



PORTER+SAIL





**P+S GUIDE TO SINGAPORE**  
A WEEKEND AWAY



**DATE VENUES**  
A COUPLE'S GETAWAY



**GET BUZZED**  
OUR FAVORITE BARS



**HAWKER EATS**  
ADVENTURES IN LOCAL



**STEADY LAH**  
THE FIVE-DAY HOLIDAY



**MAKAN CRITICAL**  
THE 4-DAY BUSINESS TRIP



# TIPPLING CLUB

TANJONG PAGAR



HOURS



PHONE



MAP



GALLERY

- **WHAT:** Avant-garde cuisine and mind-bending cocktails with a dash of humor
- **LOOK:** A whimsical clash of styles, from rococo to post-modern, punctuated with homely splashes of green
- **EAT:** If you have time and cash to spare, splurge on the 12-course Gourmand menu to sample the full range of Chef Ryan Clift's talent and eccentric culinary style. Dishes include a cutting-edge take on sushi using Kohada (Japanese gizzard chard) served on a nori cracker; and an apple and sorrel salad that includes fluid gel and a marshmallow. On to the booze: get the Almond Haig Fizz, a Gin Fizz created for Haig Club ambassador David Beckham, imbued with house-made almond milk, maraschino liqueur, chocolate, and served in a glass milk bottle alongside a bowl of nuts and a whisky shot.
- **TIP:** Refrain from calling the food "molecular gastronomy" within earshot of Chef Ryan – he abhors the term. If you don't have time (or budget) for a full sit-down dinner, the cocktails by award-winning Zachary de Git and sizeable bar snacks give you a taste of the Tippling Club DNA without the hefty price tag.
- **COST:** S\$650 for 2 people for dinner set menus (no a la carte available for dinner), or S\$80 for 2 drinks and bar snacks



# TIONG BAHRU FOOD MARKET & HAWKER CENTRE

TIONG BAHRU



HOURS



MAP



GALLERY

- **WHAT:** A smorgasbord of classic hawker fare and gleaming produce from one of Singapore's best markets
- **LOOK:** An open-air hawker center for your eating pleasure that sits upstairs to a market teeming with stalls hawking fresh local foodstuffs
- **EAT:** What to eat upstairs is a delicious conundrum. For a solid cross-sampling, try the yellow noodles in a heady broth of spare ribs topped with prawns from Min Nan Pork Ribs Prawn Noodle stall; the "Michael Jackson" soya bean milk with grass jelly from Teck Seng; and chwee kueh steamed rice cakes generously covered with preserved radish from Jian Bo Chwee Kueh.
- **TIP:** The hawker center implemented a system for patrons to return their own trays, so follow suit and be sure to take note of the halal and non-halal stands. On your way out, check out the stalls dotting the perimeter and pick up dry goods and sundries, like oyster sauce and souvenir-worthy bags of chili. If you have specific goods in mind, learn the local name beforehand to communicate effectively with the mostly Chinese-speaking stall owners.
- **COST:** S\$12 for 2





# XING LONG FOOD STALL

CHINATOWN



HOURS



MAP



GALLERY

- **WHAT:** Messy, hole-in-the-wall hawker serving Cantonese dishes bursting with wok hei, specializing in Hong Kong-style fish head
- **LOOK:** Brusque service in a bustling and sweaty hawker center, the daily terrain of elderly Chinese uncles and aunties doing their wet market run one floor below
- **EAT:** The specialty is a massive freshwater song head steamed in a densely flavored broth of soy sauce, hot oil, spring onions, and generous morsels of pork lard for extra umami, served with steaming bowls of white rice. On the side, order stir-fried bitter melon with peppery beef in a black bean sauce; and pai kuat wong, deep-fried pork cutlets doused in a sticky sweet-and-sour gravy.
- **TIP:** The surprisingly meaty fish head is meant to be shared family-style, so grab a few friends who aren't squeamish about picking apart a head with chopsticks to get to the best bits—fish-head connoisseurs fight over the cheeks and eyeballs.
- **COST:** S\$30 for 2 people



