

INTERNATIONAL MAGAZINE OF THE YEAR

Time Out

Singapore

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NOVEMBER 2011 TIMEOUTSINGAPORE.COM

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HOLIDAYS

sausages resting in plain and multi-grain breads, slathered with ten flavour combinations. The bigger-than-usual buns are made in-house every day and are baked to a shape that cradles the sausages and toppings. The original start-up dogs at 40 Hands have made the journey (Ang Mo Klandic, Ottoman and Hokey Porky), as have House's coffee friers, now also in jumbo size. Of the new offerings, we like the *picante* meat-on-meat Speedy Spicy Gonzalez the most, with its sautéed, chopped chorizo, garlic mayo and chilli flakes. That is one carnivorous dog. #03-31/32 Great World City, 1 Kim Seng Promenade (6225 0614). **Tiong Bahru.** Mon-Thu 11.30am-9.30pm; Fri-Sun 11am-10pm. Hot dogs \$8.

Open Door Policy

Premium fare for less in Tiong Bahru
Tippling Club's Ryan Clift, 40 Hands' Harry Grover and restaurateur Cynthia Chua of the Spa Esprit Group (they've been very busy) officially began their annexing of Tiong Bahru when the trio collaborated on this across-the-road open-plan bistro. Clift's longtime sous-chef Alex Phan now heads up this non-molecular concept that aims to offer well-prepared, fresh and premium ingredients at wallet-friendly prices: beef cheek is braised for 48 hours; chicken is deboned, put together and fried in cornbread flour to make boneless wings; and micro-lot coffee and boutique wines are served. Despite the amount of prep work that goes into the menu, mains are priced no higher than \$29. This is one specials board you'll want to order off. 19 Yong Siak St (6221 9307, www.openplansingapore.com). **Tiong Bahru.** Mon, Thu & Sun noon-4pm, 6.30-11pm; Wed 6.30-11pm; Fri & Sat noon-4pm, 6.30pm-midnight. Main courses \$16-\$29.

Parsley & Thyme

Dutch chef on Kampong Bahru Road
If you weren't walking along this curve of shophouses, you'd have missed the lipstick-red façade of Dutch chef Dennis Kool's sultry 30-seater red-and-black restaurant. The former Singapore Polo Club F&B manager has ventured out on his own to bring a taste of his home region to ours: from the classic French onion soup to a char-grilled beef tenderloin topped with Delft blue cheese, mushrooms and thyme sauce, and home-made herb-infused tagliatelle. Mash fans might want to try Holland's *hele bliksem* – a pounding of potato and apple. If you can make the slight trek out here, the three-course set lunch is a decent \$14.80. 61 Kampong Bahru Rd (6226 2801). **Kampong Bahru.** Mon-Fri noon-2pm, 6-10pm; Sat & public holidays 6-10pm. Main courses \$26-\$34; three-course dinner set \$37.50.

Toby's Estate

Oz coffee chain expands overseas
Toby Smith couldn't sleep the day before his first out-of-Down Under branch opened – could have been the numerous cups of farmer-direct high-altitude arabica he'd consumed in preparatory anticipation. Now that the riverside refurbished warehouse space is up and whirring, this well-travelled roaster, retailer, wholesaler and trainer can slurp his single-origin Ghana Red drinking chocolate and let his six baristas do the brewing (there are more than three types of brewing machines and a range of siphons for the various beans). Admire the clean, raw lines of the space, and the black-and-white mural of the coffee-picking process from the warm-coloured long wood table in the middle of the room. Brunch is also served. Go to TimeOutSingapore.com for an exclusive

Local bites



The comforting fish soup from Song Kee Fish Soup (#01-37, Newton Circus). The fish slices are fresh and the soup light yet flavourful.
Chef Alice Tivey, The Moluccas Room



Zaffron Kitchen's dum chicken briyani

video. 8 Rodyk St (6636 7629, www.tobysestate.com.sg). Buses: 51, 64, 123, 186. Daily 7am-6pm. Coffees \$3.50-\$8.

Tonkotsu King

No-holds-barred pork-based ramen
Having a meal at this fully air-conditioned, 18-seater, glass-enclosed corner shop at the bottom of the newly opened Orchard Hotel is like stepping into a timewarp, where 1920s-style Japanese idol and movie posters are displayed. *Tonkotsu* (pork-based) miso ramen is the speciality, offered in three variations with three choices of toppings: the normal, black spicy (a nose-tickling black pepper) and red spicy (a dose of strong chilli oil) broth can come with pork chashu, black fungus and/or a flavoured egg. The pepper in the black spicy cuts the saltiness a little, while the sharp chilli oil in the red spicy trims the fatty coating on the tongue. #01-19 Orchard Hotel, 1 Tras Link (6636 0855, www.facebook.com/KeisukeTokyoSG). **Tanjong**

Pagar. Daily 11.30am-3pm, 6-10.30pm. Ramen \$10.80-\$15.80.

Zaffron Kitchen

Kid-friendly Indian
Parents, this bright and warmly decorated orange, grey and brown space is for you: aside from the play area filled with wooden toys for children under the age of seven, this 96-seater serves up Northern, Southern and local Indian fare so even the fussiest nibbler has something to pick on. Watch the dum chicken briyani, *katti methi gobi* (stir-fried cauliflower florets, garam masala, paprika and fenugreek leaves) and freshly cooked naans being prepared in the theatre kitchen. Placing an order is fun – kids can request the masala chicken burger meal (\$6.50) by pasting stickers of the dish on a card. 133/135 East Coast Rd (6440 6786, www.zaffronkitchen.com). Buses: 10, 12, 13, 14, 16. Tue-Sun 11am-10pm. Main courses \$3-\$38.

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