

Unique venues on the menu

BT Weekend sources high-end alternative dining places to sate the palate of those who are looking for a change of scenery

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SUN, SEA AND FOOD

IF the rate of new restaurant openings in Singapore isn't fast enough for you, and you're looking for a change of scenery, why not tap into experiential dining instead? A salty sea breeze and endless expanse of water might be just the thing to reignite your passion for dining out.

Co-owners Julian and Lisa Theng decided to purchase 68-footer luxury catamaran Eagle Wings after visiting the Singapore Yacht Show 2015. The siblings had always enjoyed the water and instead of chartering yachts regularly, decided to go all in.

"With such a big extended family who all love the sea - I have three siblings and eight nieces and nephews - it made sense to buy something that we could customise to suit our tastes," says Ms Theng, a managing partner at law firm Colin Ng & Partners.

For her 84-year-old father, Ms Theng equipped the catamaran with a chairlift. To facilitate their hobbies, Eagle Wings has a karaoke system, a mahjong table, and even a piano on board.

With the duo leading such busy lives, it was a no-brainer to charter out Eagle Wings for others to enjoy instead of keeping it in berth.

She explains: "My brother's an eye doctor, and we both work full-time, so we want the

boat to be used more than just a couple of weekends a month." The cost of maintaining a catamaran like Eagle Wings, which is docked at the One Degree 15 Marina Club, can be up to S\$60,000 a month.



The five-bedroom sailboat can hold up to 40 people for a dinner charter at a rate of about S\$4,200, but also offers a multitude of other options such as a full-day charter for smaller groups.

It also comes with a full crew of seven, comprising two captains, two chefs, and three crew members. Ms Theng, 49, says: "We could have cut costs by just hiring freelancers to crew for us, but it's important to maintain a level of quality. This way, our crew is familiar with the craft and its various gadgets, and we're assured that they can handle any situation thrown at them."

Chefs Aron Ho and Lance Lai, who both have degrees in culinary arts management from the Culinary Institute of America, can prepare a seven-course degustation menu for dinner which includes Seared Scallops with Quail Egg, Lobster Linguine with Butter Herb Sauce and Panna Cotta with Berries and Chocolate Cake. Ms Theng says: "The best part of having private chefs is the flexibility. We had people over for dinner to the boat the other night, and one of our guests turned out to be a vegetarian. But it wasn't an issue because our chefs were so comfortable and knew exactly how to accommodate them. I think it might have fazed someone who'd been hired just for the event."