



GOOD FOUNDATIONS

A NEW BAR AND GRILL IS SERVING UP SINGLE MALTS AND SERIOUS STEAKS, WRITES *SUNITA SHAHDADPURI*

IF you grew up in the seventies, the first thing you think of when you hear the word Bedrock is the fictional prehistoric city that was home to the characters of *The Flintstones*. But I bet you didn't know there is really a Bedrock City? Two of them in fact. The first, in Custer, South Dakota, is a campsite and 30 acre theme park featuring buildings and characters inspired by the television series. You'll find another similar attraction in Valle, Arizona.

But here in Singapore, Bedrock is a new bar and grill. Owner Keith Loh also runs *Whitebait & Kale* and *Aerin's*. And just like *Whitebait & Kale*, which is the only F&B tenant at Camden Medical Centre, *Bedrock Bar & Grill*, along with the chic *Oriole Café & Bar* next door – also conceptualised by Keith – are the two exclusive F&B tenants at the new *Pan Pacific Serviced Suites*.

You can enjoy pre- or post-dinner cocktails at *Oriole* or at the *Bedrock* whisky bar. Residents at the *Pan Pacific Serviced Suites* will also be able to order room service on selected dishes and drinks from both menus.

Located on the ground floor of the striking building, this modern grill restaurant is spread across 2,200 sq ft. It is inspired by nature, with an outstanding design that uses organic elements such as unfinished wood and rough granite. It's complemented by a sleek whisky bar and features an open marble-top kitchen counter and plush leather booths.

The grill menu offers an assortment of meats, perfectly done on their mesquite wood fired grill. You can expect porterhouse Duroc

pork steak from *Compart Farms*, Black Angus tenderloin from *Rastelli Pirel* and the natural dry-aged Angus beef striploin from the Meyer family in the US. Aussie selections include pasture-fed Connor Gippsland ribeye and the decadent *Rangers Valley's* homestead range wagyu tenderloin.

All steaks are presented New York style and come with three sauces – a pinot noir reduction, béarnaise or hot whisky mustard sauce. Along with your steak you'll need some sides, such as five-onion fritters, creamed spinach and pinenuts, creamed corn with crispy bacon and fine French mash with truffle oil.

The main feature of the kitchen is the mesquite wood-fired grill that lends a rich flavour to the grill items. To start, tuck into the complimentary garlic bread – freshly baked savoury flatbread with roasted garlic and salted French butter.

I strongly recommend the smoked tomato soup, made with apple-wood smoked San Marzano tomatoes and topped with basil mascarpone. It was absolutely delicious – the tanginess of the tomatoes and the smokiness coming together beautifully; my only peeve is that it wasn't served piping hot, but at a rather disappointing lukewarm temperature.

Next, we tried the *Red & Raw*, *Bedrock's* interpretation of steak tartare. It was well seasoned and topped with a semi-poached organic egg yolk. The *Bedrock* caesar salad was nice enough, but no surprises there.

For mains we sampled cheeky beef pie – braised beef cheeks

inspired by nature, with an outstanding design that uses organic elements such as unfinished wood and rough granite

encrusted in a rich puff pastry and the French seabass which I thoroughly enjoyed. It was served with a Taggiasche olive tapenade; extremely fresh and melt-in-the-mouth good. The highlight, however, was the Bedrock pepper steak – grilled Angus sirloin, exquisitely done, with a killer black pepper sauce.

There's an equally good sweet ending: comfort food like apple crumble always hits the spot, but the star is The Dark Side. Sounds forbiddingly decadent and it is: Valrhona 85 per cent bittersweet, flourless chocolate cake. Need I say more?

Keep this place in mind when you're in the mood for a good steak in a quiet and classy atmosphere. Fred Flintstone would approve. ■



BEDROCK BAR & GRILL

Address 96 Somerset Road, #01-05 Pan Pacific Serviced Suites

Contact details +65 6238-0054

OPENING HOURS 12pm – 3pm, 6.30pm – 11pm • Sunday 12pm – 3pm • Closed Sunday dinner and Monday