

Advertisements



## Rubbish Eat Rubbish Grow

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NEW RESTAURANTS

# New Restaurants in October

BY RUBBISH EAT RUBBISH GROW ON OCTOBER 2, 2017 • ( 1 COMMENT )

### RESTAURANTS IN OCT 2017

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#### **Alati**

10 Sinaran Drive, Novena Square 2 #01-22 Singapore 307506

11am-10pm

instagram

Not to be confused with Alati Greek Restaurant (<https://rubbisheatrubbishgrow.com/2016/04/17/alati-singapore/>), Alati is pronounced as 阿拉提, ah-la-ti. That's right, it's a China franchise that serves lamb skewers in a contemporary setting.

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#### **Come n Joy** 놀러와

9 Raffles Boulevard, Millenia Walk, Singapore 039596

11.30am-3.30pm, 5.30pm-11pm

facebook

Martini grilled pork (\$15.80) is recommended.

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***Peace Japanese Cuisine***

*31 Bukit Batok Crescent #01-01 The Splendor Singapore 658070*

*tel: +65 6694 0828*

*11.30am-2.30pm, 6pm-10pm, Closed M*

*facebook*



They offer a wide range of Japanese food, including the kaiseki set. There is also a Japanese steamboat buffet limited to 60 minutes for lunch (\$15-\$17) and 100 minutes for dinner (\$20-\$22).

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***Pince & Pints***

*95 East Coast Road, Singapore 428793*

*tel: +65 6386 3988*

*M-F 12pm-2.30pm, 5.30pm-11pm; weekends & PH 11am – 11pm*

*facebook*



Popular for their lobster rolls, Pince & Pints is opening a third outlet at Katong on 16 Oct. They use Atlantic air-flown wild-caught lobsters and have two new dishes: lobster burger and lobster noodles.

### **Racines**

9 Wallich Street, Sofitel Singapore City Centre Singapore 078885  
tel: +65 6428 5000



Racines, which means roots in French, is helmed by Executive Chef Jean-Charles Dubois who uses custom-built Marrone stoves from Italy to bring traditional French classics and local Chinese delicacies.

Menu highlights include French classics such as Racines' Signature Grenouille or Frog Legs (\$26); Traditional Lobster Bisque (\$28); and Australian Wagyu Beef Striploin (180g/\$105).