

SINGAPORE UNFOLDED!

FOOD & DRINK



Greetings from Sunny Singapore!



We at the *Singapore Economic Development Board* have worked with local creative duo *8EyedSpud* to create a series of city guides titled *Singapore Unfolded*. We know you have a busy schedule, so these hidden gems were curated to ensure you enjoy the most out of your time here!

Singapore Unfolded brings you highlights of eating and drinking places the country has to offer. Within the following pages, you will find a curation of the duo's personal favourites across a myriad of cuisines to excite your taste buds. We hope you will enjoy exploring the endless possibilities Singapore has to offer!

About Your Friendly Guides

Hi there! We're *8EyedSpud*, a creative studio founded by two friends, Natalie Kwee & Jackie Goh. Born and raised in Singapore, we draw inspiration from the richness and vibrancy of this seemingly small but undoubtedly mighty city. There's so much to see and do, and we're excited to eat and drink our way across the island with you!



@8EyedSpud | www.8eyedspud.com

Local Fare

1 Coconut Club

The Coconut Club spent two years perfecting their signature *nasi lemak* recipe: rice infused with coconut milk, fried chicken wings, *otah* (spicy fish paste), *ikan billis* (anchovies) and *sambal* chilli. Fragrant, crunchy, and umami, the textures and flavors of this Malay dish is like no other!

28 Ann Siang Rd

2 Keng Eng Kee

This multi-generation establishment is known for its wide seafood selection including chilli crab, salted egg prawns and cereal squid. Dishes are served 'zichar' style - our favourite way of communal dining that gets you a little taste of everything! Their signature dishes infuse a 'wok hei' flavour (a smoky, charred aroma).

124 Bukit Merah Lane 1, #01-136



3 Ya Kun Kaya Toast

Over 90 years, Ya Kun has grown from a small Hainanese coffee stall into a celebrated local coffee chain because of its *kaya*, a traditional jam made from coconut and eggs, served on toast. Pair this snack with a cup of Nanyang *kopi* (traditional local coffee) or *teh* (tea) for the ultimate comfort food experience.

Various branches across Singapore

HAWKER SPOTLIGHT

A hawker centre in Singapore is typically an open-air complex housing a large array of stalls selling different cuisines at affordable prices.

Our Top Spots:

1. Tiong Bahru Food Centre
2. Maxwell Food Centre
3. Old Airport Road Food Centre
4. Newton Food Centre

(Crazy Rich Asians was filmed here!)



Hosting

1 Candlenut

The world's first Michelin-starred Peranakan restaurant! The Straits-Chinese cuisine served here is influenced by chef-owner Malcolm Lee's Peranakan family background, complete with an Indonesian touch. Want a sampler of multiple dishes? We suggest their 'Ahma-Kase' prix fixe menu!

17A Dempsey Road

2 Thevar

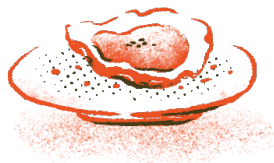
Despite not having trained at an Indian restaurant, chef-owner Manogren Murugan Thevar is undeterred in reinventing the cuisine with his experimental cooking approach. Thevar serves traditional Indian dishes with a modern twist, complemented with Asian-inspired cocktails.

9 Keong Saik Road

3 Restaurant Ibad

'Ibad', which means 'from the source', aptly describes MasterChef Asia 2015 winner Woo Wai Leong's desire to express his heritage through Nanyang-style, contemporary Chinese food. The lawyer-turned-chef-and-owner's enthusiasm about making his food delicious yet accessible is infectious.

18 North Canal Road



Caffeine Fix

1 Nylon Coffee Roasters

Located under a public housing block, this no-frills micro-roastery makes its brews from a unique blend of seasonal beans. The founders Dennis and Jia Min believe in fostering sustainable and transparent relationships across the supply chain, and seek to build a welcoming home for coffee lovers.

