



Singapore Food Festival (SFF) 2021
27 August – 12 September 2021

www.singaporefoodfestival.sg

S/N	Event Component, Platform & Dates	Description and Schedule	Pricing/Menu Items
Live Masterclasses			
<ul style="list-style-type: none"> 18 live masterclasses will be held in celebration of SFF, of which 9 will be free-to-view on the SFF Facebook page while 9 live masterclasses will be paid (available for physical participation at The Refectory and virtual participation on Zoom) with ingredient kits available for paid live masterclasses. Paid live masterclasses will be available for public viewing on the SFF Facebook page at 9AM the day after they have been streamed. Free-to-view live masterclasses will feature ingredient kits or food bundles; food bundles will be available for public purchase until 17th September 2021. <p style="text-align: center;">Press Images available for use: https://box.stb.gov.sg/web/Download/Files/1e84b0a3-1903-426c-8a25-893528b6c489</p>			
1.	Rumah Makan Minang Featuring Temasek Rice <i>Free-to-view</i>	Name of Session: The Padang-style Burrito Class Synopsis: A rice and spice idea so delicious we wonder why this hasn't been done more! Join third-generation business owner Chef Ariff Zin as he whips up a Padang-style burrito stuffed with traditional components of chicken gulai and acar Padang laced with green chilli balado and rendang sauce. Dish: A Padang-style burrito stuffed with traditional components of chicken gulai, acar Padang and laced with green chilli balado and rendang sauce.	Date: 27 August, 17:00 Price of the Hot Food: \$12

		<p>Chef: Chef Ariff Zin</p> <p>Host: Ming Tan</p>	
2.	<p>Laut 4-Hands with Le Du</p> <p><i>Paid</i></p>	<p>Name of Session: For the Love of the S.E.A.</p> <p>Class Synopsis: Celebrate the flavours of Southeast Asia with Chef Lim Hoe Gern (Laut), and Chef Ton (Le Du). In their 4-hands livestreamed masterclass they will each be cooking up their locally inspired versions of pan-roasted prawns dressed in herbs, served with an umami laden simmered-rice staple.</p> <p>Dish: Prawn Raja, with an umami laden simmered-rice staple</p> <p>Chef: Chef Lim Hoe Gern (SG) and Chef Ton (BKK)</p> <p>Host: Rosalyn Lee</p>	<p>Date: 27 August, 20:00</p> <p>Price of the Food Kit: \$28 Price of the Hot Food: \$28</p>
3.	<p>Tong Heng paired with Kim Guan Guan Coffee</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Old School Cool: Egg Tarts and Kopi Appreciation</p> <p>Class Synopsis: Join Ana Fong and Jason Soon as they guide you through a uniquely local afternoon tea session! Savour egg tarts with a fun flavour twist, paired together with traditionally roasted Singaporean-style coffee for a comforting mid-day snack. Ana Fong from Tong Heng will make Tong Heng's signature egg tarts with a refreshing peach gum jelly topping, and Jason Soon from Kim Guan Guan will pair that with a freshly brewed velvety, chocolaty Robusta and Columbia coffee blend.</p> <p>Dish: Local Flavoured Egg tarts and Coffee Pairing</p> <p>Chef: Ana Fong and Jason Soon</p> <p>Host: Charmaine Yee</p>	<p>Date: 28th August, 14:00</p> <p>Price of Local Flavoured Egg Tart and Coffee Pairing: \$24.50 Price of Egg Tart Bundle (Boba Egg Tarts and Peach Gum Egg Tarts): \$17.50 Price of 5 Variety Pack: \$6.60</p>
4.	<p>Avenue 87 paired with Crust</p> <p><i>Paid</i></p>	<p>Name of Session: Hakka Yam 'Abacus' paired with Crust Beer</p> <p>Class Synopsis: Homegrown innovators collaborate in this masterclass, showcasing the dynamic teams from Avenue 87 and Crust. Experience their creative journey, as Chef Glen Tay demonstrates a modern twist on Hakka abacus beads, whilst beer aficionado Paul Foster pairs the meal with Crust's ingeniously crafted beverages.</p>	<p>Date: 28 August, 20:00</p> <p>Price of the Pairing Bundle: \$37 Price of the Hot Food: \$23</p>

		<p>Dish: Hakka Yam & Squid “Noodles” paired with Breaking Bread Ale and I Knead An Easy IPA CRUST Beer</p> <p>Chef: Glen Tay</p> <p>Brand Ambassador: Paul Foster</p> <p>Host: Divian Nair</p>	
5.	<p>Restaurant Jag featuring Sustenir</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Focusing of Fresh Flavours: Seasonal Simplicity</p> <p>Class Synopsis: Award-winning Chef Jeremy Gillon from Michelin-starred restaurant JAG demonstrates the process of making tender ravioli from scratch, utilising Sustenir's locally grown Kale and Spinach as well as seasonal French herbs.</p> <p>Dish: Fresh Spinach and Kale Ravioli with Thyme Citron</p> <p>Chef: Jeremy Gillon</p> <p>Host: Rosalyn Lee</p>	<p>Date: 29 August, 15:00</p> <p>Price of the Hot Food: \$38</p>
6.	<p>Artichoke 4-Hands with Sarsa</p> <p><i>Paid</i></p>	<p>Name of Session: The Boyster Omelette</p> <p>Class Synopsis: Bjorn Shen and JP Anglo come out to play – cook along as these two nutjobs show you their riffs on a classic Singaporean favourite! Let Chefs Bjorn Shen and JP Anglo entertain you whilst they demonstrate flavour-packed variations of the classic oyster omelette.</p> <p>Dish: Moistness Oyster Omelette</p> <p>Chef: Chef Bjorn Shen (SG), Chef JP Anglo (PH)</p> <p>Host: Ming Tan</p>	<p>Date: 29 August, 18:00</p> <p>Price of the Food Kit: \$24</p> <p>Price of the Hot Food: \$24</p>
7.	<p>Sichuan Alley</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Chilli Crab Sichuan-ation</p> <p>Class Synopsis: Besides his famous sweet treats, Chef Pang Kok Keong is also an avid fan of delicious noodle meals. Join him in this class as he works two famous flavour</p>	<p>Date: 3rd September, 17:00</p> <p>Price of the Hot Food: \$16</p>

		<p>profiles into one delectable bowl of spicy goodness, combining piquant mala ingredients with a Chilli crab sauce for serious slurpy satisfaction!</p> <p>Dish: Mala Chilli Crab Noodles</p> <p>Chef: Chef Pang Kok Keong</p> <p>Host: Aiken Chia</p>	
8.	<p>Eric Neo paired with Nemesis featuring Martell</p> <p><i>Paid</i></p>	<p>Name of Session: Two Men and a Bottle</p> <p>Class Synopsis: Chef Eric Neo shows you the ropes as he builds on the heady flavours of a slow-cooked ayam buah keluak with a luxurious (large) dash of Cordon Bleu for a dish layered with rich elements. Wash this down with a brightly refreshing cocktail made from the Noblige Cognac by the ever-charismatic Peter Chua of Nemesis. Class may contain humour after chef and bartender have had a few 'tasting' shots.</p> <p>Dish: Cognac stewed Ayam Buah Keluak</p> <p>Chef: Eric Neo</p> <p>Mixologist: Peter Chua from Nemesis</p> <p>Host: Charmaine Yee</p>	<p>Date: 3rd September, 20:00</p> <p>Price of the Pairing Bundle: \$62</p>
9.	<p>V-ZUG</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Blocks of Gold: The Durian Pound Cake</p> <p>Class Synopsis: Singapore's favourite aromatic fruit gets the star treatment, as Chef Joe Leong from V-ZUG crafts a luscious family-style dessert for everyone to share. Enjoy the familiar bitter-sweet bite of 100% Mao Shan Wang durian folded into a gentle batter, baked then topped with a luxuriant coconut ganache. A masterclass guaranteed to excite/impress/satisfy lovers of Durian and dessert alike!</p> <p>Dish: Durian Pound Cake with Coconut Ganache</p> <p>Chef: Joe Leong</p> <p>Host: Aiken Chia</p>	<p>Date: 4th September, 14:00</p> <p>Price of the Pastry Kit: \$24</p>

