

Wine & Dine

Restaurant reviews & news

Fresh flavours

Dishing up modern French fare in elegant, minimalist surroundings, **Le Figue** has taken over from *Whitebait & Kale* as *Camden Medical Centre's* F&B offering and also has a café serving sandwiches and gourmet pies to take away. 1 Orchard Boulevard, #01-01/02 Camden Medical Centre. Tel: 6887 5383, www.lefigue.com

After almost a decade in business, **The Cellar Door** restaurant has sadly closed – although we understand the wine distribution business is still running strong. www.thecellardoor.com.sg

Gunther's set lunch menu features a choice of three starters and mains, plus dessert of the day and coffee or tea, at just \$38 – great value for discerning diners eager to sample one of Singapore's finest restaurants. 36 Purvis Street, #01-03. Tel: 6338 8955, www.gunthers.com.sg

We're hearing great things about **Spruce's** menu and relaxed ambience, just waiting for the coffee to catch up. *Phoenix Park*, 320 Tanglin Road. Tel: 6836 5528. If a quality caffeine hit is your thing, check out **Oriole** – where the coffee machine is manned by Singapore's top barista. 96 Somerset Road, #01-01 Pan Pacific Serviced Suites. Tel: 6238 8348. Or head straight to the source at **Dimbulah** – serving seriously good coffee from “plantation to cup”. 60 Robertson Quay, #01-07, The Quayside. Tel: 6235 6107, www.dimbulahcoffee.com

Quality wines at delicious prices

Tired of drinking overpriced, decidedly-average wine? **Underground Wines** buys straight from the vineyards, has no retail overheads, a limited marketing spend and sells direct – so you can enjoy higher quality wines at much lower prices. New Zealand wines are a speciality, with Singapore's best-value Marlborough Sauvignon Blanc at just \$20.50 a bottle and affordable, Central



Otago Pinot Noirs and Gisborne Chardonnays on offer. But **Underground Wines** does more than sell wine; they also offer free

advice, wine bottle recycling, tasting notes and a glass borrowing and wine exchange services. Order online, or host a relaxed wine tasting party with friends. www.undergroundwines.com.sg, Email: sianne@undergroundwines.com.sg

Meaty morsels

Huber's Butchery is now at Dempsey! The newly-designed 2,200 square foot store – formerly *L'Organic* – features speciality meats and fresh cuts of beef, pork, lamb, veal and poultry, as well as sausages, hams and cold cuts. You'll also find organic fresh produce – fruit, vegetables and eggs, a hot deli, pasta section, breads, wines, boutique beers, cheeses and an al fresco bistro serving coffee, tea, cakes, salads and sandwiches. With free parking, tips and advice on meat preparation, a broad range of oven/pan-ready meats and free delivery for orders over \$75, *Huber's* is open from 9:30am to 8pm daily and is all about convenience. 18A Dempsey Road, Tanglin Village. www.hubers.com.sg



Oktoberfest celebrations

- **Paulaner Bräuhaus** October 6 to 13. 9 Raffles Boulevard, #01-01 Time@ Millenia Walk, Tel: 6883 2572, www.paulaner.com.sg
- **Brotzeit** October 15 to 18. 1 Harbourfront Walk, #01-149/151, Tel: 6272 8815. 252 North Bridge Road, #01-17 Raffles City Shopping Centre, Tel: 6883 1534.

Curry in a hurry – and a whole lot more!

While **Dial A Curry** is renowned for its speedy response time, there are a few other things about this trusted delivery service you may not know:

- Owned by the *Maharajah* group of restaurants since 1986, each dish is freshly cooked – just as it would be if you dined in.
- Since its launch in 1995, *Dial A Curry* has made deliveries without fail, every evening – including public holidays – for the past 5,628 days, as at time of print.
- *Dial A Curry's* parent company also operates *Da Vinci's Italian Restaurant* and *Café-Mexicana*, so now you can order Italian and Mexican bites through the same hotline. Tel: 6463 0001, www.dial-a-curry.com.sg



Must-try for chocoholics

Amedei chocolate is crafted in Tuscany by a brother-and-sister team, using cacao beans harvested from hand-selected international plantations. No preservatives, additives or thickening agents are used the production of *Amedei* chocolate. Its only ingredients are cocoa mass, milk, sugar and vanilla bean, resulting in a healthier sweet treat, smooth in texture and rich in flavour. *Jones the grocer*, Block 9 Dempsey Hill, #01-12. Tel: 6476 1512, www.jonesthegrocer.com



RECIPE TO TRY

Amedei White Chocolate & Pistachio Tiramisu

INGREDIENTS

- 100 grams pistachio nuts, shelled
- 250 grams *Amedei For You* white chocolate buttons
- 500 grams mascarpone cheese
- 150 grams sugar
- 1 vanilla bean, split in half and scraped to remove seeds
- 5 free range egg yolks
- 3 free range egg whites
- Pinch of salt
- 200 grams sponge finger biscuits
- 100 millilitres desert wine (can be substituted with milk)

METHOD

- 1 Roughly chop or grate the white chocolate buttons.
- 2 Blanch the pistachios in boiling water to remove the skins. Blend to a smooth, creamy paste.
- 3 Whisk egg yolks with 130 grams of the sugar and the vanilla seeds until thick and creamy. Delicately fold in the mascarpone cheese, chocolate and pistachio paste – be careful not to over mix.
- 4 Whip egg whites until stiff with the remaining 20 grams of sugar and a pinch of salt. Gently fold into cream mixture.
- 5 Spread a quarter of the cream mixture into a mould or glass, add a layer of sponge finger biscuits and sprinkle with half the wine. Repeat these layers and finish with the remaining cream mixture.
- 6 Refrigerate for at least three hours before cutting and serving. Top with white chocolate buttons once set.

For more delicious recipes, visit the **Wine & Dine** section of www.TheFinder.com.sg and click on **Reviews & Recipes**.