

savour *dine*

BY BEN ASHBY



DINING OUT
Tandoori Chicken Leg.
Inset: Bazin offers al
fresco dining and one of
the best views in the city.



ON THE WATERFRONT

*Bazin serves up spectacular food,
creative drinks and a to-die-for view*

Bazin means “boss” in Dutch, and one thing that Bazin Bistro & Bar certainly has is an incredibly “boss” location. Overlooking the oceanfront promenade with sensational views of Singapore’s glittering skyline, it’s the perfect afternoon hangout for kicking back with a glass or two and languorously watching the world go by. Come sundown, the mood becomes even more enchanting as lights start to twinkle across the bay, the music volume rises and the beautiful people come out to play. Bazin’s diversity of offerings makes it a splendid place to relax day or night, so settle back further into your armchair, order up some fresh seafood snacks and enjoy your prime position for the daily water and light show.

Bazin’s chic and contemporary décor certainly helps to accentuate the laidback vibe. Having undergone a recent renovation, fresh and floral are just two adjectives

savour*dine*



that perfectly describe the new look. The overall mood is effortlessly stylish thanks to the retro-inspired wall motifs and the 1960s-influenced designs of the vibrantly coloured armchairs.

While Bazin's experienced staff are quick to make customers feel right at home, flexibility and comfort were clearly key considerations during the renovation. Spaces are cleverly designed to suit a variety of needs, and there are high tables for those needing a quick beer after work, table seating for more formal dining, and lounge-y low-slung chairs for those settling in for a serious spell of people watching.

But the fabulous location and laid-back attitude aren't the only reasons why Bazin has proved such a hit with locals and visitors to The Shoppes at Marina Bay Sands since it opened over three years ago. It was the fulfilment of owner Minty Dhosi's long-term ambition to run a restaurant, and she always had a clear vision for her semi-alfresco bar and bistro: a place that offers simple, quality food at reasonable prices in a casual setting.

The menu certainly achieves her goal, and features an impressive range of bistro favourites, some with intriguing fusion twists, perhaps in a nod to Dhosi's own globetrotting experiences. Born in India, she spent a long time living in the Belgian capital of Brussels before relocating to Singapore in 2009, and members of her family are based across the globe.

Dhosi international approach is present in one of Bazin's most popular dishes: tandoori chicken leg, which comes served with a pile of pleasantly creamy mashed potato and crisp summer vegetables. While the plump chicken is



BOTTOMS UP

One of Bazin's signature Giant Cocktails. Inset: Margherita Pizza.



cooked in a traditional tandoori fashion, the accompanying sauce eschews Indian spices in favour of a light and zesty tomato and basil sauce. The pan-seared salmon steak with cream of saffron sauce is another example of how Bazin's kitchen delicately blends the best of East and West.

Both dishes underline the lightness of touch of Bazin's passionate chef, Birendra Prasad Shrestha, and his commitment to only the very best ingredients. The Nepalese native – who has 12 years' experience working in Singapore kitchens – and his team pride themselves on consistency, which provides another explanation for Bazin's legion of regulars. The philosophy of getting it just right,

every time, extends through the entire menu – from the hearty wagyu burger to the popular range of pizzas that encompasses everything from a simple margherita version to a decadent truffle-topped expression, all created using home-made dough.

Like all top-class bistros, Bazin also caters to those who aren't looking for a big meal but want something lighter with its exciting bar-snacks menu. Tapas-style offerings such as olives with feta, and delicious meatballs in tangy tomato sauce, are invariably excellent. The sausage Milano and the scarily addictive garlic prawns – the latter exquisitely sautéed with garlic and chilli – are two of the biggest sellers.

SNACK TIME
Garlic Prawns are a best seller at Bazin.



TIPPLE TIME
Jugs of the Mexican Red Mojito – made for sharing.

Bartender Kentt Yap's Mexican Red Mojito is an intriguing twist on a classic cocktail

Both those dishes go very well with a lovingly prepared libation, and Bazin is so much more than just a bistro. Drinks are definitely a key factor in the venue's enduring appeal, especially its award-winning cocktails devised by bartender Kentt Yap from the Philippines.

When not carving exquisitely finished ice balls for your whisky glass, the 25-year-old is mixing up wonderfully inventive drinks, including his personal take on the famous Singapore Sling, and the Mexican Red Mojito – an intriguing twist on a classic that replaces the traditional lime with mouthwatering strawberry and lychee to create an altogether fruitier affair.

Two of Yap's most craved-for cocktails have to be the sinful pleasure that is Bazin's Comet – a blend of vodka, Kahlua, Baileys, Amaretto and vanilla ice cream – and the heavenly Little Red Dot, a flawlessly balanced mix of gin and raspberries. It's so good it scooped first place in the Singapore National Cocktail Competition in 2013.

And what's the secret, for Yap, to a perfect cocktail? "Aside from the quality of ingredients used – freshness of juices, etc – the ratios of each must be taken into account, even the amount and quality of ice," he argues. "A perfect example is the simple gin and tonic. You may be using the highest-quality brands, but if your ratio is off, then you're wasting the final product."

The good news is that many of these delicious drinks can be savoured on a truly epic scale thanks to Bazin's larger-than-life Giant Cocktails. Available in one, two and three-litre sizes, they're a delightfully humongous way for your whole gang to enjoy super-sized margaritas, mojitos and long island iced teas at incredibly reasonable prices. Just think how fantastic the photos will look on Instagram!

Wine lovers are equally well served at Bazin with a host of options – available by the glass or bottle – on a menu lovingly curated to ensure there's something for every palate. If you're more keen on beer, then never



fear: Bazin boasts an excellent choice of draught tipples, including Tiger, Heineken, Erdinger and Guinness, as well as Corona, Stella Artois, Hoegaarden and Magners cider by the bottle. There's even a chance to enjoy great bar promotions, whether sharing a 3.9-litre tower of Heineken at your table, or a bucket of five different beers with your favourite drinking buddies.

Those needing to keep a clear head might consider one of Bazin's incredibly moreish milkshakes, which are prepared with quality ice cream for a super-rich and mega-smooth finish – definitely a refreshing pick me up after a rewarding session at nearby gaming tables.

Bazin's long opening hours – staying open until 2am on weekends, and not closing its kitchen until midnight – offer another welcome bonus. Whether you're looking to party into the small hours or hankering for a late-night snack after an evening at the theatre, Bazin has a tasty and satisfying "boss" solution, anytime of the day. **S**



BURGER BAR
Wagyu Burger. Inset: Bazin's bar, manned by award-winning Kentt Yap, uses only the finest spirits.

WHERE TO FIND

BAZIN BISTRO & BAR
Bay Level, L1-84,
The Shoppes at Marina Bay Sands
Tel (65) 6688 7375