

Organizer: Burnaby Solutions Pte Ltd
Name of Event: Gourmet Food Trail in Singapore
Min. Requirement: 20**
Date of Event: 10 March 2014, Monday
Duration of Tour: 1000 hours to 1500 hours (Pickup 1000 hours at Suntec Singapore Convention & Exhibition Centre, Level 1)
Discounted rate per person: SGD198.00 nett per person



In Singapore, eating out is everyone's favourite past time in Singapore (In fact talk to our fore father's claim he would say Singaporean eat 5 meals a day beginning with breakfast, lunch, dinner, supper and late supper.

The subject on food would usually enthusiastically unites the country's diverse population of Chinese, Malays and Indians.

Hawker food which is well known here has its core vibrant culture of street food at very affordable prices.

Today, we will be providing a tour to sample and experience the various cuisine readily available at these hawker centres.

Our day kicks off with a morning tea break – **Ya Kun Kaya** – A nostalgia typified by the crowds that sit out every morning at the shady terrace of the Ya Kun Restaurant in the heart of Chinatown. Here do not expect a traditional English fry up on the menu but a local breakfast that has been served since 1944 – the Kaya Toast set menu comprising of a plate of toast filled with Kaya coconut jam, two very runny eggs and a cup of dense coffee magically filtered through a strange looking sock device. The tea or coffee is added with a dose of super thick condensed milk



Moving on from morning tea, we proceed to Clarke Quay – **Song Fa Bak Ku Teh**

The name literally translates as "meat bone tea", and at its simplest, consists of meaty pork ribs simmered in a complex broth of herbs and spices (including star anise, cinnamon, cloves, dang gui, fennel seeds and garlic) for hours. Despite its name, there is in fact no tea in the dish itself, the name

refers to a strong oolong Chinese Tea which is usually served alongside the soup in the belief that it dilutes or dissolves the copious amount of fat consumed in this pork laden dish.

Light and dark soy sauce are also added to the soup during cooking with varying amount depending on the variant- the ethnic Chinese Teochew versions is lighter than the Hokkien. This dish can be garnished with chopped coriander or green onions and a sprinkling of fried shallots

What started out as a humble family stall has expanded significantly, and the family duties have since been passed on to his son, Mr. Yeo Hart Pong, who inherited the same passion for the Bak Kut Teh business.



From the city, we venture further and visit **Katong – One of Singapore’s old Peranakan** neighbourhood where the blending of Chinese ingredients with Malay spices and cooking created nonya cuisine. It also forms part of the name of the “328 Katong Laksa”.

This friendly coffee shop run by a former beauty queen serves one of the best laksa soups you will find – a delicious mix of spicy lemak coconut milk, prawns, cockles, tofu, beansprouts and noodles.

Complimenting the bowl of laksa, delegate will sample a traditional otak otak, a fish paste steamed in banana leaf, or nasi lemak rice with crunchy anchovies, peanuts, cucumber and a wicked sambal sauce.

At this area too, beside sampling of laksa, there a lot of other food shops that sells traditional peranakan sticky kueh, cakes and barbecue honey glazed pork.



Newton Food Centre

Our day will end with an early dinner of sumptuous Chilli Crab Meal at one of Singapore Famous Hawker Centre – Newton Food Centre

Newton Food Centre despite being say that it is touristy and expensive, it is easily accessible. It is also airy and there is plenty of stalls to choose from. From BBQ chicken wings to BBQ seafood like stingray topped with sambal chilli, Singaporean describe the food as really “shiok”!!!



Tour Booking Form For Gourmet Food Trail

Burnaby Solutions Pte Ltd

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***Kindly complete and submit this form to limcheeyi@burnaby-solutions.com before **17 February 2014**. Please note that no credit card deduction will be made until the event is confirmed. (i.e. at least 20 registrations)*

COMPLETE DETAILS IN FULL		
Name of Guest:	Name of Hotel Staying:	
Organisation:		
Address:		
Tel. No:	Fax No.:	Email:
NUMBER OF PERSONS FOR GOURMET FOOD TRAIL: _____		Total Cost: _____
PAYMENT & CREDIT CARD DETAILS (Payment by credit card is subject to 3% administrative fee)		
<input type="checkbox"/> AMEX	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Visa
Card No.:	Expiry Date (dd-mm-yy)	CVV Code :
Cardholder's Name:	Signature:	Amount : S\$

For payment by telegraphic transfer, please quote the following bank account:

Bank Account No: 003-916187-5

Swift Code : DBSSSGSG

DBS Bank Ltd @ 6 Shenton Way DBS Building Singapore 068809

Attn: Burnaby Solutions Pte Ltd