# BITTERS & LOVE

BOAT QUAY



HOURS



PHONE



MAP



GALLERY

- **WHAT:** Whimsical drinks by cocktail nerds with clever takes on local flavors
- **LOOK:** Industrial with a touch of nostalgia, hidden behind a non-descript canteen
- **DRINK:** Get the signature Kaya Toast cocktail, a savory liquid riff on a local snack that sees dark Mount Gay rum mingle with peach liqueur, Earl Grey tea and kaya jam, and comes adorned with slices of the coconut-flavored toast. Or sip on the smoky Banana Pancakes, a cheeky nod to breakfast with Wild Turkey bourbon, banana liqueur and maple syrup infused with rosemary smoke, served in a mason jar.
- **TIP:** Let your flavor fantasies run wild when ordering. The knowledgeable bartenders love a challenge and will whip up bespoke tipples based on your preferred tastes.
- **COST:** S\$120 for 2 people, 2 drinks each



# JAAN

CITY HALL



HOURS



PHONE



MAP



GALLERY

- **WHAT:** Haute French cuisine that shows off razor-sharp technique and mind-blowing panoramic views
- **LOOK:** An elegant dining room beneath a stunning architectural Murano glass ceiling on the 70th floor of the Swissotel Equinox complex
- **EAT:** Opt for the seasonal degustation menu, which changes frequently but usually includes the signature rosemary smoked organic egg: a slow-cooked egg delicately eased out of its shell by the waiter, garnished with Iberico ham and served atop a dramatic smoking platform. The likewise notable wild mushroom tea is poured tableside into a fluffy mushroom sabayon to mimic a frothy cappuccino.
- **TIP:** The restaurant is packed with special-occasion dinner dates on a nightly basis, so go during lunch for the daytime view and to have face time with the boyish, charming and incomparably talented Chef Julien Royer.
- **COST:** S\$70 per person for a 3-course set lunch, or S\$500 for 2 for dinner and drinks





# LOLLA

CLUB STREET



HOURS



PHONE



MAP



GALLERY

- **WHAT:** Atop the food snob hit-list, Euro-Japanese small plates made with exceptional produce and refined technique
- **LOOK:** On expat-filled Club Street, a shop-front of decorated teal tiles belies the aloof grey concrete interior; with zinc-topped counter seating around the open kitchen, or a cramped communal table in the basement
- **EAT:** The dish that put Lolla on the culinary map: the Sea Urchin Pudding, a glorious textural equation of velvety squid-ink mousse topped with briny tongues of fresh uni; And, the Spanish tortilla with smoked eel, a unique pairing of creamy egg and potato with salty fish that elevates the classic dish for cosmopolitan palates.
- **TIP:** While it hasn't yet hit the mainstream, Lolla's 13 upstairs seats are hot property amongst gastronomes local and international, so keep the party to two and book ahead for a precious counter spot—you'll get an eye on the kitchen and swifter service.
- **COST:** S\$250 for 2 people





# POTATO HEAD FOLK CHINATOWN



HOURS



PHONE



MAP



GALLERY

- **WHAT:** A flashy burger-and-cocktails hangout for scenesters sporting streetwear and designer labels on Chinatown's buzziest block
- **LOOK:** A trio of concepts housed within an iconic corner shophouse, with whimsical artwork by artist David Bromley splashed all over the Instagram-ready interiors
- **EAT:** A cheekily named burger from Three Buns on the second floor. There's the jalapeno-spiced Burning Man, the Codfather of Soul, a fish burger of course, or for hardcore carnivores, the double-beef-patty Four Floors, doused in homemade anise-flavored tomato sauce and miso mayo. The Naughty Fries come smothered in Asian-spiced béarnaise, hot beef chilli, and crispy shallots.
- **TIP:** Indonesia's Potato Head brand is known for its photogenic clientele, and the Singapore outpost is no exception, thanks to creative director Earn Chen, a local streetwear legend. The Rooftop bar is where to be seen. Test your limits there with the Zombie, a lethal concoction of seven rums and absinthe that's so potent, it's limited to two per person.
- **COST:** S\$120 for two people