



# I'M A FOODIE

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## WHERE FOODIES MEET.

“ Every meal is a chance to indulge in something different, in new atmospheres, and in new ways. If you're passionate about food, here's where the foodies—connoisseurs, gourmands, bakers, chefs, mixologists, chocolatiers, tastemakers—meet. ”

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# MAD ABOUT MOD-SIN

Coined by Chef Willin Low of Wild Rocket, **Mod-Sin refers to modern Singaporean cuisine** that fuses innovative cooking techniques and new flavours with traditional local favourites. From Rendang Oxtail Pappardelle to Bak Chor Mee Grilled Cheese, there's plenty of unique flavours for you to savour. Here are some foodie favourites.



Image credits: Loof

## 1 LOOF

Collaborating with Chef Bjorn Shen (the man behind Artichoke, Bird Bird), this rooftop bar serves bar snacks with a local twist such as Chilli Crab Waffle Fries and B.C.M. Grilled Cheese (sourdough cheese toastie stuffed with bak chor mee pork mince).

📍 331 North Bridge Road  
#03-07 Odeon Towers Extension Rooftop  
(Opposite Raffles Hotel Shopping Arcade)  
🌐 [www.loof.com.sg](http://www.loof.com.sg)  
☎ +65 6337 9416

## 2 CREATURES RESTAURANT

Rendang Lamb Shank anyone? How about Miso Cod & Ulam Onigiri? Creatures' menu is filled with modern comfort food such as these. Vegetarians can also indulge as they have a vegetarian menu.

📍 120 Desker Road  
🌐 [www.creatures.com.sg](http://www.creatures.com.sg)  
☎ +65 6291 6996



Image credits: Xiao Ya Tou

## 3 XIAO YA TOU

While you're in Chinatown, drop by this "Naughty Modern Asian Restaurant & Bar" (as they call themselves) on Duxton Hill that serves Asian fare with a twist.

📍 6 Duxton Hill  
🌐 [fb.com/xiaoyatou.sg](https://fb.com/xiaoyatou.sg)  
☎ +65 6226 1965

## 4 RESTAURANT LABYRINTH

A MICHELIN-starred restaurant helmed by Chef Han Liguang, try the Labyrinth Signature Chili Crab, a dish tempura soft shell crab, delicately perched on a dollop of chilli crab ice-cream, surrounded by sprinkles of mantou (fried Chinese bun) crumbs.

📍 Esplanade  
8 Raffles Avenue #02-23  
🌐 [www.labyrinth.com.sg](http://www.labyrinth.com.sg)  
☎ +65 6223 4098



Image credits: Labryinth



## 5 FROTH

A fusion restaurant located in the heart of the central business district, try their Duck Kut Teh, Chilli Crab Pasta, Soft Shell Crab Platter and Sambal Stingray Burger.

📍 No.2 Finlayson Green  
Ascott Raffles Place Singapore  
🌐 [www.froth.sg](http://www.froth.sg)  
☎ +65 6336 1228



Image credits: Froth



Image credits: Wild Rocket

## 7 WILD ROCKET

Located in a quiet enclave of Mt Emily Park, this MICHELIN-starred restaurant offers innovative dishes that mixes local and other cultures such as Thai, Japanese and Italian. Order their pastas such as Rendang Oxtail Pappardelle and Spanner Crab & Daun Kesom Ravioli in Laksa Broth, or if you're adventurous, try the chef's omakase menu.

📍 [hangout@mt.emily](mailto:hangout@mt.emily)  
10A Upper Wilkie Road  
🌐 [www.wildrocket.com.sg](http://www.wildrocket.com.sg)  
☎ +65 6339 9448



Image credits: The Quarters

## 6 THE QUARTERS

Tantalise your tastebuds with their re-interpretations of local favourites such as Satay Burger, Salted Egg Aioli and Duriancanboleah aka Durian Crème Brulee.

📍 Icon Village, 16 Enggor Street  
🌐 [www.thequarters.sg](http://www.thequarters.sg)  
☎ +65 6834 4174



Image credits: Po

## 8 A NOODLE STORY

Who would have thought that a humble hawker would bag a Bib Gourmand award? Dig into their "Singapore-style" ramen that includes sous vide char siew, lava egg, potato-wrapped prawn with noodles in a hearty bowl.

📍 Amoy Street Food Centre  
7 Maxwell Road  
🌐 [fb.com/ANoodleStory](https://fb.com/ANoodleStory)  
☎ +65 9027 6289



Image credits: A Noodle Story

## 9 PO

Paying homage to popo (grandma in Mandarin), the menu at this charmingly retro place stirs up memories of yesteryear with updated local classics. Known for their popiahs, you can also try their Carabinero Prawns & Konbu Mee - a dry umami spin on a local classic with Mediterranean wild red prawns, pork belly, lardon and sakura ebi.

