

# SINGAPORE FOOD FESTIVAL 2020

## JOIN FREE FOOD TOURS AND ONLINE MASTERCLASSES!

Event	What Is It?
Online Masterclasses	18 free masterclasses by popular chefs
Ingredients and Tasting Boxes	To cook alongside these chefs during the classes
Food Bundles	Ready-to-eat food by participating restaurants
Virtual and Physical Food Tours	Free virtual tours by Chua Enlai, physical tours at Joo Chiat, etc



Find out more about this festival which would be held online for the first time!

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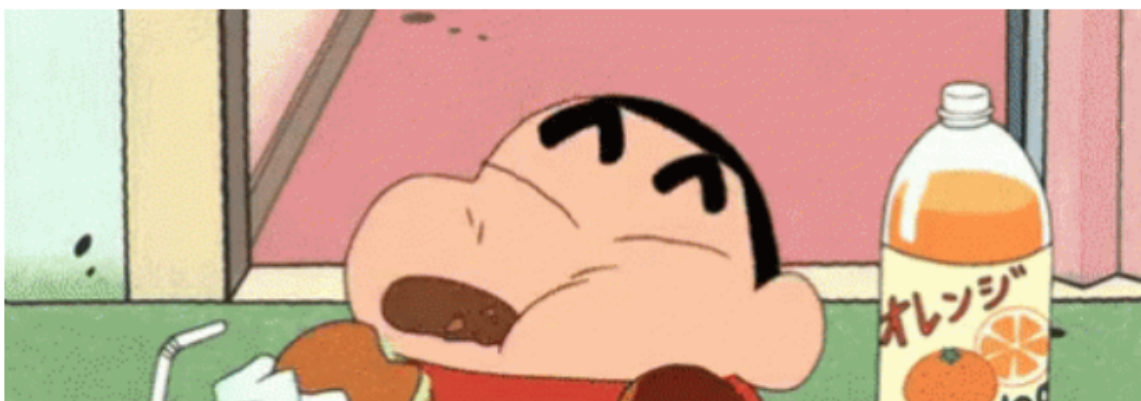
DINING | LIFESTYLE

# Singapore Food Festival 2020 at Your Doorstep: Join FREE Food Tours and Online Masterclasses

Xue Miao • 11 Aug 2020



One of the biggest hobbies of Singaporeans is to **EAT**.





Source: Tenor

High tea, buffets, or even durians.

You name it, we love it.

While most large-scale events are still put on hold due to current restrictions, we are happy that the inaugural **Singapore Food Festival (SFF)** is still going to happen!

The best thing is that most of its events would be held virtually, which means that we **don't even have to step out of our houses** to enjoy the lineup of events.

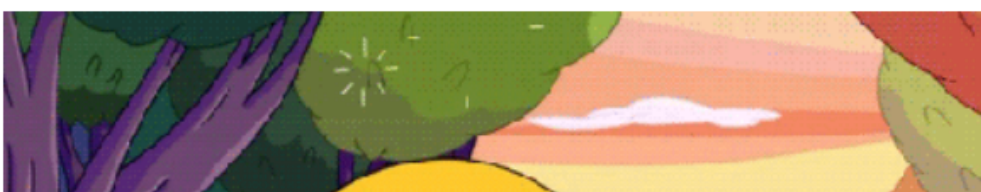
*Shiok* or what?

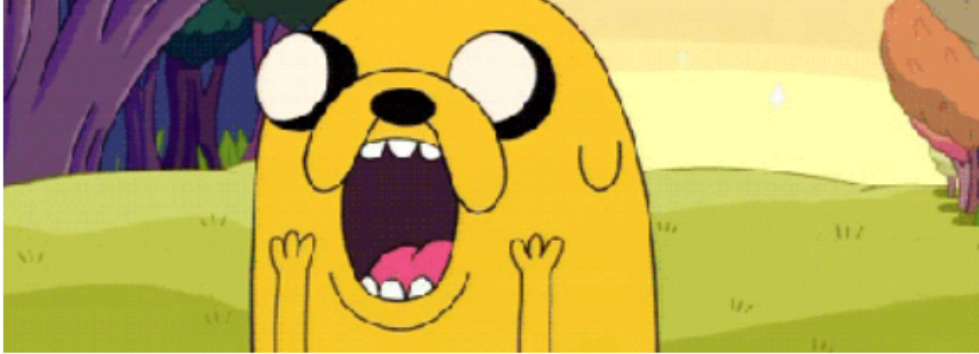
As a true blue Singaporean, I love food.