10.	Le Matin Patisserie <i>Paid</i>	Name of Session: Melt-in-your-Mouth Moments Class synopsis: Amongst the many much-loved sweet treats we are familiar with, the Goreng Pisang stands out as an iconic treat that both young and old enjoy. In this cookalong class with Chef Mohammad Al-Matin, learn how to assemble a specially developed goreng pisang dessert that you can make at home too! Dish: Goreng Pisang Parfait Chef: Mohammad Al-Matin Host: Rosalyn Lee	Date: 4th September. 20:00 Price of the Pastry kit: \$24
11.	Fishball Story featuring Chu Collagen <i>Free-to-view</i>	Name of Session: Hakka Hands Class synopsis: Join the affable Chef Douglas Ng as he shares his love for family-style food through his family recipes! Learn how to make traditional Hakka yong tau fu by hand, and dress these savoury bites with a combination of heady sauces including a signature chilli sauce. Chef Douglas Ng also brings you through the essentials of his favourite style of hot-pot, with handmade treats and a rich laksa broth from CHU Collagen. Dish: Hakka Yong Tau Foo Kit, Hot Pot Kit + CHU Collagen Chef: Douglas Ng Host: Charmaine Yee	Date: 5th September, 17:00 Price of the Food Kit: \$59 Price of the Hot Food: \$59
12.	Alma paired with Nemesis featuring Royal Salute <i>Paid</i>	Name of Session: A Class in Refreshment Class synopsis: Savoury flavours form a prominent cornerstone in Singaporean cuisine, layered in delicate sauces and adding a lift to drinks. In this masterclass the inspirational Chef Haikal provides us his effervescent take on a classic 'assam pedas' dish, with Matthew Parry presenting a bottled drink developed by Nemesis - The Kensington - a Royal Salute 21 signature cocktail made with chrysanthemum and citrus. Cook along with Chef Haikal Johari and find balance between delicacy and depth of flavour with this masterclass of sweet, savoury, sour and spicy!	Date: 5th September, 20:00 Price of the Pairing Bundle: \$26

		<p>Dish: Local Garoupa with Turmeric & Tomato Essence</p> <p>Chef: Haikal Johari</p> <p>Host: Divian Nair</p> <p>Brand Ambassador: Matthew Parry</p>	
13.	<p>Kotuwa</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Creamy and Spice Packed Curry Heaven</p> <p>Class synopsis: Highly acclaimed chef and restaurant owner, Rishi Naleendra walks you through the spice journeys of Singapore and Sri Lanka with his process of making two mouth-watering dishes – Devilled Prawn Curry and Poricha Erachi – fried beef cheek in sweet tamarind, chilli and lime. Grab a pen and paper, and keep an eye out for tips and tricks he will be sharing throughout this masterclass.</p> <p>Dish: Sri Lankan Prawn Curry, Poricha Franchi and Yellow Rice</p> <p>Chef: Rishi Naleendra</p> <p>Host: Aiken Chia</p>	<p>Date: 10th September, 17:00</p> <p>Price of the Hot Food: \$29</p>
14.	<p>Salted and Hung</p> <p><i>Paid</i></p>	<p>Name: From Skin to Bones</p> <p>Class synopsis: Chef Drew Nocente loves his fish soup, and chose this dish to showcase efficient techniques that help you be more sustainable with your own cooking. In this class he demonstrates a refined take on his favourite dish and shows how you can you maximise your ingredients and flavour.</p> <p>Dish: Barramundi Fish Soup</p> <p>Chef: Drew Nocente</p> <p>Host: Divian Nair</p>	<p>Date: 10th September, 20:00</p> <p>Price of the Food Kit: \$32</p> <p>Price of the Hot Food: \$32</p>
15.	<p>Tigerlily Patisserie</p> <p><i>Free-to-view</i></p>	<p>Name of Session: Buah Keluak Babka Baking Bash</p> <p>Class synopsis: The vast world of bread allows for an endless combination of delicious flavours. Chef Maxine Ngooi of Tigerlily Patisserie puts together a babka loaf stuffed</p>	<p>Date: 11th September, 14:00</p> <p>Price of the Hot Food: \$12</p>

		<p>full of an aromatic rempah with buah keluak. Cook along with a kit and savour the heady aromas of freshly baked bread from your home kitchen!</p> <p>Dish: Buabka - Buah Keluak in a Babka</p> <p>Chef: Maxine Ngooi</p> <p>Host: Rosalyn Lee</p>	
16.	<p>Love, Afare</p> <p><i>Paid</i></p>	<p>Name of Session: Modern Rendition on Signature Flavours with Love, Afare</p> <p>Class synopsis: Classic Flavours, with a Modern Twist. Chef Ng Zi Yang will be recreating two dishes using Love, Afare's retail packs (Black Pepper Crab Spice and Cereal Prawn Premix) to elevate JUMBO's signature flavours in modern renditions of classic dishes. He will showcase a 'Cerealy' Cold-hearted Prawn Roll, and a Black Pepper 'Pra-ta' Bag.</p> <p>Dish: 'Cerealy' Cold-hearted Prawn Roll and Black Pepper 'Pra-Ta' Bag</p> <p>Chef: Chef Ng Zi Yang</p> <p>Host: Divian Nair</p>	<p>Date: 11th September, 20:00</p> <p>Price of the Food Kit: \$60 Price of the Hot Food: \$60</p>
17.	<p>KIAP featuring Omni Meats</p> <p><i>Free-to-view</i></p>	<p>Name of Session: #KIAPTOGETHER</p> <p>Class synopsis: Featuring Omni products, Chef Lthena Lye representing KIAP will be showcasing a play on Bun Cha in a form of taco using OmniMeat mince and a side of Som Tum salad using OmniMeat Strips.</p> <p>Dish: Bun Cha Taco (OmniMeat Tacos)</p> <p>Chef: Lthena Lye</p> <p>Host: Aiken Chia</p>	<p>Date: 12th September, 17:00</p> <p>Hot Food Price of the Hot Food: \$10</p>
18.	<p>Birds of a Feather – 4-Hands Livestream with Goodwood Coffee from Chengdu</p>	<p>Name of Session: Iconic Flavours from China and Southeast Asia</p> <p>Class synopsis: Chef Eugene See from Birds of a Feather demonstrates a marriage of techniques and ingredients, bringing together delicious components of culture</p>	<p>Date: 12th September, 20:00</p> <p>Price of the Food Kit: \$28 Price of the Hot Food: \$28</p>

