**THE BENEVOLENT DICTATOR’S GUIDE TO SURVIVING ICANN49 – THE FOOD & DRINK EDITION[[1]](#footnote-1)**

Welcome to Singapore – and for those who were here in June 2011, welcome back! Even in the short span of 2 1/2 years, quite a lot has changed in Singapore. That includes the fact that restaurants and bars open and close at a dizzying rate so if you have your heart set on a particular place, you may want to call them first (and reservations are always a good idea at the more popular places anyway ☺)

What hasn’t changed is the oppressive humidity and constant heat (so dress appropriately), and the high price of a drink ☹ … Hopefully some of the suggestions below will help you figure out what’s best for you while you’re here!

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## I. EATING IN OR NEAR THE CONFERENCE VENUE

We’re back at the same location as 2011 so you’re in luck; there are some excellent places nearby, and the venue itself offers an incredible range of options in all price ranges and spanning a dizzying array of cuisines. Here are some suggestions (in no particular order). You may need to book ahead for anywhere listed as a nice sit-down kind of place.

### Where to go for a quick and inexpensive lunch in the mall attached to the venue:

* Food court (3rd floor: a wide and tasty selection including some local foods, and also Korean, Japanese and Indian/Muslim options)
* Basement (dozens of small eateries including Japanese ramen joints, a Vietnamese pho bar, a Thai bistro, cafes for sandwiches and coffee, and fast food/burgers – many are good but if you want ideas, try: [**Nam Nam**](http://namnamnoodlebar.com.sg/)(Vietnamese noodle bar), [**Thai Express**](http://www.thaiexpress.com.sg/)(Thai noodles and curries), [**Teahouse the Asian Kitchen**](http://www.theasiankitchen.com.sg/)(simple Chinese comfort food), and [**Tiong Bahru Bakery**](https://www.facebook.com/tiongbahrubakery)(good selection of pastries).
* Breakfast/Tea: The basement also has two places serving Singapore’s iconic “kaya” (coconut jam) toast and local coffee, which make for a good breakfast or tea break): [**Ya Kun Kaya Toast**](http://www.yakun.com/singapore.aspx) and [**Toast Box**](http://www.toastbox.com.sg/)(the latter also somewhat unexpectedly serves a pretty good laksa (a local spicy coconut milk-based noodle soup) and chicken curry – very popular at lunch time)[[2]](#footnote-2). **Tiong Bahru Bakery** and [**Cedele**](http://www.cedeledepot.com/)are also good options.

### Where to go in the venue/mall for a sit-down but not fancy/break the bank lunch:

* [**Menya Musashi**](http://www.menyamusashi.com.sg/)(mall, ground floor – Japanese ramen; reasonably priced)
* [**Salt Tapas**](http://salttapas.com/chef-luke-mangan/)(mall, ground floor – owned by Aussie celebrity chef Luke Mangan)
* [**Brodzeit**](http://www.brotzeit.co/find-a-restaurant/singapore.html) (mall, ground floor, across from Salt – German beer and pub food)
* [**Marche Movenpick**](http://www.marche-restaurants.com/en/raffles-city)(mall, ground floor, next to Brodzeit – European bar and bistro; also open for breakfast)

(*NOTE*: for those needing a break from air-conditioning, Salt, Brodzeit and Marche all offer al fresco seating as well)

* [**Din Tai Fung**](http://www.dintaifung.com.sg/)(mall, basement – branch of the famous Taiwanese dumpling restaurant chain; expect long queues at mealtimes)
* [**Canele**](https://www.canele.com.sg/home)(mall, basement – French patisserie (yummy macaroons ☺) also serving tasty sandwiches, salads and pastas; run by the same folks that own the well-established Les Amis restaurant group)
* [**Old Hong Kong**](http://www.oldhongkong.com.sg/)(mall, 3rd floor – decent dim sum and a la carte menu)
* [**Sushi Tei**](http://www.sushitei.com/index/index.aspx)(mall, 3rd floor next to the food court: reliable Japanese favorites from sushi sets to bento boxes)
* [**Cedele**](http://www.cedeledepot.com/) (mall on Fairmont side, 3rd floor – sandwiches, simple pastas, cakes, coffee; also has a small café in the basement)
* [**Prego**](http://www.fairmont.com/singapore/dining/prego/)(Fairmont, ground floor – cavernous Italian restaurant, fairly extensive selection of pizza and pasta)
* [**Asian Market Cafe**](http://www.fairmont.com/singapore/dining/asianmarketcafe/)(Fairmont, 2nd floor – excellent lunch buffet of local and Asian food; very popular and noisy)
* [**Shahi Maharani**](http://www.shahimaharani.com/) (Fairmont, 3rd floor – very good moderate to high-end North Indian)
* [**Szechuan Court**](http://www.swissotel.com/hotels/singapore-stamford/dining/szechuan-court-kitchen/)(Fairmont, 3rd floor – moderate to high end Szechuan & Cantonese cuisine)

