

# Eat Out

## Binge on the 4th of July

What do these Aussie, Indonesian, Malaysian and Singaporean chefs have in common? They are all serving up the American fare typically found on Independence Day dining tables. Resident Yank **Alexandra Karplus** has a taste of their latest offerings

### ▼ Onion rings and root-beer floats at Donoma

Set up recently in a shophouse along Keong Saik Road, Donoma categorises its cuisine as 'urban American'. What that means when it comes to the food we're not sure, but the setting gives off a funky vibe with its framed photos of old-school railway tracks and small-town gas stations; black-steel lampshades hang down from the ceiling, giving off a relaxing glow. All the regular American staples make it on to this Indonesian chef's menu – nachos, Buffalo wings and mashed potatoes – but it's the generous pile of lightly battered onion rings (\$8) that put them on our radar. And what better to wash that down than a fizzy mug of root beer with a big old scoop of vanilla ice cream (\$10)? 55 Keong Saik Rd (6221 8143, [www.donoma55.com](http://www.donoma55.com)). Mon-Thu 11am-11pm; Fri & Sat 11am-1am.

### ▼ Apple pies at The Pies Shoppe

Malaysian-Chinese pastry chef Mimi Lee picked up her baking skills and love for pie during an eight-year stint in England. Specialising in both savoury and sweet, the Shoppe brings in new flavours every month. Beef stroganoff, Tex-Mex and even a local beef rendang have graced the menu recently. But it's with her fruitier options that Lee taps into the American spirit. Her traditional apple pie is baked up with raisins in a warm golden crust; cranberries can be added for an extra tang. Still operating just as a shop, pies are only available for takeaway, so it's best to invite friends over for a slice – we won't judge if Mimi's name gets mistakenly left out at the dinner table. 46 Siglap Dr (6261 7411, [www.thepieshoppe.com](http://www.thepieshoppe.com)). Tue-Sun 10am-7pm. Fruit pies \$5-\$5.50.



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### ▲ Burger and fries at Big Bad Wolf

This East Coast newbie has built a strong following since opening just two months back. Charred on the outside to lock in flavour, its juicy patty oozes with all the goodness typically found in a deliciously rare steak: only giving the burger one flip and avoiding any pressing are two of the local chef's tricks of the trade. Home-made brioche buns sandwich the patty with a layer of caramelised onions, sun-dried tomato relish and an aioli dressing. Served alongside a light salad and fries, the modest \$12 price tag adds to the pleasant taste in your mouth. 226 Tanjong Katong Rd (6346 6858, [www.bigbadwolf.com.sg](http://www.bigbadwolf.com.sg)). Sun-Thu noon-1pm; Fri & Sat noon until late.

### ◀ Hot dogs at 40 Hands

There's no big ball game or silver carts filling this city's streets, but all's not lost – hot dogs are here. The Aussie owner at this Tiong Bahru café is going beyond the typical 'kraut and ketchup toppings. Both The Big Bang – a perfectly plump beef and pork sausage blanketed with scrambled eggs, sour cream and bacon – and The Odyssey – lamb and mint topped with grape chutney and feta cheese – bring something unique to the table. Those hoping for something (slightly) more traditional can opt for the Ang Moh Classic (pictured), topped with diced gherkins, melted cheese, mustard, ketchup and sprinkled with chives. #01-12, 78 Yong Siak St (6225 8545, [www.40handscffee.com](http://www.40handscffee.com)). Hot dogs available Wed & Thu 6.30-10.30pm; Fri & Sat 6.30-11pm. \$10-\$15.