



Singapore Food Festival 2016

15 July – 31 July

Events Factsheet

S/N	Event & Venue	Description & Schedule	Tickets
OUTDOOR MARQUEE EVENTS			
1.	<p>STREAT</p> <p>Clifford Square</p> <p>15 – 16 July: 5pm – 10.30pm</p>	<p>SFF’s signature event, STREAT, features an exciting collaboration between international celebrity chef Susur Lee, Tunglok Heen’s Senior Executive Chef Ken Ling and Restaurant Labyrinth’s chef-owner Han Liguang. The chefs will join hands in helping a pop-up restaurant featuring an exclusive, five-course, six-hands dinner menu that promises to elevate Singapore’s iconic street food and showcase culinary innovation.</p> <p>STREAT will also feature creations from a curated medley of Singaporean food establishments, such as Candlenut, The Disgruntled Chef, Char and Casuarina Curry Restaurant.</p> <p>With an all-star cast of hawkers and chefs convening in one location in celebration of our dining scene, STREAT will showcase how food in Singapore has evolved over the years.</p> <p>www.singaporefoodfestival.com</p>	<p>Free Entry</p> <p>Prices of dish or food item vary</p>
2.	<p>Singapore Favourite Food Village by Singapore Food & Beverage Alliance (SFBA)</p> <p>Venue: Rochor Event Space (Bugis MRT, Exit A), field opposite Raffles Hospital</p>	<p>Experience the evolution of Singapore’s unique food culture and discover Singapore’s culinary heritage! From traditional food preparations to modern interpretations of quintessential local dishes, the Village will comprise three zones featuring over 20 culinary partners, namely Old Favorites (serving traditional local food), Modern Takes (serving modern</p>	<p>Free Entry</p> <p>Prices of dish or food item vary</p>

