

## Open For Business



Anjou quinoa salad, black olives, pimento, sun-dried tomatoes, feta cheese and carrot dressing. PHOTO: BALZAC BRASSERIE

🕒 PUBLISHED AUG 16, 2015, 5:00 AM SGT

### 1 FORT CANNING ARTS CENTRE'S NEW RESTAURANTS

The recently transformed Fort Canning Arts Centre, where the Singapore Pinacothèque de Paris museum is located, houses new food and beverage outlets.

French restaurant Balzac Brasserie (B1-08), by executive chef Jean-Charles Dubois, has moved there from Hotel Rendezvous. Highlights on the menu include his lobster bisque with summer truffle ravioli (\$24); Anjou quinoa salad, black olives, pimento, sun-dried tomatoes, feta cheese and carrot dressing (\$16); Joue de Boeuf, braised wagyu beef cheek with truffled mashed potatoes (\$38); and brioche perdu, with pan-fried brioche, poached pear, light mascarpone, red fruit coulis and honey mango sorbet (\$16).

Next to the 50-seat brasserie is Myra's (B1-05/06/07), which serves hearty Mexican and North Indian fare. Dishes include fajitas, burritos and tandoori chicken.

For drinks, head to Fort by Maison Ikkoku (O1-02/03), a new bar by executive chef and mixologist Ethan Leslie Leong of the first Maison Ikkoku in Kandahar Street. A six-course dinner is priced at \$128 (\$188 with cocktail pairing), and includes dishes such as The Sea, which is Hokkaido scallop and Irish oyster with sea salt sorbet and ikura; and The Fort, a signature spicy handroll with tuna, onion sprouts and Japanese cucumber.

Rounding up the eateries is new F&B company Giojio Concepts (O1-01), which houses gelateria Giovanni L., and American chowder house Seattle Pike Chowder, which will open next month.

**Where:** Fort Canning Arts Centre, 5 Cox Terrace

**Open:** Balzac Brasserie, 10am to 10pm (Sunday to Thursday), 10am to 11pm (Friday and Saturday), closed on Monday; Myra's: 11am to 11pm daily; Fort by Maison Ikkoku: 4pm to midnight daily; Giojio Concepts: 10am to 8pm daily

**Info:** Call 6336-0797 (Balzac Brasserie), 6694-4567 (Myra's), 6336-0507 (Fort by Maison Ikkoku), 6225-9898 (Giojio Concepts)

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## 2 FRESH!

Relive 1990s pop culture at bar and club Fresh!, located on the second floor of boutique hotel The Sultan. The 3,300 sq ft bar, which can seat 250, serves speciality cocktails (from \$22 to \$24) such as a take on the Singapore Sling - called the Xin Jia Po Sling. It is made with smoked gin, sloe gin, Cointreau and hibiscus and jackfruit shrubs, as well as Peach Fit, with peach liqueur, Peychaud's bitters and vanilla syrup.

Craft beers, such as Tenant from Scotland and Australian lager Moritz, are also part of the alcohol menu.

Fresh! is founded by bartender Shawn Kishore, 29, the managing director of bar consultancy company Bespoken Concepts.

**Where:** The Sultan, 02-01, 101 Jalan Sultan

**Open:** 6pm to midnight (Monday to Thursday), 6pm to 2am (Friday and Saturday), closed on Sunday

**Info:** Call 8828-7084 or go to [www.facebook.com/ohsofreshsg](http://www.facebook.com/ohsofreshsg)

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## 3 LITTLE ISLAND BREWING CO

A 270-seat microbrewery has opened behind the popular Changi Village Food Centre. The 10,000 sq ft Little Island Brewing Co serves a wide variety of craft beer (from \$12) from Buxton Brewery Company, Siren Craft Brew, and Wild Beer - all from the United Kingdom - among others.

