

Wine&Dine

the art of good living

April 2017

ISSUE #304

The Sake Issue

Celebrating 32 Years



The Sake Issue



PLUS

NEW ZEALAND'S PINOT NOIRS,
CHEF ALYSIA CHAN OF CRACKERJACK
& TOP RESTAURANTS FOR APRIL



Hiroshima's Sakes

The art of sake brewing

In Search of the Best

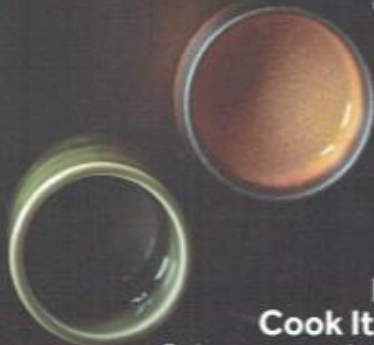
A blind tasting of junmai daiginjo

Sake's New Frontiers

Meet sake brewers outside of Japan

Just Desserts

Unexpectedly sweet pairings with sake



Drink It, Cook It, Love It

Sake-inspired recipes by
Chef Justin Hammond
of Neon Pigeon





APERITIFS

FRENCH FLAIR

Ginett is the buzzy Parisian-style bistro and wine bar on Hotel G's ground floor along Middle Road. You'll recognise it straightaway by its impressive U-shaped bar, and the four-tier wine glass rack hanging imposingly above it. Here, it's happy hour prices all day as their list of over 70 French wines sport wallet-friendly prices, from \$6 per glass and \$30 a bottle. The restaurant imports directly from the wineries to maintain such affordable prices. Ginett's à la carte food menu sees hearty salads, pastas and sandwiches, as well as premium meats like Australian Angus beef (from \$40), and Kurobuta pork (\$24) fired up on a grill of apple wood charcoal. **200 Middle Road. Tel: 6809 7989; hotelgsingapore.com**