

# intouch



JANUARY – JUNE 2011

INTERNATIONAL PERSONAL BANK SINGAPORE

*Exclusively for Citigold customers*

## PRIVATE INDULGENCE

Asia's intimate new dining trend

## KNOWLEDGE IS EVERYTHING

How Portfolio Counselors can help  
keep your finances in perfect shape

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### 私人饗宴

亞洲最新美食風

### 知識就是力量

組合顧問如何協助保持您的財務在良好狀態

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# Special reservations

An innovative new breed of concept restaurant creates an exclusive new dimension for your dining experience.

## A PRIVATE DINING ROOM IS

a popular choice for an exclusive celebration with friends, family or business colleagues. Usually a special side room set apart from the main dining area of top hotels and restaurants, it promises a more intimate atmosphere with exclusive attention from kitchen and service staff. Today, the private dining concept is broadening out with a growing trend for entire, stand-alone restaurants to supply a bespoke gastronomic experience. Often available by reservation only, these restaurants give an opportunity to discuss the menu directly with the chef or to watch him at work.

One of the most passionate proponents of this approach is Chef Bruce Lim. Thanks to his show on the

Asian Food Channel, this larger-than-life culinary artist has become well known for his freestyle approach to cooking. In Manila, dinner guests at his reservation-only private eatery, Chef's Kitchen, are treated to a front-row personal cooking performance as he prepares a constantly changing menu. Lim, who is Filipino-Chinese but grew up in America, takes pride in using only local ingredients to serve up ingenious new combinations such as chilled carrot soup spiked with ginger and scallop ceviche, or cinnamon-inflected mango strudel encased in crisp filo pastry.

Another private dining concept not afraid to stand out from the crowd is Singapore's Private Affairs. Set in the Eastern part of the island far from more traditional fine dining

**Kurobuta pork cheek - one of Chef Paul Ng's typically artistic creations at Private Affairs**

locations in the city centre, this chic 40-seat restaurant is tucked away in a beautifully restored shophouse in the up-and-coming Joo Chiat district. Under the wing of talented young chef Paul Ng, the focus in these elegant surroundings is fusion – modern European cuisine with a touch of Asian flavors. Ng also likes to venture into the cozy dining area to chat with his guests, perhaps to discuss the finer points of his supremely elaborate white lobster bisque with salmon and lobster cannelloni, capsicum salsa and lemongrass crumbs, or the pan-roasted barramundi with purple artichoke, seaweed puree and saffron vanilla cream. Expect the conversations to be similarly rich and intriguing.

Meanwhile in Shanghai, China, arguably the most adventurous and extravagant private dining concept of all is currently under development. The brainchild of maverick French-born Chef Paul Pairet, this bold new venture is called Ultraviolet – a restaurant with only ten chairs, where guests will savor a 20-course avant-garde menu at a communal table. Pairet and his team will deliver a personalized 'sensory play' featuring a high-tech system that controls lighting, music, scent, projections and even the flow of air. What's more, the restaurant's location is kept secret; guests will be picked up from a prearranged meeting point in the city centre before being transported to their mystery dining destination. You really cannot get much more private than that.

## CHEF'S TABLE

Unit 106, The Infinity Tower, 26th Street, The Fort, Global City, Taguig, Philippines. [chefstablemanila.com](http://chefstablemanila.com)

## PRIVATE AFFAIRS

45 Joo Chiat Place, Singapore. Tel: +65 6440 0601 [privateaffairs.com.sg](http://privateaffairs.com.sg)

## ULTRAVIOLET

Shanghai, China. [www.uvbypp.cc](http://www.uvbypp.cc)



# 特別訂位

領先時代的全新類型概念餐廳，創造專屬個人的飲食新體驗

私人用餐空間是朋友、家人或生意夥伴間歡慶美好時光的最佳選擇。在頂級飯店和餐廳，廂房通常會和主要用餐區分隔開來，除了強調個人化的親密氛圍，同時也讓廚房和服務人員能更專注地提供服務。現在，私人用餐概念更延伸至包下整間餐廳，獨立提供量身規劃

的美食饗宴。一般上須事先預約，此類餐廳讓您有機會直接和主廚討論菜單甚或現場欣賞料理過程。

其中一位熱衷於此概念的名廚是 Bruce Lim 大師傅。在亞洲美食頻道 (Asian Food Channel) 的強力放送下，這位精緻烹飪藝術家的自由派作風已是家喻戶曉。在馬尼拉，

頂級黑豬類—主廚 Paul Ng 在 Private Affairs 的經典創作

晚宴嘉賓受邀前往他的私人高級餐廳 Chef's Kitchen，坐在前排欣賞他以高超廚藝做出一道又一道經常變換的珍羞美饌。林師傅是成長於美國的華裔菲律賓人，他很自豪能僅以當地食材創造出全新組合，例如搭配薑與扇貝製作而成的冰鎮紅蘿蔔湯、或是帶有肉桂口味的芒果內餡千層鬆餅。

另一間出眾的私人用餐概念高級餐廳是新加坡的 Private Affairs。位於新加坡東部，遠離市中心傳統美食集中地，這間風格獨具的 40 座餐廳所在地，是以美麗的翻新戰前店屋聞名且風華再現的如切地區。在才華洋溢的年輕主廚 Paul Ng 努力下，高貴典雅的環境強調現代歐洲飲食與亞洲品味的完美結合。Ng 大師傅也喜歡來到溫馨柔和的用餐區和客人親切交流，說說如超級龍蝦濃湯搭配鮭魚和龍蝦捲、甜椒莎莎和香茅碎，或是盤烤尖吻鱸搭配紫朝鮮薊、海藻泥和香草藏紅花奶油等美食的精髓所在。談話內容一如頂級美食般精彩可期。

另一方面，中國上海或許是目前發展中的私人餐飲概念中最大膽前衛之地。由法國出生的鬼才名廚保羅·貝里 (Paul Pairet) 所推廣，此一全新嘗試的餐廳名為 Ultraviolet—僅有十張椅子，而賓客們坐在共同的桌子前品嚐 20 道菜的非一般菜單。貝里和他的團隊提供高度個人化的「感官升華」，包括高科技系統控制燈光、音樂、馨香、投影、甚至氣流。此外，餐廳地點保密；來賓在市中心事先安排的地點上車，再前往神秘的用餐目的地。說到保有個人隱私，夫復何求！

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