莎拉波娃的Sugarpova品牌糖果

[illegible]

Yoghurt On The Go

A new breakfast bar, Wholeskirtearty (12 Coqeng Street, #01-04) lets you take away fresh yogurt with your favourite toppings. From $4.50 (small), $4.80 (medium) to $4.50 (large), top your cup with organic oats, cereals, nuts, chia seeds, granola, flaxseeds, fresh and canned fruits, cereal marshmallows or low-fat almond and rice milk. You can put as much as your cup can hold. The yogurt bar (8am to 2.30pm) converts into a gelato and retail shop from 12pm to 8pm. It also stocks a myriad of probiotic foods such as kefir juice, milk kefir, single-origin chocolates and healthful granolas.

Umami Wagyu

Quality Wagyu is traditionally determined by high marbling scores which can fetch it high prices. For the A4 Toriyama Umami Wagyu ($30.90/100g), greater emphasis is placed on its taste, more specifically its umami-ness which has a higher level compared to the average Wagyu available in the market. Imported from Japan's Gunma prefecture and exclusively distributed by Huber's Butchery at Dempsey, this Wagyu is certain to conquer the taste buds of beef lovers with its flavourful beefy goodness.

Hola Olives

Huber's butchery at Dempsey now retails 2 varieties of Masia El Altet olive oil from Spain namely the Premium Extra virgin olive oil and the Special Selection extra virgin olive oil. The Premium is made from a blend of three olive varieties which has a complex, fruity personality with a long finish. The second is made from 100% Changlot Real which has a balanced complexity. Both are pegged at $33 per 500ml bottle.

Safer Bird's Nest With Cleaner Purification Technologies

Free from harmful chemicals such as nitrites and bleaches, and scientifically rid of microbial pathogens such as the bird flu virus, Yupinchen's Pure De Yan purified bird's nest products are certified for their food safety standards and authenticity. Prepared at Singapore's only bird's nest processing factory, they are available in dried or concentrated forms (pre-cooked). Freshly cooked bird's nest could also be served warm via a home delivery service or you can drink them instantly from handy jars. More information on www.yupinchen.com.

Pint-Size Works Of Art

Pâtissiers from Gourmet Carousel have introduced a beautiful array of artisanal cupcakes in 12 interesting flavours that include the luxurious Red Velvet with creamy cheese topping and raspberry meringue balls, the Salted Egg Yolk topped with mango ravioli on whipped cream and the Olive Polenta & Salami, an explosion of flavours from tantalising smoked black pepper chicken salami, potato mousseline, polenta and olives. These cupcakes are sold individually at $4 while miniature versions retail at $39 for 12. Gluten-free selections are also available. More information on www.artisancupcakes.com.sg.