Eat Out Edited by Natasha Hong **Dinner** essentials on delivery Save those arm muscles for the kitchen work, not the lug home from the supermarket. Natasha Hong gathers a list of fine food retailers that deliver. Photography by Ahmad Iskandar

Meat and seafood

Probably the service with the coolest story to tell at your dinner party, **Ah Hua Kelong** (www. ahhuakelong.com) is a floating fish farm off the Changi coast with savvy 20-somethings running its e-commerce and SMS delivery operations. Seafood like seabass (\$10/600g), grouper (from \$15/600g), flower crabs (\$30/1kg) and meaty mussels (\$8/1kg) are harvested daily, and are available for delivery islandwide from Tuesdays to Sundays with no minimum order. The seafood arrives in a sturdy cardboard box with use-by dates written on them - though you'll only do justice to its freshness by eating it as quickly as possible. Orders above \$40 will be delivered for free; otherwise, you'll have to fork out an \$8 delivery charge.

Sourcing a selection of fresh goods from further aboard, The Barbie Girls (www.thebarbiegirls. com), founded by Brit expat Sasha Conlan features red meat, seafood and poultry shipped in from Australia, New Zealand and Europe. We love the store's great value, Tetsuya-endorsed Cape Grim flat iron (\$21.90/two 190g steaks) and full-blooded Blackmore wagyu minute steaks (\$29.50/two 190g steaks), both pre-frozen and delivered in a refrigerated truck they make stocking up for a biweekly or monthly order safer for the tummy. If you're spatula-averse, however, there's also a selection of Barbie Meals; these include lasagna (from \$18.90/600g), meatballs (\$14.90/500g) and bolognese sauce (from \$8.50/250g) to microwave for a quick dinner. A special tab on

the website is dedicated to madein-England Black Cow cheddar (\$21.90) and vodka (\$99.90) – the former is a black-waxed puck, within which sits a sublimely creamy cheese. We're addicted.

Pan Pacific Singapore's Pacific Marketplace (www. pacificmarketplace.com.sg) also runs a small delivery business on its website, dispatching cold cuts (\$8-\$9.10/250g) and specialty sausages (from \$5.35/250g to \$9.60/400g) that are cured, spiced and encased in the hotel's very own service kitchen Its cooked food catalogue includes artisanal breads (\$3.25-\$7.50), Supermuffin meals-in-a-pastry (\$5.35-\$7.50), salads (\$9.65-\$11.80) and sandwiches (\$12.85-\$15), all of which are baked daily. If you spend a minimum of \$50, delivery is free to locations around the hotel's

vicinity. A self-collection option is also available; just get to the hotel two hours after placing an order to pick up your nosh.

Cheese

With exotic dairy options growing in Singapore, nothing quite beats the range of choices and prices offered by The Cheese Shop (www.cheeseshop.sg). Its big cheese, Christopher Moores, runs a store in Joo Chiat, but also drives his extensive selection to your address for free with a minimum spend of \$50, or for a \$5 delivery charge for orders below that amount. Mild to especially stinky wedges and pucks are sold in 100, 200 or 250g increments, depending on the cheese, and Moores can even provide advice over the phone (9069 3471) if you're looking to acquaint



you need pairing recommendations.

Fine goods distributor The Cellar Door (www.thecellardoor. com.sg) stocks a more modest selection of dairy goods alongside its staples of wines and cuts of red meats. You might already know Kapiti for its lovely ice creams, served at restaurants like Alt. Pizza, but The Cellar Door's online store also retails cheese blocks (\$9/125g-\$52/220g) from the North Islander company.

Maker goods

The growing local artisanal food movement is also taking to the web to get goods out to consumers without the additional stocking costs. Crateful (www.crateful.com. sg) is a gathering of some of the city's most enterprising granola

and preserve makers. Set up by Angela Phua of tea company a.muse projects and jam maker Joey Gan of GSH Preserves, the brand first launched as a pop-up store in the Tiong Bahru neighbourhood (until end December, 1M Yong Siak St) for everyone to get acquainted and sample their selection of madein-Singapore provisions. Brands on show include piquant Mofo Chilli, new cold-press outfit A Juicery, addictive Poppy & Co cookie butter spreads and Eastern Granola - all available only at pop-up events and across different online retail platforms before this. Delivery starts at \$8 for orders below \$120, and is free for anything above that amount.

Batch (www.batch.sg), which is run by Singaporean food writer

stocking locally made goods one step further by collaborating with restaurant chefs to bottle their own condiments and sauces. Of her brand new range of unique jars, we're especially grateful to taste ex-Wok & Barrel and ex-Ujong chef Shen Tan's fragrant sambals (\$14/200ml) and Restaurant Labyrinth's palatepiquing balsamic jam (\$14/200ml). Yong's online catalogue tells the stories of the independent producers and how their goods came to be. Her range also caters to the avid home cook and kitchen-proud, with chef Justin Quek's Nutri Double Boiler (\$238), chopping boards bearing the crescent-and-moon of the Singapore flag by design agency Ampulets (from \$300), as well as ceramic pots, saucers and cups by NAFA potter Zestro Leow (from \$30).

sauce, \$14.90/500g, The

Barbie Girls

honeycomb, \$32/340g, The **Cellar Door**

M Oxford Isis, \$8.50/200g, The Cheese Shop

\$5.35, Pacific Marketplace

Brie de Meux AOC, \$6.50/100g, **The Cheese** Shop

\$21.90/200g, The Barbie

Cheddar, \$12.50, The Cellar