Options

LIFE • STYLE • LEISURE

IN PURSUIT OF SERVICE EXCELLENCE

With the rise of luxury hotels and Michelin-starred restaurants, bringing the best hospitality
school to Asia is the next step in elevating service excellence for the region,
says Jenny Ang, managing director of EHL Hospitality Business School in Singapore

Footloose and fancy free

Take the day off to enjoy some 'me' time on a bicycle, watch a movie, dine on wholesome eats or craft your own homemade tipple

BY JASMINE ALIMIN

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SEE

UNIVERSAL PICTURES

Hot women who kick butt
The 355

What do you get when you put together a stellar ensemble of award-winning actresses, dress them in Ralph Lauren and hand them guns? A chic new espionage thriller of four highly-trained special agents played by Oscar nominee Jessica Chastain, Oscar winner Penélope Cruz, Fan Bingbing, Diane Kruger and Oscar winner Lupita Nyong'o

Directed by genre-defying filmmaker Simon Kinberg (of *Deadpool, X-Men* and *The Martian* fame), *The 355* centres around CIA agent Mason "Mace" Brown (played by Chastain) who joins forces with a rival German agent, a cutting-edge computer specialist and a Colombian psychologist when a top-secret weapon falls into the hands of a group of mercenaries. Together, they embark on a breakneck mission to save the world while staying one step ahead of a mysterious figure who is tracking their every move.

To add some stylish flair to the show, the main cast will be dressed in head-to-toe Ralph Lauren. The American fashion label has always taken a cinematic approach to dressing, often referencing movies and storytelling as a source of inspiration. Part of the designer's ideology is creating a hero or heroine for a movie, and then using fashion as the expression to bring the characters to life.

A Universal Pictures production, *The 355* is set to debut in cinemas here on Jan 13.

DO

Ride safe enjoy Singapore
Ridenjoy

Ever wondered how to cycle on park connectors on your own to far flung destinations around Singapore? While most bicycle navigation apps may find you on difficult road situations, Ridenjoy takes you strictly on cycling paths and park connectors islandwide to ensure safe and enjoyable experiences.

RIDENJOY

This made-for-Singapore app, designed by entrepreneur Kelvin Phang, not only recommends safe cycling routes using Singapore Land Authority's OneMap platform, but offers key information for cyclists such as bicycle repair shops and rest stops, and community-powered incident reporting such as otter and wild boar sightings, and virtual challenges. There is even an 'SOS' hot-button for medical emergencies.

Inspired by local cycling icon Tuas Lamp Post One, Ridenjoy app users can also visit Joy Beacons at significant landmarks around Singapore to leave behind an AR virtual selfie. Cyclists can also visit Joy Stops of local businesses and older generation hawkers to enjoy freebies as well as weekly or seasonal deals.

Ridenjoy is a grant recipient of the Sport Singapore's Blended initiative which provides funding to local industry players with the intent of helping them to transform and bring sports back in innovative and engaging ways. A week into its launch, the app received over 10,000 downloads.

Get the Ridenjoy app on your mobile phones or visit www.ridenjoy.sg for more details.

DRINK

FEVER-TREE

CNY tipple
Fever-Tree

Brighten up your Chinese New Year gatherings with auspicious-coloured Italian Blood Orange Soda from with Fever-Tree, a premium mixer brand from the UK. This new soda flavour is made with juicy blood oranges sourced throughout Southern Italy and the sun-soaked groves of Sicily. Boasting a distinct complex and sophisticated taste that is neither too sweet nor too sharp, the citrusy soda blends the sweet notes of the blood oranges with a skilfully chosen herbal blend (no artificial colours or sweeteners added), which mixes perfectly with premium spirits for a refreshing and low-calorie Spritz.

To recreate Fever-Tree's refreshing Spritz Up cocktail, add 50ml vodka to a can of Fever-Tree Italian Blood Orange Soda, and garnish with ice and a slice of fresh orange. For a gin-based version called the Orange Gin Spritz, add 50ml Tanqueray Flor De Sevilla Gin, top up with Fever-Tree Italian Blood Orange Soda and garnish with a slice of fresh orange. To make a Campari Spritz with a Twist, add 25ml Campari, 25ml Tanqueray Flor De Sevilla Gin, 25ml Sweet Vermouth, top up with Fever-Tree Italian Blood Orange Soda and garnish with a long twist of orange peel

Fever-Free Italian Blood Orange Soda is sold at selected Cold Storage outlets at $9.60 per four pack.

EAT

Healthy food multiple cuisines
The Dempsey Project

If no one can agree on what to eat, then a place like The Dempsey Project — offering a massively eclectic menu — is perfect for a group with differing palates. The casual eatery which takes over Jones The Grocer at Dempsey offers a warm, social drinking and dining environment with a menu featuring a boundaryless world of cuisines.

THE DEMPSEY PROJECT

From the classic avocado on toast to the flavorful za'atar baked eggs, wellness-infused Ayurveda khichdi to slow cooked pork ribs, dining here could not get more diverse. For some, this might be just a tad overwhelming.

The all-day lunch menu keeps it light with sandwiches and salads, extending to more filling crowd-pleasers such as pastas, barramundi fish and chips and heritage classics like street-style dahi papdi chaat. We highly recommend the 'Feast For 4 Mezze' that serves dips, salads, breads plus the best falafel we have ever had.

For the health conscious and mindful eater, the restaurant also serves gluten-free, vegetarian and vegan meals, in addition to specially made recipes such as the Mexican Style Baked Eggs with grain free flatbread and Coconut Fish co-created with holistic nutritionist Riyana Rupani, founder of Healthy-ish & Happy and the Clean-in-15 programme.

There is also a special menu offered every Wednesday night called The Great Spice Potluck, which features one global cuisine each month — from Armenia to Persia, India to Costa Rica — inviting guests on a wonderful culinary adventure along the Spice Route.

Not just a restaurant, The Dempsey Project is also a market hall that carries fine foods such as Charbonnel Et Walker truffles, sustainable loose-leaf teas from The Rare Tea Company and Great Taste Awards winners, Summerdown Dark Chocolate Peppermint Crisps. The range is incredibly international — with Middle Eastern spice blends, truffle oils, crisps and bronze dyed pastas from Tartuflanghe, ancient Indian grains and superfoods as well as organic and vegan produce.

There is also a walk-in Cheese Room and Deli featuring over sixty varieties of specialty cheese — including vegan cheese selections from local producer Nut Culture — where you can curate your own grazing platter or picnic basket.

The Dempsey Project is located at Block 9 #01-12 Dempsey Road. For reservations, visit thedempseyproject.com.