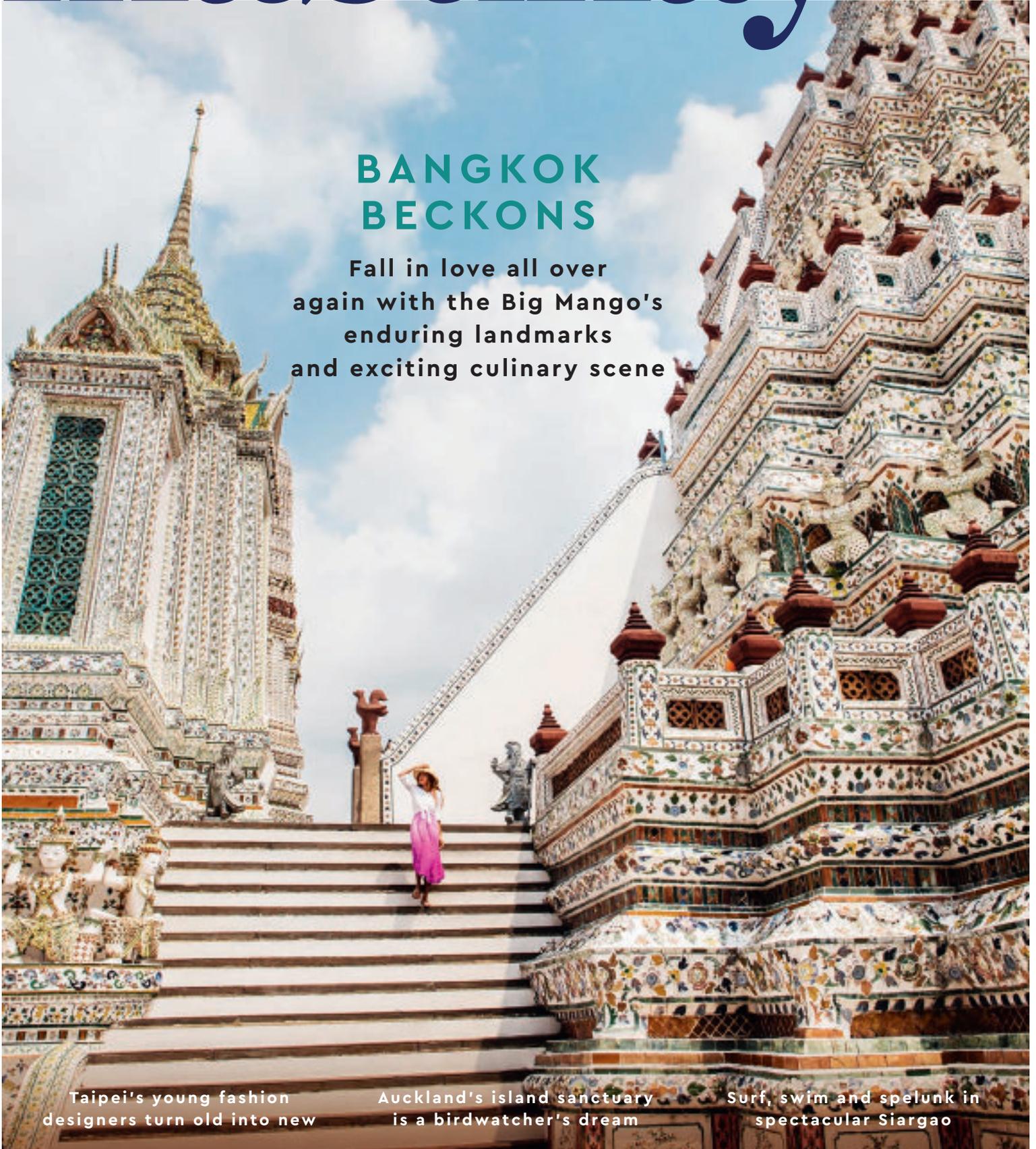


mabuhay

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BANGKOK BECKONS

Fall in love all over
again with the Big Mango's
enduring landmarks
and exciting culinary scene



Taipei's young fashion
designers turn old into new

Auckland's island sanctuary
is a birdwatcher's dream

Surf, swim and spelunk in
spectacular Siargao



There are plenty of reasons why Bangkok consistently

ranks as the world's top tourist destination – and its diverse food scene remains a big one. The breadth of the city's restaurant offerings has reached far beyond delicious Thai food – in the 2018 edition of Asia's 50 Best Restaurants, nine are in Bangkok, including Gaggan at number one.