### Where to go in the venue for a fancy expense-account lunch:

* [**Jaan**](http://www.jaan.com.sg/)(Equinox complex, Swissotel) – very good haute modern French, a stunning view and a pricey but good value (relatively speaking) set lunch
* [**Mikuni**](http://www.fairmont.com/singapore/dining/mikuni/)(Fairmont, 3rd floor) – very good modern Japanese; popular for business lunches

### BUT: A Cautionary Note about Lunch Crowds at the Venue …

***Before you proceed, here are some things to note about eating at the food court, small cafes and basement restaurants, ESPECIALLY if you’re in a rush:***

* They can get very crowded at peak times and weekends
* They’re small and many don’t take reservations (except the slightly fancier places like **Canele** – and of course the more expensive restaurants upstairs) – so expect to queue at busy times
* There are plenty of options for cheap and delicious pastries and snacks, from Japanese donuts ([**J Co**](http://www.jcodonuts.com/)) and cream puffs ([**Chewy**](http://www.chewyjunior.com.sg/)) to local pastries and breads ([**Breadtalk**](http://www.breadtalk.com.sg/) and **Cedele Bakery**) – and I’ve already mentioned **Canele’s** macaroons and **Tiong Bahru Bakery’s** pastries ☺ … these are just a few of the many choices available
* If you’re looking for a burger - try [**Mos Burger**](http://www.mosburger.com.sg/) (a Japanese fast food/burger franchise), or [**The Handburger**](http://www.thehandburger.com/), which serves gourmet handmade burgers using meat from grass-fed cattle)
* For a quick, takeway coffee fix – there’s [**Starbucks**](http://www.starbucks.com.sg/)on the ground floor (near the entrance to the subway – open 24 hours ☺) or [**Costa Coffee**](http://www.costacoffee.com.sg/index.aspx)(also on the ground floor but not open 24 hours)
* For a sit-down coffee - [**Coffee Club**](http://www.ocoffeeclub.com/)(3rd floor), **Cedele** (café on 3rd floor, bakery in basement), **Tiong Bahru Bakery** (basement), or any of the kaya toast places (note that these last serve local coffee – order a “kopi-o” for black coffee; ordering just “kopi” will get you coffee with condensed milk, which is actually pretty good ☺)

### Where to go for an inexpensive-to-moderate lunch (or dinner, depending on the establishment and its hours) five to ten minutes’ walk from the venue:

* Purvis Street – several good-value Thai restaurants (including the longstanding **Yhingthai Palace**), [**Saveur**](http://www.saveur.sg/restaurant) (no-frills French bistro, expect to queue); and **Yet Con** Hainanese Chicken Rice (very famous – please don’t mind the grime and “olde worlde” fittings ☺)
* Seah Street – **Sin Swee Kee** Chicken Rice (also very famous if less “atmospheric” than Yet Con)
* Food Court, **Bras Basah Complex** – small cluster of local street food stalls (caution – very basic, no frills and no air-conditioning!)
* [**Chijmes**](http://www.chijmes.com.sg/) – dining/bar/nightlife complex across the street with a number of passable to good choices[[3]](#footnote-3)
* **Funan Digilife Centre** – a short (5-7 minutes) walk down North Bridge Road (start at the St Andrew’s Cathedral end, not Raffles Hotel); huge one-stop megamall specializing in computers, software, peripherals and accessories, with a good cheap Thai restaurant (**A-Roy Thai**) on the 4th floor & food court on the 5th