📍 The Warehouse Hotel  
320 Havelock Road,  
Robertson Quay  
🌐 [www.po.com.sg](http://www.po.com.sg)  
☎ +65 6828 0007



## 10 BABA CHEWS

Savour their Foie Gras Tau Kwa Pau (fried beancurd), Ayam Buah Keluak Burger and Beef Short Ribs Rendang. Yum!

📍 86 East Coast Road  
#01-01 Katong Square  
🌐 [www.babachews.com.sg](http://www.babachews.com.sg)  
☎ +65 6723 2025

## 11 JIAKPALANG EATING HOUSE

Mod-Sin Zi Char, anyone? This restaurant turns classic staples on their head and cooks up dishes with a modern touch.

📍 456 Alexandra Road,  
#01-04/06 Fragrance Empire Building  
🌐 [fb.com/Jiakpalang](https://fb.com/Jiakpalang)  
☎ +65 6266 8511

## 12 REDPAN

A collaboration between DP Architects, a homegrown architecture firm GRUB, a young Singapore culinary company, redpan serves fusion favourites such as Har Cheong Gai Burger (prawn paste chicken thigh in housemade burger buns) and Bak Chor Foie Gras Pasta.

📍 6, Raffles Boulevard #02-03/04  
Marina Square  
🌐 [www.redpan.sg](http://www.redpan.sg)  
☎ +65 6255 5850



Image credits: redpan



# TASTE THE WORLD — MICHELIN GUIDE VERSION

From French to local street food, indulge your palate with an array of cuisine at these **MICHELIN-starred restaurants**.



## 1 JOËL ROBUCHON RESTAURANT

The only restaurant awarded with 3 stars, food is presented as a visual and literal feast for the senses. Here you are not just treated to the epitome of French haute cuisine, you are also spoiled for choice with an extensive wine list of over 1,000 premium wines from around the globe.

📍 Hotel Michael, Level 1  
Resorts World Sentosa  
8 Sentosa Gateway, Sentosa Island  
🌐 [www.rwsentosa.com](http://www.rwsentosa.com)  
☎ +65 6577 7888

🌸 🌸 🌸 French Contemporary



## 2 RESTAURANT ANDRÉ

Helmed by Taiwan-born and French-trained chef André Chiang, this restaurant takes your senses on a delightful journey with delicately-prepared, innovative French cuisine.

📍 41 Bukit Pasoh Road  
🌐 [www.restaurantandre.com](http://www.restaurantandre.com)  
☎ +65 6534 8880

🌸 🌸 Innovative



## 3 LIAO FAN HONG KONG SOYA SAUCE CHICKEN RICE & NOODLE

Another iconic hawker stall awarded with a MICHELIN star, this serves their signature dish of soy sauce chicken served with rice or noodles.

📍 78 Smith Street  
🌐 [fb.com/hawkerchanSG](https://fb.com/hawkerchanSG)

🌸 Local Street Food



## 4 ALMA BY JUAN AMADOR

Spanish for soul, Alma is helmed by Executive Chef Haikal Johari who incorporates Asian flavours into the menu, giving the European fare an Asian twist.

📍 Goodwood Park Hotel  
22 Scotts Road  
🌐 [www.alma.sg](http://www.alma.sg)  
☎ +65 6735 9937

🌸 European Contemporary

### A CHAT WITH EXECUTIVE CHEF HAIKAL JOHARI

Q: How would you describe Alma by Juan Amador?

A: "The thing that attracts people, I think it's the soul. The soul comes from the food, the service, and the whole dining experience."

Q: Tell us more about the Asian influences in your menu.

A: "When you grow up, you taste food, you cook food (and) then you realise at some part of your career you want to create a taste that reminds you of your childhood."

Image credits: Alma by Juan Amador





## 5 BRACI

Overlooking the Singapore River, this open-kitchen restaurant features progressive Italian fare.

📍 52 Boat Quay, Level 5/6  
 🌐 [www.braci.sg](http://www.braci.sg)  
 ☎ +65 6866 1933

🌸 Italian Contemporary



Image credits: Robert Parker Wine  
 Advocate guide.michelin.sg

## 6 HILL STREET TAI HWA PORK NOODLE

The iconic hawker stall was founded in the 1930s and have continued to serve Teochew-style bak chor mee.

