



# VEG IS IN

A COMPREHENSIVE GUIDE TO  
SINGAPORE'S VEGETARIAN &  
VEGAN OFFERINGS

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# IT'S EASY TO BE VEGETARIAN OR VEGAN IN SINGAPORE!

Where passion is sprinkled over every dish and garnished with possibilities of a million flavours! You'll be spoilt for choice by the diversity of Singapore's cuisine (such as Indian, Chinese, Peranakan, Japanese or Italian), locations for food across the City in a Garden, or types of eateries (from hawker stalls to fine-dining restaurants).

Singapore's multicultural scene serves up a host of vegetarian fare, each with its own unique flavour and aroma. From eateries focussed on the concept of the raw, whole food movement to one that replicates authentic nonya (Peranakan) dishes; from a restaurant that has 80-90% of its menu made from ingredients sourced from within 100km to one that wants to see Indian cuisine thought of in the same way as French; and from meatless burgers to dairy-free ice creams—there's a plethora of finger-licking (and fork and spoon- or chopstick-licking) vegetarian food delights in our traveller-friendly city-state. There are always possibilities to taste something different to feed your passion and whet your appetites.

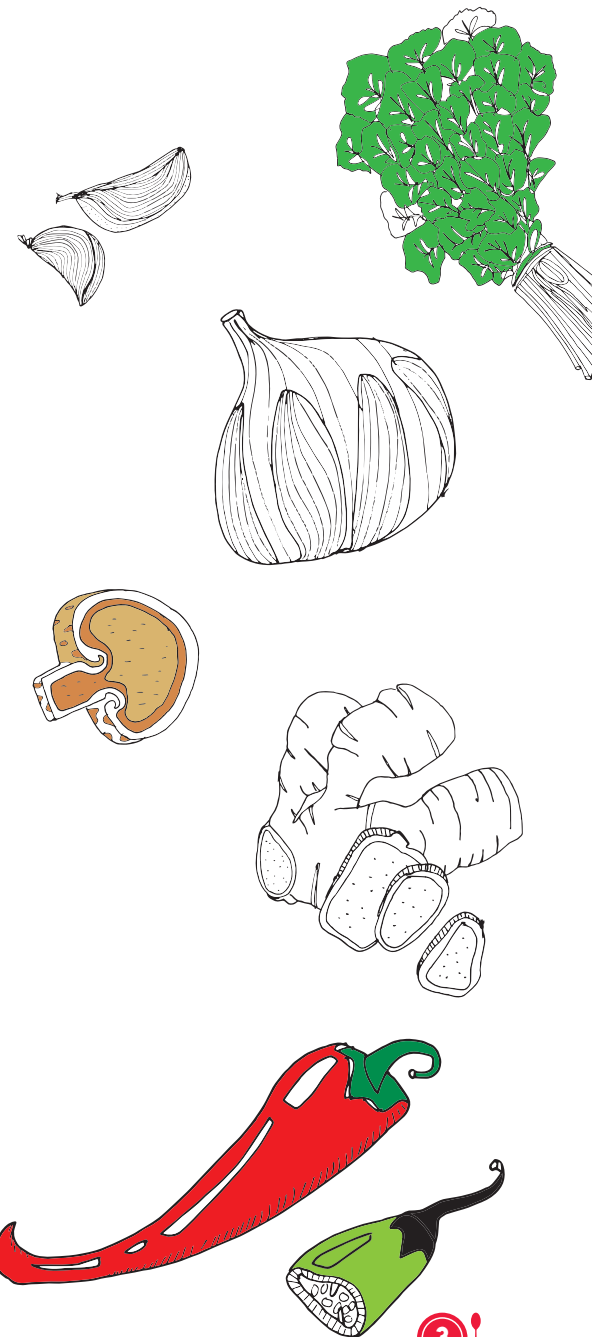
Singapore allows you to go on (vegetarian) gastronomic adventures round-the-clock, with dining establishments and food stalls offering varied food options catered to your dietary needs. No wonder, then, that the People for the Ethical Treatment of Animals (PETA) Asia had listed Singapore as Asia's second most vegan-friendly city in 2016 for its roaring vegan scene.

Veg is In! As more and more people seek to be healthier in their dining choices, they are increasingly turning to vegan options. And Singapore gives you the perfect reasons to be happy vegans, not just for health but also for splendid taste reasons, while you immerse yourself in your holiday or business trip.

For that added spice, have conversations with the people serving up your dish and hear, through the voices of Singaporeans, stories of their passion for vegetarian food.

Come, celebrate being a vegetarian or vegan in Singapore!

**GB SRITHAR**  
Regional Director, South Asia,  
Middle East & Africa  
Singapore Tourism Board



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## A KEY TO OUR GUIDE

All eateries mentioned in our guide have vegetarian options available.

However, we've included an easy-to-use guide to find just where they're located, as well as what sort of restaurant it is

\$ = wallet-friendly

\$\$ = mid-priced

\$\$\$ = high-end

🌱 = vegan/vegan options available

🌿 = vegetarian/meat-free restaurant

## GETTING THERE

Singapore Changi Airport is a major hub, and airlines from across the world fly here. The airport is easily accessed from the city.

# AT A GLANCE

What you need to know before you go



## WHERE TO EAT

### ORCHARD & SURROUNDS

Joie  
Real Food Grocers (Orchard)  
Frunatic  
Cedele (Wheelock Place)  
Corner House  
LingZhi Vegetarian  
Open Farm Community

### LITTLE INDIA

One Farrer Hotel & Spa  
Komala Vilas  
Kailash Parbat  
Lagnaa  
Saravana Bhavan

### CHINATOWN

Lotus Kitchen  
Afterglow By Anglow  
Whole Earth  
Maxwell Food Centre  
Amoy Street Food Centre  
NATIVE  
The Tippling Club  
Open Door Policy  
Fill-a-Pita  
nomVnom

### JOO CHIAT

VeganBurg  
Brownice Italian Vegan Ice Cream  
Loving Hut

### CBD & MARINA BAY

Greendot  
Punjab Grill  
Pollen  
Janice Wong Singapore  
Artichoke  
JAAN  
Herbivore  
Fortune Centre  
Lau Pa Sat

### KRANJI

Bollywood Veggies

### OTHERS

Wok 'n' Stroll  
The Boneless Kitchen  
Cookery Magic

## DECODING PUBLIC TRANSPORT

### TAXI

Taxis are available 24 hours a day; you can call and book ahead of time. Try SMRT Taxis (+65 6555 8888), Premier Cabs (+65 6363 6888) and Comfort Taxis & CityCab (+65 6552 1111).

### BUS

There are two service providers; the Singapore Bus Service (SBS) and the Singapore Mass-Rapid Transport (SMRT). It's a cheap option, with fares starting at S\$0.78. Carry exact fare, as drivers don't provide change. Find out more: [www.sbstransit.com.sg](http://www.sbstransit.com.sg), [www.smrt.com.sg](http://www.smrt.com.sg)

### MRT

The MRT (mass rapid transport) trains are the lifeline of Singapore, connecting most major attractions and sights. Trains usually run from 5.30am to 12am; standard tickets start from S\$1.40. Find out more: [www.smrt.com.sg](http://www.smrt.com.sg)

## VISITOR CENTRES

Singapore Visitor Centres will help you with everything you could need. You can also use the tourist hotline: +65 1800 736 2000 (from within Singapore)

### 1. CHINATOWN

2 Banda Street, behind Buddha Tooth Relic Temple and Museum  
9am – 9pm

### 2. ION ORCHARD

Level 1 Concierge 2 Orchard Turn  
10am – 10pm

### 3. ORCHARD

216 Orchard Road,  
next to orchardgateway@emerald  
8.30am – 9.30pm

## WHEN TO GO

Singapore generally has warm, tropical weather all year round, so you can visit the country at pretty much any time of year.



