

Changi Airport welcomes nine local F&B brands at Terminals 2 and 3

By **Mary Jane Pittilla** on July, 30 2018 | Airlines & Airports



Debuting in Singapore at Changi Airport, Colonial Club is the go-to place for familiar local favorites



COLLIN'S boasts an extensive menu with almost 100 items

From this month, Singapore Changi Airport has opened nine new food concepts – including five first-in-Changi brands and the airport's largest 24-hour fast-casual dining concept.

Catering to the rising demand for local F&B brands while supporting Singapore's F&B entrepreneurs, Changi Airport has been seeking more home-grown brands. Now, more than half of the F&B operators at the airport's public areas are local brands.

Said James Fong, Vice President for Landside Concessions, Changi Airport Group: "Singapore food is a reflection of our country as a melting pot of different cultures and ethnic groups. With more than 60 million passengers passing through our doors every year, Changi Airport is an ideal platform for sharing our rich culture, diversity and uniquely Singaporean cuisines with both locals and foreigners. There has been a tremendous amount of innovation and creativity in Singapore's F&B industry in recent years.

"We look forward to continuing our support for like-minded local enterprises to showcase the best of Singapore brands at the airport and giving them a boost in reaching out to an international audience."

Four new restaurants serving Asian food will begin trading at T3's Level 3.

The line-up includes authentic hawker and local western fare, Chinese claypot dishes and traditional Vietnamese cuisine at Colonial Club, COLLIN's, A-One Signature and So Pho.

Colonial Club is a first-in-Singapore concept by the PappaMia Group. The 80-seater black and white restaurant pays tribute to Singapore's rich culinary heritage in the colonial era, and serves an array of Hainanese-style western delights, Nyonya dishes, and local favourites with British-Colonial influence.

A first-time operator at Changi Airport, COLLIN'S is a household name synonymous with wholesome, affordable Western meals. It started out as a Western food stall in a coffeeshop six years ago, and has since expanded to 23 outlets islandwide.

Available exclusively at the airport is a brand-new menu with almost 100 food items, including salmon dishes made with King Salmon from New Zealand, a selection of steaks served on basalt plates, and a spread of classic Western breakfast favorites served from 7am daily – a first for the brand.

This restaurant also boasts a bar, an open kitchen concept with a fireplace oven for baking pizzas, and a charcoal oven that retains the flavor of the grilled dishes.

Two other new-to-Changi operators, A-One Signature and So Pho, will also be joining the scene towards the end of 2018.

In addition to its well-known hot claypot and hotplate dishes, A-One Signature will be introducing exclusive menu items such as Claypot Porridge with Crab Roe and Prawn, and Fried Rice in Hot Stone Bowl with Crab Meat, Roe and Shrimp.

Changi Airport's largest fast-casual dine-in concept

For the first time, the Pezzo Group is bringing together five fast-casual concepts in a single space at 3

Changi Airport's T2 Arrivals Hall.

Known for its takeaway kiosks, the group has introduced its first 24-hour dine-in concept at an airport, with clusters of seating areas, that comprise Coffee Toast Express, Crave, Pezzo, Stuff'd and Yolé.

Debuting its first outlet in Singapore at Changi, Coffee Toast Express is a new concept serving local Nanyang-style kopi, traditional toasts, and local delights like Mee Rebus and Mee Soto.

Diners can also enjoy the original Adam Road nasi lemak from Crave, delicious pizzas baked fresh daily at Pezzo, healthy Mexican and Turkish food and salads from Stuff'd, and desserts at Yolé.

T2 Departures Hall has also welcomed three brands: Spanish yoghurt brand Ilaolao, Krispy Kreme doughnuts and coffee, and Taiwanese bubble tea brand TP Tea's first outlet in Singapore.



Diners can enjoy the original Adam Road nasi lemak from Crave at the 24-hour dine-in concept at Changi Airport's T2 Arrivals Hall