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Miam Miam's Riz Au Curry and (inset) Famous French Toast



The Missing Pan



The Missing Pan's Over Hangover



Papparich's interior



Papparich's super rich combo



Retail section of Smoke House Charcoal BBQ

Meat and Green

Mod-Sin in salad and sandwich form
After successful stints in establishments like fine-dining Indian restaurant Yantra and the WWWConcepts group, chef Akhil Prabhu breaks out with a solo effort on Circular Road, packaging Singaporean classics in a simple menu of sandwiches and salads. Priced at a flat \$8, diners have the option of pulled pork seasoned ba kut teh style, chicken with a Malay curried edge, chilli crab and fish or a Malay beef curry tempered with a nonya achar, served with Pacojet sauces between slabs of pretzel bread. Salads are a healthier choice of quinoa or farro grains dressed in piquant basil, lime, or coriander dressing and a choice of meat. **84 Circular Rd (6557 0467, www.facebook.com/meatandgreen), Raffles Place, Mon-Thu 11am-9pm, Fri & Sat 11am-midnight.**

Miam Miam

Fuss-free Jap-French fusion café chain
Sporting a name that literally means 'yum yum' in French, this fun and casual French-Japanese eatery in the revamped wing of Bugis Junction offers 'perfectly engineered' meals by combining French techniques with Japanese flavours. Word of warning: the food menu bears a striking similarity to Plaza Singapura's Hoshino Coffee, though they're not related. We liked the generous squid ink pasta (\$16.80), given a pleasant kick with the addition of wasabi-infused oil, and the Riz Au Curry (\$15.50), piping hot baked rice with homemade curry and pork frankfurters. While both the sweet and savoury soufflés are passable, be sure to order the Famous French Toast (\$9.80) for dessert. The nicely charred bread is soft and fluffy on the inside, which soaks up the maple syrup beautifully, and comes topped with a dollop of superior whipped cream. **Two outlets, including #02-14 Bugis Junction, 200 Victoria St (6837 0301, www.miam.sg), Bugis. Daily 11.30am-10pm.**

The Missing Pan

Artisan bakery with a healthy slant
Housed in a two-story shophouse unit, The Missing Pan – by the folks behind The

Organic Baker – melds the owners' twin loves of cooking and baking. The designer bakery on the first floor churns out its specialty sourdough breads alongside a range of vegan and dairy-free loaves, with the spacious upper level taken up by a 40-seat café and hot kitchen. You get brunch creations like the rosemary rosti stack (\$16) with bacon, sunny-side egg and grilled zucchini salad, and the Over Hangover (\$19), basically a chicken schnitzel sandwich; there's also a fortnightly-evolving dinner menu of contemporary mains such as the Wannabe Ramen (\$22), a sizeable portion of crispy skin salmon topped with a poached egg in a clean noodle broth. What's surprising

are the sophisticated desserts – the Mela Con Formaggi (\$14) is a pleasing medley of apples, banana caramel sauce, choc soil, citrus Mascarpone, parmigiano reggiano chips and homemade honeycomb. **619D Bukit Timah Rd (6466 4377, www.themissingpan.com), Botanic Gardens, Tue-Sun 9am-10pm. Mains \$22-\$35.**

Papparich

Malaysian hawker fare in a restaurant setting
An established brand known for authentic Malaysian street food in its home country, Australia and Brunei (with over 90 restaurants), Papparich has only just begun to spread its wings here. Their freshly steamed and fluffy Hainan bread slathered with rich, creamy kaya is a breakfast for champions – and markedly better than any Ya Kun or Toast Box outlets – but the hawker dishes aren't too shabby either. The tangy assam laksa (\$10.90), wok hei-rich char kway teow (\$9.90) and best-selling Super Rich combo (\$16.90) – a gargantuan mishmash of rice, fried chicken drumstick, braised beef chunks, squid, potato and fiery sambal – are all well-worth the calories. Or if you're there for dessert, don't miss out on the silky tau foo fa king (\$3.90) sweetened with gula melaka syrup. **Four outlets,**



Soya milk pudding at Papparich

including #02-386, Suntec City Mall, 3 Temasek Boulevard (6532 3323, www.papparich.com.sg), Esplanade. Daily 10am-10pm.

Smoke House Charcoal BBQ
Meat market & self-service BBQ rolled into one

The idea behind Smoke House Charcoal BBQ at Great World City is certainly a novel one: a supermarket section stocked with an array of meats operating in tandem with a dine-in 70-seat restaurant that looks like a posher version of the Korean BBQ joints you see along Tanjong Pagar Road, complete with shiny exhaust ducts. Here's how it works – either grocery shop for take-away or purchase cuts like the wagyu chateaubriand (\$46/100g), kurobuta pork (\$16/100g) and US ribeye (\$15/100g) along with drinks and desserts, which you then bring over to the restaurant to be grilled and consumed.

There's also a \$10 cover charge (\$8 for lunch) that grants you excess to a free-flow salad bar, condiments station and a deli-cessen. **#01-37 Great World City, 1 Kim Seng Promenade (6235 2185, www.smokehouse.com.sg). Take a taxi. Daily noon-3pm, 6-10.30pm.**

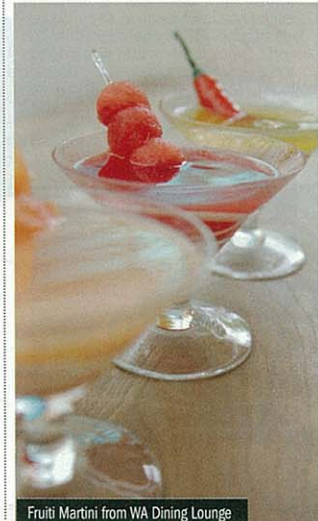
WA Dining Lounge

Asian fusion fine dining in a lounge setting
'WA' means 'come' in Korean, a fact not lost on the owners when they came up with this swanky, dimly-lit dining lounge that resembles more of an exclusive bar than restaurant. The à la carte menu has a modern Asian lilt to it – think smoked duck paired with pomelo and a Mangalica pork loin with a sweet plum sauce – but there's no reason to order from that when WA constantly comes up with one-for-one promotions. On offer during our visit: a six-course menu priced at \$49 that comes with a free drink, which you choose from their vast cocktail list of 61 fruit and pudding-based martinis like the

Dragoniti and Tiramisutini (all \$20). **#01-61 UE Square River Wing, 207 River Valley Rd (www.facebook.com/WAandDQ), Clarke Quay. Daily 5pm-3am.**

Yellow Cup Coffee

Coffee chill-out spot in the CBD
Another java sanctuary for those in the CBD – it's yet to open for business at the time of writing, but the owners are clearly serious about their coffee. They've brought in a top-of-the-line La Marzocco Strada machine and will use a customised blend of Nicaragua, Ethiopian and Ugandan beans (\$3.50-\$5.50), while all-day food items include artisanal bread like pain au chocolats, apricot danishes and squid ink rolls (\$3.30-\$4.60); there's also simple brunch fare like The Scandinavian, an eggs royale with buttery brioche and salad on the side. **20 Havelock Rd (www.facebook.com/YellowCupCoffee), Clarke Quay, Mon-Fri 8am-6pm; Sat & Sun 9am-6pm.**



Fruiti Martini from WA Dining Lounge