

SG  
MAGAZINE

# EATS

2020

YOUR DEFINITIVE GUIDE TO 19 SINGAPORE FOOD TRENDS THAT MAKE GOING OUT FUN





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## EDITOR'S NOTE

**G**ood food, good life. Whether you're a gourmet-in-making or just hankering after new tastes, make 2020 the year of culinary adventure. Get started with SG Eats, your definitive guide to Singapore's latest and greatest F&B establishments.

From old West comfort foods to Seoul-yummy cuisine and the freshest seafood joints, each listing is cherry-picked by our team for your dining pleasure. In short, we're deep-diving, so you don't have to.

Flip to page 16 for a sneak preview of Tasting Tables, an exclusive dining event featuring tasting menus from 11 prolific restaurants. These big flavours come at affordable price tags, making ballin' on a budget much easier.

Ready to begin? Just pick a restaurant and start eating - it's that simple.

Enjoy!

## ON THE COVER



Artichoke. 161 Middle Rd.,  
Singapore 188978, 6336-6949,  
bjornshen.com/artichoke  
See page 14.

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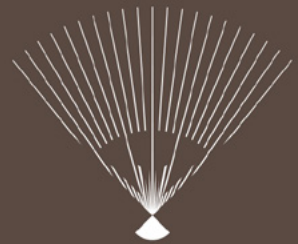
# WINE DOWN

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PRELUDIO



BASQUE KITCHEN BY AITOR



CURE



RESTAURANT JAG



JAAN BY KIRK WESTAWAY

### BAR CICHETI

10 Jiak Chuan Rd., Singapore 089264, 6789-9801, [barcicheti.com](http://barcicheti.com)

Grab a seat at Bar Cicheti, a trendy 42-seater restaurant along Jiak Chuan road that offers amazing pasta and wine. Off their new menu are showstoppers such as their Paccheri (slow-braised Spanish polpo with Cicheti's take on traditional puttanesca sauce) and tender beef cheek-filled Agnolotti. Slightly pricey, but totally worth it.

### BASQUE KITCHEN BY AITOR

97 Amoy St., Singapore 069917, 6224-2232, [basquekitchenbyaitor.com](http://basquekitchenbyaitor.com)

Look no further than Basque Kitchen to get acquainted with Basque cuisine. Led by Chef Aitor Jeronimo Orive, the grill-based menu serves traditional dishes elevated by modern cooking techniques. Go for the Kokotxas with pil-pil and Vintage Prime Rib Angus Txuleta – made from eight-year-old retired grass-fed wagyu cow. For snacks, the Oxtail Bomba Rice with confit quail yolk and chive aioli hits the spot.

### CURE

21 Keong Saik Rd., Singapore 089128, 6221-2189, [curesingapore.com](http://curesingapore.com)

Dining at Cure never gets old, since different set menus and courses are made available depending on the day (or month) of your visit. Helmed by Chef-Owner Andrew Walsh, Cure focuses on seasonal ingredients. Current gems include Hokkaido Scallop plated with dashi

and onion custard; succulent Lamb Loin; and apple-topped Brillat Savarin on toast. Vegans can opt for their plant-based menu.

### JAAN BY KIRK WESTAWAY

70/F The Stamford, 2 Stamford Rd. Swissôtel, Singapore 178882, 6837-3322, [jaan.com.sg](http://jaan.com.sg)

Back in 2018, Chef de Cuisine Kirk Westaway took JAAN to new gastronomic heights by refocusing its French menu to modern British fare. The Michelin-starred restaurant now serves a creative reinterpretation of UK-inspired dishes. Think Scottish Langoustine with violin courgette and Poached Snapper served with English peas. Elevate your experience with their wine pairing service.

### MAGGIE JOAN'S

#01-01 110 Amoy St., Singapore 069930, 6221-5564, [maggiejoans.com](http://maggiejoans.com)

Don't let Maggie Joan's blink-and-you'll-miss-it location fool you; their fare is anything but forgettable. Stars of the show include their Beef Tartare, Iberico Pork Loin and O'Connor Short Rib. Their House Baked Sourdough with Smoked Beef Fat Butter is a sinful but worthwhile treat.

### PRELUDIO

#03-01/02 Frasers Tower, 182 Cecil St., Singapore 069547, 6904-5686, [preludio.sg](http://preludio.sg)

Preludio's concept is as unconventional as it gets. They offer "author's cuisine", which basically allows Executive Chef Fernando

Arevalo free culinary reign sans the limitations of ingredients, cuisine type or cooking methods. The restaurant refreshes its theme (or as they term it, Chapters) every 12 to 18 months. The current Chapter, "Monochrome", presents meals in hues of black and white. Standout dishes include the Pata Negra with Iberico pork Presa and charred piennolo tomatoes, and La Cortina, homemade agnolotti dipped in parmesan sauce and drizzled with balsamic vinegar.

### RESTAURANT JAG

76 Duxton Rd., Singapore 089535, 3138-8477, [restaurantjag.com](http://restaurantjag.com)

Fine French cuisine awaits at Restaurant Jag, the brainchild of Michelin-starred Chef Jeremy Gillon and restaurateur Anant Tyagi. The Alpine-inspired menu presents light but fresh dishes punctuated by the distinctive tastes of Savoie-indigenous herbs. There is a range of degustation choices served omakase-style that will leave diners in pure foodie bliss.

### RHUBARB LE RESTAURANT

3 Duxton Hill, Singapore 089589, 8127-5001, [rhubarb.sg](http://rhubarb.sg)

There aren't any gimmicks at Rhubarb, just excellent modern French fare and some interesting seasonal ingredients. Their latest menu has been streamlined; comprising only lunch and dinner set menus while diners can no longer order ala carte. But at only \$138 for dinner and \$52 for a three-course lunch, we have no complaints.



YELLOW POT



THE DRAGON CHAMBER



SUMMER PAVILION



JIANG-NAN CHUN



MYO RESTOBAR

### JB AH MENG

534 Geylang Rd., Singapore 389490, 6741-2418

Arguably the most famous zi char spot in our red-light district, JB Ah Meng's signature White Pepper Crab and San Lou Bee Hoon will leave you craving for more. The restaurant has also hosted fellow industry bigwigs over the years. Noteworthy-visitors include Gordon Ramsey, Jason Tan (chef-owner at Corner House) and the late Anthony Bourdain.

### JIANG-NAN CHUN

2/F Four Seasons Hotel, 190 Orchard Blvd., Singapore 248646, 6831-7220, [www.fourseasons.com](http://www.fourseasons.com)

Expect nothing but the finest Cantonese fare here - traditional dishes interspersed with chef specialties like the Signature Peking Duck and Pork Ribs soup with Sea Whelk, Maka and Dried Scallops. There is also a vegetarian menu available. Try the Double-Boiled Matsutake and Wild Mushroom Soup, and the Braised Vegetarian Abalone and Sea Cucumber.

### LI BAI

39 Scotts Rd., Sheraton Towers Singapore, Singapore 228230, 6839-5623, [marriott.com](http://marriott.com)

Similar to the poems of its Tang Dynasty namesake, Li Bai's Cantonese cuisine is an irresistible classic. The award-winning restaurant dishes out gourmet works of art like Mini Bird's Nest Buddha Jumps Over The Wall and Barbecued Peking Duck. The dim sum is especially popular here too.

### MYO RESTOBAR

#19-01 Oxley Tower Lobby 1, 138 Robinson Rd., Singapore 068906, 6931-1247, [myo.sg](http://myo.sg)

Millennials will love Myo Restobar, a modernised version of home-style Cantonese restaurant, Kia Hiang. Their menu carries classic Canto dishes as well as dim sum options. Aside from their signature Kia Hiang Claypot Spring Chicken, try out seafood options like Myo's Chilli Crabmeat with Buns, best paired with craft beer.

### SHANG PALACE

22 Orange Grove Rd., Singapore 258350, 6213-4473, [shangri-la.com](http://shangri-la.com)

Headed by Executive Chef Mok Kit Kueng, Shang Palace serves exquisite Cantonese cuisine fit for royalty. On its menu, which also has Shanghainese influences, are signatures like sauteed boneless chicken wings skewered with abalone and mushroom, and oven-baked cod fillet. Prepare to feast like a king.

### SUMMER PAVILION

The Ritz-Carlton, Millenia Singapore, 7 Raffles Ave., Singapore 039799, 6434-5286, [ritzcarlton.com](http://ritzcarlton.com)

Winning hearts (and a Michelin star) with their authentic Cantonese cuisine, Summer Pavilion is a great venue for group gatherings. Our favourites off their extensive menu include the Braised King Scallop and Pan-fried Japanese Wagyu Beef. Visit their in-house tea salon, which offers speciality selections by Tea Bone Zen Mind, for a relaxing cuppa.

### THE DRAGON CHAMBER

2 Circular Rd., Singapore 049358, 6805-8181, [thedragonchamber.com](http://thedragonchamber.com)

Not for the straitlaced or faint of heart, The Dragon Chamber is a speakeasy-style restaurant inspired by Chinese secret societies and old gambling dens. Part of the adventure is getting in, which is easy for those who know where to look. (hint: it's in a kopitiam, hidden behind a glass chiller). From there, the intrigue continues by way of gritty decor and an unconventional menu. Think braised crocodile foot, baked pig's tail and double-boiled croc penis herbal soup. Of course, they have non-eyebrow-raising dishes too; signatures include the Dragon Mountain with fried whole lobsters and Wagyu Truffle Beef Hor Fun.

### YELLOW POT

88 Duxton Rd., Singapore 089540, 6914-1420, [fb.com/yellowpotsg](http://fb.com/yellowpotsg)

Chinese restaurants with a focus on sustainability and wellness are a rarity, but Yellow Pot does it fabulously. Its menu showcases traditional dishes like roast duck and fish maw soup with a contemporary spin. And unhealthy additives usually present in Chinese fare are avoided in favour of fresh, natural ingredients - you won't be able to tell the difference!

**DAISY'S DREAM KITCHEN**

#01-01 Temasek Club, 131 Rifle Range Rd., Singapore 588396, 6779-1781, [fb.com/daisysdreamkitchen](https://fb.com/daisysdreamkitchen)

The mouth-watering Peranakan food that Chef Daisy dishes out is nothing short of a dream. It's hard to pick favourites, but standouts include their crispy deep-fried Ngo Hiang, Babi Buah Keluak, and Beef Rendang. Islandwide delivery is available.

