

Singapore's Definitive Men's Magazine THE MECHANICAL ISSUE

AUGUST

MAN

ENTERTAINMENT - STYLE - SUCCESS



MARKETING MAVERICKS
Six Individuals Who Can Sell You Anything

ARTICULATE ATTIRE
The Refinement Of Textured Knits

AMERICAN EXPRESS

CHANNING TATUM

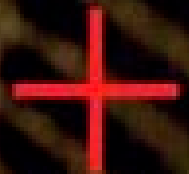
Hollywood's Explosive Action Star Gets Real

MVMT 2009

The Ultimate Watch Guide featuring

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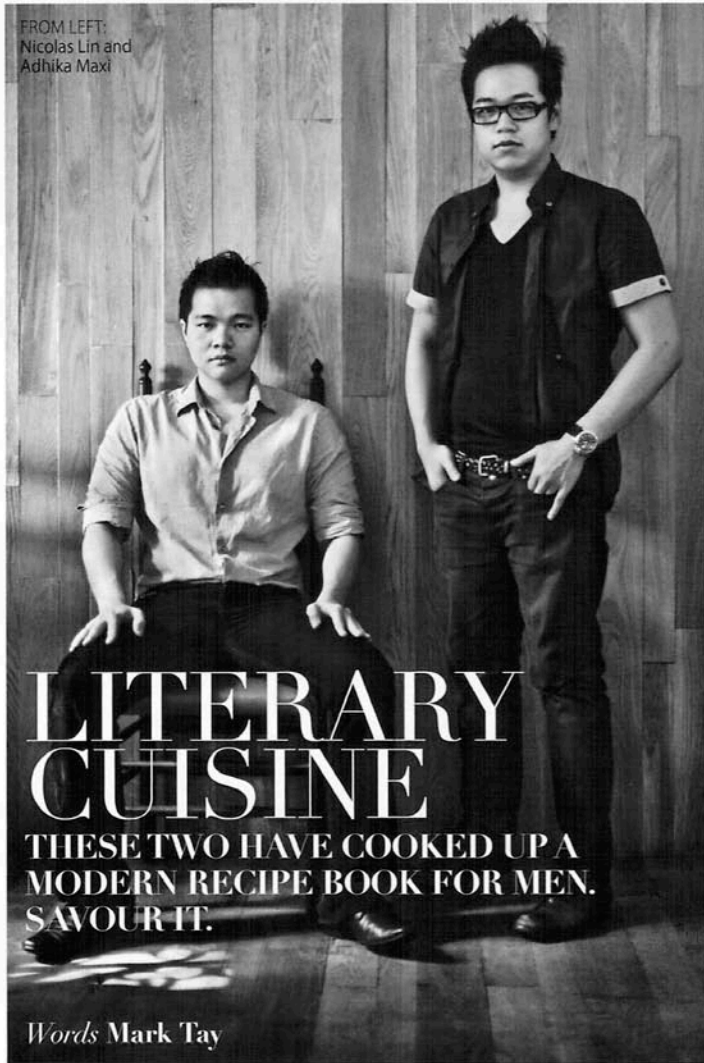
Pages of Horology Legends



- SASHA BARON COHEN
- LEE BYUNG-HEON
- THE TRUTH ABOUT HYDROGEN CARS
- THINGS TO DO IN BRUSSELS



FROM LEFT:
Nicolas Lin and
Adhika Maxi



PHOTOS: KAR-WAI WESLEY OF MEMPHIS WEST PICTURES; LOCATION: THE WHITE RABBIT



Lemon Chicken with Corn Relish

Though based on opposite ends of the globe, with Singapore-born marketer Nicolas Lin in New York and Adhika Maxi in his hometown of Jakarta making a business out of organising private dinners, the duo have found a common haven on our shores and are set to launch a journal of recipes that make cup noodles a thing of the past.

"I knew we shared the same passion for food when we first met in New York and spent 20 minutes

discussing duck fat," said Maxi. "It was an interesting first impression that made me feel confident about working with Nicolas when he broached the idea of doing a cookbook for guys. I thought it was great as I've always had male friends asking me for advice on what to cook for their dates. I was very excited about working on *The Bachelor's Banquet*. It's not a book about cooking for one, because that's really not fun to do at all. Good food is meant to be shared and I hope this book will bring friends and family closer with cooking."

"We realised there was a void in cookbooks here," Lin explained. "On one extreme you had expensive cookbooks by famous chefs that involved tedious techniques and ingredients that aren't easily available, while on the other, you had old-fashioned grandma cookbooks. We wanted to bring a modern twist to comfort food without going overboard. Our Lemon Chicken with Corn Relish, for example, give readers a familiar ground to start from while encouraging them to expand their taste experience."

Hosting tip from the boys: "Always prepare more portions than the number of guests you're expecting, just in case someone pops up unexpectedly. Besides, if you follow our recipes properly, your guests will quite certainly be asking for more. We'll bet on it," they grinned.

The Bachelor's Banquet is released this month at all major bookstores. For more information, visit www.bachelorsbanquet.com

Nicolas Lin, 25, and Adhika Maxi, 24

Formal training: French Culinary Institute, New York
Previous Kitchen: Gordon Ramsey, London Hotel, New York
Specialty: Modern Comfort Cuisine

Maxi and Lin's fave haunts for...



Gunther's

FINE DINING Jaan and Gunther's. Chefs like us find Jaan inspiring, both in terms of cuisine and service. And Gunther's is the place to experience a rustic culinary evening.

AFTER HOURS While in New York, the only place we ever went to in East Village at 4am was Udon West for sake - late hours, great food and not crowded like everywhere else. Here in Singapore, a great place to take the girls is Alley Bar.

Hawker/Street Food Barbequed stingray and cold Tiger beer at Newton Hawker Centre is good. Tian Tian chicken rice at Maxwell Food Centre is fantastic.