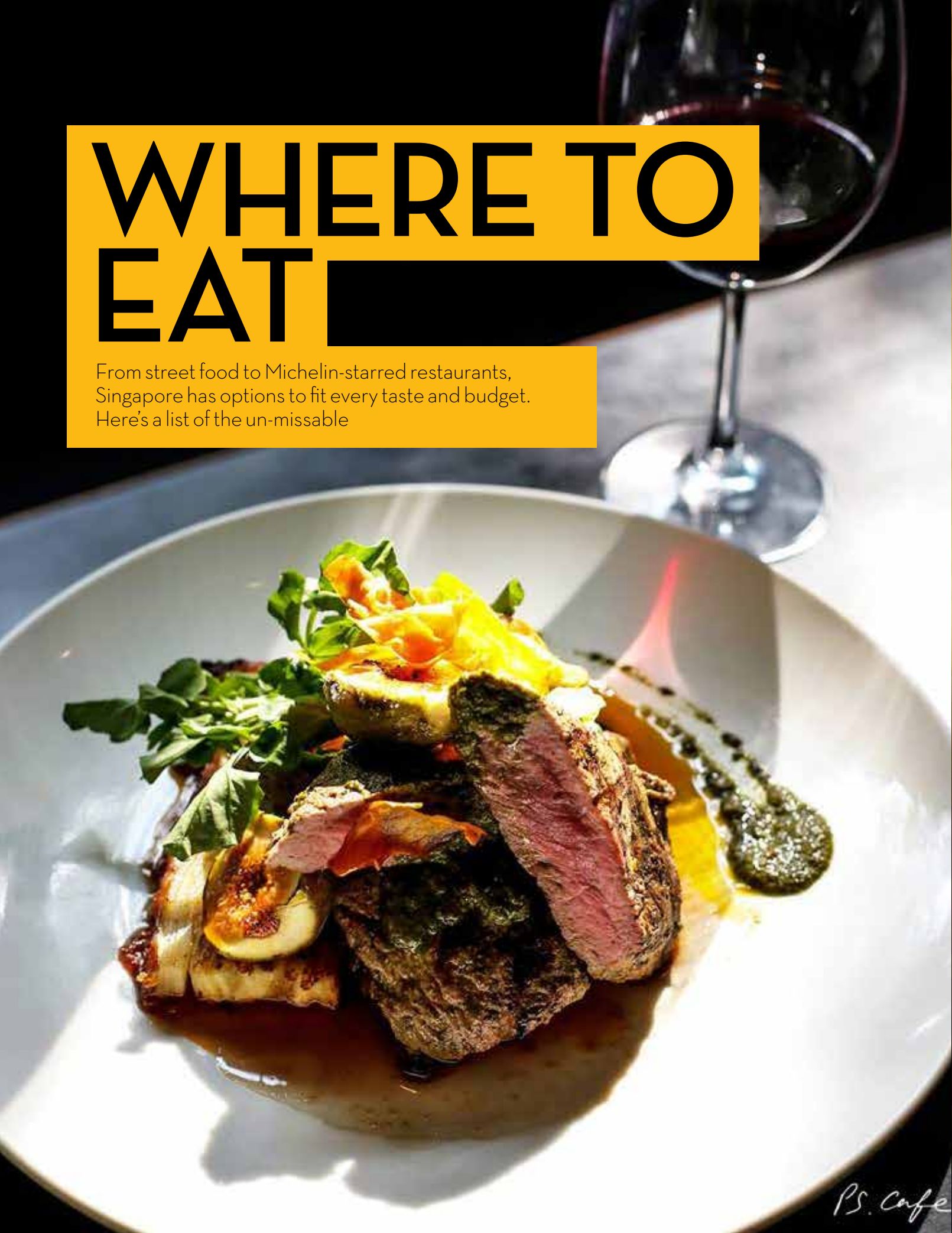


WHERE TO EAT

From street food to Michelin-starred restaurants, Singapore has options to fit every taste and budget. Here's a list of the un-missable



