



I'M A

FOODIE

Passion Made Possible

Singapore is much more than the sum of its numerous attractions. It's constantly evolving, reinventing, and reimagining itself, with people who are passionate about creating new possibilities.

It's where foodies, explorers, collectors, action seekers, culture shapers, and socialisers meet – and new experiences are created every day.

Don't stop at finding out what you can do when you visit. Let our Passion Ambassadors show you what you can be when you're here. Because we're more than just a destination. We're where passion is made possible.

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, gourmards, bakers, chefs, mixologists, chocolatiers, tastemakers**—meet.

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MAD ABOUT MOD-SIN

Coined by Chef Willin Low of Relish by 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: Xiao Ya Tou

1 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
 ☎ +65 6226 1965
 🌐 fb.com/xiaoyatou.sg

2 LOOF

Anyone up for Hainanese cream cracker pork chop style burger with some Chilli Crab Waffle Fries on the side? Loof creates local delights with a twist serving solid 'dude-sin' (a branch of mod-sin) style dishes.

📍 Odeon Towers. 331
 North Bridge Road #03-07
 ☎ +65 6337 9416
 🌐 www.loof.com.sg

3 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
 ☎ +65 6223 4098
 🌐 www.labyrinth.com.sg



Image credits: Labyrinth

CHEF HAN LIGUANG OF RESTAURANT LABYRINTH

Q: What is the concept of Labyrinth?

A: "The idea of Labyrinth is to basically take diners on a journey, as well as show them Singapore over a 3-hour gastronomical adventure in the restaurant itself. Labyrinth was born out of my passion for cooking. I was not a chef or rather I was not a conventional chef. I was previously a banker. Back in my university days, when I was studying in London, I loved cooking and cooking transports me to a very different dimension, where I am able to just focus on the plate in front of me, the produce, the idea, and the cooking itself. It's a joy."

Q: What inspires you when it comes to food?

A: "I am Singaporean, and I love my Singapore food. I love the local culture and heritage at the end of the day. It's only right if a local should be cooking something that is very close to his heart. I call my cuisine Neo-Singapore or post-modern Singapore cuisine. Where we take the authentic flavours of Singapore on the streets, innovate modern presentation in the restaurant in a way that will wow and surprise diners."

Q: What sparked your love for cooking?

A: "The reason why I grew up loving food was inbuilt since I was a kid. My family used to gather at my grandmother's place, and she would cook for the whole family every Saturday as a tradition. Food brought us together. Basically, we would just catch up with each other. Till now, it is still going on as well."

Q: What does food mean to you?

A: "Food to me is a common language that brings people together. If you look at our street food, the food served by hawkers is meant to be shared. The joy of hawker centres in Singapore is to bring a group of friends or family to a hawker centre and order as many dishes as you can. Then, everyone just shares a bit of every single dish. That's what brings people together. It's love. Food is love. Food is about friends, families, and it is about bringing people together in a very intimate way over the table - it speaks to us."

4 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
☎ +65 6723 2025
🌐 www.babachews.com.sg

