 2 Dickson Rd, Bugis.



### Salted & Hung

Dec 1-31

'Tis the season for sharing so head to Salted & Hung for an eight-course feast (\$75 per person) that's meant for the whole table. Chow down on cured salmon topped with burnt cream, rump cap and roasted carrots, and charred corn with shallots and lard.

→ 12 Purvis St, City Hall.