

Dining feature



It was an intelligent idea to go against conformity, and Open this kind Of restaurant - not a Korean dining place. Singling is a slang term for Singapore and Western (English). Its menu holds Asian cuisines that are not commonly around the metro and Western delicacies which the Filipinos are quite used to. The restaurant had a unique attack on food; it is the first to introduce Singapore dishes in the streets of Marking, and mind you, its menu is usually the mall-worthy and overpriced type of menu, but hey, they offer food at a very reasonable price.

Walking along Lilac street, a residential and dining road in Barraging Conception Dos in Marking, it is quite noticeable that Singling Cafe is a newly opened cafe because for those who know the place, the stall they are now occupying has long been vacant, and with long, I meant really really long. Another is when you look from the outside, their accent of red and black details over light brown wooden furniture looks unique compared to the other 3 restaurants beside it. Entering the empty restaurant on a Sunday afternoon, what greeted me was an edgy and laid back interior design.

All pieces of furniture are wooden, a few chairs and the frame of a huge mirror are wooden but are colored red. Their menu is along the counter and also on top of all tables. They also have a chalkboard menu that holds the drinks they have. I took a seat on the left side of the diner just across their gigantic mirror with red wooden frame. At my back is a wooden wall with white small frames with photos of food that they offer. The menu on the table is only printed in bond paper, but a clipboard holds it and makes it a little more presentable.

I decided to order 4 dishes, ND below are my reviews on the four: MME Green (PH 168. 00) - The first dish that arrived is the MME Green, a Singapore dish. The dish looks kind of orange with noticeable bite-sized chicken, and it had a green accent because of the cabbages which are crunchy - fresh, indeed! It came out with a strong seafood and spicy smell, but when once tasted it, it turned out not too spicy and not too neutral. It is spiced just right. You can easily water down the spiciness. No wonder that the noodles are quite firm because they are fried yellow noodles.

I was just mind of confused looking for shrimps and seafood pieces, but there were not any. I, then, wondered where the strong seafood smell might come from. The dish was so oriental because of the spices incorporated in it. Juicy Lucy Burger (PH 198. 00) - This dish is the shish in Singling. This burger is their best-selling Western dish. The burger bun was presented in a unique way. It was like joint panels formed like a flower. Outside the burger were cabbage strips, a tomato slice and a cucumber slice topped with Thousand Islands dressing.

These vegetables were also in the burger, but the tomato ND the cucumber were doubled, and instead of cabbage strips, the burger had a whole crunchy cabbage leaf. The vegetables and the % pound beef patty are drizzled with mustard. The patty looks ordinary, but once you begin eating it, little by little you can notice the melted cheese inside it. It is not a usual patty, I swear, it was spicy and cheesy at the same time. The cheese compliments the spiciness of the patty (with spiciness I meant full of spices). Braised Pork Belly with Steamed Rice (PH 188. 0) - The Braised pork belly and the Rice were served separately. The dish looked plainly presented with pork Cuts, <https://assignbuster.com/dining-feature/>

brown sauce and spring onions that added a green accent to it. Its sauce is brownish and smooth. It is quite salty and resembles the taste of Showing's Sad Sauce. The pork was still quite tough making it hard to chew. The rice goes well with the dish because it helps lessen the saltiness of the sauce. However, it is disgusting that I have already swallowed the rice yet the pork stayed in my mouth because it was difficult to chew. Cereal Shrimp (PH 298.0) -? Looking through the menu, this dish struck me cause I have not yet tried Shrimps with Cereals. The dish was served with 3 Fried shrimps and a significant amount of oats as topping. With the oats almost overwhelming the shrimps, the dish was significantly color light brown with orange and green touches because of the shrimps and the curry leaves respectively. Began peeling the shrimps and noticed that it looks well-cooked even from the outside, and I just verified it when I tasted it. It tasted like plain shrimp until I tried it with the oats. It tasted buttery, and the oats were crunchy.