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5th Quarter - A Meaty Feast for the Adventurous: Review

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5th Quarter

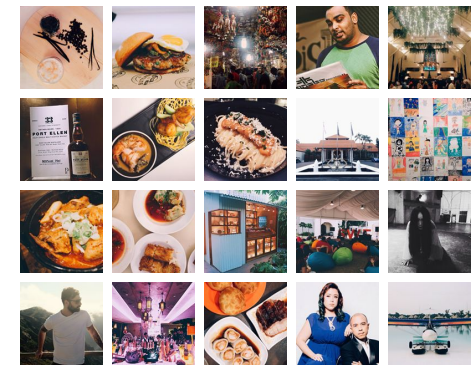
39 Syed Alwi Road, Singapore 207630

Telephone Number: +65 6291 1936

Email info@5thquarter.com.sg

Website <http://5thquarter.com.sg/#!/home>

Operating Hours: Tues-Sun: 12:00-14:30, 18:30-22:30. Closed on Mon.



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AUTHOR



Located on the quieter end of Syed Alwi Road, the newly opened Hotel Vagabond is home to [5th Quarter](#); the latest jewel in the crown of Loh Lik Peng's Unlisted Collection.

Hotel Vagabond's lobby is outrageously outlandish, to the extent we applaud them for having the courage to actualise the blueprints. Filled with quirky ornamentations such as a life-sized golden rhinoceros (acting as the lobby's front desk), the eccentricities extend on to the interior of 5th Quarter, which sits behind the lobby enveloped by plush red velvet curtains.



Joel Conceicao

Joel religiously devotes his life to shameless eating sessions, and is an [\[more\]](#)

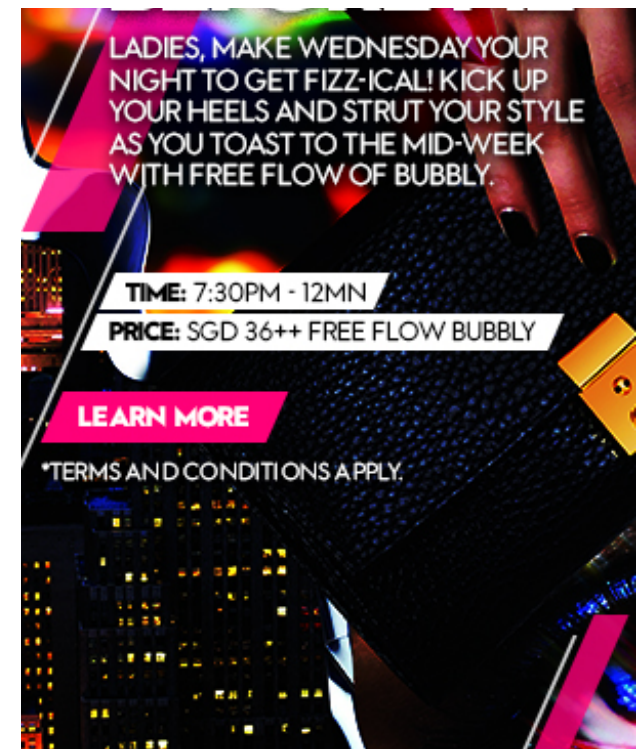
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Interior of 5th Quarter

Instead of the usual menu template of starters, mains and desserts, 5th Quarter segments all its dishes under different kinds of preparation methods. For example, the **Chef Selection of 5 types of Charcuterie** (\$18) - inspired by the childhood of Executive Chef Drew Nocente (formerly of W Hotel) - is featured under the salted & hung section of the menu. The other subcategories include: fermented, fried, braised, smoked, brined, cured etc.



[Tweets by @CityNomads](#)

5 Foods to never eat :
Cut down a bit of stomach fat every day by never eating these 5 foods.

▶ Never eat



Chef Drew Nocente

Unfortunately, the charcuterie platter is not the best example of 5th Quarter's brilliance, except for the sheet of delicious lardo (strips of fatback from a pig). Go for the **Beef Tongue with Onion & Wasabi** (\$12) instead; where mouth-watering, flavourful slices of tongue tissue is delightfully drizzled with droplets of wasabi. Cured for two weeks and smoked for four hours, the **Pastrami with Egg & Celeriac** (\$12) is another gorgeous starter - think savoury bits of pastrami standing imposingly over a viscous glob of eggy goodness. Magnificent.



