

Best Farm To Table Dining In Singapore

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Image Credit: [Restaurant Labyrinth Facebook Page](#)

Singapore has its spell over many of us at the moment. Where to go? What to do? The hustle and bustle of the island national is a little slower these days and we are becoming more discerning when it comes to our dining choices.

Expat Choice readers gave us creative feedback on where to consider farm to table menus. So, in true Lion City style we are in a position to offer a great list from our loyal contributors.

Visit one of these amazing farm-to-table restaurants and relish nature's bounty in the form of gourmet, seasonal dishes made using local produce and catch. Here are the ones we love!

POISON IVY BISTRO



Image Credit: [Bollywood Veggies Facebook Page](#)

Eat farm fresh food surrounded by the farm it was grown in. [Poison Ivy Bistro](#) sits proudly within Bollywood Veggies, a farm managed by Ivy and Lin, a couple you'd definitely want to meet. Full of stories and happy vibes, they have done amazing work with the farm as well as the bistro. You can relish seasonal delights here including samosas, spring rolls, Hunter's Fish and Chips, Nasi Lemak and Warrior Thali - rice, farm tempura, aloo gobi, dhal, Warrior's chicken curry and Bollywings. Do swing by their Earth Shop after your meal and shop for fresh produce to take back home!

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THE SUMMERHOUSE



Image Credit: [The Summerhouse Facebook Page](#)

Growing most of the greens themselves, [Summerhouse](#) is a beautiful place to dine. Surrounded by lush greenery of the gorgeous garden and the countryside, the setting is idyllic even more so when you dine in their garden domes. Come here for leisurely brunches or a family dinner and relish the amazing French food they plate up. Taste the fresh produce as you bite into dishes like Moroccan Eggplant with goat cheese, leek ash, coriander and crouton; Duck Leg Confit with duck fat roasted baby potatoes and red onion jam; Elderflower Sorbet with mint jelly, crispy yoghurt, honeycomb and fresh strawberries.

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CHEF'S TABLE



Image Credit: [Chef's Table by Chef Stephan Zoisl, Facebook Page](#)

A wonderful concept for those who love something new, spontaneous and fresh. [Chef's Table by Chef Stephan Zoisl](#) creates a new menu daily and the team doesn't believe in repeating a dish. Once seated, you'll be given a selection of 28 ingredients and you can remove the ones you don't prefer and even communicate about your dietary restrictions. Once the selection is out of the way, get ready for a tantalizing experience as dish after dish wows you with its zesty flavours wherein the fresh farm produce shines and stands out. Bon appétit!

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LABYRINTH



Image Credit: [Restaurant Labyrinth Facebook Page](#)

Celebrating the crunchy fresh greens and crustaceans of Singapore, [Labyrinth](#) is the brainchild of Chef LG Han. His menu reflects the dedication the restaurant has towards local farmers and fishermen. Experience vivid flavours and textures as you bite into their signature dishes - Rojak (edible garden herbs, natural stingless bee honey and jackfruit sorbet), The OG Labyrinth Chili Crab v2014 (Crab Lovers Farm's soft-shell crab, chili crab ice cream and crab foam), "Ice Kachang" (baby "ice cream" mango, fresh coconut milk, shaved coconut ice).

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OPEN FARM COMMUNITY



Image Credit: [Open Farm Community Facebook Page](#)

Grab a quick lunch or enjoy a laid-back brunch at [Open Farm Community](#), a restaurant surrounded by splendid greenery. Have a walk amidst the blooming vegetables and fruits or simply spend some time breathing in the clean, crisp air. Their menu celebrates fresh ingredients leading to some wonderful dishes you're sure to enjoy - Kin Yan Mushroom Tortellini with eryngii bacon, potato and sauteed oyster mushrooms, OFC Empanadas with home-made puff pastry, sweet corn and house hot sauce, Spice Braised Beef Brisket made with Five Founders' carbon-neutral beef and served with enoki mushroom, daikon radish and caramelized onion. Yum.

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VINEYARD



Image Credit: [Vineyard at HortPark, Facebook Page](#)

Aged-wood tables, lush foliage hanging from its roof and a view of the verdant herb and vegetable garden outside; all this and the delicious French-Italian food offerings make [Vineyard](#) the perfect date spot in our humble opinion. Tuck into sumptuous pizzas and pastas like Italian Prosciutto Ham Pizza, Truffle Mushroom Pizza, Primavera Pasta and Squid Ink Pasta with grilled scallop. Do a little mix and match with the cuisines as they serve up some amazing French classics and save some room for their equally mouth-watering desserts like Lemon Lava Cake with fresh fruits and vanilla ice cream.

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[KAUSMO](#)



Image Credit: [Kausmo Facebook Page](#)

Let's talk about a dining experience like no other; because celebrating what the food industry discards is no ordinary feat and turning it into a sumptuous six-course meal is exemplary. [Kausmo](#) does this extraordinary job by taking ingredients like overstocked and over-ripened fruits and vegetables or ones with an odd shape or size, secondary cuts of meat and forgotten native greens and florals. They have a carte blanche menu showcasing gourmet European dishes with Asian influences. Relish these with kombucha or choose from a decent selection of wine, champagne and cider.

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SCALED BY AH HUA KELONG



Image Credit: [Ah Hua Kelong Facebook Page](#)

Fresh fish and crustaceans in Singapore have got to be celebrated and treated right and this is what Scaled does by sourcing the freshest catch from their own fish farm, [Ah Hua Kelong](#). The farm supplies their catch to citizens as well as restaurants including their own. At Scaled, the menu has been kept simple and you'll find seafood-based dishes throughout. We recommend their Sambal Lala (sake, sambal, belachan, garlic confit toast), Dang Gui Mussels (angelica root broth, steamed mantou), KFC (kelong fried collar) and Chilli Crab Lobster. Pair their yum crustaceans with chilled beer and ciders.

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NOKA



Image Credit: [Noka Facebook Page](#)

Relish amazing Japanese food at [Noka](#) bursting with flavours from local ingredients of Singapore and some of which even grows on the rooftop of the restaurant. They use ingredients like Koshikari and Wagyu aged in snow from Niigata. We recommend going for their Beef Cheek Gyoza, Fish Popcorn, Chef's selection of 5 kinds of seasonal sashimi to begin your meal. You can also indulge in their six-course omakase menu or mains like Unagi Shira - Yaki, Wagyu Sirloin and Vegetarian Cabbage Roll. Indulge in their sweet treats too - Seasonal Fruits, Yuzu Creme Brulee, Mochi Cream & Gelato.

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to enjoy the freshest food!

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Kausmo

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Staying true to our goal of promoting thoughtfulness through challenging food norms and unnecessary food wastage, Kausmo does not have a fixed menu but instead offers a Carte Blanche menu, based on availability of produce.

The dishes that are served at Kausmo are created from:

-Aesthetically filtered fruits and vegetables that are overstocked, over-ripened and oddly shaped and sized.

-Sustainably sourced seafood from local or regional small farming communities.

-Fresh secondary cuts of meat that are often overlooked in favour of prime cuts.

-Forgotten native greens and florals.

Join us for a hearty dining experience over conversations!

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