

PRESS RELEASE

MICHELIN GUIDE

Paris, 27 June 2023

### Singapore's very first Green Star awarded in the MICHELIN Guide 2023 Selection

- Five restaurants are newly awarded with One MICHELIN Star, bringing the total of MICHELIN Starred restaurants in Singapore to 55
- The first MICHELIN Green Star recognition in Singapore is awarded this year, highlighting the sustainable commitment of one new restaurant
- 286 restaurants compose this 2023 selection with over 30 different cuisine types

Michelin is pleased to present the full restaurant selection of the MICHELIN Guide Singapore 2023.

Inclusive of the Starred, Bib Gourmand, and Selected food establishments, the 2023 edition of the MICHELIN Guide Singapore features a total of 286 locations. This year's selection also presents one restaurant recognised with the MICHELIN Green Star, a first for Singapore.

"Singapore is a fascinating destination, famed for its modernisation yet without giving up on its care towards sustainability. This year, our inspectors are happy to award for the very first time in Singapore, a MICHELIN Green Star, to highlight a restaurant particularly committed to a more sustainable gastronomy," comments Gwendal Poullennec, the International Director of the MICHELIN Guide. "Rooted on a vast diversity of cultures, Singapore's culinary landscape is always filled with a wide variety of delicious cuisines. The inspection team has been amazed to discover many hawker stalls with flavoursome dishes from different ethnic groups that have their own secret recipes for diners to enjoy an authentic culinary experience. From sophisticated restaurants to tasty eateries and authentic hawkers, the potential of unforgettable gastronomic experiences is wonderfully high in the Lion City."

### **5** Restaurants are Newly Awarded with One MICHELIN Star

**Born**, housed in Jinricksha Station (a former rickshaw depot circa 1903), boasts a modern dining room adorned by glowing double arches, a high glass ceiling, and an ethereal paper sculpture. A protégé of André Chiang's, chef Zor Tan cooks up a tasting menu inspired by the circle of life and his personal journey, melding French gastronomy with Chinese cooking. Dishes presented are creative and crafted with globally sourced ingredients, delivering contrasts in textures and flavours.



**Poise** is awarded one MICHELIN Star for its tasting menu that reinvents European and Nordic classics that seem unassuming, but are laced with clever and creative combinations, as well as a nuanced layering of textures and flavours.

Chef Steve Lancaster chooses to present his culinary gems in a monochromatic room with theatrical lighting to call attention to the food. The Chicken, Bacon, and Onion dish is a chicken lollipop stuffed with chicken mousse, set atop a shallot purée made with bacon and onion, which imparts complexity in flavour.

**Seroja** was opened in 2022 by chef Kevin Wong, an alum of prestigious establishments in France, the U.S., and in Singapore, to pledge his love for the Malay Archipelago. His seafood-focused tasting menus pay tribute to Malaysian culinary traditions, with a generous use of local produce, spices, and techniques. The plating is meticulous and artful, and the flavours are subtle and finely balanced.

**Sushi Sakuta** presents a simple yet elegant space, with a 10-seat counter made from a 200-year-old cypress tree from Nara, Japan. Chef-owner Yoshio Sakuta works closely with the all-Japanese kitchen team, creating a season-driven omakase menu based on sushi and Japanese fish, plus premium items like caviar and truffles.

**Willow** is the debut restaurant of Singaporean chef Nicolas Tam, who has worked in some prestigious kitchens. His solid French techniques come through in his pan-Asian tasting menu, featuring mostly Japanese ingredients and sporting refinement, precision, and balance. Served and introduced by the chefs themselves, the courses flow seamlessly and build upon each other.

#### First MICHELIN Green Star in Singapore Awarded to Seroja

Within the MICHELIN Guide restaurant selection, the MICHELIN Green Star highlights establishments at the forefront of the industry for their sustainable practices and dining experiences that combine culinary excellence with outstanding eco-friendly commitments.

The MICHELIN Guide Singapore 2023 sees its first-ever MICHELIN Green Star awarded to newly minted one MICHELIN Starred restaurant, **Seroja**.

**Seroja** deploys ingredients from Malaysia and Singapore, while introducing the beauty of nature in dishes that are reflective of the delicate seasonality based on the microclimate. The attempts in treasuring the ingredients are well-reflected in the menu, as well as in the non-alcoholic beverage pairing, where vegetable trimmings are utilised. The restaurant also believes in the continuous development of studies by providing short courses for the staff, as well as scientific research in farming, which Seroja believes are precious actions towards sustainability.

### **33 Other New Establishments Join the MICHELIN Selection**



33 other new locations also join the MICHELIN Guide Singapore 2023 selection as MICHELIN Selected establishments, bringing the total number to 152, comprising a mix of hawker stalls and restaurants.

More than half of the 33 new establishments are hawker stalls, featuring popular Singaporean dishes such as *chwee kueh* (**Bedok Chwee Kueh** in Bedok Interchange Hawker Centre), carrot cake (**Unforgettable Carrot Cake** in Bukit Merah View Market & Hawker Centre), fishball noodles (**Hup Kee Teochew Fishball Mee** in Mei Ling Market & Food Centre); chicken rice (**Zi Jing Cheng Hainanese Boneless Chicken Rice** in Alexandra Village Food Centre), and many more.

