

NINJA BOWL

Verbatim: Healthy

Insight: The grain bowls are light and healthy as they offer a variety of greens that accommodate to customer wants. Popular mentions include cherry tomatoes, sautéed mushrooms, asparagus, quinoa and avocado.

Verbatim: Aesthetic

Insight: Great place for gathering as there is a chill vibe going on in the cafe. Lightings and interiors were great which was a motivation as a gathering place. There were also several compliments with regards to the food setting and marble bowls used. The takeaway here is that reviewers pay attention to general aesthetics.

Verbatim: Servings

Insight: On top of amazing food quality, servings were generous which made up for charging a premium. Despite charging about \$16-20 for their grain bowls, it is widely mentioned that it was worth every penny due to the generous servings of premium ingredients such as salmon and beef. This indicates that customers are willing to pay if the servings are generous.

XIAO YA TOU

Verbatim: Interior

Insight: The cafe has oriental interior design and old school decorations such as Chinese lantern and umbrellas - this appealed to consumer as it enhances the ambience of the dining experience. It sets to differentiate itself from interiors of conventional cafes which acts as a memorable factor in reviewers' minds.

Verbatim: Fusion

Insight: The experimental fusion between several styles of cuisine is very well liked and frequently complimented among the reviews. Reviewers generally favour the innovation of fusion as the combination brings about favourably new and interesting flavours with minimal backlash.

Verbatim: Preparation

Insight: Plenty of reviewers praised the preparation of over 30 hours sous vide prepared and well marinated short ribs describing both to have melt-in-the-mouth esque texture. Preparation proved to be a distinguishing factor as reviewers noticed the extent of the effort put into preparation and praised it extensively in the reviews.

The Populus Coffee & Food Co.

Positive

Verbatim: Great Design

Insight: Their café was decked out with beautiful hexagonal marble tile flooring, classy rose gold furnishings and modern wood panels as part of their wall design. The café adopted a modern and classy design which appealed to most reviewers.

Verbatim: Vibrant

Insight: They made use of various differently coloured ingredients like purple cabbage, carrots, pickles to bring out the aesthetic appeal of the dish. The overall presentation and aesthetics of the dish was a factor in reviewers' minds.

Verbatim: Refreshing

Insight: They used light ingredients and their foods had a great balance of flavours so customers did not feel surfeit throughout consumption of the dish.

The Lokal

Positive

Verbatim: Generous portions

Insight: Their serving size for mains was big and sizable, there were huge chunks of pork belly and the salads were of a considerable size too. Reviewers commented that the dishes were worth the price, considering the huge portions and the fact that house-made ingredients were used as compared to pre-prepared ingredients.

Verbatim: Ambience

Insight: The café had a homely feel to it and had great service, reviewers enjoyed the cozy ambience as the energy of the café wasn't too noisy or intrusive. The interior décor was described as colourful and rejuvenating.

Verbatim: Flavourful

Insight: Most of the dishes were rich in flavour, Meat was juicy and succulent, reviewers felt that the dishes tasted best when the ingredients were soaked in the sauce. The Lokal has a lot of house-made ingredients like sauces, meats and pickles that are made from good produce which contributed to vibrant flavours. Reviewers enjoyed savoury sauces with a zesty/spicy kick which made dishes more appetizing.

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Foods

Offered:

Green Tea

Positive Verbatim - Balance

Positive Insights - Reviewers prefer a well balanced green tea that is not too milky. The flavour should not be overwhelming. Preferences are shifting towards health conscious choices nowadays, so reviewers prefer to not have an overpowering sweetness in the drink.

Positive Sample Review - With the set lunch, I don't know why I chose this. Specially requested it without sugar. Green tea not overwhelming and was not too milky. Quite a nice balance. No regrets!!

Negative Verbatim - Too Sweet

Negative Insights - Reviewers do not like green tea that is too milky and too sweet. The lesser, the better. Singaporean's taste palette generally do not like drinks that are too sweet.

Negative Sample Review - The green tea latte was too milky and sweet. I only managed a quarter of the cup before giving up. Hopefully their other offerings are better. Just don't get the green tea latte!

Iced Mocha

Positive Verbatim - Rich

Positive Insights - Some of the reviewers love the Iced Mocha when the taste of the chocolate is strong and rich in flavour. Some other pointers would be the smooth texture, and the addition of syrups to suit their palette better.

