

Home page



The buttons on the navigation bar would have the hover effect

Social media buttons

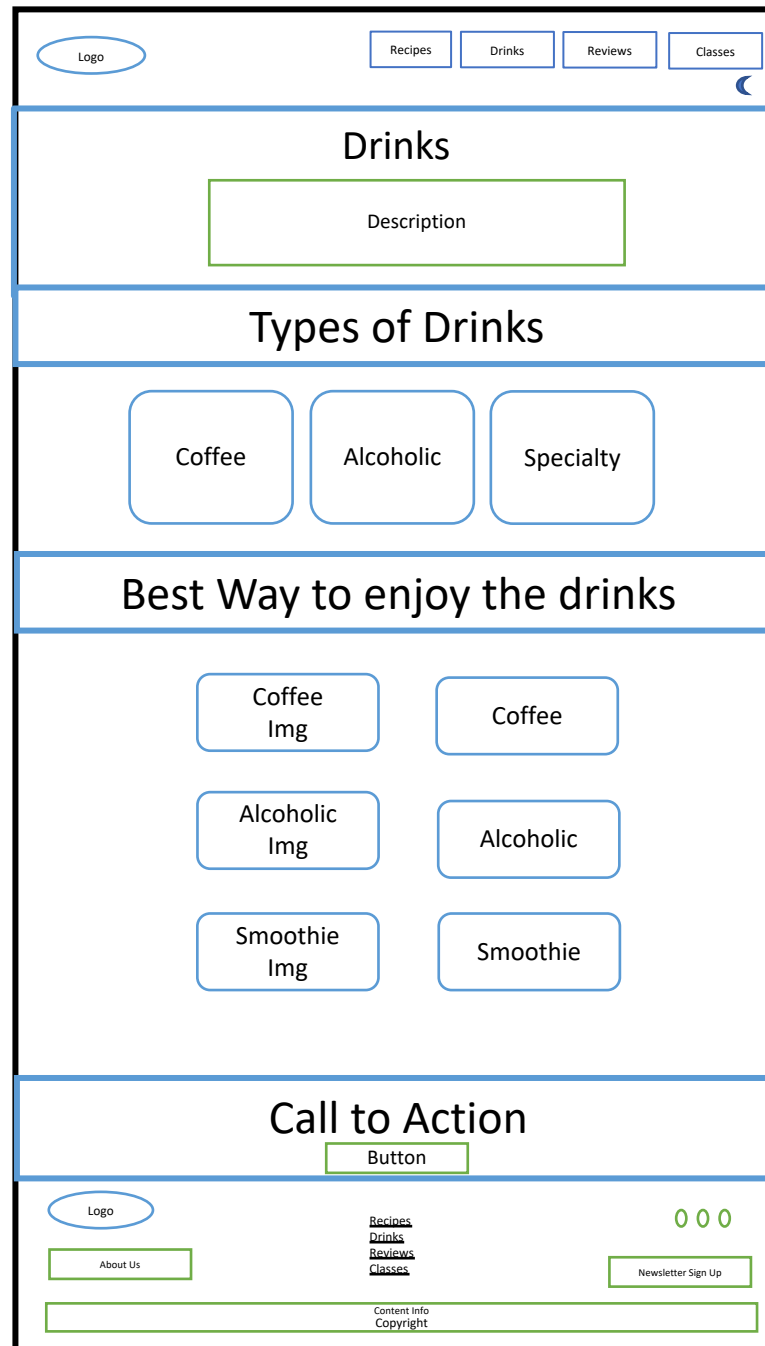
Recipe PAGE



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Social media buttons

Drinks page



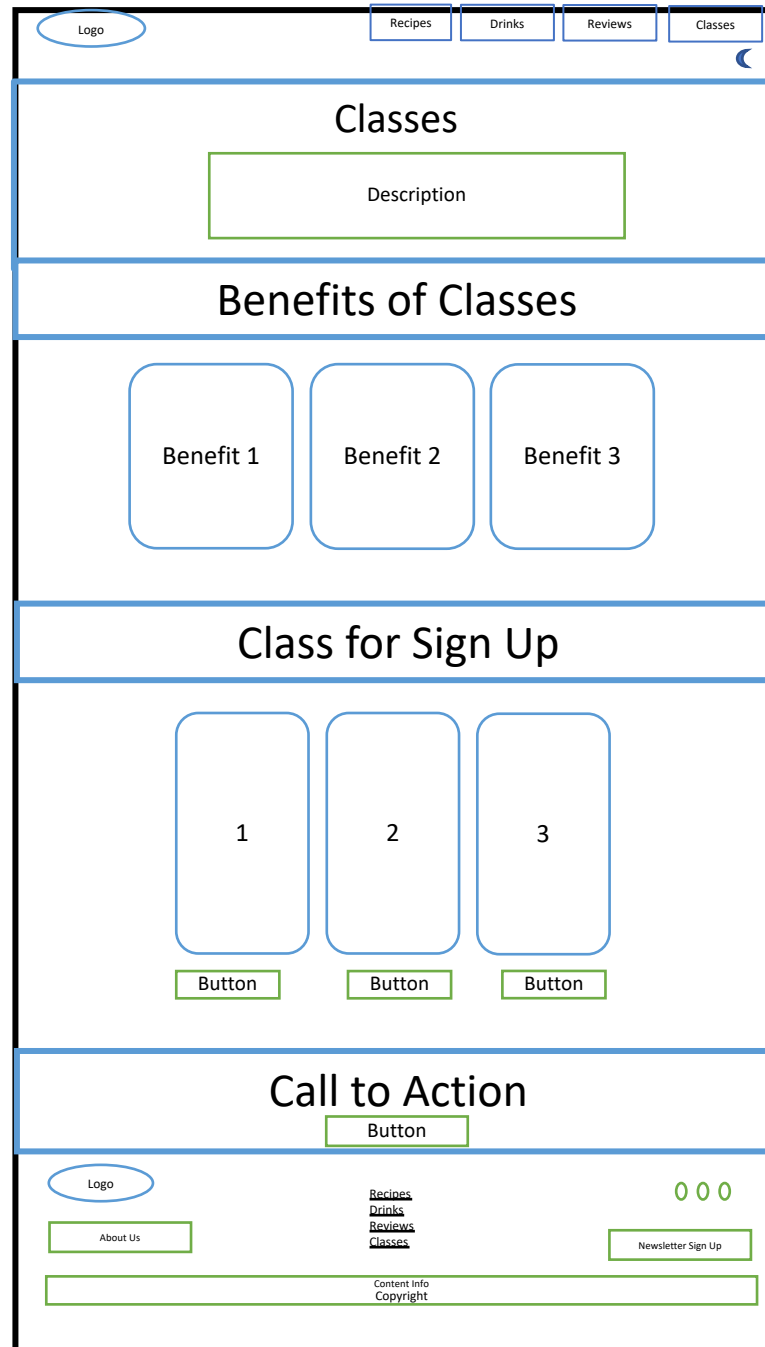
Reviews page



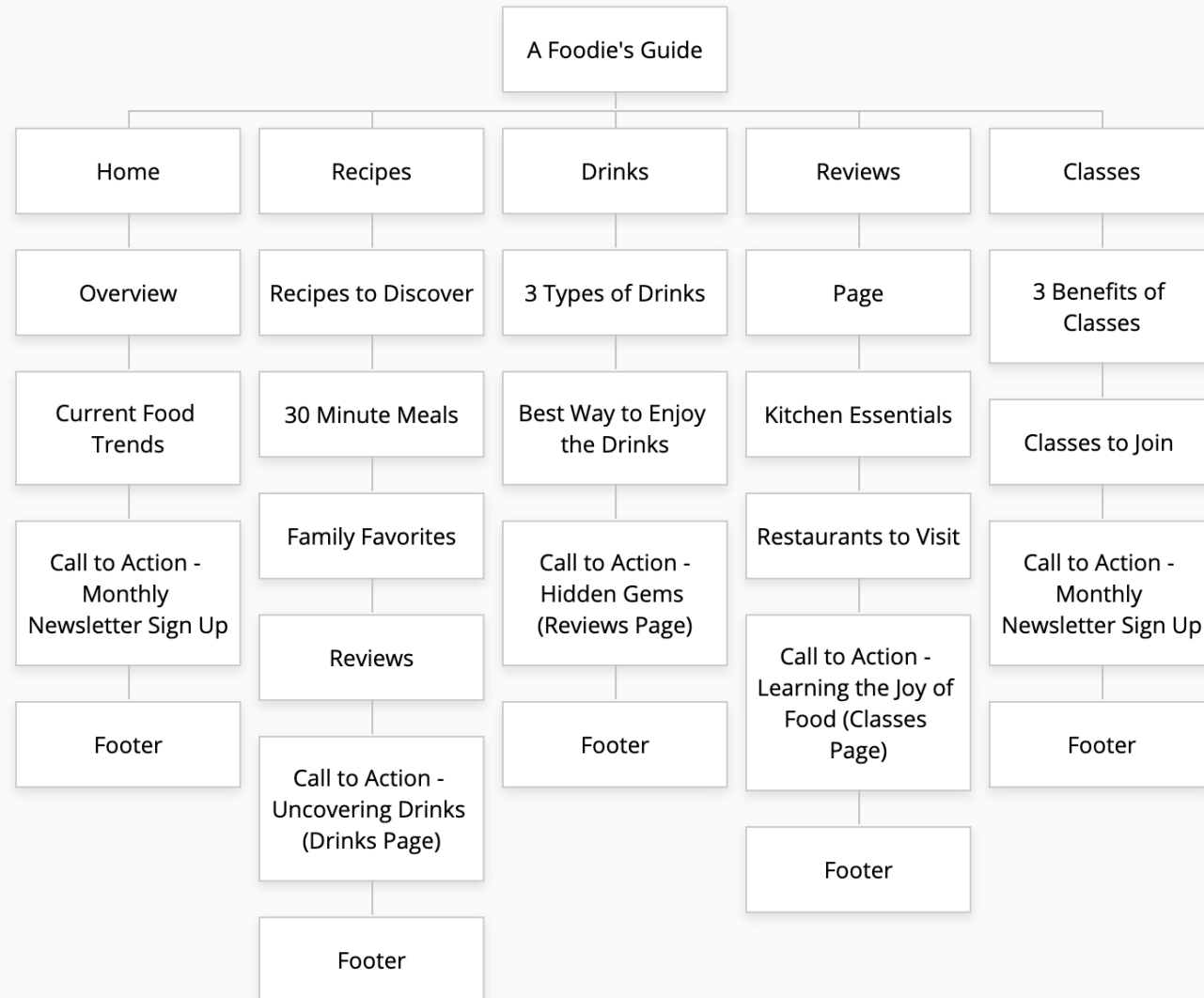
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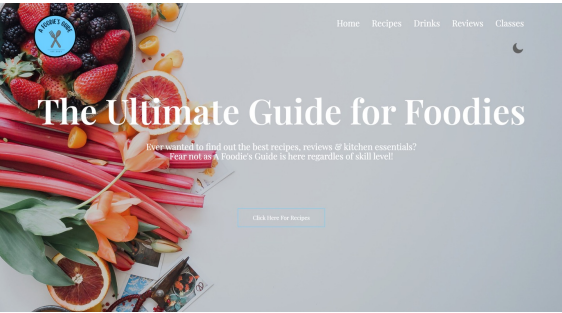
Social media buttons

Classes page



Sitemap – A Foodie's Guide





An Overview

The different offerings of our site with the aim to guide a Foodie

Recipes

Our Recipes Page showcases the best recipes from different cuisines. All recipes comes with Cook Time, Ingredients & Instruction.

Drinks

Ever wondered what your favourite drink has to offer? Well, look no further! We will share the best way to enjoy your favourite drink!

