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Some Popular Food and Cuisines of Singapore! by [Ajay Kumar](#)

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If you see then you will find glimpse of neighbor countries of Singapore in the dishes being served here, because most of the population of this country are the immigrants of its neighbor countries like China, Vietnam, Laos, Malaysia, Indonesia, Philippines, Thailand, India, etc. and they also have brought their traditions, culture, and cuisines to this country.

Below are the some popular dishes of Singapore:

Satay: This dish consists of diced or sliced chicken, mutton and beef or pork, and is served with various spicy seasonings. These are grilled or barbecued over a charcoal fire, then served with various spicy seasonings. You can say they look like "Kabab: a mughlai grilled dish".

Pepper Crab: There are two popular ways in Singapore where crab is served. One is Pepper Crab which is prepared with hard-shell crabs, and cooked in with thick gravy made with black pepper.

Hainanese Chicken Rice: Do you know that Hainanese chicken rice is often considered as the "national dish" of Singapore and it is a dish of Chinese origin. As I told you above that you can find the dishes of its neighbor countries here.

Chai Tow Kway: Chai Tow Kway means Fried Carrot Cake. "Chai Tow Kway is made up of rice flour and white radish. This cake is cut into pieces and stir fried with eggs, garlic, soy sauce, spring onion and occasionally dried shrimp. Thus do not miss this mouth watering cake while your holiday in Singapore.

Fish Head Curry: Fish head curry is a dish where the head of an Ikan Merah also known as "Red fish" - which is red snapper, is semi-stewed in a thick curry with some vegetables like brinjal, okra and some other and is served with bread or rice. You can't wait even for few seconds when it is served in front of you, so tempting this is.

Char Kway Teow: Char Kway Teow means "fried flat noodles". Flat rice noodles are stir fried over very high heat with little light and dark soy sauce, chilli, egg, prawns, cockles, bean sprouts and Chinese chives. This dish is fried in the pork fat, with crisp croutons of pork lard, giving it a unique and wonderful taste and flavor.

Thus it is said that "Singapore is Asia's food capital". When it comes to food, Singapore is one place where East meets West.

If you are planning to visit Singapore and this is your first time tour to Singapore then make sure you ask your tour operator for all such aspects, because a good tour operator has a good knowledge of all such aspects like what is popular at what place thus he can guide you where you can have very delicious and unique food of Singapore which is very famous in the world as well as among the local citizens. Or you can also get all this included in your packages to Singapore if you are opting for a holiday package for your trip to Singapore.

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The writer is a travel loving person and has very good knowledge about the Singapore and its cultural and is associated with Hungry Bags a leading Tour and Travel Company of Asia which provides tour packages to various destinations in Asia as well as to rest of the world, like a [Singapore tour package](#), a [Kerala Holiday Package](#), and many other exclusive a [Singapore packages](#) at affordable price.

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