

A midsummer night's feast

Clarke Quay puts together an impressive 10-course line-up by its key F&B tenants for its inaugural pop-up dining event.



If you have attended Dîner En Blanc's dinners before (imagine a mass "chic picnic" taking place in a public space where the location is only revealed to attendees at the last minute), then you will be no stranger to Clarke Quay's A Midsummer Night's Feast, albeit some differences between the two. No, we did not have to wear white like the said event, but were made aware of our dining location only on the day of the event itself. Or rather, we figured out the location ourselves upon noticing the grand setup that greeted us on the iconic Read Bridge at Clarke Quay. On 5 June, the bridge was transformed into a beautiful dining pavilion swathed in long white linen tables and white chairs.

The by-invite only event saw a bevy of media, celebrities, bloggers and socialites gathered to try the 10-course wine-pairing degustation menu showcasing signature dishes from Clarke Quay's top restaurants. To whet our appetites, we were first treated to canapés from Beer Market and Indochine's Forbidden City, perfect alongside chilled cocktails crafted by internationally renowned mixologists, The Flow Boys. It was a time for slowly letting down our hair and preparing ourselves for the feast ahead.

Akin to an international buffet, save for the fact that we were comfortably seated

the whole time, we were spoilt with an eclectic spread of cuisines – from Korean fare to Indian favourites. Our top picks, in no particular order, were the KURO Restaurant & Bar's Kanpachi Carpaccio, Fern & Kiwi's Canterbury Plains Rack of Lamb, Quayside Seafood Restaurant's Baked Chili Crab Pie and Shiraz's Lari Chicken and Lam Kubideh. Other participating restaurants included Boss BarBQ, Fremantle Seafood Market, Pint & Curries, RAS, The Pumproom, and Tomo Izakaya. With each dish carefully paired with fine wines compliments of The Italian Wine List, it was an exquisite dining experience with an added bonus of enjoying Vocaluptuous's acapella performances at the same time. To round off the night, we relished sweet delicacies from Bushells, Peony Jade Restaurant and TCC – The Connoisseur Concerto.

Proving itself as not only a thriving food hub with a myriad of cuisines to choose from, Clarke Quay enchants with its lights and waterfront shop houses that line the quay. Keep your eyes peeled for the next part in this 'Unexpected Gourmet Series' which will be open for public participation.