📍 466 Crawford Lane, #01-12

🌸 Local Street Food

## 7 WAKU GHIN BY TETSUYA WAKUDA

Located in Marina Bay Sands, be treated to delicacies from the Chef Table that is available at each private room and views of the skyline.

📍 Level 2 Dining, L2-01  
 The Shoppes at Marina Bay Sands  
 2 Bayfront Avenue  
 🌐 [www.marinabaysands.com](http://www.marinabaysands.com)  
 ☎ +65 6688 8507

🌸 Japanese Contemporary



Image credits: Marina Bay Sands

## 8 THE SONG OF INDIA

Dine over modern Indian cuisine in a heritage bungalow surrounded by lush greenery.

📍 33 Scotts Road  
 🌐 [www.thesongofindia.com](http://www.thesongofindia.com)  
 ☎ +65 6836 0055

🌸 Indian

## 9 WHITEGRASS

Get a taste of contemporary Australian fine dining by Chef-Owner Sam Aisbett, who presents it in a fun and playful manner.

📍 30 Victoria Street,  
 #01-26/27, Chijmes  
 🌐 [whitegrass.com.sg](http://whitegrass.com.sg)  
 ☎ +65 6837 0402

🌸 Australian Contemporary

## 10 GARIBALDI

Tuck into authentic Italian food prepared with ingredients mainly imported from Italy.

📍 36 Purvis Street #01-02  
 🌐 [www.garibaldi.com.sg](http://www.garibaldi.com.sg)  
 ☎ +65 6837 1468

🌸 Italian

## 11 SHISEN HANTEN BY CHEN KENTARO

Part of a family business that started in 1958 Japan by China-born, Chen Kenmin, this restaurant serves Szechuan cuisine.

📍 Level 35, Orchard Wing  
 Mandarin Orchard Singapore  
 333 Orchard Road  
 🌐 [www.shisenhanten.com.sg](http://www.shisenhanten.com.sg)  
 ☎ +65 6831 6262/ 6831 6266

🌸 Chinese

## 12 LES AMIS

Serving exquisite classic French cuisine, Les Amis is headed by Executive Chef Sebastien Lepinoy, who trained under Joël Robuchon.

📍 1 Scotts Road,  
 #01-16 Shaw Centre  
 🌐 [www.lesamis.com.sg](http://www.lesamis.com.sg)  
 ☎ +65 6733 2225

🌸 French



Image credits: Les Amis



Image credits:  
 A Better Definition

## 13 CANDLENUT

Headed by Chef Malcolm Lee, the restaurant offers refined Peranakan cuisine that preserves the authentic taste but elevating it with modern approaches.

📍 Block 17A Dempsey Road  
 🌐 [comodempsey.sg/restaurant/candlenut](http://comodempsey.sg/restaurant/candlenut)

🌸 Peranakan

### MEET CHEF MALCOLM LEE

He may be a MICHELIN star chef now, but Malcolm Lee's passion for cooking only started much later. He shares with his journey and passion for Peranakan food.

Q: On discovering his passion for cooking.

A: "Growing up everyday with the smells and tastes of mum's cooking unknowingly started my interest in cooking. In Junior College, I started exploring and found myself cooking for friends."

"Since then it has been a journey of discovering more about myself and my passion for cooking. I got my first ever professional kitchen job in the US, and yes it was tough. But I fell in love with the professional kitchen, the stress, the heat, the adrenaline, the rush, the team work and spirit. And from then, I've never looked back."

Q: On Peranakan culture and food.

A: "One of the best ways to preserve the culture is through food. Everyone can relate through food through senses and memories, and by moving with the times and finding the right balance, we make Peranakan cuisine cool and modern but not forgetting the past. In this way, we can share and continue the Peranakan culture."



Image credits: dazza.sg



# GOURMET EATS FROM DAY T NIGHT

Dining out doesn't have to burn a hole in your pocket. Here we show you what to eat throughout the day and still fix that craving for delicious eats. And oh, did we mention, these places were awarded with a **Bib Gourmand in the 2017 MICHELIN guide.**



## BREAKFAST

### CHEY SUA CARROT CAKE

Crispy on the outside, soft on the inside, the homemade chow tow kway is unlike other carrot cake that are usually bigger cubes. Go early and be prepared for the queue - the wait can be as long as 45 minutes.

📍 Blk 127, Lorong 1 Toa Payoh  
Toa Payoh West Market  
and Food Court

🕒 Tue – Sun  
6am – 1pm  
(closed on Mon)



### HOO KEE BAK CHANG

How many of us can say that we've eaten an award-winning bak chang? Get a hearty brunch from this hawker stall and dig in!