*But you know what I love more?*

The word 'Free'.

Yes, **many of these events would be FREE.**





Source: TechCrunch

As part of the [SingapoRediscovered Campaign](#), the **Singapore Food Festival (Virtual Edition)** will be held from **21 to 30 August 2020**.

To ensure that the lineup is not only educational but also engaging, the event also offers **food bundles** and **ingredient kits** for us to cook along with the chefs.

Here are some amazing events that you can take part in!

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## TL;DR: Singapore Food Festival 2020 at Your Doorstep: Join FREE Food Tours and Online Masterclasses

What's Offered	What it includes	Date
Free Online Masterclasses	18 online masterclasses featuring chefs from around the world and online personalities	21 to 30 August
Ingredients and Tasting Boxes	Ingredients to cook alongside chefs during the online masterclasses	Available for purchase till 13 September
Food Bundles	Ready-to-eat food bundles created by participating restaurants	Available for purchase till 13 September

Exclusive Beverages, Baked Treats & Merchandise	Exclusive beverages such as beer sets, cocktails and wine, artisanal bread and tarts, and SFF merchandise such as sambal chili and durian kaya	Available for purchase till 13 September
Virtual and Physical Food Tours	Free virtual food tours hosted by Chua Enlai  Physical food tours at Chinatown & Tanjong Pagar region, and Joo Chiat & Katong region	Virtual tours available on 21 August  Physical Tours TBC

## Free Online Masterclasses With Famous Chefs



*Source: Channel News Asia | YouTube*

As compared to previous years, masterclasses will be held by famous chefs **for free** this year.

Ranging from a mixologist teaching cocktail preparation to cooking *nasi padang*, there will be **18 online masterclasses featuring chefs**

## and online personalities.


Online Masterclass	By	Food Featured	Date	Time	Presenter/Host
Traditional Ayam Gulai and other Warong Pariaman favourites	Warong Pariaman	Traditional Ayam Gulai	21 August	3pm	Jumrin Isrin (Presenter) Dr Leslie Tay leatIshootIpo: Author (Host)
Brewerkz X SG Snacks: A Virtual Tasting	Brewerkz	SFF Official Beer - Passion Gao Siew Dai	21 August	5:30pm	Mitch Gribov Jowyne Leon (Presenters) Aiken Chia - Night Owl Cinematics (Host)
HolyCrab: Supper Treats	HolyCrab	Cod Fish Wok Fried Porridge	21 August	9:30pm	Elton Seah & Joy Chen (Presenters) Aiken Chia (Host)
Cooking with Sambal	Violet Oon Singapore	Ayam Goreng Chilli & Udang Masak Lemak Nanas	22 August	11am	Violet Oon (Presenter) Wong Ah Yok - ST Food Crit (Host)
Of Durian and Blue Cheese: A Tasting Journey	Durian Edition & The Quarters	The Premium Durian Tasting Kit	22 August	2:30pm	Deming Chur & Sharlyn Lin (Presenters) Maureen Ow Miss Tam Chia

					(Host)
The Unusually Singaporean Cocktail Masterclass	Nutmeg & Clove	Timeless Classics & Singaporean Flavours cocktails	22 August	4:30pm	Colin Chia & Charmaine Thio (Presenters) Aiken Chia (Host)
Regional 4-Hands Masterclass: 2FAST, 2DELICIOUS - HOKKS and CLAY	Slake (Singapore) & Cibo (Philippines)	Damn Easy Hokkien Mee & On-The-Spot Claypot	22 August	7pm	Ming Tan (SG) & Margarita Fores (PH) (Presenters) Roselyn Lee (Host)
Belgium to Singapore: My Journey	Saint Pierre & Kingdom of Belgians	Laksa Mussels, paired with Wines	23 August	11am	Emmanuel Stroobant & Alan Wong (Presenters) Bharathi Ran (Host)
National Day Mini Eclairs	Tarte by Cheryl Koh	National Day Mini Eclairs and Calamansi Meringue Tart	23 August	2pm	Cheryl Koh (Presenter) Bharathi Ran (Host)
Patin Fish, Native Edibles and Cerana Honey	Kausmo	Local Patin Fish	23 August	5:30pm	isa Tang & Chew Shian (Presenters) Roselyn Lee (Host)
In Support of Local	Odette	Promenade A Singapour	28 August	3pm	Julien Royer (Presenter)

