



French
GASTRONOMY

GUIDE 2021/2022

AN INITIATIVE BY



French Chamber
Singapore





*Keep Calm
and have a
Macaron*

SOCHIC_{.SG}

Your guide to French Lifestyle in Singapore



French
GASTRONOMY
GUIDE 2021/2022

Did you know that **So Chic**, an initiative from the French Chamber of Commerce, is the first and exclusive platform to support, promote and showcase French Lifestyle in Singapore?

So Chic offers the opportunity to discover Singapore-based French brands in Fashion, Beauty, Home & Decoration, Art, and Restaurants.

Why this guide about French Gastronomy Chefs, Markets & Venues in Singapore?

France is internationally recognised for its gastronomy and way of life. Since 2010, the French gastronomic meal and its rituals have been recognised as an intangible UNESCO cultural heritage. The special attention paid to the pleasures of the table can also be found in everyday life.

France is the country of wine and gastronomy. One is rarely seen without the other. Each region has its own culinary specialties, and it will take more than just one trip to explore them all.

Do not worry, **So Chic** team brings you some of the best of this heritage available here in Singapore.

"In France, cooking is a serious art form and a national sport."

Julia Child



CONTENTS

"Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavors — it's how you combine them that sets you apart."

Wolfgang Puck

CHEF'S RECIPES

Ginett Restaurant & Wine Bar

6

Les Bouchons

12

L'Angélu

14

Riviera

16

RECIPES & TIPS

The Gourmet Travel

24

Valrhona

26

PRODUCTS FOR HOME COOKING

Le Petit Depot

30

LPB Market

32

Wildness Organic Chocolate

34

Wines by L'Angélu Group

36

Code Green

38

The French Grocer

40

VENUES IN SINGAPORE

BTM Mussels & Bar

44

L'Entrecôte The Steak & Fries Bistro

46


LIFESTYLE

CHRISTOFLE

50

LAZULI

52



Featuring Executive
Chef Rémy Carmignani,
Riviera.
16

Riviera
Rémy Carmignani
Executive Chef

Chef's RECIPES

*"Cooking is one of the great gifts you can give to those you love."
Ina Garten*

Ginett Restaurant & Wine Bar

6

Les Bouchons

12

L'Angélu

14

Riviera

16

Ginett Restaurant & Wine Bar



GINETT
RESTAURANT & WINE BAR



SO CHIC FRENCH GASTRONOMY 2021/2022

GET IN TOUCH!

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Roasted Truffle Baby Chicken, Root Vegetables and Duck Fat Potatoes

A luxurious twist on a classic and simple dish. Roast chicken is almost synonymous with Christmas, and what better way to have it than taking it up a few notches with truffle and some duck fat potatoes!

INGREDIENTS

For the chicken

- 1 pc fresh or frozen black truffle
- 600g-800g baby chicken
- Salt
- Freshly ground black pepper
- 150g unsalted butter, softened at room temperature
- 100g onion, peeled and cut into pieces
- 100g carrots, peeled and cut into pieces
- 100g celeriac, peeled and cut into pieces
- 100g baby radish, cleaned and kept whole
- Sprigs of thyme and rosemary

For the potatoes

- 500g potatoes
- 100g duck fat
- Salt
- Freshly ground black pepper
- 30g garlic

PREPARATION

Chicken preparation

Slice the truffle very thinly. Loosen the skin around the chicken's breasts and thighs, slide the truffle slices under the skin of the chicken breasts and thigh. Refrigerate overnight to allow the truffles to flavour and marinate the chicken.

Heat the oven to 200°C. Season the chicken generously with salt and pepper, then rub with the softened butter. Place onions, carrots, celeriac and baby radish in a bowl. Add olive oil to the bowl, season with salt and pepper, and toss to coat.

Place the vegetables in the roasting pan around the chicken. Add some sprigs of thyme and rosemary in the pan with the vegetables and roast for 20-25 minutes. The meat should not be red or pink, or at an internal temperature of 75°C, and juices should run clear when gently pressed. If the meat is still pink or the juices do not run clear, return the chicken to the oven and cook for five-minute intervals until the meat is fully cooked.

Potatoes preparation

Heat oven to 230°C. On a rimmed baking sheet, toss potatoes, duck fat, salt and pepper. Lay thyme sprigs and rosemary on top.

Roast for 10 minutes, then toss the garlic into the potatoes and reduce oven heat to 180°C. Continue to roast until potatoes are fork-tender, another 10-15 minutes. Remove thyme and rosemary before serving.

Follow us on [Facebook](#) and [Instagram](#) at @ginettsingapore

Ginett Restaurant & Wine Bar



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Kabocha Squash Veloute, Seared Scallops and Truffle Foam

It's the season of squash, and there's no better way to celebrate than with a homely soup, served right in the squash.

INGREDIENTS

For the veloute

- 4 pieces of kabocha squash
- 300g white onion, sliced thinly
- Salt
- White pepper
- 100g unsalted butter
- 100g vegetable stock
- 100ml milk
- 100ml cooking cream
- 4 pieces of scallops
- Chives

For the truffle foam

- 50g unsalted butter
- 100ml milk
- 100ml cooking cream
- Black truffle puree
- Black truffle oil
- Salt
- Pepper

PREPARATION

Veloute preparation

Preheat the oven to 100°C, place the squash in a roasting tray and cook for 45 minutes until tender. Cut around the stem of each squash to remove the top; scoop out the seeds. Carefully scoop out all the flesh and save for making soup; save the cup for serving the veloute.

Heat butter over medium heat and cook the onions until soft. Add the cooked squash and season with salt and pepper. Use an immersion blender to puree the soup smooth inside the pot (or transfer it to a blender or food processor). Stir in the milk, cream and vegetable stock.

Add the butter and oil to a pan on high heat. Salt and pepper the scallops. Once the pan is hot, sear the scallops for 1 minute on each side.

Truffle foam preparation

Add milk and cooking cream to a small pot and bring to boil. Add truffle puree, using a whisk to incorporate. Season with salt and pepper.

