

Singapore's 10 best lunch deals

Don't be a sucker, lunch is where to get the best bang for your foodie buck in Singapore

By [Minnie R. \(author/minnie-r\)](#) 12 August, 2011

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Finance has cut your expense account but you still have to entertain the bigwigs.

Fine dining in Singapore doesn't have to cost a packet, if you know where the deals are.

These 10 establishments have worked out a wallet-friendly lunch option, that doesn't compromise on quality, and will leave you with enough to tip generously, so you look like a mogul and not a miser.

1. Tanjong Beach Club

Chef Craig Schantz's style is to fuse bold flavors with classic techniques and it shows in this easy, breezy menu that fits its sunny beachside location. The chilled bowl of gazpacho soup, beats the sweats any day.

The winning dish? Chilled gazpacho soup with salt-roasted prawns, tricolour tomatoes, extra virgin olive oil.

Price: S\$28 (two courses), available Tuesday to Friday, noon-2 p.m.

120 Tanjong Beach Walk, Sentosa, ;+65 6270 1355, www.tanjongbeachclub.com.

2. Gunther's



Gunther's will burn a hole in your wallet, except at lunchtime.

A meal at Gunther's never comes cheap, unless you choose this set lunch. Inclusive of a starter, main, dessert of the day and coffee or tea. Though the perfectly al dente angel hair pasta is a signature dish, don't miss the fine, crunchy, apple tart for dessert for a sweet ending.

The winning dish? Tiger prawn pasta

Price: S\$38

- **More on CNNGo:** [Affordable French restaurants in Singapore \(http://www.cnngo.com/singapore/eat/affordable-french-fare-812924\)](http://www.cnngo.com/singapore/eat/affordable-french-fare-812924)

3. Novus

Organic chicken and truffles? What's not to like? This menu offers amazing value, with its array of five choices for starter, main and dessert in a stylish setting.

The winning dish? Organic chicken and summer truffle

Price: Till August 31, the black summer truffle lunch menu goes for S\$32 (two courses) and S\$40 (three courses)

Novus, #01-02 National Museum of Singapore, 93 Stamford Road; +65 63368770, www.novus.sg.

4. Osia



Slurp up the decadent chocolate soup at Osia.

The slick, zingy risotto eases down the gullet. And pregnant women, or chocoholics, will rejoice at the liquid beauty that is the Valrona chocolate soup.

The winning dish? Field mushroom risotto with Parmesan shavings.

Price: S\$28 (two courses), S\$38 (three courses)

8 Sentosa Gateway, Resorts World Sentosa; +65 6577 6560, www.rwsentosa.com

- **More on CNNGo:** [Winners of Singapore Best Eats 2010 \(http://www.cnngo.com/singapore/eat/winners-singapores-best-eats-2010-046158\)](http://www.cnngo.com/singapore/eat/winners-singapores-best-eats-2010-046158)

5. TWG Garden Salon

Not the cheapest lunch on the menu, but it does include a main course (which changes weekly), dessert and a choice of speciality teas for each course. Think of this as a tea-cum-degustation menu.

The winning dish? Feather-like tuna muffin, served with a light dill cream, and pan-fried potatoes.

Price: S\$35 (three courses)

TWG, B2-89/89A The Shoppes at Marina Bay Sands, 2 Bayfront Avenue; +65 6535 1837, www.twgtea.com.

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