WHERE TO EAT

INTERNATIONAL

LUCHA LOCO This lively Mexican taqueria (taco shop) and garden patio bar is located in the cobblestoned Duxton Hill area. Its delicious margaritas and cocktails are best enjoyed with tapas staples such as ceviche, guacamole, tacos and pulled pork tortillas. Book in advance, given this restaurant is quite popular and gets filled fast. (www.luchaloco.com; closed Sundays and Mondays)

LUKE'S Head to this famous establishment in Chinatown for tasty seafood platters, great burgers and the best tuna tartare in town. Chef Travis Masiero sources fresh ingredients—oysters, crabs, clams and lobsters—mainly from Boston, his hometown, to whip up innovative dishes. End your meal with the outstanding chocolate-chip cookie with stout milkshake. Luke's also has an outpost on Orchard Road. (www.lukes.com.sg)

THE DEMPSEY COOKHOUSE & BAR Using flavours derived from vegetable juices, fruit essences and herbs, instead of the traditional meat stocks and cream, is a signature of Michelin-star chef Jean-Georges Vongerichten. And it is evident in this restaurant as well, with immaculate preparations such as the black truffle pizza and egg caviar. (www.comodempsey.sg)

ANGELENO Chef David Almany uses traditional methods and freshly sourced seasonal ingredients to create authentic Italian fare at this Chinatown restaurant. Their Neapolitana (tomato-based) sauce tastes particularly good with the signature meatballs, mussels alla scampi and the flatbread. The restaurant also offers a set three-course lunch menu—worth a try especially if



INSIDER TIPS ON HOTSPOTS

RENU CHAINANI Entrepreneur and co-founder, Eastern Treasure Lifestyle

The current hotspot: **CUT** (00 65 6688 8517), the American steakhouse by Wolfgang Puck at Marina Bay Sands. Designed by Toni Chi, the restaurant's modern interiors are super-sleek and warm. **A restaurant with a view to die for:** **Spago** (00 65 6688 9955) on the 52nd floor of Marina Bay Sands. This Singaporean outpost of Wolfgang Puck's Los Angeles restaurant overlooks the infinity pool of the hotel and has the best views of the city, the skyline and gardens. **Your go-to spot for a post-shopping meal:** **Luke's** (www.lukes.com.sg). Both, the one on 22 Gemmil Lane and on Orchard Road, are my absolute favourites. They have an amazing ambience and it is a delight to drop in here after a fun day of shopping. **Favourite shopping haunts:** I swear by **Club 21** (www.sg.club21global.com) at the Hilton Singapore. **Takashimaya** (www.takashimaya.com.sg) is one of my favourite high-end boutiques and **Marina Bay Sands** (www.marinabaysands.com) has a mix of both high- and mid-level brands. **Wisma Atria** (www.wismaonline.com) and **Robinsons the Heeren** (www.robinsons.com.sg) has a selection of local brands. My all-time favourite is **Orchard Road**, one of Asia's best shopping streets. **The place with the coolest vibe:** New York's speakeasy cocktail bar, **Employees Only** (employeesonlysg.com) and **28 Hong Kong Street** (www.28hks.com).

you're dining with the family or a large party. (www.angeleno.com.sg)

CUT BY WOLFGANG PUCK If you have a craving for a well-prepared steak, look no further than CUT. Celebrity chef Wolfgang Puck's contemporary American steakhouse at Marina Bay Sands offers premium meat cuts from Australia, Japan and the US. Don't miss out on the signature Valrohna chocolate soufflé. (00 65 6688 8517)

BURNT ENDS At this barbecue joint helmed by chef Dave Pynt, you get to watch chefs prepare your meal from your seat on the countertop table, which looks into the open kitchen. While the menu, which is written daily, ensures only the best reaches your plate, the star dish is the 10-hour slow-cooked pork baked in the restaurant's custom-made oven. An extensive selection of wines, cocktails and draught beers should round off a great meal. (www.burntends.com.sg)

IL LIDO AT THE CLIFF Perched on a cliff, surrounded by lush greenery and overlooking the ocean—this contemporary Italian restaurant in Sofitel Singapore Sentosa is perfect for a romantic date. Besides the amazing views, you can feast on the pastas, burratas and fresh seafood including octopus. (www.sofitel-singapore-sentosa.com)

