DINING GUIDES

15 reasons why Shaw Centre is a fantastic foodie destination

by Venkat Gunasellan | Jun 25, 2021

Photography: Luke's Lobster

After your Orchard Road shopping spree, fuel up on good food at Shaw Centre (and Shaw House!).

Orchard Road is more than just a shopping paradise. The iconic shopping belt is also home to top-notch restaurants and cafes. Case in point: Shaw Centre and Shaw House. Besides being a go-to place for movie-goers, the adjoined buildings house an amazing array of eateries and swanky establishments. You'll want to add these amazing restaurants at Shaw Centre and Shaw House to your food bucket list!

Ultimate food guide to Shaw Centre and Shaw House

1. Luke's Lobster

The famous American seafood specialist invites you for a lobster feast. We're talking wild-caught lobster served in a buttered bun with mayo, secret seasoning and lemon butter. That's right, Maine-style rolls. Go for Luke's trio to sample all three varieties: lobster, crab and shrimp. Wash it all down with a pint of Little Creatures craft beer for a satisfying meal.
Luke's Lobster, #01-K4, Shaw House, 350 Orchard Road, Singapore 238868

2. Tarte by Cheryl Koh

A mainstay at Shaw Centre since 2015, Tarte by Cheryl Koh sports a brand new look. Settle into the refreshed (and bigger) dine-in space with curved lines, warm tones and a modern ambience. Fans can expect the usual line-up of stellar tarts such as dark chocolate, blood orange and strawberry flavours. Swinging by for tea? Sip on a melon and rose cold brew while you nibble on baked goodies like pain au chocolat and croissants.
Tarte by Cheryl Koh, #02-05, Shaw Centre, 1 Scotts Road, Singapore 228208

3. 8 Korean BBQ

Photography: 8 Korean BBQ via Facebook

This upscale Korean barbecue restaurant takes its name from its signature 8 Colour Set. It features thick, long strips of Mangalitsa pork belly flavoured in eight ways: original, wine, curry, garlic, miso, herb, kalbi and red pepper paste. But like any all-rounded Korean BBQ restaurant, that's not the only cut of meat worth having. Don't miss out on top-notch beef selections alongside Atlantic salmon and Korean squid on the grill. Plus, crispy pancakes, kimchi fried rice and steamed egg.

8 Korean BBQ, #04-20/21, Shaw Centre, 1 Scotts Road, Singapore 228208

4. La Strada

La Strada is a charming restaurant that pulls diners in with its modern Italian plates. Its broad menu features crowd-pleasing favourites like chitarra carbonara, lamb ragu tagliatelle and braised lamb shank. And if you're wondering, its moniker means 'The Street' in Italian.

La Strada, #01-13, Shaw Centre, 1 Scotts Road, Singapore 228208

5. Aoki Restaurant

Photography: Aoki Restaurant via Facebook

This upscale Japanese dining resto offers front-row seats for you to see the chefs in action. Watch as they dexterously prep your meal and serve it to you with the utmost precision. Besides whipping up a mean bowl of bara chirashi, they also do quality sushi sets. Order the nigiri sushi tokusen and savour nine types of sushi and a maki roll.

Aoki Restaurant, #01-19, Shaw Centre, 1 Scotts Road, Singapore 228208

6. Bistro du Vin

French onion soup, duck confit and pan-seared foie gras are just some of the rustic French offerings you'll find at Bistro du Vin. Part of the Les Amis Group, this casual eatery offers comforting fare and a homely ambience that promises an authentic taste of France. All at a reasonable price to boot! Its popularity with the French in Singapore is a testament to its delightful dining experience.

Bistro du Vin, #01-14, Shaw Centre, 1 Scotts Road, Singapore 228208

7. La Taperia

La Taperia is all about familiar classics. At this intimate nook, you'll find sizzling Spanish signatures like lobster paella, charcoal-grilled lamb rib and

suckling pig confit. They're all to be enjoyed with copious amounts of wine. For a little privacy, kick back at the dimly-lit outdoor balcony, which includes a long communal table – perfect for chit-chats and tapas nibbling.
La Taperia, #02-10/11, Shaw Centre, 1 Scotts Road, Singapore 228208