**DING DONG**

#01-02 115 Amoy St., Singapore 069935, 6557-1899, [dingdong.com.sg](https://dingdong.com.sg)

Dining at Ding Dong is always fun, and not just because of its colourful, retro-kitsch decor. The Southeast Asian fusion restaurant plays with traditional flavour profiles - creating dishes like the Balinese Pork Satay with sambal peanut and crispy garlic, and Duck Leg served with toasted peanut gravy and ketupat. Drinks wise, try Sa'at, a concoction of honey vodka, kamquat and orange syrup; and Chanm, a mix of coconut rum, Amaro Montenegro and Thai tea.

**KRA POW THAI RESTAURANT**

#03-26/27 Far East Plaza, 14D Scotts Rd., Singapore 228217, 6734-1946

This unassuming eatery serves dishes rivalling the goodness of Bangkok street fare. Their menu is simple but extensive; try the Drunkard Noodles Pork, Thai Basil Chicken with Rice and Egg, and Red Ruby for dessert.

**LABYRINTH**

#02-23 8 Raffles Ave., Singapore 039802, 6223-4098, [labyrinth.com.sg](https://labyrinth.com.sg)

At Labyrinth, the brainchild of Chef LG Han, Singaporean flavours and traditional recipes are reinterpreted with a modern, inventive twist. And it's not just a concept. 90 percent of Labyrinth's menu comprises locally-sourced ingredients, artfully created into delicacies such as the Labyrinth Rojak, Ah Hua Kelong Lala Clams and "Pasar Malam".

**MRS PHO**

349 Beach Rd., Singapore 199570, 6292-0018, [mrspho.com](https://mrspho.com)

We can always count on Mrs Pho for hearty, traditional Vietnamese food. Besides comforting bowls of pho (our go-to order is the Pho Bo Dac Biet), their menu also serves classics like Viet papaya salad and sugar cane prawns.



DING DONG



MRS PHO

**RESTAURANT IBID**

18 North Canal Rd., Singapore 048830, 9151-8698, [www.restaurantibid.com](https://www.restaurantibid.com)

Created by MasterChef Asia winner Woo Wai Leong, Restaurant Ibid, which means "from the same source", has only gotten better with time. Dishes like the JinHua Ham-infused Custard with burnt onion and Chinese Oscietra Caviar and Roasted Corn Porridge with Japanese Oyster and pickles highlight its focus on Asian flavours and Chinese cuisine. They will be updating their menu soon, and we just can't wait.

**SONG OF INDIA**

33 Scotts Rd., Singapore 228226, 6836-0055, [thesongofindia.com](https://thesongofindia.com)

Housed in a black-and-white heritage bungalow, this restaurant's upscale decor and ambience complement its striking menu. More inspired dishes include the star anise-perfumed foie gras and chargrilled black cod marinated with fragrant spices. Private rooms, as well as alfresco dining, are available.

**THEVAR**

9 Keong Saik Rd., Singapore 089117, 6904-0838, [thevar.sg](https://thevar.sg)

Come to Thevar for unique interpretations of Indian flavours from the Malay Peninsula. The contemporary Indian grill and bar frequently changes its signature menu, but diners can expect tantalising dishes that mix European techniques and Southeast Asian influences.



SONG OF INDIA



THEVAR



RESTAURANT IBID





KABUKE



TENDON GINZA ITSUKI



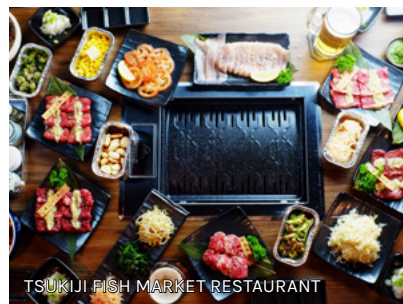
THE GYU BAR



EN SUSHI



OMOTE



TSUKIJI FISH MARKET RESTAURANT

### EN SUSHI

#01-00B Midland House, 112 Middle Rd., Singapore 188970, 6259-8548, [ensushisg.com](http://ensushisg.com)

Boasting fresh fish and seafood at wallet-friendly prices, this trendy Japanese restaurant is hard to beat. Its extensive menu goes beyond mouth-watering classics; try their Unagi Cream Cheese Temaki or Katsu Curry Spaghetti.

### ESORA

15 Mohamed Sultan Rd., Singapore 238964, 6365-1266, [restaurant-esora.com](http://restaurant-esora.com)

From the Lo & Behold Group comes Esora, a Japanese fine-dining restaurant dishing out Kappo-style cuisine. Guided by Chef Koizumi, the delicate nuances of Japanese cooking are showcased through multi-course meals. Elevate your experience with their dedicated tea-pairing programme, refined by the head honcho himself.

### KABUKE

200A Telok Ayer St., Singapore 068638, 8822-5525, [kabuke.sg](http://kabuke.sg)

Kabuke's trifecta of kabuki art, sake and contemporary cuisine makes it ideal for after-work hangouts. The Japanese gastro bar serves a well-curated list of sake - opt for their sake flights or consult the in-house sommelier for help on your selection. For food, tuck into their wagyu

dishes, or build your own Umami Bomb (sushi rice bowl) with ingredients like tuna tataki, smoked salmon and Iberico ham.

### MAN MAN JAPANESE UNAGI RESTAURANT

#01-011 Keong Saik Rd., Singapore 089109, 6222-0678, [fb.com/Man-Man-Japanese-Unagi-Restaurant-Keong-saik-185009705272373](https://fb.com/Man-Man-Japanese-Unagi-Restaurant-Keong-saik-185009705272373)

A few grilled unagi joints have opened up since Man Man's arrival on the scene, but this restaurant will always be a favourite. Diners who aren't squeamish can grab a counter seat to witness how each live eel is painstakingly cleaned, gutted and grilled to perfection.

### OMOTE

#03-24A 301 Upper Thomson Rd., Singapore 574408, 9450-1020, [fb.com/omotesingapore](https://fb.com/omotesingapore)

This cosy eatery at Thomson Plaza is well-known for their donburi, but there's no lack of food options here. Omote now offers omakase dining too - get seated in their private dining area and enjoy a delectable meal crafted by Head Chef Toshiharu.

### TENDON GINZA ITSUKI

101 Tanjong Pagar Rd., Singapore 088522, 6221-6678, [tendon-itsuki.sg](http://tendon-itsuki.sg)

For hearty tempura rice bowls, look no further than Tendon Ginza Itsuki, the

eighth concept outlet by Ramen Keisuki. Its selection is tiny but mighty: prawn and chicken tempura on rice, or a vegetable tendon topped with pumpkin, shitake mushroom, lotus root and eggplant tempura. "Upsize" your meal for only a dollar.

### THE GYU BAR

#01-08 30 Stevens Rd., Singapore 257840, 6732-0702, [thegyubar.com.sg](http://thegyubar.com.sg)

Yakiniku restaurants are a dime a dozen, but few measure up to the juicy, premium Wa-Oh beef served at The Gyu Bar. Whet your appetite on house specials like the beef tartare and sea urchin-filled Uni Yukke Uni Cone before indulging in the Gyu Bar Platter, which offers eight sinful cuts of beef. Rare cuts such as the chateaubriand or misuji are available; made possible with their practice of purchasing whole cattle to ensure a wide variety of rare cuts.

### TSUKIJI FISH MARKET RESTAURANT

#12-02 Orchard Central, 181 Orchard Rd., Singapore 238896, 6634-2803, [fb.com/TsukijiFishMarketRestaurant](https://fb.com/TsukijiFishMarketRestaurant)

There's something for everyone at Tsukiji Fish Market Restaurant. Housing six dining concepts, it offers everything from fresh sashimi to donburi, ramen to tempura and more, in one convenient location.

**BBR BY ALAIN DUCASSE**

1 Beach Rd., Singapore 189673,  
6337-1886, [bbr-byalainducasse.com.sg](http://bbr-byalainducasse.com.sg)

Celebrity Chef Alain Ducasse makes his Mediterranean debut in Singapore with BBR (Bar & Billiard Room). Located at Raffles Singapore, the refreshed 122 year-old restaurant and bar now features Mediterranean sharing plates and charcoal-grilled dishes. Grab a drink at the bar, which offers a variety of spirits, cocktails, beers and wines.

**BELIMBING SUPERSTAR**

8 Ann Siang Hill, Singapore 069788,  
6974-0998, [fb.com/Belimbing-Superstar](http://fb.com/Belimbing-Superstar)

From the folks behind The Coconut Club comes its Peranakan counterpart. At Belimbing Superstar, diners can choose from a display of up to 30 items (like ordering cai png). Expect tasty albeit pricey dishes like Pork Belimbing, Ayam Buah Keluak and Babi Pongteh.

**CLOUDSTREET**

84 Amoy St., Singapore 969903,  
6513-7868, [cloudstreet.com.sg](http://cloudstreet.com.sg)

Chef Rishi Naleendra's newest venture presents a tantalising take on contemporary fine dining, influenced by his Sri Lankan heritage and culinary explorations. The Australian restaurant offers an affordable three-course lunch or five-course tasting menu, which sees unusual choices like Venison Tartare with fermented plum and cashew. For dinner is a seven-course degustation – suitable for more adventurous diners because of its lack of a menu.

**KAFE UTU**

12 Jiak Chuan Rd., Singapore 089265,  
6996-3937, [kafeutu.com](http://kafeutu.com)

This snazzy addition to Jiak Chuan road's array of food joints has a novel concept: diverse African cuisine and culture. Beyond its bold, Instagrammable decor, expect flavourful offerings such as the West African Charred Aubergine Stew with Angus Beef Cheek and Swahili Fish Curry. Complete your meal with Kenyan ales or hand-distilled African sipping gin.

**KOMA SINGAPORE**

#B1-67 Marina Bay Sands,  
2 Bayfront Ave., Singapore 018972,  
6688-8690, [komasingapore.com](http://komasingapore.com)

You'll be impressed even before stepping into this 230-seater restaurant. First to wow is Koma's 20-meter version of the torri gates at Kyoto's Fushimi Inari Shrine, followed by luxurious Japanese-inspired decor. The food doesn't disappoint either. Choose from sashimi to robatayaki, small izakaya-style plates to sushi omakase.

**MASA BY BLACK SOCIETY**

#01-121 Great World City, 1 Kim Seng Promenade, Singapore 237994,  
6235-9787, [masa.com.sg](http://masa.com.sg)

Artisanal dim sum has met its match in Masa, which is aptly named after Hong Kong and Taiwan slang for "Master". Get acquainted with the Dimsum Tasting Platter, which comprises tasty bites like mala shumai, custard lava bun and black har gau. Other signatures include the Super Crackle Chicken and White Pepper Tiger Prawn with Toasted French Bread.

