

Silver spoon

Oenotheque



Local f&b veteran Magdalene Tang teamed up with Swiss vintner Wine Universe for a new watering hole in the Suntec area. *Karen Yue* examined the partnership

MENU A dining concept that celebrates Swiss wines, Oenotheque celebrates all things Swiss including raclettes and fondues. Head chef Paul Longworth, once sous chef at London's one-Michelin star Club Gascon and senior sous chef at Racine, also whips up traditional bistro dishes with contemporary French touches.

A must-try is the slow braised ox cheek that is cooked for eight hours. The meat was so exquisitely tender it melted in my mouth. Just as fabulous were the leek and potato veloute, and fillet of snapper with red pepper coulis, fennel and green olive pearls.

AMBIENCE Oenotheque is a stylish space with a retail wine cellar and a dining area with an open kitchen and al fresco lounge that spills onto Millenia Walk. Kapur wood and timber furnishing, marble tabletops, cushioned rattan chairs and charcoal artwork by local artist, Tang Ling Nah, blend well to define chic.

SERVICE Servers are young, enthusiastic and eager to explain the menu. To acquaint locals with Swiss wines, oenologist Marta Arrantz has been seconded from Wine Universe till year-end.

PRICING A two-course set lunch goes for S\$28 (US\$19) and a finer three-course executive lunch costs S\$58. Dinner is a la carte, with starters ranging from S\$15 to S\$20 and mains from S\$30 to S\$38. A glass of house wine costs S\$12 while a bottle of Brut de Brut is S\$55.

TRADE APPLICATION Contact the restaurant for tailored menus and arrangements for groups and private events.



Name Oenotheque by Wine Universe

Capacity 200

Contact details

Tel: (65) 6338-0717

Verdict ★★★

Legend ★★★ must recommend to clients
★★ good
★ recommend @ your own risk