	<i>Paid</i>	<p>onto one plate with his love of local cuisine. Joining him is Chef Liam Li from Chengdu, and watch as they assemble Seabass in a laksa broth laced with Sichuan chilli oil as well as Sichuanese Lobster Rojak in Kueh Pie Tee Shell for an enticing spin on flavours we love!</p> <p>Dish: Poached Seabass Fillets in Laksa Broth and Hot Sichuan Chilli Oil, Sichuanese Lobster Rojak in Kueh Pie Tee Shell</p> <p>Chef: Eugene See, Liam Li</p> <p>Host: Charmaine Yee</p>	
Product Exclusives			
<p>SFF merchandise include items that are created specially for the Singapore Food Festival.</p> <p>As part of the festival's offerings, SFF boxes will be available for the first 100 domestic participants who meet the required spend.</p>			
1.	<p>Kopi Granola by Nommish and Kim Guan Guan</p> <p>Malted Chocolate Granola by Nommish Available from 12 August 2021</p>	<p>Kopi Granola</p> <p>A special collaboration with local coffee purveyor Kim Guan Guan, our Kopi Granola captures the distinct fragrance of Singapore's traditional coffee – bold, punchy, caramel flavour with little acidity. Whole-rolled oats, buckwheat groats, almonds, and walnuts are imbued with crushed coffee beans and caramelized coffee powder, giving an intoxicating aroma to an energy-boosting snack.</p> <p>Ingredient list: Whole rolled oats, buckwheat groats, almonds, walnuts, coffee beans, organic maple syrup, extra virgin olive oil, organic unrefined coconut sugar, malt powder, coffee powder, sea salt</p> <p>Malted Chocolate Granola</p> <p>Our Malted Chocolate Granola is a nod to a household Singapore drink – Milo. The sweet, nutty and malty flavour in the drink can also be found in our Milo Granola. Originally intended to be a balanced food drink, our version is baked with whole-rolled oats, rice puffs, almonds and cashews to turn many Singaporean's favourite childhood drink into a nutritious, comforting breakfast.</p>	<ol style="list-style-type: none"> 1. NOMMISH Kopi Granola 160g - \$9, 320g - \$16 2. NOMMISH Malted Chocolate Granola 160g - \$9, 320g - \$16 <p>www.nommish.com</p>

		<p>Ingredient list: Whole rolled oats, rice puffs, cashews, almonds, organic maple syrup, extra virgin olive oil, organic unrefined coconut sugar, milo powder, sea salt.</p> <p>Images with SFF box: https://box.stb.gov.sg/web/Download/Files/752ea707-d870-4a3e-9e14-d6be21d239fd</p> <p>Product Images: https://box.stb.gov.sg/web/Download/Files/755bc753-76a3-4a6a-acab-21ebb89c243c</p>	
2.	<p>Nyonya Sambal Nasi Lemak Cookies by Old Seng Choong</p>	<p>An iconic local dish, Nasi Lemak was selected by Old Seng Choong as the inspiration for this Singapore Food Festival creation. The varied and robust flavours of this well-loved specialty have been expertly distilled into delightful cookies that are brimming with an irresistible blend of toasted and ground dried whitebait, fragrant lemongrass and aromatic Kaffir lime leaves, as well as spiked with chilli paste and coconut powder. Punchy with a spicy edge, these moreish bites are truly an exceptional rendition of this classic local dish.</p> <p>Ingredients: Wheat Flour, Sugar, Vegetable Oil, Corn Flour, Butter (milk/cream), Coconut Powder (coconut, starch, milk protein, E341), Dried Anchovy, Chili Paste (chili, salt, E210), Egg (egg, E330, E415), Garlic Powder, Fish Powder (salt, maltodextrin, yeast extract, fish powder, lactose, sugar, onions, palm oil, spices, E631, E627, soya sauce powder), Lemongrass, Kaffir Lime Leaves, Baking Powder (starch, E500ii, E541, E341i), E500(i), Starch (tapioca, E1422), Salt, Trehalose</p> <p>Allergens: Contains gluten, milk products, egg, crustacean, fish products, soy</p> <p>Shelf Life: Ambient</p> <p>Recommended Storage: 4 months (before opening) 2 weeks (after opening)</p> <p>Images with SFF box: https://box.stb.gov.sg/web/Download/Files/752ea707-d870-4a3e-9e14-d6be21d239fd</p> <p>Product Images: https://box.stb.gov.sg/web/Download/Files/c04321ad-8904-4b32-a988-c1466173a8d7</p>	<p>\$19.80 per box</p> <p>www.oldsengchoong.com/cookies</p>

3.	Laksa Bean Curd Crisps by Fupi	<p>What tastes sweet, salty and spicy all at once, and is ridiculously addictive?</p> <p>Well, you don't need to guess, because we'll tell you - it's our new Laksa flavour Fūpí.</p> <p>We've taken aromatic coconut milk, a blend of fresh spices and herbs and all the other defining things that make laksa so great and turned them into a convenient, extremely snackable bag of crunchy goodness.</p> <p>Just when you thought we couldn't make beancurd crisps any better. Be sure to grab a bag (or several), because this one won't be around forever!</p> <p>Ingredient list: Bean curd Skin, Corn Flour, Sugar, Monosodium glutamate, Salt, Hydrolyzed soy protein, Spice & herb, Tapioca maltodextrin, Dairy solids, Flavouring preparation, Vegetable powder, Palm oil, Silicon dioxide, Disodium guanylate, Disodium inosinate, Paprika extract, Capsanthin, plain caramel, Natural flavouring substance</p> <p>Allergens: Contains soy, Milk (lactose)</p> <p>Shelf Life: 12 months,</p> <p>Recommended Storage: Store in cool, dry place avoid direct sunlight & high temperatures</p> <p>Press images for use: https://box.stb.gov.sg/web/Download/Files/a307264a-b229-4956-8502-e82f718b42ef</p>	\$5.20 per pack
4.	Salted Egg Flavour (Bowl Noodles) by Nissin and Irvin's Available from start of Sept 2021	<p>As Singapore's food culture continues to evolve, a unique collaboration between two iconic brands has officially partnered up. After many months of intense product development from a passionate team of R&D specialists and food technologists, we are delighted to announce the official launch of the NISSIN x IRVINS SALTED EGG FLAVOUR INSTANT NOODLE BOWL. Indulge in this perfect combination of classic mee pok noodle and savoury salted egg seasoning topped off with spring onion and egg crumbs for any craving you might have.</p>	\$2.95 per bowl Available in major supermarkets, Redmart and Shopee Mall.

		<p>Ingredient list: NOODLES: Wheat flour (contains iron, zinc, vitamins [B2, B1, folic acid]) (67%), palm oil (antioxidants [307b, 320, 321]), starch, salt, acidity regulators (450, 451, 501, 500), stabilisers (412, 414), colour (160a), emulsifier (1450). SEASONING POWDER: Sugar, salted egg, creamer (glucose, vegetable fat, sodium caseinate, stabilisers [340, 451], emulsifiers [471, 481]), flavour enhancers (621, 635), spices (chili, garlic, black pepper, onion), salt, flavourings (chicken, acidity regulator [330], colour [150a]), stabiliser (1400), anticaking agents (551, 460), hydrolysed plant protein (soya), yeast extract (barley). SEASONING OIL: Palm oil, flavourings (salted egg, curry leaf, paprika oleoresin). GARNISH: Spring onion. TOPPING: Egg crumbs (egg powder, starch, sugar, acidity regulator [451], colour [160a], raising agent [503]). This product contains egg, milk, soya and cereals containing gluten (wheat, barley).</p> <p>Press images for use: https://box.stb.gov.sg/web/Download/Files/ff02c114-7499-4627-b298-e8e4ccb6c04f</p>	
5.	<p>Singa-Pandan Lime and Singa-Pandan Shake by LiHO TEA Available from 27 Aug – 8 Oct 2021</p>	<p>Singa-Pandan Lime:</p> <p>One of the well-known flavours among the locals are Pandan. The sweet and mild-vanilla-like flavour with a grassy, floral aroma when paired with refreshing limeade tea leaves us feeling like on a tropical vacation. Simple yet elegant. It's here to dominate the summertime flavours!</p> <p>Singa-Pandan Shake:</p> <p>Savour an icy pandan milkshake accompanied with salted caramel drizzle for that sweet and salty appeal and topped with whipped cream. Not forgetting, caramelized biscuit for that crunch upon sipping. Trendy but locally-inspired - great dessert on the go!</p> <p>Product Images: https://drive.google.com/drive/folders/1q7S6dphOcjoMwyV_v3SKWPam0ix8WB_v?usp=sharing</p>	<p>Singa-Pandan Lime:</p> <p>In Store Pricing \$4.30 (M) \$5.30 (L) \$4.30 (H)</p> <p>Delivery Pricing \$4.80 (M) \$5.80 (L) \$4.80 (H)</p> <p>Singa-Pandan Shake:</p> <p>In Store Pricing \$5.90 (M) \$6.90 (L)</p> <p>Delivery Pricing \$6.40 (M)</p>

