



coup was a 16-month stint at Daniel Boulud's DB Bistro Moderne in New York in 2007. "There was a lot of yelling everyday; sometimes pans would fly across the kitchen," says Goh, about the world behind Moderne's kitchen doors. He learned a lot from his fellow professionals, from blending American flavours into French cooking (a trademark of Boulud's) to working the best produce, such as selecting Hen-of-the-woods mushrooms to use as an aromatic garnish



for chicken dishes. Oliver Muller, the bistro's executive chef, applied tough love on him. "Muller scolded me a lot," he recalls. "But during my last week there, he became kinder and told me: 'I have been hard on you because I see something in you. You are a special individual and I want you to do well!'"

WHY WE THINK HE IS HOT

Goh elevates Singaporean food to an avant-garde level by recreating local dishes using French cooking techniques. Take for example, his Bak Kut Teh consommé: it combines white pepper foam (stirred up from a blender) with you tiao croutons and fried spare ribs marinated in carrot, onion, garlic and ginger. There's also the Modern Laksa, which borrows ideas from the French bouillabaisse: spicy bisque made from shellfish, Moreton Bay bug, capellini pasta, lemongrass and laksa leaves work together to create an aromatic dish that is recognisable in taste but refreshing in execution. His is a version of fusion cooking that works

He turns out cutting edge Aussie fare

WHO

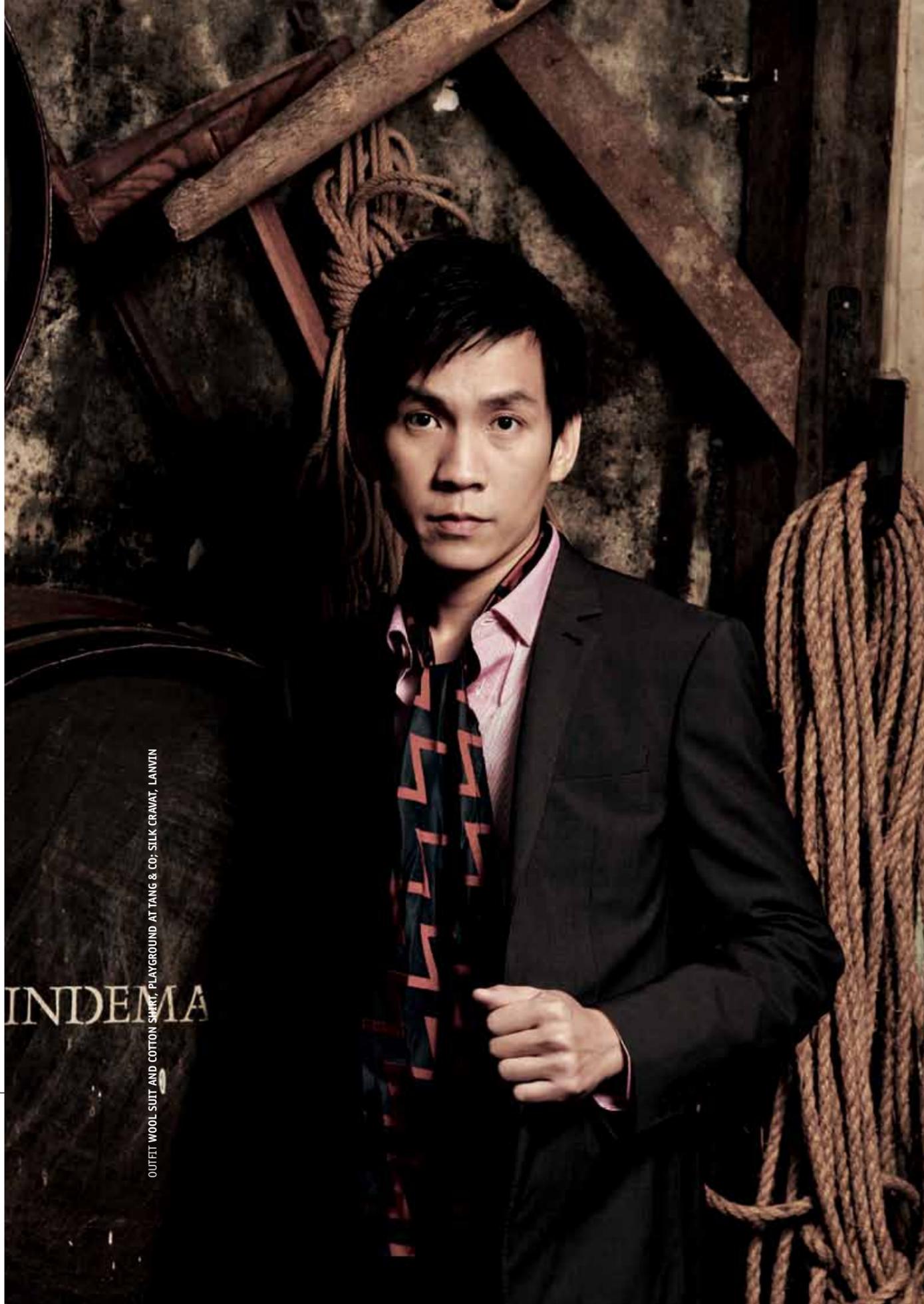
DOUGLAS TAY, 30, chef de cuisine of Osia 8 Sentosa Gateway, Resorts World Sentosa

HIS STORY

Ever since he was seven years old, Tay spent countless hours watching his grandmother cook in the kitchen. He began his 10-year culinary career in 1997 at the Westin Stamford (now the Swissôtel Singapore) but his biggest break was getting his foot into Osia early this year through a referral by an industry veteran. This is a significant milestone as Osia is opened by Aussie celebrity chef Scott Webster, who runs the renowned Carrington Place in New South Wales, Australia. "Douglas is a young man with passion and drive—the two most important things I look for when hiring young chefs today," says Webster.

WHY WE THINK HE IS HOT

He cooks with an Asian sensibility. Tay, who helms the kitchen when Webster isn't in town, doesn't want his food to be labelled or categorised under terms like 'modern Australian' or 'avant-garde'. "We call our food 'Osia cuisine,'" he declares. Fresh produce is sourced from the Asia Pacific region and Webster says the menu, which changes every three months, represents the collective imagination of the kitchen team. Tay reveals that Webster is generous in passing most of the creative reins to him. "He usually lets me take charge of new



OUTFIT: WOOL SUIT AND COTTON SHIRT; PLAYGROUND AT TANG & CO; SILK CRAWAT, LANVIN



creations. I'd do some samples for him to taste, and we'd move on from there."

One signature item on the menu is the Seafood Ice Experience: a sextet of short glass tubes filled with various blends of fruit, seafood and ice, such as a Pineapple Lemongrass Ice with Blue Fin Tuna and an Apple Celery Ice with Tasmanian Salmon. The ice, he reveals, contains a little gelatine to suppress the melting process. Perhaps no other dish best embodies Osia's homage to fresh flavours than the Petuna Ocean Trout cured in Chinese vinegar, served with apple purée and Chinese vinegar gel. The cured trout, which is almost raw, packs an acidic tanginess that brings out the nuances of the fresh fish. "Other chefs wouldn't have cured an ocean trout in Chinese vinegar, and that's what I want to do here at Osia—food that is creative and different, yet simple." **e**