

EDITOR'S PICKS

What are some of the hottest things to buy, know and eat? Here are TAN MIN YAN's favourites.



Like many of its
#eatclean fellows, bistro
Kitchen by Food Rebel
(www.foodrebelsg.com),
conceptualised by owner
and certified health coach
Elika Mather, offers salads,
smoothies and sandwiches.
What it does far better
than most others, though,
is its dedication to using
only organic, hormonefree, sustainable or

EAT: Kitchen by Food Rebel - more than just a health food cafe

locally sourced ingredients. Processed sugar is a big nono, and natural sweeteners like raw honey, cinnamon and rice syrup are used instead. Sauces and salad dressings are made from scratch, while cakes are gluten-, dairy- and sugar-free.

What we really love are the robust flavours. Head chef Yuliya Tyshchenko, though Russian-born, amps up the Asian influences with local spices, as in the case of the fiery Chilli-padi Chicken sandwich. The Rebel Chicken Burger comes with baked sweet potato fries while a panseared fillet of barramundi is milky-sweet and tender, paired with bak choy in a fragrant sesame sauce.

More than just a health food spot, the bistro

is where Elika conducts workshops to educate interested customers on making their own meals at home. She also plans to hold more small-scale farmers' markets for local suppliers to show off their fresh produce to consumers. In the meantime, we've got our eye on her after-hours menu: we hear organic wines and tapas are in the works.









RETREAT: Myanmar's Sanctum Inle Resort

Myanmar is hardly anyone's top choice of a relaxing vacation spot that is, if you use economic centre Yangon as your sole reference point. However, two hours by car from the commercial city lies Inle Lake, with its shimmering waters and stilt-house villages which seem to have been transported through a time warp. This month, Inle Lake's first upscale hotel, the monasteryinspired 94-room Sanctum Inle Resort, will welcome

visitors and, consequently, the area's inevitable commercialisation. But for now, this is still one of the few sanctuaries in South-east Asia where you can admire the spoils of nature and escape from the tourist bustle – go before Instagrammers and tourists from all over the world get wind of it.

Rooms start from US\$284 (S\$380) a night, but bump it up to US\$372 a night and you get a suite with sweeping views of the lake, complete with modern creature comforts like airconditioning and Wi-Fi. You can go for one of the hotel's tours - the half-day cycling tour that takes vou across villages to the Red Mountain Winery for a sampling of what's been touted as the country's best wines is our top choice. Or retreat to the spa for a signature Tamarind Scrub (using tamarind harvested from the property, of course).

DOWNLOAD: Three apps we cannot do without



Vivino Wine Scanner: Just snap a picture of the wine label using the app, and let it pull up

the bottle's average price range and recent reviews. It's a handy way to keep track of all the bottles you've drunk (and also to find out if the restaurant is overcharging you).



Nike+ Training Club: Our favourite (free!) training app has

undergone a complete overhaul. It now boasts a sleeker interface and even more workouts from athletes and fit celebs. Fancy doing one approved by tennis star Serena Williams and actor Kevin Hart?



Duolingo:

If our language classes in school had been as fun and

convenient as using this app (the bite-sized lessons are designed like interactive games, and you earn "prizes" along the way), we'd have been a lot more hard-working back then.