



Enjoying Italian cuisine with Singapore flavours at 8picure

Description

I was recently invited to a media lunch tasting at 8picure, located in Loft@Nathan along River Valley Road. Though I've probably driven past it many times, I hadn't noticed it before. Loft@Nathan is a condominium complex with commercial spaces on its first floor.





HONOR Magic V3

The restaurant recently underwent a renovation, giving it a fresh new look. I especially loved the choice of dark green accents, which added to its cozy ambiance.

default watermark



8picure is helmed by Chef Gabriel, who brings his unique take on Italian cuisine. His dishes combine Italian cooking philosophy with flavours inspired by his own heritage and culture, creating a menu thatâ??s distinctly his own. With experience in Italy and the United Kingdom, Chef Gabrielâ??s passion for cooking shines through in every dish.

default watermark





For our media tasting, the degustation menu had flavors with an Asian twist, which added a familiar touch. I was excited to see what was in store. Hereâ??s what we enjoyed:

Note: The portions we had were tasting sizes and not the full servings.

default watermark



HONOR Magic V3

Italian-Asian Tuna Salsa with Prawn Crackers.

The prawn crackers, made with extra prawns for a more intense flavour, paired well with the tuna salsa. An excellent start to the meal.

default watermark



Chilled Pesto Capellini with Hokkaido Sashimi Scallop.

This dish let the fresh, sashimi-grade scallop shine. It was kept simple, allowing us to fully appreciate the delicate flavours.

default watermark



8picurean Crabcake with Chilli Crab Sauce.

This Singaporean-Italian fusion dish is a must for any chilli crab lover!

default watermark



The crabcake was packed with chunks of real crab meat, though I felt it could have used a bit of crunch. Perhaps a small mantou on the side would complete it?

default watermark



HONOR Magic V3

Sakura Ebi Capellini (Shio Kombu, White Wine, and Sakura Ebi).

Packed with distinctly Asian flavours, this capellini was a standout.

default watermark



HONOR Magic V3

Herb-Crusted Cod Fish with Roasted Bell Pepper Sauce and Seasonal Vegetables.

The cod was perfectly cooked, complemented by a rich roasted bell pepper sauce and a side of fresh vegetables.

default watermark



8picurean Tiramisu.

This tiramisu is truly one-of-a-kind. Made with mascarpone mousse, coffee- and liquor-soaked savoiardi, and roasted almond flakes, it managed to be crispy without being soggy. I noticed a slight hint of pesto flavor, which we later identified as sweet basil, a unique touch that made it memorable.

default watermark



If you're looking for Italian cuisine with a Singaporean twist, add 8picure to your list of must-try restaurants!

For the latest deals and content, join our Telegram channel [here](#) today!

Date Created

21/11/2024

Author

wilbersuen

default watermark