



Singapore Food Festival 2018: Celebrating 25 years of local flavours

25th edition of SFF to feature quirky culinary experiences, much-loved local flavours and exciting chef collaborations – including one to watch between Chefs Emmanuel Stroobant and Haikal Johari, both of Michelin-starred establishments

21 June 2018 – The [Singapore Food Festival](#) (SFF) is making its annual return once again from 13 to 29 July 2018, with a sumptuous medley of over 20 gastronomic experiences featuring traditional and contemporary flavours of Singapore. In conjunction with the SFF's 25th anniversary, there will be a series of culinary offerings that are charmingly whimsical, inventive, and yet familiar, as the festival continues to stay true to its roots by shining the spotlight on authentic local flavours and culinary talents taking centre stage during this period.

Ms Ranita Sundramoorthy, Director of Retail and Dining, Singapore Tourism Board (STB), said: "It has been an amazing 25-year journey for the Singapore Food Festival. Over the years, the SFF has cemented its place as the marquee event on our local food calendar as it welcomes local and foreign visitors hungry for a taste of Singapore. This event is a celebration of our multi-cultural heritage as it is the only event in Singapore dedicated to showcasing local fare. By distilling the essence of what it truly means to be Singaporean, we believe the SFF will continue to attract visitors with its authentic, engaging and compelling culinary experiences each year."

Themed "*Savour Singapore in Every Bite*", the festival not only emphasises familiar Singaporean flavours and dishes. With partner events held across three weekends, the SFF also aims to present Singapore's rich culture and history through creative offerings such as craft workshops, cooking demos, and theatrical experiences.

STREAT – SFF 2018's Signature Event

STB's anchor event for SFF 2018, STREAT – a two-day long outdoor event – is returning for its fourth edition. This year's STREAT is the largest yet, with more exciting programmes, a bigger venue at Empress Lawn and extended hours (STREAT operates on Friday, 13 July from 5pm-10.30pm, and on Saturday, 14 July for a full day from 12pm-10.30pm). The event's highlight will feature Chef Emmanuel Stroobant (of one Michelin-starred Saint Pierre) and Chef Haikal Johari (of one Michelin-starred Alma). They will join hands for the first time to helm a

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pop-up restaurant, with a menu of tantalising dishes such as warm Canadian scallops with coconut, turmeric and *laksa* leaf oil; and beef short rib with black pepper, ginger and *buah keluak*. Visitors can enjoy an early bird price of S\$55 nett (U.P S\$60 nett) for the pop-up restaurant's 5-course menu, by booking online before 9 July 2018 at <https://tickets.igo.events/streatpopup>.

Complementing the pop-up is a rousing line-up of establishments, including Old Bibik Peranakan Kitchen, Morsels, Venue by Sebastian, Gayatri Restaurant and Sinar Pagi Nasi Padang – all dishing up local favourites and modern interpretations of Singaporean classics.

For the first time, there will be a dedicated bar at STREAT, with tipples courtesy of Manhattan Bar, named Asia's Best Bar 2018 for the second year running. In celebration of the festival's 25th anniversary, another highlight is the limited-edition SFF-branded beers and waters – produced in collaboration with local craft brewery, Trouble Brewing – that will be launched exclusively at SFF and also made available at other selected SFF events¹.

Beyond F&B options, visitors may also partake in a specially-curated line-up of culinary workshops and masterclasses, purchase local food-related souvenirs at STREAT's retail pop-up and enjoy a line-up of local entertainment acts in the evening as well. For the early-birds who book a workshop online before 12 July 2018 at <https://ticketing.igo.events/o/52>, they will stand to receive S\$15 worth of credits to spend at STREAT.

Savouring the SFF and its events through multi-faceted pillars

Guiding visitors through SFF this year are four pillars that exemplify the wide-ranging events which make up the festival.

1. The **Modernity** pillar highlights Singaporeans shaking up the food scene with their inventive take on local favourites.
2. The **Culture** pillar examines Singapore's local dining culture and habits.
3. The **Art** pillar honours home-grown culinary craftsmen and their interpretations of art.
4. Under the **Tradition** pillar, our local heritage is rediscovered through time-honoured cooking methods and ingredients.

¹ Selected SFF events include STREAT, Beer Yoga & Citylights, A Samsui Love Story: A Food & Dance Affair and Weekends at Monniker – Singapore Goodness.

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These four pillars broadly represent the different facets of Singapore – Modern, Cultural, Artistic and Traditional – which visitors can discover through the common medium of food, as well as through the various dining events, workshops and activities which SFF offers. Further details of each SFF event can be found in the [Annex](#).

