

SINGAPORE



Super Loco Customs



EAT

Jar'd serves up salads in mason jars that are almost too pretty to eat – the salads come in flavours like tuna tataki, and roast chicken and pesto. But this concept isn't purely aesthetic. With heavier ingredients like meats lining the bottom of the jar, and crispier veggies going on top, the salads stay fresher for longer. jar-d.co



Jar'd

Tuck into elevated Mexican fare, while drinking in the stunning views of the Marina Bay waterfront, at **Superloco Customs House**. On the menu are quintessential dishes like tacos, quesadillas and tostados, albeit reinvented with premium ingredients such as lobster, oyster and Wagyu. Wash it all down with a wide array of agave spirits and cocktails. super-loco.com/customs-house

DRINK

Raise a toast at **Cin Cin**, a 75-seater watering hole that pays homage

to gin in all its forms. On offer are close to 100 different labels of gin sourced from across the globe – enjoy them straight up, or as part of customised cocktails like martinis and gin and tonics. Pair your tipples with sharing plates of seared ahi tuna or pulled pork sliders. cincin.sg

SEE

Rock out to performances from indie acts like Glass Animals, Gang of Youths, The Julie Ruin and more at the fifth edition of **St. Jerome's Laneway Festival**, which returns to The Meadow at Gardens by the Bay on 21 January. Don't forget to refuel with snacks from the event's food trucks in between sets – you'll need to keep your energy up! singapore.lanewayfestival.com

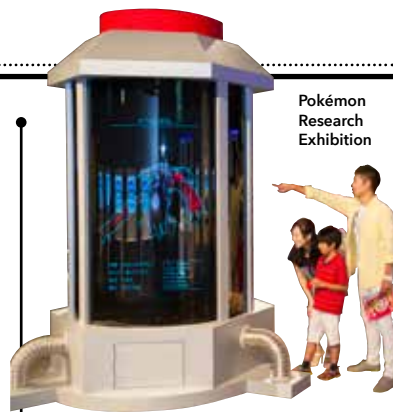
Head to the interactive **Pokémon Research Exhibition** (until 2 January) at Resorts World Sentosa, where you can make like a real Pokémon trainer... well, almost. To begin, you choose a Poké Ball containing an undisclosed Pokémon, and then you place it into four observation machines that will generate clues on the critter's distinctive characteristics. The ultimate aim? To guess 'em all! rwsentosa.com/pokemon

新加坡

Jar'd 以玻璃瓶子盛载五彩缤纷的沙律，各式口味包括炙烧吞拿鱼、烤鸡肉伴意式青酱等，漂亮得叫人舍不得吃掉。瓶子沙律除了好看之外，也兼顾不同食材的新鲜度和口感。该店特意将肉类等较重的食物置底，爽脆的蔬菜则铺于顶部，这样沙律便能保持新鲜。

多品牌店 **Dover Street Market** 凭借精选格服饰与前卫夺目的橱窗设计，吸引不少拥趸捧场。继伦敦、纽约、东京和北京后，该店将于新加坡开设第五据点，作为综合消闲项目 **COMO Dempsey** 的一部分，四个餐饮热点将陆续开幕，当中包括法国名厨 **Jean-Georges Vongerichten** 的餐厅酒吧。

座落新加坡河畔的 **The Warehouse Hotel** 前身是19世纪货仓，现已翻新成酒店，向该区昔日作为中港转的历史致敬——37间客房采用藤和皮革点缀装潢，至于酒店餐厅 **Po** 所提供的创意特饮，灵感更来自这座建筑的精彩历史：这里曾经用作香料仓库、烈酒酿酒厂，甚至是士高。



Pokémon Research Exhibition

SHOP

Multi-label retailer **Dover Street Market**, which has amassed a cult following thanks to its edgy fashion edits and gorgeous visual merchandising, will soon be setting up shop here – its fifth locale after London, New York, Tokyo and Beijing. The boutique will operate as part of **COMO Dempsey**, a lifestyle complex that will house four other culinary concepts, including a restaurant and bar by acclaimed French chef **Jean-Georges Vongerichten**. comodempsey.sg

STAY

Situated in a restored 19th-century godown on the banks of the Singapore River, **The Warehouse Hotel** pays homage to the riverside district's entrepôt past. For instance, its 37 guestrooms are furnished with raw materials like rattan and leather, while in-house restaurant **Po** shakes up creative cocktails inspired by the building's storied history as a spice warehouse, a distillery and also a discotheque. thewarehousehotel.com



The newly opened **Hotel Mercure Singapore Bugis**, located within the Bugis-Bras Basah cultural district, is perfect for families, as well as business travellers.