

# CONCIERGE

What's hot around the region

## TOP TABLES

There are a million different tables to choose from in Asia, with new kids on the block opening and old-timers getting a face lift every minute. For the discerning foodie it can be a trying task. Here are some pointers.

### **ISSIMO, SHANGHAI** (top right)

Not content being Shanghai's best boutique residence, JIA Shanghai, sister hotel of the celebrated Philippe Starck-designed JIA Hong Kong, has opened what might possibly be the best Italian restaurant outside of Italy. It serves the authentic home-style Italian cuisine of renowned Italian-Japanese celebrity chef Salvatore Cuomo, who was crowned king of the pizza recently after he won Napoli's Pizzafest. The restaurant itself, like the hotel, was designed by a collaboration of hot young artists, including Tom Dixon, Jaime Hayon and Etienne de Souza and is the perfect blend of rustic charm and ultra-modern opulence. Best of all, the food does away with Nineties minimalism: portions are family-sized, perfect for sharing.

**Issimo** JIA Shanghai, 931 West Nanjing Road, Shanghai  
Tel: + 86 (21) 6287 9009  
[www.jiashanghai.com](http://www.jiashanghai.com)

### **LE NORMANDIE, BANGKOK**

La Tour D'Argent is Paris' oldest restaurant. Opening its doors in 1582, it has upheld France's culinary traditions for centuries. Since then it has hosted numerous members of royal families, including Thailand's King Chulalongkorn and Queen Sirikit. This summer the restaurant goes on tour, and between June 24 and 28, it will be ensconced in The Oriental Bangkok's French restaurant, Le Normandie, where guests and locals at both lunch and dinner can get a taste of what real French cooking is all about.

**Le Normandie** The Oriental Bangkok, 48 Oriental Avenue, Bangkok  
Tel: +66 (0) 2659 9000  
[www.mandarinoriental.com](http://www.mandarinoriental.com)

### **MUSE, SINGAPORE** (bottom right)

The National Museum was always going to be a pretty hard place to pull a pint, especially in socially staid Singapore. Muse, previously open only for drinks and gourmet tapas, tried it but failed to ignite the magnetic atmosphere required to keep Singaporeans drinking. Yenn Wong, the driving force behind many an Asian culinary success, changed tack and now Muse has morphed into a casual French restaurant serving lunch and dinner daily, with brunch at the weekend. Although this is a bit of a gamble, given that French cuisine is on the way out practically everywhere else, chef Anderson Ho has created a menu with ingredients that include miso and angel hair pasta, which are a world away from the solid French staples. Excitingly, for those with deep pockets there is a Krug Korner, where a selection of Krug vintage champagnes exclusive to Muse are matched to a French set menu. To which we reply, *encore*.

**Muse** National Museum of Singapore, 93 Stamford Road, Singapore  
Tel: +65 (0) 6337 9000  
[www.nationalmuseum.com.sg](http://www.nationalmuseum.com.sg)