Add the butter and black truffle oil to taste. Whip the mixture in a high-powered immersion blender to make a foam.

To serve, divide the veloute and scallops among the bowls. Top each with 2 tablespoons of truffle foam and chopped chives.

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Put Together Your Own Charcuterie Board!

Are you planning to have friends over for a meal at your house this festive season? Have a go at putting together your own Charcuterie board! Take hosting up a notch using simple everyday ingredients that require little prep work, but enough to impress your guests.

Here are some recommendations from Chef Sylvain Royer, Maître Cuisinier de France and Executive Chef of Ginett Restaurant & Wine Bar!

Any tips for people who want to try doing their own DIY charcuterie board?

Express your creativity and do what you feel is best. The best thing about making your own charcuterie board is that there are no set rules to what you put on it or how to eat it. In a way, the board is your canvas and you are the artist. While charcuterie refers to a range of cured meat, a balanced board typically includes various cheese, crackers and fruits. Make it your own and use what you have.

If someone would like to include cheese on their DIY charcuterie board, what would you recommend?

For cheese, there are mainly three different categories: soft, semi-hard and hard. For soft mild cheese, Brie or Camembert would be my preferred choice. As for semi-hard, Tomme de Savoie gives off a fruity and nutty taste. For firm cheese, Comté or Mimolette are great choices. I would recommend to actually try a variety of cheese and not stick to the familiar few – each cheese has its own distinct flavours.

To you, what is the best part about creating a DIY charcuterie board?

The best part of it, to me, is that you can plate a great charcuterie board any way you want and enjoy it at any time of the day. Be it a light and simple board during breakfast to start your day off, a mid-day platter to share with your colleagues or as a colourful centrepiece during dinner gatherings. At Ginett, diners order our Signature 3 cheese, 3 cold cuts G-Board (\$33++) or the 1-Metre board (\$56++) of 5 cheese, 5 cold cuts and a pâté at varied timings and for different occasions too.

Now that you have learned more about the ways to put together your own charcuterie board, it's time for you to try it for yourself. Ginett offers AOC cheese, cold cuts, pâté and terrines for delivery on www.ginettpantry.com or all major delivery platforms. Be creative and most importantly have fun doing it, start your charcuterie board today!

Follow us on [Facebook](#) and [Instagram](#) at @ginettsingapore

Les Bouchons



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(Robertson Quay)

WEBSITE

www.lesbouchons.sg

ORDER ONLINE

<https://order.lesbouchons.sg>

Escargots de bourgogne au beurre d'ail

Burgundy snails with Garlic butter

Cook a delicious Escargots de Bourgogne au Beurre d'ail to share and kick off the feasting for this festive season! You may adjust the recipe accordingly as required depending on the number of Snails per person.

INGREDIENTS

- 36 pcs of Snails
- 125 grams of butter
- 10 cloves of Garlic
- 75 grams of English parsley
- 30 grams of Almond Powder
- 2 tablespoons of Ricard
- Salt and Pepper

PREPARATION

1. Wash, rinse and let the snails dry
2. Soften the butter by cutting it into small cubes and place it aside
3. Chop the garlic and parsley finely, add on Dijon mustard, Ricard, almond powder, salt and pepper. Mix it together with the softened butter.
4. Put 9 snails completely covered by the garlic butter sauce in 4 small ramekins and bake it at 220°C for 8 mins
5. Best eaten with a French Baguette



Also served at Les Bouchons Restaurants located at Ann Siang Road, Robertson Quay and soon to open at Rochester Commons (Opening in 1st Quarter of 2022). Visit <https://www.lesbouchons.sg/> for menus and promotions!

WINES FOR ANY OCCASIONS:



CHÂTEAU BRANAIRE-DUCRU SAINT-JULIEN (GRAND CRU CLASSÉ) 750ML

Highly rated wine at 90pts by Robert Parker's Wine Advocate with notes of sweet cranberry, mulberry and raspberry/blueberry fruit.
\$228++



CHÂTEAU FAYAT POMEROL 2014 750ML

Smooth, fruity taste with notes of plum and blackberry, kirsch nuances, earth, oak and spices.
Festive Promo till 2nd Jan'22:
\$128++ (U.P: \$148++)

L'Angélus



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ORDER ONLINE

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Brandied Cherry Clafoutis

A classic French dessert perfect for the Festive Season.

Ingredients below yields 8 Ramekins; you may adjust accordingly as required by ratio.

INGREDIENTS

- 3 Whole Eggs
- 1 pc of Egg Yolk
- 90g Sugar
- 100g of 00 flour - 100g
- 2 pinches of Salt
- ½ stick of Vanilla Pod or 5g of Vanilla Essence foam
- 160g Whipping Cream
- 160ml Milk
- 70g Brown Butter (heat butter in a pot till it foams and has a hazelnut aroma)
- Lemon Zest (from 1 Lemon)
- Brandied Cherries – as many as you like

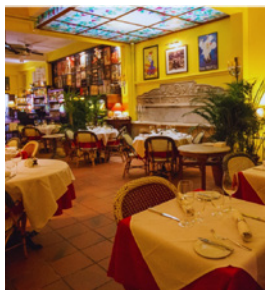
PREPARATION

1. Pre-heat Oven to 180 - 190 Degrees Celsius
2. In a mixing bowl, mix in flour, sugar, salt and stir evenly.
3. Add in eggs and yolk and whisk evenly.
4. Incorporate milk and cream while stirring to avoid getting lumps in the mixture. (To get rid of small lumps, please strain the mixture before the next step).
5. Add in Lemon zest from 1 lemon.
6. Warm and add in Brown Butter.
7. Let the mixture sit and rest for 30 minutes.
8. Brush the ramekins with a light coat of butter, before adding a layer of sugar on top of the butter coating.
9. Arrange the Brandied Cherries uniformly across the mixture.
10. Bake in the oven for 12-15 minutes.

To check if the dessert is ready to remove from the oven, the surface should be nicely browned, and you may insert a pin into the middle of the mixture to check if there are any watery residue after removal

To Serve

Dust with Snow Powder and serve with a generous scoop of Vanilla ice cream.