5 types of Charcuterie

The **Salt 'n' Pepper Tripe** (\$12) is another indication of Drew Nocente's culinary ingenuity. Sous vide then fried, the ox tripe (offal from stomach) was gloriously addictive, and is the perfect companion for a pint of beer or two.





Salt 'n' Pepper Tripe

Surprisingly veering away from Western flavours, the **Pork Belly with Melon & Onion** (\$12) is slightly Chinese in style. Not that we're complaining of course. Tender, sweet, and sinful, we loved how the pork flesh was lavishly doused with bouts of soy and brandy.

The **Black Mash** (\$8) with squid ink is a decent option if you want a saltier (and tastier) alternative to the standard mash potato. However, something that walks the tightrope between classic and adventurous at the same time would be the **Tomato with Burrata & Basil** (\$12). Drenched in fresh tomato water, the refreshing and fresh burrata paired perfectly with the peeled tomatoes which oozed a smoky-flavoured juice when we sank our teeth into it.



Pork Belly with Melon & Onion

Moving on to the mains, the **Pork Collar with Radishes & Praline** (\$32) was solid without being spectacular. After the intriguing starters, we couldn't help but feel that it became a little flat and characterless after the first few bites. Luckily, the **Short Rib with Carrot & Pomegranate** (\$36) brought the standards back up, way up. Smoky and delicious, the best way to enjoy this dish is to eat the succulent meat, crunchy carrots, and that splendid pomegranate sauce together.

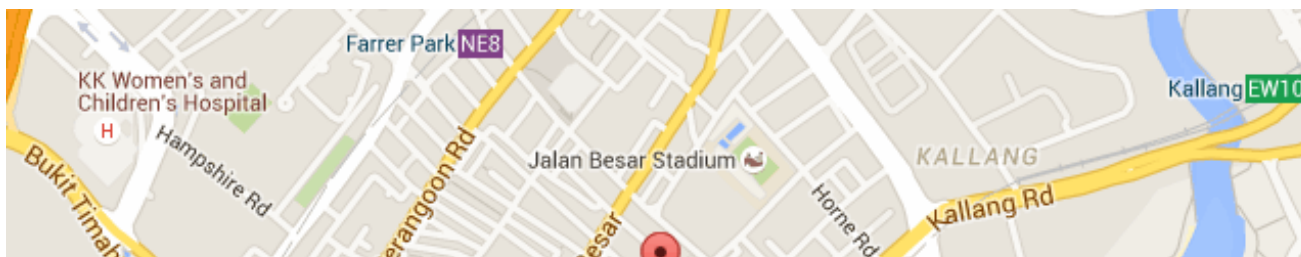


Pork Collar with Radishes & Praline

The cooking methods utilised by 5th Quarter's is infinitely different from most of the restaurants in Singapore - but that's exactly why they stand out and why there's a lot to love at this Unlisted Collection establishment.

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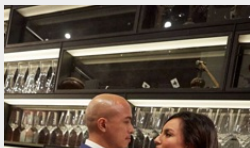
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Mind Map of Love - A Gourmet Theatre Show: Review

Written on Monday, 09th November 15 by Gary Lim



Imagine going for dinner one night (at a upscale restaurant, no less) with your partner, your closest friends, or even a first date. You discuss the day, highlight insignificant nonsense and memorable moments, all over a glass of fine wine. And then two random strangers begin to tell you their story - an incredible story of love. But there's a twist: you get to choose ...

📍 ZOTT's True Alps, 97 Amoy St, Singapore, 069917



Bintan Lagoon Resort - Old is Definitely Gold: Review

Written on Friday, 06th November 15 by Joel Conceicao

The adage "old is gold" might be a timeless saying. But if there ever was an instance where that particular proverb rang true, it was when I packed my bags and visited Bintan Lagoon Resort; which happens to be the oldest resort in Bintan. Bintan Lagoon Resort After a mostly smooth-sailing journey on Bintan Lagoon Resort's private ferry, an air-conditioned bus took me on a ...