## LOTUS KITCHEN

This bright, happy restaurant in the bustling Chinatown Point mall has a steady flow of hungry customers streaming in, and you'd do well to join them. Lotus Kitchen has an extensive menu of Chinese favourites, excellently adapted for the vegetarian palate. You'll find a version of the mock duck pancake, complete with delicious sauce; a sizzling slice of spicy 'fish' made of oats, and savoury, rich mushrooms in a hot pot (*below*), bursting with a variety of mushrooms that many international diners might not be familiar with. End your meal with a warm dessert of yam paste, served with purple rice.



### Lotus Kitchen

\$\$

133 New Bridge Road,  
#01-01/02 Chinatown Point  
[www.lotusvegetarian.sg](http://www.lotusvegetarian.sg)  
+65 6538 1068



# LOCAL EATS

Singaporeans are greatly passionate about food, resulting in a dining scene that is steeped in heritage and tradition, and yet imbued with a voracious appetite for trying anything new and innovative. Singapore chefs are constantly delivering new and refreshing culinary experiences—gaining recognition for local cuisine on the global stage and experimenting with vegetarian food. Some have taken it a step further, creating wholly vegetarian menus that stay true to the local cuisine, and provide an authentically Singaporean dining experience without compromising on flavour. Vegetarians can easily indulge their passion for culinary adventures here.

## LOVING HUT

Loving Hut might seem a bit removed if you're only familiar with Singapore's main tourist areas, but, venture to the east and you will be amply rewarded. Loving Hut is a small vegan eatery that will especially appeal to new vegetarians, who have given up meat in an effort to stay healthy. This chain of vegan restaurants incorporates local favourites into the menu. So, at the Loving Hut in Singapore, you'll find an excellent nonya-style *Laksa* (pictured), *Soy Satay* sticks that you won't be able to get enough of, and a vegan version of *Orh-lua*, or oyster omelette.

Loving Hut

\$ 2

229 Joo Chiat Road #01-01  
[www.lovinghut.com.sg](http://www.lovinghut.com.sg)  
+65 6348 6318



# “Many of our first-time visitors don’t even realise they’re in a vegetarian restaurant!”

## WHOLE EARTH

You would be well-advised to book a table at Whole Earth in advance. Otherwise, chances are, you’ll be politely turned away at the door. It’s a glowing testament to the quality of food that you’ll get at this Thai-Peranakan joint, which is, as owner Phyllis Ong says, “a restaurant that happens to be vegetarian.” It’s an important distinction to make; people come here not because the food is plant-based (which it is), but because it’s delicious, regardless of the ingredients. Another glowing testament that’s been encouraging diners to try Whole Earth, regardless of their dietary preferences, is the fact that it’s the only plant-based restaurant to be awarded the Michelin Bib Gourmand in the inaugural Singapore Michelin Guide in 2016.

Whole Earth focuses on replicating authentic nonya (Peranakan) dishes using only plant-based ingredients. Peranakans are Straits-born people with Chinese and Malay/Indonesian heritage, and their food is a unique amalgam of these cultures.

“You can taste the care, the love, in our food,” Phyllis proudly declares.

And it’s true. Each dish is painstakingly created using the best ingredients available, and there are no short cuts here, either. Spice mixes are created from scratch, and slow-cooked dishes are *actually* slow-cooked.



The Sweet and Sour Delight



If you order only three things, let them be the incredible Olive Fried Rice (yes, you read that right!), the moreish Nonya Curry, and the star attraction, the Nonya Penang Rendang (pictured, above). We promise you, you’ll leave Whole Earth a fan.

### Whole Earth



76 Peck Seah Street  
www.wholeearth.com.sg  
+65 6221 6583

## LINGZHI VEGETARIAN

At first glance, this may look like any other bustling Chinese buffet joint, full of people preoccupied with slurping up their noodles. It’s only when you flip through the menu that you realise the difference. LingZhi is one of the crop of Chinese eateries that sees value in providing tasty vegetarian Chinese food that doesn’t rely solely on mock meats in an otherwise wholly traditional setting.

From the stir-fried Garden Selection (*below*) and an intriguing palate cleanser of soda plum juice and cherry tomato (that comes in a dramatic bowl of dry ice), to a healthy dish of rice and veggies served with a kale ‘tea’, you will find plenty to keep you interested here.

### LingZhi Vegetarian



**Liat Towers:** Liat Towers #05-01  
541 Orchard Road,  
+65 6734 3788

### Velocity@Novena Square:

#03-09/10  
238 Thomson Road,  
+65 6538 2992  
www.lingzhivegetarian.com





# HAWKERFOOD FOR VEGETARIANS

It's a myth that vegetarians will find nothing to eat at Singapore's many hawker centres, which are, otherwise, some of the most popular places for meals in the city-state. Vegetarians can discover more of Singapore's hawker culture and its local communities through heritage food. The city boasts one of the most diverse and safe food experiences in the world. Be guided by the tastes and smells from some of our hawker centres. **Lau Pa Sat** has loads of local vegetarian options, as well as cuisines from across the world. Another local favourite is **Fortune Centre** at Bencoolen. Its proximity to the Sri Krishnan Temple and the Kwan Im Thong Hood Cho Temple—two of the most popular temples in Singapore—means there's a larger than usual variety to choose from. There's the popular **Maxwell Food Centre**; it might be best known for its chicken rice, but you'll find many more local delights here, like Vegetarian *Bee Hoon* (vermicelli), *Chee Cheong Fun* (rice noodle rolls), *Roti Prata* and *Rojak* (fruit and vegetable salad). At **Amoy Street Food Centre**, you'll find J2 Famous Crispy Curry Puff which has curry puffs so good, they've acquired a prestigious Michelin Bib Gourmand award. Look for a 'Yong Tau Foo' stall (*below*): these serve a traditional Hakka dish that's popular with locals, which comes with different kinds of veggies, or Tau Foo (stuffed tofu; traditionally with fish paste). For a vegetarian option, ask for mock paste.



## HAWKER CENTRE ETIQUETTE

Here's a quick guide to eating like the locals do in hawker centres!

# LOOK FOR THE As ★★

All hawker stalls have been assigned a rating accreditation depending on the standards of hygiene, with A, of course, being the highest. These ratings have to be prominently displayed—but, honestly, even with a B or C rating, the stalls tend to be very hygienic, and the food, tasty.

# QUEUE UP

A good way to know where the food's highly rated by locals is to follow the lines. The longer the line, the better the food at that stall!

So, look for where your fellow foodies are getting their meals from.

Use your time queuing to figure out what to eat—you'll be rewarded with information not just about the most popular dish, but also what condiments to dress it with!



# CASH IS KING

Keep cash at hand to pay for your order as cards are not widely accepted at hawker centres.



# REMEMBER THE NUMBER

In a lot of hawker centres, the tables are numbered. Remember where you're seated—if the stall you choose has table service (some do), you'll need to tell them where you're sitting.



**RESERVED**

# CHOPE AWAY!

You can book your table at any hawker centre by leaving a personal belonging—most commonly tissues, but you can use anything you're not too worried about leaving unwatched, like a newspaper. It's called *choping* in Singlish (Singaporean English). If you visit at a busy time, be prepared to share your table! And, if you see a table that looks only partially occupied, it's only polite to ask before you *chope* your spot.

# ONLY ENGLISH? NO PROBLEM!

While you'll be fine at most stalls even if you only speak English, people also commonly order by pointing at the photos of the food they want (most stalls have bright, big photos of their offerings), or by using the number assigned to the dish of choice. If you see multiple prices for the same food, that means that you can choose between different portion sizes.

# WHAT SHOULD I EAT?

Here's a quick guide to traditional hawker fare and quick eats, including drinks and desserts!



