

BREAKFAST OF CHAMPIONS

GREAT WEEKEND BRUNCH SPOTS TO GET YOUR EGG FIX AND TAKE INSTA-WORTHY PICTURES.

OPEN DOOR POLICY

19 Yong Siak St, tel: 6221-9307
www.odpsingapore.com

The revamped weekend brunch menu here is nutritious, and gluten- as well as dairy-free. What's more, the fresh greens and herbs in the dishes come from Open Door Policy's own vertical green gardens. The Dairy-Free Portobello Omelette (\$24) is surprisingly fluffy and a great option for something light.

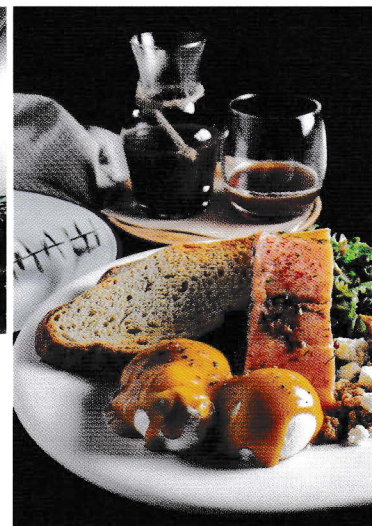
It is paired with portobello ragu, and topped with watercress puree, and mustard leaves.



STRANGERS' REUNION

35 Kampong Bahru Rd, tel: 6222-4869
www.facebook.com/StrangersReunion

The cafe's new menu is inspired by its owner's clean eating habits. One must-try is the Strangers Smoked Salmon (\$17.90), which is a unique take on your typical Eggs Benedict with smoked salmon. The salmon is smoked in-house to bring out its natural flavour. Your order comes with one fillet, a feta, walnut crumble and arugula salad, soya-infused bread, as well as two perfectly poached eggs dressed with hazelnut bearnaise. We love how the runny yolks ooze out with a flick of the knife.



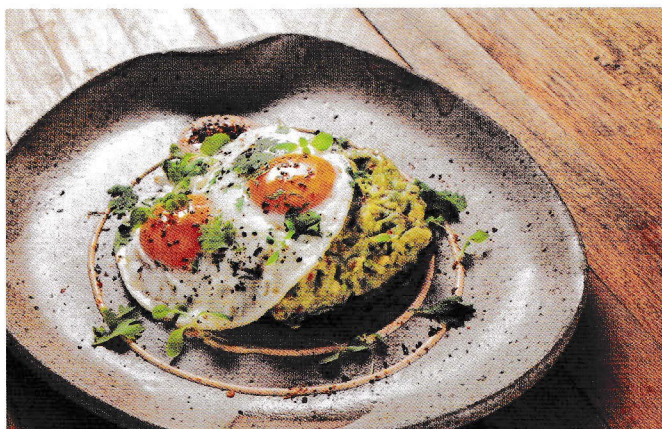


NINJA CUT

32 Seah St, tel: 6264-7727
www.facebook.com/TheNinjaCut

Ninja Cut is Ninja Bowl's sister outlet offering more exciting dishes. Order the Don't-Cha-Wan-Some-Mushi (\$16), that takes your regular steamed egg to the next level.

This upsized egg custard is loaded with cheese rice, onions, flying fish roe, and spring onions. To top it off with a choice of shabu pork belly or Hokkaido scallops, add \$2. Yums!



BOCHINCHE

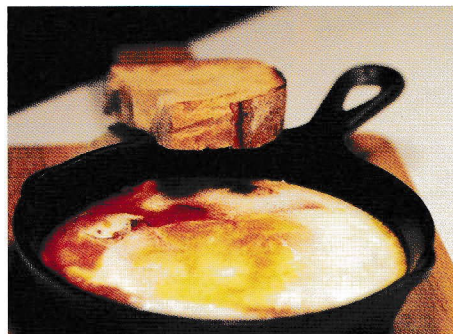
115 Amoy Street #01-02, tel: 6235-4990
www.bochinche.com.sg

This serves up brunch with an Argentinian twist. Our favourite: Bochinche's Faina & Fried Eggs, Crushed Avocado, Coriander & Aji Molido Creme Fraiche (\$22), which is a far cry from the classic eggs and avocado combo. Light yet satisfying, this comes with an avocado mash and mildly flavoured sunny side ups with creme fraiche and a sprinkling of ground red Argentinian pepper (aji molido).

THE PROVIDORE DOWNTOWN

#B1-07 Downtown Gallery, tel: 6431-7600
www.theprovidore.com

This latest lifestyle offering from The Providore brand is also its flagship outlet in Singapore. Cosy and laid-back, it is great for a casual brunch. Order the Spanish Baked Eggs (\$18.50) topped with a spicy tomato sauce, smoked paprika and shaved manchego cheese,



and served with grilled chorizo, a chilli-garlic flavoured sausage. A vegetarian version is available for non-meat eaters.



THE AUTOBUS

#01-01 Downtown Gallery, tel: 9690-7057
www.facebook.com/theautobus.cc

This bicycle-themed cafe has a weekend brunch menu that will leave you spoilt for choice. Recently opened, we recommend the Eggs Ben (\$12). The chef serves it with a tangy curry hollandaise sauce that goes perfectly with the poached eggs and bacon on an English muffin. **E**

