



SINGAPORE
RESTAURANT
— MONTH —
Supporting our local produce



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

**RESTAURANT ASSOCIATION OF SINGAPORE LAUNCHES
SINGAPORE RESTAURANT MONTH!**

50 restaurant brands, 50 dishes, SG50

Supporting our local produce

1 July to 10 August 2015

www.singaporerestaurantmonth.com

Singapore, 23 June 2015 – Restaurant Association of Singapore (RAS) is pleased to announce the launch of **Singapore Restaurant Month** that will take place from 1 July to 10 August 2015. This inaugural festival is organised by RAS, with support from the Agri-Food & Veterinary Authority of Singapore (AVA), Singapore Tourism Board (STB) and Union Pay, and will offer the public a unique opportunity to savour local produce – namely eggs, fish and vegetables – that will be featured in 50 newly-created dishes from 50 restaurant brands. This magic number was selected in honour of Singapore's Jubilee SG50 celebrations and RAS is proud to fly the culinary flag during this momentous year.

Among these 50 restaurant brands will be 12 heritage restaurants* that have graced the local culinary scene for decades. Notable names in this honour roll include *Prima Tower Revolving Restaurant, Red Star Restaurant, Islamic Restaurant* and *Fatty Weng Restaurant*.

For updates, please visit www.singaporerestaurantmonth.com

For a full list of participating restaurants and their dishes, please refer to Appendix A (below).

**These restaurant brands will only showcase their Singapore Restaurant Month dishes from 17 July to 2 August 2015, in conjunction with Singapore Food Festival 2015.*

Celebrating local produce and culinary creativity

The list of participating restaurant brands spans traditional, modern, Asian and western concepts around the country; giving diners exciting options of original creations that best highlight the selected produce. Together, they look set to showcase the best of home-grown ingredients with a spark of creativity. Selected restaurant brands will also create local dishes with an innovative twist, such as Timbre Group, whose chef has created a *laksa*-marinated crispy barramundi, sourced from local barramundi farm Khülbarra.

Elaborates Mr Andrew Tjioe, President of RAS and Executive Chairman of Tung Lok Group: “We hope to spread awareness about the quality of local produce on both industry and consumer levels, enticing F&B operators to consider local produce when it comes to ingredients procurement. In addition, at RAS, one of our key visions is to encourage culinary creativity and this festival is a great avenue for chefs add a good dose of imagination to their dishes! We are happy to have these restaurants on board and thank our partners – AVA, STB and UnionPay – for their support.”

In particular, the AVA is instrumental in spearheading the use of local produce in Singapore as well as providing a list of approved suppliers for restaurateurs to collaborate with (more information below in Appendix B).

Celebrating local heritage restaurants

Apart from lauding local produce, a commitment of **Singapore Restaurant Month** is to highlight the well-respected local stalwarts that have endeared themselves to the palates of Singapore diners for many years, standing strong amid transient food trends. Staying true to their rich culinary history and techniques, these pioneers are an indelible part of Singapore’s food landscape.

The public can taste **Singapore Restaurant Month** creations by these heritage restaurants from **17 July to 2 August 2015**, in conjunction with this year’s Singapore Food Festival.

**Visuals of selected dishes and Singapore Restaurant Month logo are available upon request.*

FACTSHEET – SINGAPORE RESTAURANT MONTH

When	1 July – 10 August 2015
No. of restaurant brands	50 (refer to Appendix A for a full list)
Participating heritage restaurants	Bee Heong Palace Restaurant, Beng Thin Hoon Kee Restaurant, Chin Lee Restaurant, Fatty Weng Restaurant, Gim Tim, Hua Yu Wee, Islamic Restaurant, Prima Tower Revolving Restaurant, Red Star Restaurant, Spring Court, Westlake, Zi Yean Restaurant
	<i>*Please note dishes are available at <u>heritage restaurants</u> from 17 July to 2 August 2015 only.</i>
Organised by	Restaurant Association of Singapore (RAS)
Website	www.singaporerestaurantmonth.com
Hashtag	#singaporerestaurantmonth

