



Hip Hangouts IN BISHAN

WITH THESE TRENDY F&B OUTLETS IN THEIR ESTATE, BISHAN RESIDENTS DON'T HAVE TO TRAVEL FAR TO SATISFY THEIR GASTRONOMIC CRAVINGS.

Bishan may be lauded for its convenient location, but the densely populated estate is also a hotspot for affordable and trendy casual dining establishments. Read on to find out how to get your comfort food fix amid the COVID-19 outbreak.

Creo Cafe

Blk 284, Bishan Street 22, #01-203, Singapore 570284
www.facebook.com/creocafesg

With a wide selection of mains, light bites and desserts, Creo Cafe has garnered a stable pool of customers, with a good bulk formed by residents in the area. The cafe serves up picture-perfect ice cream cones and waffles — these are topped with marshmallows, colourful chocolate rice sprinkles, and more to create cute animal shapes like bunny and deer. Riding the boba trend, it recently launched a bubble tea-flavoured ice cream that has proved popular among younger customers.

The animal-shaped ice cream cones are cute and affordable! The cafe also has interesting ice cream flavours like honey lavender.



— CHEN DING YANG, 13, STUDENT

TIP: Takeaways are available at the cafe. Bring your own containers to enjoy 10% off all à la carte items (with a minimum spend of \$10).



Grin Affair

Blk 505D, Bishan Street 11, #01-408, Singapore 570505
www.grinaffair.com

An advocate of “real food”, Grin Affair uses only natural ingredients without artificial flavourings, preservatives or thickeners. Its founder, Jody Ang, believes that desserts not only make our hearts sing, but they should also be good for our bodies. The cafe’s dessert range contains less sugar and oil, and results in offerings that are lighter in texture but no less delicious.

Best known for its “cake in a jar” concept, glass jars are used to serve mousse cakes. Our favourite among the unique flavours is the Lychee Passionfruit — the layers of vanilla sponge cake, lychee mousse with lychee bits, and finely chopped salted pistachio combine to deliver a wonderful sweet-sour-savoury blend. The best way to relish this is to sink your spoon all the way to the jar’s bottom, and scoop a bit of each layer as you go to savour all the flavours in each bite.

TIP: Although takeaways are not available during this period, Bishan residents can still order these goodies via delivery till 11.59pm daily.

Mata Thai

Blk 508, Bishan Street 11, #01-390, Singapore 570508
www.facebook.com/matathai

Celebrating 10 years in business this year, Mata Thai is a *tze char*-style eatery that offers value-for-money meals with generous portions. Notably, traditional Thai spices are widely used in its dishes as a nod to the authentic tastes of the native cuisine. The impeccable mix of spicy and sour flavours is particularly outstanding in its papaya salad (*som tam*). Other signature dishes include fried prawn cake, Thai-style pandan leaf chicken, and claypot prawns with glass noodles.



TIP: Mata Thai is Halal-certified so everyone can get to enjoy delicious Thai cuisine. The eatery remains open for takeaway and delivery, with the last order at 7pm.



TIP: For those who are lactose-intolerant but still want a sweet treat, go for the Skinny Dark Chocolate flavour, a non-creamy sorbet that does not compromise on the lushness of chocolate.

Denzy Gelato

Blk 506, Bishan Street 11, #01-404, Singapore 570506
www.facebook.com/denzygelato

Founded in February 2019, Denzy Gelato is a homegrown gelateria located in the heart of Bishan. Within a minute’s walk from the bus interchange, the cafe is founded by Damien Yau, who grew up in this estate.

Driven by his passion for food, Damien specially flew to Italy to learn the art of gelato creation, which included the detailed and delicate process of handcrafting uniquely flavoured sorbet. What sets Denzy Gelato apart from other gelaterias is its variety of exclusive flavours, such as Mango, Blood Orange and Kombucha sorbet, and Ruby Chocolate and Raspberries gelato.

At his cafe, Damien uses only the best ingredients and makes all gelato from scratch. As a testament to his dedication and craft, the 32-year-old was awarded “Singapore’s Best Gelato” by the Dessert Association Singapore in 2019.

Other than gelato, the cafe also serves waffles, coffee, and affogato (a coffee-based dessert) — yummy treats that sweet-toothed residents can look forward to after the Circuit Breaker is lifted.

DO YOUR PART

When you are at the shops for takeaways, adhere to safe distancing guidelines. Bring your own reusable containers to reduce the use of disposable packaging and adopt a more sustainable lifestyle.