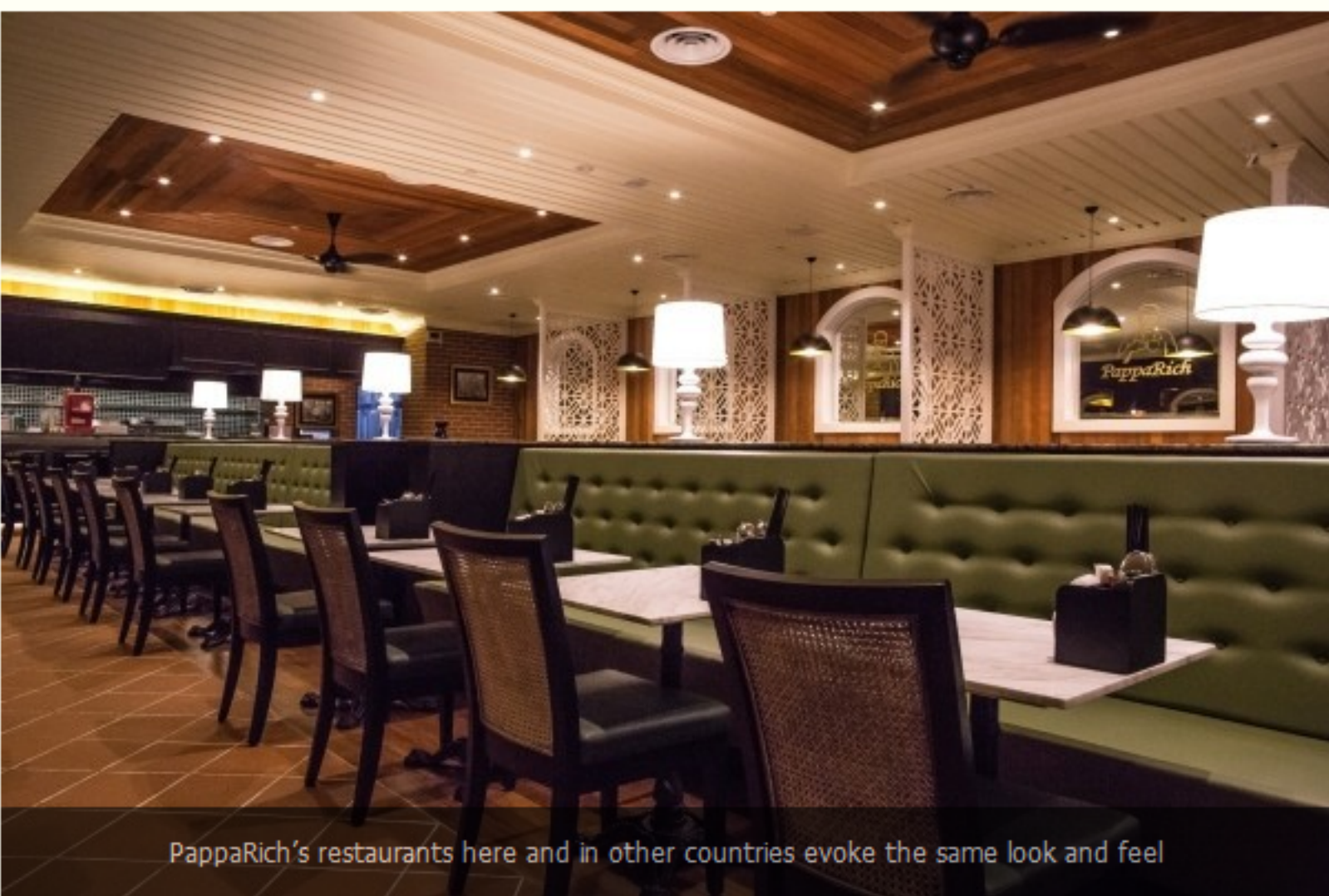


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**Best of Malaysian Cuisine at PappaRich**  
by **Dudi Aureus** (2014-01-15) • 250 views

Restaurant: [PappaRich Malaysian Delights \(Malay / Indonesian\)](#)  
Keywords: Malaysian restaurant, Halal, PappaRich  
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Rich Tan is more than welcome to preach to us about Malaysian dishes anytime. Being the founder of PappaRich, one of Malaysia's most successful Halal restaurants, he sure knows a lot about this cuisine that is very much part of our culture since the beginning. Though it took a while for the restaurant to come to Singapore, it finally made its way here in 2012 when it opened its first branch at **Star Vista**. A couple more soon followed with outlets at **Parkway Parade**, **Suntec City Mall**, and most recently, **Westgate Mall**.



PappaRich's restaurants here and in other countries evoke the same look and feel

The truth is, it doesn't matter which PappaRich branch you dine in; the interior is similar in terms of the design elements used in each restaurant. These include meranti wood furnishings, pale green leather booths, and exposed brick walls. A bit of trivia for you: these decors are not only found in its Singapore restaurants but in other PappaRich outlets overseas as well.

The same thing goes for the food quality – it remains consistent. It may be hard to believe considering the number of PappaRich outlets everywhere; but Rich achieves this by giving regular kitchen staff training. They also have the Research and Development Kitchen where each dish on the menu is constantly fine-tuned and improved.

The extensive menu is divided into five categories: Rice, Noodles, Western, Satay; and Snacks and Breads. Most of the items here were inspired by Rich's travels across his country where he was lucky enough to try the really good Malaysian street fare. He is able to share this enlightening experience with us through PappaRich.



The bread is made exclusively by the an old school Hainanese bakery

A signature at the restaurant is the **Steamed Bread with Butter and Kaya** (\$3.80) – made with bread, home-made kaya, and served half boiled eggs. The bread is quite unique in the sense that it's steamed before toasted. You can actually taste the freshness on first bite. This is a good breakfast option for it's light yet leaves you quite full till lunch break.



Ingredients for the Super Rich Combo and Char Kuey Teow are specially imported from Malaysia to maintain quality and consistency

Come mid-day, PappaRich has loads of heavier dishes to choose from. Two of their best bets are the **Super Rich Combo** (\$16.90)—served with crispy chicken, Nasi Dagang (economical rice), and vegetables. It's also mixed with sambal chili for that fiery taste in your palate; and the **Char Kuey Teow** — made with noodles especially imported from Ipoh and generously topped with ingredients.



The Pappa Assam Laksa is another comfort food prepared with tamarind broth

Speaking of noodles, they have dedicated a whole section for this comfort food. An effective cure for hangover, as well as a grumbling tummy, is the **Fish Head Noodles** (\$13.90) which has that tangy and refreshing taste, thanks to the big chunks of tomatoes that make the soup lighter. There are also 5 thick slices of fried fish to make it a complete meal. For something more tangy, another option is the **Assam Laksa** (\$10.90) made with an aromatic fish-based tamarind broth and citrusy ingredients. It's got a bit of heat with the addition of red chili. If it gets too hot, the wide selection of desserts can help you cool off. Our favourite is the big bowl of **Cendol** (\$3.90) goodness.

The items mentioned don't even make up half of what PappaRich is offering. They have a big and thick menu to browse from. All these are tried and tested by Rich's taste buds and for sure, you will enjoy them too - just like how we did.

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**Address:** 3 Temasek Boulevard, #02-386, Suntec City Mall and other outlets  
**Tel. No.:** 6532 3323  
**Operation Hours:**  
Mon to Sun: 10am to 10pm

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