

# SG

Hold on till Sep 24

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**Free Inside:**  
22 great ways to enjoy F1 weekend

**what's on**  
**what's new**  
**what matters**



Photographer Erwin Tan has spent much of the previous three weeks photographing election rallies and the people on its fringes.

Turn to **PHOTOGRAPHY**, page 7, for an interview



**OUTINGS**

10 Things to Do Under \$50



**WELLNESS**

Heartland Bike Loops



**INTERVIEW**

Do Singaporean Artists Have it Easy?



**TRAVEL**

The Hip Side of Siem Reap

**DESSERTS**

**Crepe Diem**

Co-working space The Working Capitol isn't all about super cool small plates restaurants. Now, there's something for those with a sweet tooth. **The Daily Roundup** (#01-02 The Working Capitol, 1 Keong Saik Rd., [www.thedailyroundup.com.sg](http://www.thedailyroundup.com.sg)) is the newest cafe to join the space and it specializes in French Brittany-style sweet crepes and savory galettes. The light wood, marble and pastel-colored space is not only super Instagram-worthy, it also dishes out simple and satisfying treats like the Nutella-inspired hazelnut crepe (\$10) and Iberico chorizo with comte cheese galette (\$14). Best of all, they've paired it with fresh and light pre-bottled spritzer and Aperol (from \$14) cocktails.



**CHARCUTERIE** Cool Quarters



Kampong Glam is shaping up to be the hot new restaurant hood with the opening of boutique hotel Vagabond and its cured meats restaurant **Fifth Quarter** (39 Syed Alwi Rd., [www.5thquarter.com.sg](http://www.5thquarter.com.sg)). Chef Drew Nocente, formerly of W Singapore's Skirt, takes the helm to blend modern Australian flavors with traditional Italian cured meats. Expect in-house specialties like rum-cured pork belly, salt & pepper tripe and charcuterie like salami, salsiccia and lardo on the menu. But it's not all about cold cuts. There are hot plates of barramundi with sunchoke and Josper-grilled meats at this opulent jewel-colored space.

**EUROPEAN** Flying Solo



Chef Stephan Zoisl has finally struck it out on his own with **Chef's Table** (61 Tras St., 6224-4188, [www.chefstable.sg](http://www.chefstable.sg)), a kitchen and bar serving modern European food. The intimate space is like stepping into his private kitchen, with a large 12-seater communal table near the buzzing open kitchen. It works on degustation-style menus of three-, four-, six- and eight-course dinners (\$68-150) based on the freshest seasonal produce. One dish, in particular, stands out: Doughnut Pte Ltd (\$18), donuts fried in duck fat with duck confit, poached egg, apple cider-infused jus and braised shallots—but be warned, there are only eight portions a night.

**AMERICAN** Poe Approved



The folks behind H.O.D or House of Dandy have branched out into the restaurant scene with their new Chijmes addition. Located in a dim and cavernous space of the heritage building's basement, **Raven** (#B1-01/02 Chijmes, 30 Victoria St., 8798-2724, [raven.sg](http://raven.sg)) is a self-proclaimed New Americas restaurant serving Northern and Southern American food with an Asian twist. As per the trend, it's got small plates like steamed little neck clams (\$16) in bacon dashi and fried chorizo croquettes (\$13) with jalapeno vinaigrette. If you're looking for bigger plates, the sleek restaurant also has items like herb-crusted rack of lamb (\$37) and a burger (\$22) with chipotle, avocado and chorizo cream.