

Snippets: New and Buzzing Singapore Restaurants in December 2019

Posted on December 1, 2019 by theRantingPanda in Food, Snippets



New Restaurants

Donburi King

Located at level three of the newest mall in the east, Donburi King is a one week old concept in Paya Lebar Quarter which specialises in various types of donburi bowls. The casual Japanese restaurant is not big, with a few tables and seats around the counter where you get to watch the chefs in action. There are more than ten types of donburi to choose from, with prices from S\$16.80. The most over the top option is the Donburi King Signature Kaisen Don (S\$58.80) where you get Hiroshima oysters, salmon, scallop, king prawns, uni and squid. ([Read more here...](#))





Address: 10 Paya Lebar Road, Paya Lebar Quarter, #03-26, Singapore 409057

Shiokoji Tonkatsu Keisuke

Paya Lebar is certainly heating up with plenty of food concepts. The latest to open in this part of the east is Shiokoji Tonkatsu Keisuke, one of the many innovative concepts of the Keisuke Group. The 23-seater restaurant is located at level one of Paya Lebar Square (same mall as [Charcoal-Grill & Salad Bar Keisuke](#)), with a focus on a very popular type of Japanese cuisine, Tonkatsu. ([Read more here...](#))



Address: 60 Paya Lebar Road, #01-02/03 Paya Lebar Square, Singapore 409051

Kausmo

Inspired by the word cosmos, Kausmo restaurant is a few months old dining concept at Shaw Centre under the **Les Amis** Group's repertoire of restaurants. The 16-seater space is run by two young female co-founders (Chef Lisa Tang and Restaurant Manager Kuah Chew Shian), and the idea behind Kausmo is rather forward thinking. Dishes are created with the idea of reducing food waste, such as by using overstocked or over-ripened ingredients. Sustainability of food ingredients used here at Kausmo takes centre-stage. ([Read more here...](#))



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Address: 1 Scotts Road, #03-07, Singapore 228208

Kin

After the success of **Folklore**, Chef Damian D'Silva new dining concept is finally revealed officially this month. I made my reservation few weeks ago at Kin, as its website states that only a limited number of tables are opened for booking to public. For the uninitiated, Straits Clan is a members only club though the lobby area is

pretty much a public space with [Clan Cafe](#) and now, Kin restaurant. ([Read more here...](#))



Address: L1 Straits Clan Lobby, 31 Bukit Pasoh Road, Singapore 089845

Apollo Coffee Bar

There's finally a new lease of life in [Serangoon Garden](#), where the popular dining enclave welcomes a new cafe Apollo Coffee Bar. It's strange how there is a lack of serious cafe contenders here after the closure of Arbite, and it is evident from the strong crowd when I checked out Apollo Coffee Bar on its first opening weekend.

([Read more here...](#))





Address: 65 Serangoon Garden Way, Singapore 555961

Social Place

Located at Forum The Shopping Mall, Social Place is a few weeks old Chinese restaurant which hails from Hong Kong. The Singapore outlet in Orchard Road is the brand's first outlet in South-East Asia, with a reputation for its modern take on classic Cantonese dishes. ([Read more here...](#))



Address: Forum The Shopping Mall, 583 Orchard Road, #01-22, Singapore 238884

Buzzing Restaurants

Indulge In A Revelry Affair At Intercontinental Singapore

The Classic Afternoon Tea: Revelry At Intercontinental Singapore is inspired from winter in Northern Europe this season. We enjoyed the eclair with foie gras, Turkey

carbonara vol-au-vent, mushroom truffle quiche, salted caramel macaron and the Christmas fruit cake. This festive set is available at The Lobby Lounge from now till 31 Jan 2020, priced at S\$88++ for two! There is also the option of two flutes of Taittinger Brut Champagne (S\$118++ for two).



Address: Level 1, InterContinental Singapore, 80 Middle Road, Singapore 188966

Four Seasons Hotel Singapore Introduces New Festive Afternoon Tea

Taking place at One-Ninety Bar, the three-tier Afternoon Tea Set is specially curated for the festive season along with Christmas-inspired pastisseries, warm scones with clotted cream and housemade preserves, savoury finger sandwiches, freshly baked griddles, classic Christmas cookies and more. You can also opt to add on for the Kir Royale or go for the signature Valrhona hot chocolate. Freshly brewed Lavazza Coffee at your table is also available. The Festive Afternoon Tea is priced at S\$48++ per adult, or S\$62++ per adult with Kir Royale and Audrey's signature Valrhona hot chocolate. Available on weekends in November and December 2019 from 2.00pm to 5.00pm.





Address: 190 Orchard Boulevard, One-Ninety Bar, Four Seasons Hotel Singapore, Singapore 248646

Saucy New Dishes Take Centrestage At Violet Oon Singapore Ion Orchard

The homegrown Peranakan restaurant recently launched a new range of sauces, along with specially curated new dishes prepared with the new sauces. Dishes to expect at Ion Orchard's outlet are the Impossible Eggplant made with Impossible meat served with Goreng Chilli, Barramundi with Sambal Bajak, and Crispy Kurobuta Pork Fingerling paired with Violet Oon Singapore's Chilli Sauce. The flavours are spicy, be warned. There are also new Nyonya Lunch Specials as well which include the Nyonya Assam Laksa and Nyonya Hay Mee.



Address: Ion Orchard, 2 Orchard Turn, #03-22, Singapore 238801

Ranted by The Ranter & Rantee

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