**RESTAURANT BEURRE**

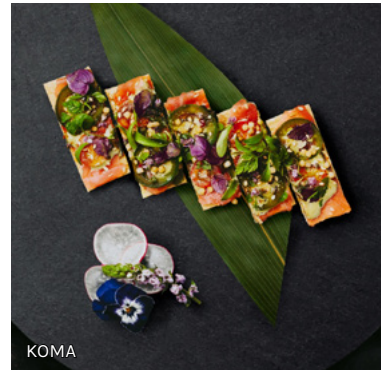
23 Bukit Pasoh Rd., Singapore 089837,  
9660-0597, [restaurantbeurre.com](http://restaurantbeurre.com)

Leave clean-eating at the door. Restaurant Beurre (French for "butter") offers a French-inspired menu built around this oh-so-sinful ingredient. From butter-tossed Escargot with hints of truffle to 10-day butter-aged wagyu striploin and unagi butter-fried man tou, enjoy these flavourful dishes served in generous sharing portions.

**TABLE65**

#01-104/105 Hotel Michael, 26 Sentosa Gateway, Singapore 098138, 6577-7939,  
[fb.com/Table65RWS](http://fb.com/Table65RWS)

The three Michelin-starred Joel Robuchon Restaurant set up a hard act to follow, but Table65, which took over its place in Resorts World Sentosa, passes with flying colours. Helmed by Chefs Richard van Oostenbrugge and Thomas Groot, the fine dining restaurant serves produce-driven signature and seasonal creations. Think palatable dishes like Beluga caviar atop veal tartare and bone marrow, and Dutch red mullet with artichoke Barigoule.



KOMA



BBR BY ALAIN DUCASSE



RESTAURANT BEURRE



MASA BY BLACK SOCIETY



**TELOK AYER** 167 - 169 TELOK AYER STREET

**LITTLE INDIA** 21 CAMPBELL LANE

**WESTERN BARBECUE** #01-15G RAFFLES AVENUE, ESPLANADE

[WWW.MEATSMITH.COM.SG](http://WWW.MEATSMITH.COM.SG)



# BASQUE IN ROMANCE

**AT THE ALKAFF MANSION**

Dine, wine and imbibe at UNA with classic Spanish and Basque-influenced dishes like the tender grilled Octopus with a glass of wine in hand, all while being immersed in the old world charm of the 101-year old heritage building.

10 Telok Blangah Green, The Alkaff Mansion (Level 2), Singapore 109178  
[hola@una.sg](mailto:hola@una.sg) | [www.una.sg](http://www.una.sg) | [@ una.singapore](https://www.instagram.com/una.singapore)

## CURIOUS PALETTE

64 Prinsep St., Singapore 188667,  
6238-1068, fb.com/curiouspalette

Curious Palette's revamped menu now includes exciting Asian-inspired offerings like the Kuhlbarra Barramundi and Mentai Balacan Pasta with grilled tiger prawns. While coffee mainstays like Magic remain, refresh your palette with the all-new Coconut Cold Brew.

## FREE THE ROBOT

118 Telok Ayer St., Singapore 068587,  
6438-1836, freetherobotcoffee.com

This quirky coffee shop offers hearty brunch items like the Avocado Toastie and FTR Portobello Burger, along with artisanal coffee. By dusk, it transforms into a cocktail bar that is popular with the working crowd.

## KING AND THE PAWN

2/F 24 Purvis St., Singapore 188601,  
6259-1913, kingandthepawn.com

This unique bar and cafe offers not just good comfort food and drinks (beer, cocktails and coffee are available), but also over 300 board games for hours of entertainment.

## NASSIM HILL BAKERY BISTRO BAR

#01-03 56 Tanglin Rd., Singapore 247964,  
6835-1128, nassimhill.com.sg

A bakery, bistro and bar rolled into one, Nassim Hill Bakery's menu changes throughout the day. Drop by for grilled ribeye steak and eggs during brunch time, or sample the Nassim Hill Impossible Burger off their dinner menu. They've also extended happy hour to a whopping 12 hours - all the better to quench your thirst.

## ORIGIN + BLOOM

Lobby Marina Bay Sands, 10 Bayfront Ave., Singapore 018956, 6688-8588,  
www.marinabaysands.com/restaurants/  
origin-and-bloom.html

This European-inspired deli and patisserie fits right into its upscale location at Marina Bay Sands. Its menu features atypical selections of gourmet bread, sandwiches and other baked goods, best paired with their artisanal coffee concoctions. Don't miss out on the gorgeous desserts created by Executive Pastry Chef Antonio Benites too.



PAZZION CAFE

## PAZZION CAFE

#B1-243 78 Airport Blvd., Singapore  
819666, 6876-9138, pazzion.com/cafe

It may seem odd for a footwear brand to venture into F&B, but Pazzion Cafe's debut effectively transforms the homegrown brand into a lifestyle concept. Located at Jewel Changi Airport, the 45-seater cafe serves artisanal brewed coffee and all-day brunch favourites.

## STRANGERS' REUNION

35 Kampong Bahru Rd.,  
Singapore 169356, 6222-4869,  
strangersreunion.com

It seems only natural that the pioneers of our local cafe scene stepped towards sustainable dining, a move increasingly common with restaurants. On their new all-day brunch menu are dishes made with upcycled ingredients. Try the Salmon Skin Chips (assembled with excess from their homemade coffee smoked salmon) and Strangers Reunion Coffee Smoked Salmon on Toast, smoked with spent coffee grounds and hickory wood. The coffee remains as good as ever.

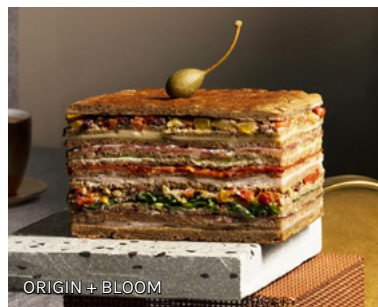
## WILDSEED CAFE

10 Telok Blangah Green, Singapore  
109178, 8126-8484, wildseedcafe.sg

One of three dining concepts at The Alkaff Mansion (and the second Wildseed branch), this picturesque cafe is perfect for weekend brunches. It is also pet-friendly, so feel free to bring your furry pals along.



FREE THE ROBOT



ORIGIN + BLOOM



KING AND THE PAWN



CURIOUS PALETTE



THE BOILER

### BAYSWATER KITCHEN

2 Keppel Bay Vista, Singapore 098382, 6776-0777, [bayswaterkitchen.com.sg](http://bayswaterkitchen.com.sg)

With an idyllic waterfront view and fresh seafood to boot, Bayswater Kitchen delivers a feast for both the eyes and taste buds. On its extensive menu are favourites like the Tuna Tartare, Whole Grilled Squid and Fisherman's Feast, which features a fresh assortment of seafood with linguine. These folks even have a vegan and vegetarian menu, which is a big draw for large groups with varying dietary requirements.

### GREENWOOD FISH MARKET

34/38 Greenwood Ave., Singapore 289236, 6467-4950, [greenwoodfishmarket.com](http://greenwoodfishmarket.com)

Get your seafood fix at Greenwood Fish Market, a family-run bistro and wholesale fish market serving up a wide variety of fresh catches at affordable prices. Menu highlights include the Cold Seafood Platter (think Boston lobster and applewood cold smoked salmon) and House Fish & Chips. Drop by on Tuesdays to enjoy freshly shucked oysters at \$2 a pop!



GREENWOOD FISH MARKET

### HUMPBACK

18-20 Bukit Pasoh Rd., Singapore 089834, 9772-9896, [humpback.sg](http://humpback.sg)

There's plenty to be hooked on at HumpBack - fresh live oysters off the coast of Washington, torched hama-chi and ahi tuna, and an array of creative salads. Not to mention their specially-curated beverage menu of craft cocktails, wines and beers that will ensure you have a whale of a time.

### NEW UBIN SEAFOOD

#02-01B/C, 30 Victoria St., Singapore 187996, 9740-6870, [newubinseafood.com](http://newubinseafood.com)

Come for the seafood, stay for the eclectic mix of Singaporean cuisine ranging from rib-eye steak and "heart attack" fried rice to "Boss Bee Hoon", amongst other sumptuous dishes. With four outlets islandwide - Chijmes, Hillview Avenue and Zhongshan Park, as well as Garang Grill at Swan Lake - visitors can now easily fill their bellies with New Ubin Seafood's modern take on zi char.

### NO SIGNBOARD SEAFOOD RESTAURANT

414 Geylang Rd., Singapore 389392, 6842-3415, [nosignboardseafood.com](http://nosignboardseafood.com)

From humble beginnings as a seafood



BAYSWATER KITCHEN



NUDE SEAFOOD

hawker stall back in the '70s to a leading restaurant chain with multiple franchises under its belt, No Signboard is a must-visit for mouthwatering crabs and delicious zi char-style cuisine. Order their signature white pepper crab (or equally-raved about chilli crab) and prepare to sink your teeth into plump, meaty goodness.

### NUDE SEAFOOD

#01-02 Marina Bay Financial Centre Tower 3, Singapore 018982, 6443-1167, [nudeseafood.com](http://nudeseafood.com)

A popular haunt for CBD dwellers and seafood lovers alike, Nude offers affordable all-day dining options that are as (nu)tritious as they are (de)licious. For lunch, grab quick fixes such as the Hickory Smoked Salmon or Bara-Chirashi Don. Come dinnertime, look forward to Nude's revamped dinner menu, which now serves contemporary Asian seafood. Expect hearty dishes like "squirrel" grouper, crab chawanmushi and black pepper prawns, which pair beautifully with Nude's blue pea rice and Teochew porridge.

### THE BOILER

#01-06 Novelty Bizcentre, 18 Howard Rd., Singapore 369585, 6635-1285, [theboiler.com.sg](http://theboiler.com.sg)

Get set for a finger-lickin' good feast at The Boiler, where delicious Cajun-style seafood infused with local and western spices take center stage. The stars of the show, the seafood boils, are served in bulging bags of fresh lobsters, crabs, prawns, mussels and clams, and tossed with sauces like Garlic Butter, Peppa' Butter and their signature "The Works". Diners have plenty of hearty mains and sides to choose from, as well as a wide selection of alcoholic beverages.

### THE NAKED FINN

Gillman Barracks, 39 Malan Rd., Singapore 109442, 6694-0807, [nakedfinn.com](http://nakedfinn.com)

Forget sauce- and MSG-laden dishes. At The Naked Finn, its approach of "less, but better" is reflected in a no-frills menu and pared-down cooking style. Expect exquisite dishes prepared with minimal seasoning - allowing the natural flavours of its quality seafood to shine. Usual picks include their signature Hae Mee Tng (prawn noodles) and Lobster Roll, but don't miss out on their delicious selection of cocktails and desserts.

