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**The Fast
Food Issue**

Wine&Dine

the art of good living

Celebrating 32 Years

THE FAST FOOD ISSUE

Burgers Be Good

The rise & rise
of the hamburger

Fast & Feast

The second wave
of fast food

In a New Light

Seven inspired
recipes by chef
Emmanuel Stroobant

The First Grape

A blind tasting of
top Rieslings



PLUS

A GASTRONOMIC TOUR OF PERU,
UP CLOSE WITH CHEF SAM CHIN OF ME@OÙE
& HOT RESTAURANTS FOR JUNE



BURGERS BE GOOD

There's no stopping the popularity of the humble hamburger as these new purveyors will attest

WORDS ANNETTE TAN

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It's a burger feast at 25 Degrees Burgers Wine & Liquor Bar

You would think with restaurants that run the gamut from McDonald's and Burger King, to higher end Omakase and Burger Joint, Fat Boys and Potato Head, burger restaurants in Singapore have reached saturation point. Quite the contrary, new burger entrants seem to keep popping up every month. Whether at humble kopitiams or hawker centres, or hotels and shopping malls, Singapore can't seem to get enough of this hearty sandwich in its many forms.

One of the latest to join the fray is 25 Degrees Burgers Wine & Liquor Bar. This Hollywood import first opened at the Roosevelt Hotel in Los Angeles in 2005, and quickly made its name as a pioneer premium burger restaurant by using high-end ingredients and providing restaurant service. Its Singapore outpost is no different. Located in the new

Hotel G Singapore at Middle Road, 25 Degrees has a compact a la carte menu of burgers which are simply numbered rather than named.

The Number One satisfies on all counts: a sturdy brioche bun made from organic flour, a thick 200g patty made of US Angus sirloin and chuck roll, and a bevy of other good things that imbue the burger with delicious umami. These include soft, tangy crescenza cheese, sweet caramelised onions, earthy gorgonzola, blistered bacon, bitter rocket leaves and a nicely tart Thousand Island dressing.

Also popular is its Craft Your Own option that lets guests customise their burger. Choose your patty made from a selection of meats (ground sirloin, turkey, yellowfin tuna) or a vegetarian option, and pile on your choice of sauces, cheeses, and extras like caramelised onions, roasted red peppers, Canadian bacon and fried eggs.

