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FOOD

Chinese Box

Housed in a late and nostalgic colonial era bungalow with a fresh and simply ordered façade, is Chinese Box. This is NUS Bukit Timah Campus' most current and interesting addition to the food scene within the campus on Bukit Timah Road.

The drive through the campus grounds to Chinese Box is one of getting off an academic, serious atmosphere to one of a relaxing and cozy ambience for authentic Chinese delicacies. However, the anticipation of enjoying Chinese Box's signature \$2 Beijing Duck Roll with American Ginseng can be a rather stressful experience. The lack of directional signs to Chinese Box is the main culprit contributing to this stressful experience, especially so when you are getting for the first time. Otherwise, the dining encounter at the Chinese Box is an exceptional one. You distress quite quickly when you take your seat at one of the tables.



The philosophy behind Chinese Box's most popular signature dish, the \$2 Beijing Duck Roll, according to establish restaurateur, Mrs. Jeannie Lau, is that it will allow the diner to savour the ever infamous Beijing Duck in sufficient portions and not waste large portions from a whole duck; especially so when you dine alone, or in twos.

Usually priced at \$68 for the entire duck, the Beijing duck exclusively prepared, marinated and massaged by the Chief Chef Michael Chin prior to being served wrapped with crispy shallots and Chinese Box's special sauce. I am impressed when told that 17 kinds of ingredients are involved in the process, including the American ginseng, which while possessing medicinal properties is not as "heaty" in diverse comparison with Traditional Chinese ginseng.

Sink your teeth into one of these rolls and you will taste the succulent Beijing duck in the wrap, at the same time chew on crispy shallots and the special sauce gives it the finale in the after taste. Other innovative dishes you can savour at Chinese Box include the award-winning Merlion Fried Rice as well as the Champagne-infused Pork Ribs, the best of Si-chuan delicacies and exquisite Teochew and Shanghai cuisine.

For more information, visit www.chinesebox.com.sg, and for reservation, call 6219 7877

Kitagawa Japanese Restaurant

It's located at the Orchid Country Club driving range, you look out to landscaped 'greenery' spotted with many golf balls. It certainly makes dining at the Kitagawa Japanese Restaurant a unique culinary pleasure. The interior has elements of Japanese theme complemented with contemporary décor that exudes a cozy ambient with a relaxing flair.



You can have a good 'round of golf' at the driving range and adjourn to the restaurant for a satisfying lunch or dinner in Japanese culinary style and Japanese dining hospitality.

The restaurant serves a comprehensive range of Japanese cuisines that includes Oshizushi (box pressed sushi), Yakimono (grilled dishes) and Owanmono / Yunomimushi (soups) and of course Bento sets and desserts. You can relish a wide range of uniquely Kitagawa Specialty Dishes such as the Fukahire Chawanmushi (Braised Shark Fin on Egg Custard) and Signature Kajiki Nabe (Belly of Blue Martin served in Hot Pot cooked with vegetables and Shirataki. A wide range of Signature Sushi Dishes are also available for all sushi lovers.



Kitagawa Japanese Restaurant has a total seating capacity of 102 pax with options of two Tatami rooms that can accommodate 6 diners, and one VIP room equipped with Karaoke system for 10 diners to enjoy Japanese dining in privacy, for celebrations or for business.

For reservations or more information, please call 6852 0128 or email kitagawaoccc@gmail.com.