### ALATI DIVINE GREEK CUISINE

73 Amoy St., Singapore 069892,  
6221-6124, [alati.sg](http://alati.sg)

Sea-to-table dining is made possible at Alati, another Greek food haven that's worth its salt. Their seafood selection is unbelievably fresh, flown in thrice a week directly from the Aegean sea. Our usual order includes their grilled greek octopus with balsamic onions and confit tomatoes and grilled European seabass.

### ARTICHOKE HIGHLIGHT

161 Middle Rd., Singapore 188978,  
6336-6949, [bjornshen.com/artichoke](http://bjornshen.com/artichoke)

Chef-Owner Bjorn Shen's Artichoke prides itself as the least authentic (yes, you read that right) Middle Eastern restaurant around. Ironically, its food is fun, flavourful and utterly fabulous. Order funky dishes like the falafel-crumbed fried chicken or cuttlefish shawarma. Then wash your meal down with a drink from their sizeable list.

### BAKALAKI GREEK TAVERNA

3 Seng Poh Rd., Singapore 168891,  
6836-3688, [bakalaki.com](http://bakalaki.com)

This Tiong Bahru establishment serving authentic Greek cuisine has a loyal following. From savoury appetisers and dips to meat and seafood platters, and premium seafood specialities, Bakalaki never disappoints.

### BLU KOUZINA

#01, 10 Dempsey Rd., 21, Singapore  
247700, 6875-0872, [blukouzina.com/SG](http://blukouzina.com/SG)

Not a fan of Greek food? A trip to Blu Kouzina might change your mind. Nestled amongst Dempsey Hill's enclave of F&B establishments, the family-owned restaurant whips up tasty plates of souvlaki, mousaka and keftedes, prepared with their organic extra virgin olive oil from Messinia, Greece. Don't miss out on staple mezedes like the dolmades with rice, dill, mint and tzatziki.

### FAT PRINCE

#01-01 48 Peck Seah St., Singapore  
079317, 6221-7794, [fatprincesg.com](http://fatprincesg.com)

This Istanbul-themed eatery serves an unconventional mix of kebabs and cocktails, earmarked with an opulent-Middle-East-meets-modern-hipster vibe. The flavourful mezze and salads are worth



ARTICHOKE

trying, as are their melt-in-your-mouth meat dishes like the Lamb Shoulder with chilli, spiced molasses and sumac.

### PITA TREE MEDITERRANEAN KITCHEN & BAR

Boat Quay, 14 Lor Telok, Singapore  
049027, 6532-2098, [pitatree.com](http://pitatree.com)

Now with four branches, this Mediterranean food place serves a variety of kebabs, dips, grills and stews, packed with healthful ingredients like sumac berries, yoghurt, and saffron. Head down around noon to enjoy a Gourmet Lunch Buffet at the low price of \$15.

### SHABESTAN

#01-13 The Pier @ Robertson,  
80 Mohamed Sultan Rd., Singapore  
239013, 6836-1270, [shabestan.sg](http://shabestan.sg)

Headed by Iranian-born Executive Chef Hamid Hosseini, this cosy eatery presents authentic Persian cuisine – savoury kebabs, fragrant rice dishes and charcoal-grilled meats, highlighted with traditional Middle Eastern spices. Dine outdoors by the river for a more romantic evening.

### THE BUTCHER'S WIFE

19 Yong Siak St., Singapore 168650,  
6221-9307, [thebutcherswifesg.com](http://thebutcherswifesg.com)

The Butcher's Wife is a gluten-free bistro with no compromise on taste. Its modern European-inspired menu is filled with fantastic items like their Crispy Pig's Ears, a lettuce wrap with piquillo peppers, pickled kohlrabi and sriracha mayo. Drinks and desserts are 100 percent gluten-free as well, so feel free to indulge.



BLU KOUZINA



THE BUTCHER'S WIFE



ALATI DIVINE GREEK CUISINE



FAT PRINCE



VIOLET OON'S KITCHEN



DELI HUB CATERING



THE HALIA



EN SUSHI



PURPLE SAGE

**DELI HUB CATERING**

1 Enterprise Rd., Singapore 629813, 6515-0020, [delihub.com.sg](http://delihub.com.sg)

There's nothing too fancy about this Halal-certified caterer, but that's all part of its appeal. They offer a decent selection of authentic local fare like Nonya mee siam, chicken satay and curry samosa, at more-than-affordable prices.

**GARIBALDI RESTAURANT**

36 Purvis St., Singapore 188613, 6837-1468, [garibaldi.com.sg/catering](http://garibaldi.com.sg/catering)

Thanks to Garibaldi, you can now bring the taste of Italy to your next party. The Italian restaurant-cum-caterer specialises in sit-down lunches and dinners, as well as cocktail receptions. Look out for their festive menus or customise your own with the help of the Garibaldi team.

**GRAIN**

5 Burn Rd., Singapore 369972, 3163-5336, [grain.com.sg](http://grain.com.sg)

We love how everything about Grain is well-designed, from its fuss-free packages and curated menu, to their user-friendly website where ordering takes only three steps or less. Grain's fare will appeal to millennial tastebuds, with offerings like the Freshly Baked Focaccia, Torched Unagi and Roasted Rainbow Vegetables. Buffet prices start from as low as \$8 per pax.

**KITCHEN LANGUAGE CATERING**

**HIGHLIGHT**

336 River Valley Rd., 6830-6456, [kitchenlanguage.com.sg](http://kitchenlanguage.com.sg)

Choose Kitchen Language Catering for an epicurean buffet experience like no other. Backed by Refinery Concepts, which helms F&B bigwigs like Fat Cow, The Marmalade Pantry and Bedrock Bar & Grill, this award-winning caterer offers fare from all 13 of their restaurants. A glorious feast is guaranteed, no matter which menu you pick.

**ORANGE CLOVE CATERING**

#05-03/04 Enterprise One, 1 Kaki Bukit Rd. 1, Singapore 415934, 6515-0991, [orangeclove.com.sg](http://orangeclove.com.sg)

Orange Clove impresses with their extensive range of packages. Think high tea receptions, vegetarian options, live stations and more; further broken down to a wide variety of sub-menus to help customise the perfect buffet spread. They also offer fantastic thematic set-ups.

**PURPLE SAGE**

157 Pandan Loop, Singapore 128355, 6396-6990, [purplesage.com.sg](http://purplesage.com.sg)

The farm-to-table concept is fairly rare in the catering scene. Which is why Purple Sage's shift towards using locally-grown

and sustainable products for corporate events is an admirable one. On the social catering front, they have a versatile spread of Asian and Western cuisine that'll suit any occasion.

**THE HALIA**

Ginger Garden Singapore Botanic Garden, 1 Cluny Rd., Singapore 259569, 8444-1148, [thehalia.com/catering](http://thehalia.com/catering)

You can now indulge guests with mouth-watering cuisine from The Halia, right in the comforts of your own home. The halal restaurant offers flexible options for gatherings of all sizes, whether it's feeding a group of five with the Communal Feast, or ordering a buffet spread for bigger soirees. Enjoy more customisation by adding dishes from their ala carte menu.

**VIOLET OON'S KITCHEN**

#02-01 National Gallery, 1 St Andrew's Rd., Singapore 178957, 8533-1122, [violetoon.com](http://violetoon.com)

Your guests will be in good hands with Violet Oon's full-service catering team. They go above and beyond by creating personalised menus and concepts depending on your dining needs. The specialty "live" station will be a hit, with classics like laksa, rojak, kueh pie tee and more.

SG MAGAZINE  
**TASTING  
TABLES**  
EATS 2019

Welcome to Tasting Tables, a series of dining experiences inspired by our city's gastronomic and culinary offerings. This inaugural edition features exquisite tasting menus from 11 prolific restaurants, exclusively curated for our readers.

Head over to [sgmagazine.com/tasting-tables-2019](http://sgmagazine.com/tasting-tables-2019) to reserve your seat at the table. Runs from Oct 31-Nov 9, 2019.



#### ARTICHOKE

161 Middle Rd., Singapore 188978, 6336-6949,  
[bjornshen.com/artichoke](http://bjornshen.com/artichoke), chef's menu at \$75++

Artichoke is a Middle Eastern-inspired eatery bursting with flavour and personality, helmed by the equally funky Chef-Owner Bjorn Shen. Its menu is full of unusual ingredient pairings – hummus with tehina, Japanese miso and skhug (Yemeni hot sauce), green harissa prawns drenched in split cream and charred onions, and other imaginative dishes that actually work. You'll want to sample everything, which is where their focus on sharing plates comes in handy.



#### BOTANICO

2/F Singapore Botanic Gardens, 50 Cluny Park Rd., Singapore 257488,  
9831-1106, [thegarage.sg](http://thegarage.sg), 8-course tasting menu at \$75++

Housed in a refurbished 1920s garage within Botanic Gardens, this garden bar and restaurant serves contemporary European cuisine with a twist of Asian flavours. Start off with crunchy asparagus tempura on miso hollandaise, then slurp your way through seasonal oysters dressed in chilli-shallot-fish sauce. The Wagyu Bavette, flank steak served with green sriracha, charred leek flowers and potato terrine is another highlight.



#### HARD ROCK CAFE

#02-01 Hpl House, 50 Cuscaden Rd., Singapore 249724, 6235-5232,  
[hardrockcafe.com/location/singapore](http://hardrockcafe.com/location/singapore), tasting menu from \$55++

Don't let the cool rock-and-roll memorabilia at the Hard Rock Cafe distract from the fact that these folks dish out seriously great nosh. On its well-loved menu are all-American stunners like the world's first 24K Gold Leaf Steak Burger, alongside Asian flavours (One Night In Bangkok Spicy Shrimp, anyone?). You'll have a rockin' good time!



#### MEATSMITH (LITTLE INDIA)

21 Campbell Ln., Singapore 209894, 9625-9056,  
[meatsmith.com.sg](http://meatsmith.com.sg), tasting menu at \$68++

MeatSmith's second edition serves up all-American barbeque, flavoured with Indian spices and ingredients. Signatures such as the spit-roasted Suckling Pig Crab Briyani, and Kerala Beef Short Rib are whipped up with essential Indian kitchen equipment like the tandoor oven and spit roaster, along with the classic southern smoker.



