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CHATTERBOX MARKS A GRAND RETURN AT HILTON SINGAPORE ORCHARD

Iconic Singapore restaurant celebrates 51 years with brand new space,
menu and dining experience



SINGAPORE, 14 March 2022 – One of the most anticipated re-openings this year, well-loved homegrown restaurant **Chatterbox** has unveiled a stellar new space on level five of the newly-minted Hilton Singapore Orchard.

Set to impress regulars and new diners alike with its distinctive brand and blend of nostalgia and modernity, Chatterbox aims to deliver a refreshing culinary experience matched with warm hospitality.

Shares Brian Riady, Deputy Chief Executive Officer and Executive Director of OUE Limited, “Chatterbox is a brand that has evolved over time – we look forward to serving a new generation of customers, as well as welcoming our regulars – with their children in tow! More importantly, we want to become a dining destination for a solid and satisfying Asian dining experience – lively, unpretentious and worthy of many return visits.”

Synonymous with its world-famous chicken rice, **Chatterbox** was the talk of the town when it first opened in 1971 at the former Mandarin Singapore. An endearing icon that has stood the test of time – including several waves of refurbishment over the years, **Chatterbox** has been feeding hungry diners and satisfying discerning palates with its inimitable menu of well-loved specialities prepared with time-honoured and fiercely-guarded recipes. Firmly establishing itself as a prime and quality dining destination, it has remained a top pick for many years, among generations of Singaporeans and tourists who relish the well-executed Asian and local cuisine at this stalwart coffee house set in a five-star hotel.

Chatterbox has since also established an international footprint with Chatterbox Cafe and Chatterbox Express in HK and an upcoming Chatterbox Express in Fukuoka, Japan this year.

STALWART SIGNATURES AND SATISFYING NEW DISHES



At Chatterbox, diners can partake in a menu curated for a convivial shared dining experience, and designed to satisfy. Besides Executive Chef Liew Tien Heong's (pictured left) long-standing popular local fare prepared with an honest-to-goodness approach and elevated with quality ingredients, the menu also boasts a wider range of dishes brimming with authentic and robust flavours, as well as some inventive iterations of Asian specialties.

Diners can pick from a tantalising selection of starters, meat, seafood and vegetable courses – a short list of meat-free items is also available.



From left: Sea Perch with Burnt Green Chilli, Beef Hor Fun, Lobster Laksa

Kickstart the meal with a fiery *Mackerel & Crab Otah-Otah* (\$18), a hefty parcel of fresh mackerel fish paste with snow crab claw meat seasoned with a homemade spice mix. A familiar favourite, *Chatterbox Rojak* (\$15) is a melange of jambu, granny smith apple, pineapple and turnip with fried dough fritters in a light housemade *rojak* sauce – *cucur udang* or deep-fried prawn fritters provide the unique and crispy crowning glory.

Pristine seafood offerings include expertly-executed 'zi-char' inspired dishes. Two Chef Liew originals are *Lemon Butter Tiger Prawns* (\$28) – twice-fried shelled tiger prawns cloaked in a moreish and glossy lemon butter sauce that is tangy, savoury and spicy all at once, and *Sea Perch with Burnt Green Chilli* (\$35) – pan-fried buttery-fleshed sea perch crowned with a piquant housemade chilli paste made with blended charred green chillies.

Complement the meal with vegetables such as *Wok-fried Sambal Wing Beans* (\$12) – an unassuming plateful of tender wing beans tossed in a scintillating *rempah*, or meatier options like Chatterbox's signature 'Hokkien style' *Bak Kut Teh* (\$28) with a nuanced herbal broth, and *Coffee Pork Ribs* (\$26) – pre-marinated and deep-fried Kurobuta pork ribs in a luscious and sticky coffee sauce.

Undoubtedly *the* highlight on the menu, *Mandarin Chicken Rice* (\$25 for Individual Set | \$38 for Half Chicken | \$72 for Whole Chicken) is highly-recommended.



From left: *Mandarin Chicken Rice Individual set* and *fragrant Mandarin Chicken rice*

Using only chickens that weigh around 2kg each, Chef Liew has perfected his unique 'steam-cook' method to render succulent and juicy chicken each and every time – a drizzle of a lightly-seasoned *jus* enhances the innate sweetness and flavour of the chook. Besides the quintessential fluffy and fragrant chicken rice which is cooked with specially-procured aged Jasmine rice and a trinity of chicken fat, shallots and pandan leaves, other essential *accoutrement* for the individual set includes a punchy proprietary chilli sauce, grated ginger, dark soy sauce and a soul-satisfying bowl of chicken broth.