1

## 1 SPICY FRIED VEGETABLE NOODLES

Customise your stir-fried noodles to taste; if you like them hot, top with chillies and get a side of *sambal*. You can also add vegetables to the mix.

## 2 ICE KACHANG

*Ice kacang* is a wildly popular dessert in Singapore, and a great way to cool off. It's a colourful concoction of shaved ice, topped with various flavoured syrups, and often jellies or fruit.



2

## 3 CHILLED UDON NOODLES

This Japanese specialty is a super-healthy option; it's loaded with fresh veggies, and has a mildly-flavoured broth and thick noodles as a base.

## 4 POPIAH

*Popiah*, fresh spring rolls with veggies wrapped in thin rice sheets, are great



3

for a snack on the go. Let the vendor know that you want it completely vegetarian, as a shrimp paste sauce is sometimes served with it.

## 5 BANDUNG

This cooling drink gets its bright pink colour from a rose syrup—Indians will find its flavour familiar. *Bandung* is a refreshing mix of milk and rose, with plenty of ice on top.

## 6 VEG BRIYANI

For a filling meal, you can get a heaped plateful of vegetable-laden bryani rice, spicy and full of flavours.

## 7 KUEH

*Kueh* are a variety of small desserts, which are great to eat on the go. *Lapis sagu* (pictured) is a layered, steamed sago cake.



10



### 8 STIR-FRIED KAI LAN

*Kai lan*, or Chinese broccoli, looks nothing like the cruciferous vegetable. It makes for a healthy stir-fry, though!

### 9 SUGARCANE JUICE

This is the perfect thirst-quencher at any time of day or night! You can get variants with lime juice, or even sour plum, added in.

### 10 FRIED SPRING ROLLS

These crisp snacks are a local favourite! Get them stuffed with crunchy veggies like turnip, carrots and cabbage, but remember to specify that you want a veggie roll.

Lau Pa Sat  
\$  
18 Raffles Quay

Fortune Centre  
\$  
190 Middle Road

Maxwell Food Centre  
\$  
1 Kadayannallur Street

Amoy Street Food Centre  
\$  
7 Maxwell Road

### ALSO LOOK OUT FOR:

**Chendol:** A sweet, creamy dessert of coconut milk, with jelly noodles (typically dyed with *pandan* leaves), palm sugar, shaved ice and sweet red beans. You can get toppings like durian and even ice cream!

**Milo Dinosaur:** A tall glass of iced Milo, topped with a generous scoop of Milo powder on top, is a go-to drink.

**Teh Tarik:** Singapore's famous pulled milktea, which is as much fun to watch being made as it is to drink.

**Kopi:** There are various types of coffee to choose from; *kopi o* (black coffee without milk); *kopi c* (coffee with evaporated milk), and even the Ya Kun Kaya Kopi, best enjoyed with a helping of *kaya* toast.



A delicious salad of salt-baked beetroot, with quinoa, baby gems and raspberries

FROM FARM

TO TABLE

Organic dining is taking the world by storm, as both diners and chefs grow more aware of where their food comes from. An increasing number of restaurants in Singapore are consciously sourcing ingredients from local farmers, and some even have their very own gardens—providing a true farm-to-table dining experience, where everything on your plate has a traceable provenance.



The desserts at Open Farm Community celebrate local flavours like this sponge made with calamansi lime, served with bandung gelato, and a mango and coconut creation (facing page, centre)

# OPEN FARM COMMUNITY, TIPPLING CLUB, OPEN DOOR POLICY

**T**HE prolific chef **Ryan Clift** started out young; he began his career in the kitchens of England at the age of 14! He spent his early years working with some of the biggest names in the culinary world—think Marco Pierre White and Emmanuel Renaut, before moving to Singapore in 2008 to establish Tippling Club. He’s the Executive Chef at the lovely Open Farm Community, as well as Open Door Policy. In conversation with chef Clift...

## What’s the story behind Open Farm Community?

It is a project that Cynthia Chua, the founder and CEO of the Spa Esprit Group, and I started. At that time, we already had Open Door Policy, which was working with Edible Gardens a lot, and Tippling Club had set up a farm with them as well. So we were really starting to get into urban farming.

We took the space (which was previously a nine-hole golf course), put in the garden, and now, the restaurant gets all its leaves, greens, and herbs from the garden.

We’re still learning as we go along. We have a development bed where we’re always planting new stuff, trying to get it to work, or see if it works in this environment.

It’s essentially a responsible project; it’s us giving back to the environment. We’re growing as much as we can, only engaging local suppliers. 80-90% of our menu is made from ingredients sourced from within 100km of the restaurant.

We get all our seafood locally. More and more restaurants are getting into urban farming.

**“At Tippling Club, we have a 28-course vegetarian menu.”**



## Where do you draw your inspiration from?

I definitely get most of my inspiration from a single product. I don’t like to follow what others are doing. I have my own style of doing everything—I don’t read cookbooks a lot, and I don’t want to be influenced by people. So really, my whole ethos is all drawn from a single ingredient. I take that ingredient and see how far I can push the boundaries on the different things I can do with it.

## If you were to recommend a local favourite vegetarian restaurant, what would that be?

After Open Farm Community, I’d stick my hand up for Open Door Policy. It has a really nice concept going on. Since I’m the Executive Chef, I ensure that there is an amazing selection of vegetarian, vegan, gluten-free and dairy-free dishes on the menu. It’s really good for you—super sustainable, super fresh.

## What’s the most unusual reaction you’ve had to your food?

We have a lot of people cry. Food does make people emotional sometimes. I suppose you don’t see a lot of people crying in restaurants!

## What has surprised you most about working with vegetarian ingredients?

Nothing has really surprised me. In fact, it is something I pride myself on. At Tippling Club, we have a 28-course vegetarian menu on hand. You don’t need to request it prior to your visit—it’s available



Above: gnocchi with okra and a lemongrass dressing  
Below: Open Farm Community

**“80-90% of our menu is made from ingredients sourced from within 100km of the restaurant.”**

every day. We get a good number of vegetarians dining with us, as they know that they will get a full Tippling Club experience even with the vegetarian menu. Same goes for Open Farm Community. We have a healthy selection of vegetarian dishes, or dishes that can be transformed into vegetarian options. I pride myself on taking dietary restrictions very seriously, just like at Open Door Policy. I want to make sure vegetarians are just as well looked after as someone who is ordering from the regular menu.



### Open Farm Community

\$\$  
130E Minden Road  
www.openfarmcommunity.com  
+65 6471 0306

### Tippling Club

\$\$\$  
38 Tanjong Pagar Road  
www.tipplingclub.com  
+65 6475 2217

### Open Door Policy

\$\$  
19 Yong Siak Street  
www.odpsingapore.com  
+65 6221 9307

FARM-TO-TABLE BY ONE FARRER HOTEL & SPA

*“I come up to this garden to be inspired.”*



**One Farrer Hotel & Spa**  
 \$\$  
 1 Farrer Park Station Road  
 www.onefarrer.com  
 +65 6363 0101

TUCKED away in Little India is a lovely space that’s steadily gaining a faithful audience among Singaporeans and tourists. It’s an urban farm created on a terrace at the new One Farrer Hotel & Spa, and serves as an oasis in the city.

No wonder, then, that **chef Elson Cheong** comes up here when he’s creating new recipes. This delightful space bursts with green, and is a joy to wander through. There are plots for chef Cheong’s favourite herbs—thyme, dill, and even the ‘*laksa* leaves’—Vietnamese coriander, which lends a distinctive flavour to that iconic Singaporean dish. In one corner, radishes push their way out of the ground, ready for harvest. A plump jackfruit ripens on a tree, threatening to pull the branch down. Green *kedondong* (ambarella) hang down, tempting you to pluck one and bite into the sour, crisp flesh.

