Dig in to Singaporean's favourite dishes:

Wok Fried Chili Crab Meat with Mini Mantou

Chili crab is one of Singapore's national dishes. Dip the fried mantous (buns) into the sweet and spicy chili crab gravy to soak up the essence of this dish.

Crispy Prawn Wanton

Deep fried dumpling filled with minced shrimp.

Colour Me a Rainbow

Six colourful layers of cake with cream cheese frosting.

Traditional Hainanese Chicken Rice

Adapted from early Chinese immigrants from the Hainan province in China, the fragrant rice is cooked in chicken broth infused with pandan leaves.

Keropok

Eat as a snack or crack into smaller pieces and sprinkle on top of any dish to give it a crispy texture.

Coconut Water

Coconut water brings together a light, crisp and refreshing with young coconut pulp

Tauhu Goreng with Peanut Sauce

In Indonesian and Malay language; touhu refers to 'tofu' and goreng means 'fried'.