



The backlights glow behind some 300 bottles at Manhattan's bar.

**MATTHEW SHANG
AND PAUL SEMPLE**



area to an attractive veranda-like balcony.

On the other end of the spectrum are places which don't resemble any specks of home—unless, of course, you led a former life as part of Jay Gatsby's posse in early 19th century America. Part of the revival of hotel bars this year is two-month old Manhattan in the Regent Singapore. Drawing inspiration from bars in New York City, the bar is an homage to the "Golden Age of Cocktails". It does so throughout its menu through to its interiors, decked with red lacquer panelling, woven Belgian linen-lined walls, scalloped marble floors and 300 backlit bottles at the focal point of the bar.

"It's the renaissance of the grand hotel bar," say Shang and Temple. "We played with the idea of a hard lushness, a juxtaposition of masculine and feminine." The duo drew on their own experiences and emotions arising from their personal visits to the subterranean bars in Prince Street in Soho, the restaurant bars in West Hollywood as well as the back alley bars in Hong Kong. While dolled-up bars are commonplace in Singapore, those which remove barriers between >