DB BISTRO & OYSTER BAR Enjoy the best burgers in town at this chic modern bistro. Don't miss out on the French and American oysters, another signature on the menu. With the Sands Theatre just opposite, it's great for a post-show meal. (www.dbbistro.com)

Previous pages from left: **a steak dish served at the PS. Cafe; the buzzing crowd at Mexican diner, Lucha Loco**

EDITOR'S PICK

PS. CAFE This café has a delicious brunch menu, which also has a range of Bloody Mary cocktails embellished with local spices. While the eggs, pancakes and pastas are all delicious, the famous truffle shoestring fries are a menu highlight. The eatery with a loyal following among the locals has outposts across Singapore. (www.pscafe.com)



WHERE TO EAT

FYNN'S This casual yet high-end dining space offers modern Australian food influenced by cuisines from around the world. The menu includes dishes such as Hokkaido scallops, charred lamb and Spanish octopus. Its weekend brunches are worth trying out too, with a truffle-infused omelette, grain bowls, hotcakes and grilled meats on the menu. (www.fynnsrestaurant.com)

TIPPLING CLUB Described by its chef, Ryan Clift as an “ultra-progressive modern gastronomy” restaurant and bar, Tippling Club offers degustation dishes with innovative cocktails or wines. There’s also a tasting menu on offer if you’re in the mood to experiment. The restaurant also has a private dining area, BIN 38, on the second floor. (www.tipplingclub.com)

CROSSROADS CAFE

Located in the Singapore Marriott Tang Plaza Hotel, Crossroads Cafe is popular for its all-day dining menu. Signature dishes include the 100% Wagyu burger and the Hainanese chicken rice—best enjoyed with draught beers on tap or a glass of premium wine. (www.singaporemarriott.com)

ASIAN

AKIRA BACK The Singapore outpost of this fine-dining restaurant at the JW Marriott Hotel South Beach serves Japanese cuisine with distinct Korean accents. The Tajima short ribs or Ji-dori chicken are worth a try, but the cold tuna pizza is a must. The crispy base is garnished with thinly sliced tuna, ponzu mayonnaise, shiso leaves, and a drizzle of truffle oil. (00 65 6818 1914)

EDITOR'S PICK **MIN JIANG** Goodwood Park Hotel's Min Jiang offers Sichuan and Cantonese fare with



an innovative twist. The selection of vegetarian food is especially noteworthy. Ask for the vegetarian version of the Peking duck dish, made of bean-curd skin. You can also enjoy the nostalgia-inducing classics—hot-and-sour soup, sweet-and-sour pork and dim sum. (00 65 6730 1704)

TATSUYA Head to this 24-seater for great sushi and sashimi. The chef, Ronnie Chia is known for his Aburi sushi. The restaurant’s lunchtime offerings of sushi or sashimi bento meals, and the bara chirashi (rice bowls topped with fish) are also popular. If you want a private dining room for a quieter meal, book in advance. (00 65 6737 7411)

PÓ Chef Willin Low’s ‘Mod Sin’ (modern Singaporean) cuisine gets a fine-dining reinvention at Pó, which is located in the recently opened Warehouse Hotel. The menu features reinventions of popular local street food, with dishes such as innovatively created Kurobuta char siew, charcoal-grilled Iberico satay. The highlight is the popiah (traditional steamed spring roll), which is prepared using hand-cut, stewed and caramelised ingredients. (www.po.com.sg)

CHOPSUEY CAFE Run by the PS. Cafe folks, this Chinese restaurant serves well-loved classics inspired by cuisines from around the world. Try the homemade sauces served along with dishes such as San Choy Pau DIY wraps and Singapore chilli soft-shell crabs. (www.pscafe.com)

NADAMAN If you love Japanese food, then Nadaman in Shangri-La Hotel is pure heaven. The restaurant specialises in kaiseki cuisine, a traditional multi-course meal, which emphasises meticulous



Chef David Pynt at Burnt Ends
Opposite page from top: **the countertop seating at Burnt Ends; a shelf stocked with ingredients and cutlery at the Tippling Club**

WHERE TO EAT

preparation and presentation. While sushi and sashimi are firm favourites, the set meals, including an eel option, are meant for the adventurous. (www.shangri-la.com)