The new selected restaurants include **Rempapa**, which champions local cuisine that crosses boundaries among Chinese, Peranakan, Eurasian, Indian, and Malay cooking; **Mustard Seed** presents a unique take on Singaporean-Japanese fusion cooking, reinventing national dishes like *rojak* and *laksa* with clever Japanese twists; and **Lolla**, featuring contemporary European cuisine with the occasional Asian touches.

### **Three MICHELIN Guide Special Awards**

In addition to recommending quality restaurants, the MICHELIN Guide also aims to highlight talented individuals who contribute to enhancing the gastronomic dining experience. By doing so, it also acknowledges the diversity of jobs and know-hows involved in the restaurant industry.

#### **MICHELIN Guide Service Award**

The 2023 MICHELIN Guide Service Award aims to highlight and encourage skilled and talented professionals who dramatically add to the customer experience. This award goes to **Desmond Wong** from two MICHELIN Starred restaurant **Shoukouwa**.

Wong has been working in Shoukouwa since its opening. He knows about the characteristics of ingredients used, as well as for the wine list and sake selection. He always offers professional information and makes appropriate recommendations to diners. Initiating interesting engagement with guests, Wong bridges the communication between the chef and the diners.

### MICHELIN Guide Sommelier Award

The 2023 MICHELIN Guide Sommelier Award recognises the skills, knowledge, and passion of talented sommeliers of the industry. This year, the Sommelier Award is given to **Makoto Iwabuchi** from newly awarded one MICHELIN Starred restaurant **Sushi Sakuta**.



With a solid academic background in wine, Iwabuchi is equipped with a bounty of knowledge in wine and in sake. Having spent over 15 years across Southeast Asia and Japan, Iwabuchi is professional with his offerings and recommendations after learning the diners' preferences.

### MICHELIN Guide Young Chef Award

The 2023 MICHELIN Guide Young Chef Award recognises a young chef working in a restaurant of the selection, and whose exceptional talent and great potential have impressed the inspectors. This year's award is given to **Kevin Wong** from newly minted one MICHELIN Starred and MICHELIN Green Star restaurant, **Seroja**.

Wong is young and passionate, and he skilfully integrates Malay and Southeast Asian ingredients and spices into his recipes, creating refined and delicious dishes. He started his journey in the culinary industry at the early age of 14, with good exposure across the world, including France, San Francisco, Tokyo, and Singapore.

The full selection of the MICHELIN Guide Singapore 2023 is attached to this press release. The restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Singapore and throughout the world.

Every hotel in the MICHELIN Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for Singapore features the country's most spectacular hotels, including sustainability pioneers like <u>Villa Samadhi</u>, standouts from our "Plus" collection like <u>the Vagabond Club</u> and <u>Duxton Reserve</u>, cutting-edge visual feasts like <u>Serangoon House</u>, and long-stay lodgings like <u>Wanderlust</u>.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit the MICHELIN Guide's official <u>website</u>, or download the MICHELIN Guide mobile app (<u>iOS</u> and <u>Android</u>), to discover every restaurant in the selection and book an unforgettable hotel.

The MICHELIN Guide Singapore 2023 at a glance:

| New | Promoted |
|-----|----------|
|-----|----------|



| TOTAL ESTABLISHMENTS    | 286 | 55 | 2 |
|-------------------------|-----|----|---|
| Total 3 MICHELIN Stars  | 3   |    |   |
| Total 2 MICHELIN Stars  | 6   |    |   |
| Total 1 MICHELIN Star   | 46  | 5  |   |
| Total Bib Gourmand      | 79  | 17 | 2 |
| Total MICHELIN Selected | 152 | 33 |   |
| Total Green Star        | 1   | 1  |   |

### Download the MICHELIN Guide App



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Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility, designing, and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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### THE MICHELIN GUIDE SINGAPORE 2023 FULL SELECTION

## ដូះដូះ

| Restaurant Name (ENG) | Type of Cuisine       |
|-----------------------|-----------------------|
| Les Amis              | French                |
| Odette                | French Contemporary   |
| Zén                   | European Contemporary |

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| Restaurant Name (ENG) | Type of Cuisine       |
|-----------------------|-----------------------|
| Cloudstreet           | Innovative            |
| Jaan by Kirk Westaway | British Contemporary  |
| Saint Pierre          | French Contemporary   |
| Shoukouwa             | Sushi                 |
| Thevar                | Innovative            |
| Waku Ghin             | Japanese Contemporary |

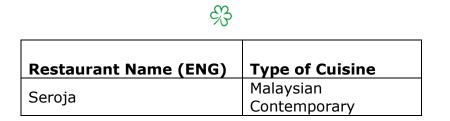
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| Restaurant Name (ENG)    | Type of Cuisine       |
|--------------------------|-----------------------|
| 28 Wilkie                | Italian Contemporary  |
| Alma                     | European Contemporary |
| Art di Daniele Sperindio | Italian               |
| Béni                     | French Contemporary   |
| Born <sup>NEW</sup>      | Innovative            |
| Braci                    | Italian Contemporary  |
| Buona Terra              | Italian Contemporary  |
| Burnt Ends               | Barbeque              |
| Candlenut                | Peranakan             |
| Chef Kang's              | Cantonese             |



