



Anything Goes

Hip, arty, fashionable Portland embraces the alternative and celebrates the best of the US Pacific Northwest with an iconoclastic dining scene and a maverick mentality.

Words Amber Gibson

Portland has a reputation of being hip, arty and trendy. A liberal urban capital in largely rural and conservative Oregon state, it embraces an anything-goes mentality. There's an unspoken permission to do whatever you like, to be an iconoclast. If you want to infuse chocolate with foie gras, like David Briggs of Xocolatl de David, feel free. If you are inspired to serenade strangers by ukelele in the waterfront park simply because it's a beautiful day, go right ahead.

One of the city's most famous pieces of public art, the People's Bike Library of Portland, embodies this maverick spirit. Bikes are unlocked weekly from this jumbled two-storey monument of cycles and lent to the public for crazy Zoobomb bike rides in the dark down the city's rolling hills.

It's easy to get around the city by bike and there are plenty of green spaces around town to explore (the city has the most cyclists per capita in the US). Clearly marked bike lanes and entire boulevards make it safe and easy to get around on two wheels. Portland-based Nike funded a new bicycle-share system – Biketown – that launched last year with 1,000 bright orange bikes available to rent from a hundred stations across town.

For beginners, the three-mile waterfront loop along the Eastbank Esplanade from the Steel Bridge to >>

Hawthorne Bridge is a scenic route entirely along pedestrian and bike paths. For a longer, but still easy and leisurely ride, extend the loop by riding past the Hawthorne Bridge along Springwater Corridor and the Willamette River, through the Oaks Bottom Wildlife Refuge to the Sellwood Bridge.

More experienced cyclists can ride east on Lincoln Street to Mount Tabor. A steep but brief climb rewards riders with panoramic views of the city from the top of this dormant volcano. Serious riders can enjoy a 50-kilometre round trip from Sauvie Island to Skyline Boulevard with more than 915 metres in elevation gain.

If you prefer to explore Portland on foot, there are numerous options. Mississippi Street buzzes all week, from Sunday brunch and shopping to a vibrant nightlife scene. Division Street is one of the most exciting culinary neighbourhoods on the West Coast, with casual foreign flavours at Pok Pok and Bollywood Theater, elegant dinners at Ava Gene's and sweets at St Honore Bakery and Salt & Straw Ice Cream. The compact West End, near the Pearl District, is just steps away from most downtown hotels. Browse independent boutiques such as Radish Underground, Wildfang and Tiny Loving Empire after enjoying a bite from the plethora of food carts.

But at the end of the day, our favourite sport in Portland is eating. Whether it's an elegant sit-down dinner, street food from hundreds of food trucks gathered in pods around town, food halls such as Pine Street Market, meals in Portland are great value for money. At restaurants such as Le Pigeon and ambitious new Nomad, innovative tasting menus are precisely executed for less than US\$100, remarkably affordable compared with similar meals in San Francisco, Chicago or New York.

The city also has its fair share of James Beard Award winners, the most prestigious culinary prize in America. It's only fitting since James Beard himself, a champion of American cuisine in the mid-20th century, was born in Portland. Le Pigeon's Gabriel Rucker, Beast's Naomi Pomeroy, Pok Pok's Andy Ricker and Vitaly Paley of Paley's Place, Imperial and Headwaters at the Heathman are all recent winners whose restaurants should be at the top of any visitor's list.

The city has a natural joie de vivre and reverence for anything locally made. Niche speciality food shops Jacobsen Salt Co, Cacao and Bee Local bring to life singular passions for hand-harvested salt, bean-to-bar chocolate and single-origin honey respectively in thoughtfully curated stores. Hip food brands Stumptown Coffee and Salt & Straw Ice Cream have built national reputations for innovation and quality.

Wherever you're dining in Portland, be sure to try the local wine. Oregon is best known for pinot noir, but there are also great chardonnay, chenin blanc, gamay and sparkling wine producers. The Willamette Valley sits on the 45th parallel, the same latitude as Bordeaux, France, and is home to more than 500 wineries. The short drive from the city (less than an hour) makes wine tasting an easy day trip or weekend getaway for Portlanders. There's also a growing urban winemaking scene within the city, with Southeast Wine Collective as a prominent example.