Diners can choose to have a meal right here amid the verdant greenery, as part of an exclusive ‘Farm-to-Table Experience’, or even cook with the chefs at a cooking class (advance booking required). Though the seasonal menus aren’t wholly vegetarian, chef Cheong loves working with the greens, fruits and veggies from his farm, and his signature salad (pictured above), with a delightfully simple and delicious yoghurt dressing, is something you must ask for!

## REAL FOOD GROCERS

***“We are what we eat.”***

It's a mantra the fiercely passionate team behind Real Food Grocers, a chain of stores and cafés established in Singapore, live by. They believe in encouraging people to really think about what they're putting into their bodies and be conscious of the consequences of their food decisions.

From one outlet at Clarke Quay Central to a flourishing group that's made it across to other countries, Real Food Grocers has spread its wings wide. The owners painstakingly research the ingredients that they use, so their food stays 'ethical': no trans-fats, artificial preservatives or processed foods make their way onto your plate here!

Their ethos carries over to the people behind the raw produce, too; the farmers and harvesters who care for the beautiful vegetables, grains and fruits that travel down the supply line. From a pancake that bursts with flavour (*pictured left*) and delicious dumplings filled with crisp vegetables (*above*) to a hearty spaghetti with vegetarian meatballs (*below*), you can taste the freshness in every bite, and walk out feeling happily satisfied and definitely a bit healthier, too. For a healthy treat to take home with you, browse through the meticulously curated collection of products on sale at the store, from environmentally-friendly laundry cleaner to wholesome, organic food products like jams and spreads, whole grains and plenty more.



### Real Food Grocers



**Central:** 6 Eu Tong Sen Street,  
The Central #B1-52/53  
+65 6224 4492

**Square2:** 10 Sinaran Drive,  
Square 2 #B1-105/106/129  
+65 6397 2289

**Orchard Central:** 181 Orchard Road,  
#02-16 Orchard Central

+65 6737 9516

**South Beach:** 26 Beach Road  
#B1-19, South Beach Tower  
+65 6384 2206

**Far East Square:** 44/45 Peking Street,

#01-01 Far East Square

+65 6909 0909

[www.realfoodgrocer.com](http://www.realfoodgrocer.com)



## AFTERGLOW BY ANGLOW

**Carmen Low** is one half of the team behind the very hip Afterglow, on the very trendy Keong Saik Road. This road is a juxtaposition of the old and new, where traditional art-deco shophouses are set against the backdrop of Singapore's highrise buildings and hip cafés. This eatery has a menu full of fresh, vegan and vegetarian food that embraces the concept of the raw, whole-food movement to great effect. That she's based herself on Keong Saik is no accident, either. She's grown up here—Keong Saik was where four generations of her family ran their traditional Chinese medicine business—and, in fact, Afterglow was one of the eateries that established Keong Saik Road as *the* place to go for a great night out. She's a tireless champion for the heritage of this neighbourhood, and sees bringing the younger crowd here as a way to inject new life into it. In conversation with Carmen Low...

Keong Saik Street is abuzz with a chic crowd and great dining options  
Inset: Try the vegetarian sushi rolls at Afterglow

Facing page, clockwise from top: Afterglow's menu features innovative options like a 'raw' pizza, 'meat-balls' crafted from mushroom and even a beetroot latte!

Don't miss out on the vegan desserts here

The cosy interior of Afterglow



## “It’s the truest form of food...”

### What’s the story behind Afterglow?

My business partner and I used to live in China, where clean food is not as accessible—it is a luxury. I was also working in the food crisis communication industry, and got a taste first-hand on how food is being processed in factories. In the midst of this, we went through a swine flu period, high levels of mercury poisoning in seafood, and bird flu; this forced us to really start thinking about food sources and to be invested in a process to heal the land. To be honest, at that point, we did not have many food options, and we had to be creative with the food we consumed. One thing led to another, we found the world of raw whole foods, and that’s how Afterglow was born. It was out of necessity when we were living overseas, and at the same time, it was a genuine attempt to heal the land.

### What’s the most unusual reaction you’ve had to your food?

We have had couples coming to Afterglow for date nights; most often, it would be the wife bringing the husband along. It always delights us to see the men react to our food; they always exclaim, “This tastes so good, a complete opposite to what I thought it would be!” And when they realise we serve craft beer and whiskey in the restaurant—they are sold.

### What has surprised you most about working with vegetarian ingredients?

We enjoy working with vegetarian ingredients because they are so real—you cannot mask anything if it is not fresh. It’s the truest form of food that your body requires and this amazes me because I am not a vegetarian but I truly enjoy a good clean meal.

### If you were to recommend a favourite local vegetable that every visitor must try, what would that be?

I love *tempeh*. It is a type of traditional soy fermented product from the region.

I enjoy *tempeh* in a good *gado-gado*, too; that’s a traditional Indonesian dish that comes with tofu cubes, cucumber and an excellent peanut sauce.



Afterglow by Anglow  
\$\$   
24 Keong Saik Road  
www.anglow.sg  
+65 6224 8921

1



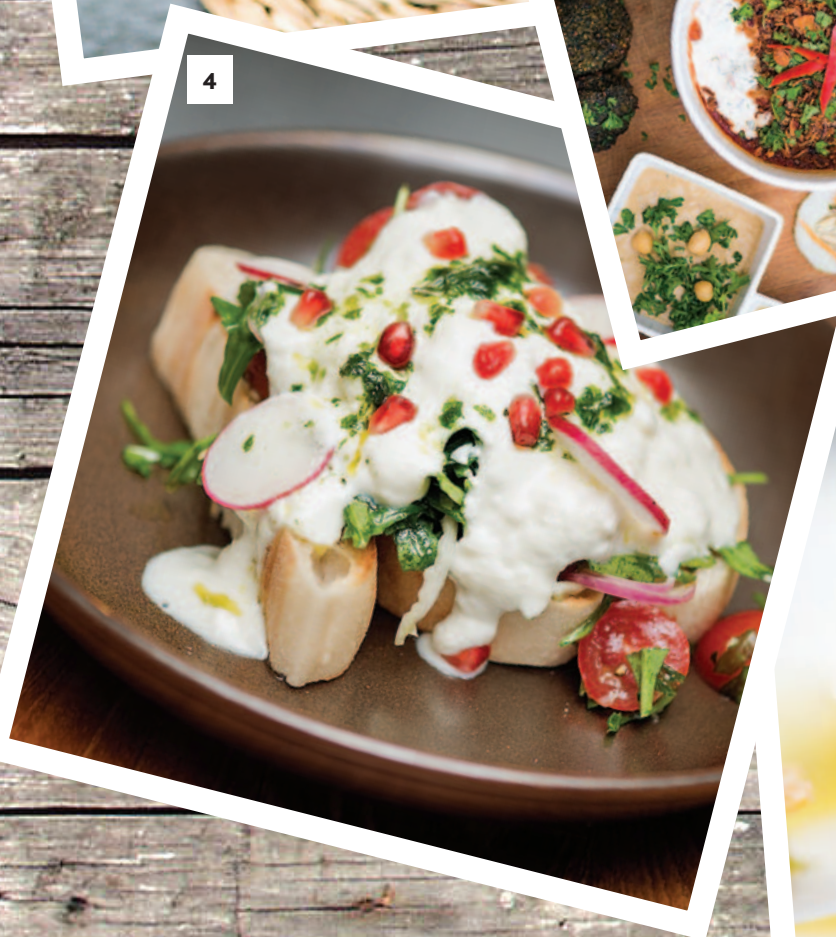
2



3



4



5



SINGAPORE'S fast-evolving culinary landscape is a palate-simulating paradise for foodies. It has everything from local chefs and food entrepreneurs making a name for Singapore on a culinary world stage, to world-renowned chefs setting up outposts of their Michelin-starred restaurants. With a growing focus on fresh, local produce, tasty vegetarian isn't an afterthought here. Serving up an interesting mix of international cuisines, this is where vegetarian travellers will be treated to global epicurean delights.

