

Monday, October 13, 2014

Papparich Plus: A Richer Papa now

Having been known for its rich, affordable mama-papa-style Malaysian dishes, Papparich now introduces their all-new Papparich Plus at Plaza Singapura and OneKM Tanjong Katong. Papparich PLUS? Yes, the new expanded menu is all about larger communal dishes with bolder flavours that showcased the colorful heritage of Malaysian delights.



The **Kampung Fried Rice \$10.90** may have humble origins but is in no way short of flavours. Shreds of kangkong, julienned chicken breast, squid with a sloppy fried egg plopped and crunchy ikan bilis, the grains might not look refined but won our hearts with the arresting wok-hei aroma and well-seasoned taste.



The **Sweet & Sour Crab Meat with Fried Rice \$11.90** is Papparich's founder, Rich Tan's interpretation of the Singapore Chili Crab. An experimental work that missed the mark for the sauce was too sweet and lacked depth.



For those who used to the tangy Assam Fish Head, the **Red Snapper Curry Fish Head \$34.90** may lack the punch. But this **Indian-Middle Eastern inspired fish pot** is no less intriguing and mesmerizing. The clever use of 22 spices such as kunyit, bush keras (cardamom) and biji halba (fenugreek seed), bolstered the coconut milk-based cury broth, giving it a full-bodied, robustness. Not keen on the fish head? there is also the fish fillet version.



It's sort of a déjà vu encounter with the **Ayam Masak Merah \$12.90**, which uses similar ingredients and cooking techniques like the Chinese Stir fry pork Gu Lu Rou (咕噜肉). The adoption of chicken thigh instead of pork levelled the tenderness but the flavours of the sauce could be leaved out further.



The two unstoppable dishes were the **Sambal Aubergine \$9.90** and the **Four Heavenly Kings in Sambal Belacan \$11.90**. Deep-fried till beautifully blistered on the skins, tossed and coated in Sambal hot chili, the Sambal eggplant is a truly venerable rendition and the BEST I've encountered so far. The **Four Heavenly Kings**, represented by ladyfingers, long beans, eggplants and petai, faced off one another in a spicy formidable battle intensified with the deadly yet assertive belacan paste.



To douse the burning fire in the stomach, nothing beats the **Pappa ABC \$4.50**. Shaved ice drenched with palm syrup and evaporated milk, then heaped with grass jelly, chewy palm seeds, sweet azuki beans, creamed corn and green squiggles of cendol.



Pappa Chendol \$3.90
If you tend to have butter kaya toast than the steamed version, it's time to try the Hainan Steamed Bread with Butter and Kaya (\$3.90). Baked and delivered fresh from Malaysia, the white bread has a uniquely tender, stretchy texture, a heaven match with the cold butter and fragrant green kaya.



I haven't had the classic Roti bun for ages and this **PappaBun \$2.50** comes close to a good one. The coffee crust was too thin and delicate, while the core could filled with more luscious salty butter. Nonetheless, it's a simple versatile bun that could go with the **Black Gold Coffee (Iced)** \$5.50, prepared by soaking the Arabica coffee powder overnight in ice to "brew" out the coffee essence and slimming the acidity. What's good to know is that the Plaza Singapura opens till 1am, making it a great supper location right in town after movie or shopping. Family-friendly dishes, hearty flavours, affordable prices. I definitely left feeling a richer person after such a scrumptious meal.



Papparich Plus
Plaza Singapura
68 Orchard Road, #01-36, Plaza Singapura, Singapore 238839
Sun-Thurs (10am-12midnight)
Fri & Sat (10am-1am)
One KM Tanjong Katong
11 Tanjong Katong Road, #01-60/61/62,
OneKM Singapore 437157
Papparich
Star Vista/Suntec City/ Westgate/ Parkway Parade
www.papparich.com.sg

Special thanks to Charmaine and Pappanich

Posted by dairycream ng at 1:03 PM No comments:
Labels: Area: Buona Vista, Area: Dhoby Ghaut, Area: Tanjong Katong, Asian, Bread, Cafe, Chicken, Chinese, desserts, fusion, Indonesia, Local, Malay, Media Invite, Peranakan

Posted by dairycream ng at 1:03 PM No comments:
Labels: Area: Buona Vista, Area: Dhoby Ghaut, Area: Tanjong Katong, Asian, Bread, Cafe, Chicken, Chinese, desserts, fusion, Indonesia, Local, Malay, Media Invite, Peranakan

About Me

dairycream ng

Hi! I'm Li Tian. Based in Singapore. Travel occasionally to Japan. An adventurous and friendly foodie with a sweet tooth and 24-hour food sensor. Food reviews/invites or any chit-chat (on food) are welcome! Contact me at: ng_li_tian@hotmail.com

View my complete profile

Search This Blog

Search

Singapore Memory Project 2013

Let's be part of the national initiative.

Find us on Facebook

Dairy & Cream

The Seven Changes of Mount Fuji, each flavour of these senbei (rice cracker) represents a unique view of Japan's most beloved mountain. What an interesting way of marketing omiyage!

