

**THE WHITE RABBIT**

The White Rabbit's interiors are, indeed, lovely. The lofty space is framed by beautiful wrought-iron grills, a stained-glass window, original floor tiles, discreet timber wall panels, polygonal lamps and a new deck area at the rear. Sage-green banquettes line both sides of the church while a drum chandelier hangs over the bar. Designwise, the only complaint is that the banquette tables are unbearably uncomfortable; the thick base allows no room to stretch your legs. Not that this has stopped the restaurant from being packed. The vibe is festive and loud, with a succession of society mavens and the pink set swishing through the glass doors, and entire tables rising in waves to greet each other.

39C Harding Road, Singapore, Tel: (65) 6473 9965

**SAINT PIERRE**

The gem of Singapore's superb French dining scene was reopened after refurbishment on 1 April action-packed and raring to show off its new looks and exciting rebranding agenda. Saint Pierre's owners, celebrity chef Emmanuel Stroobant and his wife Edina Hong, took the opportunity from the six-week renovation closure for extensive travel to solidify and fine-tune techniques and aspirations for the restaurant's restructured dining trend.

The makeover, under the watchful scrutiny of FB&Y International, the winning design firm of the Golden Pillow Awards, spans the entire restaurant and regular patrons certainly notice the energized ambience and pampered comfort.



The only unchanged facet is Saint Pierre's quest to ensure superior standards commendable with its Relais & Chateaux status for uncompromised culinary excellence and distinguished dining experience. The most evident revamp is the new molecular bar that replaces the former showpiece wine cellar. The snazzy bar debuts a range of bar mixes specially concocted by Chef Emmanuel Stroobant for their spectacular zest captured within a savoury element and a series of refreshing organic zen-style juices with properties of detoxification, energy-boost, mood-adaptation and many other aspects. During its off-peak hours, an assortment of scrumptious snacks will be available at very attractive prices.

To add to its cuisine forte, Saint Pierre welcomes the return of Paul Froggatt, San Marco's

tremendously popular and talented Chef de Cuisine. Armed with admirable credentials and extraordinary flair for his craft, Chef Froggatt is keyed up for his re-entry into the kitchen of Emmanuel Stroobant. With the combined culinary skills of master and protégé the new seasonal menu is created to amaze diners with the celebration and exhilaration that aptly symbolizes Saint Pierre's evolution.

3 Magazine Road, #01-03 Central Mall, Singapore. Tel: (65) 6438 0887

**TASTE PARADISE**

A modern Chinese restaurant opening its doors in late July at the spanking new ION Orchard. Its first establishment in Chinatown was rated Singapore's Top 50 Restaurants by *The Sunday Times* in less than a year. Such a stunning feat would not have been possible without a concerted effort from Taste Paradise to impress its diners with its delicately-orchestrated Cantonese fare. Hong Kong-born chef, Fun Chi Keung, who was previously from Pine Court in Meritus Mandarin, has a rich experience of 26 years in the culinary landscape. Together with his dedicated team, they whip up sumptuous spreads of Cantonese-inspired cuisines to pamper the taste buds of all its customers.

As you saunter into inviting interior of the restaurant, you cannot help but be captivated by the seamless marriage of modern zen ambience with sophisticated oriental artistry. The string curtains and the modern appeal of the seating arrangements assert a strong contemporary feel. Despite this, the restaurant retains a strong touch of imperial Chinese aura with soothing Chinese music in the background and calligraphy paintings of emperors that adorn its walls. Gold-plated chips sweep across the ceilings while warm muted light seeps through the drapes, creating a cozy atmosphere. There are several private rooms allowing the group's flagship restaurant to hold up to 200 people. Constructed at a cost of several million dollars, the restaurant's furnishings (from the ancient door knobs and paintings to the serveware) are mostly sourced from Guangzhou, China, handpicked by founder and CEO Eldwin Chua himself. Chua worked tirelessly for over a year together with the Indonesian design firm Metaphor on this project. And it shows. This restaurant looks set to make waves in the local dining scene and become an icon for the city.

No. 2 Orchard Turn, #04-07 Ion Orchard, Singapore. Tel: (65) 6509 9660. [www.tasteparadise.com.sg](http://www.tasteparadise.com.sg)





#### LE BAR 228

As a well-loved rendezvous of Parisians, 228 is one of the best places to experience timeless French design in the modern context while downing an elegant cocktail or two. Reinterpreted by Philippe Starck in December 2007, as seen in the bar stools for example, the bar remains true to its origins of warm wood and felted decoration. Once a reading room, Le Bar 228 takes its name from Le Meurice's location at 228 rue de Rivoli. William Oliveri, bartender at Hotel Le Meurice, has drawn inspiration from the new decoration to create two signature cocktails – the Cocktail 226 (pear and litchi liqueur, raspberry and pear coulis and champagne) and Cocktail Starcky (champagne, fresh ginger and mint leaves). More than 50 whiskies and malts are available and the list boasts 300 cocktails, with some exclusive creations. They are also said to serve the best club sandwiches and "Croque Meurice", the deluxe version of the already decadent croquet monsieur.

228 rue de Rivoli, 75001 Paris, France. Tel: +33 1 44 58 10 10.

#### ELEVATE LOUNGE

Designed by renowned Tag Front design firm, this glitzy addition to Downtown's growing list of late-night venues is a full-service, late-night bar and lounge offering exquisitely designed indoor/outdoor space where guests can kick back a few drinks and appetizers, coupled with amazing views of the Los Angeles skyline. Open Thursday to Saturday for drinks, the 6,000 square foot space easily accommodates state-of-the-art audio and visual systems, moveable furniture and other flexible features. To up the glam factor, the location has also been featured on television show "Brothers and Sisters" and Britney Spears "Womanizer" video.

811 Wilshire Boulevard, Suite 2100, Los Angeles, CA 90017.  
Tel: 213 623 7100.



#### SOCIAL HOUSE

Located on the first floor of Liang Court Shopping Centre, Social House encompasses three different areas for you to indulge. Umami, a contemporary Japanese restaurant, Social House, the main bar that boasts 1,500 sq metres of entertainment space, designed unlike any seen in Singapore and lastly, Bubble Bubble, a private area with its very own bar, for those who want to relax and enjoy soothing music or to hold private functions with a dash of exclusivity.

Designed to resemble two tree trunks with its branches spreading out, Social House plays a mixture of Top 40s and R&B although the occasional guest DJs provide with a good mix of house and trance. Special theme nights will also provide clubbers with a fresh and fun experience. On top of that, state-of-the-art private rooms come equipped with the most up-to-date karaoke equipment and songs providing for late night crooners who prefer not to sing in the bathrooms. Also, should singing not satisfy your thirst for entertainment, these private rooms are also equipped with facilities to play Nintendo Wii, Microsoft Xbox 360 and the Sony Playstation 3, all for a night of finger busting fun with a group of friends in private. Or for that matter, if the music on the dance floor is not to your liking, plug your iPod into one of the docking stations available

in the private rooms and be the DJ of the night and spin music that would make you and your friends dance the night away.

177 River Valley Road, #01-30 Liang Court, Singapore.  
Tel: 6333 1166

