

TOP 10

Singaporean dishes and where to find them

We asked, you answered. Here are the top ten local dishes as voted by you.

By *Nicole-Marie Ng*

CHICKEN RICE OR LAKSA?

Char kway teow or nasi lemak? Questions like these can ignite fiery debates – which was precisely what we were gunning for when we launched our survey on local food. We were flooded with hundreds of responses on what the ‘best’ Singaporean dish is and where to find them. Here are the results.



CHILLI CRAB

From JUMBO Seafood

Regardless of what some Malaysian minister might say, chilli crab will always be the ultimate Singaporean dish in our hearts. And we've got the numbers to back it up. While many seafood joints selling the dish, 42% our readers voted for the crabs from JUMBO. It's been serving chilli crabs (from \$78/kg) at its birthplace, East Coast Park, since 1987 and has long been a favourite of many. The reason for its popularity has to be its

choice of crabs – they're all extremely meaty, with extra-large pincers. Its sauce is pretty unique, too, deploying ground peanuts for an added crunch.

→ #01-01/02 Riverside Point, 30 Merchant Rd (6532 3435, jumbouseafood.com.sg). ☎ Clarke Quay. Daily noon-3pm, 5.30pm-midnight.