End the evening in Old Town Chinatown, better known as Portland's entertainment district. On Friday and Saturday nights, after 10pm, several blocks are closed to vehicle traffic for a street party with live DJs and great cocktails. Dance the night away at CC Slaughters and Dirty Nightclub, or enjoy duelling pianos at Barrel Room and cabaret at Darcelle XV. ■



First Things First



Getting There

There are no direct flights from Hong Kong to Portland, but Cathay Pacific connects via San Francisco; Delta via Seattle; and Air Canada via Vancouver.



Tipple

There are lots of artisan alcohol in Portland. Visit BridgePort Brewing Company, Southeast Wine Collective and House Spirits Distillery for tours and tastings.



Shopping

Treat yourself to vintage and contemporary fashion and accessories at Pinkham Millinery, Tanner Leather Goods, Altar, Magpie and Neapolitan. There is no sales tax in Oregon.

What to Do



travelporland.com

Wake up with a **stroll along the Willamette River** or perhaps **morning yoga**. Breakfast is the most important meal of the day, so put an egg on it at **Tasty n Sons** – if you can snag a table. Or pop by **180 Xurros & Xocolata** for an authentic Spanish pick-me-up before swinging by Pine Street Market for lunch and **Wiz Bang Bar's soft-serve ice cream**. If the weather's nice, visit the **Japanese Garden**, considered the most authentic outside of Japan, with its new bonsai terrace and sand and stone gardens. Otherwise, bury your

nose in a book at **Powell's City of Books** downtown. Cycle north to the **Alberta Arts District** to shop for local arts, crafts and clothing at independent boutiques such as Antler, Tumbleweed and Frock. End the day with light, flavorful falafel and spicy labneh at new Israeli restaurant **Ray** or watch each dish being prepared from the chef's counter at **Le Pigeon** where courses like pigeon heart fried rice and foie gras profiteroles will surprise and delight. Afterwards, have one last glass of champagne at tiny **Ambonnay**.

Where to Stay



Kimpton RiverPlace Hotel

Kimpton RiverPlace Hotel

The park adjacent to this riverfront lodge is irresistible for a stroll on a sunny day. If it's rainy and grey, however, hunker down by the fireplace in your suite.

1510 SW Harbor Way, Portland, Oregon 97201
T +1 503 228 3233



Hotel Vintage

Hotel Vintage

Each room at this cheeky, industrial hotel in the Pearl District is dedicated to a different Oregon winery. Fun perks include complimentary bike rentals and a graffiti-covered games room.

422 SW Broadway, Portland, Oregon 97205
T +1 503 228 1212



Sentinel

Sentinel

After extensive recent renovations, this historic hotel is one of the city's buzziest and most elegant places to stay. Pets can order room service and you can order pints of Salt & Straw ice cream.

614 SW 11th Avenue, Portland, Oregon 97205
T +1 503 224 3400

What to Eat and Drink



Biscuits

Indulge in sumptuously flaky buttermilk buckwheat biscuits with house-made honey thyme butter and lemon marmalade at **Coquine**, then work off the calories by hiking in Mount Tabor Park down the street.

Crispy Pig's Ears

Chef Sarah Pliner offers great vegetarian options at **Aviary**, but it's the crispy pig's ear and Chinese sausage served over coconut rice with citrusy avocado and greens that has us running back.



Cured Salmon

Headwaters is the best seafood restaurant in town. Chef Vitaly Paley's Russian heritage shines through the beet-cured king salmon. The sturgeon pastrami and mustard kippered salmon are also worth trying.

Labneh

Chef Jenn Louis dishes up vibrant Israeli flavours at **Ray**. Her creamy labneh is dressed with tangy amba, spicy skhug and crispy brussels sprouts. Mop up the glorious mess with soft lavash or Egyptian whole-wheat pita.



Drinking Chocolate

Silky European-style drinking chocolate at **Cacao** is simply ethereal. Try a flight of different styles, then sample the best bars and bonbons from Portland's myriad chocolate makers and chocolatiers all under one roof.





Conversation *with a* Local



KATE NORRIS

Co-founder of Southeast Wine Collective

Norris was one of the first to pour wines on tap in Oregon in her “incubator” wine bar that brings together 10 of Portland’s best urban winemakers.

For tea

I love tea and a pastry at Little T Baker. It basically won the Olympics of baking and its bread, while European-influenced, is the highest quality I’ve ever had in America. I’ll get a croissant in the morning, or a drop biscuit with marionberry jam and a big pot of tea.