APPENDIX A

HERITAGE RESTAURANTS (17 July to 2 August 2015)

S/N	RESTAURANT	CUISINE	NAME OF DISH	PRODUCE	DATE
1	Bee Heong Palace Restaurant	Chinese	Steamed Premium Barramundi with Cordia Seeds	Fish	17 July to 2 August 2015
2	Beng Thin Hoon Kee Restaurant	Chinese (Hokkien)	Shark's Fin Scrambled Egg with Lettuce	Eggs	17 July to 2 August 2015
3	Chin Lee Restaurant	Chinese	Passion of Garden City	Vegetables	17 July to 2 August 2015
4	Fatty Weng Restaurant	Chinese	Crispy-fried Barramundi with Asparagus	Fish	17 July to 2 August 2015
5	Gim Tim	Chinese (Hokkien and Cantonese)	Fragrant sauce with Wild Mushroom and Chinese Kai Lan	Vegetable	17 July to 2 August 2015
6	Hua Yu Wee	Chinese	Lala Hor Fun	Egg	17 July to 2 August 2015
7	Islamic Restaurant	Indian Muslim	Islamic Fish Biryani with egg	Egg	17 July to 2 August 2015
8	Prima Tower Revolving Restaurant	Chinese (Beijing)	Sautéed Bird's Nest with Egg White	Egg	17 July to 2 August 2015
9	Red Star Restaurant	Chinese	Omelette Crispy Noodle with Prawns	Egg	17 July to 2 August 2015
10	Spring Court Restaurant	Chinese	Yam Ring with Sweet and Sour Prawns	Egg	17 July to 2 August 2015
11	Westlake	Chinese	Steamed Tilapia with Fried Garlic	Fish	17 July to 2 August 2015
12	Zi Yean Restaurant	Chinese (Cantonese)	Wok-Fry Egg-White with Conpoy Top on Crackers	Egg	17 July to 2 August 2015

NON-HERITAGE RESTAURANTS (1 July to 10 August 2015)

S/N	RESTAURANT	CUISINE	NAME OF DISH	PRODUCE	DATE
1	Brewerkz	American	Satay Seafood Angel Hair Pasta	Fish	1 July to 10 August 2015
2	Café Iguana	Mexican	Pibil Pescado in Red Chile sauce	Fish & vegetable	1 July to 10 August 2015
3	Chui Huay Lim Teochew Cuisine	Chinese (Teochew)	Teochew Oyster Omelette "Gooley Style"	Egg	1 July to 10 August 2015
4	First Culinary Restaurant	Chinese	Braised Seabass with Cordyceps Flower In Soya Bean Milk	Fish	1 July to 10 August 2015
5	Forest	Chinese (Contemporary)	Sri Lanka Crabmeat with Egg White	Egg	1 July to 10 August 2015
6	Hard Rock Café	American	Sea of Love	Fish & vegetable	1 July to 10 August 2015