# GOING GLOBAL

Chef Tan's baked onion cup is filled with onion puree, an egg, and other delicious surprises

Facing page:

1. Earl Grey-infused onion tea—a signature Corner House dish
2. Vegan ice cream from Brownice
3. Healthy Middle-Eastern fare from Fill-a-Pita
4. Visit Artichoke for its small plates designed to share, like this feta burrata
5. Frunatic serves nourishingly therapeutic meals to suit your dietary and wellness needs, like this Luau Salad dish, part of a set meant to fuel your energy

## CORNER HOUSE

*“What can you do with an onion?”*



Corner House is a Michelin-starred restaurant nestled within the green sprawl of Singapore Botanic Gardens, a UNESCO World Heritage Site. It's fitting, then, that the talented **chef Jason Tan** crafts his masterful Gastro-Botanica creations here—where the botanics on the plate are just as important as the protein. If you try just one thing here, let it be what he calls the ‘interpretation of my favourite food’; a revelatory experiment with onions. In conversation with chef Tan...

### Where do you draw your inspiration from?

I'm inspired most by ingredients when I'm travelling, since I travel a lot for work. Whenever I'm on the road, I love to see what's available in the market, and create food from there.

### What has surprised you most about working with vegetables?

I didn't like vegetables for a very long time—for about 20 years, I hated them. Then, I tasted the most incredible onion. I thought, ‘What can you do with an onion?’ It's what led me to develop my tribute to this humble vegetable. We do a beautiful onion tart, an onion chip, a baked ‘onion cup’ and of course, the onion tea.

#### Corner House

\$\$\$

1 Cluny Road, E J H Corner House,  
Singapore Botanic Gardens  
(Nassim Gate Entrance)  
[www.cornerhouse.com.sg](http://www.cornerhouse.com.sg)  
+65 6469 1000

## POLLEN

*“I love seeing how much I can do with a single vegetable.”*

The iconic Gardens by the Bay bursts with unbeatable experiences, from its Cloud Forest, with the tallest indoor waterfall in the world, to the Flower Dome, which showcases floral diversity from across the world. But there's another experience that doesn't always gain a feature on itineraries: a meal at Pollen.

Tucked away within the Flower Dome, this restaurant, which features a café-style menu on the first floor and a more formal dining experience on the lower level, is where British-born chef **Steve Allen** works his magic. “I spent some years as a vegetarian,” he says, and, though he now eats everything, it continues to influence his recipes. “A lot of times, I don't start out intending to make a dish vegetarian—it just turns out that way!”



The divine Pollen Garden—a salad of fresh, seasonal vegetables, with an intriguing mustard gelato





- Try the vegan waffle, topped with vegan ice cream, at Brownice
1. Mamdouh brings a taste of Cairo to Fill-a-Pita
  2. Build your own *bento* box at GreenDot
  3. Stop by Cedele for a filling meal
  4. *Kimchi* plays a big role in the food served at The Boneless Kitchen

## CEDELE

Stop at a Cedele outlet for a light, healthy meal of soup and salads—the menu features a vegetarian selection, the bread is freshly-baked, and the staff is very open to modifying dishes to meet dietary restrictions.

## FILL-A-PITA

A small place in the Central Business District (CBD), Fill-a-Pita is a great choice for a quick, wholly-satisfying meal of Middle-Eastern classics. After the *hummus* and *falafal*, try the *koshari*, an Egyptian specialty.

## GREENDOT

Greendot is a wildly popular ‘build-a-bento’ style Asian fusion self-service eatery, which has loads of locals swearing by its meat-free menu of noodles and rice bowls.

## THE BONELESS KITCHEN

This meat-free Korean restaurant makes great use of Asian vegetables including mushroom, tofu and, of course, *kimchi*, to create its spread of tasty offerings.



## BROWNICE ITALIAN VEGAN ICE CREAM & KITCHEN

This vegan eatery has great ice cream (yes, good vegan ice cream!), as well as a range of dairy-free waffles, pizzas and other Italian fare.

**Pollen**  
\$\$\$

Flower Dome,  
Gardens by  
the Bay, 18 Marina  
Gardens Drive  
www.pollen.com.sg  
+65 6604 9988

**GreenDot**  
\$

60 Paya Lebar Road,  
#02-15/16/17  
Paya Lebar Square  
+65 6702 2221  
Check www.greendot.sg  
for more outlets

**Cedele**  
\$\$

www.cedelegroup.com  
Check website for store  
locations across Singapore

**Fill-a-Pita**  
\$

3 Pickering Street,  
#01-29 Nankin Row,  
China Square Central  
+65 9835 1446

**The Boneless  
Kitchen**  
\$\$

1 Irving Place, #01-31

The Commerze@Irving  
www.theboneless  
kitchen.com  
+65 8457 6464

**Brownice Italian  
Vegan Ice Cream  
& Kitchen**  
\$\$

53 East Coast Road  
+65 6348 2295  
**Brownice Italian  
Vegan Ice Cream**  
Café: 8 Sin Ming Road,  
Sin Ming Centre #01-03  
+65 6456 6431  
www.brownice.  
weebly.com

# JOIE

After a shopping spree in Singapore's fashion district, head to this rooftop garden vegetarian restaurant at Orchard Central for beautifully-plated, great-value set meals starting at S\$40. Joie specialises in Italian-inspired fusion food, with plenty of local influences.

On the menu at Joie (from left to right): a duo of ravioli; a mushroom 'steak'; warm chocolate cake



1



2

## FOR GREAT BURGERS

VeganBurg—a homegrown fast-food burger joint—offers delish burgers that you won't realise are vegetarian, as well as healthier side options like broccoli and coconut water!

nomVnom is another great vegan burger place that has inventive options like a no-bun Bonsai Burger and others inspired by local flavours, like the Otah-Otah Burger.

# FRUNATIC

Frunatic is Singapore's first Wellness dining option that tailors 'therapeutic' meals. Frunatic offers meal plans depending on what health ailments you're aiming to correct—you can also walk in to sample the offerings, or contact the restaurant ahead of your visit if you're interested in participating in a treatment plan.

Joie

\$\$\$

181 Orchard Road  
#12-01 Orchard Central  
www.joierestaurant.com.sg  
+65 6838 6966

Frunatic

\$\$\$

390 Orchard Road,  
Palais Renaissance  
www.frunatic.com  
+65 6276 0288

Artichoke

\$\$

161 Middle Road  
+65 6336 6949

VeganBurg

\$\$

44 Jalan Eunus  
www.veganburg.com

nomVnom

\$

Clarke Quay:  
6 Eu Tong Sen Street #B1-44  
+65 6224 4996

Tai Seng:  
18 Tai Seng Street #B1-02  
+65 6384 9678  
www.nomvnom.com



**“I learned how to cook Middle-Eastern food from the mothers of my friends”**

## ARTICHOKE

**Chef Bjorn Shen** proudly flaunts his mantle as Singapore’s favourite bad-boy chef. He exudes attitude, and is passionate about his food and his babies—his two restaurants—but doesn’t take himself too seriously. The passion, though, shines in his food. Artichoke is a casual space that breaks all the stereotypes associated with Middle-Eastern restaurants. “Nothing but the food here is inspired by the Middle East,” he declares.

When setting up the eatery, chef Shen settled on these flavours inspired by mothers of his Middle-Eastern friends. Artichoke is a reflection of food where spontaneous cooking and championing the use of local, artisanal produce is a priority.

Not that his recipes are always recognisable; he happily admits to taking a tremendous amount of creative liberty with the traditional versions he learnt. “I didn’t even always like Middle-Eastern food, so I took what I liked and used Singaporean flavours to make it more appealing to the local palate.” He’s also the brains behind the ice-cream brand ‘Neh Neh Pops’ (a colloquial term for popsicles) which is adapted from local and international flavours. The best thing to do at Artichoke is to order plates to share between friends; there’s a great mix of vegetarian fare on the menu!