### Where to go for a nice sit-down lunch five to ten minutes’ walk from the venue:

* [**Halia**](http://www.thehalia.com/)(Raffles Hotel, ground floor; Asian-influenced European menu with a decent set lunch – a branch of the main restaurant in the Botanic Gardens)
* [**Gunther's**](http://www.gunthers.com.sg/) (Purvis Street; haute modern French, pricey but excellent value set lunch)
* [**Garibaldi**](http://www.garibaldi.com.sg/?width=1399&height=674) **(**Purvis Street; good Italian, excellent value set lunch)
* [**Han**](http://www.han.com.sg/) (Odeon Towers; moderate to high end Japanese (specifically, Osaka cuisine – the specialty here is “kushikatsu”, or deep fried skewers))

### Where to go for dim sum in/near the venue:

* **Old Hong Kong** (3rd floor in the mall connected to the venue; less pricey/fancy than the others listed here)
* [**Lei Garden**](http://www.leigarden.hk/eng/)(ground floor of the Chijmes complex across the street; a Singapore branch of the Michelin-starred Hong Kong restaurant)
* [**Asia Grand**](http://asiagrandrestaurant.weebly.com/about-us.html)(Odeon Towers, adjacent to the Carlton and opposite the Raffles on North Bridge Road; also has good Peking duck)
* [**Wah Lok**](http://carltonhotel.sg/wahlok.html)(Carlton Hotel)
* [**Man Fu Yuan**](http://www.ihg.com/intercontinental/hotels/gb/en/singapore/sinhb/hoteldetail/about-the-hotel/dining)(Intercontinental Hotel; well, okay, this is more of a 15-20 minute walk … ☺)

##  II. FURTHER AFIELD (BUT STILL RELATIVELY CLOSE BY)

### For good value set lunches with good food, a short cab ride away*[[4]](#footnote-4)*:

* [**Otto**](http://www.ottoristorante.com.sg/)(Red Dot Traffic Building, Maxwell Road: modern Italian)
* [**Ember**](http://www.hotel1929.com/dining/)(in a restored shophouse in Chinatown, now a hip hotel; modern European)
* [**Absinthe**](http://www.absinthe.sg/home.html) (Boat Quay riverside in the Central Business District; French)
* [**Royal Mail**](http://www.theroyalmail.sg/index.html)(Ascott Raffles Place, in the Central Business District; modern British)

### For excellent dim sum choices in classy surroundings that are a longish walk or a short cab ride away:

* [**Golden Peony**](http://conradhotels3.hilton.com/en/hotels/singapore/conrad-centennial-singapore-SINCICI/amenities/restaurants-golden-peony.html)(the Conrad Hotel)
* [**Jade**](http://www.fullertonhotel.com/dining/diningCategories_2-en.html)(the Fullerton Hotel)
* [**Jing**](http://www.jing.sg/)(One Fullerton; somewhat more modernist in its approach than the others)
* [**Cherry Garden**](http://www.mandarinoriental.com/singapore/fine-dining/cherry-garden/)(the Mandarin Oriental Hotel)

## III. OTHER HIGHLY RECOMMENDED RESTAURANTS (GROUPED BY CUISINE)

### (A) CHINESE[[5]](#footnote-5) -

#### Traditional (listed in increasing distance from the venue):

* Just about any of the dim sum restaurants listed above serve excellent haute Cantonese cuisine … so you could do dim sum for lunch and return for a totally different experience at dinner ☺
* [**Grand Shanghai**](http://www.grandshanghai.com/)(Grand Copthorne Waterfront; Shanghainese – nice setting/ambience with live jazz on some evenings)
* [**Imperial Treasure**](http://www.imperialtreasure.com/en) **@Paragon** (Paragon Shopping Centre, 5th floor; good all-around classic Chinese)
* [**Imperial Treasure**](http://www.imperialtreasure.com/en) **@Ngee Ann City** (4th floor; very good Shanghainese)
* [**Jade Palace**](http://www.jadepalace.com.sg/)(Forum the Shopping Mall, basement; very good Cantonese)
* [**Hua Ting**](http://www.millenniumhotels.com.sg/orchardhotelsingapore/dining/hua-ting-restaurant.html)(Orchard Hotel; good dim sum)
* [**Min Jiang**](http://www.goodwoodparkhotel.com/min-jiang-at-one-north-%2Cdining_viewItem_11-en.html) **@One-North** (Cantonese/Sichuanese; the suburban branch is in a colonial bungalow with lovely Chinese antique furnishings; the original is in the Goodwood Park Hotel in the Orchard Road area – both are good)