4 Everton Park #01-40



2 Chye Seng Huat Hardware

Step into this beautifully refurbished hardware store in a conserved shophouse and be greeted by fragrant wafts of a fresh brew. This is the brainchild of Leon Foo, a coffee-loving entrepreneur who gave up a promising career in finance to start a business in roasting and purveying specialty coffee.

150 Tyrwhitt Rd

3 Tiong Hoe

Making the leap from a coffee equipment wholesaler to a bona-fide roastery complete with a specialty coffee bar, Tiong Hoe has redefined artisanal coffee with its automated roasting process. Try your hand at roasting beans and collect it on the spot to enjoy back home!

170 Stirling Rd, #01-1133



Kopi 101

Available at any local coffee shop, *kopi* (coffee) comes in an array of combinations.
Tip: To order tea, replace "kopi" with "teh"!

Kopi-O-Kosong: Black coffee
Kopi-O: Black coffee with sugar
Kopi Peng: Iced coffee with sugar & milk

Shiok* Souvenirs



- 1 Kaya spread**
Jam made from coconut milk and eggs, flavoured by pandan leaves
- 2 Chilli crab cookies**
An iconic Singaporean dish, now in the form of a travel-friendly cookie
- 3 Pandan chiffon cake**
A light, fluffy sponge cake flavoured with fragrant pandan leaves
- 4 Salted egg yolk chips**
Chips flavoured with salty, spicy and creamed salted egg paste
- 5 Bak kut teh spices**
Make a bowl of peppery pork rib soup in no time with these handy sachets
- 6 XO chilli sauce**
A versatile (and spicy!) sauce or condiment made from dried seafood
- 7 Bak kwa**
Sweet, savoury, umami pork jerky barbecued to perfection
- 8 Sugee cookies**
Buttery Nonya cookies that literally melt in your mouth
- 9 Laksa paste**
A spicy paste used to make the popular Peranakan noodle soup

Rushing for time?

Go on a shopping spree at the famed Jewel Changi Airport - the ultimate one-stop shop for *Shiok Souvenirs* - right before you board the plane!

**Shiok (adjective)* is a colloquial term used to express enjoyment or satisfaction.

Feeling Peckish

1 Birds of Paradise

This artisanal gelato parlor in the picturesque Katong neighbourhood provides respite from Singapore's tropical heat. The gelato here is made from scratch, with flavours inspired by Southeast Asian botanical ingredients. Our tip: Try their homemade thyme wafer cones!

63 E Coast Road, #01-05

2 Old Chang Kee

Known for its signature curry puff, this beloved local brand also sells a wide range of deep-fried skewered snacks. Starting from a humble coffee shop, the brand has expanded beyond our shores and their snacks are now enjoyed by an international audience!

Various branches across Singapore

3 Traditional Haig Road Putu Piring

This fourth generation family establishment is one of the few places still committed to preparing Malay steam rice cakes the traditional way – by hand. Their classic *Gula Melaka* (coconut palm sugar) remains a crowd favorite, but unconventional flavors like chocolate and durian are also worth a try!

Various branches across Singapore



Tipplés

1 ATLAS

Housed in a 7,400 square foot Art Deco space, Atlas is situated in Parkview Square (what locals affectionately call the "Batman Building"). In here, you will find the world's largest gin collection, displayed in a magnificent three-storey tower.

600 North Bridge Rd, Parkview Square

2 The Elephant Room

Passionate about sharing the rich tapestry of Indian culture and heritage, head bartender Yugnes Susela pays homage to the Little India district in Singapore with unique concoctions. Drinks like 'Jothi's Flower Shop' and 'Mohgul's Sweets' are inspired by his childhood experiences and memories of the area.

20A Teck Lim Road

3 Manhattan

An award-winning bar that prides itself in housing the world's first in-bar rick house, where barrels of freshly distilled spirits are stacked vertically for ageing. Don't miss their Ingredients Room, where rare ingredients like wild cherry bark and dandelion root are stored and used to make specialty drink concoctions.