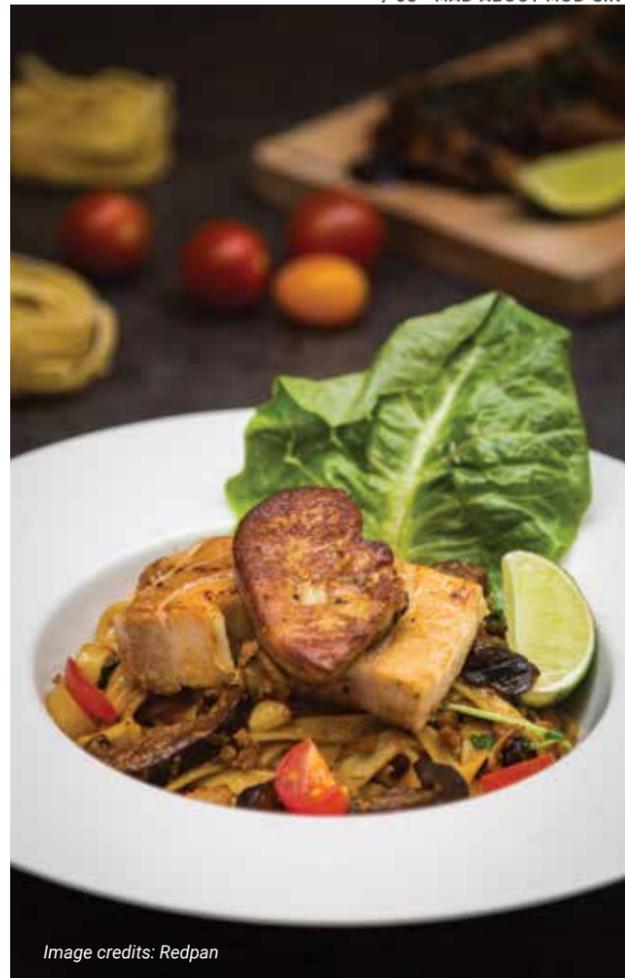


Image credits: Redpan

GWERN KHOO & BEN THAM A NOODLE STORY

A Noodle Story has got one of the longest queues at Amoy Street Food Centre, and for good reason.

The 'Singapore-style' ramen - which was awarded the Bib Gourmand in the MICHELIN Guide Singapore 2017 - Gwern Khoo and Ben Tham are two young lads at this stall that whip up lie a cross between wonton mee, mazesoba and magic.

A Noodle Story's co-founder and chef Gwern Khoo worked at Michelin-starred Waku Ghin before his venture. He was so amazed by the world of cooking and hospitality when he worked part-time at Shangri-La Hotel that he quit his higher education studies midway to dive full-time into a world he describes as vibrant and exciting.

At the start of his culinary journey, Gwern tried all ways and means to get a chance to work in a top restaurant, even offering to work for free. Gwern wanted to eventually build his unique path with the experience he had gained through the years.

Thus, on 17 February 2013, Gwern set up a humble store with co-founder Ben Tham on the first floor of Amoy Street Food Centre. For Gwern, a hawker centre was a low-cost platform to try out his ideas and test his concepts.

Gwern believes it doesn't matter where you cook; whether in a hawker stall or in a restaurant. As long as you do it from your heart, cooking for each customer as if they are family, they will be happy. It's more about passion and it's something innate.

5 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
☎ +65 9027 6289
anoodlestory.com
🌐 wordpress.com



Image credits: A Noodle Story

6 REDPAN

A collaboration between DP Architects, a homegrown architecture firm and 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
☎ +65 6255 5850
🌐 www.redpan.sg

7 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
☎ +65 6828 0007
🌐 www.po.com.sg



Image credits: Po



8 CREATURES RESTAURANT

East meets west, located at Desker Road - CreatureS serves Asian and Peranakan cuisines with a modern touch through their flavours and presentations. Created to give you that comforting yet unique home dining experience outside, savour the taste of their five-spice roast pork and rice broth or slurp on their creamy and spicy Nyonya laksa.

📍 120 Desker Road
☎ +65 6791 6996
🌐 www.creatures.com.sg

TASTE THE WORLD

From French to local street food, indulge your palate with an array of cuisine at these **Michelin-starred restaurants** - some have also been listed under the **Asia's 50 Best Restaurants 2019!**



Image credits: Odette

NO.01
50 BEST

ODETTE

Excite your palate with the taste of Modern French Cuisine that brings out the authentic flavour of each ingredient used. Every serving is a work of art in itself.

 1 St Andrew's Road #01-04
 +65 6385 0498
 www.odetterestaurant.com

  French Contemporary



Image credits: Burnt Ends

NO.10
50 BEST

BURNT ENDS

Meat lovers rejoice! Enjoy succulent Australian barbie, smoked and grilled to perfection.

 30 Victoria Street,
#01-26/27, Chijmes
 +65 6837 0402
 whitegrass.com.sg

 Barbecue

NO.30
50 BEST

JAAN

Helmed by Executive Chef Kirk Westaway, Jaan introduces an array of sophisticated British inspired dishes showcasing innovative cuisine in a simple yet beautiful approach.

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

 French Contemporary



Image credits: Jaan



Image credits: Les Amis

NO.33
50 BEST

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
 +65 6733 2225
 www.lesamis.com.sg

  French



Image credits: Nouri

NO.39
50 BEST

NOURI

With a menu that rotates on a seasonal basis, Nouri brings in an open concept for a unique transparent dining experience serving creative crossroads cooking.

 72 Amoy St,
 +65 6221 4148
 www.nouri.com.sg

 Innovative

NO.40
50 BEST

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
 +65 6688 8507
 www.marinabaysands.com

  JapaneseContemporary

Image credits: Marina Bay Sands



Image credits: Corner House

NO.49
50 BEST

CORNER HOUSE

Set in a charming colonial house from 1910, surrounded by a botanic garden, this restaurant offers contemporary Gastro-Botanica cuisines.

