

#### VERTU SIGNATURE TOUCH

The Prada of smartphones, Vertu's recent release doesn't just bank on its appearance alone. While we can't ignore the well-crafted stitched calf leather and brushed titanium on its casing, this Android phone also comes with a solid backbone. Signature to the brand, the phone features its 24-hour concierge services, which remain dedicated to the needs and tastes of the user. You can watch and record food demonstrations on its visually-stunning full HD display and Hasselblad-certified camera. Coupled with Dolby Digital Plus virtual surround sound, this is one handy pocket companion. \$14,700 from Mandarin Gallery, #01-02, 333A Orchard Road



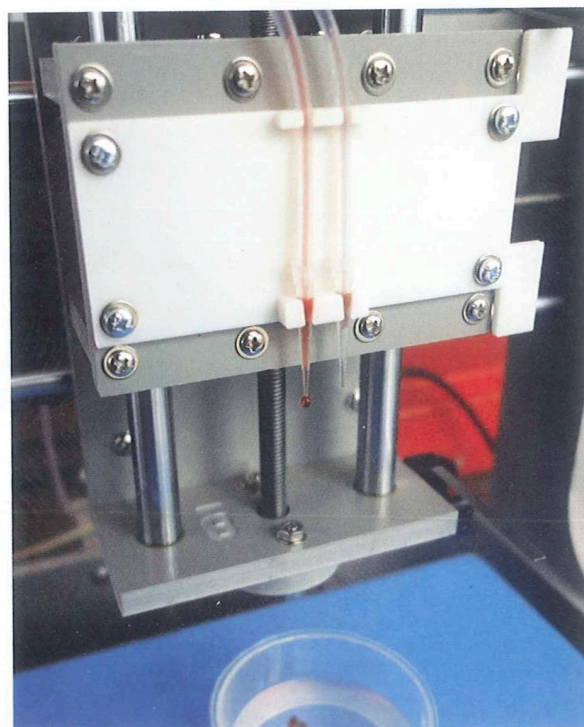
#### PERFECT DRINK APP-CONTROLLED SMART BARTENDING

This "bartender" in your kitchen will guide you step-by-step on being a master mixologist, in real time. The smart scale is linked to an app on your phone or tablet, and works in tandem to weigh each ingredient as you pour your drinks, re-adjust your portions if you make an error, and even suggest what drinks to make based on the contents of your liquor inventory. US\$69.99 (S\$90) from [www.brookstone.com](http://www.brookstone.com)



#### SENSORIST WIRELESS MONITOR

This new high tech but user-friendly Danish system has already found customers around the world (Singapore included). Serious wine collectors can avoid accelerated maturing and cork mould with data collected from their Sensorist account. The sensor detects temperature and humidity in your wine cellar, transmits measurements to a gateway which is connected to Sensorist servers, which you access via website or app so that you're in touch with your cellar 24/7. €120 for basic package of one sensor and one bottle temperature probe from [sensorist.com](http://sensorist.com)



#### DOVETAILED FRUIT PRINTER

This new-to-market machine works on the same premise as spherification—by dropping flavoured liquid into a gelling bath—but with millimetre precision. By combining individual droplets of different flavours into a desired shape, it allows for the creation of a whole new level of 'fruit'. Think the most intense raspberry you've ever eaten, with spheres of juice that burst in your mouth, or a blueberry that pops open to reveal the flavour of apples instead. Price unavailable at press time, contact [hi@dovetailed.io](mailto:hi@dovetailed.io) for more information.