

# Fete-licious Fun

**SERAPHINA LEONG** presents a smorgasbord of sumptuous offerings that stand out from the crowd.

A wedding may be a formal affair but that does not mean you have to stick to the rules. For a start, let your food do the talking with a personalised menu of quirky surprises from entrée to dessert. After all, it's your special day. Why settle for one when you can have them all? Here, we show you five classy cool brands and venues that are redefining the gastronomy of matrimony with their out-of-the-box take on culinary sophistication.



## Divine Saccharine

Candy couples with a penchant for the sweeter things in life will fall head over heels for the luxurious offerings from **Lime Pâtisserie**, an extension of the mod Lime Restaurant at PARKROYAL on Pickering. For the ultimate experience of indulgence, their setting oozes otherworldly opulence with its plush sofas and verdant enveloping foliage. If you are planning an intimate celebration, this effortlessly stylish venue might just be the perfect match you have been seeking all this while.

Be prepared to spoil yourself silly with an all-rounded menu of sliced cakes, dainty macarons, petite pralines, fluffy muffins and so many more. Cocoa nuts – no pun intended – will absolutely

love the Valrhona Chocolate Gateaux, Milk Chocolate Rocher Pops and Sea Salt Caramel Chocolate Tart. You can even contrast a lavish main course with lusciously fruity endings of D24 Durian Mousse Cake, Lemon and Lime Tart and Strawberry Cheesecake. However, if you are having trouble narrowing down your options, always remember that it's hard to go wrong with a classic Tiramisu or the all-time favourite, Red Velvet Cake.

**Lime Pâtisserie**  
PARKROYAL on Pickering  
3 Upper Pickering Street,  
Singapore 058289  
Tel: 6809 8899

[www.parkroyalhotels.com/en/hotels-resorts/singapore/pickering/stay/dining/lime-patisserie.html](http://www.parkroyalhotels.com/en/hotels-resorts/singapore/pickering/stay/dining/lime-patisserie.html)



## For Body and Soul

Supplement your spas and beauty treatments with a delish assortment of superfoods, for a glowing complexion and svelte figure that radiates from within. Previously featured in Business Times, **Superlife Co.** is a premium outlet for customers to purchase 100% organic products that are simple to use, and straightforward in their benefits. For instance, their Extra Virgin Coconut Oil, pressed from the Australian-grown fresh fruit, is distinctively aromatic, effective for burning fats and can be easily substituted for cooking oil or butter. Another example is Maca Powder, otherwise known as Peruvian Ginseng. It is chockful of proteins and fibre, and is fantastic for its rejuvenating properties. Slightly nutty with a faint butterscotch

flavour, it is pleasantly palatable and can be added into drinks and doughs.

With ingredients such as Chia seeds, Quinoa, Cacao Powder and Acai Berries highlighted by unpretentious recipes and meal idea guides, you will be able to reap the solutions for weight loss, anti-aging and energy boosting in the most natural way. And by kick-starting a healthy diet in advance, you will be able to look and feel your best just in time for your wedding.

**Superlife Co.**  
E-mail: [hello@superlife.co](mailto:hello@superlife.co)  
[www.superlife.co](http://www.superlife.co)



## Boss Bakes

Nothing says whimsical fancy like a platter of elegantly designed, tongue-in-cheek cupcakes – which **Jo Takes the Cake** does with particular panache. Founded by baking whiz and mother-of-three Jo Finlayson, the highly exclusive local label specialises in ornately fashioned cakes that look almost too pretty to eat. Customise a wedding cake with your choice of brocade patterns, gorgeous accents of edible pearls or lace motifs, and an array of intricate fondant embellishments that range from perfectly bowed ribbons to delicate petals.

Feminine ladies will swoon over luxe typography in glittery gold or silver templates, girly pink cream curlicues topped with roses and polished floral accents in mauve, burgundy or baby blush. For something a little more edgy that appeals to the suave groom and minimalist bride alike, pick out monotonies like black, ivory and cream or a strong, vivid shade such as carnation red. If kids are on your guest list, treat them to cartoon character, superhero and fantasy-inspired cupcakes in a myriad of

rainbow colours. They will not only keep the little ones – and the young at heart – entertained, but also add a refreshing spark of playfulness to the table.

### Jo Takes the Cake

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## K-wave Cruising

Give the traditional banquet a makeover with an unconventional spread of Korean fare. This particular cuisine is known for its vibrant colours, full-bodied flavours and yummy dipping sauces, most of which are delivered with a generous dose of signature spiciness. **Masizzim**, an establishment recently opened by the people behind popular Korean fried chicken chain Chir Chir, serves up such authentic dishes that embody these very qualities. The best thing about Korean food is the vast diversity available. With its range of nourishing soups, marinated meats and decadent side dishes, there is something for everyone. As such, it is absolutely appropriate for large-scale soirees where people of varying tastes gather.



The restaurant's highlights are their sumptuous stews, filled to the brim with tender beef and pork ribs, and hearty bites of juicy chicken. Alongside these must-haves, be sure to savour novel courses of mixed grain rice balls peppered with crispy anchovies and piquant pancakes with fillings like squid and leek, and tomato cheese kimchi. A delightful feast for a joyous occasion – simply daebak!

### Masizzim

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 Tel: 6509 5808

[www.facebook.com/masizzimsingapore](https://www.facebook.com/masizzimsingapore)



## Revel In the Regal

Dine like a king and queen with **Royal Catering's** deluxe selection of three cocktail reception menus. Specially crafted to include a mix of local delights and Western dishes, you will be able to sample the best of both worlds. Their value-for-money packages include a complete layout with warmers, clothed tables and skirting, as well as full sets of disposable dining ware, serviettes and litter bags. Combined with their efficient delivery service, all you have to do is make a simple booking to enjoy a fuss free and scrumptious buffet.

Begin the fiesta with a spread of gourmet sandwiches, steamed dumplings, Mini Chicken Curry Feuillettes and light Spinach Quiches. Pasta fans will gravitate towards the Aglio Olio tossed with crunchy capsicums and exquisite

Angel's Hair Pasta with Truffle Oil, while seafood connoisseurs will have much to be impressed about with their Green-Lip Half Shell Mussel Au Gratin, heavenly Prawn Brochettes and Smoked Salmon with Cream Fraiche on Scones. For the mouth-watering finale, partake in bites of Lychee Panna Cotta, fresh tropical fruits and Macha Red Bean Cake as you mingle and make merry.

### Royal Catering

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[www.royalcatering.com.sg](http://www.royalcatering.com.sg)