| Cure  | European Contemporary  |  |  |
|---|------------------------|--|--|
| CUT   | Steakhouse             |  |  |
| Esora   | Innovative             |  |  |
| Euphoria  | Innovative             |  |  |
| Hamamoto  | Sushi                  |  |  |
| Hill Street Tai Hwa Pork<br>Noodle                  | Street Food            |  |  |
| Iggy's  | European Contemporary  |  |  |
| Imperial Treasure Fine<br>Teochew Cuisine (Orchard) | Teochew                |  |  |
| Jag   | French Contemporary    |  |  |
| La Dame de Pic                                      | French Contemporary    |  |  |
| Labyrinth   | Innovative             |  |  |
| Lei Garden  | Cantonese              |  |  |
| Lerouy  | French Contemporary    |  |  |
| Ma Cuisine  | French                 |  |  |
| Marguerite  | European Contemporary  |  |  |
| Meta  | Innovative             |  |  |
| Nae:um  | Korean Contemporary    |  |  |
| Nouri   | Innovative             |  |  |
| Oshino  | Sushi                  |  |  |
| Poise NEW   | European Contemporary  |  |  |
| Putien (Kitchener Road)                             | Fujian                 |  |  |
| Rêve  | European Contemporary  |  |  |
| Rhubarb   | French Contemporary    |  |  |
| Seroja <sup>NEW</sup>                               | Malaysian Contemporary |  |  |
| Shinji (Bras Basah Road)                            | Sushi                  |  |  |
| Shisen Hanten                                       | Cantonese & Sichuan    |  |  |
| Sommer  | European Contemporary  |  |  |
| Summer Palace                                       | Cantonese              |  |  |
| Summer Pavilion                                     | Cantonese              |  |  |
| Sushi Ichi  | Sushi                  |  |  |
| Sushi Kimura  | Sushi                  |  |  |
| Sushi Sakuta <sup>NEW</sup>                         | Sushi                  |  |  |
| Table65   | European Contemporary  |  |  |
| Terra   | Italian Contemporary   |  |  |
| Whitegrass  | French Contemporary    |  |  |
| Willow NEW  | Asian Contemporary     |  |  |





### **BIB GOURMAND**

| Restaurant Name<br>(ENG)                                | Restaurant Name<br>(CHI) | Type of<br>Cuisine | Hawker Centre                                     |
|---|--------------------------|--------------------|---|
| A Noodle Story  | 超好面                      | Hawker             | Amoy Street Food<br>Centre                        |
| Adam Rd Noo<br>Cheng Big Prawn<br>Noodle <sup>NEW</sup> | 亞当路大蝦面                   | Hawker             | Adam Food Centre                                  |
| Alliance Seafood  | 联合海鲜烧烤                   | Hawker             | Newton Food Centre                                |
| Anglo Indian<br>(Shenton Way)                           |                          | Indian             |   |
| Ar Er Soup  | 阿2老火汤                    | Hawker             | ABC Brickworks<br>Market & Food<br>Centre         |
| Bahrakath Mutton<br>Soup <sup>NEW</sup>                 |                          | Hawker             | Adam Food Centre                                  |
| Beach Road Fish<br>Head Bee Hoon NEW                    | 美芝路鱼头米粉                  | Hawker             | Whampoa Makan<br>Place                            |
| Bismillah Biryani<br>(Little India)                     |                          | Street Food        |   |
| Chai Chuan Tou<br>Yang Rou Tang                         | 柴船头羊肉汤                   | Hawker             | 115 Bukit Merah<br>View Market &<br>Hawker Centre |
| Chen's Mapo Tofu<br>(Shenton Way)                       | 陈 麻婆豆腐 (珊顿大<br>道)        | Sichuan            |   |
| Cheok Kee NEW   | 祝记                       | Hawker             | Geylang Bahru<br>Market & Food<br>Centre          |



| Chey Sua Carrot<br>Cake                            | 青山菜头粿      | Hawker                   | 127 Toa Payoh West<br>Market & Food<br>Centre |
|--|------------|--------------------------|---|
| Chuan Kee<br>Boneless Braised<br>Duck              | 全记         | Hawker                   | 20 Ghim Moh Road<br>Market & Food<br>Centre   |
| Cumi Bali  |            | Indonesian               |   |
| Da Shi Jia Big<br>Prawn Mee                        | 大食家大大大虾面   | Singaporean              |   |
| Du Du Shou Shi<br><sup>NEW</sup>                   | 嘟嘟熟食       | Hawker                   | Jurong West 505<br>Market & Food<br>Centre    |
| Eminent Frog<br>Porridge & Seafood<br>(Lor 19)     | 明辉田鸡粥海鲜煮炒店 | Street Food              |   |
| Fei Fei Roasted •<br>Noodle                        | 肥肥烧腊・云吞面   | Hawker                   | Yuhua Village<br>Market and Food<br>Centre    |
| Fool   |            | European<br>Contemporary |   |
| Fu Ming Cooked<br>Food                             | 福明熟食       | Hawker                   | Redhill Market                                |
| Guan Kee Fried<br>Kway Teow                        | 源记鲜蛤炒粿条    | Hawker                   | 20 Ghim Moh Road<br>Market & Food<br>Centre   |
| Hai Nan Xing Zhou<br>Beef Noodle                   | 海南星洲牛肉粉    | Hawker                   | Kim Keat Palm<br>Market & Food<br>Centre      |
| Hai Nan Zai  | 海南仔        | Hawker                   | Chong Pang Market<br>and Food Centre          |
| Hawker Chan Soya<br>Sauce Chicken Rice<br>& Noodle | 了凡油鸡饭·面    | Cantonese<br>Roast Meats |   |
| Heng   | 兴          | Hawker                   | Newton Food Centre                            |
| Heng Heng Cooked<br>Food                           | 兴兴熟食       | Hawker                   | Yuhua Village<br>Market and Food<br>Centre    |
| Heng Kee NEW                                       | 兴记咖哩鸡米粉面   | Hawker                   | Hong Lim Market<br>and Food Centre            |
| Hjh Maimunah<br>(Jalan Pisang)                     |            | Malaysian                |   |
| Hong Heng Fried<br>Sotong Prawn Mee                | 鸿兴炒苏东虾面    | Hawker                   | Tiong Bahru Market                            |