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

 Innovative



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
☎ +65 6221 1668
🌐 fb.com/hawkerchanSG

🌸 LocalStreetFood



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
☎ 1800 304 2288 (Local calls only)
🌐 comodempsey.sg/restaurant/candlenut

🌸 Peranakan



Image credits:
A Better Definition

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
☎ +65 6831 6262/ 6831 6266
🌐 www.shisenhanten.com.sg

🌸 🌸 Chinese

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
☎ +65 6292 7477

🌸 LocalStreetFood



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

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 his passion for food & people.

A: "My passion is people and how can I make them happy – that's through my food. As I journey on, I start to realise that food can establish a connection with people – that is very powerful. That just gives me a lot more motivation to keep going on."

"My approach to my food is to keep exploring how to make things even better but still keeping the traditional flavours and the style of the food."

Q: What did you miss most about home when you're away?

A: "Food definitely. Singapore has such variety of local flavours that you can't really say which ones you miss. One moment it can be char kway teow and the next moment you are craving for maggi goreng and so on. Just reflects our diverse food culture. But my definite favourites are 'ayam buah keluak' (eaten with lots of sambal belacan), 'itek tim' and chicken rice."

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

THE SONG OF INDIA

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

📍 33 Scotts Road
☎ +65 6836 0055
🌐 www.thesongofindia.com

🌸 Indian



Image credits: The Song of India

BRACI

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

📍 52 Boat Quay, Level 5/6
☎ +65 6866 1933
🌐 www.braci.sg

🌸 Italian Contemporary



Image credits: Braci

GARIBALDI

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

📍 36 Purvis Street #01-02
☎ +65 6837 1468
🌐 www.garibaldi.com.sg

🌸 Italian



Image credits: Garibaldi



Image credits: Alma by Juan Amador

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
☎ +65 6735 9937
🌐 www.alma.sg

🌸 European Contemporary

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."

Q: What are some of Alma's signature dishes?

A: "We don't have a particular dish that I would call signature. Because if it's a signature (dish) then we would just sit on our bums. We try to make new so-called signature dishes, every menu change."

Q: What's a typical day like when you prepare?

A: "Normally, first is going to therapy. Service normally starts around 7pm. I will meet my Chef de Cuisine, Sufian. We will talk about things that are upcoming, menus and updates with customers. The day ends roughly at 1am."

Q: Your personal journey is an immensely inspiring one. Tell us more about it.

A: "On October 16, 2015, I had a major accident. The injury was pretty serious. My fingers were not moving. My feet were not moving. Even my toes, everything! So, I was pretty scared. On that day, that fall just changed my whole life, my family, friends and also my company. But I really prayed and hoped everyday that I get better and better so I can be more independent."

A CHAT WITH EXECUTIVE CHEF HAIKAL JOHARI



Image credits: Alma by Juan Amador

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 2018 MICHELIN Guide.**



BREAKFAST

CHEY SUA CARROT CAKE

Crispy on the outside, soft on the inside, the homemade chow tow kway (carrot cake) 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
6.30am – 1pm
(closed on Mon)



LUNCH



Image credit:
@desmondqsw



HOO KEE BAK CHANG

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

📍 Amoy Street Food Centre
7 Maxwell Road #01-18

☎ +65 6562 2111/ 6221 1155

🌐 www.hookeebakchang.com

🕒 Mon – Sat
11am – 3pm
(closed on Sun)

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

☎ +65 6222 3928

🌐 www.theblueginger.com

🕒 Mon – Sun
Lunch: 12pm – 2.15pm
Dinner: 6.30pm – 4.45pm

CHUAN KEE BONELESS BRAISED DUCK

With 10 years under its belt, this is the place where locals come to savour the succulent braised duck that's made with just the right amount sweetness and saltiness from the special sauce. The dish may look simple but the taste will keep you wanting more!