Alternatively, you can come and dine with us at L'Angélus to enjoy this dessert, Brandied Cherry Clafoutis (\$18++) without the hard work!

Additional Highlights:

- Free 6 pcs of Oysters with every bottle of featured wine purchased on Tuesday Nights
- Free-flow Escargots for \$18++ per person on Wednesday Nights
- 3-Course Weekday Lunch Sets starting from \$28++ (excluding PH, PH eve and Special Occasions)
- All-Day Sets starting from \$68++ (excluding PH, PH eve and Special Occasions)
- Extensive list of quality French Wines at affordable prices

Do follow us on Instagram at @langelus.sg or visit our Website at www.langelus.sg to see our latest menus for Christmas and New Year!

Riviera

Riviera



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www.dhm.com.sg/riviera

For Starters

FOIE GRAS TERRINE

Mulled Wine Pear Chutney

Festive favourites by Executive Chef Rémy Carmignani

INGREDIENTS

- Foie Gras
- St. Remy Brandy
- Port Wine
- White Pepper
- Pink Salt
- Sugar

PREPARATION

1. Line a terrine mould using a sheet of parchment paper.
2. Sprinkle Brandy, Port, White Pepper, Sugar and Pink Salt over the clean deveined Foie Gras lobes
3. Press the Foie Gras into the lined terrine mould and leave to marinate for 12 hours in the fridge.
4. Press the Foie Gras again with a weight on top to compress the Foie Gras tightly before cooking.
5. Cook your Foie Gras Terrine in a bain-marie in the oven for 30 minutes at 130°C.
6. After 30 minutes use a thermometer to test the temperature of the centre of the Foie Gras, which should be no more than 35°C.
7. Chill covered in the fridge for at least a day to set.
8. Enjoy Foie Gras with your favourite crusty bread, a side of salad and a dark berry jam or our house-made Riviera Mulled Wine Pear Chutney – the perfect showstopper starter for the festive season!



Come and experience light Mediterranean cuisine at Riviera, with our signature menus curated by Executive Chef Rémy Carmignani!

Riviera

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Magnificent Main

LA VOLAILLE DE BRESSE

Slow-Roasted | Wild Mushroom | Winter Black Truffle
Festive favourites by Executive Chef Rémy Carmignani

Festive Tip: Careful pre-planning will award you with the crispiest, juiciest roast chicken by using this multi-step method of preparation!

PREPARATION

Poulet de Bresse

1. Start by loosening the skin of the chicken by placing a hand in between the breast and the skin, massage seasoning (salt, pepper) and butter throughout evenly. Gently layer in freshly sliced black truffle over the chicken body while carefully not tearing the skin
2. Coat the exterior of the chicken with more butter and seasoning
3. Tie the legs of the chicken together with a kitchen string
4. Allow the chicken to dry uncovered in the fridge for two days
5. Stuff cavity of whole Poulet de Bresse with fresh herbs and roast in a pre heated oven for at 140° for 20 minutes then turn the heat to 180° and finish cooking for 25 minutes
6. Serve together with sautéed wild mushrooms



Come and experience this seasonal culinary creation at Riviera The Restaurant, with stunning views of the iconic Marina Bay skyline!

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Ending on a Sweet Note...

MON CHOU

Choux Puff | Salted Caramel Ice Cream
Vanilla Whipped Cream | Cubebe Pepper Chocolate Sauce
Festive favourites by Executive Chef Rémy Carmignani

The unique combination of salty and sweet is what brings this dessert recipe to the next level, along with a warm pepper-infused chocolate sauce! We use our own house-made Salted Caramel Ice Cream (laced with Glenfiddich 15YO Whisky), but feel free to use your own choice of Salted Caramel Ice Cream when entertaining.

Experiment with different variety of peppers to add a unique savoury note to your chocolate sauce!

INGREDIENTS

- Milk 300ml
- Glucose Syrup 75ml
- Milk Chocolate 250g
- Dark Chocolate 120g
- Crushed Cubebe Pepper 3pcs

PREPARATION

1. Heat Milk, Glucose Syrup and crushed Cubebe Pepper. Let infuse for 20 minutes. Strain, heat then pour into the melted chocolate. Hand blend the mixture until smooth and rich. Store in the chiller.
2. Assemble freshly baked Choux Puffs with Whipped Vanilla Cream, Salted Caramel Ice Cream and create your own pepper-infused chocolate sauce for pouring tableside! What a show-stopper!



Come and experience this unique pastry creation at the relaxed-yet-sophisticated The Lounge at Riviera, with stunning views of the Fullerton Heritage precinct!



Recipes & TIPS

*"A recipe has no soul. You as the cook must bring soul to the recipe."
Thomas Keller*

The Gourmet Travel
24

Valrhona
26

The Gourmet Travel

LA PLANTATION
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WEBSITE

www.kampotpepper.sg

Red pepper, chocolate cookies

Recipe by Constance Dero / Season Suppers

Red Kampot Pepper PGI from La Plantation

Preparation: 15mins

Cook time: 12mins

Servings: 12

INGREDIENTS

- Butter: 150g
- Caster sugar: 80g
- Brown sugar: 80g
- Flour: 230g
- Vanilla extract: 1 tsp
- Egg: 1
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Dark chocolate (70%): 120g
- Red Kampot Pepper: 2 tsp

PREPARATION

In a large bowl or a stand mixer with the paddle attachment, beat the butter, both sugars with a pinch of salt until the butter turns smooth and fluffy. In the meantime, grind some Red Kampot Pepper in a mixer. Then, add it to the butter mixture, with the egg and the vanilla extract and mix thoroughly.

In another bowl, combine the flour, baking powder and baking soda. Sift these dry ingredients into the mixer and combine until the dough starts to form. Cut the dark chocolate into chunks and fold them into the dough.

Keep the cookie dough in the refrigerator to chill for a couple of hours or up to a day.

Heat your oven to 180°C.

Divide the cookie dough into 60g portions and roughly shape them into balls. Place them on a baking tray making sure to keep enough space in between, so they don't overlap when baking. Bake for 10 to 12 minutes until the edges are just brown. Once the cookies are baked, remove them from the oven and let them cool down. Sprinkle with some Kampot Flower of Salt if desired.

