

Authentic Malaysian Classics @ PappaRich, Suntec City

April 4, 2014

The PappaRich brand synonymous with traditional coffee shop fare served in a modern setting has been to date, franchised more than 90 times internationally, with outlets in America, India and Indonesia in the works as well. Originating in Kuala Lumpur, Malaysia founder Rich Tan has come a long way since his inception into the food scene back in 2005 when he first had a dream to make authentic Malaysian hawker delights within reach of the masses and even those abroad.

In Singapore alone today, there are 4 outlets dispersed all around the island- The Star Vista, Parkway Parade, Suntec City Mall and Westgate Mall. I personally have not been to the original PappaRich in Malaysia so I had to rely on my friends whom I was dining with, to identify for me which dishes were truly Malaysian and authentic. Maybe some of you who have been to the branches in Malaysia too can share how the Singapore ones measure up to those in our neighbouring country.



We start with some classic *Kopitiam* breakfast items of bread, kaya and half boiled eggs. While the bread at coffee shops are usually toasted before slathered on with kaya and a chunk of butter, these ones at PappaRich are steamed instead- a testament to how fresh it actually is. Soft, fluffy and even a little springy, these loaves are made with a traditional Hainan recipe exclusively for all PappaRich outlets only. The best part is that the homemade kaya and butter is served alongside so you can spread as much of that smooth pandan goodness as you want. Definitely one of my highlights that evening and I have even made plans to return for breakfast this weekend because I cannot stop thinking about it! You will also be disappointed to know that they do not sell their homemade Kaya in bottles- we tried asking but was turned down (apparently dozens of others have also enquired previously).

Steamed Hainanese Bread with Kaya + Butter \$3.90
2 half boiled eggs \$2.90



The next was the **Pappa Char Kuay Teow \$9.90** made from Kuay Teow noodles imported all the way from Ipoh weekly. Fried with plenty of cockles and prawns, this dish was appetising and almost addictive. If you can take the heat, the chilli on the side is a must to add-on! While this one leans more towards the Penang variant of Char Kuay Teow, it is not too oily.



For the uninitiated, Wan Tan Hor is somewhat similar to the *Hor Fun* which we are more commonly used to here in Singapore. Essentially flat noodles served in thick egg strewn *gray*, we ordered the **Pappa Wan Tan Hor \$10.90** because one of our friends was feeling a bit too overwhelmed by the spices so you can be assured that this one is completely child-friendly. The noodles itself had plenty of wok hei and was surprisingly good.



For those who have an appetite and want a bit of everything, the **Super Rich Combo \$16.90** is your answer. A toss up between Nasi Padang and Nasi Briyani, the star of this dish had to be that large-sized crispy fried chicken thigh that was sinfully good. Us ladies enjoyed the braised beef because it was so lean while the guys complained that the lack of fattiness made it less appealing. Other items on the plate include, a hard-boiled egg, okra and sambal sotong which was unfortunately not as springy as I would have liked it to be.



Moving onto the laksas, the **Pappa Assam Laska \$10.90** made from fresh Mackerel fish that is deboned every morning by the kitchen staff, packs its usual sourish and appetizing punch. The fish meat reminded me a tad of Sardines but I was told that it was *Ikan Kembung* instead. Topped with fresh pineapple and ginger flower, I think this is one of the most presentable laksas I have seen to date.



For a more coconut based variety, go for the **Pappa Curry Laska \$9.90** which is made from more than 10 different spices. Creamy and spicy, this might be a better option for lunch more than dinner because of the richness and intensity of the coconut flavor.



Dont leave PappaRich without trying their **Pappa Cendol \$3.90** with thick gula melaka syrup from Melaka and homemade Cendol strips- yes the green colour is natural. Highly recommended for hot sweltering days. Sugar rush and brain freeze guaranteed.



