CHRISTMAS WONDERLAND FESTIVE MARKET VENDORS – Festive Market opens 29 November to 21 December 2014, from 3pm to 11pm daily. Food huts open from 5pm.

BAKERZIN
The homegrown dessert experts will showcase their ‘White Christmas’ range of festive goodies. Christmas Wonderland visitors will enjoy 25% off log cakes purchased at their hut, which comes in exquisite flavours such as the Snowy Dream’s spiced rum) and Candy Cane Crush. The homegrown dessert experts will also be serving up Prawn Paste Chicken Karage, Xiang Su ‘Duck in Sage & Sweet Black Bean Sauce and Battered Fish Goujons. They will be serving up Pull Pork Rolls with Apleslaw, Turkey Burger with Cranberry Mayonnaise, Chicken Wraps with New York Sauce and Battered Fish Goujons. Take a pick from a wide selection of beverages to complement your meal, such as a Golden Ale or their signature Brewerkz Lager.

www.bakerzin.com

THE ICE CREAM & COOKIE CO.
What’s Christmas without ice-cream or cookies? The Ice Cream & Cookie Co. combines two of the season’s favourite treats with their signature ice-cream sandwich. Made with gourmet ice-cream and freshly baked cookies, be sure to try their all-time best seller, Milk & Cookies, new limited edition ice cream with mint candy canes.

http://icecreamcookieco.com

GARDENS BY THE BAY MERCHANDISE
Bring home a DIY kit to make your own snow or go green this Christmas with the gift of Nature by presenting your family and friends with plants. For something more traditional, there are Christmas confections like gingerbread man, cookies, chocolate and teas. The Gardens by the Bay Festive Hut will also carry a range of exclusive Gardens merchandise, including adorable bears clothed in the Gardens’ signature batik print.

www.gardensbythebay.com.sg

BREWERKZ
Singapore’s award-winning microbrewery restaurant Brewerkz & Microbrewery features American-style food and a full range of premium beers handcrafted from their custom-made microbrewery. They will be serving up Pull Pork Rolls with Appleslaw, Turkey Burger with Cranberry Mayonnaise, Chicken Wraps with New York Sauce and Battered Fish Goujons. Take a pick from a wide selection of beverages to complement your meal, such as a Golden Ale or their signature Brewerkz Lager.

www.brewerkz.com

BABYATT
Local husband and wife team Dennis Lee and Carol Wong’s designs for their adorable range of organic baby apparel centers around their philosophy to put a playful spin on children’s wear to appeal to the little ones. Made in Taiwan, expect a quality range of fashionable apparel for children aged 0 to 7 made of organic materials such as Organic Bamboo, Organic Cotton and Hemp.

www.babyatt.com

CHRISTMAS WONDERLAND BAR
Cool off at the Christmas Wonderland bar where you can quench your thirst and enjoy some of the finest brews and other beverages, such as Applecross, Stella Artois and Hoegaarden.

DEAN & DELUCA, HAPPY PLANT, CAMPO MARZIO, SHABESTAN, HANA INDULGENCE
HOUSE OF NUTS, AND MORE!
**POP UP OUTLETS**

**ISETAN CHRISTMAS VILLAGE**
Isetan Christmas Village offers a combination of the traditional trim shop, signature novelties, a Sapporo Beer Garden as well as Japanese food delights with specially flown in chefs. Must-haves include Lima Shoten (Deep Fry Seafood), Iwa Baby Castella, Sapporo Mencho Ramen and Nakayama Shokuhin.

**CHRISTMAS D’LIGHTS BY CULINA**
Local food purveyor Culina will be presenting an array of fine food and wine where you can take your pick from a wide range of delightful Christmas treats ranging from Christmas Bonafant panettones (Italy), Folk gingerbreads (Australia), Alain Milliat jams (France) and Sanpellegrino beverages.

**JANICE WONG**
In the spirit of bringing her audience through an experience that is both comforting and challenging, acclaimed Singaporean pastry chef Janice Wong of 2am:dessertbar who has been awarded Asia’s Best Pastry Chef 2014, will be featuring delightful sweet treats at a pop-up at the Festive Market. Expect Chef Janice’s magical touch with the aim for an experience that will be ‘nostalgic’ without being old fashioned, and ‘whimsical’ without being childish.

**EXCLUSIVE DINING EXPERIENCE AT SPIEGELTENT** – opens 29 November to 21 December 2014, 5pm to 11pm daily.

The spectacular Spiegeltent, a travelling ‘mirror tent’ from the Netherlands, will make its first appearance in Asia under the Supertrees at Gardens by the Bay. Originally built in the late 19th and 20th century, only a handful remains in existence. Made of 1,000 pieces of wood, canvas, brocade, exquisite mirrors and stained glass, visitors will get a chance to dine within this enchanting tent for a unique gastronomic experience.

Get into the festive spirit and indulge in traditional Christmas fare served up by Kitchen Language’s Group Executive Chef Martin Woo.

Chef Martin's culinary credentials in his 28 years of fine dining experience include a decade as Executive Sous Chef at the Hilton Hotel. He further honed his skills in three Michelin-starred establishments – Le Chabichou in Courchevel, France (two Michelin-stars), Le Pont de l'Ouysse in Lacave, France (one Michelin-star) and La Pergola in Rome, Italy (three Michelin-stars). The award-winning chef was also responsible for the introduction and management of new restaurant concepts in Singapore in his previous role as Group Executive Chef at Food Junction Management Pte Ltd, including Mediterranean eatery MEDZS and French-Japanese fine-dining restaurant LP+Tetsu.

Dishes served at the Spiegeltent include Wild Mushroom and Truffle Tartlets, Mini Toad in the Hole (Yorkshire Pudding with Sausage Stuffing), Roast Turkey with Chestnut & Cranberry Stuffing, Worcestershire Glazed Sausages with a Herb & Mustard Dip, Stilton & Chutney Rarebit Bites, Lemon & Herb Lamb Lollipops, Cranberry and Chestnut Falafel, Magret Duck Terrine with Berries and Pistachios, Smoked Salmon and Crème Fraiche Roulade as well as Stilton and Chutney Rarebit Bites. Desserts range from Sticky Toffee Pudding, Little Frothy Christmas Cake, Christmas Wonderland Strudel and Mini Mont Blanc. There will also be specially concocted Christmas Cocktails and beverages including Hot Vodka with Honey, Blood Orange Martini, Wonderland Champagne Punch, Hot Chocolate with Mini Marshmallows, Watermelon Slush Smoothie and Virgin Yuletide Pina Colada.

Diners at the Spiegeltent can choose from an à la carte dinner menu available from 29 November 2014 from 5pm to 11pm daily. The menu changes every week, with items priced from S$7. Minimum purchase of a drink is required for entry into the Spiegeltent. For more information on the Spiegeltent, please refer to the website [http://gardensbythebay.christmaswonderland.sg/](http://gardensbythebay.christmaswonderland.sg/). For corporate bookings, please email info@blueskyevents.com.sg.

**Spiegeltent Menu Highlights**
- Cranberry & Chestnut Falafel
- Roast Turkey with Chestnut & Cranberry Stuffing
- Worcestershire Glazed Sausages with a Herb & Mustard Dip
- Stilton & Chutney Rarebit Bites
- Lemon & Herb Lamb Lollipops
- Hot Mulled Wine
- Hot Vodka with Honey (Krupnik)
- Blood Orange Martini

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Christmas Wonderland @ Gardens By The Bay Festive Market Vendors | Page 2 of 2