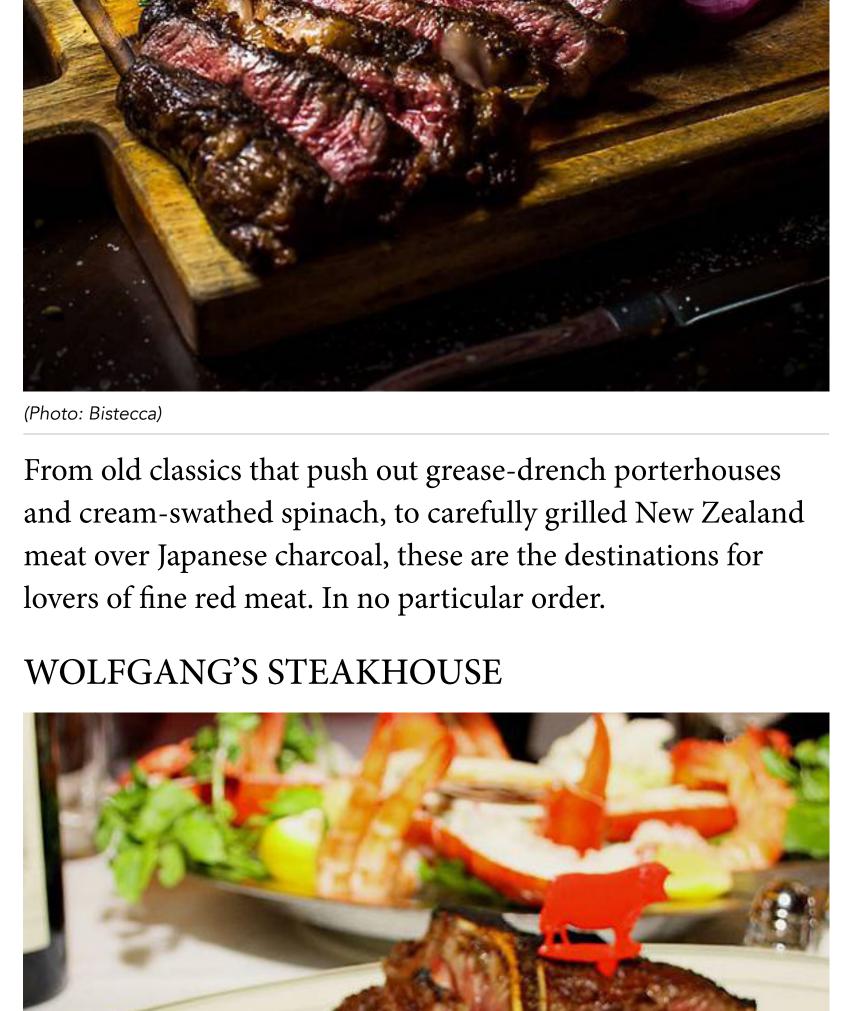
**NA LIFESTYLE** TRENDING TRAVEL DINING STYLE WELLNESS

VIDEOS

## The 10 best steakhouses in Singapore: Wagyu, Kobe and even New Zealand 'ocean beef' BY ANNETTE TAN 24 SEP 2018 Whether you like your meat with bone in or out, this is CNA



(Photo: Wolfgang's Steakhouse)

(Photo: Wolfgang's Steakhouse)



Wolfgang's Steakhouse. #02-01 Intercontinental Singapore Robertson Quay, 1 Nanson Road. www.wolfgangsteakhouse.sg **BISTECCA** 