📍 Ang Mo Kio Avenue 10
Block 531

☎ +65 9138 6422

🕒 Mon – Sun 11am – 8pm
(closed on alternate Wed)



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

☎ +65 6253 0137

🕒 Mon – Sun
10.30am – 4pm
(closed on Mon & 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

☎ +65 6562 2111/ 6221 1155

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





DINNER

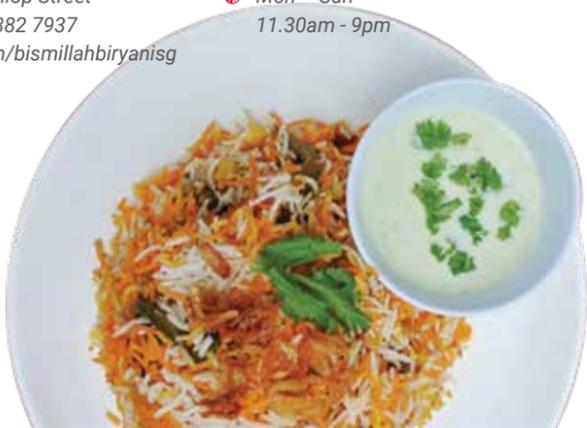
BISMILLAH BIRYANI

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
☎ +65 9382 7937
🌐 fb.com/bismillahbiryanisg

🕒 Mon – Sun
11.30am - 9pm



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 (chinese home-style dishes) 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)
☎ +65 6466 9558 / +65 9740 6870
🌐 ubinseafood.com

🕒 Mon – Sun
11am–3pm,
5.30–10pm

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

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.horsemouthbar.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 tiple 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
☎ +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
☎ +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 foo fa (soy bean custard) and other snacks like curry puff, egg tarts and you char kwai (crispy Chinese crullers).

📍 2 Short St
☎ +65 6334 1138

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

Fri 11am - 3am
Sun 12pm - 1am

BOON LAY POWER NASI LEMAK

Serves: Nasi Lemak

📍 Blk 221A/B, Boon Lay Place
☎ +65 6266 4466

🕒 Mon - Sun 4pm - 4am

🌐 powernasilemak.oddle.me

MING FA FISHBALL

Serves: Bak chor mee, fishball noodles and laksa

📍 Stall 73, Our Tampines Hub
51 Tampines Ave 4

🕒 Mon - Sun 24 hours



126 DIM SUM WEN DAO SHI 搵到食

Serves: Dim sum

📍 126 Sims Avenue

🕒 Mon - Sun 24 hours

YONG HE EATING HOUSE

Serves: Tau fu fa, soya bean drink, you 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 - Sun 4pm - 4am

FEI FEI WANTON MEE

Serves: Wonton mee

📍 Sin Wah Coffeeshop, 62 Joo Chiat Place
☎ +65 63457515 / 6440 5013

🕒 Mon - Sun 24 hours

HOE KEE PORRIDGE

Serves: Porridge

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

🕒 Mon - Thu 6.30am - 2.30pm

SWEE CHOON TIM SUM RESTAURANT

Serves: Dim sum

📍 191 Jalan Besar
☎ +65 6225 7788
🌐 www.sweechoon.com

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

FOUNDER BAK KUT TEH

Serves: Bak kut teh

📍 347 Balestier Road
☎ +65 6352 6192

🕒 Mon - Sun 12pm - 2.30pm,
6pm - 2am
(Closed on Tues)

YAN KEE NOODLE HOUSE

Serves: Bak chor mee sua

📍 9, Circular Road

🕒 Mon - Sat (closed on Sun) 24 hours

JB AH MENG

Serves: Zi Char dishes like their signature white pepper crab, garlic chilli lala and san lou bee hoon

📍 534 Geylang Road
☎ +65 6741 2418

🕒 Mon - Sun 5.30pm - 2.30am





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 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 Tanglin Singapore, 1A Cuscaden Road
☎ +65 6831 4373
🌐 fb.com/JensKitchenOnTheGo



Image credits: Hotel Jen Tanglin Singapore



2 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 6235 2872
🌐 www.thechalkfarm.com



3 LICKETY ICE CREAM AND WAFFLES

Indulge in a creamy ice cream served with egglet waffles. Yum! With so many flavours and toppings to choose from, your taste buds will be satisfied.

📍 34 Bussorah Street
☎ +65 6291 7670
🌐 fb.com/licketysg



Image credit: @yongkaiiii

4 FRO ROLL

If normal ice cream scoops are not cutting it for you - have them in rolls! Make your way to this artisan ice cream cafe that serves fresh rolled up ice cream ready to excite your tastebuds. Their Volcanic Avalanche is definitely a must try - just crack the chocolate volcano shell and say hello to a decadent chocolate lava cake topped with two scoops of sweet vanilla ice cream rolls.