Tips : If you have small tart rings, you can place them around the cookies to give them a perfect shape. I recommend to only bake 6 cookies at the same time.



Red Kampot Pepper PGI

Red Kampot Pepper is the flagship product of the PGI appellation. You will appreciate its incredible aroma when ground and its fruity and woody taste.

\$19.50

Available for online order on
www.kampotpepper.sg



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WEBSITE

valrhona.asia

OPERA

Made with Millot 74%
Makes six 14cm desserts

INGREDIENTS

COCOA FLEUR DE SEL STREUSEL

- 40g Butter
- 40g Finely ground almonds
- 30g Brown sugar
- 30g Plain flour
- 2g Fleur de sel
- 10g COCOA POWDER

COFFEE-FLAVOURED VIENNESE SPONGE

- 40g Egg yolks
- 105g Eggs
- 85g Caster sugar
- 65g Egg whites
- 55g Plain flour
- 10g Instant coffee
- 25g Sugar

PREPARATION

- Mix together the brown sugar, finely ground almonds, flour, salt and COCOA POWDER
- Cut the cold butter into small cubes.
- Add the butter and mix using the paddle attachment in a stand mixer until a smooth ball forms.
- Make some small, evenly sized balls of dough and place them on a baking sheet lined with greaseproof paper. Bake in a fan-assisted oven at 150-160°C for 12 minutes.
- Beat together the yolks and the eggs, 85g of sugar and instant coffee until the mixture has tripled in volume.
- Then beat the whites with the remaining 25g of sugar.
- Gently mix the beaten egg whites into the first mixture and fold in the sifted flour using a spatula.
- Spread the sponge on a baking tray lined with greaseproof paper. Sprinkle on the baked streusel and cook at 230°C for 5-6 minutes.

LIGHT MILLOT 74% CHOCOLATE MOUSSE

- 65g Whole milk
 - 65g Whipping cream
 - 4g Instant coffee
 - 100g Egg whites
 - 30g Caster sugar
 - 135g MILLOT 74% chocolate
- Heat the milk with the cream.
 - Gradually combine this mixture with the melted MILLOT 74% chocolate, taking care to mix vigorously using a spatula.
 - Immediately mix using a hand blender to make a perfect emulsion.
 - Beat the egg whites with 30g of sugar until firm (but not stiff) peaks form. Fold them very gently into the previous mixture.

DULCEY COFFEE WHIPPED GANACHE

- 55g Whole milk
 - 2g Instant coffee
 - 5g Acacia honey
 - 80g DULCEY 35% chocolate
 - 115g Cold whipping cream
- Heat the milk with the honey and instant coffee.
 - Split into 3 batches and combine these one by one with the melted DULCEY 35%.
 - Gradually add the 115g of chilled whipping cream and blend using a hand blender.
 - Refrigerate for at least 3 hours, ideally overnight.
 - Whip into a very slightly liquid chantilly cream before use.

COFFEE SYRUP

- 100g Espresso coffee
 - 15g Caster sugar
- Heat the coffee and mix the sugar in thoroughly. Leave to cool in the fridge.

ASSEMBLY AND FINISHING

- A day in advance, make the DULCEY 35% whipped ganache and leave it to set overnight in the refrigerator.
- Once the Viennese sponge has been sprinkled with streusel, baked and cooled, cut it into two 12cm circles and soak these in coffee syrup.
- Whisk the DULCEY 35% coffee ganache and assemble the insert:
- Line a 12x4.5cm frame with acetate. Place a circle of sponge on top and spread on 60g of DULCEY 35% coffee whipped ganache. Repeat, then finish with a circle of sponge. Store in the freezer.
- Once frozen, turn out the 12cm insert and remove the acetate. Place it in the center of a 14cm ring lined with acetate.
- Pour the MILLOT 74% chocolate mousse unevenly on top so that the sponge stays visible in the middle.
- Store in the freezer for several hours. Turn out the dessert and decorate it as you wish. Leave to slowly defrost in the fridge before serving.

This recipe and many others are available on [our website](#), to chocolate-up your festive table!

A large range of our products is now available on [our Lazada flagship store](#), follow the link to shop the best chocolate to bake and treat your friends and family with your very own creations. You can also indulge yourself in delicious chocolate bars or coffrets.



PRODUCTS

for Home Cooking

*"The most indispensable ingredient of all good home cooking:
love for those you are cooking for"*
Sophia Loren

Le Petit Depot
30

LPB Market
32

Wildness Organic Chocolate
34

Wines by L'Angélus Group
36

Code Green
38

The French Grocer
40

Le Petit Depot



Established in 2013, Le Petit Depot has been delivering the widest selection of gourmet & French products to Singapore. To meet the demand for a more international selection, the online grocer has since expanded to bring in an array of fresh products from Europe, but also Australia, and South-East Asia, carefully selected for cooking enthusiasts and Chefs. From artisan cheeses, fresh fish, frozen or fresh meat and wines discover its range of more than 8000 products and enjoy the convenience of a next-day delivery.

Le Petit Depot has recently started to import a range of more than 150 artisan cheeses not only from France but also from Europe. Aside from goat cheeses and camemberts you can now complete your connoisseur cheese platter with Manchego from Spain, Stilton from the UK, or Sovrano from Italy, and a range of truffle-flavored cheeses.

For utmost freshness, Le Petit Depot also imports fresh fish from Rungis (Paris) every week, simply pre-order before Monday noon for weekend delivery (from Friday onwards): monkfish tail, turbot from Spain and much more...to make you feel as if you were eating at a restaurant on the Brittany shores.

When it comes to meat, Le Petit Depot only chooses the best of every region in the world: cage-free whole yellow chicken and milk-fed lamb from the Pyrénées, raised in the mountains. Le Petit Depot has also extended its range of fresh meat from suppliers focusing on green pasture and animal welfare in Australia.