####  Contemporary Chinese:

* [**Majestic**](http://www.restaurantmajestic.com/)(Majestic Hotel, Chinatown; same chef/owner as Jing at One Fullerton)

Peking (Beijing) Duck *(done more in the Hong Kong/Cantonese style, which many in Singapore actually prefer ☺):*

* **Min Jiang** (see above, Traditional Chinese)
* **Imperial Treasure@Paragon** (see above, Traditional Chinese)
* **Asia Grand** (see dim sum listings near the venue)

### (C) VEGETARIAN -

* [**Ling Zhi**](http://www.lingzhivegetarian.com/home.php)(Liat Towers, Orchard Road area - Chinese)
* [**Annalakshmi**](http://www.annalakshmi.com.sg/)(Central Square, River Valley area – Indian)
* [**Komala Vilas**](http://komalavilas.com.sg/)(various locations, mostly in Little India – cheap and cheerful South Indian)

### (D) JAPANESE[[6]](#footnote-6) –

* [**Ikyu**](http://www.ikyu.com.sg/) (Yong Siak Street, Chinatown area; modern haute Japanese)
* **Han** (see above; Odeon Towers near the venue; Japanese/Osaka, esp. kushikatsu, served omakase-style)
* [**Tenshin**](http://www.tenshin.sg/)(Regent Hotel; best tempura in Singapore)

### (E) OTHER ASIAN –

* [**King's Hotel Penang Buffet**](http://www.millenniumhotels.com.sg/copthornekingssingapore/dining/princess-terrace-cafe.html)(Copthorne King’s Hotel; perennially-popular buffet of favorites from Penang - Malaysia’s “food paradise”)
* [**Thanying**](http://singapore.amarahotels.com/thanying)(Amara Hotel, royal Thai cuisine; there are many cheaper and some would say “better” Thai restaurants in Singapore – but this isn’t a bad choice for entertaining guests and sampling authentic high-end Thai food in a nice setting)
* [**Chang BBQ**](http://www.changbbq.com/en_index.htm)(Dempsey Hill, Korean – there are many other good Korean restaurants in Singapore, though some are in less accessible locations; this one does a decent bulgogi and is in an area with other food and bar options)
* [**Muthu's Curry**](http://www.muthuscurry.com/)(various locations; the one on Dempsey Hill is new and probably most accessible to visitors - Indian, esp. Singapore fish head curry)

### (F) WESTERN CUISINE -

* [**Esquina**](http://esquina.com.sg/) (Jiak Chuan Road, Chinatown; Spanish/tapas; helmed by a former Gordon Ramsay protégé)
* [**Catalunya**](http://www.catalunya.sg/)(modern Spanish; expensive but in an amazing unique location on Fullerton Bay with an incredible view; helmed by el Bulli alumni)
* [**Ola**](http://www.olarestaurant.sg/)(modern Spanish focused on seafood, Marina Bay Financial Centre; some local foodies say this may be even better than Catalunya ☺)
* [**Le Bistrot du Sommelier**](http://www.lebistrotdusommelier.com/)(Armenian Street; French comfort/bistro food –order the rillettes ☺)
* [**Au Petit Salut**](http://www.thesalutgroup.com/)(Harding Road near Dempsey Hill) or **Chez Petit Salut** (Holland Village) – contemporary French (Au Petit Salut is the flagship and is fancier; Chez is more bistro-like)
* [**Oso**](http://www.oso.sg/home.html)(Bukit Pasoh Road; Italian fine dining)
* [**Luke's Chop House**](http://www.lukes.com.sg/chophouse)(Gemmill Lane; New American/European comfort food; handy for Club Street bar-hopping afterwards ☺)
* [**Prive Grill**](http://theprivegroup.com.sg/prive.html)(tucked-away private “island” location on Keppel Bay Marina; grilled meats & well-executed Western menu; great for getting away as it also has a nice and relaxed Waterfront Bar, perfect for sunset drinks)
* [**Naked Finn**](http://www.nakedfinn.com/)(Gillman Barracks; super-fresh high-quality grilled seafood)
* [**Mezza 9**](http://www.singapore.grand.hyattrestaurants.com/mezza9/)(Grand Hyatt Hotel, Orchard Road area; a sleek modern space with multiple “show kitchens” of various Asian & Western cuisines)
* [**Halia**](http://www.thehalia.com/)@the Botanic Gardens (Asian-influenced modern European; terrific weekday set lunch values and afternoon tea; good relaxed choice for a day off ☺)

## IV. EATING LIKE A “LOCAL”

Most of the best food in Singapore isn’t found in fancy restaurants – it’s in old-fashioned open-air (i.e. non-air conditioned) “hawker centers” or no-frills homey family-run restaurants, located mostly in areas off the tourist trail and outside the Central Business District. I’ve listed a number of “street food” locales for the more adventurous or those with more time; and also some recommendations for two unique Singaporean foods – the local seafood and Peranakan cuisine.

