



◀ **FOR COCKTAILS**

Hong Kong's Ernest Hemingway-inspired **The Old Man** – which topped the Asia's 50 Best Bars list this year – has opened an outpost on Keong Saik Road. The new spot takes cues from the original, with plenty of wood and tropical accents (leaf-printed stools, for instance). The cocktail list is pretty much the same too, with imaginative concoctions such as The Snows of Kilimanjaro (marshmallow gin, lacto-fermented raspberries, citrus, and aged gruyere cheese). Fun fact: like the bar's moniker itself, drinks are all named after the celebrated author's works.

📍 [theoldmansg](#)

SPIRITED AWAY

It's always happy hour somewhere, so drink a toast to four of Singapore's snazziest new bars

FOR GIN

BeGIN isn't all that easy to find, hidden as it is on the second floor of the long-standing pub The Penny Black in Boat Quay. But once you locate it, you'll discover a cavernous, industrial-style space serving up all manner of gin – from classic G&Ts to creative cocktails like the Lavender (a combination of butterfly pea-infused gin, coconut water, and elderflower). If you're not a fan of the juniper-based spirit, there are other tipples to be had too, such as the rum-based Koko cocktail.

📍 [begin.com.sg](#)



FOR WHISKY

Admire a covetable collection of rare Scottish whiskies at **The Exciseman**, located at the Esplanade. The liquor line-up includes bottles by master blender Douglas Laing, featuring Timorous Beastie (a mix of aged Highland malts) and Single-Minded (a Speyside single malt with hints of vanilla). While these are best enjoyed neat, you can also request for a Negroni or an Old Fashioned, and the bartender will happily oblige. Décor-wise, it's a handsome spot: think leather couches and vintage lamps, plus a 140-year-old grand piano.

📍 [theexciseman.com](#)



FOR BEER

Beloved Saigon craft brewery **Heart of Darkness** has just set up shop on buzzing Tras Street. Here, you'll find over 20 beers on tap, including the brand's signatures: Kurtz's Insane (a bold, bitter India pale ale) and Director's (a rich, silky porter with chocolatey overtones). There are also collaboration beers concocted in partnership with South Korea's Gorilla Brewing Co. Food offerings include pho and spring rolls – a nod to the brewery's Vietnamese roots.

📍 [heartofdarknessbrewery.com](#)



GRAPE EXPECTATIONS



Prefer wine? Then don't miss the 12th edition of Wine Fiesta, which will be held from 5-6 October this year. As the name suggests, the festival celebrates all things vino, with masterclasses, sharing sessions, and over 200 wines to plug.

📍 [winefiesta.com.sg](#)

NEED FOR SPEED

You heard it here first: This is what's hot and happening at the 12th edition of the F1 Singapore Grand Prix

ON-TRACK

As per tradition, the high-octane race will play out on the Marina Bay Street Circuit from 20-22 September. It will see drivers speeding past iconic landmarks like the Padang, the National Gallery Singapore, the Merlion Park, and the Esplanade.

The circuit is widely considered to be one of the most difficult on the global F1 calendar, thanks to the sheer number of corners – there are a whopping 23 in total. Also, as a street circuit comprising commuter roads, it's bumpier than other purpose-built tracks, which further adds to the challenge.

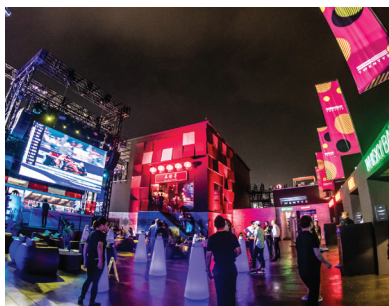
Nevertheless, will Mercedes' Lewis Hamilton – who won in 2017 and 2018 – be able to steer himself to a third consecutive victory? Or will other contenders like Red Bull's Max Verstappen and Ferrari's Sebastian Vettel be able to claim bragging rights?

OFF-TRACK

It's not all about fast cars at the F1 Singapore Grand Prix; other activities abound, too. There'll be dining options galore all across the Circuit Park, from street food stalls to haute cuisine by celeb chefs Heston Blumenthal and Nobu Matsuhisa at the Singapore Formula 1 Paddock Club. Try your hand at the free activities (which include race simulators, game kiosks, and even workshops) and snag some official F1 merchandise while you're at it.



Of course, the race's entertainment line-up is always a major highlight – and this year is no different. Cardi B may have bailed, but there are still other big names in the international music industry like Swedish House Mafia, Muse, Red Hot Chili Peppers, Fatboy Slim, and Gwen Stefani to look forward to. So even if the on-track action doesn't impress you, the off-track activities almost certainly will.



BY THE NUMBERS

Fun facts and figures about the F1 Singapore Grand Prix.



2008

The year in which the first Singapore Grand Prix was held



5.063km

The total length of the Marina Bay Street Circuit

61

The total number of laps drivers have to make

1:36.015

The current all-time lap record, held by Lewis Hamilton

263,000

The total number of attendees at the Singapore Grand Prix 2018

singaporegp.sg

PENNE FOR HIS THOUGHTS

Chef Lim Yew Aun of Bar Cicheti dishes out the secret to great pasta – and it’s found in the Little Red Dot



Can you legitimately make good pasta without having ever set foot in Italy? Chef Lim Yew Aun firmly believes that you can.

It’s a statement that may raise some eyebrows, but Lim has the culinary chops to show for it. He helms the kitchen at Bar Cicheti, which has been drawing the crowds ever since it opened in September 2018, thanks to its creative pastas that marry Italian traditions and Singaporean flavours. The restaurant takes its name from *cicheti*, the small plates that are served in Venice’s wine bars.

“Today, Venetian cuisine comprises a hotchpotch of Mediterranean, Middle Eastern, and other influences, thanks to the city’s status as a trading port,” explains Lim. “In the same vein, I incorporate ingredients that I – and most Singaporeans – are more used to, resulting in a kind of new-school Italian cooking. This is my interpretation of Italian cuisine, which is authentic and from the heart.”

His distinctive culinary ethos shines through in dishes such as the bestselling Fusilli Nero, a delectably moreish combination of squid ink fusilli, lump crab, sea urchin, basil, and anchovy crumbs; as well as the Tagliolini Nero, another squid ink

creation featuring pasta strands coated in a rich bisque reduction.

“Our dishes have a lot more umami [which Singaporeans love] than typical Italian pastas,” Lim shares. “Whenever I approach each dish, I find myself asking how it would fit in with the Singapore palate. It could mean something as simple as cooking each dish with a lot of garlic – I call garlic my *ajinomoto* (a popular Japanese seasoning).”

At the end of the day, however, Lim believes that passion is the most important ingredient when it comes to making pasta.

“For me, even washing the dishes is a role as important as any other in the kitchen. That’s when you can see whether plates come in empty, or with food left over,” he muses. “You can’t just send food out [without caring about the customer].

Ultimately, you must love what you do.”



TOP TABLES

Satisfy your carb cravings at three other highly rated pasta joints.



Pasta Bar

This new entrant to the buzzing Keong Saik Road scene prides itself on its handmade pasta, which features in plates such as veal tongue raviolini and truffle butter fettuccine. pastabar.sg



Cacio e Pepe

Tuck into hearty classics like spaghetti carbonara, penne alla Bolognese and more at this cosy, low-key restaurant in the Bukit Batok heartlands. cacioepepe.com.sg

Ristorante Da Valentino

This family-run institution serves up beautifully executed dishes such as spaghetti all’aragosta, which comes tossed with a fresh whole lobster. ristorante-da-valentino.com