Contributors



Katie Lockhart "SUNKEN TREASURE," PAGE 17 "DESTINATION: DINING," PAGE 36 If I had one drink? Singapore Sling "As pink as Peranakan shophouses, the Singapore Sling has been synonymous with its namesake city for nearly 110 years. Created at the Raffles Hotel, its signature drink is an elixir of gin, pineapple juice and other sugary sweet liqueurs. A delightful mix of history, kitsch and booze, this iconic cocktail is a must-sip."

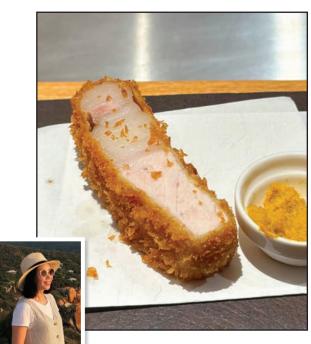


Adam H. Graham "tofugate," page 30 "drinking dubai," page 42

If I had one dish? OG Morning Roll "Ace Hotel Sydney's restaurant Kiln gets attention for creative dishes like charred abalone with marigold salsa. Outstanding, but it's breakfast at Loam that speaks to me. The OG Morning Roll is a memorable mess—bacon, egg, and house piccalilli mayonnaise stacked between a fluffy potato bun. Pair with a flat white, invented in Sydney, to supercharge your morning."



Kee Foong "THE NEW NORMAL," PAGE 70 If I had one dish? Chili Crab "I had a great version of Singaporean chili crab, made with Sri Lankan mud crabs, at Red House Seafood at the Esplanade, one of Singapore's oldest seafood restaurants. The sauce was sweet, salty, spicy and the right side of goopy. I could eat a whole one myself, and then order their black pepper crab." [Note: Kee's article is a tour of not just Asia's modern flavors but also some of its best crabs.]



Kissa Castañeda "HAVING IT ALL," PAGE 32 If I had one dish? Tonkatsu

"In the backstreets of Omotesando is a restaurant named after its dish: Tonkatsu. Pick the type of pork—listed by origin, i.e., small farms all over Japan—and *hire* (fillet) or *rosu* (loin). Dip it in salt from Okinawa and add *karashi* (mustard) should you wish. It was the juiciest, most tender slice of fried pork cutlet I've ever had, so packed with flavor that I forgot about that ubiquitous brown sauce."