8. Leckerbaer

Photography: Leckerbaer

Hailing from Copenhagen, Leckerbaer puts out an amazing selection of Danish butter cookies. Look forward to classic and creative flavours like chocolate, lychee, passion fruit and vanilla. Also expect to see a collection of tarts and cakes including almond raspberry cake, lemon and sea buckthorn tart, and salted caramel brownies. Yum!
Leckerbaer, #01-K2 and #01-K3, Shaw House, 350 Orchard Road, Singapore 238868

9. Lemak Boys

For local food at Shaw Centre, Lemak Boys has you covered. Peranakan

flavours take centre stage on the menu. Options include premium nasi lemak, which sees an addition of chicken berempah on top of the usual fixings like otah otah, sambal prawns and anchovies. Pile your plate high with the likes of prawn assam curry, deep fried pomfret with kicap manis and chicken rendang.
Lemak Boys, #03-10, Shaw Centre, 1 Scotts Road, Singapore 228208

10. Mui Kee Congee

This household name started out as a small stall in the Mongkok district of Hong Kong in the 70s. It quickly gained popularity amongst both Hong Kongers and Singaporeans alike for its comforting bowls. The fluffy, smooth porridge is topped with the likes of sliced beef and century egg alongside premium ingredients such as Hokkaido scallops and Alaskan crab legs. We suggest getting the set meal that comes with you tiao, aka fried dough fritters.
Mui Kee Congee, #01-12, Shaw House, 350 Orchard Road, Singapore 228208

11. Les Amis

Photography: Les Amis via Facebook

A three Michelin-starred dining experience awaits in the heart of Orchard. Using French culinary techniques, Les Amis whisks you on a gastronomic journey with artfully plated dishes. Think wild salmon, roasted challans duck breast and beef tenderloin with bearnaise sauce, wrapped up in a romantic ambience of chandeliers, artworks and red velvet accents.

Les Amis, #01-16, Shaw Centre, 1 Scotts Road, Singapore 228208

12. The Ship Restaurant & Bar

Go on a culinary voyage at The Ship Restaurant & Bar. Since it's decked out in a nautical theme, you don't have to guess too hard about its specialty. The menu is anchored in fresh seafood delights such as baked mussels with cheese, crab stuffed mushrooms and lobster bisque. Plus, mains like fish and chips and lobster thermidor. For meat lovers, tuck into a selection of steaks that will hit the spot.

The Ship Restaurant & Bar, #03-16/18, Shaw Centre, 1 Scotts Road, Singapore 228208

13. Kausmo

Photography: Kausmo via Facebook

Inspired by the word 'cosmos', which means a system of thought, the restaurant takes a conscious dining approach. Using ingredients that are over-ripened and oddly shaped, Kausmo hopes to reduce food wastage and promote thoughtful living amongst diners. Food-wise, expect European techniques with Asian influences in the six-course carte blanche menu. The dishes vary, depending on the availability of the produce. But you can expect lots of native greens and florals, sustainably sourced seafood, and flavourful secondary cuts of meat.
Kausmo, #03-07, Shaw Centre, 1 Scotts Road, Singapore 228208

14. Lino Pizza and Pasta Bar

The moniker's a dead giveaway of what to expect – a wide array of pasta and pizza selections such as diavola, truffle mac and cheese, and tagliatelle bolognese. For a taste of Asian flavours, try the rendang beef oxtail pizza or vongole linguine in Thai green curry.
Lino Pizza and Pasta Bar, #03-23, Shaw Centre, 1 Scotts Road, Singapore 228208

15. Sanpoutei Ramen

It's all about Niigata's signature shoyu (soy sauce) ramen here. The clear soup broth is stewed for six hours with a mixture of vegetables, whole chicken and dried sardines specially imported from Japan. The soft, springy noodles are also freshly churned in-house, using a state-of-the-art machine, to achieve strict quality control.
Sanpoutei Ramen, #B1-04/05, Shaw House, 350 Orchard Road, Singapore 238868

What's your go-to spot for top-notch food at Shaw Centre and Shaw House?

Need more Honeycombers in your life? Head this

way...

Venkat Gunasellan

Venkat is a Swiftie at heart. He has a penchant for memes, avocados, iced lattes and all things pop culture. He also considers binge-watching shows on Netflix as an extreme sport.

Read more from Venkat Gunasellan