Come for the New York-style Porterhouse Steak For Two, a

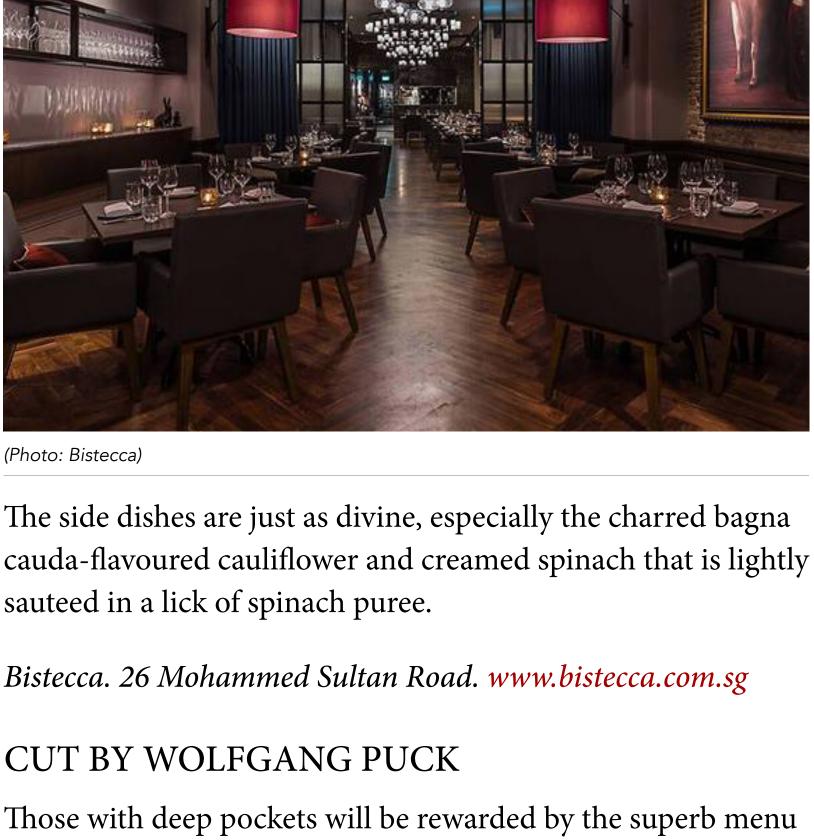
hulking cut of dry-aged USDA Prime black angus, cooked

to a blushing medium rare, with an earthy, mineral-tinged

implies, its signature steak is the Bistecca Fiorentina, made

from organic grain-finished F1 wagyu raised in Australia's

King and Kiewa Valleys.



What stands this steakhouse apart from all others, however, is

the rest of its menu. While the steaks here are indeed stellar,

everything else on the list is just as worthy of your corporate

expense account. The bone marrow flan with mushroom

marmalade and parsley salad is a taste sensation, while the

whole roasted Maine lobster with black truffle sabayon might

(Photo: Cut by Wolfgang Puck)

just outshine your meat.

(Photo: Cut by Wolfgang Puck) Those on a budget can come for the three-course Early CUTs

## (Photo: Culina) Options include grass-fed free-range beef from Great South Pinnacle in Victoria; richly marbled wagyu from Westholme in Queensland, and Double R Ranch USDA Prime beef.

pepper or mushroom sauce.

8 Dempsey Road. www.culina.com.sg

BEDROCK BAR & GRILL

exactly the way you like it.

(Photo: Bedrock Bar & Grill) This leather and wood-lined steakhouse serves a compact menu of excellently cooked steaks from Australian grass-fed striploin and rib eyes, to dry-aged USDA Prime and Irish Grass-Fed rib eyes. Try not to fill up on the delightfully warm and pillowy pitas served at the start of the meal.

(Photo: Bedrock Bar & Grill)

Surprisingly, we also found some of the best soups in town here, especially the French onion soup with its rich, beefy broth and delicious cap of melty Gruyere on toast.

#01-05 Pan Pacific Serviced Suites Orchard. www.bedrock.com.sg

Lifestyle's pick of the best steak purveyors on the island.

flavour. The sides like creamed spinach and German potatoes are middling, but Wolfgang's Crab Cake – a flavourful lump of well-seasoned crab meat given a light sear across its surface is always a winner. (Photo: Bistecca) This temple to Florentine steak is plush in dark wood, shades of plum and oversized contemporary chandeliers. As its name

of steaks at this low-lit, impeccably serviced restaurant. There are myriad cuts of wagyu from Australia, Japan and the United States, as well as indulgently marbled slabs of Kobe beef from Hyogo Prefecture.



store is that you get to pick from a range of Australian and

American beef at the meat counter and have the chefs cook it

Diners pay for the cost of the meat and an additional \$\$15 for

the kitchen to grill and serve it with either a red wine, black

The sides are standouts in their own right — try the sweet potatoes with bacon and blue cheese, or the black truffle fries.

