

# Jackie Chan's cafe closes

## Tidbits

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**I**t opened to much fanfare in 2007. But after just two years, Jackie Chan's Cafe Coffee & Tea closed its Nassim Road premises last month.

The Hong Kong action superstar is a shareholder in the cafe, which served up traditional Chinese fare including dim sum dishes such as steamed Teochew dumplings and glutinous chicken rice.

The outlet was run by local franchisee Jewel 7, a company set up by Singaporean Simon Kwan, who is also Chan's property manager.

Mr Kwan declined to say why the cafe shut its doors but cited bad business as one reason.

The 1,500-sq-ft cafe was the first outlet for the chain, which has branches in Malaysia

and China.

La Forketta, an Italian restaurant with outlets at Dempsey Hill and River Valley, has taken over the space for its third outlet.

Renovations for the restaurant, which serves traditional South Italian meals, will begin next month and the eatery is expected to open in mid-August.

Ms Gracie Vitale, managing director for the restaurant, says the location is ideal: "This is the flagship store for our restaurant. It has a nice frontage and it is not within a shopping centre. We can have alfresco dining, which provides a modern setting and ambience."



Movie star Jackie Chan at the opening of his cafe in 2007.



## Xiao long bao goes mini

Taiwanese dumpling specialist Din Tai Fung is bringing a miniature version of its popular xiao long tang bao (steamed pork dumplings) to Singapore.

These mini buns are half the size of regular ones.

Each bun contains minced pork wrapped in a delicate, translucent skin. And each dumpling has the signature minimum of 18 folds.

Chefs have to undergo a year of intensive training in Taiwan to learn how to make these tiny buns.

Ten dumplings are served hot with a bowl of chicken broth which has been simmered for at least six hours.

Starting this month, xiao long tang bao (\$10.80 per portion) will be available only at Din Tai Fung Paragon.

It will be served only from 3 to 5pm on weekdays and 10am to noon on weekends.

**Where:** B1-03, Paragon Extension, Paragon Shopping Centre, 290 Orchard Road, tel: 6836-8336

## Guide to veggie delights

Find the vegetarian versions of local delights such as laksa and chicken rice with the aid of the Singapore Vegetarian Food Guide, which has just been launched.

Compiled by the Vegetarian Society (Singapore), the 76-page colour booklet covers more than 80 restaurants which offer a variety of vegetarian cuisine.

Dining places are grouped by their location, and the best organic eats are featured.

Among the outlets featured are Livin-Greens in Beach Road, known for its gado gado, an Indonesian salad and shepherd's pie.

Members of the society will receive a free copy each.

Non-members can buy copies at \$2 each from the society.

The guide is also available at all Singapore Visitor Centres and Changi Airport.

**Info:** Go to [www.vegetarian-society.org](http://www.vegetarian-society.org) or e-mail [svfg@vegetarian-society.org](mailto:svfg@vegetarian-society.org) for details.

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