

Singapore's Definitive Men's Journal THE IDENTITY ISSUE

# AUGUST

MAN

SUBSTANCE ~ STYLE ~ SUCCESS

Portrait

## BENICIO DEL TORO

"I was never surrounded by the theatre stuff"

The King of Cool brings the pain

New Rules

# 30

Invaluable Tips on Managing your appearance, Dealing with women (and their fathers) and Stocking a bachelor's kitchen



- Crazy, Sexy, Cool MILA KUNIS
- Slim and beautiful timepieces
- Test Driven: The BMW Z4
- The stunning WALLY HERMÈS YACHT
- The adidas Original Stormtrooper



Interview  
**MICHAEL CHABON**

THE AMERICAN NOVELIST DISTILLS LIFE INTO LITERATURE

Retail Options  
GIFT IDEAS THAT NEVER GET OLD

FRESH PRINTS OF MENSWEAR

MANDARIN GALLERY REOPENS

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Cosy at Gracie's

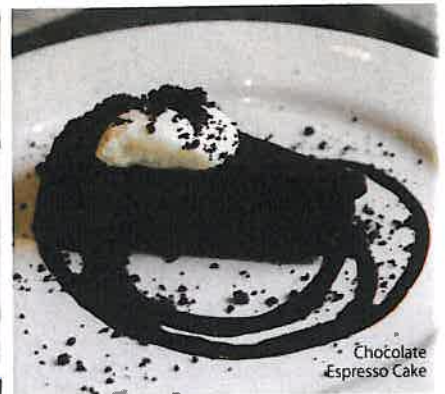


Pacific Northwest Seafood

**GRAZIE,  
GRACIE'S**  
SOME WAY OFF THE  
OREGON FOOD TRAIL  
IS A DINER THAT  
BECOMES THE STUFF OF  
TREASURED MEMORIES



Herb Gratin Stuffed Chicken Breast



Chocolate Espresso Cake

**D**uring the recent NBA basketball playoffs (when the Trail Blazers made Yao Ming look like a lamppost), Portland justly celebrated its fame as the food haven of the Pacific Northwest. Out-of-towners looking for a good bite enjoyed lots of fresh produce and fine home brews.

Should you find yourself spoilt for choice in Rose City, go off the beaten track to Gracie's at the Hotel deLuxe. It's a charming building one stop from the city centre on the MAX Airport Red line tram. Gracie's is all creams and billowy curtains with comfy booths and welcoming tables. Settle in and the ever convivial wait staff will offer the house pride of Willamette Valley Matello Hommage a' A&D Pinot Noir circa 2007 to get you off onto a good start. Should you study the beverage list, you'd find an extensive array of good old world wines as well. The Trimbach Reseve Pinot Gris from Alsace is a popular choice and very reasonably priced at US\$40 a bottle.

The mood that floats over Gracie's like a familiar blanket has to do with fond memories of family meals attended by laughter and lively chatter. Even strangers will feel warm and welcome at once.

The food menu is succinct, but nothing on it will ever disappoint. The soup of the day is likely to be a hearty chowder of smoked or

roasted chicken. It's delicious and could be a meal in itself for the average Asian diner, so you're well advised to share it with a companion. Make room for Gracie's sizzling pan of sauteed mushrooms containing representatives of the most famous fungi families: chanterelles, buttons, black trumpets, shiitakes and criminis. Other fresh produce appetisers include grilled 'Spring Time' Asparagus and an enticingly stacked Portobello Eggplant combo.

The mains are a thoughtful mix, making the most of the seasonal produce. The risotto of spring nettles and arboreal rice offers light flavours with soft, natural hints of flavour. The cold smoked and grilled pork chops were tender and tasty, accompanied by baked apple, crisp young carrots and celery. The dish of beef short ribs and kale was a display of bright greens, providing a lovely crunch amid the luscious and tender chunks of gravy-covered beef.

The deserts don't call out for dramatic applause the way they do in some snooty French restaurants but they do the job of ending the meal very nicely. I loved the mint julep ice cream with a blueberry crisp. That alone is worth the trip out of the city centre. – **M Wong**

Gracie's is at Hotel deLuxe, 729 SW, 15th Avenue, Portland, Oregon 97205, tel: +1 866 986 8085

PHOTOS: M WONG, GRACIE'S