(Photo: Bedrock Bar & Grill)

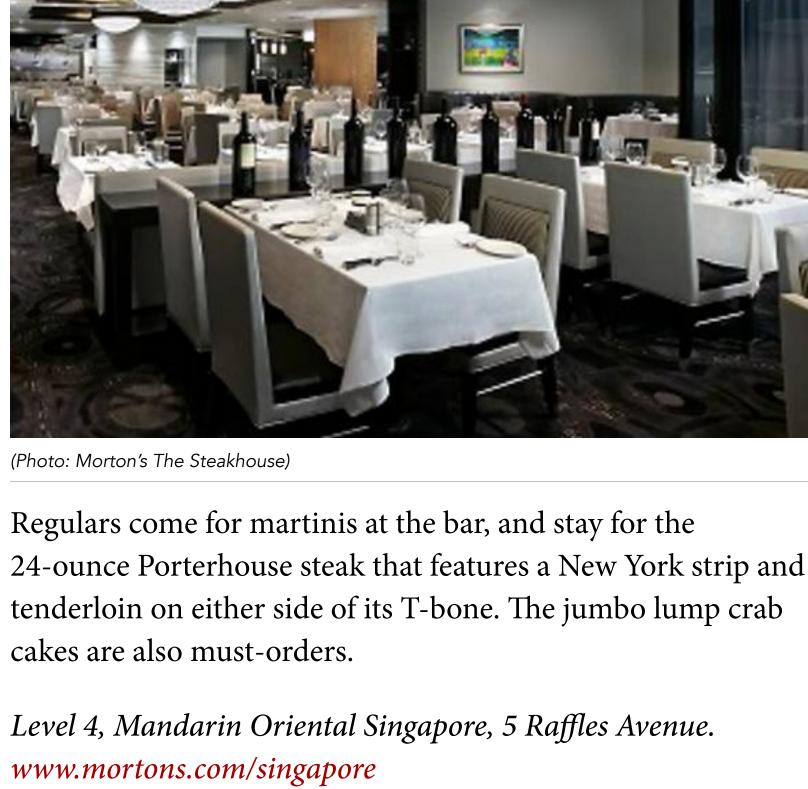
## MORTON'S THE STEAKHOUSE



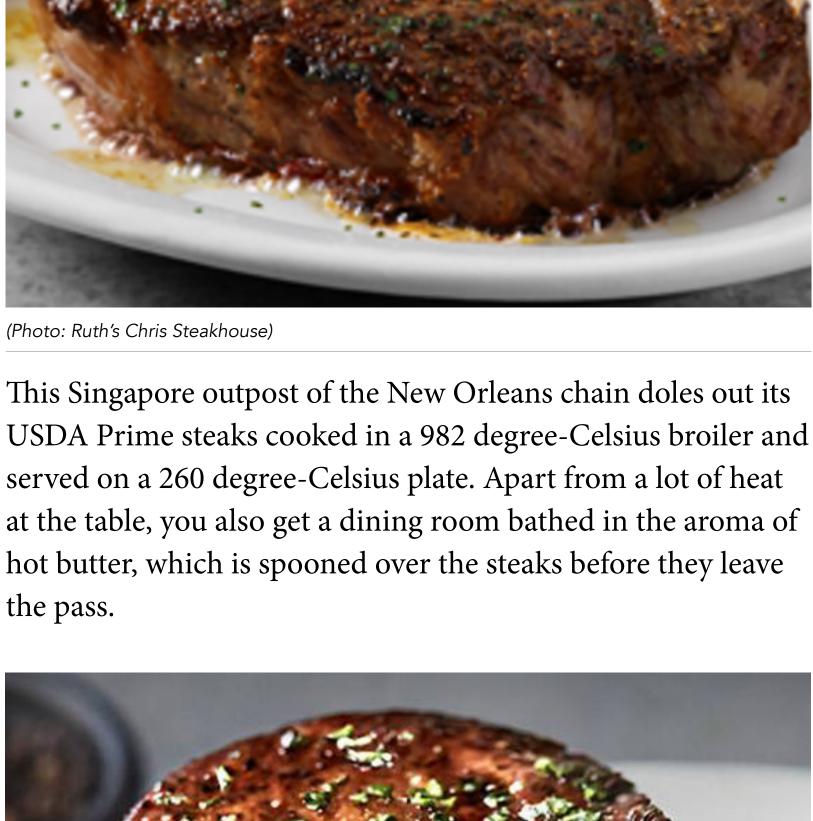
steakhouses in Singapore, this American stalwart uses USDA