Food offerings include 15-hour smoked beef brisket (\$13 for 100g); slow-cooked Berkshire pork belly marinated in coffee, cumin and chilli (\$12 for 100g); and slow-cooked butter-poached lamb shoulder with Moroccan spices, paprika yogurt, hummus and pickled red onion (\$17 for 100g).

Other dishes include tomato, confit garlic and black olive bruschetta (\$17); grilled chicken wings with harissa aioli and mint labna (\$13.50); and BBQ Chicken (\$22.50), a free-range half chicken grilled over charcoal and applewood with sumac rub and garlic butter baste.

For dessert, there is Beeramisu (\$9), a take on the Italian tiramisu with layers of sponge cake soaked in imperial stout with mascarpone and coconut sugar. Weekend brunch is also available from 9am to 3pm.

**Where:** Block 6 Changi Village Road, 01-01/02

**Open:** 11am to midnight (Tuesday to Friday), 9am to midnight (weekend), closed on Monday

**Info:** Call 6543-9100 or go to [www.facebook.com/pages/Little-Island-Brewing-Co/1395693160732162](http://www.facebook.com/pages/Little-Island-Brewing-Co/1395693160732162)

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## 4 JEWEL COFFEE

Artisan coffee house Jewel Coffee opens its first outlet in Orchard Road, at the revamped Claymore Connect (formerly known as Orchard Hotel Shopping Arcade). Coffee options are priced from \$4.50 for an espresso, and from \$5.10 for tea.

For a good caffeine jolt, try its new signature drinks. The Terminator (\$10.80) consists of four shots of espresso blended with ground coffee powder, milk and chocolate ice cream; while Cocoa Cold Brew (\$7) is cold-brewed coffee mixed with chocolate milk.

Items on the menu include spicy kurobuta pasta (\$12), Mega Breakfast (\$13) and pancakes with maple syrup and fresh fruits (\$8.50). There is also a selection of cakes and muffins from The Cheesecake Factory from the United States, which includes original cheesecake (\$6.70), white chocolate raspberry cheesecake (\$7.60) and red velvet cheesecake (\$8.10).

Jewel Coffee has outlets in Shenton Way and 16 Collyer Quay, as well as a cafe and bar at Rangoon Road.

**Where:** Claymore Connect, 442 Orchard Road, 01-01

**Open:** 7am to 11pm (Sunday to Thursday), 7 to 2am (Friday, Saturday and eve of public holiday)

**Info:** Call 6235-3945 or go to [www.facebook.com/JewelCoffeeClaymore](http://www.facebook.com/JewelCoffeeClaymore)

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## 5 RAVEN

Adding to the buzzing food scene in Chijmes is Raven, a 10-day-old restaurant-cum-bar. The 160-seat restaurant serves food from "The New Americas" - North and South American comfort food with an Asian twist.

Dishes include tuna tartare (\$17) with avocado wasabi puree, yuzu and soy vinaigrette, and frozen pear; Raven burger (\$22) with 180g of beef chuck glazed with chipotle, avocado and chorizo; roast cauliflower steak (\$23) with chickpea soffrito, coconut cream, harissa vinaigrette and coriander.

Desserts include The Raven Red Velvet, with cream cheese, spiced crumble, saffron ice cream and pecan nuts; and Green Tea Opera, with green tea and chocolate truffle, azuki bean ice cream and sake gel.

Cocktails (\$17 each) include Cucumber Rickey, with cucumber-infused Hendrick's gin, DOM Benedictine, lime and tonic water; and Agave Smash, with a blend of Patron Silver tequila, Drambuie, agave nectar and lemon.

**Where:** Chijmes, B1-01/02, 30 Victoria Street

**Open:** 5pm to 1am (Sunday to Tuesday), 5pm to 2am (Wednesday to Saturday)

**Info:** Call 8798-2724 or go to [www.facebook.com/ravensingapore](http://www.facebook.com/ravensingapore)

**Eunice Quek**

•Opening a new restaurant? Send the details to [stlife@sph.com.sg](mailto:stlife@sph.com.sg)