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STANDING TALL:

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探寻新加坡顶
尖时装设计师



TABLE TALK

When it comes to breakfast options, visitors to Singapore are spoilt for choice. *Theresa Harold* eats at some favourite spots

- 说起早餐，去新加坡的游客可有口福了。Theresa Harold为您盘点数家新加坡热门餐厅

Dining out is an integral part of Singaporean society, and locals may start their day eating traditional food at a street stall or in a restaurant. In recent years, the rise of brunch culture has led to a proliferation of eateries serving Western dishes. Favourites such as pancakes and poached eggs are easily available while some establishments are bringing flavours from around the world to Singapore, providing an eclectic range of options. From brunch dishes inspired by Middle Eastern cuisine to breakfasts with a Mexican twist, there is plenty to discover.

- 在外用餐是新加坡文化不可或缺的重要部分，当地居民会选择在街头小摊或餐厅享用传统早点，迎接新的一天。近年来，早午餐文化的兴起让许多西餐厅应运而生，各式菜肴任人挑选；食客不但可以品尝薄煎饼、荷包蛋等西式餐点，还可以邂逅来自世界各地的美食。从中东美食到墨西哥风味的早餐，应有尽有。



THE MISSING PAN

Opened in November 2013, the Missing Pan is an all-day bakery and brasserie run by husband-and-wife team Bernard Toh and Grace Chia. Featuring tantalising-sounding dishes such as Quack Quack Eggs Benedict and Beef French Toast Salpicon, this is a breakfast menu to be savoured at leisure.

The Missing Pan是一家24小时营业的面包饮品店,由Bernard Toh和Grace Chia夫妇开设于2013年的11月。在悠闲的清晨拿一份丰盛的早餐菜单,顶呱呱火腿蛋松饼(Quack Quack Eggs Benedict)和法式浓情牛肉吐司(Beef French Toast Salpicon)等点心,光听名字就令人胃口大开。

The Missing Pan,
619D Bukit Timah Road,
+65 6466 4377,
themissingpan.com

THE BEAST

Served from 10am to 5pm every Sunday, the Southern Comfort brunch at the Beast is a sight to behold. Think classic dishes from the Deep South of the US, such as biscuits and gravy, and chicken and waffles, as well stacks of fluffy pancakes. Accompany your choice with a glass of sweet tea or opt for the Mimosa (sparkling wine with orange juice).

● The Beast餐厅每周日上午10点到下午5点供应的美国南部口味早餐不容错过。饼干蘸肉汁、鸡肉华夫饼、堆得高高的松软煎饼……这些来自美国南方腹地的经典美食，光是想想就令人垂涎欲滴。选好餐后，您还可以叫上一杯甜茶或Mimosa含羞草鸡尾酒（气泡红酒配橙汁）。

The Beast,

17 Jalan Klapa, +65 6295 0017,
thebeast.sg



SUPER LOCO

The brunch menu at Super Loco offers an exciting Mexican twist on traditional breakfast fare. Dishes include Crêpes Mexicana – pancakes served with grilled banana, *dulce de leche* and roasted pecans. Brought to you by the brains behind the hugely successful Lucha Loco, Super Loco is a fun 200-seater dining experience full of authentic charm.

Super Loco的早午餐菜单为新加坡的传统早餐增添了一抹墨西哥风情。餐厅供应墨西哥饼——煎饼搭配烤香蕉、牛奶太妃和烤碧根果等餐点。主厨团队由大获成功的Lucha Loco餐厅转战而来，可容纳200多人的Super Loco为食客打造浓浓墨西哥风格的就餐体验。

Super Loco,

The Quayside,
#01-13 60 Robertson Quay,
+65 6235 8900,
super-loco.com



ARTICHOKE

Located in the heart of Singapore's arts district, this Middle Eastern restaurant prides itself on its vibrant atmosphere and locally sourced food. Chef-owner Bjorn Shen is known for his daring cooking style and Artichoke's menu proves it. The weekend brunch offers delights such as smoked salmon pancakes with wasabi pea *dukkah* and Jim Beam sour cream.

这家位于新加坡艺术街区中心地段的中东餐厅，以热闹的气氛和地道的当地美食而独树一帜。店主兼主厨Bjorn Shen大胆的厨风备受嘉誉，亦淋漓尽致地表现在Artichoke的菜单中。周末的早午餐供应烟熏三文鱼煎饼配芥末豌豆杜卡 (*dukkah*)、占边波本威士忌 (Jim Beam) 酸奶油等佳肴。

Artichoke,
161 Middle Road,
Sculpture Square,
+65 6336 6949,
artichoke.com.sg