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About the Singapore Tourism Board

The Singapore Tourism Board (STB) is the lead development agency for tourism, one of Singapore’s key economic sectors. Together with industry partners and the community, we shape a dynamic Singapore tourism landscape. We bring the Passion Made Possible brand to life by differentiating Singapore as a vibrant destination that inspires people to share and deepen their passions. For more information, visit www.stb.gov.sg or www.visitsingapore.com or follow us on Twitter @STB_sg (https://twitter.com/stb_sg).

About the Singapore Food Festival

The Singapore Food Festival (SFF) returns for its 25th edition this July with the theme “Savour Singapore in Every Bite”. SFF 2018 will honour generations of food heritage and showcase culinary creations that push the envelope on Singaporean cuisine. It celebrates Singapore flavours, amazing talent and the rich depth of our culinary past and future.

The Festival takes place in various locations across Singapore from 13 to 29 July 2018. Look forward to three weekends of feasting, a variety of exciting programmes, as well as immersive experiences showcasing the evolution of Singapore’s cultural tapestry. For more details, please visit: www.singaporefoodfestival.com.



Annex

Events under the Modern Pillar

- Don't miss **STREAT**, SFF's marquee event, as Chefs Emmanuel Stroobant and Haikal Johari, cook up a storm. Local establishments will also helm stalls at STREAT to dole out delightful traditional and modern takes on Singaporean favourites.
- What do you get when you cross a sandwich maestro with local boys specialising in roast meats, *nasi padang* and beef *rendang*? Don't miss the wonderful **Park Bench Deli x Roast Paradise** and **Park Bench Deli x Rumah Makan Minang** collabs. Your wildest sandwich dreams are about to come true with roast char siew *banh mi*, beef *rendang* burgers and more! Plus: wash all of that goodness down with some local-inspired cocktail and mocktail pairings by popular watering hole, NATIVE bar.
- As part of the SFF, **Love Local Campaign by McDonald's** will be launching a delicious new menu inspired by some of our best-loved local favourites.
- AccorHotels' properties – which include Fairmont Singapore, Sofitel Singapore Sentosa Resort & Spa and SO Sofitel Singapore – are paying tribute to Singaporean food in a big way at the **Celebrating Singapore Food Festival at AccorHotels**. Get excited with what's cooking: Foie gras *wanton*, prawn paste spring chicken served with herb potato and spinach, as well as *Laksa* seafood paella.

Events under the Culture Pillar

- Changi Airport is on board with **LoveSG**, which celebrates the best of Singapore at Changi Airport. For their July to August campaign, the airport is partnering with SFF for the first time, and partners such as Crystal Jade La Mian Xiao Long Bao, Krispy Kreme and Paradise Dynasty will be curating local-inspired dishes available at the airport exclusively for this period. Enjoy local food and alcohol pairings such as Whisky Highball with Boneless Soya Sauce Chicken at DFS Changi stores, in the first-ever collaboration between DFS Changi and Tunglok Tea House by SSP, or explore the myriad sampling activations and take home a taste of Singapore with products like 1872 Clipper Tea Co's Peranakan Delights tea and Home's Favourite Singapore's tingkat cookies at Discover Singapore stores.
- Mark your calendars for **Feast at Sentosa – Sentosa Grillfest**, where Siloso Beach will turn into a bustling food street featuring Sentosa's F&B operators and Singapore's 2nd

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gen hawkers! Expect yummy dishes like jumbo prawn *Hokkien* noodles, calamansi with sour plum, and salted egg chicken waffles. Remember to check out Sentosa's inaugural Gourmet Market, where visitors can pick out fresh produce to be cooked on the spot at the Sapphire Pavilion along the Siloso Beach Walk.