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	<p>22 – 31 July: 5pm – 11pm, Daily</p> <p>Cooking demonstrations: 23, 24, 30, 31 July: 7.30pm – 8pm</p>	<p>Singapore creations) and On-the-Go (where food trucks will be set up). Also, be entertained by the street performances and live cooking demonstrations as you dine.</p> <p>The line-up includes:</p> <ul style="list-style-type: none"> • Old Favorites: Kampong Café, Nyonya Kueh Delivery, Fortune Food • Modern Takes: Souperstar, Churros Factory (serving Rainbow Churros), Big Street Singapore (serving Chilli Crab in Prata Bag) • On-the-Go: The Travelling Cow (serving Beef Rendang Taco Bowl and Chicken Rice Taco Bowl), Kerbside Gourmet, Old Chang Kee <p>This year, Dr Lily Neo, Member of Parliament for Jalan Besar GRC, will be gracing the Opening Ceremony on 22 July 2016, 5.30pm – 7.30pm.</p> <p>www.singaporefavouritefood.sg/</p>										
3.	<p>Open Stoves by Timbre+</p> <p>Timbre+, One-north (Fusionopolis)</p> <p>23 – 24 July 2016: 12pm till late</p>	<p>Open Stoves provides the public access to a chef's world behind kitchen walls. Timbre+'s resident chefs will collaborate with guest chefs to develop new and innovative dishes. Examples include:</p> <table border="1" data-bbox="734 922 1491 1334"> <thead> <tr> <th data-bbox="734 922 981 991">Timbre+ Chef</th> <th data-bbox="981 922 1245 991">Guest Chef</th> <th data-bbox="1245 922 1491 991">Collaboration Dishes</th> </tr> </thead> <tbody> <tr> <td data-bbox="734 991 981 1161">Jeremy Cheok (Dusk by Slake)</td> <td data-bbox="981 991 1245 1161">Tan Huang Ming (Park Bench Deli)</td> <td data-bbox="1245 991 1491 1161">Prata Taco with Stewed Tripe Prata Taco with BBQ Pork Collar</td> </tr> <tr> <td data-bbox="734 1161 981 1334">Christian Calledo (Iskina Cebu Singapore)</td> <td data-bbox="981 1161 1245 1334">Bjorn Shen (Artichoke / Bird Bird)</td> <td data-bbox="1245 1161 1491 1334">Cebu BellyChon Curry Noodles with Salted Vegetables and Lime</td> </tr> </tbody> </table> <p>This event will also feature good food, fun, live music and activities like:</p>	Timbre+ Chef	Guest Chef	Collaboration Dishes	Jeremy Cheok (Dusk by Slake)	Tan Huang Ming (Park Bench Deli)	Prata Taco with Stewed Tripe Prata Taco with BBQ Pork Collar	Christian Calledo (Iskina Cebu Singapore)	Bjorn Shen (Artichoke / Bird Bird)	Cebu BellyChon Curry Noodles with Salted Vegetables and Lime	<p>Free Entry</p> <p>Prices of dish or food item vary</p>
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		<ul style="list-style-type: none"> • Live cooking demos • BBQ Blowout – pop-up BBQ kitchens outdoors • Local bands jamming • Fringe Activities: Giant games, neon beer pong, Run the dish/Beer Mile, family activities <p>www.timbreplus.sg/open-stoves/</p>	
4.	<p>The 50 Cents Fest! by Select Group</p> <p>Chinatown Food Street, Smith Street</p> <p>30 – 31 July 2016: 3pm – 11pm (30 July), 11am – 11pm (31 July)</p>	<p>Relive the nostalgia of dining along the shophouse-lined streets of Singapore! Chinatown Food Street will be transformed with street hawkers, lively music from a bygone era, buskers and costumed entertainers. Dishes include <i>Kok Kok Mee</i>, Ice Ball and Trishaw Noodles.</p> <p>www.chinatownfoodstreet.sg/the-50-cents-fest/</p>	<p>Free Entry</p> <p>Price: \$0.50-\$2.50 nett for a tasting portion</p>
5.	<p>One Farrer's Food Street by One Farrer Hotel & Spa</p> <p>16 July 2016: 11am to 9pm at Level 1, 5pm to 11pm at The Box Kite No. 27</p> <p>17 July 2016: 11am to 6pm at Level 1</p> <p>30 July 2016: 11am to 9pm at Level 1, 5pm to 11pm at The Box Kite No. 27</p> <p>31 July 2016: 11am to 6pm at Level 1</p>	<p>One Farrer's Food Street will recreate the great food stalls that once lined the roads of the Farrer Park district. While this is a recurring event, July's edition will be a SFF special, with a focus on local heritage cuisine with unique fusion creations. Pop-up food stalls will feature local food that was originally from Farrer Park Area such as Hokkien Prawn Noodles and Rojak, as well as innovative dishes like chilli crab pie. Executive Chef Kong Kok Kiang will also be serving snacks using recipes from his family, such as Png Kueh Ball and Turnip and Peanut Fritters.</p> <p>Other activities include:</p> <ul style="list-style-type: none"> • Cooking classes to recreate some of the traditional food offerings from Farrer Park Area • A "Market to Table" programme featuring an exploratory trip to Tekka Market, followed by a cooking session with fresh ingredients purchased from the market • Live Band Entertainment at Box Kite Lounge <p>http://www.onefarrer.com/Promotions/Pages/FoodstreetJuly2016.aspx</p>	<p>Free entry</p> <p>Price: \$4 - \$12 nett per dish</p>
6.	<p>Dining in the Garden City</p>	<p>Part of this year's Singapore Garden Festival. The Indian Chefs and</p>	<p>Free Entry</p>

