



## LA VIVA – SPANISH BAR AND TAPAS

30 Victoria Street CHIJMES #01-12/13/14  
Tel: 6339 4290

TEXT BY **CHERISSE BEH**

HURRAY! LA VIVA! ONE MORE CHILL-OUT PLACE WITH BUDDIES after a long day at work-just to unwind and bob along to the infective musical strains of the duo Los Bobos.

To help relax, choose from a selection of Sangria (for the uninitiated it's a Spanish wine punch made from Red wine brandy juices and fruits). It is available by the glass or Jug. Starting from the lightest is the bar's signature *La Viva Sangria*, a sweet intoxicating red wine mix, infused with a secret blend of spices. Next comes the Tropical Fruits with lychee, pineapple and mint in tropical fruit flavoured Chardonnay and Brandy. I tried the *Cranberry Sangria*, apparently the most potent, (unknown to me until I ordered it), a heady concoction of brandy steeped cranberries in cranberries juice and champagne. Potent for me but another diner downed four glasses at least and still



## VIBE

Level 2 Meritus Negara,  
10 Claymore Road  
Tel: 6831 6686/6737 0811

VIBE IS LOCATED AT MERITUS NEGARA just along Claymore Drive near Orchard Towers. The hotel has just refurbished itself and is looking forward to reposition itself. If you enjoy international fare with an "obvious biasness" to the feisty Brazilian cuisine then this is the place for you.

If you like the texture of grits and can't resist cheese, their couscous salad with kalamanta olives and feta is a definite must try. Their soups come straight out of the kitchen to your table steaming hot, and with a choice of either Asian or Western.

A medley of fresh seafood, tiger prawns, seafood salad, Chilean scallops, red claws and swimmer crabs are vibrantly decked out on a chilled platter for your selection. And what's absolutely lovely is the *Ala minute pasta and noodles* - you can choose your favourite pasta and it will be promptly prepared the way you want it. For some soul food to warm your hearts and



remained sober.

And of course Spanish Tapas! Definitely different from the Tex-Mexican-styled Tapas I was familiar with, but still as wholesome, leaving a certain warmth in your tummies. Start with Tostada, Bite sized Bruschettas with a wide selection of toppings, for those that like stronger flavours try the anchovies tapenade or chorizo and cheese varieties. Albeit the creaminess I'd go for the *Creamy Shrimps* as it is simple, and sweet.

If you want to try something really unique try their soups, especially not their "tongue- scalding hot ones" but their "chilly- refreshing" cold soups. The *Gazpacho Blanco*, a nutty almond soup served with sweet grapes, is definitely an acquired taste and requires an adventurous palate. The *chicken and cheese croquettes* and *Beef stew* are lovely and go really well with their Paella – Saffron infused rice with either seafood, mixed meats or vegetables.

End the meal with even more Sangria goodness- Chilled whole poached pears that has absorbed the intoxicating liquids that softly meshes and disintegrates in your mouth with each bite.

Happy hours 5-7pm 50% discount off Sangria, draught beer, house pour spirits and wine. Ladies Nights every Tuesday, 7pm-11pm for free flow of drinks at \$39++. Men pay \$50++.



tickle your adventurous side, have a go at the *Feijoada*, touted as the Brazilians' national dish. Chunks of meats and more interesting parts like the tail and ears may be added into the black-bean stew if you're lucky. For those that dare not venture down the wild side, you're safe with their *Seafood Fritters* and *Mussels Marinere*.

Their churrasco will be served at your plates by their passador, armed with his skewer of meats or seafood making sure that you get the best cuts. During lunch, six to eight kinds of meats will be served and for dinner, 10 to 12 varieties ! You can be spoilt for choice with *Bacon-wrapped Beef*, *Cajun chicken*, *Beef rump cap* and even *Char-siew*!

Just keep your fingers around your skewers of fruits and marshmallows, and your tongue in your mouth while you're at the chocolate fountain. (We know what you chocolate-fiends are thinking!!). Their desserts are served individually portioned. You'll find it very hard to resist taking one of each, and trust me there will not be much of a quaver of guilt...

