

Hotel Vagabond

media coverage table

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DINING

Red Hot Red Dot

Rachel Everett is excited about Singapore's tastiest new openings.

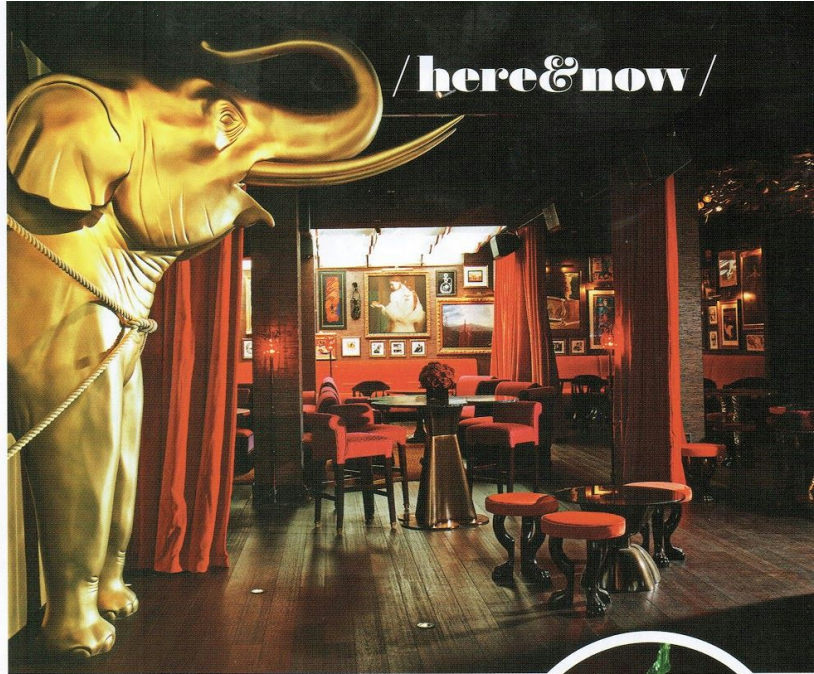
IF YOUR NEW YEAR'S RESOLUTIONS include cooking less and eating more, these three new restaurants belong in your diary. It's innovation as usual, in the forward-thinking food capital that is the little red dot.

5th Quarter

The cured meat here is lip-smackingly savory and divine. Set within Satinder Garcha's latest addition, the plush Hotel Vagabond, 5th Quarter is Loh Lik Peng's gift to carnivores. The ornately decorated velvet interiors take a page out of the opulent-style playbook of designer Jacques Garcia, but the food is where the luxury really begins. Executive chef Andrew Nocente oversees the modern grill, the focus on meat curing, with selections from all parts of the animal. Start with the five-meat charcuterie cured in-house, then move onto the rum-cured pork belly. 5thquarter.com.sg; dinner for two S\$100.

Plank Sourdough Pizza

The "best pizza in Singapore" debate will come to a quick conclusion after a visit to Plank. Singapore has a plethora of pizza joints but many are overpriced and the authenticity is sometimes questionable, so the opening of Plank, with real-deal pies by master baker Dean Brettschneider (of the hugely popular Baker & Cook) has been a huge hit with local connoisseurs. Brettschneider's sourdough crusts are the result of a 48-hour fermentation process and blasted at 380-400 degrees Celsius, making for a lightly crispy, yet pillowy soft bite. Our favorites include the No. 1, with



caramelized garlic and basil, and the No. 4, with tomato, pulled chicken, cranberry compote and Camembert. Saving the best news for last: it is BYOB so you can wash it down with your favorite wine at supermarket prices. plankpizza.biz; dinner for two S\$50.

Spago

Singapore is the first Asian outpost for Wolfgang Puck's Spago, the restaurant that's been delighting diners in the United States since 1982. Following on the heels of Wolfgang Puck's Cut steak house, which opened in Marina Bay Sands in 2010, Spago proffers up slick Californian plates with a dash of Asian delight. Standouts include Spago's signature beet salad—a divine mix of beets, goat cheese and hazelnuts, and Puck's take on local favorite laksa, packed with oodles of baby squid and halibut in that familiar coconut soupy goodness. marinabaysands.com; dinner for two S\$200. +

FROM TOP: Both the meat and the décor at 5th Quarter are pure velvet; pan-seared striped-bass laksa at Spago; the knead for pizza at Plank Sourdough Pizza.