### (A) SINGAPORE-STYLE SEAFOOD[[7]](#footnote-7) –

* [**Jumbo Seafood**](http://www.jumboseafood.com.sg/)(various locations nationwide; the one at Dempsey Hill probably has the nicest ambience)
* [**Long Beach Seafood**](http://www.longbeachseafood.com.sg/)(various locations nationwide; the branch at Dempsey has private rooms and is near the Dempsey Hill nightlife hub)
* [**No Signboard Seafood**](http://nosignboardseafood.com/)(various locations nationwide; the one at the Esplanade is most handy to the conference venue)
* [**Palm Beach Seafood**](http://www.palmbeachseafood.com/)(One Fullerton near the conference venue; here you get a more upscale ambience and the bonus of a great view)
* [**Red House Seafood**](http://www.redhouseseafood.com/)(various locations nationwide; the one at Robertson Quay has alfresco seating in a relaxed riverside location 20 minutes’ walk from the conference venue)
* [**New Ubin Seafood**](http://ubinseafood.com/)(Sin Ming Road; relocated from its original location on a rural island off Singapore; very local, very popular but somewhat out of the way as it’s in the suburbs)

### (B) PERANAKAN (STRAITS-CHINESE) CUISINE[[8]](#footnote-8) –

* [**Blue Ginger**](http://www.theblueginger.com/)(Tanjong Pagar Road; good food and located in a beautifully-restored old shophouse; recommended for first-time visitors)
* [**True Blue**](http://www.truebluecuisine.com/)(Armenian Street; lovely setting, great ambience and good food but a tad overpriced)
* [**Candlenut**](http://www.candlenut.com.sg/)(in the Dorsett Hotel on New Bridge Road; nice but not fancy)
* [**Simply Peranakan**](http://www.esplanade.com/eat_drink_shop/dining/simply_peranakan_cuisine/index.jsp)(the Esplanade; nice but not fancy, and handy to the conference venue)
* [**Violet Oon's Kitchen**](http://violetoonskitchen.com/)(Bukit Timah Road; owned by the doyenne of Singapore cooking, located in an affluent suburb)
* [**Chilli Padi**](http://www.chillipadi.com.sg/)and [**Guan Hoe Soon**](http://www.guanhoesoon.com/)(both located in Joo Chiat Place, a suburban residential neighborhood known for its traditional architecture)

### (C) STREET FOOD EXPEDITIONS

These are mostly hawker stalls located in open-air food courts with communal seating; reserve a table with your trusty tissue packet[[9]](#footnote-9) and give your table number to the hawker you’re ordering from. Expect to eat off plastic plates, know that there are no napkins to be had for love or money, dress down and be prepared to sweat … sometimes profusely ☺. In order of distance from the venue -