📍 2 Tai Thong Crescent,
The Venue Shoppes #01-26
☎ +65 6909 2085
🌐 www.facebook.com/froroll.sg



Image credit: @agnes.the.foodie

5 FAT CAT ICE CREAM BAR

Experience a burst of refreshing flavour with a spoonful of Fat Cat's Mojito Spheres. From their classic zesty lime pops to special concoction with their yuzu or blood (red wine sangria and orange) spheres, every bite of these delicate beauties is an explosion of flavour!

📍 Blk 416 Bedok North
Avenue 2 #01-25
☎ +65 6241 0830
🌐 www.facebook.com/fatcatsg

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
☎ +65 6337 7540
🌐 fb.com/hannas.com.sg

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



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
☎ +65 6396 6646
🌐 fb.com/mamandarestaurant

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



BUGIS



HJH MAIMUNAH RESTAURANT

Specialising in nasi padang dishes, Hjh 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

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
☎ +65 6366 9339
🌐 www.rasaistimewa.com.sg

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
- 🌐 www.orange-lantern.com

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
- ☎ +65 6739 6463
- 🌐 fb.com/kintamanifurama

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
- ☎ +65 6845 1111
- 🌐 www.meritushotels.com/marina-mandarin-singapore

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
- 📍 414 Jurong West St 42, #01-783
☎ +65 6493 2522
- 📍 357/359 Bedok Road
☎ +65 6445 9100
- 📍 242 Jalan Kayu
☎ +65 6483 2298
- 🌐 www.tangteahouse.com

SERANGOON



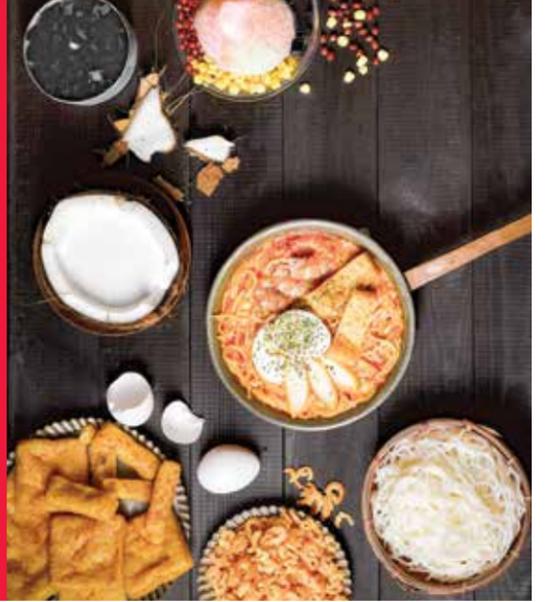
PENANG CULTURE

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
- 🌐 www.gdgroup.com.sg/penang-culture

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

2019 NEWLY HALAL-CERTIFIED

There are plenty of Halal eateries around Singapore, here are some newly certified ones to take note of.

HANSSIK

- 📍 205 Hougang Street 21
- ☎ +65 6288 2448

SUBWAY

- 📍 All except Wisteria Mall

PEPERCORN

- 📍 30, Kandahar Street
- ☎ +65 9862 2559

DELIFRANCE

- 📍 All outlets

POSITANO RISTO

- 📍 66 Bussorah St
- ☎ +65 6292 1866

AYAM PENYET RIA

- 📍 All outlets

GRAND DAME OF SINGAPOREAN COOKING

Violet Oon is a food critic, consultant, chef and cookbook writer. She is an influential figure of the Singaporean cooking scene and is widely considered to be an authority on Asian cuisine, specialising in Nyonya food. Currently, she runs three restaurants – Violet Oon Singapore, National Kitchen by Violet Oon and Violet Oon Satay Bar & Grill.

Violet began her career as a journalist writing for the afternoon paper New Nation in the early 1970s. In the late 1980s, the Singapore Tourism Board appointed her as a food ambassador. She has participated in food events such as the Singapore Food Festival, and led the culinary team to the United States on food tours that showcased Asian and Singaporean cooking.

Violet's cooking interest began when she was young. She looked to her nyonya (Peranakan) aunts for cooking tips. Little did she know, her Peranakan heritage will one day become a great influence in her cooking style. Violet hadn't found success as a restaurateur until July 2012 when she teamed up with her two business-savvy children to open Violet's Kitchen. Violet credits her children for finding a way to make her traditional Singaporean dishes more appealing to their generation.

