



**#SGINSIDERS HERITAGE FOOD TRAIL BY PARK REGIS SINGAPORE Chinatown**

Conducted by the hotel as part of its #sginsiders staycation package (available through October 2019), this expedition takes visitors through colourful Chinatown. Highlights include *kaya* (coconut jam) toast and Tanglin Crispy Curry Puffs at the bustling Hong Lim Market and Food Centre; delightfully flaky egg tarts at 83-year old pastry shop Tong Heng; thirst-quenching snow ice bowls at Mei Heong Yuen Dessert; and moreish *bak kwa* (pork jerky) at local establishment Lim Chee Guan.

📍 From SGD 218++ (for the staycation package)  
 📱 [parkregissingapore.com](http://parkregissingapore.com)

**FOOD WALKS**

Explore Singapore's vibrant districts through their culinary offerings on these walking tours

**HIDDEN GEMS OF SINGAPORE: LITTLE INDIA FOOD EXPRESS BY MONSTER DAY TOURS Little India**



There's nowhere better to sample authentic Indian fare than in this ethnic enclave. On this tour, visitors will get to try traditional eats like *thosai* (flat rice pancakes) with various chutneys; *halwa* (a dense, sweet confection) soaked in syrup; biryani (a mixed rice dish) served alongside chicken or mutton, and more.  
 📍 SGD 60.95 per pax  
 📱 [bonappetour.com](http://bonappetour.com)

**JOO CHIAT FOOD TOUR BY CHIAK LOCAL Joo Chiat**



The atmospheric district of Joo Chiat in the east of Singapore is steeped in Peranakan heritage. On this walking tour, visitors can learn more about the Creole culture – which is chiefly a blend of Malay and Chinese influences – through its distinctive cuisine. Tuck into dishes like colourful *kueh* (sweet or savoury bite-sized snacks); piquant *laksa* (rice noodles in a spicy broth); and creamy *ayam buah keluak* (chicken in a black nut curry).  
 📍 SGD 120 per pax  
 📱 [chiaklocal.sg](http://chiaklocal.sg)

**BEGUILING GEYLANG BY WOK 'N' STROLL Geylang**



Geylang may be notorious for being a red-light district, but its grimy back alleys are crammed with top-notch street food eateries, too. Sample everything from dim sum to durian (a pungent local fruit), turtle soup to black herbal tea on this night tour, all set against the backdrop of the neighbourhood's neon lights.  
 📍 SGD 120 per pax  
 📱 [woknstroll.com.sg](http://woknstroll.com.sg)

**AS SEEN ON SCREEN**

Embark on a tour inspired by a Hollywood blockbuster.



Adored **Crazy Rich Asians**? Now, you can explore some of the locations featured in the film – while travelling around on a vintage Vespa sidecar to boot. From Newton Food Centre (where Nick and gang feasted on hawker fare) to CHIJMES (where the marriage sequence was shot), you can relive some of your favourite scenes from the movie. Price starts from SGD 350.  
 📱 [sideways.sg](http://sideways.sg)

# WHEN THE NIGHTS COME

Three after-dark fetes to catch in Singapore this August

## SINGAPORE NIGHT FESTIVAL ⇨

When the sun goes down, the streets of Singapore light up – to an even greater degree this month, thanks to the Singapore Night Festival. During the annual fiesta, the Bras Basah and Bugis precinct comes alive with light sculptures, art installations, dance performances, and more. Highlights this year include Fuerza Bruta (29 to 31 August), a famed circus troupe from Argentina renowned for its high-energy performances: think astounding acrobatic feats set against a backdrop of slick visual effects, and performed over and around a standing audience to boot.

📅 From 23 to 31 August  
📍 [nightfestival.sg](http://nightfestival.sg)

## CIRCLE OF LIFE FESTIVAL

Inspired by Disney's recent remake of *The Lion King*, this



family-friendly festival celebrates the wonders of the animal kingdom. It kicks off at the Singapore Zoo during the day with a series of wildlife-themed performances that sees

costumed actors gambolling around on moving trams. When dusk falls, the party continues at the adjacent Night Safari. There's plenty to marvel at – from lions and hyenas chowing down during feeding sessions, to fire-twirling performers dancing to the beat of drums.

