Singapore—Asia's premier melting pot

At first glance, Singapore might appear shockingly modern and anonymous, but it is indeed an undeniably Asian city with Chinese, Malay and Indian traditions from tong shau to ancestor worship creating part of the everyday landscape. In its dense contrasts that bring the city to life, Singapore has traded its rough-and-ready opium dens and Pearl Luggers for towers of concrete and glass, and its steamy rickshaws for hi-tech wizardry, but you can still recapture the colonial era with a Singapore Sling under the languorous ceiling fans at Raffles Hotel.

One day you are in a hawker stall (food centre) melting over a bowl of Indian curry, the next you are enjoying high tea in whispered envoys complete with air-conditioned, starched linen table cloths and gliding waiters. Super-safe and mega-clean Singapore may be, but its sultry rhythms wash inexorably beneath the regimented beat of big city life. In the crowded streets of Chinatown, fortune tellers, calligraphers and temple worshippers are still a part of everyday life. In Little India, you can buy the best sari material, freshly ground spices or a picture of your favourite Hindu god, while in the small shops of Arab Street, the cry of the Imam can be heard from the nearby Sultan Mosque.

But in Singapore, everything starts and ends with food. The multi-cultural dining scene is a natural staple, while the daily race to find and produce the next best thing in cuisine is fuelled by an adventurous national palate. Because it is often viewed, by its population as central to Singapore's national identity and a unifying cultural thread, Singaporean literature often declares eating as a national pastime and food, a national obsession. Food is a frequent topic of conversation among Singaporeans, who like to comment on the food they have eaten and the eaters around the country. There are some religious dietary restrictions as Muslims do not eat pork and Hindus do not eat beef. There is also a significant group of vegetarians. Nevertheless, people from different communities often eat together, while being mindful of each other's culture and choosing food that is acceptable to all. There are also some halal Chinese restaurants that prepare Chinese food in a way that conforms to Muslim dietary preference.

Food in itself has been heavily promoted as an attraction for tourists. It is usually promoted by various initiatives undertaken by the Singapore Tourism Board or the associations it deals with as one of Singapore's best attractions alongside its shopping. The government organises the Singapore Food Festival in July annually to celebrate Singapore's cuisine. The multiculturalism of local food, the readily availability of international cuisine and styles, and their wide range in prices to fit all budgets at all times of the day and year help create a "food paradise" to rival other contenders claiming the same moniker.

Food in itself has been heavily promoted as an attraction for tourists. It is usually promoted by various initiatives undertaken by the Singapore Tourism Board or the associations it deals with as one of Singapore's best attractions alongside its shopping. The government organises the Singapore Food Festival in July annually to celebrate Singapore's cuisine. The multiculturalism of local food, the readily availability of international cuisine and styles, and their wide range in prices to fit all budgets at all times of the day and year help create a "food paradise" to rival other contenders claiming the same moniker.

Singapore's best attractions alongside its shopping are some of the other easily accessible tropical paradises known for snorkelling and diving. But in Singapore, everything starts and ends with food. The multi-cultural dining scene is a natural staple, while the daily race to find and produce the next best thing in cuisine is fuelled by an adventurous national palate. Because it is often viewed, by its population as central to Singapore's national identity and a unifying cultural thread, Singaporean literature often declares eating as a national pastime and food, a national obsession. Food is a frequent topic of conversation among Singaporeans, who like to comment on the food they have eaten and the eaters around the country. There are some religious dietary restrictions as Muslims do not eat pork and Hindus do not eat beef. There is also a significant group of vegetarians. Nevertheless, people from different communities often eat together, while being mindful of each other's culture and choosing food that is acceptable to all. There are also some halal Chinese restaurants that prepare Chinese food in a way that conforms to Muslim dietary preference.

Food in itself has been heavily promoted as an attraction for tourists. It is usually promoted by various initiatives undertaken by the Singapore Tourism Board or the associations it deals with as one of Singapore's best attractions alongside its shopping. The government organises the Singapore Food Festival in July annually to celebrate Singapore's cuisine. The multiculturalism of local food, the readily availability of international cuisine and styles, and their wide range in prices to fit all budgets at all times of the day and year help create a "food paradise" to rival other contenders claiming the same moniker.