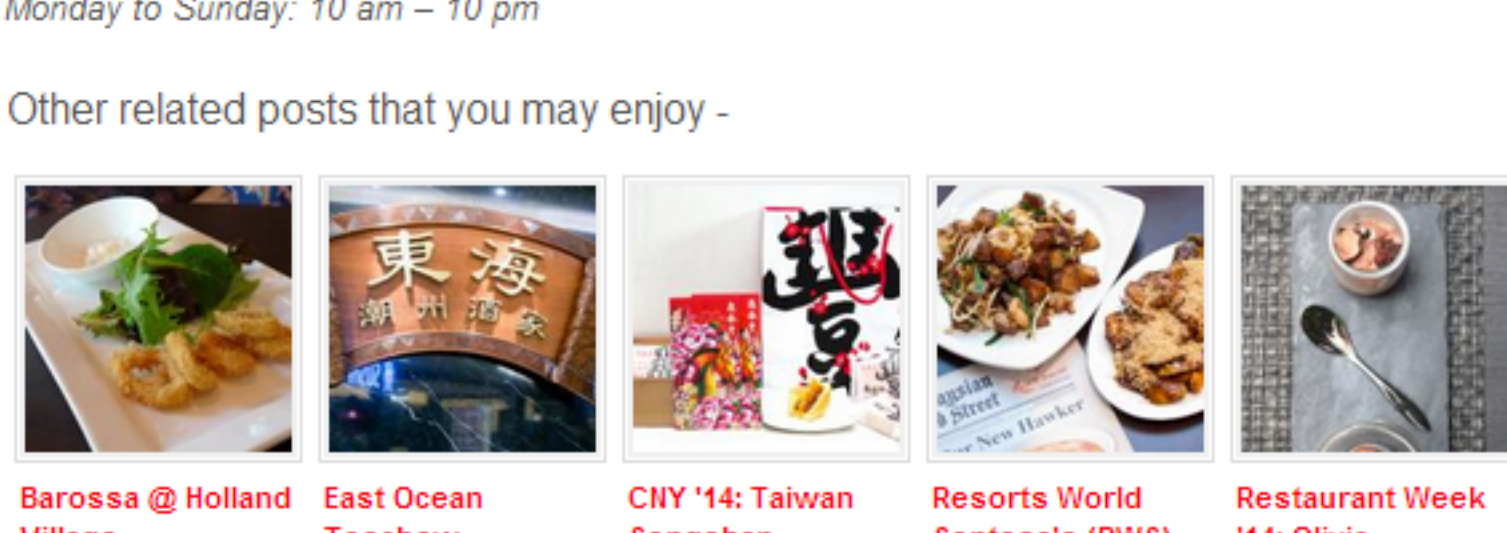
I am honestly impressed with the quality of the food served here at PappaRich. I do not usually like franchises because I feel that the personal touch is lost and so the standard drops. This dinner proved me wrong and judging from the crowds that the PappaRich restaurants draw during peak hours, I think others agree with me too. As mentioned earlier, I will be returning for breakfast this weekend at another PappaRich outlet just to 'test' if the standard is consistent across the board and I sincerely hope I will not be disappointed!