| Hong Kong Yummy<br>Soup                          | 真之味香港靓汤   | Hawker      | Alexandra Village<br>Food Centre             |
|--|-----------|-------------|--|
| Hoo Kee Bak Chang                                | 和记肉粽      | Hawker      | Amoy Street Food<br>Centre                   |
| Hui Wei Chilli Ban<br>Mian <sup>NEW</sup>        | 回味辣椒板面    | Hawker      | Geylang Bahru<br>Market & Food<br>Centre     |
| Indocafe - The<br>White House                    |           | Peranakan   |  |
| J2 Famous Crispy<br>Curry Puff                   | 驰名香脆咖喱卜   | Hawker      | Amoy Street Food<br>Centre                   |
| Ji De Lai Hainanese<br>Chicken Rice<br>PROMOTION | 记得来海南鸡饭   | Hawker      | Chong Pang Market<br>and Food Centre         |
| Jian Bo Tiong<br>Bahru Shui Kueh                 | 楗柏中峇鲁水粿   | Hawker      | Jurong West 505<br>Market & Food<br>Centre   |
| Joo Siah Bak Koot<br>Teh                         | 裕城肉骨茶     | Hawker      | Kai Xiang Food<br>Centre                     |
| Kelantan Kway<br>Chap · Pig Organ<br>Soup        | 吉兰丹粿汁·猪什汤 | Hawker      | Berseh Food Centre                           |
| Koh Brother Pig's<br>Organ Soup                  | 许兄弟猪什汤    | Hawker      | Tiong Bahru Market                           |
| Kok Sen <sup>NEW</sup>                           | 国成菜馆      | Singaporean |  |
| Kotuwa   |           | Sri Lankan  |  |
| Kwang Kee<br>Teochew Fish<br>Porridge            | 光记潮洲鱼糜    | Hawker      | Newton Food Centre                           |
| Kwee Heng NEW                                    | 贵兴        | Hawker      | Newton Food Centre                           |
| Lagnaa   |           | Indian      |  |
| Lai Heng<br>Handmade<br>Teochew Kueh             | 莱兴手工潮州粿   | Hawker      | Yuhua Market &<br>Hawker Centre              |
| Lao Fu Zi Fried<br>Kway Teow                     | 老夫子炒粿条    | Hawker      | 51 Old Airport Road<br>Food Centre           |
| Lian He Ben Ji<br>Claypot                        | 联合本记煲饭    | Hawker      | Chinatown Complex<br>Market & Food<br>Centre |
| Lixin Teochew<br>Fishball Noodles                | 立兴潮州鱼圆面   | Hawker      | Kim Keat Palm<br>Market & Food<br>Centre     |
| Muthu's Curry                                    |           | Indian      |  |



| Na Na Curry                                     | 南南咖哩        | Hawker      | 115 Bukit Merah<br>View Market &<br>Hawker Centre |
|---|-------------|-------------|---|
| Nam Sing Hokkien<br>Fried Mee <sup>NEW</sup>    | 南星福建炒虾面     | Hawker      | 51 Old Airport Road<br>Food Centre                |
| New Lucky Claypot<br>Rice                       | 新鸿运瓦煲饭      | Hawker      | Holland Drive<br>Market & Food<br>Centre          |
| No.18 Zion Road<br>Fried Kway Teow<br>PROMOTION | No.18 炒粿条面  | Hawker      | Zion Riverside Food<br>Centre                     |
| One Prawn & Co                                  | 一号          | Noodles     |   |
| Outram Park Fried<br>Kway Teow Mee              | 欧南园炒粿条面     | Hawker      | Hong Lim Market<br>and Food Centre                |
| Selamat Datang<br>Warong Pak Sapari<br>New      |             | Hawker      | Adam Food Centre                                  |
| Shi Hui Yuan                                    | 实惠园         | Hawker      | Mei Ling Market &<br>Food Centre                  |
| Sik Bao Sin<br>(Desmond's<br>Creation)          | 吃饱先         | Singaporean |   |
| Sin Huat Eating<br>House                        | 新发          | Street Food |   |
| Sing Lung HK<br>Cheong Fun                      | 升龙港式肠粉      | Street Food |   |
| Singapore Fried<br>Hokkien Mee <sup>NEW</sup>   | 新加坡炒福建虾面    | Hawker      | Whampoa Makan<br>Place                            |
| Soh Kee Cooked<br>Food                          | 苏记熟食        | Hawker      | Jurong West 505<br>Market & Food<br>Centre        |
| Song Fa Bak Kut<br>Teh (New Bridge<br>Road)     | 松发肉骨茶 (新桥路) | Singaporean |   |
| Soon Huat NEW                                   | 顺发          | Hawker      | North Bridge Road<br>Market & Food<br>Centre      |
| Spinach Soup <sup>NEW</sup>                     | 鸳鸯苋菜汤       | Hawker      | Geylang Bahru<br>Market & Food<br>Centre          |
| Tai Seng Fish Soup<br>NEW                       | 泰成鱼汤        | Hawker      | Taman Jurong<br>Market & Food<br>Centre           |