			\$7.40 (L) www.facebook.com/lihosg
6.	Boba Egg Tarts and Peach Gum Egg Tarts by Tong Heng	<p>Boba Egg Tarts:</p> <p>Our classic egg tart topped with passionfruit and lychee pops coupled with silky white boba, guarantees a surprise with every pop in your mouth.</p> <p>Peach Gum Egg Tarts:</p> <p>Our classic egg tart topped with our signature collagen rich peach gum used in our dessert, drizzled with sweet rock sugar sauce cut with hawthorn for a light and tangy bite.</p>	\$17.50 per set https://iorder.aptsys.com.sg/368/646/men_u
7.	Durian Nougat by Durian Edition	<p>Ingredients: Milk Powder, Biscuit, Almond, Marshmallow, Butter, Mao Shan Wang Durian</p> <p>Allergens: Contains nuts and gluten</p> <p>Shelf Life: 9 months</p> <p>Recommended Storage: Ambient</p> <p>Images with SFF box: https://box.stb.gov.sg/web/Download/Files/752ea707-d870-4a3e-9e14-d6be21d239fd</p>	\$6.90 per pack
8.	Singapore Traditional Coffee & Tea (Kopi-o-kosong, Kopi O, Kopi C, Teh O, Teh C) by Kim Guan Guan	<p>Ingredients:</p> <p>Teh C Black Tea with Milk & Less Sugar – Non-dairy creamer (Corn syrup, hydrogenated palm kernel oil, whey powder, potassium phosphate dibasic, sodium caseinate, silicon dioxide, glycerin esters of fatty acids, potassium polyphosphate, polyphosphate, sodium stearoyl lactylate, maltodextrin, sugar, Ceylon and assam tea dust.</p> <p>Teh O Black Tea with less sugar – Sugar, Ceylon and assam tea dust</p> <p>Kopi O Black Coffee with Less Sugar – Traditional roasted coffee powder (Coffee beans roasted with sugar) & sugar.</p>	\$6.60 per box

		<p>Kopi O Kosong Black Coffee without Sugar – Traditional roasted coffee powder (Coffee beans roasted sugar)</p> <p>Kopi C Coffee with Milk & Less Sugar –Non-dairy creamer (corn syrup solid, hydrogenated palm kernel oil, whey powder, potassium poly phosphate, sodium stearoyl lactylate, traditional roasted coffee powder, (Coffee beans roasted with sugar), sugar and maltodextrin. Shelf Life: 2 years</p> <p>Recommended Storage: Ambient</p> <p>Images with SFF box: https://box.stb.gov.sg/web/Download/Files/752ea707-d870-4a3e-9e14-d6be21d239fd</p>	
<p>Virtual Pre-recorded Content (Free-to-view) Available on www.singaporefoodfestival.sg</p>			
1.	Virtual Food Tour: Little India	Thought you knew everything about Singapore? Think again! Join Nikki Muller as she takes you through this customisable virtual tour to discover delectable dishes that you might have never known about along the streets of Singapore. Where would you like to begin your adventure - Little India or Tiong Bahru? The choice is yours!	Free
2.	Virtual Food Tour: Tiong Bahru		
3.	Kok Fah Guided Farm Tour	Want to know how fresh, beautiful and leafy vegetables are produced? Join Kok Fah as they take you through an enlightening tour around their soil and hydroponics farm where they produce local favourite vegetables like Baby Kai Lan, Cai Xin and Xiao Bai Cai!	Free
4.	Behind the Brand: Crust	Do you know that food waste like bread crust and fruit peels can be used to make beer? Upcycling at its best, let us take you on a journey to where it all began and discover how CRUST turns food waste into an effervescent and tangy beverage!	Free
5.	Behind the Brand: Kim Guan Guan	Kopi is the colloquial term for our signature local coffee; a distinct part of Singapore’s heritage and food culture. It is Kim Guan Guan’s (KGG) brand identity to keep the tradition running for future generations. In this video with KGG, deep dive into Kopi and learn all there is to know about local coffee, from the history behind the iconic beverage to brewing techniques.	Free
6.	Kitchen Insider: Sustenir	Recipe 1: Kale and Chye Poh Hor Fun	Free

		<p>This classic Chinese horfun dish is supercharged with nutrition by the addition of Sustenir's Kinky Kale! Find out how to double down on flavour and pack this meal full of nutrients and fibre, made with the freshest locally grown vegetables from Sustenir</p> <p>Recipe 2: Spinach, Cheese and Spiced Carrot Rolls</p> <p>Getting the family and little hands involved in their food is a sure way to get them excited to eat more greens. This interactive dish is stuffed with nutrient-dense foods and makes a tasty hands-on snack that everyone can participate in to assemble.</p>	
7.	Kitchen Insider: KitchenAid	<p>Recipe 1: Zha Jiang Mian</p> <p>Whip up a delicious Zha Jiang Mian from scratch with KitchenAid's range of easy-to-use equipment! This well-loved comfort food dish is flavour-packed and great for a family to enjoy. Learn how to quickly assemble fresh noodles, a richly satisfying sauce and add a healthy helping of vegetables to this meal!</p>	Free
8.	Recipe Video: OmniMeat	<p>Recipe 1: OmniMeat Mince Meatballs with Sambal Tomato Sauce</p> <p>Seared and OmniMeat Mince meatballs sit in a bright and spicy tomato sauce for a satisfying meal with absolutely zero cholesterol! Garnished with crispy curry leaves, this dish is wonderful served as a sharing plate for all to tuck into and enjoy around a table. Pro tip: This tastes even better the next day!</p> <p>Recipe 2: Cold Konjac Noodle Salad with OmniMeat Strips, Seaweed and Shallot Oil</p> <p>This protein-packed cold dish is perfect served on a warm day, as a refreshingly savoury appetiser. Start your meal by enjoying the benefits of cholesterol-free plant based proteins with tasty OmniMeat Strips, mixed with chewy konjac noodles and dressed with aromatic shallot oil and crispy shallots.</p>	Free
Partner Events			
1.	Secret Suppers	<p>Exhilarate your senses, surprise your taste buds and go on a gastronomical adventure around Singapore from Little India, to Chinatown and Kampong Gelam. Roll the dice and let fate decide where you will end up feasting. An eclectic range of restaurants have been handpicked for SFF 2021 and diners will be treated to specially curated secret menus by each restaurant.</p>	\$70 nett per pax