1 Cuscaden Rd,
Regent Singapore

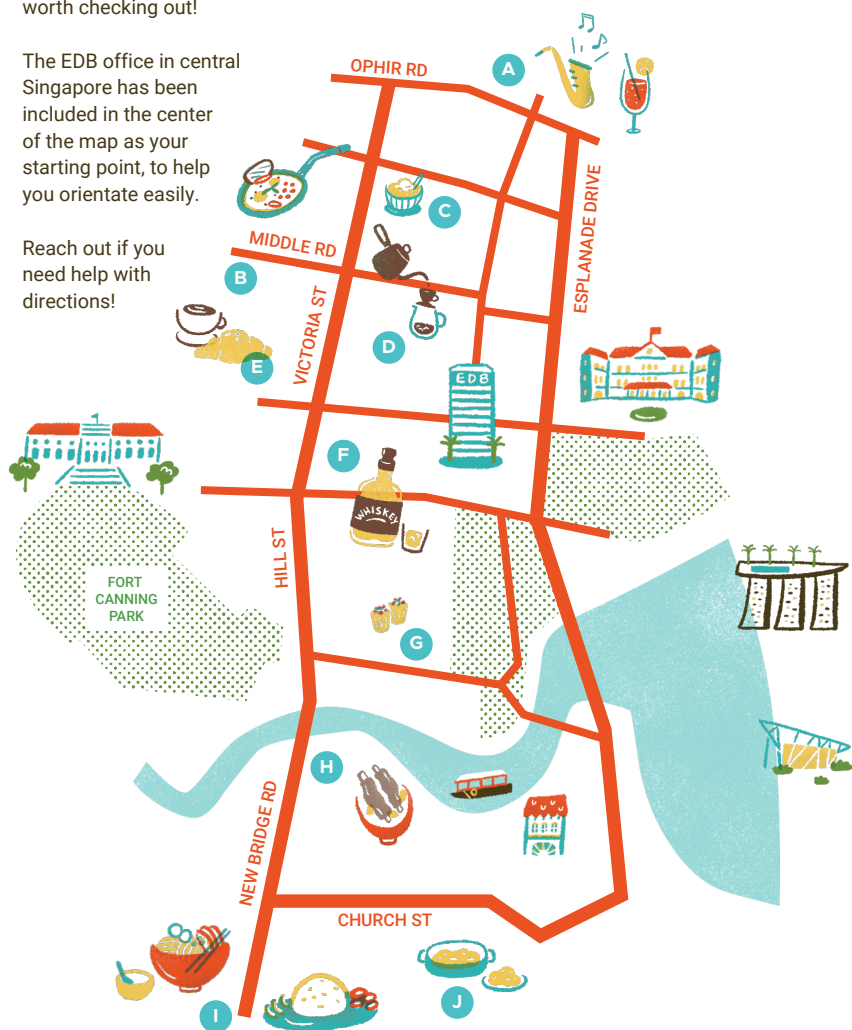


Top Spots in the 'Hood

Looking for a breather in between appointments or a spot to unwind after a long day of meetings? We've listed some of our favourite haunts within the vicinity of the EDB office worth checking out!

The EDB office in central Singapore has been included in the center of the map as your starting point, to help you orientate easily.

Reach out if you need help with directions!



- A** **Blu Jaz Cafe**
Live music bar
- B** **Artichoke**
Middle Eastern food
- C** **Ah Chew Desserts**
Chinese desserts

- D** **Kurasu**
Japanese coffee
- E** **The Glasshouse**
Coffee
- F** **The Single Cask Bar**
Whisky bar

- G** **National Kitchen**
Peranakan food
- H** **Song Fa Bak Kut Teh**
Pork rib soup
- I** **Hawker Chan**
Local food
- J** **Annalakshmi**
Indian vegetarian food

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