Toronto

The best of two worlds. Identium®

For more information: Kettenbach GmbH & Co. KG, Im Heerfeld 7, 35713 Eschenburg · Germany
Phone: +49 (0) 2774 7050, www.kettenbach.com

Kettenbach
Polyether
Identium®
A-Silicone

Utilizing the best characteristics of two well-known impression materials, Kettenbach has developed an entirely new one: vinylsiloxyether®. Designed especially for the one-step impression technique: Identium®.

Singapore is not just one island, but a main island with more than 50 surrounding mostly inhabited islets. Sentosa, Singapore's resort island getaway is a must-see for all visitors. Just minutes away from the hustle of the city, this island of tranquility welcomes everyone with beautiful sandy beaches, rustic nature trails, Asia's most exciting Ornamental and the Dolphin Lagoon. Pulau Ubin is a window into the Singapore from 30 years ago—thatched huts, backyard orchards, dirt tracks and interesting wildlife. St John's Island, a former penal colony, which has been transformed into a tranquil resort with abundant water sport activities and holiday bungalows, also makes an ideal getaway. Kusu or “Turtle” Island is best known for its legend of how a giant turtle turned itself into an island in order to save two shipwrecked sailors, a Malay and a Chinese. Lazarus and Sisters Islands are some of the other easily accessible tropical paradises known for snorkelling and diving.

Adventures in the Singapore Wine and Dine Restaurant Guide. The government also recognizes the “most innovative menu” of live seafood prepared to your specs. Snappers was also recognized for the “most innovative menu” in the Singapore Wine and Dine Restaurant Guide.

Recommenda:

The Rice Table
Address: 360 Orchard Road, www.ricetable.com.sg
The Rice Table is the only restaurant in Singapore that serves an authentic Rijsttafel, a meal filled with a variety of meats, poultry, seafood, vegetables, sambals and sauces all to be taken with a little helping of rice. The story goes that the Dutch approached Indonesian food with a great deal of caution, first sampling one dish and then another until a spread of more than 30 dishes had emerged. The Rice Table Restaurant presents the rijsttafel in a modern way by laying out the different dishes on a food warmer. As the food is kept warm throughout the entire meal, you can take your time enjoying the rich flavours of piping hot Indonesian food.

Snappers Seafood
This hip poolside restaurant offers a selection of tasty seafood using fresh and fine ingredients. The menu is ever-changing but if the a la carte menu doesn’t have what you’re looking for, you can always visit a fishmonger. Snapper’s was also recognized for the “most innovative menu” in the Singapore Wine and Dine Restaurant Guide.
Superior cutting efficiency – Safe preparation

- Reliable mechanical glide path
- Efficient dentin removal and precise shaping
- No unnecessary loss of tooth substance

All you need to know in your free Mtwo® User Card: www.vdw-dental.com

VDW GmbH
Kaiserwaldstr. 15 • 81737 Munich • Germany
Tel. +49 89 62734-0 • Fax +49 89 62734-304
www.vdw-dental.com • info@vdw-dental.com

The efficient NiTi system
What's on Saturday, 17 April

Singapore International Film Festival (Cinema)
Venue: Various
www.filmfest.org.sg
The Singapore International Film Festival has become significant in the Singapore arts landscape because of its dynamic film programming and commitment to the development of film culture and local cinema. The Festival screens over 200 films annually of all genres, with a focus on groundbreaking Asian cinema. Under the umbrella of the Silver Screen Awards, SIFF recognises excellence in Asian cinema with its three awards categories—Asian Film Competition, Singapore Short Film Competition and the Singapore Film Awards introduced in 2009.

Today's screenings:
• This Is Love (19:00, LIDO 5, 350 Orchard Road)
• Magma (21:10, LIDO 3, 350 Orchard Road)

FELLINI! A Complete Retrospective (Cinema)
Venue: National Museum of Singapore,
www.nationalmuseum.sg

Perhaps the most famous filmmaker to emerge after the war, the name Federico Fellini, has become synonymous with fantasy and exuberant creativity. He is among the most acclaimed filmmakers in the history of the medium. Fellini is also one of the very few filmmakers that managed to reconcile original artistic genius with profits at the box office, with films such as, La Strada, La Dolce Vita, Nights of Cabiria and 8 1/2. The retrospective features the entire oeuvre of Federico Fellini, the filmmaker. Twenty one feature length films, three omnibus films which Fellini contributed a segment will screened in their entirety, a rare screening of Roberto Rossellini’s The Miracle which Fellini co-written and acted in, documentaries about his life and work, and a roundtable discussion with Fellini experts and film critics.