Newly opened Bunker is not yet on the list, but could soon become my new favorite restaurant in Bangkok. Admittedly, I've only tried the food there once – one tipsy night after spending the day with its Filipino-American chef Arnie Marcella – but I remember bubble-topped oysters and watermelon; homemade linguini with white sauce and truffle shavings; and glazed pork chop served with a side of very flavorful Brussels sprouts cooked in fish sauce and pork fat.

Their flavors were familiar, but at the same time new, and it became clear to me how Arnie's morning trips to Bangkok's markets have informed his cooking style.

Before moving to Thailand, Arnie was already an established chef in New York, and I am thrilled that *Mabuhay* is the first publication in the Philippines to feature him at length in this month's "Going global" (see page 64).

It's summer in the Philippines and a trip to the beach is still high on everyone's to-do list – see why Siargao has become a hot new favorite destination in "Blue crush" (page 76), a photo essay by one of its transplants, Eduardo Zobel.

But if you're looking for a different type of island sanctuary, read "Kingdom of birds" (page 100), where we go on a day trip to Tiritiri Matangi, off the coast of Auckland, home to 70-odd endangered bird species and a stunning example of how private citizens make a lasting contribution to the environment.

Happy reading!



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James P Ong
Editor

Global

Not stirred, nor shaken

On-tap cocktail bars around the world are serving delectable drinks, minus the fuss

DRINKS While Angus Zou once made impeccable Old Fashioneds at Alchemy, Taipei's most popular reservations-only speakeasy, he is happy with measuring, mixing and kegging in the second-floor workshop of his new bar. **1** Draft Land serves all its cocktails – including the tropical pandan-accented Rum Cocktail and the soothing Earl Grey-infused Afternoon Tea Punch – from taps.

"I like being behind the scenes," says the veteran bartender. The 18-tap bar is the first in Taipei to serve only draft cocktails – drinks that are pre-mixed, poured into a keg, then hooked up to and dispensed from a tap, not unlike the process of brewing and serving craft beer.

"Bars around the world have been doing on-tap cocktails for a while but it's only gaining traction this year," Zou observes. He ascribes this rise to customers seeking more back-to-basics experiences as the drinking market becomes oversaturated with bespoke bars serving artisanal cocktails.

The idea came to Zou when popping open a beer bottle after work one evening. "I love craft beer and it's not just the flavor. There's this relaxed, no-frills feel about it," Zou says. "I thought, 'How awesome would it be if people can enjoy a cocktail like they would a beer?'"

Draft cocktails don't just remove the fuss and showmanship – there is also more consistency in flavor profiles. A bartender might make one drink slightly stronger or more bitter than another, but taps ensure that each drink is the same.

Parich "Joh" Sanguamkul of Bangkok's newest draft cocktail bar, **2** Brain Freeze, explains that making draft cocktails isn't simply a matter of pouring ingredients into a bowl and calling it a day. "We take in mind the amount of dilution, the percentage of alcohol per serve and the best temperature for each drink to achieve the best texture," says Sanguamkul.



POUR FAVOR

Two bars in PAL's network serving draft cocktails



Oxwell & Co
The three-level gastropub on Singapore's Ann Siang Road has been serving up draft cocktails since 2013. Oxwell & Co offers classic cocktails such as the piña colada on tap at a breezy first-floor terrace, while the third floor is a classic apothecary-style bar. oxwellandco.com

Duck & Waffle Local
A fast-casual eatery known for its quirky British and European fare, London's Duck & Waffle Local – the latest iteration of the popular Duck & Waffle restaurant – serves on-tap and bottled cocktails. Under the "Taps & Tails" menu section, order the Millennial Mojito, a funky carbonated mixture, or the bottled black olive Negroni. duckandwafflelocal.com

Located in the heart of Thong Lor, Brain Freeze is the antidote to the neighborhood's numerous high-end bars and restaurants. The 20-seater pink-neon-lit bar serves six on-tap cocktails and four slushy cocktails – slushies spiked with rum, tequila and vodka.

On the other side of the world, New York City bartender Jess Goldfarb had a similar vision. The recently opened **3** Due West serves draft and bottled cocktails in a quintessentially West Village setting; it's roomy, with large velvet sofas and white-brick walls.

"Due West strives to be unpretentious," Goldfarb says. The cocktails have enticing names like the Green Witch, a mix of gin, absinthe, saffron, grapefruit cordial and lime juice, that's carbonated for two days before it's put on tap. "Draft cocktails are fun, efficient and, if done right, really good," Goldfarb says. fb.com/draftland; fb.com/brainfreezebkk; duewestnyc.com – Dana Ter