A moreish cauliflower *sabich* (a type of sandwich popular in Israel)

Facing page:

1. The menu at Frunatic features plenty of juices and smoothies

2. You won’t miss a cheeseburger at VeganBurg!



## HERBIVORE

You might not believe your eyes when you see the plates of sushi and sashimi placed in front of you at Herbivore—it's all crafted from vegetables. This restaurant was established by long-time vegetarian Mr Ho CS, who dreamed of pioneering a movement towards vegetarian food in Singapore. The menu also features Western dishes, though you should come here for the sushi and sashimi. The kitchen is happy to modify dishes and create vegan options if requested.

Chef Westaway's seven-course vegetarian menu throws up a smorgasbord of flavours

Be surprised by the remarkable accuracy of the sushi rolls and sashimi platters at Herbivore—there's no meat here!



**JAAN**

***“I asked my mother what she'd like to see on menus when she goes out.”***

The view from JAAN on the 70<sup>th</sup> floor at Swissôtel The Stamford, will take your breath away. It's only a precursor to the food, which will leave you wishing your tummy had endless room for more. **Chef Kirk Westaway**, who made his way to Singapore after earning his chops alongside some of the best chefs in the world, grew up a world away—in Devon, England. He spent a part of his life as a vegetarian—a by-product, he says, of being the child of a vegetarian mother. “I want every meal at JAAN to be a memorable experience, something that evokes strong emotions,” the charming chef says.

“And I want vegetarians to have just as special an experience.” It's clear that fresh, quality produce is important to chef Westaway, given his childhood memories of his family's backyard kitchen garden, and it's no surprise that JAAN was awarded a Michelin star in 2016 and 2017. He loves working with seasonal vegetables, following the four seasons he's used to back in England. And, he loves making these vegetables the star of the show—a realisation you'll be quick to have once you sample the creations on his specially-curated vegetarian menu. “I have non-vegetarians coming in especially to try out my veg menu,” he proudly states.

# JANICE WONG SINGAPORE

*“I love  
creating art  
with food.”*

**Chef Janice Wong** is a patissier extraordinaire; she creates true magic with her desserts. And she’s interpreted the concept of ‘food as art’ in a wholly unique way—the walls of Janice Wong Singapore at the National Museum of Singapore are adorned with edible works of art, created using honest-to-goodness chocolate paint! Even the tabletops sport beautiful swirls of her edible paint, which you can buy once you’re done marvelling at (and feasting on) her stunning creations. Chef Wong might seem like a familiar face; she challenged the Season 7 contestants of *MasterChef Australia* to recreate one of her most difficult desserts. And she’s best known for her ever-popular **2am: dessertbar**, where patrons queue up for her delectable sweet treats, but, at this flagship restaurant, Janice has successfully paired Singapore flavours such as *Laksa* (a popular noodle dish with a spicy coconut-milk soup) and *pandan* with desserts like chocolate pralines and mooncakes. She believes in a fine balance between keeping traditional flavours authentic and experimenting with more modern treatments, like the incredible pasta pouches (*above*) that lives up to chef Wong’s mantra of edible art, both on the plate, and in the mouth.



## Herbivore

\$\$ 🌱

190 Middle Road, #1-13/14 Fortune Centre,  
www.herbivore.sg  
+65 6333 1612

## JAAN

\$\$\$

Level 70 Equinox Complex,  
Swissôtel The Stamford  
2 Stamford Road  
www.jaan.com.sg  
+65 6837 3322

## Janice Wong Singapore

\$\$

93 Stamford Road,  
#01-06, National Museum of Singapore  
www.janicewong.com.sg  
+65 9712 5338

A savoury soya kulfi  
at Punjab Grill  
Below: Chole bhature  
at Kailash Parbat



# THE NEW INDIAN

**V**EGETARIANISM isn't a new concept in Singapore, which is something it shares with India. Indian cuisine has plenty of flavoursome recipes that stand testament to the amazing meals that can be created with vegetables. Singapore has reinvented these recipes with locally available ingredients to make them its own, and reinterpreted them with regional variations. The island city is home to a significant ethnic Indian population, and not surprisingly, a wide variety of Indian food! It isn't just North Indian food that you will find here—many restaurants in Singapore specialise in South Indian cuisines as well, which is not something you will easily find in other countries. Wander through Little India and you'll come across an Andhra eatery at one corner, perhaps a restaurant specialising in Chettinad cuisine down the road. Whether you're craving the familiar or looking for novel experiences, here are some must-visit places in Singapore for a *desi* meal.

## PUNJAB GRILL



***“I want to elevate Indian food to new heights.”***

Chef Ahamed  
creates fantastic dishes  
that exude  
familiar flavours



**Chef Javed Ahamed**, the Corporate Chef at Punjab Grill, wants to see Indian cuisine thought of in the same way as French. Presentation, he says, is as important a part of a meal as the flavours. His menu, which features names that seem familiar, yet different, is a sparkling example of the chef's philosophy.

“The food might look different, but taste it—it's all authentic,” he proudly proclaims—and he's right. You might not recognise the beautifully plated creations that will be set in front of you, but the taste will take you straight to the Northwest Frontier Province of the Indian subcontinent. It's the traditional recipes from this region to which chef Ahamed has put his uniquely modern touch, transforming them in a way that you might not have thought possible. “I love taking vegetables that we don't use in Indian cooking—asparagus, broccoli—and discovering ways to use them in my dishes.” Tava Mushroom Asparagus, anyone?

While there are plenty of non-vegetarian options (making it a great place to go with a group that's made up of diners with mixed food preferences), chef Ahamed has put together inventive vegetarian set menus apart from the varied a la carte offerings, and he also offers dairy- and gluten-free menus upon request.

Punjab Grill

\$\$\$

B1-01A The Shoppes at Marina Bay Sands,  
South Podium, 2 Bayfront Avenue  
www.punjabgrill.com.sg  
+65 6688 7395

## “Komala Vilas brings back the flavours of my childhood.”

Star bartender **Vijay Mudaliar**'s family traces its roots back to Puducherry in South India, and though he's as Singaporean as they come, there's still an undeniable connection to his heritage. He swears by the set rice meals at the original **Komala Vilas**, an icon in Little India and, in fact, one of Singapore's oldest Indian vegetarian restaurants. The ambience is modest, but if regulars like Vijay are to be believed, the food definitely isn't. Komala Vilas is a Singapore dining institution, and its reputation is so stellar that the Indian Prime Minister Narendra Modi was taken there for lunch on his state visit! It serves a variety of no-frills South Indian meals—think *rasam* and *sambar* with rice, fresh veggies and, of course, *payasam*.

Crisp *dosai* with three types of chutney at Saravana Bhavan



Vijay himself is the proud owner and head bartender of one of Singapore's coolest new bars, **NATIVE**. Even here, he embraces his roots wholeheartedly. His menu of cocktails is unlike any other you'll find; as he says, "Every drink here has a story." His bar boasts names that might be familiar to Indian alcohol connoisseurs—a bottle of Old Monk, rubs shoulders with the Goa-based Paul John whiskies—and, in fact, spirits from across Asia. Vijay wants to introduce these tipples to a wider audience, and has crafted intriguing cocktails that incorporate Asian flavours and even some locally-foraged produce. You could sip on a Pineapple Arrack (pictured, right), made with an arrack that Vijay flavours with his special blend of Sri Lankan spices, topped with a slice of sweet pineapple, grilled with that king of spices, Ceylon cinnamon. Or perhaps a colourful, unusual rum-based Mango Lassi, where you might also detect a touch of beetroot,

pomegranate and pistachio blended into the heady yoghurt base. It's not a *lassi* you'll be familiar with, that's for sure, but one worth sampling anyway! And since you're around Amoy Street, drop



by Amoy Street Food Centre and try the **J2 Famous Crispy Curry Puff**, an ubiquitous snack (thin, flaky pastry filled with curried potatoes). So good, it was awarded a Michelin Bib Gourmand mention in 2017!