📍 Amoy Street Food Centre  
7 Maxwell Road #01-18  
🌐 [www.hookeebakchang.com](http://www.hookeebakchang.com)  
☎ +65 6562 2111

🕒 Mon – Sat  
11am – 5pm  
(closed on Sun)



## LUNCH



### THE BLUE GINGER

In the afternoon, seek refuge in this Peranakan restaurant housed in a charming shophouse in Chinatown. Savour classic Nyonya delicacies such as Ayam Buah Keluak, Chap Chye Masak Titek and Ayam Panggang "Blue Ginger".

📍 97 Tanjong Pagar Road  
🌐 [www.theblueginger.com](http://www.theblueginger.com)  
☎ +65 6222 3928

🕒 Mon – Sun  
Lunch: 12pm – 3pm  
Dinner: 6.30pm – 10.30pm



### 328 KATONG LAKSA

A favourite with locals and celebrities, the laksa served here has a rich and thick broth with generous servings of noodles and seafood. If you're still hungry, try their otak-otak and nasi lemak too.

📍 51 East Coast Road  
☎ +65 9732 8163

🕒 Mon – Fri 10am – 10pm  
Sat – Sun 9am – 10pm



## SNACK / TEATIME

### BALESTIER ROAD HOOVER ROJAK

Another place that is ideal for teatime or snacking, the rojak here is served with rich har gou (fermented prawn paste) and century egg.

📍 90 Whampoa Drive,  
#01-06

🕒 Mon – Sun  
10am – 3pm  
(closed on Tues)

### J2 FAMOUS CRISPY CURRY PUFF

Who knew the humble curry puff would receive an award, a Bib Gourmand no less. You can find this stall at Amoy Street Food Centre, which offers several curry puff fillings such as sardine, curried potato and taro yam – perfect for snacking.

📍 Amoy Street Food Centre  
7 Maxwell Road

🕒 Mon – Sat  
8am – 4pm  
(closed on Sun and  
public holidays)







## DINNER

### BISMILLAH BIRYANI

Located in Little India, this restaurant offers a healthier and version of biryani rice without the usual curry gravy. This dry version comprise of basmati rice on top of meat with a side of boiled egg and yoghurt-based raita.

On top of that, you can order kebabs.

📍 50 Dunlop Street

🌐 [fb.com/bismillahbiryaniisg](https://fb.com/bismillahbiryaniisg)

☎ +65 9382 7937

🕒 Mon – Sun

11.30am–1pm, 5.30pm–9pm

(closed on Tue)



### AH ER HERBAL SOUP

If you're the type who likes having soup with your meals, this place specialises in traditional herbal soups such as Buddha Jumps Over The Wall, Herbal Ginseng Black Chicken Soup and ABC Pork Ribs soup. You can opt to pair your soup with their pumpkin rice for a homely meal.

📍 ABC Brickworks

Food Centre,  
6 Jalan Bukit Merah

🕒 Mon – Sun

11am–2pm, 5–8pm  
(closed on Sat)



### NEW UBIN SEAFOOD

From humble beginnings at Pulau Ubin back in the 80s, this seafood restaurant has certainly made its mark with its popular zi char dishes. There are so many dishes to try, where do we begin? We would recommend ordering their Chilli Crab, Crispy, Pork Knuckle and Garlic Pepper Prawns.

📍 63 Hillview Avenue,  
Level 6 (Canteen)

🌐 [ubinseafood.com](https://ubinseafood.com)

☎ +65 6466 9558 / +65 9740 6870

🕒 Mon – Sun

11am–3pm,  
5.30–10pm

(closed on Sat)

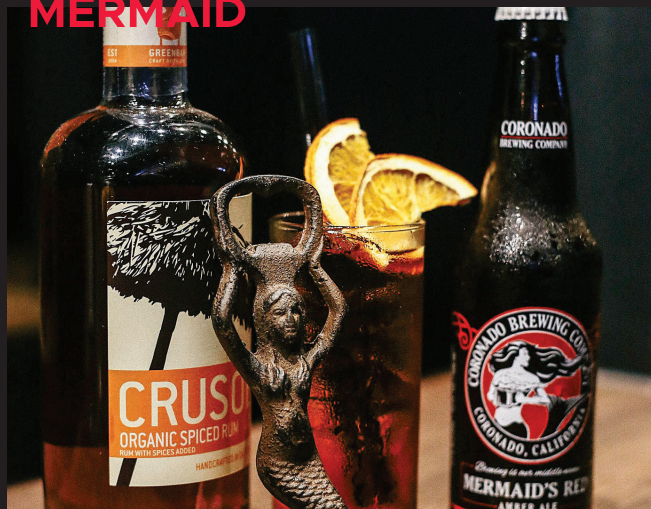


## SECRET BARS



Hidden away from public, these bars evoke a **sense of mystery and intrigue**. So come on down the secret stairway, pull up a chair and have a good time.