Farming					Rosalyn Lee (Host)
Le P.B.S. Paris- Singapour	Odette	Le P.B.S.	28 August	4pm	Julien Royer (Presenter)  Rosalyn Lee (Host)
Thank You for Smoking Ribs	Burnt Ends and MeatSmith	Char Siew Smoked Ribs	29 August	11am	Dave Pynt & Eddie Goh (Presenters)  Bharathi Ran (Host)
The Do-Not- Miss Doughnut Masterclass	Burnt Ends	The Milo Dinosaur Doughnut	29 August	2:30pm	Dave Pynt & Teresa Tan (Presenters)  Bharathi Ran (Host)
SpiceSutra: Walking the Spice Routes of India	Song of India (Singapore) & Haoma (Thailand)	The Laksa	29 August	7pm	Manjunath Mural (SG) & Deepanker Khosla (TH) (Presenters)  Rosalyn Lee (Host)
The Homely Peranakan	Candlenut	Ayam Buah Keluak	30 August	11am	Malcolm Lee (Presenter)  Dr Leslie Tay (Host)
The Wonderful World of Kuehs	Mrs Kueh & Cooking Art	The Traditional Kueh Kueh Platter	30 August	2pm	Jeremy Ngue & Claire Ariel Shen (Presenters)  Maureen O...

					Maureen Ow (Host)
The Farm To Table Experience	Scaled	The Nori Seabass Pasta	30 August	5:30pm	Wong Jing ka & Jovan Lim (Presenters)  Maureen Ow (Host)

## Purchase Ingredients and Tasting Boxes



**Masterclass Ingredients Box Pack Holy Crab: Supper Treats! (Inclusive of Delivery Fee)**  
**S\$ 132.00**

Ingredient Box:

- 1 x Unami Har Cheong Deep Fried Pork Belly
- 1 x Cantonese Pan Fried Cod Fish with Ginger Scallions
- 1 x Savoury Wok Fried Porridge with Succulent Cod Fish

Please note that all ingredients boxes will arrive as a separate delivery, sent 72 hours before the scheduled corresponding Live Masterclass. The ingredient box will NOT be sent together with any other food bundles listed ordered.

**Cancel** **Add: S\$ 132.00**

*Source: Singapore Food Festival*

For those who wish to have **active participation during these online masterclasses**, there are **ingredient kits** and **tasting boxes** available for purchase.

Participants can not only watch their favourite chefs in action, but



also virtually **cook alongside them**, and also **smell and taste these dishes**.

These ingredient boxes are also available for dishes that might not travel well, and would taste better when it is served right after cooking.

Kit	Includes	Price (excludes delivery)	In Conjunction With (Masterclass):
Brewerkz's Tasting Kit + SG Snacks	1 x Brewerkz Passion Gao Siew Dai (330ml)  1 x Brewerkz Circuit Breaker (330ml)  1 x Brewerkz Afterburner (330ml)  1 x Brewerkz What The Helles (330ml)  1 x Brewerkz Resin Bomb (330ml)  1 x Brewerkz Bicentennial Ale (330ml)  4 to 6 SG local snacks	\$55	Brewerkz X SG Snacks: A Virtual Tasting
HolyCrab's Ingredients Kit	1 x Unami Har Cheong Deep Fried Pork Belly  1 x Cantonese Pan Fried Cod Fish with Finger Scallions	\$120	HolyCrab: Supper Treats

	1 x Savoury Wok Fried Porridge with Succulent Cod Fish		
Nutmeg & Clove's Cocktail Ingredients Kit	Not listed on site	\$88	The Unusually Singaporean Cocktail Masterclass
Slake's On-The-Spot Claypot + XOXO Crispy Chilli	As mentioned	\$32	Regional 4-Hands Masterclass: 2FAST, 2DELICIOUS - HOKKS and CLAY
Slake's Damn Easy Hokkien Mee + XOXO Crispy Chilli	As mentioned	\$45	
Slake's Damn Easy Hokkien Mee + On-The-Spot Claypot + XOXO Crispy Chilli	As mentioned	\$65	
Slake's Damn Easy Hokkien Mee + On-The-Spot Claypot + XOXO Crispy Chilli + Umami Salt + Garlic Butter	As mentioned	\$88	
Kausmo's Ingredients Kit	1 x Local Patin Fish fillet, portioned and vacuumed packed 1 x Piece of Dried Fig Leaf 1 x Container of pre-washed meicai 1 x Container of garlic in oil, pre-fermented chilli and citrus	\$35	Patin Fish, Native Edibles and Cerana Honey