Known for the famous 25% off wine fairs, Le Petit Depot also carries one of the largest ranges of French wines in Singapore, with more than 200 bottles. Directly imported from French vineyards.

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EMAIL

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DELICE TRUFFLE

Black truffle and creamy cheese, the taste of happiness! This smooth cheese blends perfectly with the delicate pronounced flavours of black truffle. Délíce is enriched with the exclusive recipe from Maison de la Truffe: with at least 3% truffle blended garnished with a trickle of truffle-infused
 \$39.60 - During Cheese Fair: \$29.66



TURBOT FROM SPAIN

Spanish farmed turbot. Turbot is a flat fish with a lean, very white, and firm flesh with a slight hazelnut taste. ~1.2kg
 \$105



WAGYU BEEF RIBEYE MB 6/7, MARGARET RIVER

Wagyu beef has an unmistakable rich, buttery flavour, which results from its highly marbled meat. Wagyu is graded on a marble scale of 1 to 12. In Australia, the highest rating is 9+. This beef is rated MB6/7. It is very well marbled, full of flavour, incredibly tender, and melts in your mouth! Wagyu is best when cooked medium-rare to allow the fat to melt. Use a pan instead of a grill to catch the escaping fat and baste your steak with its juices. Cooking methods: grilling, pan-frying, roasting. ~250g
 \$38.90



SAINT-EMILION GRAND CRU RED 2018 CUVÉE D'EXCEPTION

The Controlled Mark of Origin Saint Emilion Grand Cru. Red wine from Bordeaux area, France. Robe: beautiful and brilliant ruby robe. Palate: notes of black fruits with round and unctuous tannins. Serving temperature: 16°-18°. Food and wine pairing: cheese, poultry. Aging potential: 4-12 years. Bottle 75c
 \$59 During Wine fair :\$45

LPB Market



Christmas comes early with gourmet grocer LPB Market (previously known as La Petite Boutique) this year, with exciting gourmet produce coming your way as early as November! As every year for this festive season, we have prepared a wide variety of our bestselling products to have the most exciting and joyful celebration. Start counting down to Christmas with our advent calendars from Comptoir de Mathilde and Ramsden. Indulge with your loved ones with sumptuous meat and seafood such as a juicy slab of premium Australian Black Angus Tomahawk, a sweet-tasting Maine lobster, fresh oysters direct from the French Marennes d'Orleon, US Christmas Whole Turkey, or a piece of homemade foie gras filled with rich goodness. We also have high-quality Polish caviar coming from a Russian sturgeon available for sale this Christmas as a special treat to you!

Our cheese selection will leave you spoilt for choice as usual. Stay warm indoors with melted cheeses like the seasonal Mont d'Or or Raclette, and you wouldn't want to miss out on our bestselling Truffle Brie.

Don't forget about our expanded selection of wines and spirits that will cater to your taste buds. No matter what you are having, you can definitely be sure to find the perfect red, white or champagne to go seamlessly with your meal.

"Christmas is the favourite time of the year for us and each year our team would work hard to select the best products and ingredients for you to create an amazing festive mood and celebrate in style. We are fully committed to make this Christmas an enjoyable moment for our customers and their loved ones," said Morgane Foucaud, owner and manager of LPB Market.

View our [Christmas Catalogue](#).

GET IN TOUCH!

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www.petiteboutique-sg.com





**OYSTERS + OLIVIER LEFLAIVE
BOURGOGNE "LES SETILLES" 2018**

Live unshucked oysters, Fines de Claire #3 – wine pairing Chardonnay Olivier Leflaive Bourgogne "Les Setilles" 2018.
*Oysters \$65 for 24pcs or \$98 for 48pcs
Wine \$562*



**FOIE GRAS + DOMAINE NEUMEYER
GEWURZTRAMINER STIERKOPF 2017**

Whole French duck liver deveined – wine pairing Domaine Neumeyer Gewurztraminer Stierkopf 2017.
*Foie gras \$575 for 500gr
Wine \$549*



**AUSTRALIAN TOMAHAWK BLACK
ANGUS + CLOS DU MONT OLIVET
CHATEAUNEUF DU PAPE CUVÉE DU
PAPE 2018**

Australian Tomahawk Black Angus Single Rib – wine pairing Clos Du Mont Olivet Chateaufneuf Du Pape Cuvée Du Pape 2018.
*Tomahawk \$95
Wine \$143*



**ANTONIUS CAVIAR + CHAMPAGNE
DRAPPIER LA GRANDE SENDREE 2009**

Antonius Caviar - wine pairing Drappier Champagne La Grande Sendree 2009.
*Caviar from \$588 for 30gr
Champagne \$5143*

This November, LPB Market will also offer attractive early bird promotions across the month for pre-orders made on both in-store and online purchases. Pre-orders made from November 1 to November 15 will enjoy a 10% discount on all items, while pre-orders made from November 16 to November 30 will enjoy a 5% discount on all items.

All pre-orders made during this promotional period will be available for pickup or delivery from December 1 to December 31. Free delivery applies for orders above \$150. no delivery or pickup on December 24th, 25th, 31st and January 1st, 2022

Wildness Organic Chocolate

ORGANIC
WILDNESS
Chocolate



Wildness is a Social Enterprise in Singapore.

We harness the passion, skills and energy of exceptional Singaporeans with special needs at APSN CFA (*Association for Persons with Special Needs Centre for Adults*).

Packed with eco-friendly zero waste materials, our delicious organic chocolates are handmade using only the finest ingredients and environmentally sustainable methods.

We were founded in New Zealand in 2014 and based in Rimutaka prison where we empower inmates with skills in chocolate making and packing processes.

All of our product packaging is printed locally in Singapore and New Zealand using sustainable soy-based inks on bio-degradable paper sleeves. Wildness is proud to work in two countries who share a passion for integrity, sustainability, and fostering real social progress.

GET IN TOUCH!