Reviews

Join us while we look into Kitchen Essentials & Must Try restaurants in the area. Be the master of your own food journey!

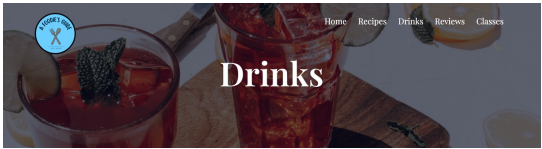
Classes

Wanted to sign-up for a class but were not sure what to expect? Don't worry as we summarise & highlight what you have to now about a class.

Current Food Trends

A food trend is usually popularized through social media. It takes a classic recipe and makes a twist while ensuring that it is relatively easy for the masses to make. Let's discover the latest food trends!





Drinks

Types of Drinks

There is an endless list of drinks that people enjoy. However, we will dive deep into the top three drink of choice.



Best Way to Enjoy the Drinks

Let's hear what the experts have to say:

Best Coffee

A good cup of coffee sets the mood for the rest of the day.

Pour Over Coffee is arguably the best method for a aromatic cup of coffee.
Buy fresh beans from your favourite coffee shop if ensure the it has your preferred flavor profile.
Grind your beans when you are ready to brew your coffee, ensuring it is the right size.
Use sufficient coffee grounds for the amount of coffee you would like.
Ensure that the temperature of the water is not too high to avoid extract certain compounds which will make the coffee bitter.
By following these simple guidelines, you will have yourself the best cup of coffee.



Best Alcohol

With Great Knowledge Comes Great Taste

There are many types of alcoholic beverages if it is crucial to understand their flavor profiles. Knowing common technologies when ordering a drink ensures that you get exactly what you had in mind.