|           |                                 | 1 1  |
|-----------|---------------------------------|--|
| 大华肉脞面     | Hawker                          | Hong Lim Market  |
|           |                                 | and Food Centre  |
|           | Peranakan                       |  |
|           |                                 |  |
| 椰子俱乐部     | Malaysian                       |  |
|           | Hawkor                          | Maxwell Food Centre  |
| 大大海南鸡饭    | TIAWKEI                         | Maxwell 1 000 Centre   |
|           |                                 |  |
|           | Howkor                          | Tiong Bahru Market   |
| 中合鲁海南起骨鸡饭 | Памкет                          | Hong Banru Market  |
|           |                                 |  |
| 4         | Howkor                          | E1 Old Airport Bood  |
| 多丽哥粿汁     | Пашкег                          | 51 Old Airport Road<br>Food Centre   |
|           | Derenelien                      | Food Centre  |
|           |                                 |  |
|           |                                 |  |
| 环界        | Vegetarian                      |  |
| 银泰        | Thai                            |  |
| 永春云呑面     | Hawker                          | 115 Bukit Merah  |
|           |                                 | View Market &  |
|           |                                 | Hawker Centre  |
| 载顺咖喱龟斗    | Street Food                     |  |
|           |                                 |  |
| 知味鲜大虾面    | Hawker                          | Zion Riverside Food  |
|           |                                 | Centre   |
|           |                                 |  |
|           | 天天海南鸡饭   中峇鲁海南起骨鸡饭   多丽哥粿汁   环界 | 八平内庭園Peranakan椰子俱乐部Malaysian椰子俱乐部Malaysian天天海南鸡饭Hawker中峇鲁海南起骨鸡饭Hawker多丽哥粿汁Hawker多丽哥粿汁Peranakan五和Thai私界Vegetarian银泰Thai永春云呑面Hawker载顺咖喱鱼头Street Food |

### SELECTED

| Restaurant Name<br>(ENG)            | Restaurant Name<br>(CHI) | Type of<br>Cuisine | Hawker Centre                      |
|-------------------------------------|--------------------------|--------------------|------------------------------------|
| 91 Fried Kway Teow<br>Mee           | 91 翠绿炒粿条面                | Hawker             | Golden Mile Food<br>Centre         |
| Ah Heng Duck Rice                   | 同济前阿兴鸭饭                  | Hawker             | Hong Lim Market<br>and Food Centre |
| Ah Hock Fried Hokkien<br>Noodles    | 亚福炒福建虾面                  | Hawker             | Chomp Chomp<br>Food Centre         |
| Ah Ter Teochew Fish<br>Ball Noodles | 传统潮州手工鱼圆香菇<br>肉脞面        | Hawker             | Amoy Street<br>Food Centre         |
| Allauddin's Briyani                 |                          | Hawker             | Tekka Centre                       |



| Ann Chin Handmade<br>Popiah                      | 安珍手工薄饼      | Hawker                 | Chinatown<br>Complex Market<br>& Food Centre  |
|--|-------------|------------------------|---|
| Aunty Oats Pancake<br>NEW                        | 麦煎粿         | Hawker                 | 51 Old Airport<br>Road Food<br>Centre         |
| Bam!   |             | Innovative             |   |
| Bar-Roque Grill                                  |             | European               |   |
| Bedok Chwee Kueh<br><sup>NEW</sup>               | 勿洛水粿        | Hawker                 | Bedok<br>Interchange<br>Hawker Centre         |
| Birds Of Paradise<br>(Katong)                    |             | Street Food            |   |
| Boon Tong Kee<br>(Balestier Road)                | 文东记 (马里士他路) | Singaporean            |   |
| Boon Tong Kee Kway<br>Chap·Braised Duck          | 文通记         | Hawker                 | Zion Riverside<br>Food Centre                 |
| Buko Nero  |             | Italian                |   |
| Butcher's Block                                  |             | Meats and<br>Grills    |   |
| C.M.Y. Satay                                     | 春满园沙爹       | Hawker                 | Chinatown<br>Complex Market<br>& Food Centre  |
| Ce Soir NEW                                      |             | French<br>Contemporary |   |
| Chedi <sup>NEW</sup>                             |             | Thai<br>Contemporary   |   |
| Cheng Heng Kway<br>Chap and Braised<br>Duck Rice | 进兴粿汁卤鸭饭     | Hawker                 | Holland Drive<br>Market & Food<br>Centre      |
| Chilli Padi (Joo Chiat)                          | 辣椒香(如切)     | Peranakan              |   |
| Chomp Chomp Satay                                | 忠忠沙爹        | Hawker                 | Chomp Chomp<br>Food Centre                    |
| Chung Cheng                                      | 崇正          | Hawker                 | Golden Mile Food<br>Centre                    |
| Claudine   |             | French                 |   |
| Come Daily Fried<br>Hokkien Prawn Mee            | 天天来炒福建虾面    | Hawker                 | 127 Toa Payoh<br>West Market &<br>Food Centre |
| Corner House                                     |             | Innovative             |   |
| Crystal Jade Golden<br>Palace                    | 翡翠金阁        | Cantonese              |   |