Vibe was formerly known as Claymore Café.  
Lunch Daily from 12pm to 2pm, S\$29+++ (adults)  
S\$18+++ (child)  
Dinners from 6.30pm to 10 pm  
Sunday to Thursday - S\$39+++ (adult) S\$24+++  
Friday and Saturday - S\$42+++ (adult) S\$26+++

Turn to **DAWN DEWS** for VIBE vouchers

## THE TURQUOISE ROOM

7 Lock Road (Ground floor)  
Singapore 108935  
Tel: 6473 3655

TEXT BY **VALERIE CHEW**



TURQUOISE IS A PRECIOUS STONE, one of a lovely greenish-blue shade. Indeed, there's exactly what The Turquoise Room is like: a precious little gem of a restaurant embedded in Gillman Village. It emanates a lovely ambience and is a perfect get-away from the hubbub of everyday life. Take a seat at the main dining area, on the comfortable couches or dine under the sky at their alfresco wooden porch which faces the greens of nature. Headed by a husband and wife team, this eatery promises a wholesome dining experience.

Weary from the sunny weather and stressed from work? *Citrus Crush* is a refreshing drink that cools you instantly and at the same time, strengthens you with loads of vitamins. Made with a wondrous blend of citrus fruits, it is a yummy yet healthy drink to go together with your meals. If you enjoy wine, the first thing you would probably notice is the glass wine cellar conspicuously centered in the dinning room. This restaurant offers a wide variety of wines from Italy, France, Australia, New Zealand, South Africa and the USA. Other drinks such as cocktails and mocktails are also available.

To start off your meal, try the *Grilled Portobello* Mushroom. It comes with tomato, cheese and vegetables; a healthy appetizer that tantalizes your taste buds. *Crispy Calamari Fritters* or *Tomato Basil Bruschetta* are also lovely starters. Gourmet sandwiches are served open-faced; you can have a choice of ciabatta or foccacia bread. Spreads include *Steak with caramelized onions*, *Mushroom & Mozzarella* or *Grilled Chicken with fresh avocado*.

*The Slipper Lobster Linguine* is a favorite among pasta-lovers. Its pasta sauce is a wondrous concoction of white wine and slipper lobster broth, which makes it very delectable. Accompanied with chunks of lobster and cherry tomatoes, it is a must-



try if you have space to stomach only one dish. *The Bacon & Mushroom Ravioli* is good for hungry people. Exclusively shaped by the owners of the restaurant, the raviolis are huge and generously stuffed with mushroom and spinach. It is creamy and comes perfectly accompanied with a crown of crispy parma ham that perks up the dish.

Unlike conventional pizzas with a thick crust and measly toppings, the pizzas here have crusts which are thin yet substantial. Ingredients are liberal; watch the mozzarella cheese ooze out as you take a slice of delight. If you like vegetables, the *Mushroom & Eggplant* is perfect. For others who like meat in their food, there is *Minced Beef & Onion*; if you prefer seafood, *Prawn & Squid* is simply divine.

Mains offered are the popular *Grilled Red Snapper* with olive paste, *Baked Chicken Leg* with pesto & mascarpone, *Lamb Rack* with caper sauce, and *Tenderloin* with honey mustard herb butter, amongst others.

Desserts are such a lovely treat from the duo owners who pride themselves with home-made specials. The *Apple Cinnamon Crumble with Gelato* is a wonderful synergy of hot and cold. The crumble is beautiful streusel and as it melts in your mouth, your knees can go weak. Old-fashioned scones with jam and butter are also served. If you are already bursting at seams, we recommend the tiramisu or chocolate espresso mousse which comes in petite glasses. Pair that with a cup of strong coffee or rich tea, The Turquoise Room's dessert is a splendid way to complete your meal. Now, this is what I call a *precious moment*!

Turn to page 39 Dawn Dews on our exclusive promoton with the Turquoise Room.

## OPENING HOURS

Monday – Thursday 12noon – 11pm  
Friday & Saturday 12noon – 2am  
Sunday 10am – 10pm  
(Brunch served from 10am-3pm)  
Happy hours is from 5-8pm  
Mondays to Fridays.  
Ample free parking space is a plus, making this place an ideal venue for private events such as product launches & solemnization ceremonies. Enquiries welcome.