### THE SECRET MERMAID



A cosy little hideaway at Collyer Quay, this gastropub serves a mean cocktail with delicious food. Try their drinks like Rose Oolong Negroni, Devil In The Details and Study in Scarlet.

📍 10 Collyer Quay, B1-08  
Ocean Financial Centre

🌐 [www.thesecondmermaid.com](https://www.thesecondmermaid.com)

### HORSE'S MOUTH

Drawing inspiration from the izakayas of Japan, this bar is discreetly located at Forum the Shopping Mall on Orchard Road. Sip on sakes, Burgundian wines and cocktails while munching on Japanese-inspired snacks.

📍 583 Orchard Road

🌐 [www.horsesmouthbar.com](https://www.horsesmouthbar.com)

☎ +65 6235 1088

### OPERATION DAGGER



Unwashed floor and a plain glass door is all that leads you down a darkened staircase into a basement bar. Named after a police movement to eradicate secret gangs in Chinatown, Operation Dagger serves complex drinks in an intimate setting, perfect for the tittle connoisseur. Headed by Luke Whearty and Aki Nishikura, this bar is on Asia's 50 Best Bars 2017 list by The World's 50 Best Bars.

📍 7 Ann Siang Hill

🌐 [fb.com/operationdagger](https://fb.com/operationdagger)

☎ +65 6438 4057

### THE FLAGSHIP



No need to dress up for Flagship, as this simple, unpretentious bar serves you the classics from their long rows of spirits. Its entrance is secluded at the end of an internal passageway, behind a sliding door. Once inside, you'll be greeted by a narrow bar with well-worn booths and hard-hitting rock music. Its menu may seem limited, but every concoction is brewed to perfection, just the way old souls like it.

📍 20 Bukit Pasoh Road

🌐 [www.theflagship.sg](https://www.theflagship.sg)

☎ +65 9011 8304



# SATISFYING SUPPERS

For any self-respecting foodie, suppers are an essential part of the daily meal. There's something about **eating late at night while enjoying the breeze and hanging out with loved ones**. It feels almost, liberating. And lucky for us, we have plenty of supper spots to choose from. Here are some of our favourites.



## ROCHOR ORIGINAL BEANCURD

Serves: Tau fu fa and other snacks like curry puff, egg tarts and yau char kwai

📍 2 Short St  
☎ +65 6334 1138

🕒 Mon – Thurs Sat  
11am – 1am 12pm – 3am

Fri Sun  
11am – 3am 12pm – 1am

## BOON LAY POWER NASI LEMAK

Serves: Nasi Lemak

📍 Blk 221A/B, Boon Lay Place  
☎ +65 6266 44663

🕒 Mon – Sun  
4pm – 4am

## MING FA FISHBALL

Serves: Bak chor mee, fishball noodles and laksa

📍 Stall 73, Our Tampines Hub  
51 Tampines Ave 4

📍 Blk 529 Ang Mo Kio Ave 10  
#01-2361  
☎ +65 6383 9338

🕒 Mon – Sun  
24 hours

## 126 DIM SUM WEN DAO SHI 搵到食

Serves: Bak chor mee, fishball noodles and laksa

📍 126 Sims Avenue

🕒 Mon – Sun  
24 hours

## YONG HE EATING HOUSE

Serves: Tau fu fa, soya bean drink, yau char kwai

📍 458 Geylang Road  
☎ +65 6745 5682

🕒 Mon – Sun  
24 hours

## EMINENT FROG PORRIDGE

Serves: Frog porridge and other dishes such as Fried Prawns and Gong Bao Frog

📍 Lorong 19, 323 Geylang Road  
☎ +65 9842 2941

🕒 Mon – Sat Sun  
5pm – 4am 5pm – 12am

## FEI FEI WANTON MEE

Serves: Wonton mee

📍 Sin Wah Coffeeshop, 62 Joo Chiat Place  
☎ +65 63457515

🕒 Mon – Sun  
24 hours

## HOE KEE PORRIDGE

Serves: Porridge

📍 #01-45 Maxwell Food Centre,  
1 Kadayannallur Street

🕒 Fri – Sat  
6:30am – 4:00am

## SWEE CHOON TIM SUM RESTAURANT

Serves: Dim sum

📍 191 Jalan Besar  
☎ +65 6225 7788

🕒 Mon – Sat (Close on Tues) Sun & public holidays  
11am – 2.30pm 10am – 3pm  
6pm – 6am 6pm – 6am

## FOUNDER BAK KUT TEH

Serves: Bak kut teh

📍 347 Balestier Road  
☎ +65 6352 6192

🕒 Mon – Sun  
6pm – 2am (Closed on Tues)

📍 Hotel Boss Outlet  
500 Jalan Sultan #01-09  
☎ +65 6352 6192

🕒 Mon – Sun  
9am – 5am







# UNIQUELY SWEET

What's a meal without desserts? If you have a **huge sweet tooth** and like things that **are more unique**, here are our suggestions. Sugar rush ahead!