	<p>1 x Container of lemon juice and ahoney mixture</p> <p>1x Container of herb medly (Ulam Raja leaves, wild pepper leaves, coriander leaves)</p>		
	<p>1 x Fresh local bone-in chicken</p> <p>1 x Rempah (raw)</p> <p>1 x Buah Keluak nut paste</p>		
Candlenut's Ingredients Kit	<p>1 x Sea salt</p> <p>1 x Sugar</p> <p>1 x Kaffir Lime Leaf</p> <p>1 x Lemongrass</p> <p>1 x Soaked buah keluak nut</p> <p>1 x Tamarind water</p>	\$53.50	The Homely Peranakan
Durian Edition Tasting Platter	<p>Black Thorn, MSW, Black Pearl, and Red Prawn</p> <p>Durian Kaya Tasting Portion by duriancanboleh</p>	From \$38.00	Of Durian and Blue Cheese: A Tasting Journey
Violet Oon's Sambals Kit	<p>1 x Goreng Chilli (230g)</p> <p>1 x Sambal Bajak (230g)</p>	\$36	Cooking with Sambal

<p>Richfield Wine Tasting Kit (100ml glass vials) of 4 wines</p>	<p>100ml glass vials each of</p> <p>2018 Lungarotti Pinot Grigio Umbria Bianco IGT</p> <p>2016 Querciabella Chianti Classico DOCG</p> <p>2018 Schloss Vollrads Riesling SV Sommer Riesling</p> <p>2016 Ridge Vineyards Lytton Springs</p> <p>Only 200 sets available, exclusively for this festival</p>	<p>\$35</p>	<p>-</p>
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Do note that there might be things to prepare on your end for these virtual cook-along sessions.

## What I need to prepare at home

Be sure to get the following items ready for your Virtual Cook-Along.



Pot/Wok suitable for deep frying



Wok/Saucepan to fry porridge and cod fish



Salt/pepper/soy sauce/sugar



Spatula



Knife

*Source: Singapore Food Festival 2020*

For **DBS/POSB cardholders**, these kits are available from **11 August** onwards.

For all others, they will be available for purchase from **13 August**

onwards.

They will be available till **13 September**, and can be purchased on their [official website](#) or via [Shopee](#).

*Psst... Don't forget to use your [best credit cards](#) when purchasing these goodies to get more savings!*

## Purchase Food Bundles



*Source: Singapore Food Festival*

For those who are lazy to cook (me included), fret not!

Food bundles are here to make our lives easier.

You can still enjoy delicious treats without having to sweat by your stove!

Food Bundle	Includes	Price (excludes delivery fee)
Holycrab Oriental Bacon Set for 2	1 x Umami Har Cheong Deep Fried Pork Belly  1 x Wok Hei Crab Fried Rice  1 x Crab Omelette	\$52.90
Holycrab Cod Fish Set for 2	1 x Cantonese Pan Fried Cod Fish with Ginger Scallions  1 x Wok Hei Crab Fried Rice  1 x Crab Omelette	\$82.90
Holycrab Oriental Bacon + Cod Fish Set for 4	1 x Umami Har Cheong Deep Fried Pork Belly  1 x Cantonese Pan Fried Cod Fish with Ginger Scallions  1 x Wok Hei Crab Fried Rice  1 x Crab Omelette  Sautéed White Clams in HolyCrab Sauce	\$132.90
Holycrab Pimped Up Oriental Bacon Set + Crab for 2	1 x Umami Har Cheong Deep Fried Pork Belly  1 x Wok Hei Crab Fried Rice  1 x Crab Omelette  1 x Devil's Crab 1kg with Complimentary Mantous	\$159.90
	1 x Cantonese Pan Fried Cod Fish with	

<p>Holycrab Pimped Up Cod Fish Set + Crab for 2</p>	<p>Ginger Scallions</p> <p>1 x Wok Hei Crab Fried Rice</p> <p>1 x Crab Omelette</p>	<p>\$189.90</p>
	<p>1 x Devil's Crab 1kg with Complimentary Mantous</p>	
<p>Holycrab Pimped Up Bacon + Cod Fish + Crab Set for 4</p>	<p>1 x Umami Har Cheong Deep Fried Pork Belly</p> <p>1 x Cantonese Pan Fried Cod Fish with Ginger Scallions</p> <p>1 x Wok Hei Crab Fried Rice</p> <p>1 x Crab Omelette</p> <p>1 x Sautéed White Clams in HolyCrab Sauce</p> <p>1 x Devil's Crab 1kg with Complimentary Mantous</p>	<p>\$249.90</p>
<p>Kausmo 2-Course Lunch for 2</p>	<p>Main: Local Patin Chimichurri, Cerana Honey- fermented Chili &amp; Citrus, or Buttery Puree &amp; Curry leaf-spiced Parisienne Potatoes</p> <p>Dessert: Kausmo Chocolate &amp; Sage Sable Breton, Spent Coffee Mousse, Seasonal Brandied Fruits, or Native Edibles</p> <p>1 x Hot Sauce 1 x Seasonal Compote</p>	<p>\$150</p>
<p>Kausmo + Indigo Blue Kitchen Dinner for 2</p>	<p>Not stated on site</p>	<p>\$110</p>
	<p>1 Artisanal Cheese Block (100g each)</p>	

