

SEPTEMBER 2016

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SINGAPORE

Lau Pa Sat market

Gastro Paradise

Foodies can thank Singapore's cultural heritage, predominantly a mix of Chinese, Malay and Indian, for its culinary riches. From mom-and-pop curry establishments in Little India to upscale restaurants helmed by celebrity chefs like Joël Robuchon, there are more than 6,600 food outlets in this island

city-state, of which around 2,400 are actual sit-down restaurants. As Anthony Bourdain said about the city's food scene on his show "The Layover": "New York may be the city that never sleeps, but Singapore's the city that never stops eating. For a gastro-tourist (somebody who travels to eat) or any kind of serious eater, Singapore's probably the best

place you can go for maximum bang in a minimum period of time."

The Singapore Food Festival, which was held in July, has been celebrating the city's diverse cuisine for 24 years. A signature event is Sreat, a venue where hawkers and top chefs converge to dish up Singapore dishes, some traditional, some reinvented. This year, Susur Lee, a "MasterChef Asia" judge and celebrity chef based in Toronto, curated the event. As Lee, who used to live in Singapore, said in a recent interview, "Singapore is special in that you can taste food from so many different regions in single spots like Lau Pa Sat." Chef Lee; Ken Ling, the senior executive chef at Lee's first Singapore outpost, the contemporary Chinese TungLok Heen; and LG Han, chef-owner of Restaurant Labyrinth, prepared an exclusive six-hands, five-course, pop-up dinner for Sreat. It took two months to decide on the menu, which fused new and familiar flavors and ingredients.

The Singapore Food Festival is a gastronomic experience worth building a trip around, but as Bourdain notes, Singapore's past-meets-present cuisine is a constant. Year round, you can sample street food at hawker markets throughout the city, explore local eateries in old neighborhoods like the Peranakan Chinese Katong area and dine at the restaurants of rising stars like Han.

Above left: Singapore Tourism Board

Top left: Roderick Cruickshank; Design Hotels™; The Ford Motor Company

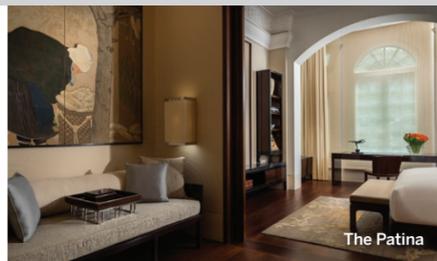
SLEEP/EAT/DO > SINGAPORE

SLEEP > COLONIAL LUXURY

THE PATINA, CAPITOL SINGAPORE

» Located in the Civil and Cultural District, Singapore's newest hotel will debut this fall. Housed in two restored Colonial buildings, the architectural details and ultra-luxe features appear to rival Raffles.

» The 157 contemporary rooms and suites, some of which have private terraces, are spread throughout three wings: the neoclassical Capitol Wing; the Victorian Stamford Wing, where guests can enjoy breakfast, afternoon tea, and canapés and cocktails in the Reading Room; and



The Patina

the Pinnacle Suites, which have personal assistants and massage rooms.

» Neutral colors, silk fabrics and teak exude an understated Asian opulence. Signature amenities include a minibar stocked with complimentary soft drinks, fresh juices and mineral water, and teas by local purveyor TWG Tea. Rooms also have

complimentary Wi-Fi, flat-screen TVs, iPads and Nespresso Machines.

» The saltwater pool on the sundeck and bespoke treatments at the Patina Spa round out the luxuries.

www.patinahotels.com/singapore

EAT > MODERN

LABYRINTH RESTAURANT

» Banker-turned-chef-owner LG Han has earned the reputation of "chef to watch" by *Peak* magazine with his modern interpretation of Singaporean classics.

» Han uses local ingredients to inspire different tastes—sweet, sour, salty, bitter and umami—in his three-course lunch menus and

five- and six-course dinner menus, heralded for their flavors and innovation.

FAVORITES: Singapore Chili Crab, soft-shell crabs with chili ice cream, garnished with caviar, seaweed and a foamy crab bisque; Bak Chor Mee, noodles made from squid skin served in small bowl with minced anchovies and Hokkaido Scallop.