## 1 THE LAB SG

Fancy topping your milkshake with Nutella, pretzels, Tim Tams and Pocky sticks? How about gem biscuits, chocolate love letters and a generous drizzle of chocolate? Come indulge in some of the most decadent milkshakes that you'll ever taste. 10 points for innovation!

📍 1 Jalan Pisang #01-01  
🌐 [fb.com/weexperiment](https://fb.com/weexperiment)  
☎ +65 6299 5681

## 3 CHALK FARM

A play on the traditional kuih salat or kuih seri muka, try the Durian Salat – a rich golden durian custard layered on top of pulut rice.

📍 290 Orchard Road Paragon #B1-K24  
☎ +65 6386 6387  
🌐 [www.thechalkfarm.com](http://www.thechalkfarm.com)

📍 80 Marine Parade Road #B1-83M Parkway Parade  
☎ +65 6348 2032



Image credits: Hotel Jen Tanglin Singapore

## 2 JEN'S KITCHEN ON-THE-GO

Tucked away in a quaint corner of Hotel Jen Tanglin Singapore, Jen's Kitchen On-the-Go boasts some monster milkshakes of its own. Less over the top but still oh so yummy, choose from the five available flavours such as Melted Peanut Butter or Death By Brownie, and drink to your heart's desire. Slurp!

📍 Hotel Jen, 1A Cuscaden Road  
🌐 [fb.com/JensKitchenOnTheGo](https://fb.com/JensKitchenOnTheGo)  
☎ +65 6831 4373



## 4 SUGAR LIPS

Sugar Lips is a candy wonderland feast for the senses, with bright colours that tease your eyes and yummy treats to satiate your taste buds.

📍 Orchardgateway  
277 Orchard Road #02-01  
🌐 [fb.com/eatsugarlips](https://fb.com/eatsugarlips)  
☎ +65 6386 6387

## 5 NON ENTRÉE DESSERTS

This is the place you go for wacky creations and mind-blowing food. At first glance at the menu, you'll be amused as to why there are noodles and breakfast sets, only to find out their Bak Chor Mee are made of mango, raspberry, and coconut while their Singapore Breakfast are actually panna cotta and parfait! A regular rubber duck in soap? Think again! You'll be amused to find that this creation is actually mango pudding soaked in lemongrass foam and sago.

📍 204 Rangoon Road  
🌐 [fb.com/nonentreedesserts](https://fb.com/nonentreedesserts)  
☎ +65 9878 6543



### SWEET TALK WITH CHEF FRANCIS WONG

Q: On the Inspiration for Non Entrée Desserts.

A: "My inspirations very much come from my daily activities and experiences, as well as from some of my childhood memories. Take our ongoing "Back to the Future" retro-themed menu for example, many of the ideas and inspirations were derived from motifs we can find during the Singapore 80's/90's period."

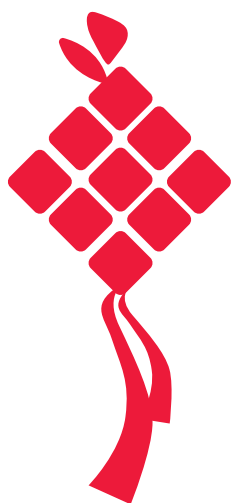
Q: Craziest dessert that you've created.

A: "It must be our Bak Chor Mee noodle dessert! It was really challenging, having to work within very specific and constraining parameters in order to duplicate the look and feel of the original dish, and at the same time not compromising the flavor combination and balance. Took me a couple of tries to get it right but it is always fun to create something out of nothing and test it out in the market to see how well received it can be."





# HALAL FOOD AROUND SINGAPORE



Finding good halal eats while travelling may be challenging but this isn't the case when you're here. In fact, there are many **halal-certified places on the island** and we're not talking about the chain restaurants. We make it easier for you by listing down some of our favourites from every precinct.