		<p>Restaurants will be from any of the cultural precincts below:</p> <ul style="list-style-type: none"> - Chinatown - Little India - Kampong Gelam - Katong/Joo Chiat <p>Across evening weekends of SFF 2021 (7PM or 8.30PM slots):</p> <ul style="list-style-type: none"> - 10 and 11 September - 17 and 18 September - 24 and 25 September 	
2.	<p>Museum of Ice Cream:</p> <p>MOIC Cocktail and Ice Cream Pairing Workshop: Sips and Scoops</p> <p>MOIC Cocktail SFF Exclusive: Singapore Sling Boba Tea</p>	<p>MOIC Cocktail and Ice Cream Pairing Workshop: Sips and Scoops</p> <p>Are you ready to become a master scoop mixologist? Create your own Hendrick's Gin based cocktails and find their perfect ice cream pairings at Sips & Scoops! This 1.5 hour long boozy session is led by our very own scoop master, Charmaine Thio, who will guide you on your sweet journey!</p> <p>4th and 5th Sep from 2PM to 3.30PM</p> <p>MOIC Cocktail SFF Exclusive: Singapore Sling Boba Tea MOIC's playful spin on the iconic Singapore Sling - made using Hendrick's Gin, chewy tapioca pearls, and a little MOIC magic!</p> <p>Available during Museum's bar operating hours. THUR - FRI: 1700 TO 2230 SAT - SUN: 1200 TO 2230</p> <p>Images for press use here: https://box.stb.gov.sg/web/Download/Files/25af103a-dfa5-4b83-bb9d-3f4ca8894ae3</p>	<p>Sips and Scoops: \$69 per pax (includes admission to Museum of Ice Cream before workshop) or \$39 per pax (workshop only)</p> <p>12PM entry for participants going through MOIC experience before workshop</p> <p>Singapore Sling Boba Tea: \$22</p>
3.	Singapore Vegan Festival	<p>The Singapore Vegan Festival 2021 (SVF) is back for the third time and this time under the umbrella of the much celebrated annual Singapore Food Festival. After the success of the first ever Singapore Vegan Festival in 2019 and the virtual edition in 2020, a third edition was warranted, so brace yourself for an experience replete with information, entertainment, fabulous food and more!</p>	

		<p>Keeping up with the times and in sync with the new normal, this will be a one of a kind festival which will recreate the ultimate vegan experience for attendees. Whether virtual, physical or global, everyone will have an opportunity to participate, learn and have fun across multiple touch points and truly feely engaged.</p> <p>Singapore Vegan Festival is aimed at spreading awareness about plant-based food products and proving that vegan doesn't equal boring. There is an abundance of amazing vegan options in Singapore that keep increasing every year. Geared towards encouraging vegans to explore fresh options and offer interesting alternatives for those who are curious about a vegan lifestyle, the festival embraces vegans, vegetarians, flexitarians and non-vegans too!</p> <p>SVF 2021's model will be new, fresh and very innovative. Since getting everyone under one roof all at one time may not be feasible, there are going to be multiple avenues across a period of 10 days for people to participate in and enjoy the festival.</p> <p>The event will span over ten days between 27th August & 5th September culminating with a two day on-ground festival showcasing some amazing ethical brands and a wide range of vegan and cruelty free products available in Singapore. On the days leading up to the physical festival, you can expect to see multiple local vegan food tours, gourmet dining events and limited period plant based menus across leading vegan and vegan friendly restaurants of Singapore. There is also going to be an interesting schedule of talks, panel discussions and cooking classes with celebrity chefs and global influencers.</p> <p>For the last 3 years, EatRoamLive has been a resource for vegetarians and vegans, aiming to make plant-based food more accessible and more affordable. With ample food reviews, restaurant suggestions and vegan recipes, along with Vegan Dining Events and Vegan Farmer's Markets, we are now doing our best to leave no stone unturned in working to create an event that will be an experience to remember for vegans, the intrigued and just about everybody else.</p> <p>Activity 1: Physical Marketplace located at Sky Suites @Swissotel the Stamford Pax: 50 pax per session, paid tickets</p> <p>Activity 2: Masterclasses and Demonstrations by chefs @ Crane</p>	
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4.	<p>Next-Gen Hawkers Back By Popular Demand at Town’s Dinner Feast</p>	<p>Celebrate Singapore’s iconic hawker legacy with well-loved local gems - from popiah to mee soto – served to you under one roof by some of Singapore’s best next-generation hawkers. Prepared a la minute as part of Town’s Dinner Feast.</p> <p>Line-up:</p> <ul style="list-style-type: none"> • Kway Guan Huat Joo Chiat Popiah • Mr Lorbak • Selamat Datang Warong Pak Sapari Mee Soto • Father & Son’s Carrot Cake • Nasi Briyani by Foodie Story <p>19 Aug to 11 Sep from 6.30 p.m. to 10.00 p.m. Every Thursday, Friday and Saturday as well as Monday, 9 August (public holiday)</p> <p>Images for press use here: https://box.stb.gov.sg/web/Download/Files/04b0a3f4-06e9-4d79-92c0-9f8f35ec4a50</p>	<p>Priced at S\$78++ per adult; S\$39++ per child (6 to 11 years old).</p>
Klook Exclusive Experiences			
1.	<p>Heritage Tour of Little India</p> <p>28 to 29 Aug, 4 to 5 Sep and 10 to 12 Sep. Duration: 2.5 hours Pax: min. 5 pax, max. 20 pax (Groups of 2)</p>	<p>Have you had Appam, Pani Puri, Kothu Prata or Indian Coffee before?</p> <p>Ever wonder what is one common ingredient that goes into our Biryani, Vadai, Masala tea, Murukku and Ladoo? The answer - spice.</p> <p>Let us learn from our Little India resident experts! Starting from a spice shop, learn the basics of spices and explore differences between masala and curry powder. Next, learn about the ingredients - meat, nuts, vegetables - and tips from selecting the</p>	<p>\$90/pax</p>

		<p>freshest and best from the masters of each of these trades. Feast our eyes and whet our appetite by learning how some classic Indian dishes are being prepared, before we dig into the food and appreciate the hard work put in to create these dishes.</p> <p>Join us on this walking food tour of Little India to demystify spices, be dazzled by the colourful ingredients that go into Indian dishes, eat to our hearts content and gain a wealth of knowledge about the amazing cuisine and culture!</p> <p>Tour Stops:</p> <ol style="list-style-type: none"> 1. Yakader Muslim Food 2. Rasool Spice Shop 3. Sri Aachi Aappakadai 4. RW Selmor 5. Chennai Trading & Supermarket 6. Komalas Sweets & Savouries 7. Saudagar Kurma 8. Banana Leaf Apollo <p>Related images for press use: https://drive.google.com/drive/folders/1RaT6iDR26-8wXzRwZ1Nu1fZYf35v_in?usp=sharing</p>	
2.	<p>Heritage Tour of Tiong Bahru</p> <p>Tour Dates: 27 to 28 Aug, 3 to 4 Sep and 10 to 11 Sep.</p> <p>Duration: 2.5 hours (10am – 12.30pm)</p> <p>Pax: min. 5 pax, max 15 pax (Groups of 2)</p>	<p>Despite being one of Singapore's oldest housing estates, Tiong Bahru has no shortage of hip cafes, indie boutiques and iconic wall murals. Through the lens of a local foodie, let us head to Veg This City to experience Tiong Bahru, a charming neighbourhood that blends old and new seamlessly. Prepare to indulge yourself in this scrumptious tour with 8 stops!</p> <p>Itinerary:</p> <ol style="list-style-type: none"> 1. Meeting spot at Tiong Bahru Market & Food Centre 2. Explore art, architecture and sample old-school delicacies and modern delights including nonya kuehs, Brazilian food, coffee, cakes and many more! 3. Enjoy 8-10 tastings of local food and drink <p>Related images for press use: https://box.stb.gov.sg/web/Download/Files/54f8e1b2-91c3-4a47-a48e-0effd8adcfec</p>	\$75/pax

