

FOOD TRAIL – LOCAL FOOD SAMPLING TOUR WITH RIVER CRUISE

Tour code: SG-8 | Departure Date: 20 Jul 2017 | Tour Start: 1400hours | Tour Duration: 4 – 5 hours



+ Ya-Kun Kaya Toast

Kickstart the day as the locals would with a quintessential Singaporean breakfast at Ya Kun Kaya Toast. Watch the Central business district of Singapore come to life while sipping on some strong local coffee accompanied with Kaya Toast. The rich texture of kaya, coconut jam combined with an indulgent slab of butter, contrasts delightfully with the thin slices of fresh bread that are charred on a charcoal fire.

+ Katong Laksa

There are various types of laksa in Singapore – from the tamarind-tang of Penang Laksa to the curry-like Sarawak Laksa. But none is more famous than the home-grown Katong Laksa. Katong Laksa is inspired by the Peranakans (Straits Chinese) who live in the Katong area. It has a spicy soup stock the colour of a flaming sunset, flavoured with coconut milk and dried shrimp and topped with ingredients like cockles, prawns and fishcake.

+ Roti Prata

This Indian specialty is pleasing to the palate and the eye. Watch the prata-maker stretch the dough by slapping and swinging it in one skillful motion. Crispy on the outside, soft on the inside, roti prata hits the spot every time. A South-Indian flat bread made by frying stretched dough flavored with ghee (Indian clarified butter), it is usually served with fish or mutton curry. Roti means bread, and prata means flat in Hindi language. Some believe the dish evolved from original pancake recipes from Punjab in India, but across the causeway in Malaysia, the flat bread is called 'roti canai', which some say is a nod to its origins from Chennai.

+ Satay at Lao Pa Sat

Built in the 19th century, Lau Pa Sat or Telok Ayer Market has long dominated the local landscape with its striking presence. A true Singapore landmark, it was gazetted as a national monument in 1973. Satays are wonderful skewered candied meat that you can gnaw on all day and not feel guilty because of its bite-sized portions. Originated from Java, Indonesia, the snack is an adaptation of India Kebabs, but it is now leaner and less filling, finding its way to the heart of Singapore too.

Tour Package includes:-

- Air-conditioned tourist coach (pick up from NIE – own arrangement after Singapore River Cruise)
- Tourist guide service (commentary in English)
- Chance to taste Ya-Kun Kaya Toast with local coffee (can change to local milk tea or hot lemon tea), Katong Laksa, Roti Prata and Satay
- Visit to Lao Pa Sat
- Singapore River Cruise – 30 mins
- Travel insurance

Tour Package excludes:-

- Personal travel insurance, Visa Fees, additional food & beverages, tipping and all other personal expenditures
- Transfer back to hotel / NIE after Singapore River Cruise

Please note: This tour is not recommended for participants with dietary restrictions.