THANYING RESTAURANT

Head here for authentic 'royal Thai' cuisine. Housed in Amara Singapore Hotel, Thanying's varied menu features highlights such as roasted duck in red curry, fried fish cake, pineapple rice and olive rice. Don't forget to try the dessert buffet. (www.amarahotels.com)

XI YAN PRIVATE DINING

Located on Craig Road, the restaurant has a unique private dining concept. The set menu, which is curated specially by the chef, changes weekly. Eating here is a completely sensory experience and is as much about presentation as taste. There are just six popular tables so book well in advance. (www.xiyang.com.sg)

TONG HENG This Chinese bakery on South Bridge Road is known for its roast-pork pastries, buns and egg custard tarts. They also have an assortment of Chinese sweets if you want to try something traditional. (www.tongheng.com.sg)

TEAHOUSE BY YIXING XUAN

You get an authentic Chinese teahouse experience at this cosy teahouse. Enjoy a well-prepared cup of tea, which is served along with snacks that include dim sum. You even have the choice of brewing a cup yourself. The shop also sells incense, burners and tea sets, which can make for lovely gifts. If you're a connoisseur of all things tea related, sign up for a tea-appreciation workshop and get proprietor Mr Low to share some secrets of tea-making. (www.yixingxuan-teahouse.com)



INSIDER TIPS ON CLUBBING

SUKKI SINGAPORA Burlesque artist

A restaurant where the view is as good as the food: I adore **Spago** (00 65 6688 9955) for the view. There's something about being right at the top of Marina Bay and looking out at the city at night. **The perfect space for a romantic dinner date:** **Monti** (www.monti.sg), an incredibly beautiful jazz lounge, along the Marina Bay. **The different hangout spots for different moods:** If it's cabaret, **Shanghai Dolly** (00 65 6336 7676) is the place to watch live acts. For a wild night, it has to be champagne evenings with my girlfriends at **Bang Bang** (www.bangbangclub.sg). If I want to unwind to great music, then it's the **Montreux Jazz Café** (www.montreuxjazzcafe.com). **The Singapore hotel that's your kind of place:** There are two of them. **The Scarlet Singapore** (www.thescarlethotels.com) in Chinatown, which oozes burlesque. And **Hôtel Vagabond** (www.hotelvagabondsingapore.com), which feels like you've been thrown into an art installation. **Things you only hear at a Singapore party:** You know you're partying in Singapore when you hear Hokkien (a Chinese dialect).

STREET EAT

HILL STREET TAI HWA PORK NOODLE At this Michelin-star eatery, the noodles are laced with soy sauce and vinegar and tossed with freshly minced pork and liver slices. Be prepared for a long wait at this almost 60-year-old stall, which has become almost an institution. (www.taihwa.com.sg)

FIVE STAR CHICKEN RICE This staple dish can be found in almost every neighbourhood, but it is extra-special here. The secret is in the tender kampung chicken, which literally means village chicken. (www.fivestarchickenrice.com)

LIAO FAN HONG KONG SOYA SAUCE CHICKEN RICE AND NOODLE Visit this Michelin-star joint for its herbs-and-soy-sauce flavoured chicken, served with rice or noodles. Also try the char siew (sweet barbecued pork). (78 Smith Street)

LAU PA SAT FESTIVAL MARKET Apart from the delicious food, you get a taste of Singaporean history here. Built in the 19th century, this market was declared a national monument in the 1970s. This roof-clad market's hawker stalls offer a range of Chinese, Malay, Indian and Muslim cuisines. (www.laupasat.biz; 18 Raffles Quay)

MAXWELL ROAD HAWKER CENTRE Your food trail would be incomplete without visiting this Chinatown landmark. Options include Tian Tian Hainanese chicken rice, a reinvented peanut pancake (min jiang kueh) at Weng Pancake stall and fried oyster cake at Maxwell Fuzhou Oyster Cake. (Corner of Maxwell Road and South Bridge Road)

328 KATONG LAKSA Feast on a well-prepared rendition of the coconut-infused curry and noodles served at this stall on the East Coast. You also have the option of other regional dishes, but the laksa is particularly popular. (00 65 9732 8163)

