

Designare

# HOMME

August 2011

MOON  
STRUCK

THE SUBLIME BEAUTY OF  
MOON PHASE WATCHES

FASHION  
ELITE

LATEST CREATIONS  
FROM THE RUNWAYS  
OF MILAN

COMMAND  
& CONQUER

PROPERTY PROSPECTS BY  
IP GLOBAL CEO TIM MURPHY

# ASIA CALLING

FASHION, TALENT AND INSPIRATION

*From the world's most  
dynamic continent*

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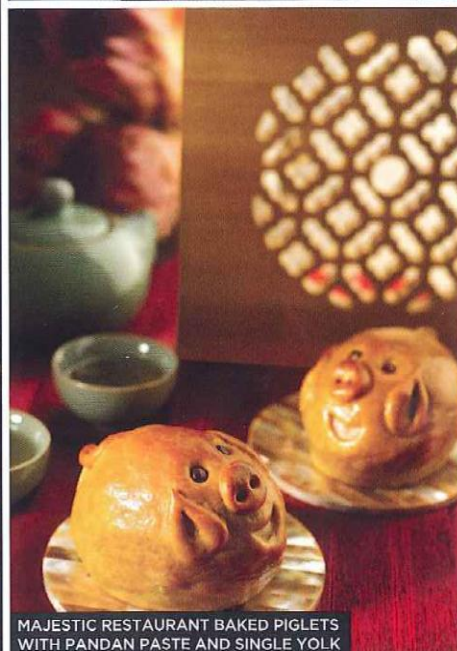
TWG TEA EXCLUSIVE TRADITIONAL MOONCAKES

CLASSICS REINVENTED

Those seeking to try the new – sans the adventurous palate – will enjoy these updated classics. While the fillings are rather tame, a little sprucing up in presentation does the trick for some. The delightful Baked Piglets with Pandan Paste and Single Yolk from Majestic Restaurant is sure to be a favourite for young and old alike; while TWG's rustic, lacquered gloss-looking traditional mooncakes are as delightful to the eyes as they are on the taste buds.



MAN FU YAN ASSORTED SNOWSKIN MOONCAKES



MAJESTIC RESTAURANT BAKED PIGLETS WITH PANDAN PASTE AND SINGLE YOLK



YAN TING ASSORTED SNOWSKIN MOONCAKES

# LUNAR SEASON

As with everything else in Asia, reinvention is commonplace in this increasingly globalised world, and the region's gastronomic offering is not immune to the changing tides of time. The humble mooncake, long regarded as an iconic delicacy celebrating the Mid-Autumn Festival, has gone through several reincarnations to cater to modern palates. This season, we highlight the best and the most innovative reworkings of this scrumptious classic. By HAFIZ RASID