#### MIMI

2/F 3A River Valley Rd., Singapore 179020, 6261-1189,  
[mimirestaurant.sg](http://mimirestaurant.sg), 6-course tasting menu at \$68++

More of an open secret amongst foodies, the recently launched restaurant serves dimsum and comfort food by day, and modern Chinese tapas by night. Communal dining is emphasised here – connect over shared plates of steamed codfish, char siew kurobuta pork belly, as well as their extensive selection of beers, wines and baijius (white spirits).





### **MONTI**

**82 Collyer Quay, Singapore 049327, 6535-0724, [monti.sg](http://monti.sg), tasting menu from \$45++**

Perched atop Fullerton Pavilion at Marina Bay, Monti's breathtaking view of the city's skyline is rivalled only by its swanky interiors - and premium Tuscan-Italian fare, co-curated by Chefs Felix Chong and Emanuele Faggi. Try the Burratina Cheese with 18 Months Aged San Daniele Ham and the Charcoal Grilled Prime Ribeye Steak to experience the full Monti.



### **THE SPOT**

**#01-26/27 Marina One, 5 Straits View, Singapore 018935, 6284-2637, [thespot.sg](http://thespot.sg), tasting menu at \$68++**

The Spot, which is located in Singapore's Downtown district is the place to wine and dine. The all-day dining cafe, restaurant, bar and cigar lounge serves contemporary European cuisine crafted with Southeast Asian ingredients. After a hearty meal over dishes like the Hand-chopped Beef Tartare and Glazed Local Duck Breast, explore the wine and whisky collection at 1855 The Bottle Shop and The Macallan Boutique @ 1855.



### **THE SUMMERHOUSE**

**3 Park Ln., Singapore 798387, 8809-5840, [thesummerhouse.sg](http://thesummerhouse.sg), 3-course tasting menu at \$65++**

Ditch the urban jungle for an idyllic "countryside" meal at The Summerhouse. Located at The Oval @ Seletar Aerospace Park, the farm-to-table restaurant serves nature-inspired fare made with locally-sourced ingredients. Complete your meal with dishes like the red snapper with charred artichoke barigoule or the 100-hour cooked mayura wagyu brisket.



### **TORDU**

**10 Duxton Hill, Singapore 089594, 8289-8818, [facebook.com/TorduDiningSg](https://facebook.com/TorduDiningSg), tasting menu at \$72++**

From the company behind Singapore's first certified organic farm comes Tordu, a new contender to the farm-to-table scene. What sets Tordu apart is its unconventional concept - menuless dining created with nothing but fresh produce and culinary ingenuity. On its tasting menu however, expect intriguing flavours brought to life through dishes like the Grilled Pichana with blueberry coulis and roasted eggplant with sour cream and anchovies.



### **UNA**

**2/F Telok Blangah Green, Singapore 109178, 8126-8844, [una.sg](http://una.sg), 3-course tasting menu at \$70++**

The Spanish restaurant and bar has reopened at The Alkaff Mansion, with a Basque-inspired twist. In addition to signature favourites like their suckling pig, paella selections and grills, diners can also enjoy traditional Basque dishes. Order the padron peppered grilled pluma iberico pork, or salted cod with jamon iberico with white bean and tomato couli.



### **WAKANUI GRILL DINING SINGAPORE**

**#04-02 Marina One The Heart, 5 Straits View, Singapore 018935, 6384-2665, [wakanui.sg](http://wakanui.sg), 4-course tasting menu at \$79++**

Wakanui Grill spotlights the finest beef and lamb meats the South Island of New Zealand has to offer, grilled over Japan-sourced Binchotan charcoal to enhance natural flavours. Try their signature grass-fed Ocean Beef Ribeye and Wakanui Spring Lamb Chop, both dry-aged to juicy perfection.

## ALLEY ON 25

25/F Andaz Singapore, 5 Fraser St., Singapore 189354, 6408-1288, fb.com/AndazSingapore

Alley on 25 elevates street dining; 25 storeys above ground to be exact. Buffet packages at the all-day dining venue, which houses five shophouse-inspired restaurants, a bar and a lounge, aren't extensive but interesting nonetheless. Don't miss their Oyster & Ribs Dinner buffet on Fridays and Saturdays - freshly shucked Fine de Claire oysters, Korean-style BBQ short ribs and sinful desserts await.

## ASH & ELM

80 Middle Rd., Singapore 188966, 6338-7600, fb.com/ashandelmsg

Ash & Elm sets itself apart with fine European cuisine whipped up across three culinary theatres, including a charcuterie and cheese room, wood-fired oven and an open charcoal-grill kitchen. Buffet highlights include the Boston Lobster Bisque and Australian Wagyu Tomahawk. The Sunday Champagne Brunch, which serves unlimited caviar, is sublime.

## COLONY

The Ritz-Carlton, Millenia, 7 Raffles Ave., Singapore 039799, 6434-5288, fb.com/ColonySingapore

Heritage cuisine is the focus of Colony's luxurious seven-kitchen spread, but usual suspects like fresh seafood, pastries and desserts are available too. Besides the breakfast, lunch and dinner buffets, indulge in Colony's Vintage champagne brunch on Sundays.

## DANJI KOREAN BBQ BUFFET

#01-01 Golden Lodge Building, 188L Tanjong Katong Rd, Singapore 437156, 6348-1244

Located at Golden Lodge Building, this unpretentious Korean BBQ joint offers all-you-can-eat buffets at affordable prices. They have a modest selection of high-quality meats (chicken, pork and beef) in various marininations, as well as fresh seafood. Side dishes like kimchi and japchae are free flow, as are the drinks.

## EDGE HIGHLIGHT

3/F Pan Pacific Singapore, 7 Raffles Blvd., Singapore 039595, 6826-8240, edgefoodtheatre.com

Visit Edge for an epicurean feast showcasing the best of Asian and Pacific flavours. Pile your plate high with Alaskan king crab and Boston lobster before making your way through other decadent offerings like soy braised beef ribs, and tom yum soup.

## HIMAWARI JAPANESE RESTAURANT

#01-08/09, 991B Alexandra Rd, Singapore 119970, 6272 1110, himawari.com.sg

The ala carte buffet at Himawari boasts over 150 items, including a variety of premium sashimi, sushi, handrolls, crunchy tempura and more. Soup lovers will enjoy the additional shabu-shabu hotpot, which comes with sirloin beef and other meats.

## LIME RESTAURANT

3 Upper Pickering St., Singapore 058289, 6809-8899, fb.com/iime.parkroyal

Lime is still one of our favourite buffet spots for weekend lunch thanks to its cosy ambience and delectable Asian-focused offerings. Signature dishes here include the Singapore Luxe-sa with Maine lobster and Lobster Risotto with blue swimmer crab meat. Round off your meal with all-you-can-drink house pour wines and beer.

## STRAITSKITCHEN

10 Scotts Rd., Grand Hyatt Singapore, Singapore 228211, 6732-1234, fb.com/GrandHyattSingapore

StraitsKitchen serves authentic Chinese, Indian, Malay and Peranakan delicacies, whipped up by local veteran hawkers a la minute in their halal-certified theatre kitchens. Don't miss out on their Laksa Singapura with spicy coconut gravy or Beef Rendang.



STRAITS KITCHEN



ASH & ELM



ALLEY ON 25



HIMAWARI



EDGE



JOO BAR

### ALCHEMIST BEER LAB

#B1-16 South Beach Ave.,  
26 Beach Rd., Singapore 189768,  
6386-4365, [www.tab.sg](http://www.tab.sg)

As its name suggests, Alchemist Beer Lab is where you can sample all sorts of infused craft beer and cocktail concoctions. Flavours are regularly switched up, but current must-tries include Black Milk (nitro chocolate milk stout) and Stars & Bars (American IPA). Pair your drinks with their savouries like tapas, burgers and other small bites.

### ALMOST FAMOUS CRAFT BEER BAR

#01-06 30 Victoria St., Singapore 187996,  
9772-1787, [almostfamous.sg](http://almostfamous.sg)

Tucked away in the Chijmes dining enclave, the craft beer bar offers 16 rotating taps from popular breweries like Singapore's Brewlander & Co. and Czech Republic's Pilsner Urquell. Complement your brew of choice with umami bar bites like Tom Yum Gyoza and Szechuan Dumplings.

### HEART OF DARKNESS BREWERY SINGAPORE

55 Tras St., Singapore 078994, 6208-7940, [fb.com/heartofdarknessbrewerySG](https://fb.com/heartofdarknessbrewerySG)

From the famed Saigon-based craft beer brewery comes Heart of Darkness, their flagship taproom and restaurant serving bold, flavoursome brews. You'll surely find a favourite - they have 30 taps on-site, loaded with signature brews like Dream Alone Pale Ale, or the hoppy Kurtz's Insane IPA.

### HOMEGROUND GRILL & BAR

1088 Serangoon Rd., Singapore 328188,  
8774-9278, [homegroundgrill.com](http://homegroundgrill.com)

Boon Keng now has a cool hangout spot. This homey restaurant-bar serves up hearty charcoal-grilled meats and seafoods, to be enjoyed with an alcoholic beverage or two. Cocktail enthusiasts will love their Asian-leaning flavours, ranging from the watermelon- and lychee-infused Moondust to the easy-drinking Safehouse. Beers, wines and spirits are available too.

### HOPHEADS

#B1-00 Haw Par Glass Tower,  
178 Clemenceau Ave., Singapore 239926,  
6904-4019, [hopheadsbar.com](http://hopheadsbar.com)

Up for a night of good drinks, grub and bar games? Head to HopHeads, an underground bar where drinking with your buddies happens over friendly rounds of darts, foosball, pool or beer pong. For grub, we recommend the smoked salmon pizza and bacon burger.

### JOO BAR

5 Tan Quee Lan St., Singapore 188094,  
8138-1628, [joo-bar.com](http://joo-bar.com)

Makgeolli fans will adore Joo Bar's versions of the Korean rice wine - brewed to perfection and served on tap, in slushie form or with honey. Choose from 16 unique flavours including passionfruit, Yakult and white pear kimchi. Don't sleep on their food, especially the Joo Grilled Squid and Kimchi Mac and Cheese.

### THE GUILD SINGAPORE

#01-01 55 Keong Saik Rd., Singapore  
089158, 9042-3900, [theguild.sg](http://theguild.sg)

This Keong Saik haunt is a collaborative effort between Hong Kong's Young Master Brewery and Chef Vinny Lauria. Feast on gourmet fare like their Sea Farmer Fresh Oysters farmed locally in Pulau Ubin, while sampling items off their comprehensive drinks menu of craft beer, cocktails and all-natural wines.

