

## EPICURE'S CHOICE

**Zemi Beach House**, a boutique property set on Anguilla's Shoal Bay East, is surrounded by powdery beaches and beach bars. One of the bars include Rhum Room, which alone features more than 100 small-batch, single-estate rums. Guests also have unlimited access to a Beach Concierge Team who will arrange a variety of adventures in and around the area, including the Greg Norman-designed golf course at CuisinArt Golf Club. This 7,063 yard championship course offers breathtaking island and sea views, winding through saltwater lagoons, seagrape trees and the Merrywing Salt Pont, an island landmark. *From US\$369 (S\$496) to US\$5,568 (S\$7,484) per night. Shoal Bay East, Shoal Bay Village, West Indies, Anguilla. Tel: +1 264 584 0001*



The hidden food gems of Kansai, Japan's western region, are now more accessible thanks to Miumi Japan Food, a division of Angliss Singapore. Their fresh imports include delicate, sweet and clean oysters from Mie Prefecture, premium Ohmi Wagyu from Shiga, and the very popular octopus from Hyogo, which you can taste at Japanese tapas and sake bar, **Boruto**, during their Kansai Fest. The six-course set dinner (\$98), available till end June, features seasonal items in chef Angus Chow's creative hands, such as the octopus that's simmered with sake and chorizo picante for rich flavour, and Ohmi Wagyu that's smoked and chopped tataki-style together with shio kombu. #01-01 Golden Castle Building, 80 South Bridge Road. Tel: 6532 0418



**Studio William Cutlery's Creative Eating Tools**, especially the taster spoons in 18/10 stainless steel, target different parts of the tongue and stimulate the mouth in different ways. The split spoon is compartmentalised into two sections where the chef is able to place various ingredients on both the left and right side. The papillary cells located on the left and right side of our tongue will then receive the tastes and send information to the brain, signalling if it is sweet, sour or bitter before mixing the flavours in the mouth. Perfect for standing cocktail receptions. *Price unavailable. Available at [www.studiowilliam.com/SG/food-service/](http://www.studiowilliam.com/SG/food-service/).*