| Da Po <sup>NEW</sup>                               | 大坡           | Hawker                   | Golden Mile Food<br>Centre                     |
|--|--------------|--------------------------|--|
| Db Bistro & Oyster<br>Bar                          |              | French                   |  |
| Esquina  |              | Spanish                  |  |
| Fat Cow  |              | Japanese<br>steakhouse   |  |
| Fatty Ox HK Kitchen                                | 肥牛过桥面档       | Hawker                   | Chinatown<br>Complex Market<br>& Food Centre   |
| Feng Zhen Lor Mee                                  | 凤珍卤面         | Hawker                   | Taman Jurong<br>Market & Food<br>Centre        |
| Fiamma <sup>NEW</sup>                              |              | Italian                  |  |
| Fleur de Sel                                       |              | French                   |  |
| Foc (Clarke Quay)                                  |              | Spanish                  |  |
| Fu He Turtle Soup                                  | 福和           | Hawker                   | Berseh Food<br>Centre                          |
| Gaig   |              | Spanish                  |  |
| Garibaldi  |              | Italian                  |  |
| Gemma  |              | Steakhouse               |  |
| Ghim Moh Chwee<br>Kueh                             | 锦茂李老三传统水粿    | Hawker                   | 20 Ghim Moh<br>Road Market &<br>Food Centre    |
| Golden Peony                                       | 金牡丹          | Cantonese                |  |
| Gordon Grill                                       |              | European<br>Contemporary |  |
| Gunther's  |              | French<br>Contemporary   |  |
| Hawker Chan  | 了凡           | Hawker                   | Chinatown<br>Complex Market<br>& Food Centre   |
| Heng Gi Goose and<br>Duck Rice                     | 兴记鹅·鸭饭       | Hawker                   | Tekka Centre                                   |
| Heng Long BBQ<br>Chicken Rice <sup>NEW</sup>       | 兴隆烧腊咯咯鸡饭     | Hawker                   | Mei Ling Market<br>& Food Centre               |
| Hill Street Fried Kway<br>Teow                     | 禧街炒粿条        | Hawker                   | Pasar 16@Bedok<br>(Bedok South<br>Food Centre) |
| Hock Hai (Hong Lim)<br>Curry Chicken Noodle<br>NEW | 福海 (芳林) 咖喱鸡面 | Hawker                   | Bedok<br>Interchange<br>Hawker Centre          |



| Hock Lye Noodles<br>House & Fishii Tales<br>NEW     | 福来面家              | Hawker      | 20 Ghim Moh<br>Road Market &<br>Food Centre    |
|---|-------------------|-------------|--|
| Hock Seng Choon Fish<br>Ball Kway Teow Mee          | 福成春鱼丸粿条面          | Hawker      | Pasar 16@Bedok<br>(Bedok South<br>Food Centre) |
| Hoe Kee Kitchen                                     | 和记鸡饭小厨            | Hawker      | Jurong West 505<br>Market & Food<br>Centre     |
| Hokkien Man Hokkien<br>Mee                          | 福建人 福建面           | Street Food |  |
| Hokkien Street Bak<br>Kut Teh                       | 福建街肉骨茶            | Hawker      | Hong Lim Market<br>and Food Centre             |
| Hong Peng La Mian<br>Xiao Long Bao                  | 洪鹏拉面小笼包           | Hawker      | People's Park<br>Complex Food<br>Centre        |
| Hua Kee Hougang<br>Famous Wan Ton Mee               | 华记后港祖传驰名云吞<br>面   | Hawker      | 51 Old Airport<br>Road Food<br>Centre          |
| Hua Ting  | 华厅                | Cantonese   |  |
| Hua Xing Bak Kut Teh                                | 华兴肉骨茶             | Hawker      | Yuhua Market &<br>Hawker Centre                |
| Huat Heng Fried<br>Oyster <sup>NEW</sup>            | 发兴炒蚝煎             | Hawker      | Whampoa Makan<br>Place                         |
| Hup Hong Chicken<br>Rice <sup>NEW</sup>             | 合丰记鸡饭             | Hawker      | Yuhua Village<br>Market and Food<br>Centre     |
| Hup Kee Teochew<br>Fishball Mee NEW                 | 合记潮州鱼圆面           | Hawker      | Mei Ling Market<br>& Food Centre               |
| Ibid  |                   | Innovative  |  |
| Ichigo Ichie <sup>NEW</sup>                         | 一期一江              | Japanese    |  |
| Imperial Treasure<br>Super Peking Duck<br>(Paragon) | 御宝至尊烤鸭店 (百利<br>宫) | Cantonese   |  |
| Ivy's Hainanese<br>Herbal Mutton Soup               | 海南药材羊肉汤           | Hawker      | Pasir Panjang<br>Food Centre                   |
| Jade  | 玉楼                | Cantonese   |  |
| Jade Palace   | 金湖                | Seafood     |  |
| Jalan Sultan Prawn<br>Mee                           | 惹兰苏丹虾面            | Street Food |  |
| Ji Ji Noodle House                                  | 基记面家              | Hawker      | Hong Lim Market<br>and Food Centre             |