* [**Gluttons Bay**](http://www.timeoutsingapore.com/restaurants/asian/makansutra-gluttons-bay)(Esplanade; more expensive than most because of its bayside setting and central location convenient to the venue; while it’s generally considered touristy by the locals it’s a decent choice for a casual evening)
* [**Singapore Food Trail**](http://www.timeoutsingapore.com/restaurants/hawker-centre/singapore-food-trail) (at the Singapore Flyer so it’s convenient to the venue; has some well-known local hawkers; a good informal evening choice)
* [**Maxwell Road Food Centre**](http://www.timeoutsingapore.com/restaurants/asian/maxwell-food-centre)(Central Business District location so very crowded at lunch time; boasts one of Singapore’s top chicken rice hawkers (Tian Tian) and a few hard-to-find traditional favorites)
* [**Hong Lim Food Centre**](http://www.timeoutsingapore.com/restaurants/hawker-centre/hong-lim-market)(on the edge of Chinatown; noisy, busy, popular and mostly a daytime place; a few of the most famous hawker stalls in Singapore are located here)
* [**Chinatown Complex Food Centre**](http://www.ghettosingapore.com/chinatown-complex-the-cultural-heartbeat-of-chinatown/)(Chinatown Complex; possibly the largest hawker centre in Singapore with many long-standing hawker favorites; located above a popular daytime “wet market”; noisy and very authentic – and now includes a craft beer stall too ☺)
* [**Chinatown Food Street**](http://www.yoursingapore.com/content/traveller/en/browse/dining/restaurants/chinatown-food-street.html)(Smith Street, Chinatown; newly-renovated pedestrianized alley; aimed more at tourists but has some of Singapore’s most famous foods and favorite hawkers; a good choice for evenings and handy for the Ann Siang/Club Street bars afterwards)
* [**Zion Road Hawker Centre**](http://www.timeoutsingapore.com/restaurants/hawker-centre/zion-riverside-food-centre) (Zion Road; small but has what’s reputedly the best “char kway teow” in Singapore at Stall #18)
* [**Tiong Bahru Market & Food Centre**](http://www.timeoutsingapore.com/restaurants/hawker-centre/tiong-bahru-market)(Tiong Bahru; many hawkers are there daytime only; in a traditional neighborhood worth strolling around in)
* [**Adam Road Hawker Centre**](http://is.asia-city.com/restaurants/article/hawker-heaven)(Adam Road; differs from many others because it’s mostly Malay-Muslim hawkers (but also boasts a famous Chinese prawn “mee” (noodles) stall); popular with locals for late night suppers)
* [**Old Airport Road Food Centre**](http://www.timeoutsingapore.com/restaurants/hawker-centre/old-airport-road-food-centre)(a firm local favorite; large and diverse array of hawkers; boasts more of Singapore’s favorite/top hawkers than anywhere else; located in the suburbs but accessible by subway (at Dakota station))
* [**East Coast Lagoon Food Village**](http://thehalalfoodblog.blogspot.com/2013/11/east-coast-lagoon-fod-village-reopens.html)(relaxed, breezy seaside location; known mostly for its Malay-Muslim food and satay (grilled meat skewers); best at sunset though you may need to go after to avoid the crowds (but note that most stalls close by 10-11 p.m.))
* [**Chomp Chomp**](http://www.timeoutsingapore.com/restaurants/hawker-centre/chomp-chomp-food-centre)(located in Serangoon Gardens (a residential suburb); a favorite with local families)

### (D) BLOGGERS’ TIPS FOR THE BEST LOCAL HAWKER FOOD

* <http://ieatishootipost.sg/2011/10/top-ten-things-to-eat-in-singapore.html>
* <http://www.ladyironchef.com/tag/hawker-food-singapore/>
* <http://sethlui.com/best-local-famous-foods-to-eat-singapore/>

### (E) SIMPLE, BASIC, UNPRETENTIOUS HOME-STYLE RESTAURANTS MOSTLY PATRONIZED BY LOCAL FAMILIES

You should know that most of these restaurants prize good cooking over fancy décor and ambience – don’t expect to conduct a romantic rendezvous or host a fancy banquet here!

* [**Chao Shan**](http://bibikgourmand.blogspot.com/2013/04/chao-shan-cuisine.html)(Beach Road near the venue; Teochew)
* [**Mooi Chin**](http://www.mooichin.com/)(Golden Landmark Hotel near the venue; Hainanese)
* [**Ting Heng Seafood**](http://www.thehoneycombers.com/singapore/2012/09/tiong-bahrus-best-kept-secret.php)(Tiong Poh Road in Tiong Bahru; Chinese-style seafood & “steamboat” (hot pot))
* [**Number 3 Crab Delicacy**](http://www.3crab.com/)(Outram Road near Tiong Bahru; Chinese-style seafood)
* [**Swa Garden**](https://www.facebook.com/swagarden)(Macpherson Road; in the suburbs, an old-fashioned Teochew restaurant)
* [**Muthu's Curry**](http://www.muthuscurry.com/)(Race Course Road or Dempsey Hill; Indian; famous for its fish head curry)
* [**Banana Leaf Apolo**](http://www.timeoutsingapore.com/restaurants/indian/banana-leaf-apolo)(Race Course Road; Indian; note that Singapore families are firmly split in their loyalty between Muthu’s and Banana Leaf ☺)
* [**Samy's Curry**](http://www.samyscurry.com/)(Dempsey Road, Indian – when you don’t feel like trekking to Little India)