Served with a velvety-smooth oyster sauce-based gravy, the crowd-pleasing *Beef Hor Fun* (\$25) is a showcase of the team's culinary prowess – each strand of wide *kuay teow* is slightly charred and imbued with 'wok-hei', while bean sprouts still retain a pleasant crunch and beef slices are fork-tender. One of the earliest dishes on Chatterbox's menu, *Lobster Laksa* (\$34) is familiar, yet different – the thicker and bold gravy is simmered with prawn stock, which imparts a more robust and *umami* flavour. Each bowl is topped with a whole Boston lobster claw, *tau pok* or tofu puffs, fish cake slices, bean sprouts, quails' eggs and a sprinkling of finely-chopped *daun kesum*, or laksa leaves.

A rice and noodles section provides more choices such as *Seafood Hokkien Mee* (\$25) served on an *opeh* leaf, *Kampong Nasi Goreng* (\$18) and *Braised Seafood White Bee Hoon* (\$29) among others.



Since there is always room for dessert, do not miss Chatterbox's *Signature Coconut Ice Cream* (\$15, pictured left) which has been on the menu since its opening – made with fresh coconut milk, coconut flesh and dessicated coconut and served in a coconut husk, this is a truly one of life's simple pleasures.

CHATTERBOX BAR



An intimate spot for a tête-à-tête before or after meals, the bar at Chatterbox has more than just a selection of wines and tipples up its sleeve.

For starters, a signature cocktail is recommended. *Chatterbox's Punch* (\$17) is an easy-drinking 21-days vanilla, cinnamon, lemon, banana-infused gin served with house tonic, while *Any Time Any Day* (\$19) and *Rum & Raisin Old Fashioned* (\$20) are more fortified and forward concoctions – dark rum, Campari, pineapple and lime juices, and homemade ginger syrup take the lead in the former, while a heady Havana 7 years, brandy, homemade rum and raisin syrup and cognac bitters deliver the oomph in the latter.

Teetotallers can look to a compact list of equally-thoughtful mocktails to lift the spirits – *Rosemary Blueberry* (\$8) is a deliciously-refreshing beverage with fresh blueberries, honey, fresh lemon juice infused with a rosemary sprig, and *Pineapple Ginger Beer* (\$8) is a thirst-quencher of ginger syrup-spiked pineapple and lime juice.

A *Gin Bar* selection proffers more creations featuring labels such as *The Botanist*, *Brass Lion Singapore* and *Roku* among others. A compact list of *kombucha* and freshly-squeezed juices is also available.

EXPANSIVE AND BREEZY INTERIORS

Beckoning guests to retreat into the restaurant is a botanical mural depicting local floral and fauna by local artist and illustrator Tan Zi Xi (@messymsxi). A continuous narrative of a similar mural commissioned for Chatterbox Hong Kong, this elegant illustration depicting Singapore's local greenery runs the length of the entrance walkway leading into the swish bar and spacious dining room.

Characterised by a soothing and inviting palette of woody browns, pastel green and creamy hues, the understated and chic restaurant exudes a relaxing and calming vibe – sun-lit by day, and intimate and cosy by night. Some quirky design elements that are distinctly Singaporean are also cleverly incorporated into the space – such as old-school ventilation blocks which serve as partitions, and white square tiled tabletops that are a nod to the familiar HDB void deck tables.

Plush banquette and booth seating flank both sides of the long communal dining room which also comprises three semi-private dining areas suitable for occasions and events.

About OUE Restaurants

OUE Restaurants (OUE) is dedicated to creating genuine dining experiences that cater to a diversity of diners in Singapore and overseas. The group's portfolio of extraordinary brands and establishments range from the fine and upscale to the novel and contemporary. Whether it's a trendy night out or a glamorous dinner for two that you seek; or a casual brunch with the family or a chill-out-over-drinks session with friends, you will find it within the OUE ambit. Savour life at VUE, Takayama, Hashida Singapore, or Shisen Hanten by Chen Kentaro. Dive into hearty and sensational flavours all day long at Chatterbox, Chatterbox Café and Chatterbox Express. And enjoy the wide world of culinary delight at Chen's Mapo Tofu, FuFu Pot, Délifrance, Maxx Coffee, Alfafa, Lippo Chiu Chow, and Rempapa.

For more information on OUE Restaurants, visit ouerestaurants.com.

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FACT SHEET

Name of Restaurant	Chatterbox
Location	333 Orchard Road, 05-03, Singapore 238887
Operating Hours	11:30am to 2:30pm, 5:30pm to 10:30pm, daily
Reservation Number	6831 6291
Reservation Link	https://book.chope.co/booking?rid=chatterbox1507ctb&source=rest_chatterbox.com.sg
Seating Capacity	126 pax (restaurant), 15 (bar)
Facebook	@chatterboxsingapore
Instagram	@chatterboxsg
Hashtag	@ChatterboxSG, #ChatterboxSingapore

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