CONTACT

Marie

ADDRESS

11 Jalan Ubi
Block 4, #01-31
Kembangan-Chai Chee
Community Hub,
Singapore 409074

TEL

+64 212 521 005

EMAIL

info@wildness.co.nz

WEBSITE

www.wildness.co.nz



ORGANIC CHOCOLATE WITH CUPUACU

Pure Dark Organic chocolate with the Brazilian fruit Cupuacu. Vegan. Gluten Free. Halal
\$5.40

ORGANIC CHOCOLATE WITH BEE POLLEN

Pure Dark Organic chocolate with New Zealand Bee Pollen. A burst of colors with natural flavours. Halal. Gluten Free
\$5.40

ORGANIC CHOCOLATE WITH ACAI CUPUACU

Pure Dark Organic chocolate with Brazilianberry Acai and cupuacu fruit, Vegan. Halal. Gluten Free
\$5.40

ORGANIC CHOCOLATE PURE

Pure as it gets, smooth Dark Organic Chocolate. Vegan. Halal. Gluten Free
\$5.20

Wines by L'Angélu Group



For your Festive Celebrations at home, we have an extensive list of wines as well as hidden Cognac gems that are available for retail! Self-pickup at one of our restaurants*, order online or email us at marketing@langelus.sg for more details.

*Selection of Wines and Cognacs at each restaurant varies, please check their websites at www.langelus.sg, www.lesbouchons.sg and www.tapas24.sg for the current selection available.

For Corporate and Gifting inquiries, please email to marketing@langelus.sg

GET IN TOUCH!

EMAIL

marketing@langelus.sg

WEBSITE

<https://order.lesbouchons.sg>

<https://order.langelus.sg>

<https://order.tapas24.sg>



L'HÉRAUD PETITE CHAMPAGNE, 1979 COGNAC

\$988++ (Limited stocks at L'Angélu only)



DOMAINE DE BOISSAN, 'SABLET' ROUGE 2017

Côtes du Rhône, France Blend of grapes dominated by Grenache with aromas of black pepper, tapenade, licorice and herbs of Provence. A powerful wine with notes of lavender, thyme, spice, and meat on the palate.



CHÂTEAU LA MONGE, CÔTES DE BOURG 2018

Bordeaux, France, Blend of Cabernet Sauvignon, Merlot and Malbec with aromas of ripe plum, red cherry, and cassis. Well-balanced with crisp acidity, medium body, and moderate tannins



PARÉS BALTÀ, CÒSMIC

Clean and bright, this blend of Xarel-lo & Sauvignon Blanc is highly aromatic. Expect notes of ripe pineapple, white flowers over an underlying layer of mineral and salty notes. This organic white wine has a light body, a fresh acidity, and a long finish.



MESTRES, LA COQUETA RESERVA ESPECIAL SEMI SEC

Aromas of apricot marmalade, poached pear and pecan nuts on the nose. Honey, sweet spices, yellow plums, lemony meringue flavors and balanced acidity on the palate.

Vintages are subjected to availability. Wines listed above are available at selected Restaurants, please email or check their respective website for details.

Code Green



Situated in the medieval village of Roquessels in the heart of AOP Faugères, Château des Adouzes is exclusively composed of schists, one of the rarest and most prized terroirs in the world.

The 42-ha (100 acres) vineyard is planted with many old vines, with some Carignan over 90 years.

Rare schist soils with exceptionally low yields (20hl/ha) and old, deeply-rooted vines provide great depth and astounding balance to the wines of Adouzes.

In 2018, Château des Adouzes was acquired by Oliver Coste and his sister, Jeanne, of Domaine Montrose, winemakers in the South of France, since 1701.

Two exceptional red wines, Château des Adouze le Tigre and Château des Adouze Frère et Sœur have since been produced. Both wines are certified as “High Environmental Value” and “Carbon Neutral”.

The listed wines are available at wine4two.com.sg

FCCS members will continue to enjoy “**Buy Six Get One Free**” promotion from Domaine Montrose / Château des Adouzes/ Olivier Coste. Use promotion code “**FCS21**” to add a free bottle of Domaine Montrose Viognier to the shopping cart when you purchase six regularly-priced Domaine Montrose/ Château des Adouzes/ Olivier Coste. (One time use)

GET IN TOUCH!

TEL

+65 9815 5719

EMAIL

info@codegreensg.com

WEBSITE

www.wine4two.com.sg





2018 CHATEAU DES ADOUZES LE TIGRE, 1.5L

Le Tigre magnum is sourced from 90+ year old Vines of Carignan, Grenache with blend of Syrah. Available in very small quantities.

\$118 /bottle (with case)

\$319/case (3 x 1.5L in paper case)



2018/2019 CHATEAU DES ADOUZES LE TIGRE, 750ML

Le Tigre is an elegant wine with character, sure to leave a lasting impression. It symbolizes the power and balance we strive for our wines.

\$50/bottle (with case)



2019 CHATEAU DES ADOUZES FRÈRE ET SŒUR, 750ML

A GSM (Grenache, Syrah, Mourvèdre) blend. Frère et Sœur is from the fruit of our best plots.

\$69/bottle (with case)

\$389/case (6-bottle)



6-BOTTLE OF 2018 CHATEAU DES ADOUZES LE TIGRE, 6 X 750ML

6-bottle promotion bundle of 2018 Château des Adouzes le Tigre, with an original paper case.

\$276/ case (Every 3 cases of 6-bottle is entitled to a complimentary wooden case, while stock lasts)

The French Grocer

The French Grocer
The spirit for good food



SO CHIC FRENCH GASTRONOMY 2021/2022

GET IN TOUCH!

EMAIL

grocer@thefrenchgrocer.com

TEL

+65 9734 4856

WEBSITE

thefrenchgrocer.com

LA MAUNY white rum from MARTINIQUE A.O.P.

Famous, simple and yet addictive cocktail !

In a rocks or old-fashioned glass, pour the rum add real cane syrup and squeeze the lime slice, which has been cut from the side of the fruit so that the aromatic oils from the peel will flavour the drink. Stir gently and that's it ! you may or may not add ice. For the second shot, same operation, keep the squeezed lime, add the new one, don't rinse the glass !



ABOUT THE BRAND

La Mauny: 250 years of tradition and knowledge in agricultural RUM production.