3.	<p>Kim Guan Guan Factory Tour Tour Dates: 3,10 September, if response is good, 6, 7, 8, 9 September Duration: 2.5 Hours Pax: min. 5 Pax (Groups of 2)</p>	<p>Kopi is the colloquial term for our signature local coffee; a distinct part of Singapore's heritage and food culture. It is Kim Guan Guan's (KGG) brand identity to keep the tradition running for future generations. Come onboard this exciting tour to deep dive into Kopi and learn all there is to know about local coffee, from the history behind the iconic beverage to brewing and roasting techniques. Coffee appreciation included!</p>	\$48/pax
4.	<p>Singapore Southern Islands Hopping with Keong Saik Bakery</p> <p>Tour Dates: 28, 29 Aug, 4, 5, 11, 12 Sep Duration: 8-9 Hours Pax: 2 - 20 pax</p>	<p>Are you craving adventure? Let us take you on a ferry ride to St John's, Lazarus, Kusu and Sisters' Islands to enjoy a picturesque scenery whilst munching on scrumptious bites of local flavours over a nice picnic mat. Keong Saik Bakery is serving up appetising and trendy local delicacies that will have you wanting more.</p>	\$80 / person
5.	<p>Trishaw Uncle Clarke Quay Route with Durian Edition Picnic Set</p> <p>Tour date: 28, 29 Aug, 4, 5, 11, 12 Sep Duration: 1 Hour Pax: 2 pax</p>	<p>Trishaw Uncle Clarke Quay Route and Durian Edition Picnic set Maximum and minimum booking is 2 pax Trishaw experiences have become a distant memory to many, but is it truly gone? Trishaw Uncle partners with Durian Edition as they bring the past back to life! Not only will they take you on an expedition along the streets of Clarke Quay, one of Singapore's historical landmarks but also on a picnic filled with the bittersweet goodness of durians.</p>	\$81.20 / person – Inclusive of Private trishaw experience Durian Picnic Set and Durian Picnic Set (for 2 Persons) which Includes 2 Boxes of Durian (1 Box is MSW, 1 Box is seasonal mixture or durians, each box weighs 400g) 2 coconut drink or water, gloves and wet wipes, picnic mat, Durian Edition cooler bag
6.	<p>DIY Picnic Setting with Specially Curated Local Delights</p> <p>Tour Date: 27 August - 12 September 2021 Duration: Free and Easy between 10am - 10pm (Need to return items by 11pm)</p>	<p>You would have never thought that being outdoors could be so comfy and cozy! Book a picnic vacation with Glamping Society and savour special local delicacies that are specially curated for your taste buds under the roof of a whimsical tent.</p> <p>Schedule: Pick up locations - 1) Kam Leng Hotel, 383 Jalan Besar, Singapore 209001 2) 44 Pinewood Grove, (near Woodlands Ave 1) Singapore 738329</p>	<p>Package 1: \$120 / person –</p> <p>Inclusive of DIY Picnic Setting Picnic basket, Picnic mat, T pee, Crate table, Cushion seats, Fairy lights, Owl lights, Decorations, Cutlery, Wine glasses, Food bundle (all food items are Halal and vegetarian: 1. Peranakan Kueh Kueh from Bengawan Solo</p>

	<p>Pax: 5-8 pax</p>		<ol style="list-style-type: none"> 2. Polar Eurasian Orange Sugee Cake 3. Swee Heng Walnut Brownie 4. Swee Heng Old School Pineapple Biscuits 5) Saltines 6. Cheese 7. Grapes 8. Apple Juice <p>Package 2: \$245 - Inclusive of: DIY Picnic Setting Picnic basket, Picnic mat, T pee, Crate table, Cushion seats, Fairy lights, Owl lights, Decorations, Cutlery, Wine glasses</p> <p>Food bundle (all food items are Halal and vegetarian) :</p> <ol style="list-style-type: none"> 1. Peranakan Kueh Kueh from Bengawan Solo 2. Polar Eurasian Orange Sugee Cake 3. Swee Heng Walnut Brownie 4. Swee Heng Old School Pineapple Biscuits 5) Saltines 6. Cheese 7. Grapes 8. Apple Juice
7.	<p>River Cruise with Harry's Local Set Menu</p> <p>Tour Dates: 27 August - 12 September 2021 Total duration: 3 hours (1 Hour Cruise and 2 hour dinner) Pax: No maximum number of pax</p>	<p>Cruising on the river since 1987, River Cruise invites you to sail across the Singapore River to rediscover the shores of Clarke Quay on their iconic bumboats followed by a relaxing time at Harry's!</p>	<p>\$63.90 / person – Inclusive of</p> <ol style="list-style-type: none"> 1. River Cruise Ticket at 5pm (Admission Ticket (Adults Only) 2. Harry's Local Set Menu (1 locally inspired side + 1 locally inspired main + 1 locally brewed beer at \$45.)

8.	<p>Saturday Guided Walking Tour of Kampong Gelam: From Royalty to Trendy with Set Lunch at Hajah Maimunah with Take Home Local Dessert from Edith Patisserie</p> <p>Tour Dates: 28 August, 4, 11 September 2021 Total duration: 3 hours Pax: Minimum 1 pax</p>	<p>Royalty seems like a far off world for any local living in Singapore. But what if we told you that you can experience luxury and hip at the same time? Head down to Kampong Glam to relish an array of local cuisines and desserts prepared by Hajah Maimunah and Edith Patisserie!</p> <p>Schedule:</p> <ul style="list-style-type: none"> ● 09:30 Meet and greet with guide at Lavender MRT Station, Exit A (street level) ● Start of guided tour ● Tour stops and highlights: Rochor River, Hajjah Fatimah Mosque, Beach Road, Gedung Kuning / Malay Heritage Centre, Masjid Sultan (Sultan Mosque), Bussorah Street / Arab Street, Haji lane, and Duo Andaz / Parkview Square ● 11:30 End of guided tour ● 11:30-12:30 Enjoy set meal at Hajah Maimunah 	<p>\$64.20 / person – Inclusive of:</p> <ol style="list-style-type: none"> 1. Inclusive of set meal after the tour at Hajah Maimunah 2. Take home dish from Edith Patisserie: Pandan Coconut Gula Melaka Cake x 1 Slice Lychee Rose Cake x 1"
9.	<p>HawkerWalk Singapore Food Festival Edition</p> <p>Tour Dates: 27, 28 August, 3, 4, 10, 11 September Duration: 2 hours Pax: Minimum 5 pax, maximum 20 pax (Depending on SMM measures to date)</p>	<p>Hawkers are not only referring to our food hawkers, but also those who sell vegetables, trinkets and books along the sidewalks. Combining experiential activities and stories of our hawkers, tour participants will gain a deeper appreciation of the grit and sweat hawkers put in, to become the master craftsmen in creating the flavours of these amazing drinks and dishes. As part of Singapore Food Festival 2021, join us on our experiential journey with stories of food from our hawker heroes at Chinatown Complex!</p> <p>Highlights: Pick up marketing and navigation tips around the 700+ stalls in Singapore’s largest complex! Discover the wet and dry goods stall and the special relationship shared with the hawkers. Learn about spices from the spice master. See how traditional snacks like sachima and ears biscuit are hand-made by our hawker masters. Appreciate the passion and perseverance of hawkers in preserving traditional methods of cooking. Gain insights on how meat is roasted and bite into them!</p>	<p>\$68 / person – Inclusive of</p> <ol style="list-style-type: none"> 1. Professional guide 2. Pick up marketing and navigation tips around the 700+ stalls in Singapore’s largest complex! 3. Discover the wet and dry goods stall and the special relationship shared with the hawkers. 4. Learn about spices from the spice master 5. Up to SGD15 worth of Snacks/local food bundle comprising of a local drink, a main course, an old school snack and a dessert. The items will be replaced with another of equivalent value if unavailable
10.	<p>Kok Fah Guided Farm Tour</p> <p>Tour Dates: 28 August, 4, 11 September 2021</p>	<p>Hydroponics Greenhouse Farming with Kok Fah Technology Farm</p> <p>Want to know how fresh, beautiful and leafy vegetables are produced? Join Kok Fah as they take you through an enlightening tour around their soil and hydroponics farm where they produce local favourite vegetables like Baby Kai Lan, Cai Xin and Xiao Bai Cai!</p>	<p>\$38 / person</p>

