

# ■ GO ASIA ■

## FOOD

## EATERIES IN CITY SEE STARS

*Michelin Guide* awards hawkers and fine-dining restaurants, writes **VICKI WILLIAMS**

**T**he hottest dining news on the lips of foodies is the launch in Singapore of its first *Michelin Guide*. The *Michelin Guide Singapore*, the first in Southeast Asia, was released on July 21. A total of 27 stars were awarded, including one three-star, six two-star, and 20 one-star, plus 34 restaurants and food establishments received Bib Gourmand recommendations. Garnering the most attention are two hawker stalls, Hill Street Tai Hwa Pork Noodle and Hong Kong Soya Sauce Chicken Rice & Noodle, which both received one star – the first time in the world that hawkers have been awarded Michelin stars.

Chan Hon Meng, the man behind Hong Kong Soya Sauce Chicken Rice & Noodle, was trained by a Hong Kong chef, and had always wanted to be a chef, so is thrilled by the international recognition, which he considers the greatest reward for any chef.

Both establishments can now also claim to have stolen the crown for the cheapest Michelin meal in the world, from Hong Kong's Tim Ho Wan, at SG\$2 (HK\$11.50).

An exciting entry is Corner House, which also received



one star. It is led by one of Singapore's rising chefs, Jason Tan, known for his innovative dishes. The restaurant is in a circa 1910 bungalow, once home to noted tropical botanist E. J. H. Corner, situated in the Singapore Botanical Gardens.

It serves what Tan refers to as Gastro-Botanica cuisine, using French techniques to highlight vegetables, giving



Corner House, led by Jason Tan, one of Singapore's rising chefs who is known to serve innovative dishes, has received its first Michelin Star.

**Corner House takes inspiration from the Singapore Botanical Gardens and serves what chef Tan refers to as Gastro-Botanica cuisine.**

them equal status (on the plate) as the main protein. It was one of three restaurants awarded a star that are helmed by local celebrity chefs.

The other two restaurants are Candlenut, serving modern Peranakan cuisine, and Osia, serving contemporary Australian cuisine.

Two contemporary, fine-dining French restaurant inclusions are long-established Les Amis, awarded two stars, and Joël Robuchon Restaurant, which was the only three-star recipient.

Low See Peng, regional director of Singapore Tourism Board Greater China, says: "With the *Michelin Guide Singapore*, Hong Kong travellers now have an internationally-recognised reference point to build customised food itineraries during their visit to the Lion City."

For more inspiration on where to eat in Singapore, see the full list of winners at <https://guide.michelin.sg>.

The website includes a searchable database of all restaurants and food outlets in the guide. It is also available as an App on OS and on Android soon.

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