

CANDIED NOTES

Make time and space for these sinfully reconstructed desserts.

Fall in at Barracks

If we had to encapsulate the new dessert menu at Barracks @ House with just one word, it would be "daring". The über-hip joint has introduced a new menu of treats that reinvent traditional desserts we know and love.

A cheeky take on the *pandan cake*, the Pandan Lamington has the usual coconut shavings replaced with grated cheese, and strawberry jam is swapped with kaya. To our delight, the unusual combination of ingredients fits perfectly, actually accentuating their individual flavours.

Another dessert to look out for is the Panna Cotta Agar Agar, which takes its inspiration from the colourful multi-layered *kueh lapis*. As its name suggests, there are thin slabs of agar agar cooled between smooth layers of panna cotta, served in a chic martini glass.

Barrack regulars will be pleased to know that signature desserts such as the Green Tea Tiramisu, Guiltless Chocolate Almond Cake and Barracks strawberry Shortcake remain steadfast items on the menu.

Barracks @ House, BD Dempsey Road, tel: 6475 7787
www.dempseyhouse.com



Liquid Dessert

If you are in the vicinity of Rochester Park, pop over to The Pastry Bar @ One Rochester for your just dessert. The latest addition to the chic restaurant, The Pastry Bar offers an intimate range of candied concoctions created by pastry chef Karen Carlotta. A must-try is the Chocolate Pear Delight. Chocolate mousse with an epicurean twist, it is caramelised pear in chai tea jelly, topped with crunchy praline flakes, candied ginger and Ghana Chantilly.

The Bar's *coup de grace*, however, is its line of alcoholic dessert beverages customised by head mixologist Paul Emmanuel Podisingho. Look out for local delights such as the Malibu-spiked Chendol and Ice-Kacang (doused in Midori, Creme de Cassis and peach liqueur), or the good old Apple Crumble (with its generous drizzle of vodka, butterscotch and sour apple schnapps).

The Pastry Bar @ One Rochester, 1 Rochester Park, tel: 6773 0070
www.onerochester.com

Beyond Bread & Butter

Jam fans aren't the only ones celebrating the arrival of Danish Selections, best known for putting whole berries and juicy chunks of fruit into its low-sugar conserves. These are great with scones, shortbread and plain yogurt, but these days baking enthusiasts are also grabbing jars of them to fill their fancy cake, tart and dessert creations.

Available at leading supermarkets and specialty stores.



Bubbly of the Month

Its delicate and fresh palate, with hints of fresh fruit, honey and soft buttery notes has earned Perrier-Jouët Belle Époque the patronage of royalty for over two centuries, counting Queen Victoria, Catherine II and Napoleon III among its devotees. Even today, it remains very much in the domain of rich and influential.

The Perrier-Jouët Belle Époque 1999 is a blend of chardonnay, pinot noir and pinot meunier from the best crop of the 1995-2000 run of exceptional years for Champagne. We love it for its Art Nouveau bottle, which recalls Prada's Trembled Blossoms campaign.

Available at Au Jardin, Les Amis and St Regis for between \$700 and \$800.