	<p>Duration: 2 hours (10am – 12pm) Pax: Maximum 20 Pax (Groupings of 2 – Stickers will be issued to ensure members stay within their groupings)</p>	<p>Itinerary: 10:00 – Registration at Choa Chu Kang MRT 10:15 – Bus Ride to Kok Fah Technology Farm 10:30 – Tour at Kok Fah Technology Farm 11:30 – Free and easy 11:45 – Bus Ride to CCK 12:00 – End of Programme</p>	
Workshops (Paid activations across the island)			
1.	<p>Kueh Workshops by Rainbow Lapis</p>	<p>Theme: Kueh Kueh - Learn how to make traditional local kuehs with Rainbow Lapis with Mrs Sim. There are 3 different workshops over 3 different weekends for you to choose from No. of Sessions: 6 Location: The Refectory</p> <p>Workshop 1: Two Tone Ang Koo Kueh Description: Master freshly steamed multi-toned Ang Koo recipes using two different types of Sweet potatoes!</p> <p>Workshop 2: Ondeh Ondeh Description: Learn how to make conventional and heritage Ondeh Ondeh recipes filled with Gula Melaka, and natural orange sweet potato.</p> <p>Workshop 3: Kueh Koswee Description: Grasp the techniques of making heritage "QQ" Koswee in traditional Gula Melaka Koswee and Pandan flavours!</p> <p>Chef Bio: Mrs Esther Sim Mrs Sim is the founder and director of Cooking Art. Using her wealth of culinary expertise garnered from her professional training at Wilton, and from the cooking school, she has established a brand that now serves 5-star hotels and is a provider of unique Singaporean desserts and pastries to Singapore's Istana events. With several decades of experience, Mrs Sim has quietly established herself as Singapore's dessert specialist.</p>	<p>Pax per class: Minimum 6 pax Dates and Duration: 28 August, 4 & 11 September, 10am - 11am & 12pm - 1pm (1 hour)</p> <p>Price: \$99 / person</p>

		Registration link: https://peatix.com/event/2579657/view	
2.	Durian Edition x KitchenAid @Plaza Singapura	<p>Theme: Local themed desserts featuring durian No. of Sessions: 6 Location: Plaza Sing Pit stop</p> <p>Workshop – Expand your culinary horizons with KitchenAid’s versatile stand mixer with Chef Shen Tan. Join Chef Shen Tan as she teaches you how to make sweet and savoury locally inspired dishes with delicious Musang King puree from Durian Edition!</p> <p>Join Chef Shen Tan as she teaches you how to make Durian Sticky buns, ferment your own Durian Tempoyak, and a savoury popiah with a durian taucheo rempah and shredded vegetables for that added sweetness profile!</p> <p>For more culinary inspirations and recipes, follow KitchenAid on IG, Facebook and Tiktok! @kitchenaidssingapore</p> <p>Chef Bio: <u>Chef Shen Tan</u> Chef Shen Tan earned her cooking stripes from Maxwell Food Centre under Madam Tan’s Nasi Lemak with her award winning Nasi lemak - a traditional Malay rice dish that is synonymous with the culinary heritage of Singapore and Malaysia. A digital content creator and producer herself, Chef Shen has collaborated in recipe creation with Knorr, Sadia, Web in Travel and Guinness. She had explored the wonderful fusion cuisine of Hong Kong and created several dishes which were inspired by her time in Hong Kong."</p> <p>Registration link: https://peatix.com/event/2578374/view</p>	<p>Pax per class: Min. 5 pax Date and Duration: 28 August, 4, 11 September 2021, 1-3pm and 4-6pm (2 hours per session) Price: \$\$88 per workshop, inclusive of 1 box of durian (durian surprise)</p>
3.	The WellSpent Workshops	<p>Theme: Food waste - Join the Upcycle Food Economy and level up your Food Sustainability game. The Well Spent Workshops teaches you how to repurpose food waste such as fruit peels, coffee grains and carrots. Our professional chef instructors</p>	<p>Pax per class: 16 pax Date and Duration: 29 August (1pm - 4pm), 12 September (1pm - 4pm) Price: \$100 per pax</p>

		<p>will show you how to create delectable treats that's good for you and the environment! No. of Sessions: 5 - 6 Location: At-Sunrice Academy</p> <p>Workshop 1: Summer Fruit Peel Popsicle & Jam Class Create delectable Orange Peel Jams and Coconut Residues with Lime Popsicles made with food waste that are not only good for you but also for the environment with WellSpent At-Sunrice's friendly instructors!</p> <p>Workshop 2: Tea snacks with coffee & Tea spent class Join our friendly chef instructors from Well Spent At-Sunrice as they repurpose coffee grains, carrots, and fruit peels to make Tea Spent Cakes and Coffee Spent Cookies!</p> <p>Workshop 3: Asian Cooking with WellSpent Sauces Class Learn how to make Thai Glass Noodles with Tangy Mango Peel Sauce, Moromi Mala Tofu Stew and Moromi Ginger Garlic Chicken using repurposed food with Well Spent At-Sunrice's friendly instructors!</p> <p>Chef Bios: Chef Kelly Lee Chef Kelly Lee was a graduate of At-Sunrice GlobalChef Academy with a Diploma in Culinary Craft & Service Excellence. He built his experience as a Junior Sous Chef at Absinthe (La Bella Epoque) Fine Dining, Chef de Partie at Caffe B and Junior Sous Chef at Brasserie Wolf. In 2011, Chef Kelly steered his career towards culinary education by joining At-Sunrice as Assistant Chef Instructor with the Western culinary arts team. He holds an Advanced Certificate in Training and Assessment from the Singapore Training and Development Agency and a Diploma in Quality Assurance Engineering from Ngee Ann Polytechnic.</p> <p>Chef Gn Ying Wei Chef Ying Wei, a returning Assistant Chef Instructor for the Pastry & Bakery Department has a Bachelor of Science in Accounting from the University of London and a Diplome de Patisserie from Le Cordon Bleu in Paris. Her vast professional</p>	
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		<p>experience includes time with Shangri-La Rasa Hotels & Resorts as well as Butter & Bake LLP, where she oversaw the operations and production of desserts for wedding banquets. Chef Ying Wei has participated in the Taste of Paris, Cuisine and Pastry Food Exhibition and has trained alongside renowned pastry chefs, including Chef Jean-Thomas Schneider and Chef Emilie Tabourdiau.</p> <p>Registration link: https://at-sunrice.com/sunday-luxe-series/sunday-luxe-series-wellspent-8-aug/</p>	
4.	Modern Takes on Traditional Plates! By V-ZUG	<p>Theme: Modern Takes on Traditional Plates! - Traditional dishes don't need to be messy or a hassle! Join the V-ZUG team as they host you in a workshop conducted by V-ZUG Singapore, showcasing traditional much-loved local flavours and ingredients cooked with innovative techniques and modern equipment. Learn how to develop deeper flavours and exciting textures in your favourite dishes with V-ZUG!</p> <p>No. of Sessions: 3 Class types, 5 Classes over three weekends</p> <p>Location: VZUG at Scott's Square</p> <p>Workshop 1: Chinese Cuisine with V-ZUG Perfect the basics of rolling and folding Chinese pastries to create fluffy coriander-infused mantou packed with a flavourful layer of tiger prawn otah, and delicately-crafted pork and shrimp truffle siew mai using the V-ZUG combi-steam oven. Registration link for 27 Aug: https://www.eventbrite.com/e/165862710833</p> <p>Workshop 2: Indian Cuisine with V-ZUG Participate along with our chefs and experiment with the versatility of V-ZUG's kitchen appliances to whip up conventionally slow cooked chicken bryani and achar within a shorter time, and perfect the crumbly texture a warm comforting halwa bread. Registration link for 28 Aug: https://www.eventbrite.com/e/165870377765 Registration link for 4 Sep: https://www.eventbrite.com/e/165883396705</p> <p>Workshop 3: Malay Cuisine with V-ZUG</p>	<p>Pax per class: 5-8 pax Date and Duration: 1.5h (3pm – 5pm) 27, 28 August, 3, 4 and 11 September 2021 Price: \$88 per pax – inclusive of 2 dishes per class (\$94.16 nett) No. of Sessions: 3 Class types, 5 Classes over three weekends (6 participants per class, 3 participants per group)</p>

