

Diary

Till 9 Dec CRAZY CHRISTMAS 2012

Under the direction of Selena Tan and George Chan, the spirit of Christmas crackles with an electrifying mix of the silver screen, a big band and a chorus line of dancing girls. This homegrown musical sees a stellar cast boasting the likes of Hossan Leong, Kumar, Adrian Pang and more. Brace yourself for an entertaining ride laced with some risqué fun.
www.dreamacademy.com.sg



13 – 16 Dec SLEEPING BEAUTY



Singapore Dance Theatre brings the beloved fairy tale to life in a dazzling showcase of pirouettes and stunning costumes, all set to the lush soundtrack of Tchaikovsky. The Singapore Dance Theatre's take on this classical ballet favourite is led by artistic director Janek Schergen and choreographer Marius Petipa.
www.singaporedance theatre.com

Till 16 Dec RESOLUTION OF REALITY

Hermès plays host to Singaporean contemporary artist Joo Choon Lin as she moves into the Third Floor with her site-specific installation exploring the tensions between technology and nostalgia. Catch glimpses of forgotten electronic gadgets as Joo weaves fingerprints of the past with the present.
www.fondationentreprisehermes.org



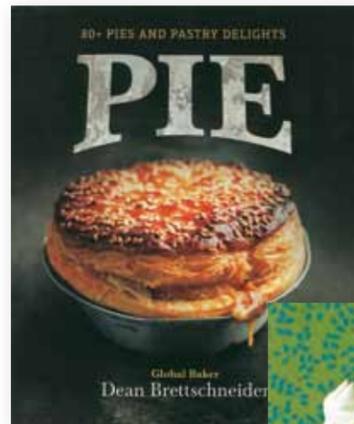
HOTSPOT Outpost 903 Gastrobar

Booze and coffee hounds, especially those living in the western parts of our island, now have an outpost to check in (or out). Opened by Alfred Toh, a veteran in the beverage industry, this gastrobar on Bukit Timah Road is inspired by the portmanteau culture of gastropubs in the UK: quality grub in a cosy bar sited within a serene neighbourhood. Currently, the outfit features six beers on tap, with plenty more bottled beers, ciders, wines and spirits featured on the menu. If you have kids in tow, make sure to offer them a cuppa hot chocolate, a favourite of Toh brought in from Down



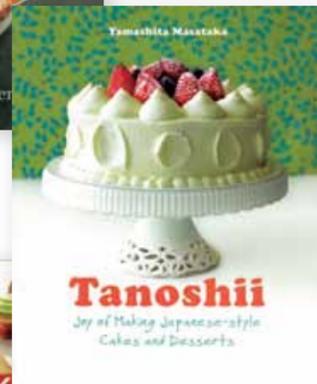
Under. Those craving substantial bites should avail themselves to the hearty platters of nachos, homemade burgers, truffle fries and thin-crust pizzas. More unusual dishes include the sambal marinated Outpost wings, and a beef rendang pasta. For early birds, the generous Great Sunrise breakfast should get your day started on the right 'food'.
903 Bukit Timah Road. Tel: 6468 4903

Latest local releases



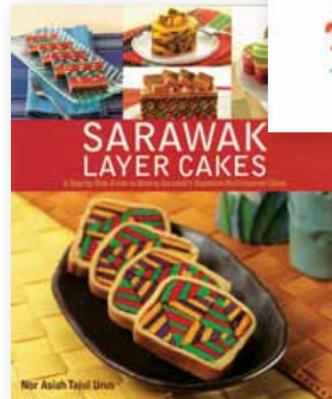
PIE By Dean Brettschneider

This cookbook follows the launch of Dean Brettschneider's second bakery in Singapore at Martin Road and is nothing short of a love letter to the humble pie. Packed with over 80 recipes, you'll find savoury pies such as the heart-stopping bacon, curried egg and ricotta pie sitting alongside sweet pies and pastries. There's also a section titled 'Not-quite-a-pie' — a curious mixed bag of pastries such as empanadas, shortcake and tarts.



TANOSHII By Yamashita Masataka

Each time we find ourselves in Duxton Hill, we invariably end up at Flor Patisserie for Chef Yamashita Masataka's famed strawberry shortcake. The combination of soft sponge, chantilly cream and fresh strawberries is simply divine and we're glad this shortcake recipe is secret no more. If you love the light, fresh flavours of Japanese-style pastries, this cookbook by Masataka offers more than 30 recipes spanning cookies, tea cakes, pies, tarts and chocolates. Step-by-step instructions accompanied by photographs make this cookbook accessible to novice bakers.



SARAWAK LAYER CAKES By Nor Asiah Tajul Urus

Sarawak layer cakes are what you get when you take the kueh lapis and infuse it with the art of origami. There's nothing subtle about these colourful, geometrically stunning cakes. Go on, impress your guests. There are 50 designs to choose from, with flavours ranging from traditional coconut pandan to bold flavours such as durian.



A unique feast

Those who prefer to avoid festive trappings of turkey roasts and hunks of ham will find solace in the elegant four- or five-course dinners crafted by Osia's celebrity chef Scott Webster and chef de cuisine Douglas Tay. Available on Christmas Eve and Christmas Day, the festive menu features an elegant array of seafood such as Petuna ocean trout, and red king crab remoulade served with creamed crab roe, alongside a Black Angus beef tenderloin coupled with truffled risotto and Madeira sauce. 8 Sentosa Gateway, Level 2 Crockfords Tower, Resorts World Sentosa. Tel: 6577 8888

Christmas teas

Tea lovers should head to The House of Twinings Tea Parlour located at the street-front of Mandarin Gallery from now till 26 December, 10am to 9pm daily.

Besides a range of loose tea leaves in pretty packaging, Twinings' two new seasonal blends will debut exclusively at this specialty store. The Twinings Christmas Tea showcases malty assam flavours in combination with spices such as cinnamon and clove, and the Twinings Vanilla Chai marries spicy chai with the sweetness of vanilla.

Specially trained Twinings Tea Ambassadors will be on hand to guide you through free tasting sessions at the Parlour. This well-known tea brand will also be offering free local and international postage for all Christmas greetings posted via an on-site quintessential British red pillar box.