## V. THE BAR SCENE

### In or Near the Venue:

There are several bars in the hotel/venue; the best for sweeping city views (and a pretty good Singapore Sling!) is [**City Space**](http://www.swissotel.com/hotels/singapore-stamford/bars/city-space/)and[**New Asia**](http://www.swissotel.com/hotels/singapore-stamford/bars/new-asia/)on the top two floors of the Equinox complex at the Swissotel. Across the street at the venerable Raffles Hotel are the colonial-style, relaxed [**Bar and Billiard Room**](http://www.raffles.com/singapore/dining/bar-and-billiard-room/)(try and score one of the tables looking out onto the courtyard) and the noisier peanut-strewn [**Long Bar**](http://www.raffles.com/singapore/dining/long-bar/) **[[10]](#footnote-10)**. Also across the street is the [**Chijmes**](http://www.chijmes.com.sg/complex)complex (some parts currently under renovation but businesses remain open), with a constantly changing line-up of bars catering to various crowds, including a whisky-only bar.

### Rooftop Bars with a View

Near the venue (in Odeon Towers) [**Loof**](http://www.loof.com.sg/)is a whimsical rooftop bar - a good choice for sundowners.

There are also some truly stunning rooftop bars with terrific views nearby:

* [**Orgo**](http://www.orgo.sg/)(the Esplanade)
* [**Prelude**](http://www.boathouse.com.sg/)(the Fullerton Boathouse)
* [**Lantern**](http://thefullertonheritage.com/shopping-dinning/dining/lantern)(the Fullerton Bay Hotel)
* [**Sky on 57**](http://www.justinquek.com/sky57.html)(also a fine dining restaurant by one of Singapore’s own celebrity chefs) and [**Ku De Ta**](http://kudeta.com/singapore/)(both at the Marina Bay Sands – yes, on top of the “boat in the sky”)
* [**1-Altitude**](http://www.1-altitude.com/)(One Raffles Place)

### Other Options

 The ***Ann Siang Hill/Club Street*** area near Chinatown is a small network of two or three streets of restored shophouses housing various bars and restaurants (including at least one of the new craft cocktail bars listed below). Lots of choices here, but it’s worth mentioning *O Batignolles* (Gemmill Lane) - a cute French bistro/bar - and *Le Carillon* (Ann Siang Road), a good spot for after-work chilling out over a glass of wine.

The ***Boat Quay*** riverside stretch in Raffles Place is relaxing and fun for an alfresco drink in the early or late evenings (don’t mind the relatively mild touts trying to get you to dine in one of the seafood restaurants along the same stretch). Along ***Mohamad Sultan Road*** (River Valley) and the adjoining ***Robertson Quay*** are more options, and ***Clarke Quay*** is the middle link between Robertson and Boat Quays, with some pleasant bars and decent restaurants.

The hip and trendy ***Arab Street*** quarter (centered around Bali Lane/Haji Lane/Kandahar Street) boasts a number of cute boutiques, cafes, restaurants and bars – including a few shisha cafes and craft cocktail bars, as well as live jazz, funk and blues most nights at *Blujaz*.

 Further out of the Central Business District is the ***Dempsey Hill*** cluster – old Army barracks now converted to antique stores, bars and restaurants (including a number mentioned in this guide). Other popular places with a good vibe include *House* or *White Rabbit* (for restaurants) and wine bar *The Wine Company* or brewhouses *Red Dot* and *Tawandang* (which also serves Thai food in a relaxed setting).

 Near Dempsey Hill, ***Holland Village*** is a suburban expatriate neighborhood, with some good cafes, restaurants and bars – *Wala Wala* is a perennial favorite and the *Fat Cat Bistro* serves some tasty Thai, Indian and Western food.