7	JPOT	Chinese Steamboat	Local Bayam	Vegetable	1 July to 10 August 2015
8	Lao Beijing	Chinese (Beijing)	Sliced Fish in Tomato Broth	Fish	1 July to 10 August 2015
9	LingZhi Vegetarian	Vegetarian	Vegetarian Singapore Rojak	Vegetable	1 July to 10 August 2015
10	Malcolm Bistro	Fusion	Classic Laksa "Singapore"	Vegetable	1 July to 10 August 2015
11	Mamanda	Malay	Ikan Bakar Temasek (Grilled Fish)	Fish	1 July to 10 August 2015
12	Osia	Australian	62°C Hen's Egg	Egg	1 July to 10 August 2015
13	Peach Garden Restaurant	Chinese (Cantonese)	Lobster Laksa	Egg	1 July to 10 August 2015
14	Portico	Modern European	3 Grain Laksa Risotto, Homemade Pulau Ubin Seabass Fish cake	Fish	1 July to 10 August 2015
15	Pu Tien Restaurant	Chinese (Hokkien)	Singapore Cityscape	Fish, Egg, Vegetable	1 July to 10 August 2015
16	RedDot Brewhouse	European	Laksa Italiano	Egg	1 July to 10 August 2015
17	Restaurant HOME	Chinese	Steamed Grouper with Crispy Soya Bean Crumbs	Fish	1 July to 10 August 2015
18	Saha Signature Indian Restaurant & Terrace Bar	Indian	Stir Fried Tofu & Asparagus with Cumin & Turmeric	Vegetable	1 July to 10 August 2015
19	Seoul Garden	Korean	BBQ & Steamboat Buffet	Egg	1 July to 10 August 2015
20	Seoul Garden Hotpot	Korean	Beef Bulgogi Bibimbap	Egg	1 July to 10 August 2015
21	Seoul Yummy Korean Casual Dining	Korean	Korean Kare Stew	Egg	1 July to 10 August 2015
22	Shin Yeh Restaurant	Chinese	Taiwanese-style Steamed Barramundi with Salted Pineapple	Fish	1 July to 10 August 2015
23	Si Chuan Dou Hua	Chinese (Sichuan and Cantonese)	Poached Vegetables with Mushrooms, Bean Curd and Sliced Pork Belly Served in Paper Pot	Vegetable	1 July to 10 August 2015
24	SUFOOD	Vegetarian	Starry Pancakes	Vegetable	1 July to 10 August 2015
25	Swensen's	American	Kicap Manis Glazed Grey Mullet	Fish	1 July to 10 August 2015
26	Syun	Japanese	Uni Chawanmushi	Egg	1 July to 10 August 2015
27	The Flying Squirrel	Japanese	Golden Onsen Egg	Egg	1 July to 10 August 2015
28	The Scholar Chinese Restaurant	Chinese	Oven Baked Spicy whole Sea-bass Coated Otak wrapped in Banana leaf	Egg	1 July to 10 August 2015
29	The Soup Spoon Union	Fusion	Hainanese Fish Maw with Barramundi Noodle	Fish	1 July to 10 August 2015
30	Tim Palace	Chinese	Black tilapia with Hot and Sour thick soup in Claypot	Fish	1 July to 10 August 2015

31	Timbre @ The Substation, @ The Arts House, @ Gillman	Fusion	Laksa Marinated Crispy Barramundi on a bed of Bee Hoon Crackers	Fish	1 July to 10 August 2015
32	Tunglok Seafood	Chinese	Mix Seafood and Broccoli with Crab Roe served in Yam Basket	Fish	1 July to 10 August 2015
33	TungLok Signatures	Chinese	Fried Barramundi with Shanghai-style Chilli Sauce	Fish	1 July to 10 August 2015
34	Tunglok Teahouse	Chinese	Sweet & Sour Chrysanthemum Fish	Fish	1 July to 10 August 2015
35	Yam's Kitchen	Chinese	Lion City Hometown Fish Tail	Vegetable	1 July to 10 August 2015
36	Yum Cha Restaurant at Chinatown	Chinese	Stir-fried Crocodile Meat in Tropical Sauce	Crocodile	1 July to 10 August 2015
37	JUMBO Seafood	Chinese (Seafood)	Deep Fried Red Tilapia with Nonya Sauce	Fish	1 July to 10 August 2015
38	Palm Beach Seafood Restaurant	Chinese (Seafood)	Fried Baby Barramundi	Fish	1 July to 10 August 2015

**Note to editor: Above information is correct at time of release.*



For The Freshest, Go Local



Singapore imports more than 90 per cent of our food. Source diversification is our key strategy in ensuring Singapore's food security. Diversifying our sources allows us to be better buffered against potential food shortages and to a lesser extent, price volatility. Local production plays a supporting role in ensuring food supply resilience, complementing our key strategy of source diversification. In times of sudden import disruptions, local production serves as a buffer.