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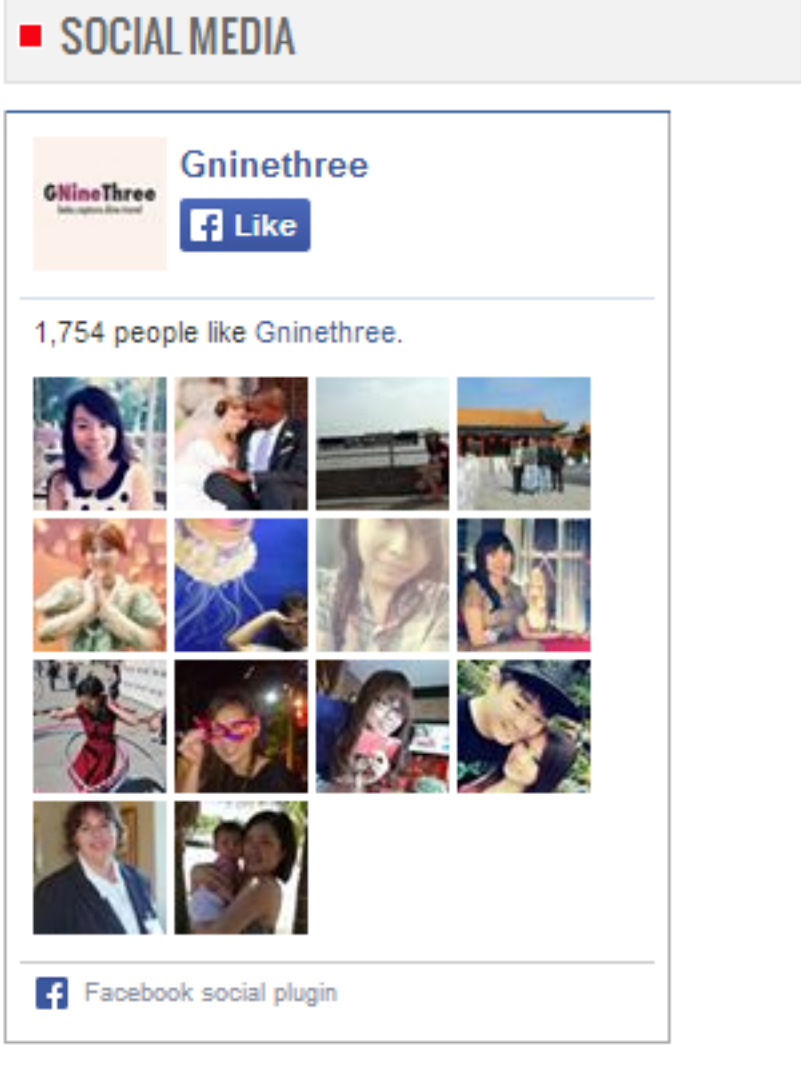
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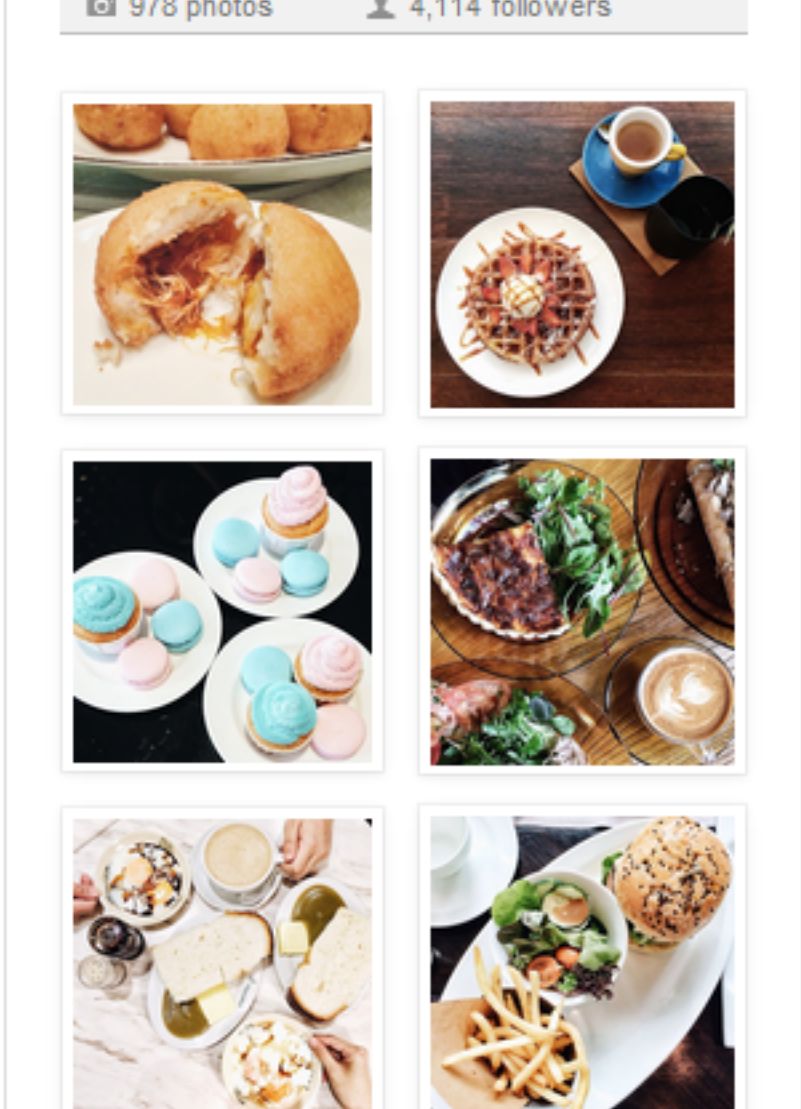
