



^{**}Singapore Gourmet Bus – Combining Scenic City Tours with Dining!

Posted on Apr 18th, 2016 by <u>Mu Qiim Tolh ((htttp://www.miisstarmchiiak.com/author//trmooq/))</u>
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Singapore has so many sights, sounds, and tastes for both tourists and locals to experience! So, how to make the best of everything?! Singapore Gourmet Bus is here to offer everyone the first-of-its-kind dining concept in Asia!

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This luxury tour coach has the best window seats, a little similar to the current Duck and Hippo tours where you get to take in the iconic views of Singapore, but it's air-conditioned and provides delicious local cuisine. You get the best of both worlds (scenery and food) on board this purpose-built-double-decker coach designed with the aesthetics of a fine dining restaurant.



The Singapore Gourmet Bus offers guests a choice between the Dim Sum Lunch (\$57) from 1pm to 3pm and Indochinese Dinner menu (\$97) from 7.30pm to 9.30pm. Each tour lasts for approximately 2 hours, with a 30 minutes break at Gardens by The Bay. In the evenings, there will be a longer time allocated for the break due to the light show at 8.45pm. En route key sights include the Singapore Flyer, Esplanade, Merlion Park, National Gallery Singapore and Marina Bay Sands.

We were treated to a shortened timing for the tour, just to get a feel of how Singapore Gourmet Bus operates. The foods are freshly prepared at partner restaurants – Soup Restaurant and IndoChine Group – before being transported to the gourmet buses. The servers on the gourmet buses are skillfully trained to plate and present the food as per the expectations of the chefs from the restaurants. There is no real cooking on the bus. A two-course meal from a fixed menu will be served.



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From the Lunch menu, we tried the Samsui Ginger Chicken, which is one of Soup Restaurant's signature dish, designed to evoke nostalgia. This dish is prepared in the same time-honoured way since the times of Samsui women in Chinatown. In the past, they only get to eat this dish during Chinese New Year so do count yourselves fortunate to be living in this era. We were happily enjoying the view while sinking our teeth into pieces of tender, succulent meat. The best way of savouring this dish is to dip it generously with the fragrant grated ginger before wrapping it in lettuce just to get that extra crunch and taste in each bite.

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From the Dinner menu, we tried IndoChine's normal and fried spring rolls and prefer the latter due to its robust taste. The fried spring rolls contained ingredients such as crab meat, prawns, chicken and black fungus etc. The normal spring rolls tasted very minty and some guests might find it too overwhelming.



Dessert was a plate of fruits ranging from papaya, kiwi, grapefruit and pineapple. For the first few months, there will only be Lunch and Dinner available. Subsequently,

<u>qid=1453485071&sr=8-4&</u> <u>keywords=food+blogging</u>Get it from <u>Amazon (http://amzn.to/10LzqBz)</u>!

Singapore Gourmet Bus will be introducing their Singapore Brunch and Peranakan Hi-Tea menus. There is no age limit as all foods are family friendly. However, due to space constraints on the bus, do note that there is no baby chair available.



Besides offering tourists a new way to enjoy Singapore, the Singapore Gourmet Bus can also be a choice for corporate charter needs. It is equipped with 14 projectors (each table has a projector screen), wireless speaker microphones, sound system and Wi-Fi access. Guests also have the privacy and exclusivity to host their events, be it a birthday party, a hen or stag night, a solemnization ceremony or an engagement reception.

There is an early bird promotion for guests who reserve their seats between now and 31 May 2016. You will get to enjoy a hearty 20% off your Gourmet Bus Lunch or Dinner menu. Furthermore, Mother's Day is just round the corner so guests will be entitled to a 25% discount when you bring your mum on board anytime in May.

Locals, this is the time to seize the chance of seeing our city from a different perspective and fall in love with Singapore all over again! Tourists, welcome to Singapore and we hope you'll enjoy your stay!

SINGAPORE GOURMET BUS

Addiress: Duck & Hippo Hub, Suntec City Mall, 3 Temasek Boulevard, #01-330, Singapore 038983

Phone: (+65) 6338 6877

Websitte: http://www.gourmetbus.com.sg (http://www.gourmetbus.com.sg)

Opening Hours: Mon-Sat 1pm to 3pm (lunch) and 7.30pm to 9.30pm (dinner).

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Mu Qin Toh

Mu Qin loves challenges and always believes that life begins at the end of her comfort zone. Her short disappearance from social media is due to her being too engrossed in her favourite romance novels. Adventurous at heart, she loves exploring the world. She'll travel anywhere and everywhere for food! She has just launched a food guide "Eat Muse Love" with her mother and is available in all major book stores.

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