## LITTLE INDIA



### HANNA'S FUSION & JAPANESE

East meets West in Hanna's Fusion & Japanese, where an assortment of classic favourites such as udon, sushi rolls and bento sets are served alongside burgers and pasta.

If you are a fan of fusion fare, this is one place that is definitely worth checking out, especially thanks to creative dishes like their Miso Pasta, Beef Teriyaki Burger served with Japanese curry and more. They even offer desserts!

📍 1 Rocher Canal Road,  
Sim Lim Square, #04-02F  
🌐 [fb.com/hannas.com.sg](https://fb.com/hannas.com.sg)  
☎ +65 6337 7540

### NOODLELICIOUS

We all love noodles, and you can get a wallet-friendly, scrumptious bowl of them at Noodlelicious. Halal bak chor mee is definitely not an easy find but this hawker stall has it, and they do it well!

Bak Chor Mee is made up of blanched egg noodles tossed in oil, black vinegar, oyster sauce, fish sauce, and chilli paste, served up with minced meat, meat balls, dumplings, stewed mushrooms, bean sprouts and chopped spring onions. This noodle dish is served up with a generous serving of chilli and chicken balls bursting with flavour, and costs less than SGD5!

📍 Berseh Food Center, 166 Jalan Besar  
🌐 [fb.com/noodlelicioussg](https://fb.com/noodlelicioussg)

## KAMPONG GLAM



### MAMANDA

Feast like a king at Mamanda! This Malay-themed fine dining restaurant offers a wide range of authentic Malay cuisine that you can enjoy as you bask in their exclusive ambience.

They pride themselves on serving up fresh food that emphasises the use of healthy herbs and aromatic spices, and traditional cooking methods to ensure the authenticity of their dishes. You can opt to satiate your appetite with the offerings from their à la carte menu, communal menu or buffet menu - the choice is in your hands. This also means that you can come in big groups to celebrate special occasions.

📍 73 Sultan Gate  
🌐 [fb.com/mamandarestaurant](https://fb.com/mamandarestaurant)  
☎ +65 6396 6646

### FIKA SWEDISH CAFÉ & BISTRO

A rarity in Singapore, Fika Swedish Café & Bistro offers halal, Swedish cuisine. With dishes such as the traditional Swedish Meatball, Pickled Herring Platter, and Baked Potato with Skagen, your taste buds are in for a treat!

📍 Beach Road,  
257 Beach Road  
☎ +65 6396 9096  
🌐 [www.fikacafe.com](https://www.fikacafe.com)

📍 11 Tanjong Katong Road,  
OneKM  
☎ +65 6702 2456



## BUGIS



### HAJAH MAIMUNAH RESTAURANT

Specialising in nasi padang dishes, Hajah Maimunah's traditional kampong-style cuisine is a huge hit with many, and for good reason. With over 40 types of dishes on the menu for you to select, you'll be spoilt for choice.

From their juicy, tender Beef Rendang to their sinfully slurp-worthy Lemak Siput Sedut, this is the place to be for enjoyable Indonesian fare.

📍 11 & 15 Jalan Pisang  
☎ +65 6297 4294  
🌐 [www.hjmaimunah.com](https://www.hjmaimunah.com)

📍 20 Joo Chiat Road #01-02  
☎ +65 6348 5457



### HYDE & CO.

A cosy contemporary cafe, Hyde & Co. offers an English-inspired menu with a touch of local – perfect for those who are looking for fusion dishes with a twist!

Not your typical mac and cheese, the minimalist-chic café's Truffle Crawfish Mac & Cheese is sure to satisfy truffle-lovers, as it is served with succulent Norwegian crawfish and topped with roasted mushrooms.

📍 785 North Bridge Road  
🌐 [www.hydeandco.com.sg](https://www.hydeandco.com.sg)  
☎ +65 6635 5785





## ORCHARD



### THE ORANGE LANTERN

With award-winning dishes such as BBQ Beef Wrapped in Betel Nut Leaves, Special Beef Noodle Soup (also known as Pho) and Avocado shakes, you are sure to enjoy absolutely delicious Vietnamese fare.

- 73 Killiney Road  
+65 6732 8032
- IMM Building, 2 Jurong East Street 21 #02-52  
+65 6896 2640  
www.orange-lantern.com
- Harbourfront Centre  
1 Maritime Square #01-98  
+65 6274 1968
- Alexandra Retail Centre  
460 Alexandra Road #02-19  
+65 6276 0367

### KINTAMANI

Voted as one of Singapore's Top Restaurants by Singapore Tatler 2004, Kintamani offers diverse offerings in the form of traditional Balinese cuisine alongside with fusion Indonesian fare in the form of both a delectable buffet and à la carte menu.