Positive Sample Review - The service is good and the most important the coffee is awesome. The iced mocha has a heavy body with lingering aftertaste; chocolatey and rich.

Negative Verbatim - Too Milky

Negative Insights - Some reviewers stated that the Mocha had too much milk in it, resulting in the chocolate flavours being dull and unpronounced. Be Careful not to let the iced mocha be too bland.

Negative Sample Review - Tried iced mocha (\$6.8) today. Very milky as mocha...can't taste much of the chocolate in the mocha. My friends got iced cappuccino and matcha latte which is the same (very milky).

Not Offered:

Ice Cream

Positive:

Verbatim: Versatile

Insights: It appeals to the reviewers when the ice cream comes with a lot of toppings to go with it. Vanilla ice cream is a good buffer to balance out the strong taste of other flavoured ice cream. Some of the more popular ice cream flavours are vanilla, honey, green tea, coconut and earl grey. And popular foods to match the ice cream with is the french toast, waffle and bingsu.

Review: A garden of edible flowers, meringue kisses, fresh lemon jelly, white chocolate crumbs, citron mascarpone and cornflake crumble on a Tahitian vanilla tower drizzled with white chocolate sauce! Having a gorgeous bowl of sundae to end the meal, it was indeed filled with surprises in very mouthful as you get a little taste of the different ingredients. An array of textures and flavours, the elements were a hit and miss for me as it can get a little sour but the luscious Tahitian vanilla ice cream can balance them out nicely. Refreshing, light and tangy, it is the perfect treat to beat the heat.

Negative:

Verbatim: Overwhelming

Insights: Some of the flavours of the ice cream can be too overwhelming for the customers. However, some mentioned that including vanilla ice cream in the dessert can help balance the flavours out.

Review: This for me is deserving of being served in a Michelin establishment if not for 2 minor issues: tapioca balls have a honey note which is a repetition, and the strong flavours of the other elements end up overpowering the coconut tau huay (and there isn't really a easy resolution to this problem since the coconut flavour is already there on its own)

Milk Tea

Positive:

Verbatim: Balanced

Insights: Reviewers liked their milk tea for many reasons: some like it because it is a perfect balance of taste without being too sweet, some liked it because they sourced the ingredients straight from Thailand so they deemed it as "quality", some preferred it due to it being a healthier choice.

Review: The egglet (\$4) is fluffy and delish, we enjoyed it totally! Some other interesting ones would be like the charcoal cheese (savory), chicken floss or green tea ones. Pair it with a ice cream to level it up to the ultimate dessert after meals. Don't forget to try their Thai milk tea also, which is flavourful and yet not overly sweet (can we get an Amen on this)! #chatuchak #thaimilktea #iconvillage #egglet

Negative:

Verbatim: Inconsistent

Insights: Some reviewers said that the Thai Milk Tea was rather tasteless, until they replaced the drink with Thai green tea. However, one reviewer thought the milk tea was too strong, and did not suit the palette of a typical Singaporean.

Review: Initially their original Thai milk tea was rather tasteless

Extra: This Thai milk tea from @chatuchaksg reminded me why Bangkok is one of my favourite places to visit! The milk tea was aromatic and "gao"! My only gripe was that I wished the recipe could be tweaked to suit the SG palette of being less sweet than the original ones from Thailand.

@chatuchaksg just opened last week and serves many other items like egglet, ice cream and toast! Will be back to try the other items soon."

Buttermilk waffle

Positive:

Verbatim: Crisp

Insights: Some of the reviewers noted that the buttermilk waffles for their fluffiness and their crisp. When serving waffles with the ice cream, one tip to avoid the waffles from getting soggy is to place a biscuit underneath the ice cream.

Review: The buttermilk waffle was one of the better ones I had - crisp, but still soft and fluffy inside. Portion is quite substantial, but perhaps still better to share with friends.

Negative:

Verbatim: Soggy

Insights: Pet peeve of the reviewers was that the waffle was not crisp enough and even soggy when topped with ice cream. Another point made was that the buttermilk waffles were too thick.

Review: The waffle at Kosnica is the circular ones that are made upon order. Served warm and I could still see the steam rising. It is a little thick and slightly crisp. Not too bad but my personal preference is still the thin crust with jagged edges.

Pulled Pork:

Positive:

Verbatim: Tenderness

Insights: What the reviewers look for in the pull pork is its tenderness and flavour. Some has noted the taste and how roasted it is as a winning factor. Some appreciated it as they do not have to sacrifice taste with eating healthy when eating grain bowl with pulled pork.