Quality Assurance Schemes for Local Produce

AVA advises and assists farmers on adopting good farm management practices, and has launched the Good Aquaculture Practice - Fish Farming (GAP-FF), Good Agricultural Practice - Vegetable Farming (GAP-VF) and Singapore Quality Egg Scheme (SQES) for local farms. In addition to ensuring food safety assurance at the source, these schemes aim to raise the profile of our local vegetable, fish and egg farms respectively. Under the schemes, farms have to adhere to stringent production and quality control procedures, thus assuring consumers of the quality and freshness of local produce. Consumers can identify certified farms by the respective scheme logos.

Good Aquaculture Practice for Fish Farming (GAP-FF) scheme




The Good Aquaculture Practice for Fish Farming (GAP-FF) scheme sets the benchmark for the production of safe and quality fish. Under this voluntary scheme, local food fish farms are required to comply with the GAP-FF guidelines for safe and quality fish production. These guidelines are a set of best practices which cover several key areas including farm structure and maintenance, farm management, farming and harvesting practices, fish health management, farm environment and human health, as well as safety at work.

GAP-FF certified farms have in place a more systematic approach towards fish farming, such as a dedicated fish farm recording system where all farm operations (farm maintenance schedules, fish feeding protocols, net maintenance, fish harvesting etc) are systematically followed and documented. These standardised protocols will help to ensure the traceability of the farmed fish from source to retail. The implementation of standardised protocols also translates to more efficient production, and good quality and safe products for consumers. For example, the efficient utilisation of fish feed reduces wastage and minimises pollution.

Audit checks will be conducted on GAP-FF certified farms to ensure that they comply with the requirements of the scheme, which is required to be renewed annually.

Good Agricultural Practice for Vegetable Farming (GAP-VF) scheme

	<p>Under the Good Agricultural Practice for Vegetable Farming (GAP-VF) scheme, local vegetable farms are required to adopt the GAP-VF standard, which is a set of practices recommended for safe and quality vegetable production.</p> <p>These include good farm production and management system as well as cold storage facility which is sanitised and clean to store the vegetables after harvesting to maintain their freshness. The farm should also have in place a transparent and traceable system to keep track of the harvesting process (from sowing to harvesting/packing) to ensure traceability.</p>
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Singapore Quality Egg Scheme (SQES)

	<p>Under the Singapore Quality Egg Scheme (SQES), local poultry layer farms are required to ensure that their farms are hygienic and quality control monitoring systems are well maintained at all times.</p> <p>The eggs produced undergo monthly inspection and freshness tests by AVA to verify their quality. In addition, the date of production and farm code are also stamped on every egg to ensure traceability.</p>
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Additional Information

There are currently around 200 food farms in Singapore, of which 3 are hen layer farms, about 50 are leafy vegetable farms and about 130 are fish farms.

Local Production Statistics (2014)

Item	Quantity	Percentage of total consumption
Eggs	About 433 million pieces	About 25 per cent
Fish (live/chilled)	About 4,200 tonnes	About 8 per cent
Leafy vegetables	About 10,800 tonnes	About 12 per cent

About Restaurant Association of Singapore

<http://www.ras.org.sg/>

Restaurant Association of Singapore (RAS) was first established in 1980 – it was then known as Singapore Hotel and Restaurant Association – to provide an avenue for businesses in the hospitality and F&B sectors to work together to promote industry development and excellence. Started with only 20 members, RAS has since grown its membership base to close to 300 members, accounting for over 2,200 restaurant outlets. It works closely with various government bodies and F&B related associations to ameliorate and support the local F&B industry; it also facilitates regular dialogues with government organisations and members to discuss policies that affect the industry.

As part of its vision to provide members with invaluable resources for continued business success, RAS crafts various activities and programmes which include:

- SME Talent Programme to offer study awards and job-match new talents with F&B companies.
- Networking sessions for local restaurateurs and vendors/suppliers.
- Cooperative relations with counterparts worldwide such as National Restaurant Association in USA, World Association of Chinese Cuisine, Shanghai Restaurant Association etc. to network with international industry leaders and explore collaborations.
- Business study missions overseas to introduce to members new concepts and technological solutions, as well as best practices.
- Information sessions to alert members of relevant forms of government schemes and grants that they can apply for.

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