Date lunch

I like to do date lunch at Luce. It serves Italian food and at lunchtime there’s just one chef and one server. There’s an all-Italian wine list with pastas and salads. Then you can walk up the street to Music Millennium and browse some records and it sometimes has an in-house performance going on. Then go for a walk in Laurelhurst Park.

To shop

My favourite shop is Communion. Every time I go in there I find something perfect. I just got a little black dress from an Australian designer, a simple sheath with a low side-boob reveal. Everybody loves side-boob these days, right?

Best hike

Trillium Lake for something more leisurely, or Angel’s Rest has the most beautiful view of the Columbia River Gorge. It’s not expert but it’s a good two-hour hike. Both can be busy in the summer, but go on a Monday and you’ll have the place to yourself. You can also camp at Trillium Lake.

Day trip

Go to Sauvie Island in the summer. It’s just 20 minutes away and you can go berry picking or hang out on the nude beach.

With the kids

Stella Taco is great for a casual meal. It has Texas-style tacos, delicious and bright. The kids love the carnitas nachos and beans and rice – they’ve become really good eaters.

For a cocktail

I love sitting at the bar at La Moule. My favourite bartender there is Bex – my super girl crush. She’s been there since the start and makes an incredible mezcal negroni. Expatriate is great on the north side of town.

Girls’ night out

We go on the dive bar side with my girls. Victory Bar and Double Barrel, down the street, we really love. There’s a minor clubbing scene in Portland but I’ve never seen it. We’ll oftentimes go over to the West Side to see music, to the Star Theater or Roseland Theater, and there are fun dive bars in that area too.

To detox

Isn’t that an oxymoron in Portland? Portland Juice Company – my friend, Liz, will hook me up with a juice cleanse. I love the Tantra – turmeric, lemon juice and honey – to start the day. Karma is a great green juice with lemon.

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Happy Kitchen



Laurent Brouard
Delegation Singapore of the Ordre Internationale des Disciples Escoffier

After a dozen years and no less than 15 countries, Chef Laurent Brouard decided to move to Tokyo in 2003 where he hold several positions of Chef or Restaurant Manager. In Hong Kong since 2010, he opened his own bistro in order to share the land and the French gastronomic culture. In 2017, he moved to Singapore and is now the Executive Chef of Bistro du Vin group by Les Amis.



There is no season in the year so stunning, so radiant in glory, as the early autumn. And there is no better way to appreciate this gorgeous scenery than to enjoy a delightful gourmet to complement the romantic atmosphere. German Pool 'Happy Kitchen' has once again partnered with Disciples Escoffier, through the German Pool 'Learn & Dine' Program, to offer you a sensational recipe that you can re-create and enjoy it with your beloved one under the memorable Autumn sky.



SLOW COOKED GRILL TUNA STEAK *with* TOMATO SAUCE

1 Serving | Cooking time:30 minutes

Ingredients:

1 pc Tuna loin
1 Table Spoon Olive oil
1 Bunch thyme
10g Butter
To Taste Salt & Black pepper

Sauce:

2 pcs tomato
1 Table Spoon Olive oil
15g Black olive pitted
To Taste Basil

Preparation

- Season the tuna steak with Fine salt, black pepper and olive oil
- Heat a water bath to 54°C with the **German Pool Slow Cook Circulator**.
- Place the Tuna with olive oil, butter and thyme into a vacuum zipper bag. Seal the bag with the Vacuum Sealer.
- Immerse the bag in the heated water bath and set the cook time on the **German Pool Slow Cook Circulator**. to 30 minutes.
- Once the it is done, soak the package in ice bath for 15 minutes.
- Meanwhile, prepare a pan of boiling water with the **German Pool Auto-Power Switch Multifunctional Health Cooker**.
- Remove the hard centre of the tomato and make light cut cross shape on the other side, drop the tomato in a bowl of ice water after boiling 40 seconds, remove the skin and dice.
- Chop the pitted black olives and basil, mix with olive oil, salt and pepper to taste.
- Once the sauce is ready, sear the tuna with the **German Pool Auto-Power Switch Multifunctional Health Cooker**, 40 seconds each side.
- Recommended to serve with Provençal vegetable tian or ratatouille.

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German Pool SOUS VIDE PRO Slow Cook
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* Cooking time is subjected to portion and personal preference