Hotel Vagabond

media coverage table

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» 5th Quarter (Opens next month)
Hotel Vagabond, 39 Syed Alwi Road
Operating hours: Tue to Sun,
12pm-2.30pm, 6pm-10.30pm;
Closed on Mon
Tel: 6291-1936
Website: www.5thquarter.com.sg

Come next month, the arts will take centre stage in unexpected territory – Hotel Vagabond, a new luxury boutique hotel in Syed Alwi Road.

Not only will there be specially curated works of art decorating the walls, but it will also be the first hotel in Singapore to offer an "Artist in Residence" programme, emphasising writing, photography and performance art. It will even have an Artist Cocktail Hour every evening at 6pm, where guests can meet and talk with the artists in residence.

"We want guests to feel truly immersed in an artistic and vibrant environment when they visit us," says the hotel's owner, India-born luxury real estate developer and boutique hotelier Satinder Garcha.

It's for that reason that he has chosen to collaborate with hospitality group Unlisted Collection, by entrepreneur Loh Lik Peng, to have the group's latest restaurant 5th Quarter on its premises.

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The eatery is a contemporary grill restaurant focusing on cured meats and charcuterie. Its executive chef Andrew Nocente describes the concept as one which showcases "lesser-used or lesser-known cuts of meat, as well as techniques that highlight these cuts". Chef Nocente used to work at the steakhouse Skirt at W Singapore.

The menu will feature meat cooked on a Josper grill, as well as elements of smoking, curing and pickling. Although the selection of dishes isn't entirely fixed yet, some examples include rum-cured pork belly, and salt and pepper tripe. The chef will also be making his own charcuterie like salami, salsiccia, lardo and coppa in-house.

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