

What's New



The 'Cool' Tea

In a market currently dominated by coffee culture, tea-drinking has always been considered somewhat dated and 'uncool'. Enter **Bistrotea**, a line of natural and flavored gourmet teas. Packed in sleek perforated foil sachets known as **TPODs** that's easy to carry around and easier to use, Bistrotea literally does away with the mess of traditional tea bags or the hassle of tea infusers. No worries about brewing tea that's too weak or too strong, or having to clean up the mess of soggy teabags or loose tea leaves. Simply immerse the Bistrotea TPOD of your choice in hot water and you can enjoy the full-flavored body of your brew. You don't even need a teaspoon - the TPOD doubles up as a stirrer! Bistrotea comes in various Green Tea, Red Tea and Black Tea flavors, and the Bistrotea TPODs can be used individually or in a combination too so you can have fun mixing and matching your own tea concoction. With the innovative TPODs, Bistrotea has reintroduced simplicity and elegance back into tea-drinking. Bistrotea will be available at Takashimaya Basement One from 29 February onwards. It will be retailing at \$10.00 for each Tea Tube, which holds 16 TPODs of a single flavor within the canister. You can also visit www.bistrotea.com.sg to find out more.



Wagyu Du Jour

American restaurant chain Swensen's has created 3 new dishes featuring the famous Wagyu beef. From February 1 to March 31, 2010, the new dishes will be available at all 23 Swensen's restaurants with limited portions per day. Wagyu refers to several breeds of cattle genetically predisposed to intense marbling with a high percentage of oleaginous unsaturated fat.

1) Wagyu Beef Steak (\$35.90)

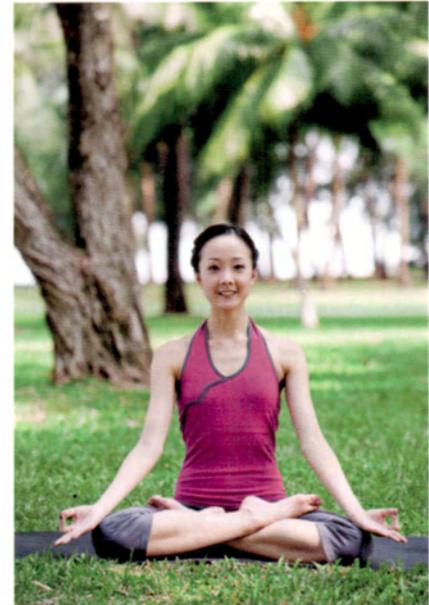
Grilled Wagyu sirloin steak with the chef's special sauce, served with creamy mashed potato and fresh seasonal vegetables.

2) Wagyu Beef Burger (\$21.90)

Tender grilled Wagyu Beef patty topped with cheddar cheese, fresh lettuce and tomatoes; Served with U.S fries and coleslaw.

3) Wagyu Beef Flavored Rice (\$21.90)

Grilled Wagyu beef cubes marinated with special fish sauce, topped on flavorful garlic butter rice tossed with eggs and diced carrots.



Working Out and Looking Good while at it

I don't know about you, but if you are a fan of the show *So You Think You Can Dance*, sometimes seeing the dancers performed on stage, makes one wants to start enrolling to dance classes too. Then for the next step: Choosing the outfit to complete the look.

Om Republic, a new line of women's active wear, is set to make waves in the apparel scene for yoga, Pilates, and dance. Founded and designed by Min Sim, a Singaporean and long time devotee of yoga and dance, Om Republic offers stylish and functional active wear using eco-friendly fabrics. Launched in December 2009, Om Republic is based in Singapore; its collections are distinguished by clean lines, flattering styles and subtle details that add an interesting twist. About one-third of the Om Republic line showcases what founder-designer Min calls "modern Oriental chic" - an aesthetic never before seen in the active wear market.

Rooted in wellness and grounded in environmental sustainability, Om Republic garments are made from organic cotton, with a touch of spandex for stretch. Unlike conventional cotton, organic cotton is grown using a system of farming that maintains and replenishes soil fertility without the use of pesticides and chemical fertilizers. By choosing organically grown cotton, consumers can enjoy the benefits of cotton's beauty, comfort and strength while minimizing harm to people and the planet.

The line is dedicated to women who enjoy active and green living. To learn more about this wonderful new collection, you can visit: www.omrepublic.com



High Stakes Youth

Explore the growing problem of gambling addiction among today's youth and discover how the proliferation of legalized gambling and the Internet has escalated the problem. Understand the unique difficulties of this addiction and how detection and intervention can happen before it is too late. Available on your Crime & Investigation cable network. Premieres on 21 March at 10pm.