Review: The meat is tender and well-seasoned, sitting on a bed of quinoa, bulgur wheat and pearl barley, and lots of vegetables like mushrooms, tomatoes and pumpkin.

Negative:

Verbatim: Dry

Insights: When not done well, some of the reviewers thought the pull pork was too dry and not tender at all.

Review: I had pulled pork with poached egg. The pulled pork was dry and not tender. The hashbrown was over-fried.

Onsen Egg

Positive Verbatim - Runny

Positive Insights - The onsen egg is soft and fragile and the egg yolk is runny. As onsen egg is in a majority of rice bowl dishes, it provides moisture to the rice and enhances the flavour of the meal as a whole.

Positive Sample Review - The gouchujang sauce also added a sweet-spicy flavourful note to the plain white rice. Unfortunately, the onsen egg that was supposedly included in this rice bowl was absent 😞 Thank god I managed to obtain it as a separate side upon request! 🙏 One of the essentials in my daily diet- the soft, fragile and runny yolk was a pleasant feast for the sight and sense, providing some moisture and flavours to the white rice as well! Portion is satisfying and filling for one, though I must admit the price is pretty steep for a rice bowl.

Negative Verbatim -
Negative Insights -
Negative Sample Review -

French Toast

Positive Verbatim - Fluffy

Positive Insights - French Toasts are preferred to be fat, fluffy and moist. French toast often has toppings such as fruits, cheese, fig jam and more. Hence, this combo of flavours of these food items compliment each other and enhances the meal as a whole.

Positive Sample Review - Indulgence is having a really fat French toast served with a scooper full of raspberries and mascarpone cheese. I loved how fluffy the French toast is and how well it went with the citrusy flavours, but the portion was a little too much of an overkill.

Negative Verbatim: Overdoing

Negative Insights: When preparing French toast, be careful not to overdo it with the portion and the sauce, which will cause the french toast to be too soggy. Reviewers also pointed out that overcooking which resulted in charred sides of the toast was a pet peeve.

Negative Sample Review: Drizzled in ume-boshi infused honey & topped with a dollop of hazelnut butter which was surprisingly sweet. Fig jam by the sides was tangy-sweet. My favorite were the figs, plums & grapes. The toast was a tad charred at the sides.

Eggs Ben

Positive Verbatim - Large

Positive Insights - Some of the plus points that the reviewers mentioned are the price point, as well as interesting additions such as the unagi, mentaiko sauce and smoked salmon. Another plus point would be to have crunchy toast to go with the egg. Reviewers are able to accept the high price point provided if the quality and the taste of the eggs benedict are of high standards.

Positive Sample Review - Just had the BEST eggs ben so far!!! (\$16) really worth it for a rather large portion of toast AND smoked salmon! They serve one of the sauce that doesn't taste "weird" and really goes quite well with the salmon & toast! Toast was rather crispy which made the entire dish more thumbs up!!!! Can't wait to go back for more 😊

Negative Verbatim: Pricey

Negative Insights: Some of the reviewers thought that the eggs benedict is little too pricey
(Price range of \$17 - \$25 when reviewers mentioned that the eggs benedict was too pricey).

Negative Sample Review: \$17. I like the avocado spread, it makes the eggs ben less gelat. But it's slightly pricey than usual fare.

Earl Grey Yuan Yang

Positive Verbatim - Harmonic

Positive Insights - For fans of both coffee and tea. The coffee mixes well with the earl grey and creates a harmonic taste where none is stronger than the other. It is fragrant due to the bits of lavender petals in the drink that helped to enhance the aroma. The drink is refreshing and not too sweet which appeals to reviewers' taste palette.

(Only Dapper Co sell)

Positive Sample Review - Earlier today, I had the pleasure of bumping into Daniel, a barista who used to work at Maison Ikkoku, and is now at Dapper Coffee. It's been a very long time since he made me a cuppa, and I thought it was kind of him to treat me to this signature drink (thanks again Daniel! 😊) The "Earl Grey Yuan-Yang" (\$8++) revealed itself to be deeply aromatic, which shouldn't surprise given that it's a concoction of single ristretto, bergamot oil-infused milk and lavender. It had the kind of thoughtful details I like as well: a single extra-large cube of ice and tiny purple petals to prettify. Nicely done, Dapper Coffee!

Negative Verbatim -

Negative Insights -

Negative Sample Review -

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