📍 None,



Ash & Elm: Hearty European Comfort Food at InterContinental® Singapore

Written on Thursday, 05th November 15 by Emily Seow

Foodies, prepare to get all fired up for InterContinental Singapore's new dining hotspot - Ash & Elm. Taking over the ground floor location where all-day dining restaurant Olive Tree used to reside, Ash & Elm is a dynamic space that transforms from a chic breakfast buffet for hotel guests in the morning to a sophisticated luncheon venue in the afternoon, and then, a stylish dinner ...

📍 Ash & Elm, InterContinental Singapore, 80 Middle Road, Singapore 188966



Just Opened November 2015: 10 New Restaurants and Bars to Check

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Written on Thursday, 05th November 15 by Joel Conceicao



From Tras Street to Jalan Besar, the city and beyond, it looks like there's a new restaurant to check out in the bustling neighbourhoods we love in Singapore this November. Plus, this edition also showcases the diversity of the new restaurants and bars in the local dining scene - you're guaranteed to be happy foodies this month! Red Eye Smokehouse The Singaporean equivalent to a ...

📍 Various locations, Various locations around Singapore



The Weekly Grub: 4th November 2015

Written on Wednesday, 04th November 15 by Joel Conceicao

From the opening of Legendary Cart Noodle at Jurong Point to the unveiling of four new menus at Bread Street Kitchen, this week's edition of The Weekly Grub gives you the lowdown on the hottest happenings in Singapore's food & beverage scene. Gourmet Kopi at The New Black Kopi-o, Kopi-c, and Kopi Bing are familiar terms for anyone who wants to get a quick fix ...

📍 Various locations, Various locations around Singapore



Come to Papa! - Papa's Kitchen in Suan Luang: Review

Written on Wednesday, 04th November 15 by Michael Thompson

If you've been following my reviews for some time, you'll know that I enjoy few things more than a good burger. There is no doubt in my mind that with the mental strength to give them up, I'd have that six-pack I so desperately crave for within a month. However, my love for these bundles of happiness is too intense to ever consider walking away. ...

📍 Papa's Kitchen, Soi 30, Pattanakan, Suan Luang, Bangkok, Thailand 10250



Eating in the City: 10 Good Restaurants at Suntec City

Written on Tuesday, 03rd November 15 by Joel Conceicao

From classic Italian dishes to piping hot bowls of ramen, the mammoth mall that is Suntec City has more than a few decent dining options if



you're in the vicinity. It wasn't easy picking out the top 10 places, but here are the ones that made the grade. Bottura Given that owner Luca Bottura is a fifth generation member of a foodie family in Bologna, ...

📍 Various locations, Various locations around Singapore



Lokkee Review: Chinese Take-Out at TungLok's Hip New Restaurant

Written on Sunday, 01st November 15 by Joel Conceicao

Asian food, Chinese cuisine in particular, has always been ludicrously bastardised by take-out restaurants in Chinatowns across the globe. It goes without saying that overly-blanching noodles, fortune cookies, and oyster sauce are NOT the hallmarks of traditional Chinese food and will never be. Which is why TungLok's latest Chinese take-out inspired concept, Lokkee, has raised a few eyelids. Interior of Lokkee Located on the third ...

📍 Lokkee, Plaza Singapura, #03-01, 68 Orchard Road, Singapore 238839



Lazy Sunday Lunches at The Westin Singapore

Written on Friday, 30th October 15 by Joel Conceicao

After a hectic week, we like to take things slow on Sundays. Sleep in. Chill out. Savour every little moment before the madness starts all over again. And what better way to unwind than over a long, lazy lunch over bubbly and spectacular views of Marina Bay and the South China Sea? Seafood Selection at Seasonal Tastes Perched loftily on the 32nd floor of Asia ...

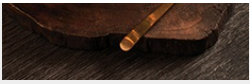
📍 Seasonal Tastes, Level 32, 12 Marina View, Asia Square Tower 2, Singapore 018961



Where To Eat Hairy Crabs This Season

Written on Thursday, 29th October 15 by Gary Lim

It's that time of the year again, where we break out the crackers and indulge in this seasonal (albeit hairy) Chinese delicacy. That's right, we're talking about hairy crabs. For the uninitiated, these 'mitten crabs' (in



reference to their small size) are widely prized for their sweet, succulent flesh, and golden creamy roe. Found in the rivers of China, this highly coveted dish is air-flown ...

📍 Various locations, Various locations around Singapore

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