For a more traditional *lassi*, Singapore's Little India precinct bursts with options. **Kailash Parbat** is a name familiar to Indians; this well-reputed chain of eateries has established itself as the go-to place for hygienic street foods, from Mumbai favourites like *sev puri* (below) and *pau bhaji* to that North Indian classic, *chole bhature*.

For a quirkier experience, head to **Lagnaa**, where diners are encouraged to shed their shoes and sit on the floor, 'Indian style', for a feast. Don't worry, there's also a more traditional dining room if you'd prefer to keep your footwear on!

Another great option, especially for a quick bite, is **Saravana Bhavan**. Order a cup of filter coffee, which comes in two steel tumblers, just like you'd get it in Chennai; and a *ghee*-laden *dosai*, best eaten dipped into the chutneys that accompany it, and you'll feel like you're in an Udupi eatery in India.

## OTHER GREAT INDIAN EATERIES

- 1 **CHUTNEY MARY** at East Coast Road is known for its street-style fast food. You'll find an outlet at Singapore Changi Airport, too!
- 2 **BOMBAY CAFÉ** in Katong is an all-veg restaurant that dishes up classics in kitschy, Bollywood-inspired interiors.
- 3 **ANNALAKSHMI** on Havelock Road offers a unique dining experience that embraces the Hindu concept of *Athiti Devo Bhava* (a guest is like God) – there are no set prices here; instead, you 'pay as you feel' for your meal!
- 4 **GOKUL VEGETARIAN** on Upper Dickson Road showcases the fact that vegetarian food need not be boring. On the menu are a range of Indian and Asian fusion delicacies.
- 5 **ANANDA BHAVAN** on Selegie Road prides itself on being the first Indian vegetarian restaurant in Singapore. It's popular with locals and tourists alike.



### Komala Vilas



76 – 79 Serangoon Road  
www.komalavilas.com.sg  
+65 6293 6980  
Check website for newer branches

### NATIVE

\$\$

2A Amoy Street  
www.tribenative.com  
+65 8869 6520

### J2 Famous Crispy Curry Puff

\$

Amoy Street Food Centre,  
7 Maxwell Road

### Kailash Parbat

\$\$

3 Belilios Road,  
# 01-03 Hilton Garden Inn  
+65 6836 5545  
93 Syed Alwi Road  
+65 6291 5545  
www.kailashparbat.com.sg

### Lagnaa

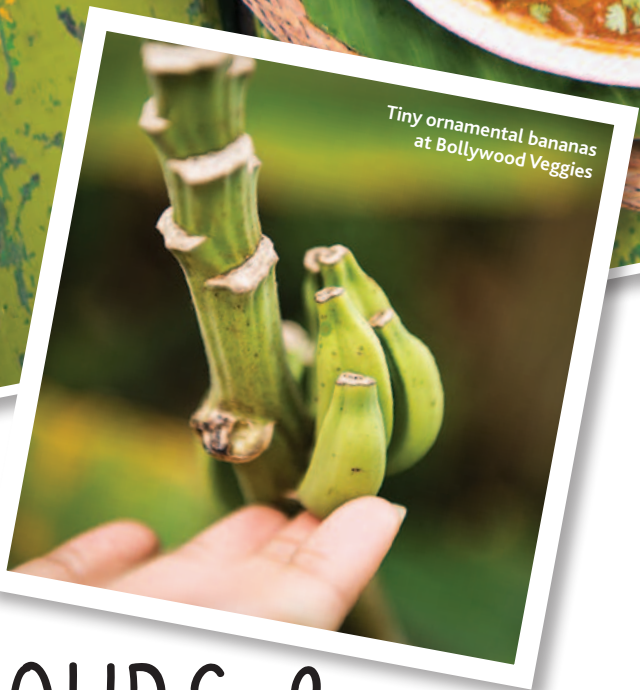
\$\$

No 6 Upper Dickson Road  
www.lagnaa.com  
+65 6296 1215

### Saravana Bhavan

\$\$

Opposite Mustafa Centre (Exit 5)  
www.saravanabhavan.com.sg  
+65 6297 0770



Tiny ornamental bananas at Bollywood Veggies



**“Did you know Singapore has farms?”**

# TOURS & CLASSES

**F**OR vegetarians who want all their senses to be activated, elevate your culinary experience in Singapore by signing up for a tour or learning how to whip up local cuisines at Singapore kitchens, which will allow you to delve deeper into the ‘why’ and ‘how’ of the delicious dish you just had at the hawker centre.

## BOLLYWOOD VEGGIES

Ivy Singh certainly didn’t. Plans of moving to Perth shelved, she instead invested in farmland in the Kranji countryside, a quick 30-minute ride out of the heart of the city, and Bollywood Veggies was born. Spread over 10 acres, this beautiful space allows Singaporeans and visitors alike to experience a slice of life at a working farm. **Manda Foo** (above), Chief Executive Officer says, “Most people don’t even know that you have male and female papaya trees! Most farmers use papaya trees that have been cultivated to perform both roles, so you rarely see female trees any more. But we have one,” Manda says. In addition to paths through the farm that you can follow, you can also sign up for a guided tour or a cooking class. Plan your visit around a meal—the on-site restaurant, **Poison Ivy**, uses veggies straight off the farm to great effect. Don’t miss the fantastic banana cake (made with bananas fresh off the farm!), as well as comforting Indian dishes like *daal*, veg curry and vegetable fritters (pictured above).

## COOKERY MAGIC

*“Many people think vegetables are boring. They could not be more wrong.”*



**Ruqxana Vasanwala** is the self-proclaimed ‘food sorceress’ behind Cookery Magic, a home cooking class through which she shares her passion for Singapore’s food. It’s a highly personal experience, and a great way to bring a piece of Singapore home with you.

### What’s the story behind Cookery Magic?

About 20 years ago, I was in Japan on holiday and a friend took me for a cooking class at the home of a Japanese lady. I had such an amazing experience cooking in a real kitchen. It gave me an opportunity to step into an actual Japanese home and learn to cook some simple local dishes that are cooked in many homes across Japan. It was such a wonderful souvenir to bring home.

I loved the experience so much that I thought, why not offer cooking classes in my home kitchen to visitors? I want them to experience the joy I did and also to bring home an amazing souvenir—learning to cook popular Singapore dishes.

### Where do you draw your inspiration from?

From Singapore’s hawkers, restaurants that I visit, family and friends, books, movies, overseas visits... everywhere!

### What’s the most unusual reaction you’ve had to your food?

Someone crying with joy!

### What has surprised you most about working with vegetarian ingredients?

That food can be amazingly tasty and exciting without the use of meat. Many people think that vegetarian food is boring. They could not be more wrong. Vegetables are such versatile ingredients with an amazing spectrum of flavours and textures.



## WOK 'N' STROLL

*“I visited Singapore with my husband—after tasting the food, I never wanted to leave!”*

Wok 'n' Stroll is **Karni Tomar's** fourth baby. Her husband’s job brought them to Singapore, and she’s discovered a love for Singapore—one that’s driven by the incredible variety of food on offer here. “I meet a lot of people with dietary restrictions, from those who keep kosher, to people who have given up meat, or dairy...” As a die-hard foodie—“I’m a food explorer!”—Karni loves spending her time discovering new places to eat, and she’s put that knowledge to good use by curating food tours. Among these is a **Vegetarian Culinary Adventure**, a three-hour tour customised for vegetarians. Stops on this tour include the local markets to see the wealth of raw ingredients available, Fortune Centre (from where it starts), and even the Buddhist and Hindu temple in the neighbourhood. Sign up to discover not only the different varieties of vegetarian food available in Singapore, but also the history behind Singaporean vegetarian food!

