

Restaurant
Spotlight

A Taste Of Three

You feel like indulging in something spicy but your companion is hankering for some pasta and steak. At times like these, **Vineyard @ HortPark** offers the perfect solution.

Nestled in the midst of the lush one-stop gardening hub of HortPark, the restaurant offers French, Thai and Italian favourites, and over 100 new and old world wine labels, with prices starting from \$39 per bottle.

To soak in the great outdoors, dine at the al fresco patio which is bordered by an infinity reflecting pool that glows at nightfall. On humid afternoons, the sheltered verandah next to the air-conditioned dining area is a delightful respite as the surrounding greenery cools things down and still allows diners to be close to nature. Cozy and homey, the indoor dining area features wooden furnishings and even an electric faux fireplace.

On weekends, there's a dedicated Kids' Corner with fun activities like a bouncy castle, balloon sculpting, bowling and archery.

French food make up the majority of dishes on Vineyard's menu and well-executed classic dishes to sample are the Three Hours Braised Wagyu Beef Cheek with Baby Carrots; Pan Fried Duck Leg Confit with Onion Marmalade and Orange Reduction; and Escargot Bourguignon with Garlic Buerre Noisette.

Thai food fans must try Vineyard's version of the quintessentially Thai soup, Traditional Red Tom Yum Soup with chicken or seafood. If you prefer beef, go for the other house specialty soup – Thai Beef Noodle Soup. The Lemon Grass Prawn Cake with Green Papaya Salad and Wok-Fried Garoupa with Sweet Tamarind Sauce are house favourites that shouldn't be missed.

Vineyard offers a selection of thin-crust pizzas with toppings such as Four Cheese with Fig Marmalade and Rocket Leaves; Wild Picked Mushroom with Australian Aged Brie and Smoked Bacon; Rucola, Aged Prosciutto and Rocket Leaves; and Angus Beef Ragout, Aged Salami and Corona Ham.

Notable pasta choices include the Linguine Vongole with Sauvignon Blanc Broth; Handmade Spinach Cappellini with Australian Lobster Ragout; and Spaghetti Arragosta with Fresh Crayfish.

Risotto fans will like the creamy and flavourful Risotto al Fungi and Asparagus with Pancetta Ham Brick while seafood lovers will want to taste the New Zealand Green Lip Mussels in Bianco Broth and Basil Pesto.

End on a sweet note with mouthwatering desserts such as Hazelnut Crunch Bar, Caramelised Peach and Kiwi Coulis; Warm Lemon Lava Cake, Chantilly Cream and Sesame Tuille; Dark Cherry Trifle with Pistachio Ice Cream; and Red Ruby with Coconut Ice Cream.



Pan Fried Duck Leg Confit



Hazelnut Crunch Bar

Restaurant

Casual French By The River

To tuck into some hearty French dishes along the Singapore River, head for **Brasserie Wolf** (#01-03 The Pier @ Robertson).

Cosy and classy, the French bistro exudes Parisian charm with its vintage overhanging lamps, peach-coloured plush leather seats, maple wooden flooring and wall of framed memorabilia and quirky French icons.

To match its charming look is a menu of classic French dishes updated with contemporary touches prepared in a simple and straightforward way using the best ingredients – the handiwork of Swiss head chef Claudio Sandri. The affable and dedicated chef trained at renowned London restaurants such as Nobu, The Kitchen Table LTD and Brasserie Joel.

Start with the piping hot Traditional French Onion Soup with Gruyere cheese and toast. Made with white wine instead of apple cider, the satisfying soup has an earthy touch with just a hint of sourness. Another notable starter is the three-tiered Fresh Artichoke Heart made up of a single artichoke heart at the bottom with smoked salmon mousse piped into its centre, layered with a poached egg and topped with smoked salmon slices. Mustard vinaigrette is drizzled over to add a sweet tang.



Fresh Artichoke Heart

Foie gras fans must try the Jospier Grilled Foie Gras, grilled in a Jospier charcoal grill, one of a few in Singapore and fast becoming a must-have in restaurant kitchens. The foie gras has a delightfully smoky flavour that sets it apart from a pan-seared version, and goes very well with the delicious Griottine cherry sauce which balances out its rich flavour.

For mains, the ultra-tender Traditional Beef Bourguignon with bacon, mushrooms, baby onions and carrots is a sumptuous choice. Chef Sandri uses collagen-rich beef cheek instead of rump and serves it with smooth and creamy mashed potatoes made from Desiree potatoes.

Another chef specialty is the Pan Seared Barramundi Fillet, with its crisp skin and flaky flesh, served with a lovely homemade pickled white asparagus, onion and jalapeno salsa.



Traditional Beef Bourguignon

Leave room for the chef's luscious treats like the light and fluffy Homemade Doughnuts with strawberry *fricasse*, the sweet and sour Homemade Lemon Tart with *crème fraiche*, and Floating Island, Salted Caramel, a delish combo of salty-sweet caramel, creamy vanilla ice cream and airy meringue.

Enjoy an alfresco meal with a river view at the bistro's sun terrace or chill out at the outdoor bar especially during Happy Hour which runs from noon to midnight from Monday to Wednesday and noon to 6pm from Thursday to Sunday.