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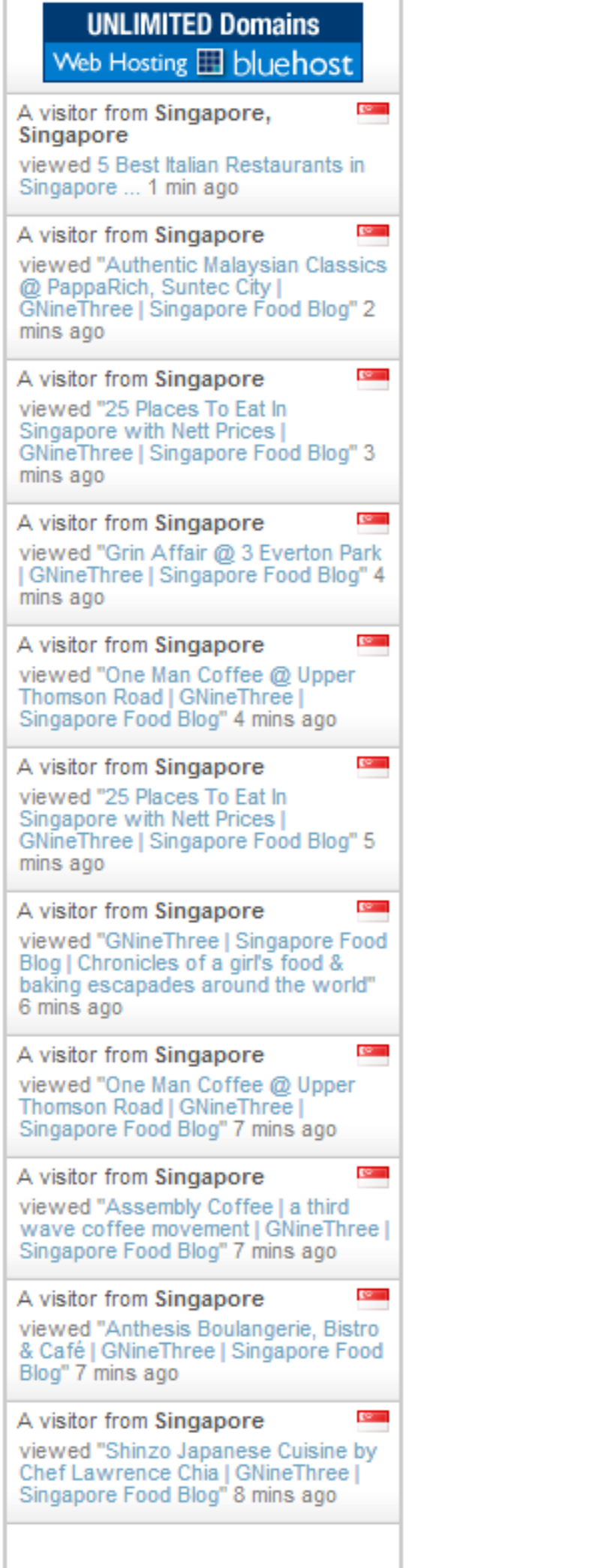
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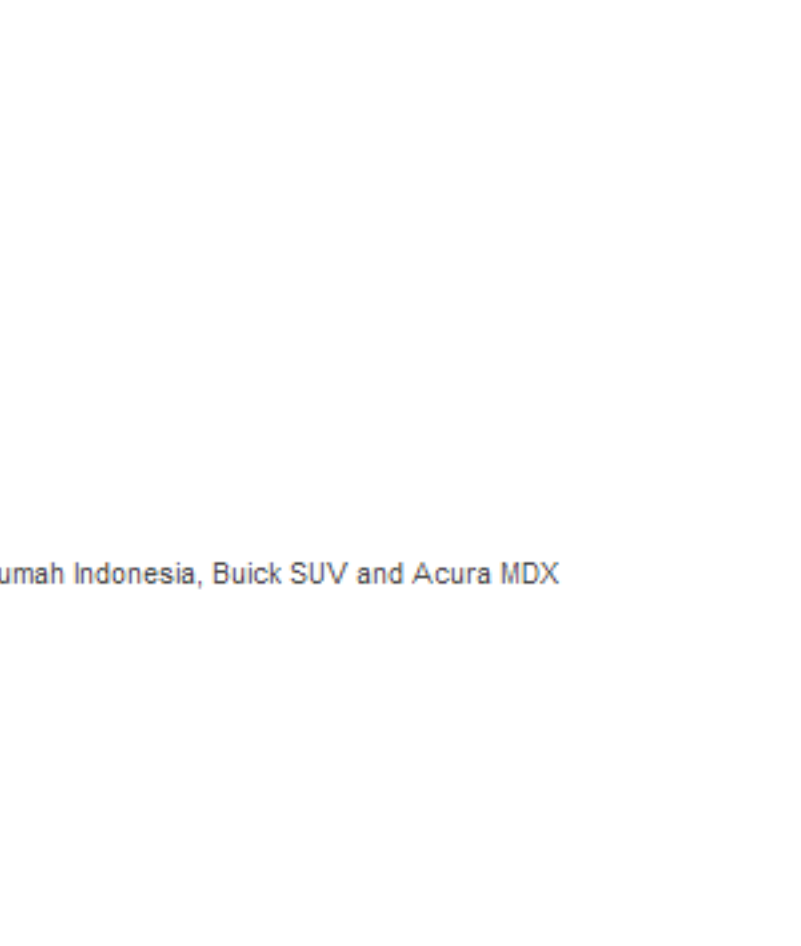


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