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	<p>Gardens by the Bay along Dragonfly Lake</p> <p>23-31 July 2016: 10am – 10 pm, daily</p>	<p>Culinary Association, Singapore Halal Culinary Federation and Food Gen 2 hawkers are coming together to serve up various ethnic dishes at the Gardens by the Bay. Two of the 24 stalls will also feature rotating guest chefs.</p> <p>Some of the delectable fare on offer includes:</p> <ul style="list-style-type: none"> • Custard Buns from Hong Kong Zhai Dim Sum • Salted Egg Fish Skin from JP Pepperdine • Plaster Blaster from Springleaf Prata • Coconut Ice Cream Chendol from Big O Group • Popiah from Good Chance Popiah Eating House • Mango Sticky Rice from Rattana Thai Restaurant • Fried Hokkien Mee from Kim’s Place Seafood Restaurant Pte Ltd • Fishball Noodles from Ming Fa Noodles House <p>www.facebook.com/dininginthegardencity/</p>	<p>Price: \$4 - \$8 nett per dish</p>
INDOOR EVENTS AND PROMOTIONS			
7.	<p>ION Orchard Culinary Creations 2016: Picnic in Style!</p> <p>B4 Ion Station (Redemption of picnic baskets at B4 ION Station, Picnic Garden)</p> <p>Picnic: 15 – 17 July, 10am – 10pm</p> <p>Picnic Basket Redemptions: 15 – 17 July, 11am – 1pm & 6pm – 8pm</p> <p>Culinary Creations: 15 – 31 July</p>	<p>ION Orchard Culinary Creations 2016 brings you mouth-watering dining selections exclusive to the mall.</p> <p>Riding on the growing popularity of picnics, ION Orchard aims to create an unforgettable indoor picnic experience for shoppers!</p> <p>Enjoy a wide variety of activities from special local celebrity appearances, photo booths, culinary workshops, food tasting and demonstrations over 3 days at ION Orchard’s indoor picnic garden. Rain or shine, indulge in a series of fun-filled activities and feast your way through the weekend.</p> <p><u>For locals/permanent residents:</u> Spend a minimum of \$50 (F&B stores only) at ION Orchard and redeem a free picnic basket (worth more than \$100) from 15 – 17 July. Limited to 100 redemptions per day, on a first-come-first-serve basis.</p> <p><u>For Tourists:</u></p>	<p>Free Entry</p> <p>Prices of dish or food item vary</p>

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		<p>First 50 tourists per day can redeem a free picket basket upon presentation of their passport.</p> <p>Chefs from restaurants at ION Orchard will also create dishes inspired by a particular theme. The newly created dishes that are exclusive to ION Orchard will be available for at least two months from 14 July 2016 at the participating restaurants. Also, do not miss out on enticing 1-for-1 dining offers via ION Orchard app, from now till 31 July 2016!</p> <p>www.ionorchard.com</p>	
8.	<p>Street Hawkers inspired 5 course cocktail pairing menu by Tippling Club</p> <p>Bin 38, Tippling Club</p> <p>18 – 23 July : 7pm till closing</p>	<p>Chef Ryan Clift’s modern, fine dining take on local dishes found in well-known hawker centres throughout Singapore. The dishes will be paired with specially created cocktails by Tippling Club’s mixologists.</p> <p>The five-course menu is as follows:</p> <ul style="list-style-type: none"> • Newton’s Oyster Omelette with Pomelo Lemongrass Gimlet • East Coast Chilli Crab with Chilli Rose Sour • Katong <i>Laksa</i> with Tomato Raspberry Snapper • Maxwell Chicken Rice with Ginger Yuzu Buck • Ann Siang <i>Chendol</i> with Cheeky Uncle <p>www.tipplingclub.com</p>	Price: \$220++ per pax
9.	<p>Kueh Appreciation Day by Slow Food Singapore</p> <p>Venue: ToTT Store</p> <p>24 July: 10am – 6pm</p>	<p>Enjoy a selection of <i>Kueh</i> from Singapore’s various ethnic and dialect groups, from Teochew, Hokkien, Hainanese, Hakka to Eurasian!</p> <p>Taste and experience familiar favourites and rarely seen specialties such as the Eurasian <i>Pang Suzie</i>, Hainanese <i>Larp</i>, and the Teochew Sausage Bean <i>Kueh</i>. Celebrated local chefs will also be represented at Kueh Appreciation Day – for instance, Chef Pang Kok Keong from Antoinette will be serving Hakka Kueh and Hakka abacus seeds, while Chef Daniel Tay from Old Seng Choong will be demonstrating the making of the</p>	<p>Free Entry.</p> <p>Prices of dish or food item vary</p>

