LIVE LIKE A LOCAL
Explore this vibrant and glitzy district, that surrounds Village Residence Clarke Quay. From savouring delicious hawker fare and experiencing Singapore’s dynamic nightlife, to exploring the unique attractions in the area, this handy guide will help you to Live like a Local in this epicentre of fun.
Treat your taste buds to delicious dishes found throughout the party district as you garner energy for the fun-filled day ahead.

**Super Loco**  
9-min walk

This family-friendly Mexican restaurant is situated next to the river bank, and its outdoor dining area is perfect for a relaxed dining environment. Be spoilt for choice as the kitchen serves up a wide selection of authentic dishes with their own unique approach. *Shiok!*

**MUST TRY**

- Ceviche de Mango (mango and wild snapper), Super Churros

**LOCAL SLANG**

- *Shiok* (very enjoyable or pleasing)
Travel downtown to the heart of the Central Business District and dine at this iconic 120-year-old building that still dons its original Scottish cast-iron frames. Grab a seat at the 24-hour food centre that has seating capacity for an impressive 2,500 customers. The variety of local and regional food choices is sedap!

**MUST TRY**
The Beef House (Stall 17), Thunder Tea Rice (Stall 31)

**LOCAL SLANG**
Sedap (delicious)

15-min walk via Church Street

Photo credit: doublePHOTOstudio
Immerse yourself in Singapore’s vibrant nightlife, at the local pubs and bars spread along the riverside. Watch live-streamed sports programmes, enjoy unique concoctions of drinks, and dance the night away at Clarke Quay’s nightlife hotspots.

**Cafe Iguana**  
9-min walk

This cafe prides itself as the only contemporary restaurant in Singapore that features authentic Mexican cuisine and beverages. They serve Iguana Lager, a light and shiok beer that is brewed exclusively for the restaurant, and frozen margaritas made with 100% agave.

**The Chupitos Bar**  
12-min walk

This shots-only bar offers a menu of over 130 different shots sorted into these categories: “Yummy”, “Fruity”, “Dares” and “Deadly”. If you tend to like pasar malam or carnival sweet treats, go for “Yummy” Cotton Candy. There’s also “Fruity” Lychee Lambada which is popular with the ladies and “Dares” Baconator for meat lovers.

**MUST TRY**  
Milo Godzilla and Pandan Cake

**LOCAL SLANG**  
Pasar Malam (night market in Malay language)

**MUST TRY**  
Iguana Lager

**LOCAL SLANG**  
Shiok (cool, great; delicious)
Level Up

Level Up is Singapore’s first arcade-bar, which has all-time favourite games such as Metal Slug, Puzzle Bobble, King Fighters and Air Hockey. Enjoy the best of both worlds - drinking and gaming in one place! The retro interior design also makes this bar great for taking pictures in.

MUST TRY
Appletini, Yakult and Peanut Butter shots
Discover a spectrum of entertainment options for both the young and the young-at-heart. Whether it is history, music or fun for the kids, there is something for everyone at Clarke Quay.

**Hong San See Temple**  
12-min walk via Clemenceau Ave

Visit this tranquil place of worship, made up of a series of buildings, courtyards and statues. A national museum since 1978, this Buddhist temple received an Award of Excellence in the 2010 UNESCO Asia-Pacific Heritage Awards for Cultural Heritage Conservation.

**MUST SEE**

The verses penned on the rear columns are by the late Chinese poet and calligrapher, Pan Shou

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**MINT Museum of Toys**  
24-min walk

A world-class display of over 50,000 vintage toy memorabilia from over 40 countries, some of which are over 100 years old. MINT’s extensive collection features highly sought after items and valuable rare pieces, ranging from toy figures and games to soft toys and vehicles. Young or old, fans of toys are in for a real treat!

**MUST SEE**

Alice Doll (UK, 1930s), Mickey Mouse Hurdy Gurdy (Germany, 1930s)
G-Max Reverse Bungy

Adrenaline junkies would enjoy having a go on G-Max Reverse Bungy which reaches 60 metres in the air before coming back down hitting speeds of up to 100km per hour at G-force 5. Try it to see if you can be steady pom pee pee!

MUST SEE
G-Max Reverse Bungy in action

LOCAL SLANG
Steady pom pee pee (describes the ability to stay cool under pressure)
Immerse yourself in a quest for knowledge, to discover more about the rich heritage and culture of Singapore. Clarke Quay is surrounded by sites catered to sharing such information, so put on your reading glasses because class is in session!

ComCrop @ *SCAPE  
8-min drive

Discover Singapore's first rooftop aquaponic farm right in the heart of Orchard Road, the island's 2km-long shopping boulevard. Explore the sprawling 6,000 square feet farming space that produces an array of crops ranging from fresh tomatoes, herbs and other vegetables.

MUST TRY
Join in the farm maintenance session every Saturday from 9.30am - 12.30pm

National Gallery  
6-min drive

Check out the world's largest public collection of modern art from Singapore and Southeast Asia. The building has been beautifully restored and transformed from two national monuments - the former Supreme Court and City Hall. You can ownself walk around or join the daily guided building highlights tour at 11am (3pm on weekends).

MUST SEE
The former Supreme Court Terrace on Level 4 Mezzanine

LOCAL SLANG
Ownself (Singlish for myself/yourself/himself/themselves)
Central Fire Station & Civil Defence Heritage Gallery

Pay a visit to the oldest fire station in Singapore, and explore the space to learn about the history of this iconic landmark. Kids can have fun too - they get to sit in a fire truck and even don a fireman’s helmet! Gerek gila!

MUST SEE
The street fire alarm system

LOCAL SLANG
Gerek gila
(exremely fun)
Singlish is a language unique to Singapore, which blends elements of English, Chinese, Malay and Tamil. It is a central expression of the cultural and historical background of Singapore. Try incorporating some of these Singlish words into your conversations to speak like a local!

Order drinks like a Local

Singapore has a well-established kopitiam (coffee shop) culture that many locals hold close to their hearts.

Kopi in Singapore is made from Robusta beans, which have on average 83% more caffeine than standard arabica coffee! The beans are roasted in a wok with butter or margarine with sugar, enhancing the coffee’s flavour.

You may notice quirky practices, particularly during order takings for beverages. Here is a guide to acquaint you with some of the unique terms Singaporeans use when ordering their preferred drink!