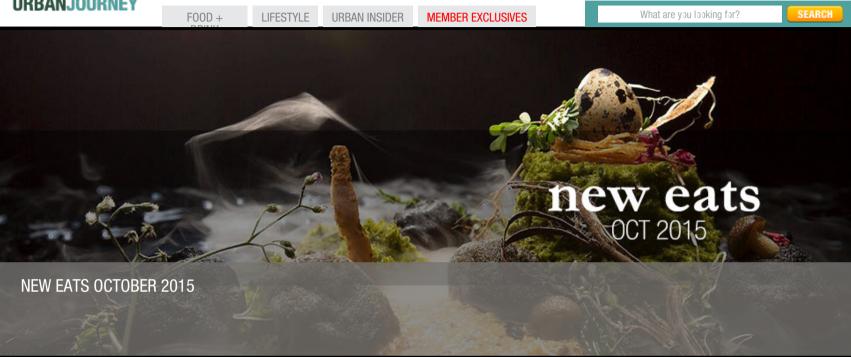


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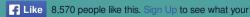
New Eats October 2015

30 Sep 2015

New Eats, October, Dining, Food, New Restaurants, Restaurants, Restaurants in Singapore, SIngapore



September was a great month for foodies with hot new spots opening up like Seattle-style seafood spot Humpback among others. We also saw some perennial favourites get fab facelifts like Comptoir Soori (formerly Bistro Soori) and Bacchanalia with its cool new locale.



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5th Quarter



New to Unlisted Collection and Hotel Vagabond is 5th Quarter, a contemporary grill where the focus is on cured meats ranging from charcuterie favourites to premium cuts, intriguing organ dishes and more. Australian Chef Andrew Nocente draws on his farm upbringing as well as his Italian heritage to create dishes that make use of traditional curing, smoking and pickling methods as well as modern experimentation. Besides delicious grilled meats, the menu at 5th Quarter also features a variety of vegetable and seafood dishes, as well as enticing desserts.

Hotel Vagabond, 39 Syed Alwi Rd Singapore 207630

Tel: +65 6291 1936

Hours: Daily: Noon - 2:30pm, 6pm - 10:30pm

<u>Visit 5th Quarter's website</u> <u>Find 5th Quarter on Facebook</u>



Aura

Beppe De Vito is somewhat of a household name in the Singapore foodie scene with top venues like ilLido in Singapore and Bali and Osteria Art under his belt. Aura is his biggest

Dr: "Miracle Burns Fat Fast[™]



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Tweets by @UrbanJourneySG



Find The Pizza Collective on Facebook

Snatch

If you love Jewel Coffee then you'll probably also take a shine to Snatch, as it's the same owners who created this fast but not fatty lunch spot for healthy salads on the go. You can choose from a wide range of proteins, veggies, carbs and dressings to whip together a nutritious meal that you can take with you on your merry way or enjoy at one of the tables out front. Toppings include ahi tuna, tofu, beet root and sous vide eggs. They also have healthy bone broths made from beef bones, chicken bones, or both, plus veggies all simmered for hours to really enhance the flavours.

1 Shenton Way #01-06 Singapore 068803

Tel: +65 6509 4513

Hours: Mon - Fri: 9am - 8pm

Find Snatch on Facebook

Vagabond Bar



Proving that not all hotel bars have to have a slightly seedy demeanor, Vagabond Bar is a swank affair with loads of dark wood, crimson-hued cushy upholstered seats, a massive tree bisecting the bar and spreading its leafy branches to the ceiling, and a cocktail menu fashioned by none other than the award-winning Proof & Company drinks collective. Handcrafted bevvies are the main allure, followed closely by the artisan wines, premium

spirits, and rare and exotic teas and coffees.

Hotel Vagabond, 39 Syed Alwi Rd Singapore 207630

Tel: +65 6291 1936 Hours: Daily: Noon - late

Visit Vagabond Bar's website

Check out previous editions of New Eats:

September, August, July, June, May, April, March, February, and January. You may also want to check out these New Bars.

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