📅 Through 12 August  
📍 [wrs.com.sg](http://wrs.com.sg)



## ⇩ BAYBEATS FESTIVAL

Singapore's favourite alternative music festival is back, showcasing the best local and regional bands in the fields of post-rock, shoegazing, grunge, electronica, folk, and more. Headliners include homegrown metal band Rudra, Indonesian punk rockers Speak Up, and Malaysian hip hop artist Airliftz. Up-and-coming outfits such as Summations and No Rest For The Weary will also take to the stage thanks to the Baybeats Budding Bands programme, which aims to identify and hone new talent. Catch these acts and more from 6 p.m. onwards at various venues around the Esplanade; shows are entirely free.

📅 From 23 to 25 August  
📍 [baybeats](http://baybeats)



## SUPPER SPOTS

Painting the town red till late? Here's where to chow down.



### Chicken Up

Feast on wings slathered with spicy sauce at this beloved Korean fried chicken joint, which opens till **3 a.m.** on Fridays. 📍 [chicken-up.com](http://chicken-up.com)



### Tim Ho Wan

Dim sum may traditionally be served in the morning, but you can get your late-night fix at the Kallang outpost of the Michelin-starred Hong Kong chain till **11 p.m.** from Sunday to Thursday, and **1 a.m.** from Friday to Saturday. 📍 [timhowan.com](http://timhowan.com)

### Señor Taco

In the mood for Mexican? This taqueria in buzzing Clarke Quay dishes up classics like pulled pork tacos and chicken quesadillas till **3.30 a.m.** on certain days. 📍 [senortaco.sg](http://senortaco.sg)



## SMELLS LIKE CREATIVE SPIRIT

Home-grown brand Rachele the Rabbit Meadery is brewing up all manner of inventive tipples

Rachele the Rabbit Meadery may have a somewhat unusual name for an alcohol brand, but there's a heartwarming backstory: it's christened after founder Simon Zhao's four-year-old daughter.

"When my wife and I found out that we were expecting a baby girl, I wanted to brew an alcohol for her. This stems from the old Chinese tradition of burying rice wine underground when a daughter is born, and then digging it up for her wedding banquet years later," shares the former chemical engineer. "When I discovered that mead could be kept for up to 20 years, my initial plan was to create one unique flavour each year and gift the full collection to my daughter at her wedding."

It looks like Zhao is well on track to keep that promise. Launched in 2016, Rachele the Rabbit already has five meads to its name, all of which are pain-stakingly fermented in-house.



These include Rachele's Fireball, which is made with maple syrup; Rachele's Liquid Gold, which contains nutmeg and cinnamon; and Rachele's Bandung, which is infused with roses.

"Making everything from scratch means a lot more work both technically and administratively, but I believe that's exactly what makes our products so different from others," says Zhao.

But it's not all about mead. Rachele the Rabbit also recently forayed into other spirits, releasing its Rojak Gin and Chendol Gin earlier this year – both of which are inspired by their eponymous local dishes. They're the first products

under the meadery's new Compendium brand, which will encompass various spirits – from gin to absinthe – that celebrate Asian heritage.

"Consumers are becoming increasingly open to more exotic flavours, and I wanted to develop something that would resonate with the local community – hence *rojak* (a fruit-and-vegetable salad dish) and *chendol* (shaved ice dessert)," shares Zhao.

"There's a growing interest in local producers as well, and I think we will likely see demand for home-grown spirits increasing over the next few years."

**DRINK TO THIS**  
Sample Rachele the Rabbit Meadery's latest offering.



The **Chendol Gin** (SGD 98 for 50cl) is inspired by the local iced dessert of the same name. It is first fermented and distilled from *gula melaka* (coconut palm sugar), before being infused with botanicals. The result? An incredibly aromatic tippie with lingering coconut and pandan notes. [racheltherabbit.com](http://racheltherabbit.com)