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		<p>confectionary's famous Yam Cake.</p> <p>www.slowfood.sg/kueh-appreciation-day-2016</p>	
10.	<p>Tea Infused Heritage Journey by TWG Tea Salons</p> <ul style="list-style-type: none"> • TWG Tea on the Bridge at Marina Bay Sands • TWG Tea Garden at Marina Bay Sands • TWG Tea at ION Orchard • TWG Tea at Republic Plaza <p>15-24 July 2016</p>	<p>Inspired by the Chinese and Indian cultures of Singapore, TWG Tea will showcase the wonders of Asian cuisine with two special tea gastronomy dishes.</p> <p>While developing with the times, Singapore has remained a culturally vibrant city and TWG Tea hopes to illustrate this harmonious marriage between modernity and heritage. Choose from TWG Tea's popular rendition of tea-infused chicken rice and a brand new tea-infused Indian curry dish created just for the Singapore Food Festival. The set includes a choice of two tea pairings from China and India, two of the largest tea producing regions.</p> <p>The set menu consists of:</p> <p>1) Choice of Main Course:</p> <ul style="list-style-type: none"> • Tea infused Chicken Rice; OR <p>A modern twist to a Singapore classic. This luxurious chicken rice cooked with Yellow Tea Buds is made of French Challans chicken thigh brined with pandan leaves and ginger, accompanied by crispy chicken skin and served with an artisanal citrus chilli sauce infused with Tokyo-Singapore Tea.</p> <ul style="list-style-type: none"> • Barramundi Fish Curry <p>A modern inspiration of a cultural classic. An aromatic stew of fresh barramundi simmered in coconut and tomato curry infused with Mistral Tea, complemented by okra, zucchini, baby eggplant, cherry tomatoes and topped with deep fried curry leaves and croutons.</p> <p>2) Choice of Desserts:</p> <ul style="list-style-type: none"> • Dessert of the Day; OR • A choice from TWG's trolley of tea infused patisseries 	Price: \$35++ per pax

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		<p>3) Choice of Tea Pairing (Hot or Iced)</p> <ul style="list-style-type: none"> • Royal Orchid Tea; OR This TWG Tea semi-fermented Formosa oolong is delicately infused with the fragrance of a night-blooming orchid, suggestive of a warm summer evening. Intoxicating and generous. • Darjeeling Princess Tea Fine, first flush Darjeeling black teas are delightfully blended with ripe orchard fruits to evoke a moment of beauty and sweetness. A jewel of a blend that will carry you away to legendary kingdoms. <p>www.twgtea.com</p>	
11.	<p>Singapore Restaurant Month</p> <p>Participating restaurants</p> <p>1 – 31 July 2016</p>	<p>Singapore Restaurant Month will see 50 local restaurant brands creating healthy Singapore-inspired dishes for the month of July.</p> <p>10 of these will be heritage establishments that have graced the local culinary scene for decades. These are</p> <ul style="list-style-type: none"> • Red Star Restaurant • Beng Thin Hoon Kee Restaurant • JUMBO Seafood • Fatty Weng Restaurant • Islamic Restaurant • Prima Tower Revolving Restaurant • Gim Tim • Carpenter 29 Restaurant by Qian Xi Group • Moi Lum Restaurant • Zi Yean Restaurant <p>As part of a collaboration with the Health Promotion Board, diners can also savour 50 wholesome dishes containing less than 500 calories that have been dreamed up by the culinary teams of 50 restaurants, as part of this year's Singapore Restaurant Month.</p>	Prices at different restaurants vary