The Beef Rendang is a must-try with tender meat that falls apart in your mouth, coupled with rendang sauce that packs quite the spicy kick. Another dish to look out for is the Satay, perfectly-grilled chicken and beef skewers covered in heavenly peanut sauce.

- 405 Havelock Road  
fb.com/kintamanifurama  
+65 6739 6463

## MARINA BAY/ CBD



### WEDANG

Hawker stall Wedang has only five dishes of the Indonesian cuisine, and each one is delicious in their own right. Whether it's their Gado-Gado or Nasi Ayam, Wedang offers simple, satisfying meals at an even more satisfying price.

- 117 Aljunied Ave 2

### AQUAMARINE

Perfect for large groups, Marina Mandarin Singapore's halal-certified buffet, AquaMarine has a wonderful variety of food. A crowd favourite is the seafood section where you will find a delightfully fresh selection from prawns to crabs. They even boast a Japanese bar with sashimi that is sliced on the spot to preserve freshness!

- Level 4, Marina Mandarin Singapore  
6 Raffles Boulevard Marina Square  
www.meritushotels.com/marina-mandarin-singapore  
+65 6845 1111

## EAST COAST/ CHANGI



### HOME OF SEAFOOD

Sometimes you just have to have your seafood. With Halal renditions of popular Chinese seafood dishes, Home of Seafood is sure to satiate your hunger.

A perfect balance of spiciness and juicy flavours, their award-winning Black Pepper Crab is a must-try, which has been crowned as the best pepper crab in Singapore! Another popular dish to try out is their Signature Salted Egg Crab – the sweetness of the fresh crabmeat combined with salted egg makes for a mouthwatering dish!

- 1 Joo Chiat Place  
homeofseafood.com  
+65 6442 5180

### TANG TEA HOUSE

The words "halal" and "dim sum" don't usually go hand-in-hand but at Tang Tea House, you will find delectable dim sum with an impressive variety.

- 57 Lorong Bekukong  
+65 6386 4859
- 357/359 Bedok Road  
+65 6445 9100  
www.tangteahouse.com
- 414 Jurong West St 42, #01-783  
+65 6493 2522
- 242 Jalan Kayu  
+65 6483 2298

## SERANGOON



### PENANG CULTURE

Are you up for a tasty twist on delectable Malaysian food? From mouthwatering dishes such as their Premium Lobster & Scallop Noodles, to refreshing dessert-like drinks such as their durian milkshake, Penang Culture has lots to offer.

Incorporating exciting new elements into their recipes, this restaurant has cooked up halal versions of Malaysian favourites – such as their halal lor bak. Their menu also features plenty of other interesting dishes like their Salmon Assam Laksa and Lemon Mantis Prawns.

- NEX Shopping Mall #B1-76  
23 Serangoon Central  
+65 6634 0667
- Causeway Point #05-12  
1 Woodlands Square  
+65 68020456  
www.gdgroup.com.sg/penang-culture
- JEM Shopping Mall #04-27  
50 Jurong Gateway Road  
+65 6734 8006

## SENTOSA/ HARBOURFRONT



### GOOD OLD DAYS

Located along Siloso Walk, this restaurant was named to reminisce the Good Old Days in the Lion City through classic Singaporean favourites.

From Singapore Laksa to Singapore Chicken Rice, Chicken Briyani and even delicious desserts like Cendol and Tao Suan, you can kick back and relax here as you enjoy a satisfying meal.

- 60 Siloso Beach Walk,  
Sentosa  
www.onefabergroup.com/good-old-days

### MEL'S DRIVE-IN

Based on the 1973 film "American Graffiti", take a step back in time at Mel's Drive In! A classic 1950's drive-in diner serving all-American favourites, be prepared to tuck into familiar fare here.

The retro diner serves a variety of burgers, fries, milkshakes, and floats. For burger-lovers, be sure to try their Shiok Burger, made of spiced chicken floss, guacamole, onion rings, turkey bacon and beef patty.

- Hollywood Zone, Universal Studios Singapore,  
Sentosa  
www.rwsentosa.com

## WOODLANDS



### RASA ISTIMEWA WATERFRONT RESTAURANT

Rasa Istimewa Waterfront Restaurant offers much more than just delicious seafood dishes. With their location on a jetty at Woodlands Waterfront Park, the cosy atmosphere they present is the perfect complement to the scrumptious food.

From juicy prawns to perfectly fried Mee Goreng, this is a good place for a family meal.

- 6A Admiralty Road  
www.rasaistimewa.com.sg  
+65 6366 9339