| Jian Bo Shui Kueh                 | 楗柏水粿             | Hawker                   | Tiong Bahru<br>Market                         |
|-----------------------------------|------------------|--------------------------|---|
| Jiang-Nan Chun                    | 江南春              | Cantonese                |   |
| Jiao Cai Seafood                  | 蕉财海鲜             | Hawker                   | Yishun Park<br>Hawker Centre                  |
| Kang's Wanton Noodle<br>New       | 康云吞面             | Hawker                   | Zion Riverside<br>Food Centre                 |
| Kappo Shunsui                     | 割烹 旬水            | Japanese                 |   |
| Keng Eng Kee (Bukit<br>Merah)     | 琼荣记 (红山)         | Singaporean              |   |
| Koka Wanton Noodles               | 可口云吞面食           | Hawker                   | North Bridge<br>Road Market &<br>Food Centre  |
| La D'Oro <sup>NEW</sup>           |                  | Italian and<br>Japanese  |   |
| Lao Jie Fang                      | 老街坊              | Hawker                   | Mei Ling Market<br>& Food Centre              |
| Lao Shen Ji Si Mian               | 老沈鸡丝面            | Hawker                   | 127 Toa Payoh<br>West Market &<br>Food Centre |
| Leon Kee Claypot Pork<br>Rib Soup | 谅记砂锅当归肉骨茶        | Hawker                   | Alexandra Village<br>Food Centre              |
| Lolla <sup>NEW</sup>              |                  | European<br>Contemporary |   |
| Loong Kee Yong Tau<br>Fu          | 龙记酿豆腐            | Hawker                   | Jurong West 505<br>Market & Food<br>Centre    |
| Lor 9 Beef Kway Teow              | 九巷牛河             | Street Food              |   |
| Lor Mee 178                       | 卤面 178           | Hawker                   | Tiong Bahru<br>Market                         |
| Luke's (Gemmill Lane)             |                  | Steakhouse               |   |
| Madame Fan                        | 饭夫人              | Cantonese                |   |
| Mag's Wine Kitchen                |                  | European<br>Contemporary |   |
| Majestic                          | 大华               | Cantonese                |   |
| Man Fu Yuan                       | 满福苑              | Cantonese                |   |
| Mellben Seafood (Ang<br>Mo Kio)   | 龙海鲜螃蟹王 (宏茂<br>桥) | Seafood                  |   |
| Min Jiang at Dempsey              | 岷江在登布西山          | Cantonese &<br>Sichuan   |   |
| Mustard Seed NEW                  |                  | Singaporean              |   |



| Nasi Lemak Ayam<br>Taliwang                                     |                     | Hawker                   | Yishun Park<br>Hawker Centre               |
|---|---------------------|--------------------------|--|
| National Kitchen  |                     | Singaporean              |  |
| New Rong Liang Ge<br>Cantonese Roast Duck<br>Double Boiled Soup | 新荣亮阁港式烧腊炖汤          | Street Food              |  |
| New World Mutton<br>Soup <sup>NEW</sup>                         | 新世界羊肉汤              | Hawker                   | Bedok<br>Interchange<br>Hawker Centre      |
| Nicolas   |                     | French                   |  |
| Nyonya Chendol <sup>NEW</sup>                                   |                     | Hawker                   | Chong Pang<br>Market and Food<br>Centre    |
| Olivia  |                     | Spanish                  |  |
| Open Farm<br>Community  |                     | International            |  |
| Osteria BBR by Alain<br>Ducasse                                 |                     | Italian                  |  |
| Osteria Mozza <sup>NEW</sup>                                    |                     | Italian                  |  |
| People's Park<br>Hainanese Chicken<br>Rice                      | 珍珠坊海南鸡饭/珍珠<br>坊香港烧腊 | Hawker                   | People's Park<br>Complex Food<br>Centre    |
| Pin Wei Hong Kong<br>Style Chee Cheong<br>Fun                   | 品味港式猪肠粉             | Hawker                   | Pek Kio Market &<br>Food Centre            |
| Pondok Makan<br>Indonesia                                       |                     | Hawker                   | Albert Centre                              |
| R&B Express   |                     | Hawker                   | Newton Food<br>Centre                      |
| Rempapa <sup>NEW</sup>  |                     | Singaporean              |  |
| Revolver  |                     | Indian                   |  |
| Riviera   |                     | European<br>Contemporary |  |
| Rojak·Popiah & Cockle   | 啰噶·薄饼·鲜蛤            | Hawker                   | Maxwell Food<br>Centre                     |
| Ron Sheng Fish Head<br>Bee Hoon                                 | 荣胜鱼头米粉              | Hawker                   | Yuhua Village<br>Market and Food<br>Centre |
| Ru Ji Kitchen   | 如记小厨                | Hawker                   | Holland Drive<br>Market & Food<br>Centre   |
| San Shu Gong <sup>NEW</sup>                                     | 三叔公                 | Teochew &<br>Cantonese   |  |



