



Singapore inspired flavours

As 2019's [50 Best Restaurants](#) awards approaches on Singaporean soil, we take a trip to the Asian food capital to bring home the city's best flavours...

Everyone loves a good [Singapore noodles recipe](#) – but that's not all the country has to offer in the way of classic dishes.

In fact, the coastal city is a true melting pot of cultures and cuisines, filled with the aromas and flavours of Chinese, Indian, Malaysian and Indonesian food traditions. This culinary diversity is a result of Singapore's bustling harbour: an historic entry point for migration and merchants all over Asia Pacific.

As the host of the [50 Best Restaurants](#) competition this year, Singapore's streets will be coming alive with classic Asian dishes over winter. But here are some delicious local dishes that you can recreate at home – wherever you are in the world:

Roast duck with [crispy skin](#)

Thanks to Singapore's abundance of Cantonese roast meat restaurants, the city is overflowing with smoky spices and golden, charred cuts of tender poultry. Roast duck is a firm favourite, especially when paired with perfectly [crispy skin](#) and [fragrant rice](#). Feeling inspired? Try [roasting your own duck at home](#).

[Street-style Singapore laksa](#)

Not a dish unique to Singapore, but nonetheless one of the most popular, laksa is a rich and fragrant noodle soup packed with delicious cuts of meat and [Asian vegetables](#). Often made with a coconut milk broth, this noodle dish is sure to transport your guests to the site of the [50 Best](#) in just one spoonful.

[Kaya toast](#) with coconut butter custard

Who said breakfast had to be boring? This buttery toastie is a common favourite in coffee shops – oozing with a lemon curd-like jam made from coconut milk, eggs, pandan leaves and light sugar. Sweet yet sophisticated, kaya toast is often paired with eggs in a signature breakfast dish that your brunch guests will rave about for weeks.

[Pork ribs](#) in a flavoursome broth

A late night classic across Malaysia and Singapore, [Bak Kut Teh](#) is a Chinese soup known for its comforting herbs and warm textures – perfect for those chilly winter nights at home with family and friends. Serve with [rice](#) and fresh chilli for the authentic experience!