

FEBRUARY 2020
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50 SHADES OF PINK

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life's refinements

2018 ASIA PACIFIC
PUBLISHING AWARDS
FOOD MEDIA
OF THE YEAR
GOLD

2018 MPAS AWARDS
FOOD MEDIA
OF THE YEAR
GOLD

2018 MPAS AWARDS
ILLUSTRATION OF
THE YEAR
SILVER

VOTED NO 1
F&B MAGAZINE
BY MARKETING
MAGAZINE

SOPHISTICATED
SWEETS
6 DECADENT DESSERTS
TO SET THE MOOD
FOR LOVE



INNOVATION
MEETS TRADITION IN
JAPAN'S DRINK-
PAIRING MENUS

HOT PICKS 
CHEFS'
RESTAURANTS THAT
SATISFY THE ROMANCE
QUOTIENT



More meat please

This one is for the meat enthusiasts. Helmed by seasoned British chef Nathan Green, **Henry**, located in Rosewood Hong Kong, is every meat lover's dream come true as the restaurant draws heavy influences from Green's countryside upbringing and American traditions to bring the best of Texas barbecue to the table. Ready your appetites with their impressive menu from the wood-fire ovens, charcoal grills, dry-aged heritage meats, and even an in-house butcher shop on display. Save some room for their decadent desserts like the rich Chocolate Fondant paired with pretzel-flavoured ice cream, the sinful Cornmeal Soufflé with Bacon Ice Cream or the classic baked Alaska.

Level 5, Rosewood Hong Kong, Victoria Dockside, 18 Salisbury Road. Tel: +852 3891 8732



24 HOURS IN Siem Reap, Cambodia

Joffrey Thin-Gris,
general manager of The Aviary



» **WHERE TO EAT** There's no shortage of dining options in cosmopolitan Siem Reap. I love going to Banlle for its vegetarian fusion fare. Set in a beautiful and quiet garden, it's an oasis of calm right in the heart of Siem Reap. Fresh vegetables from their organic farm are served in a charming wooden house and you won't want to leave without trying their vegetable *amok*, a Cambodian curry of vegetables served in banana leaves.

It's also nice to have other cuisines for a change and Fumizen is great for Japanese tonkatsu - perfectly fried panko-battered, deep-fried pork cutlets.



» **WHERE TO DRINK** Pub Street is a hive of activity with its many bars and restaurants. Sip an Angkor Beer after a day at the temples; you can even do a little shopping at the markets surrounding the street. Make a turn into a small alley and you will find The Glide Bar, an elegant rooftop space that is great for drinks at sunset. Cocktails and bar bites go hand in hand as you admire the fast-changing skyline of Siem Reap.



» **WHERE TO STAY** The Aviary Hotel is a sophisticated urban oasis inspired by nature and Cambodia's rich heritage of traditional crafts. This relaxing sanctuary filled with locally commissioned artworks, which celebrate the beauty and diversity of the kingdom's birdlife, is conveniently located in the heart of the city.

Another go-to spot is the newly-launched Sambok rooms combine modern lines and curves with Cambodian style. On a hot day, have a dip at any of the two pools in the property to cool off.



» **WHAT TO DO** Siem Reap has modernised a lot but the countryside hasn't changed as much - I like to cycle there, enjoy the scenic landscape which is filled with traditional wooden houses, children playing and serenity. After a day of cycling, one has to refuel and what better than a street food tour? Partake in Cambodian-style sandwiches, pork sausages, chive cakes and wash it all down with an iced-coffee.