### Craft Cocktails

 The last couple of years saw an explosion of speakeasy-style bars, a revival of classic cocktail culture and an influx of talented mixologists from Australia, Europe and North America. Here are some bars that are particularly notable and worth visiting if you enjoy craft cocktails:

* In the Chinatown area (and mostly housed in atmospheric, restored old shophouses): [**Oxwell & Co.**](http://oxwellandco.com/)(Ann Siang Hill), [**The Cufflink Club**](http://thecufflinkclub.com/)(Jiak Chuan Street), [**The Library**](http://www.timeoutsingapore.com/clubs/venues/bars/the-library-47-keong-saik-road)(Keong Saik Road), [**Tippling Club**](http://www.tipplingclub.com/)(Neil Road), and [**28HK**](http://www.timeoutsingapore.com/clubs/venues/bars/28-hongkong-street-singapore) (Hong Kong Street).
* A short walk away: [**Jigger & Pony**](http://www.jiggerandpony.com/)(Amoy Street)
* In the trendy Arab Street quarter: [**Maison Ikkoku**](http://www.maison-ikkoku.net/)(Kandahar St) or [**Bar Stories**](http://athousandtales.com/)(Haji Lane)

## VI. SUNDAY BRUNCH ☺

*… And finally, if you’re still around after the meeting and game for one of our famous, decadent, stuff-yourself-silly-and-drink-endless-champagne, lazy Sunday brunches …*

* [**The Sentosa**](http://www.thesentosa.com/specialoffers/sunday-champagne-brunch-at-the-terrace-%2Cdefault_viewItem_70-en.html)(free flow of champagne, lobsters, foie gras, different types of air-flown oysters from France and elsewhere, steaks grilled to order, a chocolate fountain and a whole separate cheese room – my favorite, ultimate (if expensive) way to wind down a hard week, especially when followed by a dip in the resort pool and sunset drinks on the nearby beach ☺)
* Other equally decadent (but without the pool, beach and resort ambience) and excellent champagne brunch choices: **The Line** (Shangri-La Hotel – includes some good Asian options); [**Basilico**](http://www.regenthotels.com/EN/Singapore/Cuisine/Basilico) (Regent Hotel; Italian); **Mezza 9** (see above - Grand Hyatt Hotel)
1. This is nowhere near a complete list of everything worth trying in Singapore; instead it’s as comprehensive a list as I could put together based on my and my family’s and friends’ preferences and favorites – so it’s very definitely opinionated and subjective ☺. Eager-eyed foodie readers will notice that I don’t actually recommend some of the best-known, most-hyped restaurants as a result. [↑](#footnote-ref-1)
2. The basement also boasts a small but well-stocked ***supermarket***, two ***pharmacies*** and a direct walkway link to the Suntec hotel/mall/convention center area and the Esplanade Theaters. The City Hall ***subway station***/interchange is also here: take the escalator from the lobby outside Starbucks. [↑](#footnote-ref-2)
3. This was converted from a Catholic girls’ school that dates from 1864 and has some nice buildings and architectural details (I went to school there, actually ☺) [↑](#footnote-ref-3)
4. There’s also a good selection of restaurants in the **One Fullerton** complex, on Collyer Quay next to the Fullerton Bay Hotel, across from The Fullerton Hotel. Many boast great views, most are moderate to expensive, and choices range from Thai and Japanese to Italian and desserts. Book ahead, especially for lunch. [↑](#footnote-ref-4)
5. These listings are, for the most part, only the more high-end places – for inexpensive, consistently tasty Chinese fare head for any **Crystal Jade**-branded restaurant you see in just about any mall. [↑](#footnote-ref-5)
6. As with many of the Chinese restaurant recommendations, this list is only of recommended high-end (i.e. pricey) dining options and doesn’t include the many reliable, cheap, tasty Japanese sushi and ramen places you’ll find all over Singapore. [↑](#footnote-ref-6)
7. Singaporeans are fiercely divided in their opinions as to which of these restaurants serves the “best” chili crabs, black pepper crabs, spicy fried “mee goreng” noodles etc. Frankly, they’re all good in their own way … All the restaurants listed have been at it a long time and know what they’re doing. [↑](#footnote-ref-7)
8. This is traditional food you’ll find only in Singapore, Penang and Malacca (the three British Straits Settlements), a unique combination of Malay spices and Chinese home-style cooking. [↑](#footnote-ref-8)
9. Here’s the explanation: <http://www.seriouseats.com/2011/09/guide-to-singapore-hawker-center-street-food-where-to-eat.html> [↑](#footnote-ref-9)
10. Both Rafffles bars are actually more enjoyable in the late afternoon/early evening when it’s less crowded. You can also book a game of billiards in the Bar & Billiard Room, including on the table where a tiger was reputedly shot during the British colonial era. [↑](#footnote-ref-10)