

# Buzzworthy



## Singapore » Hotels

### BECOME A POD PERSON

Hotel rooms in Singapore are among the world's priciest. But thanks to a newly launched concept, The Pod, visitors can now enjoy affordable communal living with a touch of luxury.

Basically a posh hostel, The Pod is based on Japan's capsule hotel concept. Guests stay in a dorm room where they're allocated a "pod", a space with a comfortable mattress, bedding, two pillows, a personal reading light, fold-down table, power socket and modesty shade – plus a personal locker.

Co-founder Alan Tay Shiaw Shih says The Pod – where rates start at S\$78 – is for those looking for "fuss-free comfort", who tend to "spend little time in their hotel rooms".

The hotel, the first of its kind in the Lion City, is located near Arab Street's popular night-time attractions – cutting-edge cocktail bars, live music and hookah cafés – and is just a short distance from the CBD if you're in town on business.

As with just about any other hotel, the desk staff can help with restaurant reservations, making travel arrangements or finding the best places to shop and spend an evening out. The "business pods" contain computers with internet access and perks include free breakfast and the use of coffee-making facilities.

As pods start at just S\$78 per night for a single and S\$98 per night for a queen, you're unlikely to lose any sleep over money matters.

*289 Beach Rd, tel: +65 6298 8505, [thepod.com.sg](http://thepod.com.sg)*

## Singapore » Food

### MEATY GOODNESS

Bringing a taste of modern South American cuisine to South-East Asia, moody diner Bochinche serves up small plates with big, bold flavours.

This sophisticated take on Argentinian food is the brainchild of Buenos Aires-

born chef Diego Jacquet and Singaporean entrepreneur Cynthia Chua, who saw a gap in the market for mouthwatering Latin American dishes.

And Bochinche is not your standard grill-and-go affair, though meat plays a starring role in the form of its grilled veal sweetbreads with onion salad and preserved lemon and grilled rump of lamb with rich, meaty ball of lamb shoulder.

Look on in awe as the restaurant's chefs prepare these and other goodies from the grill, including plump octopus with smoked leek and tuna mayo, which is prepared sous vide so the only thing tough about it is the fact that you might not have it all to yourself – it's made to share.

Just as delectable is the signature dish, baked provolone with toasted almonds, oregano and honey, a sumptuously sticky concoction served with three types of bread.

*02-01, 22 Martin Rd, tel: +65 6235 4990, [www.bochinche.com.sg](http://www.bochinche.com.sg)*



## 8.5650°S, 116.3510°E

**Coordinates of Lombok, Indonesia, which on 10 December launches the annual Perang Topat (Rice Cake War), three nights of people throwing rice cakes at one another in the name of racial harmony**

**889.65** Average number of daily transport movements at Singapore's Changi Airport



**Whale oil is still used as a lubricant for the Hubble telescope and on NASA space missions. Spermaceti, oil from the sperm whale, remains superior to any man-made substance for this purpose and doesn't freeze in space.**



**230,000m<sup>2</sup>**  
GROSS FLOOR AREA OF LULU INTERNATIONAL SHOPPING MALL IN KOCHI, ASIA'S LARGEST RETAIL EMPORIUM



**Hong Kong » Art**  
**FOX AND THE CAT**

Australian-born, Singapore-based artist Belinda Fox holds her first solo show at The Cat Street Gallery in November. Fox, who studied printmaking before turning to painting, produces work in her studio near the city-state's Arab Street.

Her delicate and subtly abstract works have a romantic quality to them, which is clearly evident in "This River" (pictured).

"My work always derives from travels to unknown places. Just being in unfamiliar surrounds, out of my comfort zone never fails to inspire new ideas," Fox says.

The exhibition also features a selection of her ceramic

work, which she makes in collaboration with leading ceramicist Neville French. **14 November-8 December; The Cat Street Gallery, 222 Hollywood Rd, Sheung Wan, tel: +852 2291 0006, www.thecatstreetgallery.com**

**Lijiang » Boutique hotels**  
**KEEPING UP WITH THE TIMES**

Sunburnt jetsetters who need a break from island hopping can now skip over to the snow-capped mountains and icy azure lakes of Lijiang, Yunnan Province. A new Tigerair destination, the ancient city has stepped up its game with the opening of its first high-end boutique hotel, Hotel Indigo. Located in the 800-year-old Lijiang Ancient Town, a UNESCO



PHOTOGRAPHY  
**HOTEL INDIGO LIJIANG**

World Heritage Site, Hotel Indigo Lijiang Ancient Town delivers a refreshingly local atmosphere. Its design is infused with Naxi and Tibetan ethnic motifs and Tea-horse Trail references. The hotel features a relaxation zone, signature Chama Restaurant – home to all-day dining – and tea lounge Chat.

**111 Xing Wen Alley, Qi Yi St, Old Town District, Lijiang, tel: +86 (0)888 559 9111, www.hotelindigo.com**

**Chiang Mai » Resort**  
**AKYRA HEADS NORTH**

AHMS Hotels, part of the Aleenta and Akyra resort groups, is poised to open Akyra Manor on Chiang Mai's trendy Nimmanhaemin Road. The project, created in partnership with Singapore-based Manor Design Studio, is the latest

from the fledgling brand, which started with the Akyra Chura Samui on Chaweng Beach.

AHMS founder Anchalika Kijkanakorn hopes the latest Akyra raises the bar for accommodation in the northern Thai town. "Nimmanhaemin is a hip and happening precinct and we want to tap into that but also give the area some 'wow'

architecture and hospitality," she says.

The property will have 29 suites and residences spread over seven floors and boast Thailand's first organic rooftop nursery, part of the hotel's sustainable approach to hospitality. **Soi 9, Nimmanhaemin Rd, www.aleenta.com**

**CARRY-ON**



**READ**

*Destination Cambodia,*

by **Walter Mason**

Following on from his earlier outing, *Destination Saigon*, travel writer Walter Mason chronicles his travels to the kingdom, starting when he was a youth, and traces the nation's development since it opened up to tourism. He paints an affectionate portrait of a country he has grown to love. **\$29.95, Transit Lounge; also available as an e-book**



**LISTEN**

*The Hurry and the Harm, by*

**City and Colour**

If you want heavy, try Alexisonfire, Dallas Green's post-punk band. For mellow, check out his fourth album as City and Colour. Green's lyrics are dark but his chipper falsetto on "Harder Than Stone" and the dark groove of "Two Coins" suggest his future is a grim but foot-tapping one. **Single song download: Two Coins Playlist pal: The National**



**PLAY**

*Clash of Clans, Supercell*

A little slow to set up and designed to make you spend, this strategy game reaps over \$2 million a day in in-game purchases. With elixirs, green goblins and your own little village to set up and protect, it's basically *The Sims* meets *Asterix*. Before you know it, you'll be sacking enemy villages and reaping the spoils.

**Free, until you fall for the in-game purchases**