### THE TUCKSHOP

403 Guillemard Rd., Singapore 399795,  
6744-8205, [thetuckshop.com.sg](http://thetuckshop.com.sg)

A great place to nurse a drink or two, The Tuckshop serves a surprisingly extensive menu featuring locally-inspired dishes like carrot cake with sambal sauce and chives, and turmeric chicken skewers. Certain dishes offer pescatarian, vegetarian and gluten-free versions. They have a good selection of beers and ciders, as well as Italian wines.



ALMOST FAMOUS CRAFT BEER BAR



HOMEGROUND GRILL &amp; BAR



ALCHEMIST BEER LAB

## HERBIVORE

#01-13/14 Fortune Centre,  
190 Middle Rd., Singapore 188973,  
6333-1612, herbivore.sg

Craving authentic Japanese vegetarian grub? Visit Herbivore, where an extensive menu of East-meets-West fusion cuisine will satisfy even the pickiest of tastebuds. We recommend the unagi, Spicy Crab Maki and Chicken Don set.

## JOIE

#12-01 Orchard Central, 181 Orchard Rd., Singapore 238896, 6838-6966, joierestaurant.com.sg

Joie by Dozo Restaraunt brings meatless cuisine to a new high in more ways than one. Diners can soak up the rooftop view while savouring Japanese-European fusion dishes such as Truffle Risotto, Lime Tofu Emulsion with pan-seared homemade tofu and Liquid Gnocchi. Meals come in set courses; six courses for lunch to seven courses for dinner.

## KOMALA VILAS RESTAURANT

12-14 Buffalo Rd., Singapore 219785,  
6293-3664, komalavilas.com.sg

In the 70-odd years since its establishment, Komala Vilas has become a household name for authentic Indian vegetarian food, and with good reason. Their menu comprises both North and South Indian cuisine, and each generous portion comes dished on banana leaves, along with buckets of dal and vegetable curry. You can't go wrong with an order of the Dosai or Chappathi Meal.

## LINGZHI VEGETARIAN

#03-09/10 Velocity@Novena Square,  
238 Thomson Rd., Singapore 307683,  
6538-2992, lingzhivegetarian.com

An exciting culinary experience awaits at LingZhi Vegetarian, especially after its menu refresh a few years prior. The Chinese restaurant dishes up gourmet vegetarian fare such as the Firecracker Monkey Head Mushroom and Truffle Mushroom Bisque. Hearty dim sum and hotpot buffets are also available.

## LOVING HUT

#01-01 229 Joo Chiat Rd., Singapore  
427489, 6348-6318, lovinghut.com.sg

Who says good vegetarian food has to be pricy? A meal at Loving Hut will have you digging into local favourites like their



Nonya Mee Siam, Hokkien noodles and soy-based satay without breaking the bank.

## THE BONELESS KITCHEN

#01-31 The Commerze@Irving, 1 Irving Place, Singapore 369546, 8457-6464, thebonelesskitchen.com

As a social enterprise and vegetarian restaurant serving up authentic Korean cuisine, a meal at The Boneless Kitchen fills both the tummy and the heart. Here, they focus on creating flavourful dishes using quality plant-based ingredients. Our favourites include their Soondubu Jjigae (soft tofu stew), handmade Kimchi Mandu (dumplings) and Kimchi Bulgogi Fries.



## VEGANBURG SINGAPORE

44 Jalan Eunos Singapore 419502,  
6844-6868, veganburg.com

Head to pioneer plant-based fast-food joint, VeganBurg, for mouthwatering burgers made from GMO-free patties, fresh greens and fibre-fuelled buns. Bestselling variations include the Avocado Beetroot and Creamy Shrooms - diners seeking local flavours can try the Char-grilled Satay and Chili Krab.



## WHOLE EARTH

76 Peck Seah St., Singapore 079331,  
6221-6583, wholeearth.com.sg

As Singapore's first and only plant-based restaurant to receive the Michelin Bib Gourmand for four consecutive years, you can bet Whole Earth takes their grub seriously. From Penang Rendang to Nonya Curry and their Handmade Honey Lotus Roots Special, expect authentic Peranakan and Thai dishes that will even get non-vegetarians raving.



The one food trend we didn't ask for, but the one we got

**HOTPOT**



### GUO FU HOTPOT STEAMBOAT

#01-31 China Square Central,  
20 Cross St., Singapore 048422,  
6557-0906, [guofu.sg](http://guofu.sg)

As if hearty beef hotpot with 10 different types of soup bases and hundreds of fresh ingredients to choose from weren't enough, Guo Fu also offers a free-flow of xiao long bao with their buffet.

### Haidilao

#02-04 Clarke Quay, 3D River Valley Rd.,  
Singapore 179023, 6337-8627,  
[haidilao.com/sg](http://haidilao.com/sg)

No steamboat list will be complete without Haidilao, the Sichuan hotpot chain that rose to the top with its premium menu, impeccable service and perks - free manicures and snacks anyone? What's amazing is how Haidilao keeps consistently high standards across all 12 branches.

### KING'S LAKSA STEAMBOAT

17 Teck Chye Terrace, Singapore 545724,  
6287-8010, [kinglaksa.com](http://kinglaksa.com)

King's Laksa's signature coconut-based curry soup is popular with steamboat lovers who prefer a spicier kick. The all-you-can-eat steamboat offers a sizeable list of fresh ingredients, as well as finger food - try the prawn paste chicken while waiting for your soup to boil.

### SPICE WORLD HOT POT

#01-06/07 Clarke Quay, 3B River Valley Rd.,  
Singapore 179021, 6265-9777,  
[fb.com/spiceworldsingapore](http://fb.com/spiceworldsingapore)

An exciting addition to the hotpot scene, Spice World offers authentic Sichuan-style fare, with a sizeable selection of ingredients. Noteworthy is their adorable teddy bear-shaped mala butter, which slowly dissolves as the broth heats up. Another Instagrammable dish is the Premium Barbie Wagyu Beef, featuring a doll draped in slices of beef.

### THAI HAO CHI MOOKATA

908 Upper Thomson Rd.,  
Singapore 787111, 8553-5581,  
[thaihaochimookata.com](http://thaihaochimookata.com)

This mookata joint ticks all the right boxes. It has a good selection of quality ingredients, flavorful broth and a charcoal grill that makes food even tastier. Plus, prices are reasonable and there's no GST or service charge.

### THIEN KEE STEAMBOAT RESTAURANT

#B1-20 Golden Mile Tower, 5001 Beach Rd.,  
Singapore 199588, 6298-5891

Beloved by the older generation, this Golden Mile Tower stalwart offers a

nostalgic combination of Hainanese steamboat and chicken rice. Complete your meal with side dishes like deep-fried pork chop and satay.

### TONG XIN RU YI

6 Lorong Telok, Singapore 049019,  
6536-8058, [fb.com/hotpotruyi](http://fb.com/hotpotruyi)

This upscale steamboat restaurant combines modern tastes with traditional cooking styles. Think unique slow-cooked soup bases such as the Catfish with Spicy Soup and Tomato with Oxtail soup, paired with premium ingredients like the eight-second New Zealand beef or Black-bone Chicken Slice. Their snack and dessert offerings are intriguing too.

### TSUKADA NOJO

#02-37 Chinatown Point, 133 New Bridge Rd.,  
Singapore 059414, 6444-8840,  
[fb.com/TsukadaNojoSingapore.ap](http://fb.com/TsukadaNojoSingapore.ap)

The speciality at this Japanese farm-to-table restaurant is Bijin Nabe (which translates to "beauty pot"). Their signature collagen-rich chicken stock is simmered till it melts into thick, creamy broth, upon which organic vegetables, seafood and other healthful ingredients are mixed in. Curry and chilli soup bases are also available.

## BEDROCK BAR & GRILL HIGHLIGHT

#01-05 Pan Pacific Serviced Suites, 96 Somers Rd., Singapore 238163, 6238-0054, [bedrock.com.sg](http://bedrock.com.sg)

It's been over a decade since Bedrock opened its doors, earning its rep as one of Singapore's best steakhouses with signatures like the 400-day grain-fed Tomahawk Steak and Bedrock Pepper Steak. Try their Dry-aged U.S.D.A Prime Ribeye and Bone Marrow, as well as their creamy Mac n' Cheese.

## BISTECCA TUSCAN STEAKHOUSE

26 Mohamed Sultan Rd., Singapore 238970, 6735-6739, [bistecca.com.sg](http://bistecca.com.sg)

The Bistecca alla Fiorentina, the signature dish (and namesake) of this highly raved-about Italian steakhouse is as indulgent as it gets. Expect a full-on Tuscan feast – thick, chargrilled Australian wagyu T-bone steak paired with authentic Italian fare like beef and tomato ragu, or broccolini risotto.

## FAT BELLY

#01-04 10 Jln Serene, Singapore 258748, 6314-2247, [fatbellysg.com](http://fatbellysg.com)

Fat Belly is where alternative steak cuts shine. Located in Serene Centre, the cosy 52-seater serves lesser-known cuts such as onglet, tri-tip, deckle, and rump cap, charcoal-grilled to perfect melt-in-mouth consistency. Their sides do justice too; generous portions of truffle fries, creamed kale and more.

## MORTON'S, THE STEAKHOUSE

4/F Mandarin Oriental, 5 Raffles Ave., Singapore 039797, 6339-3740, [mortons.com/singapore](http://mortons.com/singapore)

With its array of top-quality steaks, seafood and award-winning wine list, no steak lover worth their salt would miss out on Morton's. Wolf down fresh, half-shell oysters, before diving into juicy cuts like their Prime Bone-In Ribeye or Prime Center-cut New York Medallion. Fair warning, there is a heftier price tag, but a meal here is worth every cent.

## ORIGIN GRILL

Lobby Level, Tower Wing, Shang-ri La Hotel Singapore, 22 Orange Grove Rd., Singapore 258350, 6213-4595, [fb.com/origingrill65](http://fb.com/origingrill65)

Embark on a gastronomic adventure crafted by Chef de Cuisine, Heidi Flanagan. The menu, which focuses on sustainable and unique ingredients, offers a selection of bespoke beef from around the globe, such as the Snow-aged Full-blooded Wagyu A4 beef from Niigata Japan, and 400-day grain-fed Williams River Cross-bred Wagyu.

## RUTH'S CHRIS STEAK HOUSE SINGAPORE

4/F Marina Mandarin Hotel, 6 Raffles Blvd., Singapore 039594, 6336-9093, [fb.com/ruthschrissteakhouseSG](http://fb.com/ruthschrissteakhouseSG)

This classic American steakhouse serves its signature custom-aged USDA prime beef on sizzling 500° plates, allowing each cut to maintain its consistency and flavour from start to finish. Not in the mood for steak? Their seafood and chicken options hold up well too.

