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# BITES

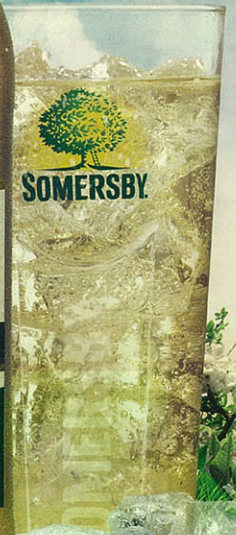
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THE  
SCOOP  
ON GOOD  
EATS

PACKED  
INSIDE WITH  
FOOD DELIVERY  
SERVICES



## NOT FOR THE ANGEL IN YOU.



REFRESHING CIDER WITH  
**4.5% ALCOHOL**  
STAY OPEN MINDED

## KNUCKLE DOWN

Humble roast pork knuckles in the heartlands offer more bang for your buck

With a reputation as a tourist trap, Newton Food Centre might not be on your mind for German pork knuckles (half, \$20). However, roast meat purveyors **La Tascas** stall serves their traditional style, with sauerkraut (or, as they call it—“sourkraut”). Blistered, crispy skin is the key, especially when fresh and hot. #01-52 Newton Food Centre, 500 Clemenceau Avenue North. Tel: 9017 1327, www.latacscas.com

### LA TASCAS



In the hawker centre of Bedok North lies **Western Food 85** stall, serving up their claim to fame—crispy pork knuckles (\$16). Each comes with coleslaw and fries, instead of sauerkraut, but fans of the 12-year-old stall love it. The pork is sliced into convenient bite-sized chunks, with chopsticks provided to devour each crackling, juicy morsel. #01-165, 86 Bedok North Street 4

Sometimes size does matter. Especially in the case of crispy pork knuckles (\$15 half, \$25 whole) at **Stew Küche**, where portions are considerably generous—a good thing when you bring the whole family post-**IKEA** shopping. The succulent meat with crisp skin rests on a tangy gravy, and is accompanied by chunky mash and local pickles (i.e. achar), ideal with some rosti (\$4.50) and one of over 30 beers on offer (from \$8 for Erdinger). #01-40, 119 Bukit Merah Lane 1. Tel: 6276 6445

At just \$8, the single portion pork knuckles at **Knuckles Bistro** are a steal. It does not claim to be the best you can find, but is probably the best value for money in the up-and-coming Kovan area. With crunchy crackling and soft juicy meat, and a side of mash potato and sauerkraut, the dish is worth the trek to this simple air-conditioned eatery. #01-33, 212 Hougang Street 21

## HOT PLATES

The newest dishes and eateries to suit any appetite



NOODLE PLACE RESTAURANT



SELFISH GENE CAFE

New at **Selfish Gene Cafe** for weekday breakfast (10am-3pm): homemade yogurt (\$6), also used in waffles (from \$14); and self-made ricotta which tops the mushroom tartine (\$14). Chef-owner Gene Mok also serves up Mon-to-Fri lunch specials: roasted Atlantic salmon fillet with dill-scented potato and homemade slaw (\$16) or soups like Soto Ayam (\$4 with salad). Bonuses are the orange yogurt cake (\$6) and full-bodied cuppas. Mon-Fri 10am-5.30pm, Sat-Sun 9am-5pm, 40 Craig Road. Tel: 6423 1324



PAPPARICH PLUS

**PappaRich's** newest **Plus**-sized outlet features sharing plates: sweet and sour chilli crab fried rice (\$11.90); and four heavenly kings in sambal belacan (\$11.90)—no Cantopop crooners here; just a solid stir-fry of brinjal, ladies fingers, long beans and petai. Cool down with an iced Rich layer tea latte (\$4.50) sweetened with palm syrup from Sarawak, and order favourites like Hainan steamed bread with butter and homemade kaya (\$3.90), and the Super Rich combo (\$16.90). Sun-Thu 10am-12am, Fri-Sat 10am-1am. #01-35 Plaza Singapura, 68 Orchard Road. Tel: 6735 9323

It's a feast at **Noodle Place Restaurant** with a whopping 29 new dishes to herald the opening of their newly-relocated branch in the heart of town. Ready your chopsticks for fried noodles with BBQ pork in premium sauce (\$9.50), curry spaghetti with fresh chicken (\$12.50) and special beef tendon (\$16). Don't forget the mainstays: HK-style shrimp wonton noodles (\$8 for soup), and executive chef Chui Chuen Lai's shredded chilli pork noodle (\$9). Daily 10am-10pm. #01-17 Orchard Gateway, 227 Orchard Road. Tel: 6733 3171

## ORCHARD CENTRAL

Pause in the shopping belt and discover new eats in the OC (181 Orchard Road)

### OOTOYA JAPANESE RESTAURANT



At **Ootoya Japanese Restaurant** (#08-12), cholesterol levels are kept to a minimum while fresh vegetables are hand-washed and peeled daily for maximum nutrients. They even display the calorie content of each dish. Try new menu items chicken karaage with salted rice malt (\$11/\$16 for a set) or grilled chicken rice with onsen tamago (\$12/\$15 for a set). Drop by for lunch for home-made soba (from \$11). Just like okaasan's cooking. Daily 11am-9.30pm. Tel: 6884 8901

Choose from six soup bases at Beijing chain **Shi Li Fang** (#07-10/11)—we like the “ravishing tomato”—for your double-flavoured personal hotpot (from \$3.60) and pair it with their specialty pork tenderloin set (\$14), which includes a basket of vegetables. Order DIY noodles (\$1.80) for a lark, prawn “glue” (\$8.60), frog (\$6.80) and premium beef (\$18.80). The U-shaped gastrobar counter is a great service idea, the condiment counter boasts over 30 dipping sauces, and no MSG is added. Sharing hotpots available. Daily 10.30am-10pm. Tel: 6238 0800

Wine and dine without frills at **Table @ Pip's** (#B2-11 to 22), formerly from Bukit Timah. The first thing you'll notice is their display kitchen where chefs prepare BBQ crocodile rib (\$29.90), fruity fish fillet (\$18.90), squid ink pasta (\$19.90) and Milo tiramisu served in a flowerpot (\$11.90). Have a Penasoi Sangria (\$8.90/glass) or yuzu sparkling sake (\$19.90) with your hearty meal. Mon-Fri 11am-3pm, 6-10.30pm; Sat-Sun, PH 10am-10pm. Tel: 6467 6867

### TABLE @ PIP'S TIRAMISU