The domain La Mauny was created in 1749 when Mr Ferdinand Poulain, comte de Mauny, from Britain nobility, and advisor at the French King court, arrived in MARTINIQUE.

At contrario of Industrial rums which are made from a sugar residue called molasse, agricultural rum are made directly from the sugar cane juice with fermentation and distillation process. This will bring to the agricultural rum their signature based on the "terroir", fineness, generosity and fruity aromas.

Maison LA MAUNY white rum 100cl 40° with is variety of aromas combined to his distinctive fruity flavor, makes and ideal base for light, tasty and flavorful cocktails.



VENUES *in Singapore*

"Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together."

Guy Fieri

BTM Mussels & Bar

44

L'Entrecôte The Steak & Fries Bistro

46

BTM Mussels & Bar



GET IN TOUCH!

TEL

+65 6690 7562

EMAIL

btm@dhm.com.sg

WEBSITE

www.dhm.com.sg/btm

Inspired by chef and restaurateur Olivier's experience in being the first to expand and popularise Belgium's 'mussels and fries' restaurant concept throughout France, BTM Mussels & Bar relives that delicious chapter of his culinary story in Singapore, and celebrates the flavourful gem of the sea, showcasing its natural sweetness by preparing them in a variety of styles and flavours popular throughout Europe.

In addition to Mussels & Fries with live mussels sourced directly from Europe throughout the year, BTM Mussels & Bar celebrates the freshest seafood, including our stunning chilled seafood platter, freshly-baked tartes flambées, vegan specialties and charcuterie and cheese boards, which are best enjoyed with ice cold drinks and ideal for sharing!





BTM'S SIGNATURE MUSSELS & FRIES

Enjoy the best seasonal live mussels from across Europe, as well as locally-sourced, in your choice of 5 signature recipes!

Served with crisp golden French fries.

500g (\$36++ to \$42++)

750g (\$48++ to \$56++)

1kg (\$58++ to \$68++)

Pricing dependent on variety of live mussel



SIGNATURE CHILLED SEAFOOD PLATTER

A showstopper featuring fresh Atlantic Coast Lobster, Live Fine de Claire Oysters, Fresh Prawns, Bulots, House-Cured Beetroot Salmon, Scallop Ceviche, Steamed Mussels, served with Cocktail Sauce and Shallot Vinegar.

\$118++ per platter



FRESHLY-BAKED TARTES FLAMBÉES (FRENCH FLATBREAD 'PIZZA')

Perfect for sharing, enjoy this Alsatian favourite with a variety of toppings: Smoked Bacon & Caramelized Onion; Escargots, Garlic, Parsley Butter & Onion; Porcini, Wild Mushrooms & Comté; and Lobster & Mixed Seafood.

\$24++ to \$36++



FRESH FINE DE CLAIRE OYSTER SHOOTERS

Enjoy the finest French oysters in a whole new way with our Oyster Shooter selection – Bloody Mary, Tequila, Gin and Champagne!

\$8++ per shooter or \$30++ for a flight of four

L'Entrecôte The Steak & Fries Bistro

L'Entrecôte
THE STEAK & FRIES BISTRO

At L'Entrecôte The Steak and Fries Bistro, we focus on the season's best steak doused in our legendary sauce, with unlimited crispy, golden fries, and accompanied by our fresh green salad with mustard dressing and walnuts. Pair your steak with a glass or bottle from our Signature Collection of wines, exclusive to L'Entrecôte The Steak and Fries Bistro.

The menu is complemented by a wide array of starters and over 10 kinds of desserts. Choose from starters like the traditional French Onion Soup or authentic Escargots de Bourgogne, enjoy a sharing platter of premium French cheese and charcuterie, and top it all off with delectable desserts, such as authentic French profiteroles and our signature Salted Caramel Lava Cake. This is one of the most romantic restaurants in Singapore!

In addition to our flagship location at the quaint neighbourhood of Duxton Hill, guests can also experience L'Entrecôte at Customs House, which boasts a gorgeous al fresco bar terrace and our signature Bar Bites menu of French-inspired dishes, including Deep-Fried Frogs Legs with a Garlic Aioli, Tartes Flambées, Beef Tartare Toasts and our sharing boards of Charcuteries et Fromages just to name a few!

Today, you will find L'Entrecôte in iconic neighbourhoods across Singapore - at Holland Village in the West, Duxton Hill and Customs House!



GET IN TOUCH!

**L'ENTRECÔTE THE STEAK &
FRIES BISTRO
(DUXTON HILL)**

+65 6690 7561

info@entrecote.sg

**L'ENTRECÔTE THE STEAK &
FRIES BISTRO
(CUSTOMS HOUSE)**

+65 6690 7565

customshouse@entrecote.sg

**L'ENTRECÔTE THE STEAK &
FRIES BISTRO
(HOLLAND VILLAGE)**

+65 6690 7563

thevillage@entrecote.sg

WEBSITE

www.dhm.com.sg/entrecote



THE SIGNATURE TRIMMED ENTRECÔTE STEAK

L'Entrecôte celebrates the namesake of the restaurant – the season's best steak doused in legendary sauce, with unlimited crispy golden fries, and accompanied by a fresh green salad with French vinaigrette and walnuts.



FRENCH SHARING BOARDS AND APPETIZERS

We're not just about our steak and fries - enjoy our sharing platters of French cheese and housemade charcuterie, or a crisp Tarté Flambée available in a variety of recipes!



OVER 10 KINDS OF DESSERTS

Finish your meal with our selection of authentic French desserts, including our towering Profiteroles, or a classic House-made Lemon Tart.



L'ENTRECÔTE SIGNATURE COLLECTION OF WINES

L'Entrecôte presents its line-up of outstanding French wines directly from our own wineries! High quality yet competitively priced, our wines, including our signature Cuvée de L'Entrecôte, are a perfect accompaniment to your meal or bar bites with friends!



LIFESTYLE

*"When a guest sits down there should be something beautiful
and inspiring to look at."*

Annie Falk

*"There's something special about gathering a few favorite people for a meal.
A beautifully set table is the perfect canvas for a delicious meal."*

Chantal Larocque

CHRISTOFLE

50

LAZULI

52

CHRISTOFLE

CHRISTOFLE
PARIS

Time to think about your ornaments!