On the other hand, the menu reflects this cross-generational approach by including classic Peranakan recipes - the fusion cuisine of descendants of early Chinese immigrants to modern-day Singapore, Malaysia and Indonesia - and a few creative spins on traditional dishes.

- 📍 *Violet Oon Singapore at Bukit Timah 881, Bukit Time Road*
- 📍 *National Kitchen by Violet Oon at National Gallery Singapore 1 St. Andrew's Road, #02-01, National Gallery Singapore (City Hall Wing)*
- 📍 *Violet Oon Satay Bar & Grill at Clarke Quay 3B River Valley Rd #01-18, Clarke Quay*
- ☎ +65 9834 9935
- 🌐 eat@violetoon.com

“Singapore food is a lovely melange and selection of food from our different cuisine, which is native Malay, Chinese (from those who came from Southern China), Indian (from those who came from Southern India), and there is sort of an overlay of British colonial food as well. We have street food cooking, home cooking and what we feel represents Singapore.” - Violet Oon



VIOLET OON
CHEF AND FOOD
CONNOISSEUR



BENJAMIN YONG CEO, THE BIG GROUP

“I’ve always had a personal philosophy that food binds people together. It builds relationships. When you share a meal with a group of friends over lunch or dinner, it certainly brings out the best of people.”

“The food scene in Singapore has progressed tremendously over the last couple of years with it being a global melting point. You’ve got international restaurants coming in as well as local hawkers evolving with what they’ve developed over many years. That’s quite a sensation and making Singapore quite the foodie destination.”

BIG Ben Yong's food recommendation:

- Burnt Ends
- Hainanese Delicacy
- Huber's Butchery
- IRVINS Salted Egg
- Meidi-Ya Supermarket
- Tekka Wet Market
- The Fishball Story
- Wild Rocket



SUITCASE CHEF

Home-grown chef Jason Tan is a 36-year-old chef patron and co-owner of Corner House at Singapore Botanic Gardens. Jason has successfully withstood his fair share of trials during 10 years in the culinary trade. Chef Julian Bompard is Jason's mentor and previous boss at Le Saint Julian Restaurant. Chef Julian once said "Tough times don't last, but tough man do." This has now become Jason's motto in life.

Jason takes on a challenge without thinking too much about it. He is a Shatec graduate and was talent-scouted to work for Joel Robuchon a Galera at Hotel Lisboa, Macau. Then 25-year-old Jason had not considered about working abroad, and didn't realise the magnitude of this golden opportunity. Jason realised the reason Robuchon was so successful is because he places high importance on discipline - skills and techniques can be refined, but discipline is something that needs to be ingrained.

His experiences have given him a deep insight into modern French cuisine: the lightness of the approach, the emphasis on seasonality and respect for quality ingredients. It was when he was working under chef Gunther Hubrechen at Les Amis in 2004 is when he was exposed to the limitless potential of vegetables.

Hence, he has created a cuisine which he calls "Gastro-Botanica" and Degustation of Onions on this menu, comprising crisp onion wafers, onion tartlets, a hollowed-out onion holding a sous-vide egg topped with truffled onion puree, and an aromatic earl grey poured over onion foam.

Jason Tan travels regularly to explore new culinary cultures that he can bring to the table at Corner House, earning him the name of 'Suitcase Chef'. For example, Jason goes to Europe and Australia to go exploring and to visit more restaurants. He picks up inspiration and do something new each time.

He likes to show the world the humble ingredients such as pandas leaves, coconut milk, gula Melaka, pineapple - something very simple can turn into an exquisite dessert in a fine dining restaurant.

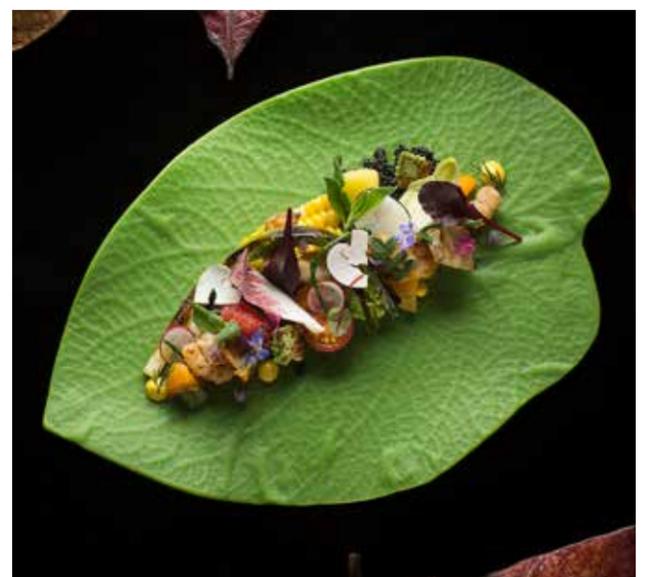
📍 1 Cluny Road, E J H Corner House,
Singapore Botanic Gardens

