

A midsummer night's feast

Clarke Quay's key F&B tenants were highlighted at its inaugural gourmet pop-up event – Unexpected Gourmet

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The first thing that comes to mind when one thinks of Clarke Quay is its large selection of watering holes and clubs. However, what is lesser known, though, is that this popular F&B and entertainment destination is also home to an amazing array of dining establishments. In order to acquaint people with the various gastronomic gems in Clarke Quay, the mall hosted its first ever pop-up dining event on 5 June 2014, where some of their key F&B tenants were highlighted through an extravagant 10-course wine-pairing degustation menu, with each course coming from a participating restaurant.

Held at the historic Read Bridge, which was transformed into a beautiful dining pavilion for the event, the exact dining location was only revealed to guests upon registration. The 'by-invite' only event saw a bevy of celebrities, bloggers, journalists, socialites, radio hosts and more, take part in this memorable sit down gourmet experience.



WORDS MICHELLE YEE | PHOTOGRAPHS CLARKE QUAY



While guests were waiting to be ushered into the main dining space, they were presented with delicious canapés from Beer Market and Indochine accompanied by delicious cocktails crafted by special guest mixologists The Flow Boys, and the talented team from Attica Bar Rose.

After some drinks and light bites, guests adjourned to the main dining space – the crowd was absolutely blown away by the magnificent décor featuring flowering vines, strobe lights and bouquets of white orchids – it was almost like a scene that came straight out of a fairytale.

The dinner was a delicious interplay of flavours and a feast for the senses as each course represented a unique creation carefully paired with fine wines compliments of The Italian Wine List. Participating establishments – including Boss BarBQ, Fern & Kiwi, Fremantle Seafood Market, Kuro, Pint & Curries, Quayside Seafood, RAS, Shiraz, The Pumproom, and Tomo Izakaya – came together to showcase their finest.

Some of the highlights from the 10-course wine-pairing degustation menu include the wonderful chilli crab canapé and freshly shucked oysters from Fremantle Seafood Market, the Kanpachi Carpaccio from KURO, and the Canterbury Plains Rack of Lamb served with a pinot noir infused rosemary sauce by Fern & Kiwi. Other activities such as selfie booths and acapella performance by Vocaluptuous, made for a memorable night of wining and dining.

The night came to a close with a divine dessert buffet from Bushells, Peony Jade and The Connoisseur Concerto (TCC). Ms Tanya Fum, Centre Manager for Clarke Quay shares, "We are thrilled with the success of the event, which highlighted Clarke Quay's strength as a dining destination. Clarke Quay's diverse range of culinary offerings, coupled with our wide selection of renowned entertainment options, will reinforce Clarke Quay as the choice venue to wine, dine and have a good time. In view of the positive feedback we have received for the inaugural event, we are pleased to announce that we will be continuing our Unexpected Gourmet Series', with greater public participation.

Register online for updates on the next Unexpected Gourmet Installation. www.clarkequay.com.sg/unexpectedgourmet



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