<p>Kausmo Artisanal Cheese Bundle</p>	<p>1 x Seasonal Compote</p> <p>1 x Homemade Preserves - Rosemary Almond - Harissa Chips</p>	<p>\$60</p>
<p>Candlenut Set Meal for 2</p> <p>(Available from 30 Aug)</p>	<p>TBC</p>	<p>\$128.40</p>
<p>Candlenut Buah Keluak Tart</p>	<p>As mentioned</p>	<p>\$26.75</p>
<p>Candlenut Sambal Belachan (100g)</p>	<p>As mentioned</p>	<p>\$13.38</p>
<p>Odette Promenade A Singapour</p>	<p>Bouquet d'herbs, Kobyu and Pickled Tomatoes</p>	<p>\$68</p>
<p>Burnt Ends Bakery Milo Dinosaur Doughnuts</p> <p>(Available from 21 August)</p>	<p>TBC</p>	<p>\$24</p>
<p>Violet Oon SFF Petit Feast</p>	<p>1 x Tauhu Goreng</p> <p>1 x Ayam Goreng Chili</p> <p>1 x Udang Chili Padi Lemak Nanas</p> <p>1 x Chap Chye</p>	<p>\$125</p>
<p>A La Carte Nitro Durians (13 variants)</p>	<p>Consist of MSW, Tekka, Red Prawn and D2 + Durian Kaya Tasting Portion by duriancanboleh</p>	<p>From \$28</p>
	<p>2 handmade meathalls of mud crabs</p>	



Indigo Blue Kitchen Bakwan Kepiting	2 handmade meatballs of mud crabs, prawns & minced pork in a chicken, pork & crustacean broth with bamboo shoots	\$21.40
Indigo Blue Kitchen DIY Popiah Set for 2	4 rolls of Indigo Blue's Signature Popiah	\$40.66
Indigo Blue Kitchen Otah Otah Jantan	Fishballs and stuffed taupok, simmered in a rich mildly spiced turmeric curry with finely shredded turmeric leaves	\$17.12
Indigo Blue Kitchen Bubur Prawn Porridge	Freshwater Prawn Porridge, roasted prawn oil, fried garlic slivers and native herb medley	\$23.54
Indigo Blue Kitchen X Kausmo Dinner Set for 2	Includes seafood produce (clams, mussels, prawns) and native-grown cresses	\$117.70

Similarly, these bundles will be available for purchase from **11 August onwards** for [POSB/DBS](#) cardholders, and **13 August** for all others.

## Exclusive Beverages, Baked Treats & Merchandise





*Source: Singapore Food Festival*

There will also be beverages exclusive to the event available for purchase.

Besides being able to sip on fine wine, one can look forward to having them accompanied by **sweet treats** from popular merchants such as Tarte by Cheryl Koh, or Odette.

## Virtual and Physical Food Tours



*Source: Visit Singapore*

Interested to check out local food haunts along the streets of Singapore?

And at the comforts of your home?

*Yes, please!*

Hosted by the most entertaining Chua Enlai, you can join in these **free immersive and interactive virtual tours** where you get to uncover some of the secret foodie trails of Singapore.

In addition, you can also get to win **exclusive prizes** when you solve culinary riddles during this virtual tour!

The virtual tour will be starting on **21 August**.



*Source: Tenor*

For those who are looking to be part of a physical tour, there will be two upcoming ones for the **Chinatown and Tanjong Pagar** region, and the **Joo Chiat and Katong** region.

For the physical tours, it will be **chargeable with limited slots available**.

More details will be released in due time.



About Xue Miao

A [millennial](#) who is learning to adult. She doesn't believe in the rat race and hopes to live on a farm someday.

You can contribute your thoughts like Xue Miao [here](#).



What are your thoughts?

