



Old Taste Detective
古早味偵探

Episodes: 13 x 60 mins

Language: Chinese

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Producer: Mediacorp Studios

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Delicacies change over time and may differ from the original version. Although time can create tradition and authenticity but it can also change the original taste of the delicacies. The host will revisit the delicacies based on local traditional taste and reproduce the old taste through a chef.

Host: Kym Ng, Bryan Wong

Information correct at time of printing

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Episode 1: Cantonese Soy Sauce Chicken

Soy sauce chicken is a traditional Cantonese dish & the main ingredient is soy sauce. Host Kym & Chef Melvyn visit traditional soy sauce chicken stalls to understand how this home-cooked dish was able to become one of the delicacies in eateries & they also try to recreate the old taste of this dish.

Episode 2: Hainanese Satay

Local satay vendors are mostly Chinese & Malay. Hainanese satay is known as the main stream among the satay sold by Chinese. Host Bryan & Chef Sebastian visit traditional stalls & try their best to recreate the old taste of satay with self-made ketupat & satay skewers made from coconut leaf stalks.

Episode 3: Mee Siam

Mee Siam is a local fusion delicacy of different food cultures. Nyonya, Malay & Indian Mee Siam, each has its own characteristics. Host Kym and Chef Low visit traditional stalls & home kitchen to learn about the flavours of Mee Siam in early years & try to recreate the old taste of Nyonya Mee Siam.

Episode 4: Bak Kwa

Bak Kwa is a CNY festive food in Singapore and Malaysia. Host Bryan and Chef Aaron visit various traditional Bak Kwa shops to learn how the slices of charcoal-flavoured Bak Kwa were handmade by their seniors. Finally, they will use some simple utensils to recreate the old taste of Bak Kwa.

Episode 5: Teochew Chwee Kueh

Chwee Kueh, is an affordable Teochew snack and a popular local breakfast delicacy. Host Kym and Chef Mark visit various traditional Chwee Kueh stalls to learn the traditional method to make Chwee Kueh with the porcelain mould that was used in the early years, in order to recreate the old taste.

Episode 6: Traditional Char Siu Bao & Dao Bao

As time progresses, Cantonese-style dim sum and bao have become more refined. What was the old taste then? Host Bryan and Chef Dee visit gourmet experts, and traditional eateries to learn about the old taste of Cantonese-style dim sum and bao, to restore the old taste of Char Siu Bao and Da Bao.

Episode 7: Nasi Padang

Nasi Padang, a traditional Minangkabau delicacy in Indonesia that is rich & spicy, was brought into Singapore following the Minangkabau people's migration. Host Kym & Chef Eddie visit local traditional restaurants, eateries & stalls selling Nasi Padang to try to understand & recreate the old taste.

Episode 8: Hakka Braised Pork Belly with Mui Choy

Hakka Braised Pork Belly with Mui Choy embodies the characteristics of Hakka dishes, and fully displays the wisdom of the Hakkas in preserving ingredients. Host Bryan and Chef Brandon visit local traditional Hakka restaurants, gourmets, and Hakka cuisine inheritors, to try to recreate the old taste.

Episode 9: Cantonese Fish Head Bee Hoon

Fish Head Bee Hoon is a traditional Cantonese delicacy. Host Kym and Chef Eugene visit various traditional stalls to learn that Toman fish were freshly slaughtered by the vendors in early years, DIY fish scaler was used to remove the scales. Both try to follow suit so as to recreate the old taste.

Episode 10: Hainanese Curry Puff

Curry puff is a common local fried snack. There are different opinions about its origin. Different ethnic groups also have their own special curry puffs. After summing up the sharing by local traditional curry puff vendors, host Bryan & Chef Xiong challenge to recreate the old taste of curry puff.

Episode 11: Hainanese Mutton Soup

Hainanese Mutton Soup is a traditional Hainanese dish. With the closure of traditional Hainanese restaurants and eateries, making this famous dish even rarer. Host Kym and Chef Daniel visit local inheritor of Hainanese cuisine to share the pass-down recipe and reveal how to create the old taste.

Episode 12: Curry Chicken Noodle

Curry Chicken Noodle is a local delicacy that combines characteristics of different food cultures. Local curry chicken noodle vendors are mostly the Teochews. What is the old taste of curry chicken noodle? Host Bryan and Chef Alvin visit traditional stalls, and try to recreate the old taste.

Episode 13: Ipoh Hor Fun

Ipoh Hor Fun, a delicacy originated from Ipoh, is locally known as "Kai See Hor Fun" in Ipoh. Host Kym and Chef Si Han learn about the evolution of local Ipoh Hor Fun through the sharing by traditional stall owners. In the end, self-made hor fun from stone mill is used to recreate the old taste.

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