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		www.singaporerestaurantmonth.com										
12.	<p>Hawker Spotlight: East Coast Lagoon Food Village</p> <p>Launch and Media Event: 17 July, 3pm</p>	<p>East Coast Lagoon Food Village hosts some of the best hawker fare that you can find in Singapore, and it's home to award-winning stalls serving up Chilli Crab, <i>Satay</i> and <i>Popiah</i> to name a few.</p> <p>Learn about the rich history behind East Coast Lagoon Food Village as you feast on local favourites, from heritage hawkers such as Eastern Red Seafood and Lagoon Carrot Cake to Han Jia Bak Ku Teh!</p> <p>In partnership with City Gas, a media trail will be organised as part of Hawker Spotlight, with celebrity host Moses Lim leading the trail around a selection of featured stalls where live cooking demonstrations will be featured.</p> <p>www.singaporefoodfestival.com</p>	<p>Free Entry</p> <p>Prices of dish or food item vary</p>									
13.	<p>Hainanese Reign by Mandarin Orchard Singapore</p> <p>Triple Three</p> <p>11 –30 July 2016 (Monday to Saturday only)</p> <p>Lunch only: 12pm – 2.30pm</p>	<p>The early Hainanese immigrants in Singapore found a niche in the service sector, working as cook boys, waiters and servants in the local hotels, restaurants, bakeries and bars. Many of them also became <i>kopitiam</i> stall holders. Today, the Hainanese community is invariably associated with Hainanese Chicken Rice, Western food and confectionary.</p> <p>Mandarin Orchard's team of Hainanese chefs will bring you the best of Hainanese cuisine in Singapore! For a limited time only, satisfy your cravings with Hainanese pork chop, lamb stew, beef noodles, chicken curry, fried rice and an assortment of traditional <i>kueh</i>, in addition to their usual favourites.</p> <p>www.triplethree.com.sg</p>	<p>Price (Adult): \$78++ Price (Child 6 to 12 years): \$28++</p>									
FOOD TOURS/TRUCKS/WORKSHOPS												
14.	<p>CRAVE! Singapore by SFBA</p> <p>Multiple Locations</p>	<p>CRAVE! Singapore creates unique culinary adventures for participants to discover and experience Singapore's food, heritage and culture by engaging their senses. This SFF, three exciting new tours will be launched.</p>	<table border="1"> <thead> <tr> <th colspan="3">Price:</th> </tr> <tr> <th>No.</th> <th>Tour</th> <th>Price (nett per</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td>per</td> </tr> </tbody> </table>	Price:			No.	Tour	Price (nett per			per
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	<p>1 – 31 July: Timing differs by tour</p>	<p>Spice Trail @ Little India – It may be called Little India, but it’s big on sights, sounds and food. This walking tour passes through streets that sell spices, fresh produce, sundries, jewellery and clothes. Visitors will feel the lively atmosphere of the precinct and get to savour authentic Indian cuisine. The trail will conclude with a live cooking demonstration by a master chef.</p> <p>Little Nyonya Kitchen – Through activities such as <i>popiah</i>-making, sampling of <i>otah</i> (grilled fish paste), strolls along houses with traditional <i>Peranakan</i> architecture, visitors will have a unique opportunity to learn about Singapore’s distinctive <i>Peranakan</i> culture. The tour ends with a traditional <i>Peranakan</i> lunch where visitors can savour the best of what the Straits Chinese have to offer.</p> <p>Malay Heritage Experience –Relive the glory days of Kampong Glam! Explore and discover its unique heritage and wonder along the streets that are filled with shops catering to the Malay community, before indulging in a Malay feast.</p> <p>www.cravesingapore.com</p>	<table border="1"> <thead> <tr> <th></th> <th></th> <th>pax)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Spice Trail @ Little India</td> <td>\$88</td> </tr> <tr> <td>2</td> <td>Little Nyonya Kitchen</td> <td>\$98</td> </tr> <tr> <td>3</td> <td>Malay Heritage Experience</td> <td>\$98</td> </tr> </tbody> </table> <p><i>*Minimum capacity per tour is required. Tour programme may subject to change.</i></p>			pax)	1	Spice Trail @ Little India	\$88	2	Little Nyonya Kitchen	\$98	3	Malay Heritage Experience	\$98
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15.	<p>Learning Journeys by Cooking Art Industries</p> <p>Cooking Art Industries</p> <ol style="list-style-type: none"> Kid’s <i>Nyonya Kueh</i> Workshop by Rainbow Lapis: 16, 23, 30 July & 6 August (Saturdays) Insider’s Kitchen Tour by Sembawang Confectionery: 17, 24, 31 July & 7 August (Sundays) 	<ol style="list-style-type: none"> Kid’s <i>Nyonya Kueh</i> Workshop by Rainbow Lapis Enhance your child’s culinary skill and knowledge of Singapore’s heritage desserts. Experience the joy of making <i>Ang Koos</i> together. Insider’s Kitchen Tour by Sembawang Confectionery Calling all who want to know or reminisce the taste of treats in the good ol’ days. Session includes hands-on bread making and cake decoration session. Special sessions available for children under 12. <p>https://www.facebook.com/Sembawang-Confectionery-244780018966136/</p>	<ol style="list-style-type: none"> \$30 nett per pax \$25 nett per pax 												