		<p>Find out from our chefs on how to balance a flavourful blend of spices and seasonings to create this important element in the Malay cuisine and prepare two delectable dishes, ayam goreng berempah and compressed rice cake with bonito sambal. Registration link for 3 Sep: https://www.eventbrite.com/e/165882243255 Registration link for 11 Sep: https://www.eventbrite.com/e/165883938325</p> <p>Chef Bios: Chef Joe Leong Growing up among chefs, Chef Joe started his culinary journey at 17 under the guidance of his father. Chef Joe apprenticed at traditional and avant-garde establishments to acquire the skills of creating fine pastries. Chef Joe believes that desserts play an important role in the dining experience and considers the pairing of complementary flavours throughout a menu.</p> <p>Chef Juliana Ng Chef Juliana one of V-ZUG Gourmet Academy's rising star who was a Chef De Partie at Coriander Leaf where she gained insights on Pan-Asian cooking and natural flavouring techniques. Chef Juliana was inspired by her family's legacy of thoughtfulness and sincerity poured in every dish to start her gourmand career.</p>	
5	Popiah Making Workshop by Yum Sing! at CapitaLand Clarke Quay	<p>Theme: Popiah Making and cocktail making demonstration</p> <p>Workshop - Popiah Making Workshop by Yum Sing! Prepare delicious Popiahs and wonderful cocktail concoctions in Yum Sing!'s workshops that you get to savour and enjoy along with a choice of Nanyang Coffee, Tea and a complimentary Kueh Pie Tee.</p> <p>Registration link not available at time of publication.</p>	<p>Pax per class: 2 Date and Duration: TBC Price: \$25 per pax, \$40 for 2 pax No. of Sessions: 6</p>
6	Make your own Ang Ku Kueh Workshop by Ji Xiang Ang Ku Kueh at CapitaLand Bugis Town (Bugis Street)	<p>Theme: Make your own Ang Ku Kueh Workshop</p> <p>Workshop - Make your own Ang Ku Kueh Workshop by Ji Xiang Ang Ku Kueh Travel back in time to experience Heritage Ang Ku Kueh and mould these delicate confections within each 30 minutes session!</p> <p>Registration link: https://bookings.jixiangconfectionery.com.sg/</p>	<p>Pax per class: 4 Date and Duration: 27 August to 26 September 2021, 3pm - 3:45pm & 4pm - 4:45pm Price: \$58 per pax, \$68 per 2 pax, \$78 per 3 pax, \$88 per 4 pax No. of Sessions: 34</p>

Overseas SFF Activations		
1.	Vietnam	Miss your Bak Kut Teh and Frog Leg Porridge? Fret not as the Singapore Food Festival makes its way to Vietnam! This year, STB Vietnam will organise an in-market activation to amplify the Singapore Food Festival by collaborating with food review platforms, influencers and a food delivery partner. Foodies in Ho Chi Minh City and Hanoi can look forward to discounted Singapore cuisine from over 120 merchants at the comfort of their home.
2.	China	<p>STB x 欧派 (OPPEIN) [end Aug – end Sep]: Partnering with 欧派 (OPPEIN), a high-end kitchen cabinetry and home décor brand, to curate a food and culture festival that features Singapore cuisine and destination highlights against a backdrop of modern and sleek cabinetry design, both online and offline.</p> <p>STB x LIHO (27 Aug – 8 Oct): Leverage the opening of LIHO’s first China store in Shanghai to launch two special edition pandan-flavoured drinks, which will allow Chinese consumers to get a taste of Singapore.</p> <p>STB x Meituan-Dianping (1 Sep – 18 Sep): Partnering one of China’s leading e-commerce platforms Meituan-Dianping and a local restaurant chain to feature Singapore-inspired flavours with local seasonal ingredients in over 10 outlets across more than 10 cities.</p> <p>STB x CTrip (9 Sep – 12 Sep): Partnering one of China’s leading online travel agents CTrip to curate a weekend festival at Raffles City Changning in Shanghai to showcase the multi-faceted offerings of Singapore across STB’s Passion Tribes, including a Foodie zone which will feature select Singapore F&B brands in China.</p> <p>STB x Shangri-La (27 Aug – 16 Sep): Partnering the Shangri-La Hotel Group in China to showcase various Singapore flavours & food brands and bring an immersive foodie experience to a broader audience across selected Shangri-La properties.</p> <p>STB x Culinary Studio (Early Sep to Oct): Partnering a culinary studio with pan-China presence to launch Singapore inspired culinary classes and engage consumers through first-hand experiences to further enhance the image of Singapore as a vibrant destination for foodies.</p>
3.	Indonesia	<p>Media partners: STB Indonesia will also be promoting and amplifying the SFF programming and content through its 3 national lifestyle media partnerships – Emtek Digital Group, Kumparan.com and Dream.co.id with virtual culinary collaborations between chefs from both country and other exciting content formats.</p>

		<p>STB Indonesia x Wings Food: STB Indonesia collaborates with Wings Food for the marketing campaign of their Mie Sedaap Selection Singapore Spicy Laksa, the latest permanent addition to their international flavour selection.</p> <p>GoFood (part of Gojek) Singapore F&B brands and dishes delivery promo: STB Indonesia partners GoJek's GoFood to curate a listing of Singapore-related menu on the Indonesian app in key cities of Jakarta and Surabaya. During the SFF promotional period, consumers may enjoy discounted offers for their purchase from the curated list.</p>
4.	America	<p>Partnership with Black Tap US to create a special Singaporean menu (available in NYC and Las Vegas outlets from Sep 2021):</p> <ol style="list-style-type: none"> 1. Chili Crab Sandwich 2. Salted Egg Fries 3. Straits (Milk) Shake <p>Partnership with Morgenstern's Finest Ice Cream to create four unique Singaporean flavours (available in NYC flagship store and sold online from Sep 2021):</p> <ol style="list-style-type: none"> 1. 3 ice cream flavours 2. 1 popsicle flavour
5.	India	<ol style="list-style-type: none"> 1. SFF menu exclusive at Mai Bao (Delhi) 2. Partnership with Foodhall for specially curated ingredient kits in tandem with SFF, along with celebrating a month long of exclusive Singapore cuisine for the customers.
6.	Malaysia	<p>STB Malaysia is partnering Tiffin Culinary, a popular brand name synonymous with the Tiffin Foodcourt, to bring a cross-border collaboration between Malaysian and Singaporean Chefs as part of the "Tiffin at Home" campaign. The MY x SG four-hands collaborations will be offered starting from the first weekend in September and brought to customers in the Klang Valley through food delivery for their enjoyment in the comfort of their homes. Additionally, LiHO will feature its SFF exclusive flavours in Malaysia.</p> <p>The participating restaurants include:</p> <ol style="list-style-type: none"> 1. Dewakan x Meta Restaurant (SG): A menu highlighting the culinary essence of both chefs' home countries, marrying progressive Malaysian and Korean flavours. 2. Chocha x Laut (SG): Taking inspiration from South East Asian flavours and ingredients, the Chocha x Laut menu pays homage to the region's sea-faring heritage and the natural richness of her seas. 3. Kikubari x Noka by Tippling Club (SG): TBC
7.	Brunei	LiHO will feature its SFF exclusive flavours in Brunei.

8.	Shanghai	LiHO will feature its SFF exclusive flavours in Shanghai.
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