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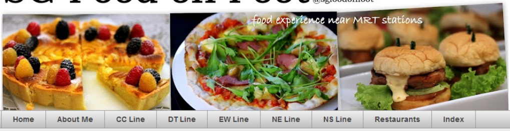
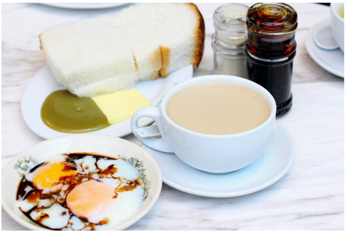


Friday, April 11, 2014

PappaRich @ Suntec City Mall

The popular Malaysian restaurant, **PappaRich** has finally set foot on the shore of Singapore. Within a short period of time, PappaRich has opened 4 restaurants in Singapore at Star Vista, Marine Parade, Suntec City Mall and Westgate with a fifth restaurant to be opened in middle 2014 at OneKM Mall, Tanjong Katong. Now the well-loved Malaysian restaurant chain has planted its footprints around Singapore delivering their delicious and authentic Malaysian delights in a comfortable setting to Singapore diners. My first taste of PappaRich was at their very first oversea expansion in Melbourne and since then they have not looked back. expanding into Singapore, Brunei and China with outlets in Indonesia, India and the United States soon to open.



Hainanese Steamed Bread 4.2/5

The Hainanese Steamed Bread ($3.90) is served with PappaRich's freshly homemade kaya. The extremely soft steamed bread is made from a traditional recipe. The original maker behind the recipe of the bread came from Hainan province. He worked in Malaya for a British bakery in the 1930s before he setup his own bakery in 1946. We now can ensure these pillow soft steamed bread at PappaRich because they bought the bread factory so that they could make the bread exclusively for their customers. The steamed bread also goes very well with the **Half Boiled Egg** ($2.90) that is cooked in a special temperature controlled water bath, giving it a semi runny consistence.

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Derrick Tan

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Hi I am Derrick, owner of SG FOOD ON FOOT. I started blogging in 2010 to share with with my readers food experience they can find near MRT stations. I started the blog because I am a foodie myself that rely on public transportation. While many food blogs review about food of restaurants/eateries, there were not much information how we can get there. Hence the idea struck me to go a step further, with my readers in mind I will share travelling directions such as the nearest station to alight, walking directions, which bus to transfer and estimated journey time on the blog. This is how SG Food on Foot is born.

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Super Rich Combo 4.5/5

This is really value for money. Inspired by a trip to the East Coast of Malaysia to get a taste of the best Nasi Kandar, the founder created this super combo dish. The **Super Rich Combo** ($16.90) is served with aromatic premium basmati rice, fried chicken drumstick, braised beef, sweet & spicy squid, potato, hard boiled egg, lady finger, papadum and sambal. To ensure PappaRich serves only the best crispy fried chicken, they even gone all the way to specially hired a famed chef who is known for cooking a very popular crispy fried chicken to work for them, dedicated solely in making this delicious crispy fried chicken.

Char Kuay Teow 4/5

You may want to just stop by PappaRich if you are craving for a plate of Penang Char Kuay Teow. The **Char Kuay Teow** ($9.90) uses flat noodles directly imported from Ipoh weekly. Wok fried together with prawns, cockles and beansprouts, this delectable plate of wok fried flat noodles will definitely satisfied your craving.

Vegetarian Curry Mutton 4/5

Besides servicing delicious Malaysia delights, PappaRich also offers some vegetarian items on their menu such as the Nasi Lemak with Vegetarian Curry Mutton, Nasi Rich with Vegetarian Curry Mutton and Vegetarian Nasi Lemak. We got a bowl of the **Vegetarian Curry Mutton** ($5.90) which is beautiful cooked in a medley of spices. I never knew vegetarian dish can also tasted so good.

Assam Laksa 3.8/5

The **Assam Laksa** ($10.90) was probably the weakest link of the dinner. Served with thick rice noodles, Ikan Kembung, shredded pineapple, lettuce, red chilli, cucumber, onion, lemon grass, shrimp paste and mint leave in a fish based tamarind broth, it was missing that tangy shiokness.

Crystal Jade Steamboat Restaurant @ Zhongshan Mall (Balestier)

Diamond Kitchen (钻石小厨) @ Laguna Park

Herbal Oasis (一盅汤) @ Neil Road

Saveur @ Far East Plaza

Hatter Street Bakehouse & Cafe @ Kovan

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Curry Laksa 4.2/5

If you do not enjoy the sourness of the assam laksa, I would recommend the more lemak **Curry Laksa** ($9.90). The mouth watering bowl of noodles in spicy coconut curry gravy comes with chicken, cockles, tofu puffs and foo chok. I had this in PappaRich Melbourne and I like the version in Singapore more because the gravy is more spicy.

Wan Tan Hor 4.8/5

This is definitely the surprise dish for the night that knocked me out of my chair. More commonly found in Zi Char stall, I didn't know PappaRich offers the **Wan Tan Hor** ($10.90) in the menu. Packed with wok hei flavour and covered in a delish egg gravy, this is one dish that I will come back for.

Chendol 4/5

Using freshly made chendol and gula melaka from Malacca, the **Chendol** ($3.90) is the perfect sweet ending for a delicious dinner.

The food at PappaRich definitely did not disappoint me. I am glad that they have managed to maintain their quality given that it is a chain restaurant with an ambitious expansion plan. They have also managed to keep the pricing very reasonable and affordable while not cutting back on the quantity. Given a choice, I would prefer to dine at PappaRich compared to another Malaysia brand that has also recently opened an outlet in Singapore.

PappaRich
Suntec City Mall
3 Temasek Boulevard
#02-386
Singapore 038983
Tel: +65 65323323
Facebook: https://www.facebook.com/PappaRichSg
Website: http://www.papparich.com.sg/
Nearest MRT: Esplanade (CC Line)

Opening Hours:
Daily: 10am - 10pm

Direction:
1) Alight at Esplanade MRT station. Take Exit A. Walk to Suntec City Mall. Journey time about 3 minutes. [Map]

Posted by Derrick Tan at 2:23 AM

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Derrick Tan April 11, 2014 at 10:50 AM

Yes quite similar but I think the quality here is better.

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Judy Cho April 11, 2014 at 10:25 AM

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Reply

▾ Replies

Derrick Tan April 11, 2014 at 10:50 AM

Yes quite similar but I think the quality here is better.

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Jolyn April 11, 2014 at 10:48 AM

Went to the branch at star vista! Love the food and ambience :D

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Derrick Tan April 11, 2014 at 10:51 AM

Have not been to the star vista branch yet. As you can tell I like the food and ambience at the suntec one too.

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