Today's screenings:
• Variety Lights & The Miracle (14:00)
• The White Sheik / Lo sceicco bianco (16:30)
• Love in the City / La nonne in città (19:30)

Innovative dental solutions from CMS Dental

FlashMax2
The new LED curing light Flashmax2 from CMS Dental is the world's most powerful on the market. Intensity is 54,000 mW/cm².
An improved cooling system ensures 90 seconds of continuous working time making FlashMax2 first choice also for all orthodontists.

Soft-Core® Regular Obturator
With 12 years on the market Soft-Core obturators are filled in approx. 20 M root canals. A proven succes.
One-Step Obturator
A newer obturator with a lean design. No handle, but used with a tweezer.
Soft-Core® Low Heat Obturator

Sightseeing

Visit us at Stand no. F19
IDEM Singapore

Innovative dental solutions from CMS Dental

FlashMax2
The new LED curing light Flashmax2 from CMS Dental is the worlds most powerful on the market. Intensity is $4,000 mW/cm².
An improved cooling system ensures 90 seconds of continuous working time making FlashMax2 first choice also for all orthodontists.

Soft-Core® Regular Obturator
With 12 years on the market Soft-Core obturators are filled in approx. 20 M root canals. A proven succes.
One-Step Obturator
A newer obturator with a lean design. No handle, but used with a tweezer.
Soft-Core® Low Heat Obturator

Sightseeing

Visit us at Stand no. F19
IDEM Singapore

Long Bar (Nightlife)
Address: 1 Beach Road Raffles Hotel
www.raffles.com

The bar of the world famous Raffles Hotel where the legendary Singapore Sling was born. The Sling is naturally the signature tune here and businessmen in suits, expats in khaki and wide-eyed tourists with whirring cameras come in to taste them and get to keep the glass. Classy and cultured with a colonial club feel, if you have one drink in Singapore it should be here.

Harry’s Quayside Bar (Nightlife)
Address: 28 Raffles Quay
www.harrys.com.sg

Harry’s was world famous anyway, but since this was the haunt of renegade broker Nick Leeson who brought down Barings Bank, it’s got added rogue appeal. Classic American grill food from steaks to burgers, the best place for jazz on the island, and great views of the water, it’s perfect for laid back lunches or lively nights of long drinks. Live bands play every night of the week.

HSBC Asian Five Nations (Sport)
Venue: Hong Kong Stadium, 17:30
www.asianrugby.com

In the third year of HSBC Asian Five Nations rugby, the Singapore Lions will be hoping to take advantage of hosting the First Division Tournament to seal an immediate return to the top division of Asian Rugby. In 2008, the Lions gained promotion from the First Division with a draw with Sri Lanka and a narrow victory over Chinese Taipei. This year’s participants are Sri Lanka and Chinese Taipei again however the fourth team will be Malaysia who have just been promoted from Division Two.

Verdi’s Requiem (Music)
Venue: Esplanade-Theatres on the Bay, 19:30
www.esplanade.com

Verdi’s Requiem began as part of a group collaboration on a Mess in honour of Bonport. Though that work never came into being, Verdi later re-worked music from it into the Requiem we know today. It premiered on the first anniversary of the death of Alessandro Manzoni, a poet and novelist much admired by Verdi. This concert celebrates the 30th Anniversary of the Singapore Symphony Chorus.

S.H.E IS THE ONE World Tour Concert (Music)
Venue: Singapore Indoor Stadium, 20:00
www.sistic.com.sg

The most popular female trio in the Mandopop scene, S.H.E. returns with a much anticipated brand new world tour. Showcased for the first time ever in Singapore, a floating pod will house members of the live band, who will be playing in mid-air throughout the concert. Expect multiple costume changes and exciting dance routines from S.H.E., and also watch them transform into Broadway performers for one of the segments.

Long Bar in the famous Raffles Hotel Singapore, (DTI/Photo: Raffles)