## SKIRT HIGHLIGHT

W Singapore Sentosa Cove, 21 Ocean Way, Singapore 098374, 6808-7278, [skirt.wsingaporesentosacove.com](http://skirt.wsingaporesentosacove.com)

This classy establishment raises the stakes with gorgeous premium cuts seared over a parilla grill. Our favourites include the Chermoula Salt Marsh Organic Lamb Cutlets and the Sher Wagyu Rib Eye. For diners who want more variety, SKIRT's grazing menu serves seasonal produce alongside your choice of meats or fresh seafood mains as you dine alfresco-style on the terrace.

## THE FEATHER BLADE

90 Club St., Singapore 069458, [thefeatherblade.com](http://thefeatherblade.com)

Formerly launched as a pop-up, The Feather Blade is now a permanent fixture on Club Street. The steakhouse is inspired by London's Flat Iron, which is where founder Sheen Jet Leong cut his teeth. Despite only offering one main – the signature Feather Blade Steak which comes with two house-made sauces – their menu needs no beefing up thanks to delicious side dishes, desserts, and an extensive selection of alcoholic beverages. You can even have supper here as they close at 1 am.



BEDROCK BAR & GRILL



FAT BELLY



ORIGIN GRILL



BISTECCA TUSCAN STEAKHOUSE



RUTH'S CHRIS STEAK HOUSE SINGAPORE

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## CAPTAIN K SEAFOOD TOWER

#01-00A Midland House,  
112 Middle Rd., Singapore 188970,  
6255-5744, [captaink.sg](http://captaink.sg)

Captain K's Korean-inspired concept offers a towering feast; up to nine steaming layers of seafood and shellfish stacked above a hotpot. As diners work their way through the tower, the juicy goodness of each layer trickles downwards, enriching the flavour of the soup base underneath. Get ala carte dishes like the salt-baked Sri Lanka mudcrabs or sliced beef steak to snack on in-between layers.

## GO K BBQ

76 Amoy St., Singapore 069895,  
6423-0308

For thick, juicy cuts of premium meat grilled to Korean barbecue perfection, head to Go K BBQ. They specialise in aged meat; pork and beef dry-aged for 15 days to allow more flavour and tenderness. Order their aged pork belly and aged beef brisket, and try not to fill up on their side dishes and appetisers while waiting.

## HANWOORI

76 Serangoon Garden Way, Singapore  
555972, 6283-6339, [fb.com/hanwoorisg](http://fb.com/hanwoorisg)

This cosy, no-frills restaurant tucked away in Serangoon Garden has a wide variety of Korean classics such as the beef bulgogi, kimchi stew, seafood pancake, jjajangmyeon and more. They also offer 10 different side dishes with free refills.

## HOHO KOREAN RESTAURANT

#01-58/60 106 Clementi St. 12, Singapore  
120106, 6250-3908, [fb.com/pages/HoHo-Korean-Restaurant/978072995645006](http://fb.com/pages/HoHo-Korean-Restaurant/978072995645006)

A taste of Seoul hidden in the West, HoHo is a family-run restaurant serving tasty, traditional Korean food. Grab a table at their outdoor seating area and enjoy staples like the seafood pancake and army stew, along with a bowl of hearty makgeolli.

## JINJJA CHICKEN

249 Victoria St., Singapore 188034,  
[jinjjachicken.com](http://jinjjachicken.com)

Fast Korean food is a thing now, thanks to Jinjja Chicken, which currently boasts five outlets islandwide. The Halal-certified fast casual eatery serves Korean-style fried chicken and street food, made with Asian staples like noodles and rice. Try the signature Jinjja Wings, Tteokbokki fries, and for a healthier twist, their Tofu Bibimsalad.

## KIM DAE MUN KOREAN FOOD

#01-03D Concorde Shopping Mall,  
100 Orchard Rd., Singapore 238840,  
6737-6857, [fb.com/KimDaeMun](http://fb.com/KimDaeMun)

Occupying what was once a food court at Concorde Hotel, Kim Dae Mun's restaurant-worthy fare costs around \$10 or less. Must-tries include their fried saba fish, beancurd soup and fried dumplings. Authentic, appetising and affordable - it's no wonder this casual Korean eatery is always packed!

## O.BBA BBQ TANJONG PAGAR

63 Tanjong Pagar Rd.,  
Singapore 088484, 6222-0840,  
[fb.com/obbabbqtanjongpagar](http://fb.com/obbabbqtanjongpagar)

There's no shortage of Korean eateries in the Tanjong Pagar enclave, and this K-barbecue joint is one of its best. What we like about O.BBa, aside from their variety of quality meats and traditional dishes, is their impeccable service. Just sit back and relax as their servers take over the grill, serving up perfectly cooked meat for your dining pleasure. O.BBa operates till 7am, making this the perfect late-night supper spot.

## SBCD KOREAN TOFU HOUSE

B1-01/02 Tanjong Pagar Centre,  
7 Wallich St., Singapore 078884,  
6386-6441, [sbcd.com.sg](http://sbcd.com.sg)

SBCD is all about traditional Korean soft tofu soup (Soontofu), brewed using silky handmade soybeans from Paju, South Korea. Stars of their sizeable list of Soontofu flavours include the Original (it boasts a 10-ingredient secret recipe soup broth!), and the Assorted, which is a mix of spicy tofu, beef and shellfish. For a more unusual meal, give SBCD's Korean pufferfish dishes a shot.

## WANG DAE BAK

#01-64 22 Cross St., Singapore 048421,  
6225-2646, [wangdaebak.com.sg](http://wangdaebak.com.sg)

There's always a crowd at Wang Dae Bak, drawn in by its authentic fare - juicy charcoal-grilled meats, crispy Korean pancakes, spicy rice cake and more. Other quintessential Korean dishes like ginseng chicken soup and bibimbap are available too.



HANWOORI



CAPTAIN K



SBCD KOREAN TOFU HOUSE



KIM DAE MUN KOREAN FOOD



WANG DAE BAK





HOKKAIDO RAMEN SANTOUKA



HAKATA IKKOUSHA RAMEN



TONKOTSU KAZAN RAMEN



SANPOUTEI RAMEN



AFURI REAMEN

### AFURI RAMEN

#B1-29 Funan Mall, 107 North Bridge Rd., Singapore 179105, 6970-1386, [fb.com/afurisg](https://fb.com/afurisg)

If you are a fan of zesty flavours, the famous Afuri ramen chain serves up a mean pairing of yuzu and chicken through their signature broth. For a stronger citrus flavour, try their Yuzu Tsukemen which uses thicker noodles that are savoured with a dipping sauce.

### HA-OH HOTOTOGISU RAMEN

#B1-47 Paragon Shopping Center, 290 Orchard Rd., Singapore 238859, 6262-1304, [fb.com/konjikihototogisugp](https://fb.com/konjikihototogisugp)

Founded by Chef Atsushi Yamamoto in 2006, Michelin-starred Hototogisu Ramen hails from Tokyo. The multi-award winning ramen store boasts blended flavours in their unique broths. Their signature dish, Crab Ramen, is served with broth made from simmering Japanese blue crabs.

### HOKKAIDO RAMEN SANTOUKA

#02-76 The Central, 6 Eu Tong Sen St., Singapore 059817, 6224-0668, [fb.com/santoukaSG](https://fb.com/santoukaSG)

With its extensive menu and consistent taste, the store's long queues are indeed here to stay. If you like your pork, give their Tokusen Toroniku Ramen a try, and add on a rice side topped with fish roe to get the most out of your broth.

### IKKOUSHA HAKATA RAMEN

#01-104B 7 Tanjong Pagar Plaza, Singapore 081007, 6538-1880, [ikkousha.sg](https://ikkousha.sg)

Ikkousha's Hakata-style ramen bowls are made with thin, springy noodles that are blanched for 15 seconds and served in a pork broth. Topped off with a flavoured egg, or go for the Tonkotsu special with collagen-rich pork bone soup.

### RAMEN KEISUKE

#01-19 Orchid Hotel, 1 Tras Link, Singapore 078867, 6636-0855, [keisuke.sg/tonkotsu-king-tanjong-pagar](https://keisuke.sg/tonkotsu-king-tanjong-pagar)

Well-known for their free flow hard boiled eggs, Ramen Keisuke serves up three different kinds of broths at their Tonkotsu outlets. You can choose from Black Spicy, Red Spicy and Original Broth and even specify the richness of the broth and texture of your noodles.

### SANPOUTEI RAMEN

#B1-04/05 Shaw House, 350 Orchard Rd., Singapore 238868, 6836-4644, [sanpoutei.sg](https://sanpoutei.sg)

Sanpoutei's signature shoyu ramen features a deep-coloured broth made with chicken, vegetables and sardines. They also have tsukemen noodles for the more adventurous diner or tonkotsu ramen if you prefer a traditional pork broth.

### SEIZAN UNI RAMEN

#03-15 Picnic Urban Food Park, Wisma Atria, 435 Orchard Rd., Singapore 238877

For a full bowl of decadent, rich and creamy flavour, head to Seizan Uni Ramen. The two-Michelin-starred ramen stall from Japan not only uses flavours from the sea urchin, but also prepares their soup base with imported Mount Fuji spring water.

### TONKOTSU KAZAN RAMEN

#02-68/69 Novena Square 2, 10 Sinaran Dr., Singapore 307506, 6397-6636, [fb.com/TonkotsuKazan](https://fb.com/TonkotsuKazan)

Osaka-based ramen stall Tonkotsu Kazan Ramen is known for its volcano ramen. Using hot stone crockery, steam erupts from the top of the pot cover during the cooking process, creating a "volcano". The effervescent dish also comes in a curry version.



AFTERGLOW BY ANGLOW



KAUSMO



NOKA



PINK FISH



THE GARDEN CLUB



OPEN FARM COMMUNITY

## AFTERGLOW BY ANGLOW

24 Keong Saik Rd., Singapore 089131, 6224-8921, [afterglow.sg](http://afterglow.sg)

Vegetables are given a sexy makeover at Afterglow. Made from locally- and regionally-sourced ingredients, their fully plant-based menu sees inventive fare like kimchi avocado rolls, lentil flaxseed nuggets and housemade raw pizza.

## KAUSMO

#03-071 Scotts Rd., Singapore 228208, 8126-8538, [kausmo.com](http://kausmo.com)

Waste not, want not. Lesser-loved ingredients and imperfect produce are the stars of Kasumo's six-course, carte-blanche menu. The cuisine here is intriguing and flavourful, transformed by European techniques and Asian influences.