(Left) Sesame Mayo/Purple Sweet Potato/Matcha
/Kira-kira Candies
(Right) ... See More

1,299 people like Dairy & Cream.

This work is licensed under a Creative Commons Attribution-NonCommercial-NoDerivs 3.0 Unported License.

Google+ Followers

dairycream ng

45 have me in circles

Follow by Email

Email address: Submit

FoodPanda

Order Now

HUNGRY FOR...

WAFFLES CAKE
ICE CREAM PANCAKES

Find me on Makanroll

Featured on makanroll

Popular Posts

Chin Mee Chin Confectionery 真美珍茶室
Stepping into the historic kopi tiam, you see people from all ages and all sorts of attire, drinking kopi, playing iPhone while waiting for...

Wild Oats @ Punggol Park
Many restaurants or cafes have sprouted in our local parks within last few years and one of them is Wild Oats. Opened by Chef-owner Wilki...

Tan Hock Seng Cake Shop
For most traditional Chinese, the name "Tan Hock Seng" needs no further introduction. Situated at Telok Ayer St for more than 70 ...

Babette : A Dessert Epiphany
I've never watched the film Babette's Feast, but I'm pretty sure the food served at the same-name resto-bar in Singapore ...

Le Cafe Confectionery & Pastry Singapore Since 1949
I've heard scary stories about how popular their Beancurd tarts are that they are sold out as early as within one hour. So to prevent ...

Seasons Bistro
North American Cuisine? I have no idea what it means but I guess it's a bit of everything as I scanned through the menu of Seasons Bis...

Mouth Restaurant: Treasure Pot Feast 九大福盆菜
相信大家对传统的“盆菜”一点也不陌生，但逢年过节时“九大福盆菜”最热闹(和)同喜，但它其实是广东传统的吉祥菜。据说贫民吃盆菜，而较富裕的家庭吃的就是九大福盆菜。一向来都走在“高尚”尖端的地区饭店这次推出了“九大福盆餐”，兼讲大气、价钱公道、速...

Les Patisseries Toa Payoh
Opened by three young culinary graduates, Les Patisserie may be "another cafe in the hooors" but not quite so because it churns o...

The Beast : Sunday Brunch
What comes to your mind when you think of Southern American food? Humongous portions, heavy flavours, deep fried food, bourbon and maybe ...

Bing Go Jung Dessert House : Korean Ice Kaching
Located next to sister restaurant Ju Shin Jung Korean BBQ, this dessert house specializes in Pat Ginsu, aka Kakigori in Japan or Ice K...

Blog Archive

▼ 2014 (170)

▼ October (12)

Papparich Plus: A Richer Papa now
IPPUDO 善孝 COMBO WATANABE : Ippudo's First & Only S...
Bing Go Jung Dessert House : Korean Ice Kaching
Babette : A Dessert Epiphany
Coco Ichibanya Westgate: New Pancake Wave
御华庭 Grand Mandarin Singapore
Creamier Singapore
Jean Paul Hevin : Summer collection 2014
Shrove Tuesday : Breaking the Magnum Code
Bibigo Singapore : Bibim on the go
Gion Tokuya : Your Matcha Cafe in Harajuku
Mouth Restaurant: Treasure Pot Feast 九大福盆菜

► September (24)

► August (20)

► July (20)

► June (16)

► May (17)

► April (16)

► March (17)

► February (14)

► January (14)

Labels

Afternoon Tea (29)
American (24)
Area: Ang Mo Kio (2)
Area: Bedok (3)
Area: Bishan (5)
Area: Botanic Gardens (2)
Area: Braddell (6)
Area: Bras Basah (4)
Area: Bugis (24)
Area: Bukit Merah (1)
Area: Bukit Timah (5)
Area: Buona Vista (8)
Area: Chinatown (7)
Area: City Hall (26)
Area: Clarke Quay (11)
Area: Dempsey (1)
Area: Dhoby Ghaut (10)
Area: East Coast (5)
Area: Esplanade (8)
Area: Eunos (1)
Area: Harbourfront (6)
Area: Holland Village (5)
Area: Hougang (3)
Area: Joo Chial (5)
Area: Jurong (1)
Area: Kallang (1)
Area: Kent Ridge (1)
Area: Labrador (1)
Area: Lavender (14)
Area: Little India (10)
Area: Marina Bay (5)
Area: Marina Bay Sands (14)
Area: Orchard (36)
Area: Outram Park (5)
Area: Promenade (8)
Area: Raffles Place (7)
Area: River Valley (3)
Area: Robertson Quay (3)
Area: Serangoon Gardens (3)
Area: Somerset (15)
Area: Tai Seng (2)
Area: Tanjong Katong (5)
Area: Tanjong Pagar (18)
Area: Thomson (4)
Area: Tiong Bahru (5)
Area: Toa Payoh (4)
Area: Upp Thomson (3)
Asian (11)
Austrian (5)