



Breakfast Of Champions

For a true Singaporean cultural experience, there's nothing like tucking in to foods Westerners usually reserve for dinner, in the early hours of the morning. Scoop curry off a banana leaf in one of Little India's many restaurants, such as The Banana Leaf Apolo, or head to Katong for a spicy and authentic laksa from 328 Katong Laksa (pictured). This unassuming eatery is famous among locals, and its quality is boastfully displayed with photos of its owner Nancy Lim with local celebrities. Do as the locals to, and get your laksa fix before morning tea.



... Katong Hangout

Also in the Katong area are hot spots to try another of Singapore's staples, kaya toast. Chin Mee Chin Confectionary makes a good example of Singapore's version of eggs on toast, with its dark soy, pepper and coconut jam added—and clients should be urged to buy a jar of the sweet stuff to take home.

For a slightly more high-end dining experience in Katong, there's Immigrants Gastrobar (pictured above). Head chef Damian D'Silva takes the time to recreate the forgotten dishes of Singapore's cultures, from Chinese to Eurasian and Peranakan—offering small shared plates, all paired with an eclectic range of drinks.

Food Is Religion



Singaporeans don't eat just to fill their stomachs, and neither do holidaymakers, dining is a social and cultural experience so it's fitting that each of the country's cultures has a distinct culinary offering—and it's all within handy reach of Kiwi clients keen to give their taste buds a treat. No visit to Singapore is complete without a trip to one of its cultural enclaves, for some biryani, dumplings, Japanese fusion or a famous Singapore Laksa, or even some Western fare with an Asian twist—Singapore is after all, a melting pot as well as a smorgasbord.

Kampong Cuisine

Wandering around the scorching hot streets of Kampong Glam, shopping at its cool boutiques and exploring the Sultan Mosque with sheesha smoke wafting about is hungry work, and there are a number of options for clients in the area, from Middle Eastern inspired snacks or contemporary cafes and even a Mexican option as a prelude to a night out. For an all-encompassing Middle East experience, there's Café Le Caire, a restaurant complex spanning a number of Haji Lane and Arab Street addresses, and it's a haven for Middle Eastern food, pastries, teas and coffees. Haji Lane mainstay BluJaz, well known as a buzzing nightclub, has a new friend in town, Piedra Negra. Live DJs attract the crowds, and its Mexican food keeps them from succumbing to too many cocktails, long into the night, and at an affordable price.

Ann Siang For Foodies

Ann Siang Hill, near Chinatown, is a hip district crammed with bars and restaurants—that typically attracts a young Singapore crowd looking for a chilled out roof-top bar, or a gastronomic delight. Oxwell & Co is home to chef Mark Sargent, and bar maestro Luke Whearty, and special events with the pair are often available. Also in the area is Ding Dong, a newer option with a focus on small shared Asian fusion dishes—and a killer cocktail menu.

Dempsey Hill Dining

One of Singapore's more recently created cultural enclaves is Dempsey Hill, a former military barracks transformed into a dining and creativity district. Art galleries, bars and restaurants are housed in the old barrack buildings amongst lush greenery, and visitors will find well-heeled Singaporeans getting their fill most nights of the week. Highlights in the precinct include Chopsuey Cage at Dempsey, described as a 'refuge for social gathering', The Tippling Club, where drink pairing is all theatre, and Pidgin, where Western style food and desserts (pictured) are given a contemporary Asian twist, served with artisanal beers.

Expat Exploration

As far as expat enclaves go in Singapore, visitors can look no further than Holland Village for both Western and foreign foods. During the day the village's main street bustles along in the heat, but it's at night that it really livens up, with patrons from the local bars spilling onto the footpaths lined with tables and chairs—with a beer in hand, looking for a meal. Restaurants of note in the area include Gyu-Kaku Japanese BBQ Restaurant, Ming Kitchen Seafood Restaurant and Crystal Jade Kitchen. The famous 2am Dessert Bar is also in Holland Village—it's a must for clients seeking an after-dinner sweet treat.

Little India: Big On Spice

Little India is like catnip for foodies, they'll go crazy for the aromas wafting from the restaurants on all corners of the area.

For something a little different, urge clients to check out Mustard Restaurant, which claims to be the only Bengali and Punjabi restaurant in Singapore.

Its menu is packed with sweet and savory items, from stuffed gourd, to Malai Kofta (potato and cottage cheese dumplings with rich cashew gravy), and aniseed flavoured pancakes with sugar syrup, or Kesar Pista Kulfi—Indian ice cream of thickened milk with saffron and pistachio.

On Serangoon Rd is Gayatri Restaurant. With an open kitchen providing patrons with some drama, the restaurant offers a mix of northern and southern Indian dishes, including biryani, to small snack dishes ideal for getting a taste of everything.



Do As The Locals Do

Many visitors to Singapore will head straight for Chinatown for a foodie fix, and there's no shortage of eateries in the main streets—but more adventurous Kiwis might like to try out the Maxwell Road Hawker Centre, one of Singapore's biggest, and packed with locals in search of sustenance (of an interesting nature, see the picture above!) For popular dishes, clients need not look further than the stalls serving queues that wind their way amongst the tables, and simply asking for what the person in front ordered can be a good way to find exciting dishes. If it's particularly busy, it's said that patrons will place a napkin or receipt on their seat when they dash away to pick up their meal, so urge clients to be careful when picking a place to perch.