For an enchanting end of the year, Christofle shares a unique way to illuminate the Christmas tree. Combining tradition, elegance and brilliance, Christofle ornaments will brighten up with magic and sweetness the magnificent celebration moments for a perfect sparkling and playful atmosphere.



Something special on your festive table?

Christofle breaks away from the traditional codes of tableware with MOOD, unveiling a new contemporary, refined and universal silver-plated flatware. Thanks to its fluid and pure aesthetics, MOOD will be an indispensable centerpiece for convivial and warm moments with a French elegance for an unforgettable holiday dinner!

Let's celebrate!

The holiday season is approaching! Exceptional delicacies and festive beverage will warmly host beloved relatives and friends. Christofle refined silver caviar sets and champagne coolers perfectly accompany your table moments to enjoy and celebrate together.



GET IN TOUCH!

MARINA BAY SANDS BOUTIQUE

01-12 The Shoppes Marina Bay Sands
2 Bayfront Avenue Singapore 018972
+65 6688 7103

TAKASHIMAYA DEPARTMENT STORE

Basement 1 Branded Tableware Zone
391 Orchard Road Singapore 238872
+65 67378710

WEBSITE

www.christofle.com.sg



CHRISTMAS BALL 2021

New Christmas openwork ball in silver-plated with a seasonal pattern, to be used as a tree decoration and/or table decoration.

\$210



GINGERBREAD HOUSE

Silver metal tassel with coloured ribbons for customization to hang on a Christmas tree for a beautiful celebration.

\$110



MALMAISON CHAMPAGNE COOLER

Silver-plated champagne cooler bucket with one of Christofle's most historic patterns : typical Empire style with delicate palm and lotus leaves frieze.

\$1940



MALMAISON CAVIAR SET

A two-piece silver-plated caviar serving set with an outer presentation dish for ice and a crystal bowl that can hold 8.8 oz. of caviar.

\$2410

LAZULI



Gift the Joy of Art or Treat yourself to a new artwork.

You've been wracking your brain, spending hours searching the Internet for inspiration and exhausting every possible suggestion from everyone you know, yet still... nothing.

Even for the person who has everything, a piece of artwork makes an amazing gift. It shows forethought, effort and a flair for gift giving. Art is a wonderful gift for any occasion, and especially Christmas.

This season, take this opportunity to elevate your gifting skills and give someone a work of Art that they would treasure for years to come!

Give Something Meaningful This Holiday Season.

Half-way between the Online Gallery and the Consulting Firm, Lazuli is a new concept: both an online Art Gallery supporting local Artists, with pieces ranging from \$500 to \$5000, and a One-Stop-Shop for all your Art needs.

From Art consultancy to sourcing, framing to restoration, installation to commission and custom-made pieces, we help you find the perfect artwork, tailored to your needs.

Give Art This Christmas!

There's nothing more memorable and meaningful than a carefully chosen artwork for your loved ones, and luckily, we've got you covered!

We have over 50 artworks that can suit any budget, taste, and space, and if you feel overwhelmed by the Art World or need some expert assistance, we have gift certificates that include a personal art consultation. After the consultation, our expert Art Advisor will share a selection of artworks curated especially for you.

Art is a gift that will endure as a long-lasting celebration, as well as being something that can be handed down to the next generation as a valuable heirloom.

GET IN TOUCH!

TEL

+65 9056 4207

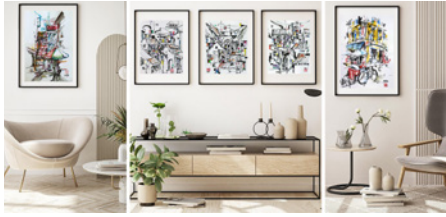
EMAIL

contact@lazuli.art

WEBSITE

<https://www.lazuli.art/>





ORIGINAL WATERCOLOURS BY MELISSA TEO

Melissa's Art revolves around historical architecture and local street scenes with a fresh contemporary twist. Her colourful works are expressive and bold, exhibiting heavy use of linework and textures, watercolours and chinese ink.

From \$530 each, unframed



FINE ART PRINTS BY NATHALIE LAOUE

The French Artist based in Singapore since 2002 has been exploring Singaporean heritage and culture through the quaint charm of Peranakan architecture, the exoticism of colourful ornaments along with the cutting-edge infrastructure of the new Singapore.

From \$530 each, framed



FINE ART PRINTS BY HEIDLER & HEEPS

These historic postage stamps that make up the Heidler & Heeps Stamp Collection, "Postcards from Afar" have been given a twenty-first-century pop art lease of life. The fine detailed tapestry of the original small postage stamp has been brought to life, made unique by the franking stamp and Heidler & Heeps specialist darkroom process.

From \$340 each, unframed



ABSTRACT PAINTINGS BY JULIE SAINT JEAN

This emerging contemporary French artist based in Singapore, explores abstraction on canvas using textures and colours, inspired by her travels. Her large and original artworks are signed on the back to be hung in any direction.

From \$2030 each, unframed

Love Art? So do we.

Here at Lazuli, we have a passion and reputation for making people fall in love with Art, by sourcing, commissioning, and delivering the perfect piece.

To get a free consultation, contact our advisor at contact@lazuli.art.

Get in Touch and we'll propose artworks specific to your needs, budget, and timeline.

CARRÉ D'ARTISTES



1st network of contemporary art galleries in the world.

https://www.instagram.com/carredartistes_singapore/

Paragon Shopping Centre
290 Orchard Road, #04-08, Singapore 238859
+65 6962 3550

SOCHIC.sg

Your guide to French Lifestyle in Singapore

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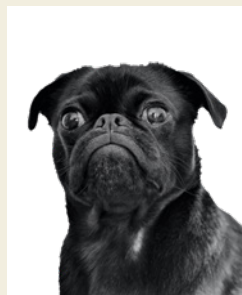
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AN INITIATIVE OF



**French Chamber
Singapore**

Merci.