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16.	<p>Chatterbox Food Truck by Mandarin Orchard</p> <p>15 – 31 July: 12pm – 2pm</p>	<p>Taste the legendary Chatterbox Chicken Rice, often listed as among the best in Singapore, at a location near you, as the Chatterbox Pop-Up truck rolls up to several locations around Singapore during SFF 2016! In celebration of the restaurant's 45th anniversary, the chefs from Chatterbox will also whip up special versions of the Mandarin Chicken Rice, such as chicken rice <i>maki</i>.</p> <p>So keep a lookout for the Chatterbox Pop-Up truck as it might just roll up near your office!</p> <p>www.chatterbox.com.sg</p> <p>Keep track of the Chatterbox Food Truck by following Mandarin Orchard Singapore on Instagram @mandarinorchard. (www.instagram.com/mandarinorchard) and on their Facebook page (www.facebook.com/chatterboxsingapore).</p>	<p>Price:</p> <p>Chicken Rice: \$12nett Chicken Rice Maki: \$8nett Seafood Laksa: \$12nett</p>
17.	<p>Cooking from the Heart by City Gas Pte Ltd</p> <p>City Gas Gallery @ PWC Building</p> <p>16 July: 11am – 12pm</p>	<p>Learn how to cook Singapore Chilli Crab with <i>mantou</i> and stewed Hokkien noodle wrapped in <i>Opeh</i> leaves from Chef Tony Khoo and receive a goodie bag!</p> <p>www.eventregist.com/e/cgsffcookingclass</p>	<p>Price: \$35 nett per pax</p>
18.	<p>The Heritage Town Trail by Kim Choo Holdings Pte Ltd</p> <p>109 East Coast Road, Singapore 428800</p> <p>16, 23, 30 July: 2pm onwards</p>	<p>A journey to rediscover what makes us Singaporeans! On this tour, visitors can expect to experience:</p> <ol style="list-style-type: none"> 1. Food Sampling at Rumah Kim Choo 2. Guided Tours (Katong & Joo Chiat) of the Natural Seasons of Singapore and Architectural Developments 3. <i>Nyonya Kueh</i> Appreciation Session <p>https://www.merrymaker.com/gift/kim-choo-kueh-chang-peranakan-food-walking-trail-by-kim-choo-holdings-pte-ltd</p>	<p>Price: \$40 nett per pax</p> <p>Max pax per session is 30. Individuals or groups will have to make a booking before they may participate in the event; at least one week in advance</p>