Tower Transit Discovery Journeys **SERVICE**

106

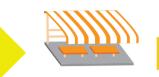
Although Singapore may not be the biggest city, it is amazing to discover that there's still much out there that we have yet to experience!

We want to help you make the most of your journey on our Buses, and because dining out is one of Singaporeans' most enjoyed pastimes, the good folks at Singapore Food on Foot (http://www.sgfoodonfoot.com/) have compiled a list of restaurants you can visit by simply hopping on our 106 Bus Route.

Whether you enjoy local cuisine or have a penchant for international flavours, this extensive list of eateries is sure to get your mouth watering at the simple description of some of these

What are you waiting for? Hop on Bus Service I 06 and discover the best of what Singapore has to offer on your journey!

Aft Capital Tower



Way

A Noodle Story



Less than 12 minutes away from stop by foot

Opened in February 2013 by a duo trained in Shatec, the pair of noodle-lovers created their very own local style Singapore ramen. Gourmet quality noodles filled with Asian flavours, cooked using modern culinary techniques at hawker prices — what more



Antoinette

Dhoby Ghaut Station

Orchard Winsland House

Road



Grain Traders

#01-01/02/03, S048946

the complete meal.

Capital Green, 138 Market Street

Less than 10 minutes away from stop by foot

Grain Traders is more than your typical,

casual, lunch-time joint: it serves hearty

comfort food for the everyday worker,

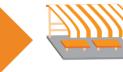
providing both variety and quality. It is like

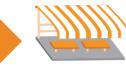
the modern mixed rice stall, where patrons

get to pick from the spread of grains, meats,

vegetables, toppings and sauces to create

Opp The Ogilvy Centre









Singapore Shopping Centre, 190 Clemenceau Avenue #01-28, S239924

Less than 5 minutes away from stop by foot

The first éclair specialty store and café in Singapore, it was founded in 2014 by Sarah and Michelle, two good friends and pâtissières with a similar dream and passion. Inspired by the classic French pastry and enhancing it into an modern art. their éclairs are visually pretty as well as delicious



Pompompurin Café

Orchard Central, 181 Orchard Road #04-08,

Less than 5 minutes away from stop by foot

Pompompurin Café is the very first Sanrio character-themed café to debut in Singapore. Themed after a golden retriever dog character first introduced in 1996, it is also the first cafe of its kind in South East Asia. The full menu consists of cute-looking food and drinks in the shape of Pompompurin, which is sure to delight children and even adults who are young at heart.

Shenton **Terminal**

could you want?



Village

Coffee Break

#02-78, S069111

Amoy Food Centre, 7 Maxwell Road

Known as San Hai Yuan in the 1930s, Coffee

Break is now run by third generation

Hainanese siblings. On top of the traditional

method of brewing kopi, it offers flavoured

lattes and innovative twists on local

breakfast favourites such as black sesame

and earl grey crème spreads on toast.

Less than 12 minutes away from stop by foot

Holland Village Station



Sofitel So Singapore, 35 Robinson Road,

Less than 7 minutes away from stop by foot

Already known for its flaky and buttery

croissant made in the traditional French

method with the best quality French butter,

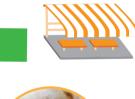
Antoinette has recently launched the

popular and well-reviewed Salted Egg Yolk

Croissant and Chilli Crab Croissant.



Opp Orchard Station



Opp Blk 329

Jit It Thai San Popiah

Plk 449 Clementi Avenue 3 #01-211, S120449

 $\begin{cases} $\dot{\pmb{\Lambda}}$ Less than 10 minutes away from stop by foot$

Tucked away in a small corner of a coffeeshop, the popiah stall is run by an elderly couple. Their popiah stands out for its thin and soft skin, the use of garlic to enhance the flavour, and most importantly, the shiok chilli sauce that will send your taste buds into a sambal dance.



Holland XO Bee Hoon

O Blk 19A Dover Crescent, \$131019

Less than 2 minutes away from stop by foot

Rumour has it that XO Fish Head Bee Hoon originated here when an ex-XO salesman added XO to the fish soup. It first became popular in Holland Village before relocating to its current location in Dover Crescent. The dash of brandy added during the boiling stage brings a fragrant and wholesome flavour to the soup, ensuring satisfaction.



Sunday Folks

44 Jalan Merah Saga #01-52, S278116

Less than 7 minutes away from stop by foot

The sister to the popular and always crowded dessert place Creamier in Toa Payoh, Sunday Folks is known for its Soft Serve and Waffle. This dish comes with 2 square-shaped waffles topped with a tall swirl of soft serve ice cream. There are a total of six different flavours (Summer Strawberries, Roasted Pistachio, Earl Grey Lavender, Madagascar Vanilla, Sea Salt Gula Melaka, Dark Chocolate), and each one of them is absolutely delectable.



Fat Cow

I Orchard Boulevard, S248649 Closest Bus Stop: Grange Residences

Less than 5 minutes away from stop by foot

Fat Cow is a Japanese-inspired steakhouse hidden in Camden Medical Centre. It serves luxurious bespoke meats tailor-made to every individual. Be mesmerised by their precise cuts of artisan meats, and pair it with one of their delicious cocktails.



BAKE Cheese Tart

Ion Orchard, 2 Orchard Turn #B4-33,

Less than 10 minutes away from stop by foot

The famed Hokkaido BAKE Cheese Tart has finally opened a stall in Singapore. Their baked cheese tart is so popular that long queues are always found outside their stalls in Japan, Bangkok and Hong Kong. Now there is no need for Singaporeans to fly overseas to savour their delicious tarts, just hop off the bus and into lon!



Tanuki Raw

S238896 Orchard Central, 181 Orchard Road #04-01

Lless than 5 minutes away from stop by foot

Tanuki Raw is known for their freshly shucked oysters that go for \$2 each during Happy Hour. In addition to the great oysters, we can rejoice at their recently launched 6 Japanese rice bowls for lunch, which are priced from \$12. The rice bowls are packed with quality ingredients that are hearty and delicious. Tanuki Raw is definitely a go-to place if you want a great value lunch on Orchard Road.

Clementi



Tan Tu Tu

Blk 449 Clementi Avenue 3 #01-211, S120449

Less than 10 minutes away from stop by foot

Kueh Tutu is a traditional snack filled with peanut and grated coconut filling that dates back to the 1930s, and is actually an evolved version of the traditional Fujian steamed rice cake, Song Gao. The kueh at Tan Tu Tu is still made the traditional way from pounded rice, which creates a moist and springy texture unlike many other places that use commercially-sourced rice flour.



Brothers Rojak

Blk 449 Clementi Avenue 3 #01-211, \$\ \$120449

Less than 10 minutes away from stop by foot

Brothers Rojak is one of the best rojak stalls in Singapore with a constant snaking queue. The stall uncle skilfully gets all the different ingredients evenly coated with the savoury shrimp paste sauce, and finishes it off with roasted peanuts and finely cut bunga kantan (pink ginger bud) to round off a sweet, tangy and nutty rojak that is a pure pleasure to



Bukit **Batok Central**



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