

A UNIQUE GASTRONOMICAL EXPERIENCE

The food and beverage options at Wisma Atria shopping mall in Singapore are so diverse, they may distract you from the superlative retail therapy on offer.

BY LOW SHI PING

Enjoy sake (right) and beef shabu shabu (far right) at **Japan Food Town**; chef Haruhiko Yamamoto (below) leads Nabe Seizan, which dishes up hearty hotpot dishes that are the same quality as its two-Michelin-star sister restaurant in Tokyo.



Kotobuki Izakaya uses the freshest tuna in its kobachi set (left).

Singapore's reputation as one of the gourmet capitals of the world means there is never a lack of great eats in the city. But if you're looking for a one-stop shop, Wisma Atria may just be the place. The lifestyle shopping mall on Orchard Road offers a variety of food and beverage (F&B) outlets under one roof.

JAPAN FOOD TOWN

The latest addition to Wisma Atria is the first authentic Japanese food hall in Singapore. Here, diners enjoy a broad range of quality and authentic Japanese cuisine at affordable prices. Its 16 casual restaurants, occupying over 20,000 sq ft of space, were selected for their outstanding reputation in their homeland, and their heritage, which dates back centuries in some cases.

Among them is udon eatery Inaniwa Yosuke, which was established in 1860 in Tokyo. Over at sake and sushi diner Dassai Bar, the rice wine hails from Japan's Yamaguchi prefecture and is popular among royalty and dignitaries worldwide. And Nabe Seizan is famous for its outstanding hotpot dishes.

KOTOBUKI IZAKAYA

For an experience of the Tokyo lifestyle where office workers go for drinks and a bite after work, head to Kotobuki Izakaya on Level 1. The saikoro steak is a must-try. Its outlet at Wisma Atria also houses Kotobuki Coffee, where you'll find aromatic caffeinated brews and desserts.

FOOD REPUBLIC

Craving Singapore flavours? Head to Food Republic on Level 4. The rustic setting takes you back in time to the old Singapore. Among its popular stalls are Thye Hong Fried Prawn Noodles and Odeon Beef Noodle. At the latter, enjoy al dente rice noodles smothered in a herbal beef-bone broth, brewed for up to five hours.

At Indonesian Padang, everything is made from fresh ingredients. Its signature is its beef rendang (spicy dry curry).

MORE TANTALISING OPTIONS

Other popular F&B choices in Wisma Atria include Omakase Burger, Paris Baguette, Ben's Cookies and Joe and the Juice.



Since Omakase (right) debuted, it has earned rave reviews for its burgers, which are handmade in-store each day and served fresh. Beef patties made from 100 per cent USDA choice-grade premium cuts are served on artisanal buns, with a slice of American cheese. Its must-try? The applewood smoked bacon cheeseburger (above).



On Level 2, **Paris Baguette** (left) tempts passersby with bread, pastries and cakes. The Korean bakery also offers sandwiches and other mouthwatering desserts. Do not leave without trying its Royal Pudding (right), a milky dessert available in flavours such as mango.



One of the most popular stores at Food Republic is **Thye Hong Fried Prawn Noodles** (right). There is always a queue for its fried prawn noodles, char kway teow (fried flat rice noodles) and oyster omelette. Its founder, who started the family business in 1970, serves dishes on opei leaves as he believes they bring out the flavours of the food.



Visit **Kotobuki Coffee** (above) for an aromatic pick-me-up, Japanese style.

WISMAONLINE.COM 435 Orchard Road, next to Orchard MRT. Concierge: 6235 2103. Open 10am to 10pm daily.