- Spice it up at **Curry Day 2018** by Old Chang Kee – curry lovers will be flushed with excitement as they try all manners of curry dishes and snacks like curry puffs, curry buns and curry chicken. There will also be a range of curry-related activities, such as curry cooking demos and spice art lessons for the kids. A special curry puff will also be released in conjunction with SFF – stay tuned!
- The **Great Indian Food Affair** will showcase regional Indian favourites and to give an opportunity to all visitors to fully experience and taste a diverse range of Indian dishes. GIFA's anchor – Street Food of India – is an Indian Street Food Extravaganza from 28 to 29 July at Sayali in Little India showcasing classic Indian street food such as *pau bhaji*, *sev puri*, *bhel* and *pau wada*. In addition, cooking demonstrations and workshops by celebrity chefs will be held at Punjab Grill and Yantra respectively. Both restaurants will also be serving special menus especially curated for the occasion.
- Collaborating with City Gas for the 3rd year running, **Hawker Spotlight 2018** returns with a fourth edition. This year, we honour Singapore's treasured hawker culture by shining the spotlight on Amoy Street Food Centre, home to the most number of stalls in the Michelin Guide. Local food connoisseur Moses Lim will host an intimate media tour of some of the food centre's most beloved stalls. From 13 July onwards, the public can pick up exclusive Hawker Spotlight booklets at the City Gas Gallery and three Singapore Visitor Centres (namely the STB Headquarters, ION Orchard and Orchardgateway visitor centres). Curated as part of SFF's 25th anniversary celebration, these booklets contain special deals and discount coupons for use at Hawker Spotlight's featured stalls.
- Pay tribute to Eurasian culture through **A Taste of Eurasian Heritage**. Feast on a specially-curated Eurasian bento featuring Quentin's Eurasian Restaurant's Chef Quentin Pereira's signature Meaty Cutlets (corned beef cutlets), with sides like Curry Debal and Prawn Bostador on steamed rice with *sambal belachan*. Chef Pereira will also be holding cooking demos to showcase his signature dish! In a nod to Eurasian tradition, craftwork made from crocheting, knitting and tatting will be on sale – truly a delicious and enriching way to spend your weekend.



Events under the Arts Pillar

- In ***A Samsui Love Story: A Food & Dance Affair*** by Project Plait x Tung Lok, a 5-course Mod-Sin meal is interwoven with contemporary dance by Chef Nixon Low and choreographer Naomi Tan to form one truly unique multi-sensory experience.
- ***Ape Studios presents Makan Cosmopolitan*** is a novel theatre & dining experience which explores the themes of emotional attachment and involvement in Singapore through a narrative set against the backdrop of the instantly recognisable landmark of a hawker centre. Watch characters engage in discourse about food culture and its place in Singapore, as they queue up for their favourite *nasi lemak*. Experience the food that binds and breaks these characters with a special menu by Chef Roy of Escobar.
- Film buffs and foodies should check out ***Celebrating all-time favourite Food Films and Local Cuisine*** by the Screening Room. Enjoy evergreen food films such as *Chocolat*, and *Eat Drink Man Woman*, while feasting on a menu of tasty local dishes such as crispy soft shell with chilli crab ragu and hawker-style BBQ chicken wings.
- ***Beer Yoga & Citylights*** by District 1 Yoga tells of the unlikely marriage of beer and yoga – and doing both at the same time. Both are centuries-old therapies for body, mind and soul. The joy of drinking beer and the mindfulness of yoga complement each other and make for a strangely energizing experience. Plus: Each participant will enjoy a bottle of limited-edition SFF-branded beer!

Events under the Traditional Pillar

- Take a sumptuous trip back in time at Chinatown Food Street's ***50 Cents Fest: Colonial Singapore***. From as little as 50 cents, savour authentic 1930s dishes including *Kerabu Bee Hoon* (tossed rice vermicelli), Fish *Moilee* (lightly spiced creamy fish curry dish) and *Kopi Gu You* (butter caramelised black coffee), as well as other long-lost ethnic dishes from the colonial days! Immerse yourself further in the authentic 1930s sights and sounds through Taxi Girl performances and traditional opera.
- Revive the past with TimeOut, Chef Damian D'Silva of Folklore Restaurant and various guest chefs as they bring you on a gastronomic journey through Singapore's past at the ***Balik Kampong Heritage Dinner x TimeOut***. Feast on fast-vanishing dishes and pair it with cocktails made with distinctively local ingredients, for a nostalgic night out.

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- ***BACK TO BASICS – Savour Your Heritage Kuehs*** brings together three local producers who will share about their produce, how to grow and care for them, and how they are used in heritage confections. Participants will also learn to make a traditional *kueh* using ingredients from the respective local producers.
- In what is truly a feast like no other, more than 60 restaurants island-wide will take part in the ***Singapore Restaurant Festival***, where gastronomic experiences await. During SFF, keep an eye out for exclusive dishes created by well-loved, heritage restaurants such as Gold Leaf, Moi Lum and Omar Shariff, just to name a few.
- Home chefs take centre stage at ***Weekends at Monniker – Singapore Goodness***. At this offbeat culinary pop-up, three groups of home chefs present three different themed gastronomic weekends which reflect latest trends in Singapore’s culinary scene. Think locally-farmed ingredients, new techniques on hawker classics and traditional home recipes. This is one cookout not to be missed!

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