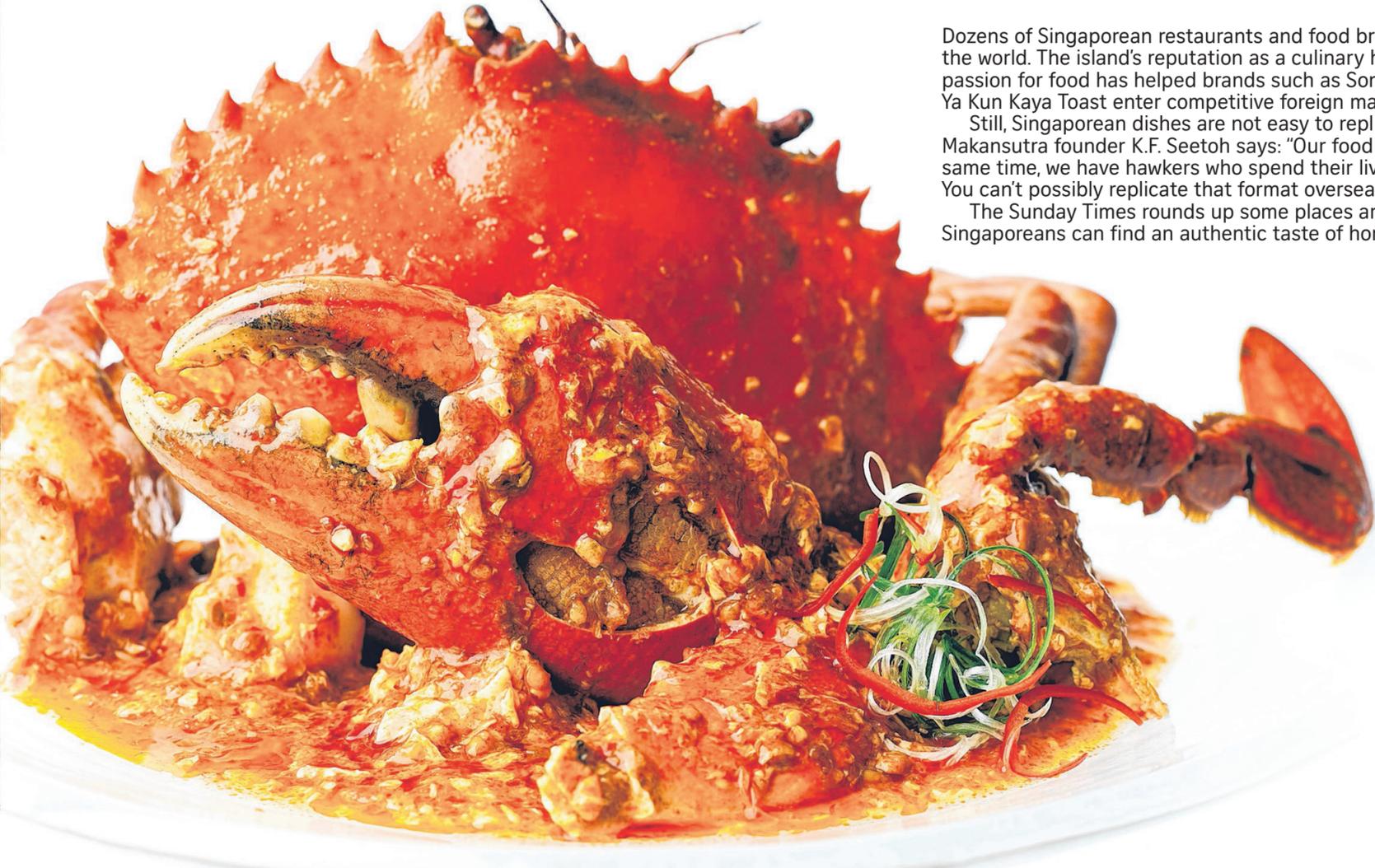


A taste of Singapore abroad

Chilli crab

- Jumbo Seafood (www.jumboseafood.com.sg) has been expanding overseas to China, Taiwan and Vietnam, where its signature award-winning chilli crab and black pepper crab are the most popular dishes.
- The chain plans to continue to plant Jumbo Seafood in other Asian markets such as Thailand, South Korea, Hong Kong, Macau and Indonesia.
- In Japan, fans of chilli crab can get their fix at Singapore Seafood Republic (www.singaporeseafoodrepublic.com.sg), which the Jumbo Group opened in partnership with other Singaporean seafood icons Tung Lok Seafood, Palm Beach and The Seafood International Market & Restaurant, in 2008.