## NOKA

#07-38 Funan, 109 North Bridge Rd. Singapore 179097, 6877-4878, [noka.sg](http://noka.sg)

A unique addition to the farm-to-table scene, Noka offers modern, produce-forward Japanese cuisine, supported by its very own 5,000 sqft rooftop farm. Enjoy Noka's omakase menu or a la carte selections like their Salmon Aburi or Snow Aged Niigata Wagyu.

## OPEN FARM COMMUNITY

130E Minden Rd., Singapore 248819, 6471-0306, [openfarmcommunity.com](http://openfarmcommunity.com)

Reconnect with nature at this 35,000 sqft urban oasis at Dempsey Hill. The sprawling space houses a farm-to-table restaurant dedicated to using sustainable, locally-sourced ingredients for its spread of pastas, salads and meat dishes, some of which are handpicked from its edible garden. Don't miss the spice-rubbed Mottainai lamb, or the Apollo blue prawn flame-seared with prawn head oil, local soy and passionfruit.

## PINK FISH

#B1-261, 78 Airport Blvd., Singapore 819666, 6909-9771, [pinkfish.sg](http://pinkfish.sg)

This casual fast-food chain has only one main ingredient: high-quality, sustainable farm-raised Atlantic salmon from the icy Norwegian fjords. Its menu is concise yet creative with a variety of Asian-, European- or American-styled burgers, soups, salads and wraps.

## POISON IVY BISTRO

100 Neo Tiew Rd., Singapore 719026, 6898-5001, [bollywoodveggies.com/bistro-farm/poison-ivy-bistro](http://bollywoodveggies.com/bistro-farm/poison-ivy-bistro)

Behind Poison Ivy Bistro seats Bollywood

Veggies, a local farm in the Kranji countryside. The farm-to-table restaurant serves local and fusion delights like a nasi lemak platter tinted with organic blue pea flowers and homemade laksa all made using ingredients from Bollywood Veggies.

## THE GARDEN CLUB

#05-01 OUE Downtown Gallery, 6A Shenton Way, Singapore 068815, 6971-8265, [thegardenclub.sg](http://thegardenclub.sg)

The Garden Club's wholesome fare calls for guilt-free indulgence, with healthy grain bowls, gluten-free mains and plant-based bar snacks. This restaurant and bar also serves a refreshing selection of cocktails, whisky and craft beers, occasionally garnished with herbs from their rooftop garden.

## THE SUMMERHOUSE

3 Park Ln., Singapore 798387, 8809-5840, [thesummerhouse.sg](http://thesummerhouse.sg)

From sous vide eggs by Freedom Eggs in Johor to confit duck leg from Castaing France, and Moroccan eggplant provided by Singapore's Oh Farm, few do authentic farm-to-table dining as well as The Summerhouse. Produce from their edible garden also make an appearance on the menu.

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Opening Hours: Mon-Fri 11.30 am - 11.00 pm

## BADOQUE CAFE

298 Bedok Rd., Singapore 469454,  
6446-6928, badoquecafe.com.sg

This Simpang Bedok gem switches up their menu ever so often, but fusion fare incorporating Asian, Mediterranean and Malay cuisine can always be found. Try their signature Badoque beef ribs glazed in homemade barbeque sauce and served with mashed potato. Portions are generous, so head down on an empty stomach.

## CHIX HOT CHICKEN

1 Jln Pisang, Singapore 199069,  
9839-0607, chixhotchicken.com

Co-owned by Singapore Idol's very own Taufik Batisah, this Arab Street cafe serves up seriously crispy, Nashville-style hot chicken, seasoned with organic dry peppers (including ghost peppers) for an extra spicy kick. Other popular items are the sliders, as well as their chicken and waffles combo.

## FATPAPAS

#03-05/31 2 Tampines Central 5,  
Singapore 529509, 6260-2870,  
fatpapas.sg

This local-celebrity-owned burger joint has three outlets islandwide, all serving juicy Halal burgers, ribs, shakes and more. Look out for their Impossible Menu, which features plant-based meat across four dishes, including the Impossible Cheese Burger and Impossible Meatball Spaghetti.

## HARARU IZAKAYA

16 Bussorah St., Singapore 199437,  
6291-5373, hararuizakaya.com

Singapore's first Muslim-owned izakaya offers an impressive variety of Japanese cuisine, from charcoal-grilled wagyu beef to scallop kushiyaki, bara chirashi bowls to ramen, and more. No alcohol is served here, but you can still wet your whistle on their refreshing mocktails.

## THE DIM SUM PLACE

791 North Bridge Rd., Singapore 198759,  
6655-8787, thedimsumplace.sg

Halal dim sum spots are uncommon; ones that serve feast-worthy fare (as The Dim Sum Place does) even more so. Tuck into mouthwatering classics like xiao long bao and har gow, freshly served in steaming bamboo baskets. And try their authentic Cantonese and local offerings such as the Crispy Rice in Superior Soup and Assam fish.



CHIX HOT CHICKEN

## THE MALAYAN COUNCIL

22 Dunlop St., Singapore 209350,  
9002-4414, fb.com/Themalayacouncil

This cosy eatery dishes out great Malay-Western fusion fare, but desserts are where they truly shine. Dig into indulgent cakes such as the Classic Ondeh-Ondeh layered with gula melaka bits and coconut drizzle, and chocolate-ganache-filled Ovomaltine. Their pies are worth trying too.

## TIPO PASTA BAR

785 North Bridge Rd., Singapore 198753,  
8768-0785, tipo.sg

The emphasis at this Italian spot is on fresh, handcrafted pasta, made with premium artisanal produce. Diners can customise their meal - from the type of pasta to flavourful sauces like Pomodoro, Tomyum and Beef Ragu, and additional toppings such as sous vide egg, salmon caviar and sauteed prawns. Or opt for Tipo's equally winning house specials if you can't decide.

## (WORKING TITLE) - BURGER BAR

783 North Bridge Rd., Singapore 198751,  
8768-0463, workingtitle.sg

Reopening just beside Tipo, its sister establishment, their new menu offers more gourmet burger flavours, as well as mean brunch and snack options. Try their flame-grilled lamb patty Baaa-ger, along with Ribena wings and truffle tater tots. Thirsty? Grab one of their milkshakes or a cup of artisanal coffee.



WORKING TITLE - BURGER BAR



HARARU IZAKAYA



FATPAPAS



TIPO PASTA BAR



THE FABULOUS BAKER BOY



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SOUFFLE



AH CHEW DESSERT



THE AFFOGATO LOUNGE



JI XIANG CONFECTIONERY

### AH CHEW DESSERT

#01-10/11 Liang Seah Place,  
1 Liang Seah Street, Singapore 189032,  
6339-8198, [ahchewdesserts.com](http://ahchewdesserts.com)

Brave the queues for Ah Chew Desserts and be blessed with delicious bowls of traditional Chinese treats. There's plenty to choose from; our go-to orders include the Fresh Milk Steamed Egg, Black Glutinous Rice and Ginger Soup with Rice Ball.

### ALFERO ARTISAN GELATO

#01-37 81 Macpherson Ln., Singapore  
360081, 6848-4269, [alferogelato.com](http://alferogelato.com)

This veteran Italian joint scoops up authentic gelato - made 96 percent fat-free with high-quality ingredients for a guilt-free treat. Try classic flavours like the Chocolate, made with 72 percent cocoa from Venezuela, or the Durian gelato, specially created for local tastebuds.

### JI XIANG CONFECTIONERY

#01-33 1 Everton Park, Singapore 081001,  
6223-1631, [jixiangconfectionery.com.sg](http://jixiangconfectionery.com.sg)

Everton Park's beloved ang ku kueh shop has been making the Chinese pastry by hand daily since 1988. They've expanded beyond the traditional peanut and sweet bean paste flavours to add flavours like coconut, yam and corn - at an affordable 90 cents a pop.

### ROCHOR ORIGINAL BEANCURD

2 Short St., Singapore 188211,  
6334-1138, [fb.com/Rochor-Original-Beancurd-173343122677525](http://fb.com/Rochor-Original-Beancurd-173343122677525)

This popular supper spot is a longtime stalwart when it comes to comforting bowls of tau huay (beancurd). Other Chinese pastries like you tiao, red bean buns and egg tarts are available too.

### SOUFFLE

5 Duxton Hill, Singapore 089591,  
6690-7562, [dhm.com.sg/souffle](http://dhm.com.sg/souffle)

Eat yourself silly at Souffle, a Parisian-style restaurant nestled in the heart of Duxton Hill. You'll find both sweet and savoury varieties of its namesake dessert here, like the Comte Cheese Souffle and Grand Marnier et Oranges Confites with candied orange. They also serve hearty casseroles. Try their Blanquette de Veau, slow-cooked veal stew with white wine and cream, or the Boeuf Bourguignon, red-wine infused beef cheeks and stewed vegetables.

### THE AFFOGATO LOUNGE

#01-02 55 Keong Saik Rd.,  
Singapore 089158, 9889-7005,  
[theaffogatolounge.com](http://theaffogatolounge.com)

Embrace caffeine heaven at The Affogato Lounge, brought to life by the people

behind Cluny Court's The Affogato Bar. Off its ice cream- and coffee-focused menu are gems like the tiramisu affogato with mascarpone, dark espresso ice cream and cocoa powder. Another must-try is the Singapore-inspired Coco Black which pairs pulut hitam with soft kaya bread pudding, coconut ice cream and Empire coffee.

### THE FABULOUS BAKER BOY

#01-15 70 River Valley Rd.,  
Singapore 179037, 6694-8336,  
[thefabulousbakerboy.com](http://thefabulousbakerboy.com)

Expect nothing less than fabulous cakes and sourdough pastries from this homegrown bakery-cafe, which also serves tasty brunch and lunch offerings. Just don't forget to save space for their wide assortment of cakes. Think longtime favourites like Valrhona Chocolate Cake, and AB FAB Red Velvet Cake, or newer flavours like the Green Tea Praline.

### OLD AMOY CHENDOL

#02-008 335 Smith St.,  
Singapore 050335, 8748-7590,  
[fb.com/oldamoychendol](http://fb.com/oldamoychendol)

No prizes for guessing what's on the menu. The chendol sold at this heritage-rich stall follows a three-generation-old recipe, passed down since the 1950s. Each bowl boasts 100 percent cold-pressed coconut milk, charcoal-processed gula melaka, and freshly-cooked Japanese adzuki beans.

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