To have the best alcoholic drink, you should consider ordering an Old Fashioned, as it can be single, three ingredient cocktail which can be easily altered according to your preferences. If you are in doubt, you can never go wrong with a specialty cocktail.

There are many types of alcoholic drinks, so the best way to know which you might like is to have a speak with the person mixing the drink.



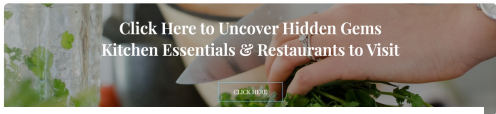
Best Smoothie

Creamy & Healthy

Smoothies have becoming an increasingly popular frink which is portable, family-friendly & modifiable to your taste preferences.

A basic smoothie starts with a base of a liquid. There are 3 types of smoothies - fruit, green or protein. The basic formula is 1 cup of liquid, 1 cup of greens or fruits, 1 frozen banana and 1 cup of frozen fruits.

Blend it together and you got yourself a delicious drink which can be altered to your taste preferences and is healthy!



A Foodie's Guide can help you find the best restaurants and food spots in your city. It's a must-have for any food lover. Sign up for our monthly newsletter.

Links

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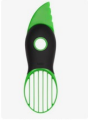
Reviews on Kitchen Essentials & Must Try Restaurants

Needlefished are what kitchen products to purchase or which restaurant to go to for dinner?
We've got you covered. Here's what Kitchen Essentials & Restaurants have to say!



Kitchen Essentials

It would be like a dream kitchen unless you have this.



3 in 1 Handheld Mixer



Kitchen Scale



Knife Sharpener

Wanting to use a handheld mixer to cut it's
great to keep it as an essential!
Look no further, as this is a handheld
mixer that does everything efficiently!

Using a kitchen scale ensures that
ingredients and accuracy is maintained
throughout the process of measuring
ingredients.
Kitchen scales have been proven to be
more accurate than using measuring cups
or spoons which have liquid and residue.

A sharp knife is able to slice through
vegetables and cut up meat quickly.
When a knife is sharp, it is able to more
easily cut through food which saves time.
Sharpening a knife is an easy process and a
handful more can still allow it to
cut through more easily.

Firewall Supper

Wanting to use a handheld mixer to cut it's
great to keep it as an essential!
Look no further, as this is a handheld
mixer that does everything efficiently!

[View Information](#)



Kulture

Wanting to use a handheld mixer to cut it's
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mixer that does everything efficiently!

[View Information](#)



The Coconut Club

The Coconut Club is the most popular restaurant in the area.
It's a great place to go for a drink and a bite.
The food is delicious and the service is excellent.
The Coconut Club is a must-visit for anyone in the area.

[View Information](#)



Click Here to Learn the Joy of Food Classes
Class Sign Ups



A food class is a class where you
learn about the history of food and
the different ways to cook it.
You can learn about the history of food and
the different ways to cook it.



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Benefits of Classes

3 Main Benefits of Attending a Cooking Class

Enhance Cooking Skills

You will be able to learn new cooking skills as you will be exposed to new methods and techniques of food preparation.

Improve Self-Confidence

Regardless of your skill level in the kitchen, in cooking class, you will be challenged to explore new techniques with guidance. You will most definitely have increased confidence if you are preparing something you have not tried before.

Kickstart Your Culinary Career

If you have been dreaming of kickstarting a culinary career, a cooking class is the best first step! You will have a better understanding & knowledge of what you should expect & therefore be able to make a more informed decision.

Classes to Sign-Up

Food Playground

Founded in 2012, this multi-award-winning school specialises in promoting authentic Singaporean cuisines for those seeking a cultural immersion.

Food Playground's classes are designed to accommodate those with minimal experiences & the sessions end with communal dining experience.

[Sign Up Here](#)

Commune Kitchen

Learn from a fully certified school that has acquired a reputation for offering affordable & interactive culinary experiences. They offer classes in Taiwanese, Sri Lankan & Indian Cooking. It is located in downtown Singapore & has a great kitchen! Participants of all ages are welcome at Commune Kitchen.

[Sign Up Here](#)



Brettschneider's Baking & Cooking School

Dean Brettschneider is a globally renowned professional baker & patissier who now shares his passion for baking through classes. Located in Bukit Timah, the school offers professional level classes in a well equipped kitchen.

[Sign Up Here](#)



**Sign Up for Our Monthly Newsletter
For More Tips and Tricks**

[SIGN UP](#)