Dozens of Singaporean restaurants and food brands are available around the world. The island's reputation as a culinary hot spot with an inherent passion for food has helped brands such as Song Fa Bak Kut Teh and Ya Kun Kaya Toast enter competitive foreign markets.

Still, Singaporean dishes are not easy to replicate. Foodie, TV host and Makansutra founder K.F. Seetoh says: "Our food is so diverse, but at the same time, we have hawkers who spend their lives devoted to one dish. You can't possibly replicate that format overseas."

The Sunday Times rounds up some places around the world where Singaporeans can find an authentic taste of home.



Nasi lemak

- In London, Singaporeans craving nasi lemak often head to Rasa Sayang (rasasayangfood.com), a halal Malaysian-Singaporean restaurant in the heart of Chinatown.
- The comprehensive menu also includes hard-to-find hawker dishes such as roti canai with chicken curry, kueh pie tee, rojak, mee pok soup and prawn mee.
- The restaurant was opened in December 2008 by Singaporean owner and director Ellen Chew, who knew how difficult it was to find a restaurant that satisfied her love of Singaporean and Malaysian cuisine.



Laksa

- 328 Katong Laksa, the multi-award-winning Michelin Bib Gourmand restaurant, opened its first overseas outlet in Sibü, East Malaysia, in 2014 and its second in Taipei last year.
- The laksa gravy paste is made in Singapore, while the staff will source the additional ingredients such as beansprouts, fishcake and chicken in local markets.
- Laksa is a bestseller at the family-run ShioK Kitchen (shiokkitchen.com) in California. Opened in the San Francisco Bay Area's Menlo park neighbourhood by a Singaporean mother-daughter team in 1999, ShioK Kitchen has been serving laksa and other favourites such as cereal prawns, dry mee siam and chilli crab using family recipes.



Chicken rice

- Wee Nam Kee opened its first overseas outlet in the Philippines in 2011. The chain also operates outlets in Indonesia and China.
- In Sydney, the Alex Lee Kitchen (bit.ly/2o65HyC) serves Singaporean chef Alex Lee's best-selling Chatterbox chicken rice, among other quintessential Singaporean dishes.
- In Arcadia, California, Side Chick (www.facebook.com/eatsidechick) specialises in Hainanese chicken rice. Opened by Chinese-American chef Johnny Lee in 2016, Side Chick uses organic chicken poached the traditional way and a chilli sauce recipe he picked up from Justin Baey, a Singaporean chef working in Los Angeles.



Kaya toast

- Ya Kun Kaya Toast (yakun.com) is recognisable across Asia, with outlets in countries such as Cambodia, China, Indonesia, Japan and South Korea. Plans to expand further are afoot.
- Ya Kun opened its first outlet in Indonesia in 2003, and regular franchise visits and audits are conducted to ensure service standards and food quality.
- Another local favourite, Killiney Kopitiam, has also expanded around the region in countries such as Malaysia, China, Myanmar and Australia.
- In the Melbourne outlets, for instance, the favourites are kaya toast and Set B, comprising traditional coffee and two soft-boiled eggs. Carrot cake, Singapore rojak, nasi lemak and laksa are also offered.



Curry puff

- Old Chang Kee (www.oldchangkee.com) has outlets overseas in Indonesia, Malaysia, Australia and the United Kingdom.
- Though the brand serves dozens of fried treats - including spring rolls, fishballs, prawn nuggets and gyoza - its halal curry puff stuffed with curry potato, a sliver of egg and chicken is its calling card.
- The brand's curry pastes, made using its secret recipe of herbs and spices, are produced in Singapore and shipped to overseas locations to ensure consistency.



Bak kut teh

- Song Fa Bak Kut Teh has outlets in Indonesia and a new outlet in Shanghai, and plans to open more branches in Thailand and China this year.
- After Mr Akihiro Takahashi, a Japanese, tried bak kut teh for the first time while on a business trip to Singapore in 2014, he returned to the Republic multiple times to eat it.
- He developed his own recipe and opened Singapore Bak Kut Teh (www.sgbkt.jp), a 25-seater restaurant in Tokyo which serves only bak kut teh, though reviews have been mixed.