| Shang Palace                                      | 香宫          | Cantonese   |   |
|---|-------------|-------------|---|
| Shanyuan Teochew<br>Kway Teow Mian <sup>NEW</sup> | 汕源潮州粿条面     | Hawker      | North Bridge<br>Road Market &<br>Food Centre      |
| Sheng Seng Fried<br>Prawn Noodle                  | 生成炒虾面       | Hawker      | Pek Kio Market &<br>Food Centre                   |
| Shi Le Yuan                                       | 实叻园         | Hawker      | Redhill Market                                    |
| Sin Hoi Sai (Tiong<br>Bahru)                      | 新海山 (中峇鲁)   | Seafood     |   |
| Singapore Famous<br>Rojak                         | 新加坡啰噶       | Hawker      | Albert Centre                                     |
| Spago Dining Room                                 |             | Californian |   |
| Springleaf Prata Place<br>(Spring Leaf Garden)    |             | Street Food |   |
| Straits Chinese                                   | 土生坊         | Peranakan   |   |
| Sushi Katori <sup>NEW</sup>                       |             | Sushi       |   |
| Sushi Masaaki                                     |             | Sushi       |   |
| Sushi Yuki <sup>NEW</sup>                         |             | Sushi       |   |
| The 1950's Coffee                                 | 五十年代        | Hawker      | Chinatown<br>Complex Market<br>& Food Centre      |
| The Famous Kitchen                                | 名食小厨        | Cantonese   |   |
| Tien Lai Rice Stall                               | 天来饭店        | Hawker      | Taman Jurong<br>Market & Food<br>Centre           |
| Tiong Bahru Lien Fa<br>Shui Jing Pau              | 中峇鲁联发水晶包    | Hawker      | Alexandra Village<br>Food Centre                  |
| Tippling Club                                     |             | Innovative  |   |
| Toa Payoh 93 Soon<br>Kueh <sup>NEW</sup>          | 大巴窑 93 筍粿   | Hawker      | Geylang Bahru<br>Market & Food<br>Centre          |
| Tow Kwar Pop NEW                                  | 豆干薄         | Hawker      | Tiong Bahru<br>Market                             |
| Traditional Hakka Lui<br>Cha <sup>NEW</sup>       | 河婆客家擂茶      | Hawker      | Jurong West 505<br>Market & Food<br>Centre        |
| Tunglok Heen                                      | 同乐轩         | Cantonese   |   |
| Tunglok Signatures<br>(Clarke Quay)               | 同乐经典 (克拉码头) | Cantonese   |   |
| Unforgettable Carrot<br>Cake <sup>NEW</sup>       | 忘不了萝卜糕      | Hawker      | 115 Bukit Merah<br>View Market &<br>Hawker Centre |



| Ushidoki Wagyu<br>Kaiseki  |           | Japanese                 |   |
|--|-----------|--------------------------|---|
| Vue  |           | European<br>Contemporary |   |
| Wagyu Jin  |           | Japanese                 |   |
| Wah Kee Big Prawn<br>Noodles                                       | 华记大虾面     | Hawker                   | Pek Kio Market &<br>Food Centre           |
| Wah Lok  | 华乐        | Cantonese                |   |
| Wakuda <sup>NEW</sup>  |           | Japanese<br>Contemporary |   |
| Whampoa Soya Bean<br>& Grass Jelly Drinks<br>NEW                   | 黄埔豆花水     | Hawker                   | Whampoa Makan<br>Place                    |
| Whitley Rd Big Prawn<br>Noodle                                     | 威利大虾面     | Hawker                   | 51 Old Airport<br>Road Food<br>Centre     |
| Xiang Jiang Soya<br>Sauce Chicken                                  | 香江豉油鸡     | Hawker                   | Alexandra Village<br>Food Centre          |
| Xing Yun Hainanese<br>Boneless Chicken Rice                        | 幸运海南起骨鸡饭  | Hawker                   | Yuhua Market &<br>Hawker Centre           |
| Y. R. A  |           | Hawker                   | ABC Brickworks<br>Market & Food<br>Centre |
| Yan Ting   | 宴庭        | Cantonese                |   |
| Yi by Jereme Leung   | 艺         | Chinese<br>Contemporary  |   |
| Yong Kee Claypot Bak<br>Kut Teh                                    | 咏记砂煲肉骨茶   | Hawker                   | Taman Jurong<br>Market & Food<br>Centre   |
| Yuan Chun Famous<br>Lor Mee  | 源春驰名卤面    | Hawker                   | Amoy Street<br>Food Centre                |
| Zhang Ji Shanghai La<br>Mian Xiao Long Bao<br>NEW                  | 张记上海拉面小笼包 | Hawker                   | Alexandra Village<br>Food Centre          |
| Zi Jing Cheng<br>Hainanese Boneless<br>Chicken Rice <sup>NEW</sup> | 紫金城海南起骨鸡饭 | Hawker                   | Alexandra Village<br>Food Centre          |