» The limited wine list offers pricey selections from around the world.

www.labyrinth.com.sg

EAT > AVANT-GARDE

THE TIPPLING CLUB

» Chef Ryan Cliff's culinary hot spot featured a street hawkers inspired menu during the festival.

Far left: Patina Hotels & Resorts Pte. Ltd.

Below: Singapore Tourism Board/Danny Santos

» Located in three shophouses, the atmosphere is lively, the décor eclectic. Bottles hang over the bar, modern art hangs on the walls and the dining room is built around an open kitchen.

» The avant-garde cuisine on the multicourse menus is a mix of interesting ingredients and textures and is lauded for its artful presentation and deliciousness. Recent dishes

include Razor Clams with Purple Garlic Soup (a signature) and Venison with an Onion Nettle aka "the best onion ring in the world."

» Cocktails are interlaced with wine in the drinks pairing menu. www.tipplingclub.com

EAT > STREET FOOD

» **Changi Village Hawker Centre**—Anthony Bourdain's picks: Tiong Bahru chicken rice (Singapore's "must-try" dish), Wah Feng wonton noodles and Kampong carrot cake. **Near Changi Point Ferry Terminal**

» **Lau Pa Sat**—Sample fare from 54 stalls and 14 mini restaurants in this beautifully restored 19th-century market. A favorite: Mang Kiko's Lechon, which serves Filipino-

style roast pork and chicken. **Central Business District**

» **Tekka Centre**—There are Malay and Chinese stalls, but don't miss these Indian dishes: Roti Prata, a pancake-like bread stuffed with savory or sweet toppings, and Nasi Briyani, yellow rice with chicken, fish or mutton. **Little India**

DO

» Attend the **Singapore Food Festival**. The annual event is held in July, spans two weeks and features

street food, pop-ups and special dinners held at venues throughout the city.

» Explore **Kampong Glam**. Traditional meets hipster in the colorful shophouses in the Malay Muslim Quarter. Buy exotic fabrics and hand-knotted rugs and then kick back at a Fair Trade coffee shop or vinyl record bar.

» **Michelin Guide Singapore**, the first Southeast Asian guide, has just been released. Get the skinny on 140 eateries, from food stalls to fine dining. www.guide.michelin.sg



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SEASONED TRAVELER RODERICK CRUICKSHANK

My Portland, Oregon

Roderick Cruickshank, RHU, President & CEO, The Partners Group



Cruickshank, left, at his favorite restaurant, Park Kitchen

Vibe » Young, hipster, weird, foodie, green, high-tech and active! We take recycling seriously. We recycle everything from bottles and plastic to paper and food scraps. We are mobile. We have streetcars and light rail, bridges and walkways where cars aren't allowed, and a new bike sharing service, so come prepared to walk, run and bike. If you forget your athletic shoes, remember Portland is the home of Nike, Adidas and Under Armour!

Culinary scene » Portland is definitely one of the best cities in the country for foodies. Farm-to-table is the rage, and ingredients rule the day. Creative eating abounds, and the wave is for more leading chefs to win the hearts and stomachs of locals and travelers. Our addictions are coffee, craft beer, wine and sweets! We are the home of **Voodoo Donut** and **Salt & Straw** ice cream.

Favorite restaurants » My favorite is **Park Kitchen**, run by nationally ranked chef Scott Dolich. The small and large plates are fresh, local and awesome. **Tilt** in The Pearl District has to-die-for burgers!

Wine » Oregon has built a great reputation for Pinot Noirs. There are tasting rooms in the city, but for the real fan, plan a day to travel, tour and taste. Thirty minutes from the city you have your pick of small, medium and large vineyards.

Stay » For high-end, stay at **The Nines**, modern and urban in the heart of downtown. For charm and affordability, there's the **Hotel deLuxe**. For a classic historical bent, **The Benson**.

To do » Portland has many things to do! Walk the city. Run the esplanade. Visit art galleries in **The Pearl District**. Discover your new favorite microbrew. Shop the boutiques on **NW 23rd Avenue**. Eat everywhere.

Explore » Portland has a bad rap for rain, but the truth is from July through October we are blessed with unlimited sunshine, no humidity and cool nights. You can snow ski on Mount Hood year round, go to the beach or enjoy world-class windsurfing on Hood River, all within 90 minutes.