☎ +65 6469 1000

🌐 www.cornerhouse.com.sg



JASON TAN
HEAD CHEF



PUTTING ART ON A PLATE

Janice Wong's culinary journey started when she was visiting a farm in Melbourne, Australia. Melbourne has a lot of fresh ingredients and produce, making it a great learning opportunity for Janice to understand more about food. This was when she fell in love with it and had an epiphany that she wanted to become a curator and to take those fresh ingredients onto the table.

The then 22-year-old economics graduate went to Paris to study at the Le Cordon Bleu. Initially, her parents were affected by her decision but after one year, they saw changes in her and saw how passionate she was. Being a lover of desserts and all things sweet, Janice decided to focus on becoming a pastry chef.

After graduating with a diploma, she worked in various leading kitchens all around the world including San Sebastian, Chicago and New York. She wanted to learn about the theory of cooking, for example - how the chefs see a tomato; what would they do if they receive a potato. Working abroad has been a life changing experience for her. When she saw so many chefs, all with different approaches, she attempted to find her own voice.

In 2007, Janice returned to Singapore and opened her first restaurant, 2am:dessertbar at Holland Village. There is a unique story behind each dessert she has created. When she is designing a dish, every detail is carefully planned out. At 2am:dessertbar, a story is planned and inspiration comes in the form of an ingredient, a person or an art piece. To her, it is vital to share these stories with her guest and allow them to feel the inspiration.

For example, she traveled to Lantau Island, Hong Kong and enjoyed the seafood, mantisshrimp and abalone served there. All these elements are included in her menu at 2am:dessertbar. Janice loves to share her stories with her guest in the form of her dishes.



JANICE WONG
SINGAPOREAN
PASTRY CHEF

📍 2am:dessertbar
21A, Lorong Liput, Holland Village.
☎ +656291 9727

📍 Janice Wong Singapore
93 Stamford Road, National Museum Singapore
☎ +6597125338

📍 Janice Wong Singapore (Mochis and Chocolate collection) Paragon, 290 Orchard Road
☎ +659233 7547

🌐 www.janicewong.com.sg



REVAMPING THE CLASSIC FISHBALL NOODLES

Douglas Ng's hawkerpreneurship began because of the love he had for his grandmother's handmade fishballs. He has a very strong attachment to home-cooked food and has learned the recipe from his grandmother so that he could make it more often. At first, the thought of becoming a hawker selling fishball noodles didn't cross his mind, but his affinity with the dish wasn't just about to end there.

He had always wanted to venture into the F&B industry. The only thing that came to his mind is selling fishball noodles. Douglas' passion to spread the fishball story is rooted in his grandmother's handmade fishballs. Her recipe was simple and she only used the best ingredients.

He has been making headlines since the early days of The Fishball Story, to top it off he is a young man in a trade usually dominated by older folks. The Fishball Story made it into the Bib Gourmand awards in the 2016 MICHELIN Guide Singapore. With just 2 years of experience back then, this was an impressive feat for Douglas.

According to Douglas, The Fishball Story isn't just a story, but it's about touching the lives of others, reminiscing about our childhood and reminding how our grandmothers made it happen in their kitchen. Moreover, his friends and family were fully supportive of his plans, as they knew about his passion for culinary.

He is a prominent figure in the new wave of hawkers and he wishes to debunk the misconception tied to the trade. Being a hawker might seem like a dirty or low-class job by many, but this impression has to change. It's a job with so much passion and dedication.

📍 Hungry Bee Coffeeshop
512, Geylang Rd Singapore

☎ +65 9800 5036

🌐 www.facebook.com/fishballstory

📍 Timbre+ 73A, Ayer Rajah Crescent



DOUGLAS NG
ENTREPRENEUR,
THE FISHBALL STORY





SINGAPORE

Passion Made Possible

#VisitSingapore
#PassionMadePossible