

F\*\*\* The Subprime



## Perfect Pair

MATTHEW BAX AND RYAN CLIFT ARE MAD ABOUT TURNING OUT SENSATIONS YOUR PALATE ONLY DREAMED ABOUT TILL NOW. STOP BY THE TIPLING CLUB, WHERE THE DYNAMIC DUO OF HEAD BARTENDER AND HEAD CHEF PLAYS MIX-AND-MATCH WITH EXCITING COCKTAILS AND DISHES. THEIR NEW FIVE- AND 10-COURSE DEGUSTATION MENUS FEATURE A QUIRKY APPLE PIE COCKTAIL WITH FOIE GRAS, AMONG OTHER DELIGHTFUL COMBINATIONS. A MUST-DRINK IS "VELVET FOG", FOR ITS NEAR-THEATRICAL PRESENTATION. BANKERS CAN TOAST TO THE ECONOMY WITH AN APTLY-NAMED "F\*\*\* THE SUBPRIME" COCKTAIL.

THE TIPLING CLUB, 8D Dempsey Road, 6475-2217

## HALO THERE

Before you break out into a Beyonce vocal, you should know that Halo here refers to the rooftop lounge on the seventh floor of Wangz Hotel. Launched last December, it is the latest boutique hotel to have sprung up in the Tiong Bahru/Chinatown district. For post-prandial relaxation, Halo offers smooth cocktails like the blue martini named, well, "Blue". The combination of vodka, white rum, dry vermouth, blue curaçao and triple sec is topped with Sprite to tone down the booze, and garnished with fresh blueberries.

HALO, Wangz Hotel, 231 Outram Road, 6595-1380

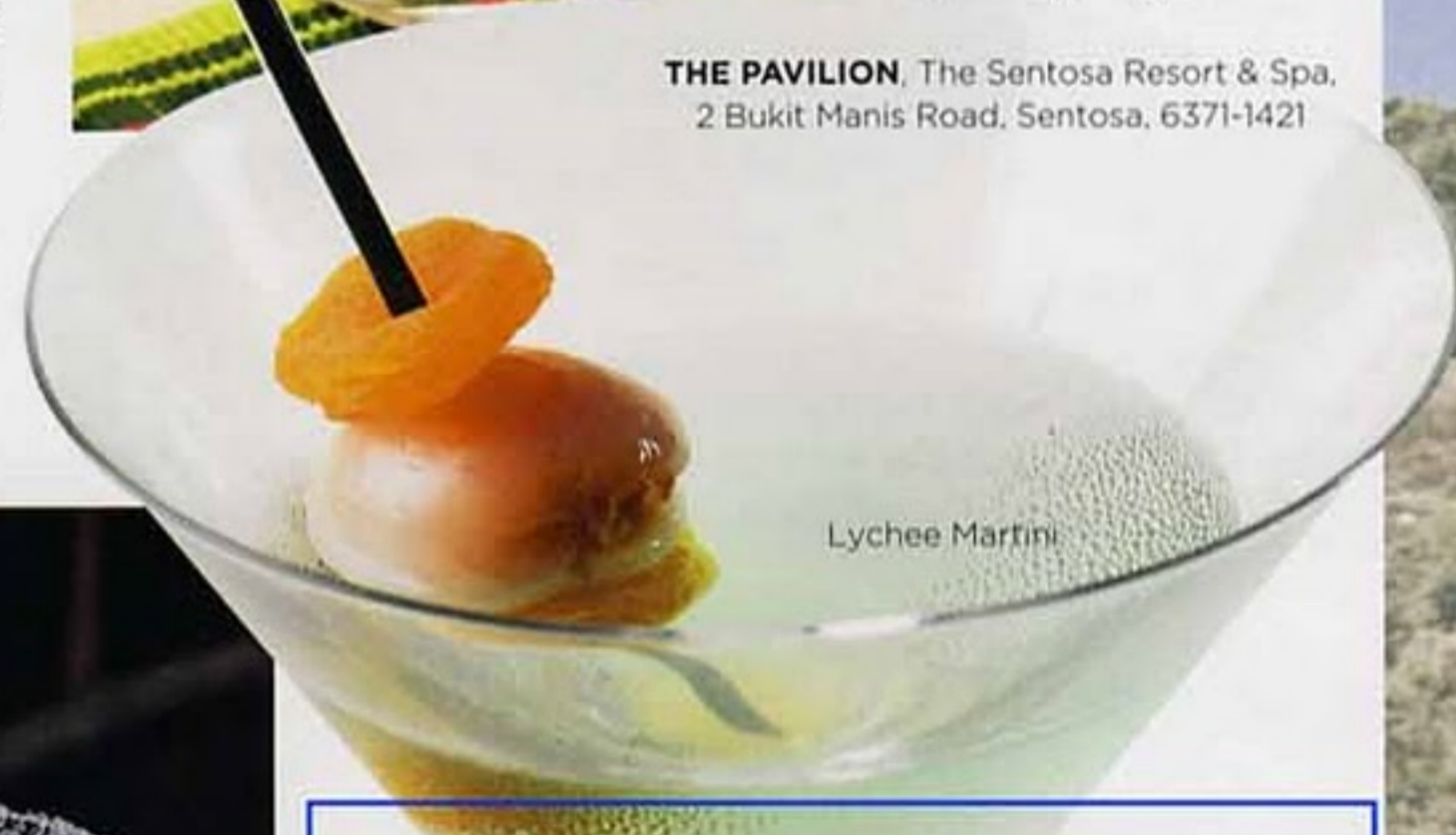


## SLING SISTERS

Never mind the Singapore Sling remains our island's most famous beverage. The Sentosa Resort & Spa has served up its own version, known as Sentosa Sling. But don't dismiss it as another wannabe.

It's concocted by Albert Yam, a descendant of Ngiam Tong Boon, who created the original Singapore Sling. Yam's sprightly take on the classic cocktail comprises vodka, peach liqueur, blue curacao, lime and pineapple juice.

THE PAVILION, The Sentosa Resort & Spa, 2 Bukit Manis Road, Sentosa, 6371-1421



## Tokyo Calling

A971 café is a true-blue Japanese import that has clung to its Roppongi roots by offering a galore of Tokyo-born cocktails and Japanese-infused local versions. A prime example is A971 Lychee Martini, where blue curaçao, vodka and lychee liqueur meet the quintessential Japanese tippie sake. Don't leave with an empty stomach, especially when the food is just as good. We recommend the Mentaiko Carbonara, with a generous helping of spaghetti and prawns enveloped in rich Mentaiko cod roe cream sauce. Wash it down with a Roppongi Sling of sake, cherry brandy, pineapple juice and soda. Kanpai!

A971 CAFÉ, 30 Merchant Road, 01-04, Riverside Point, 6221-9711