**Bollywood Veggies**  
\$\$

100 Neo Tiew Road,  
Kranji  
www.bollywoodveggies.com  
+65 6898 5001

**Cookery Magic**  
\$\$

117 Fidelio Street  
www.cookerymagic.com  
+65 9665 6831

**Wok 'n' Stroll**  
\$\$🌱🌿

www.woknstroll.com.sg  
+65 8338 3571

Take your pick from the large collection of teas at TWG Tea, a home-grown brand; loose teas: from S\$7

You won't be able to stop snacking on *ondeh-ondeh*—glutinous rice or tapioca balls with a centre of melted palm sugar: from S\$2/ set

# TAKE SINGAPORE HOME

*Lapis sagu* is a brightly-coloured steamed sago cake (*kueh*): from S\$1/piece

Handmade Heroes creates all natural, home-made, preservative-free, vegan products, like this rice scrub: from S\$19

MandyT makes freshly handcrafted eco-friendly soaps and skincare products bath soap: from S\$25

SoapLah soap bar: from S\$7

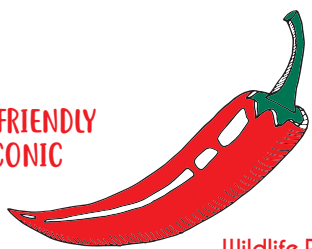
Pick up some *kaya* (coconut and egg jam); Ujong Gourmet's Saffron Kaya: from S\$9.

Balm Kitchen makes lip tints, skin care and bodycare products that are vegan and botanical-based; Botanical-based lip tint: from S\$16

MandyT scented candles: from S\$55

Singapore is home to rising local brands and independent shops that help curate unique collections. Take home memories of your time in Singapore with these local souvenirs. Most of the *kueh* (bite-sized desserts) will last for a few days, and Bengawan Solo is a good place to get them. Naiise, which has outlets across Singapore, sells local vegan brands like Handmade Heroes and MandyT. TWG Tea has over 800 fine harvest teas, exclusive blends and tea-infused delicacies.

## VEGETARIAN-FRIENDLY OPTIONS AT ICONIC ATTRACTIONS



### Sentosa

#### Good Old Days \$\$

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

#### Wave House Sentosa Restaurant & Bar \$\$

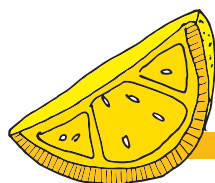
30 Siloso Beach Walk  
www.wavehousesentosa.org/  
restaurant  
+65 6377 3113

#### The Garden, Sofitel Singapore Sentosa Resort & Spa \$\$\$

30 Allanbrook Road  
www.sofitel-singapore-sentosa.com/  
dining/the-garden  
+65 6708 8364

#### Samundar Indian Fusion Cuisine \$\$

11 Siloso Road  
+65 6276 8891



## LITTLE INDIA

#### Genesis Vegan Restaurant \$ ♡

115 Owen Road  
+65 6438 7118

#### Café Salvation \$

176 Race Course Road  
www.cafesalvation.com  
+65 6298 1412

#### Tulasi Vegetarian \$\$

46 Race Course Road  
+65 6299 3809

#### New Fut Kai Vegetarian Restaurant \$

282 Jalan Besar  
www.newfutkai.com.sg  
+65 6398 0836

### Wildlife Reserves Singapore

#### Jurong Bird Park \$\$

Hawk Café, Lory Loft Café,  
Waterfall Kiosk, Curry Gardenn  
2 Jurong Hill  
www.wrs.com.sg  
+65 6269 3411

#### Night Safari \$\$

Jungle Rotisserie, Safari Sizzles,  
Ulu Ulu Safari Restaurant  
80 Mandai Lake Road  
www.wrs.com.sg  
+65 6269 3411

#### Singapore Zoo \$\$

Ah Meng Restaurant,  
Ah Meng Bistro, Ah Meng Kitchen,  
Chawang Bistro, Wild Deli,  
Amphitheatre Kiosk  
80 Mandai Lake Road  
www.wrs.com.sg  
+65 6269 3411

#### Nature's Harvest Café \$

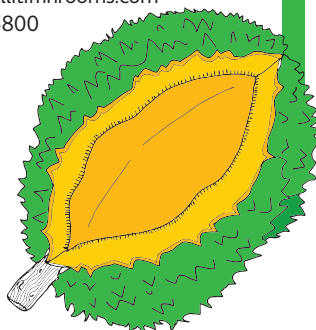
60 Somme Road  
#01-01 Le Somme  
+65 6297 1220

#### Bikaner Express \$\$

77 Syed Alwi Road  
+65 82316241

#### MTR \$\$

438 Serangoon Road  
www.mavallitiffinrooms.com  
+65 6296 5800



## OTHERS

#### Original Sin \$\$

43 Jalan Merah Saga  
www.originalsin.com.sg  
+65 6475 5605

#### Living Café \$\$

779 Bukit Timah Road  
www.balancedlivingasia.com  
+65 64684482

#### Project Acai \$ ♡

Outlets across  
the city, see  
www.project-acai.com

# WHERE TO FIND IT

Singapore has an exhaustive list of vegetarian, vegan and veg-friendly dining options. Here are some more to consider

## CENTRAL BUSINESS DISTRICT & SURROUNDS

#### VegCafé \$ ♡

73 Circular Road

#### Compassion - Ci Yue Vegetarian \$

24 Raffles Place (at Clifford Center,  
Food Emporium, B1-01)  
+65 8188 9634

#### Simply Delicieux \$

11 Collyer Quay, The Arcade #01-07  
+65 6636 1620

#### Clover 8 \$

77 High Street  
01-04 High Street Plaza  
+65 6334 0302

#### Sufood \$\$

#02-19 Raffles City Shopping Centre,  
252 Bridge Road  
www.sufood.com.sg  
+65 6333 5338

#### Elemen - Millenia Walk \$\$\$ ♡

9 Raffles Boulevard 01-75A/ 76  
www.elemen.com.sg  
+65 6238 0511

#### Chef Icon Nature Bakery \$\$

9 Raffles Place Republic Plaza #01-13  
www.cheficon.com  
+65 8858 5877

#### Kitchen by Food Rebel \$\$

28 Stanley Street  
www.foodrebelsg.com  
+65 6224 7088

#### Nalan Restaurant \$\$ ♡

13 Stamford Road  
Level B2-54 Capitol Piazza  
www.nalan.com.sg  
+65 6336 6404

#### Pepper Jade Thai Vegetarian \$\$ ♡

94 Bencoolen Street Sunshine Plaza  
Unit 01-18/19/20  
www.pepperjadeveg.com  
+65 6337 7050



## CHINATOWN

#### Eight Treasures Vegetarian \$\$

282A South Bridge Road  
www.8treasuresgroup.sg  
+65 6534 7727

#### Well Dressed Salad Bar & Café \$\$

282 South Bridge Road  
+65 6438 7118

#### Ci Yan Vegetarian Health Food \$

8 Smith Street  
+65 6225 9026

#### Yi Xin Vegetarian \$

43 Temple Street (at Chinatown)  
+65 9366 6002

#### Lucha Loco (Mexican) \$\$

15 Duxton Hill  
www.luchaloco.com  
+65 6226 3938

#### Saladstop \$\$

#01-01 One George Street  
www.saladstop.com.sg  
+65 6720 0378

#### O'bean Organic Soya Store \$\$

30/32 Tanjong Pagar Road  
+65 66364656

#### Five Insights Hall \$

288 South Bridge Road  
+65 6220 0220

#### World Peace Café \$ ♡

134 Neil Road  
+65 6438 1127



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