Prime grain-fed beef that is aged between 23 and 28 days for the best intensity of flavour.

been served for generations. One of the longest standing



**RUTH'S CHRIS STEAK HOUSE** 



Save room for dessert here – the berry-topped cheesecake is

scrumptious, as is the chocolate cake served with chocolate

Level 4 Marina Mandarin Singapore, 6 Raffles Boulevard.

https://www.ruthschris.com/restaurant-locations/singapore/

(Photo: The Market Grill)

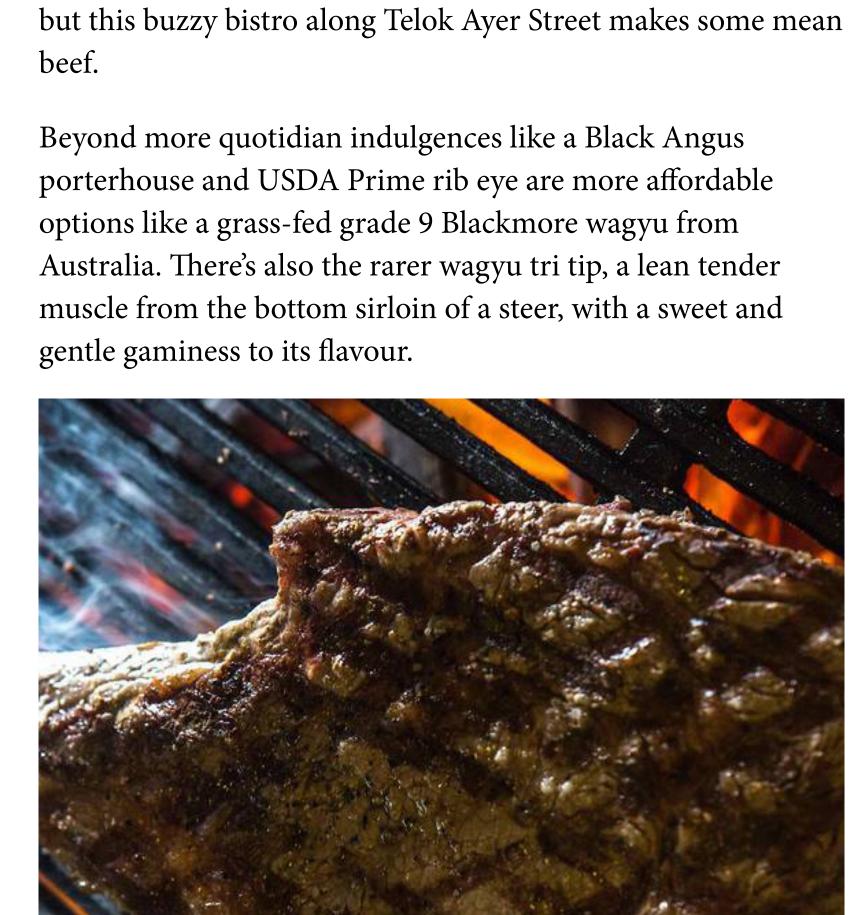
Jally book

(Photo: Ruth's Chris Steakhouse)

THE MARKET GRILL

mousse.

Not the first place that comes to mind at the mention of steak,



(Photo: The Market Grill) All are served with chimichurri or bearnaise, alongside sweet onion confit and mashed or confit potatoes.

salty edge.

(Photo: Wakanui)

www.wakanui.sg

FAT COW

First set up in Tokyo in 2011 to show case its top-of-the-range New Zealand Ocean beef, Wakanui made its way to Singapore earlier this year. The meat gets its name from the fact that the Angus cattle are raised on grain in a feedlot located by the

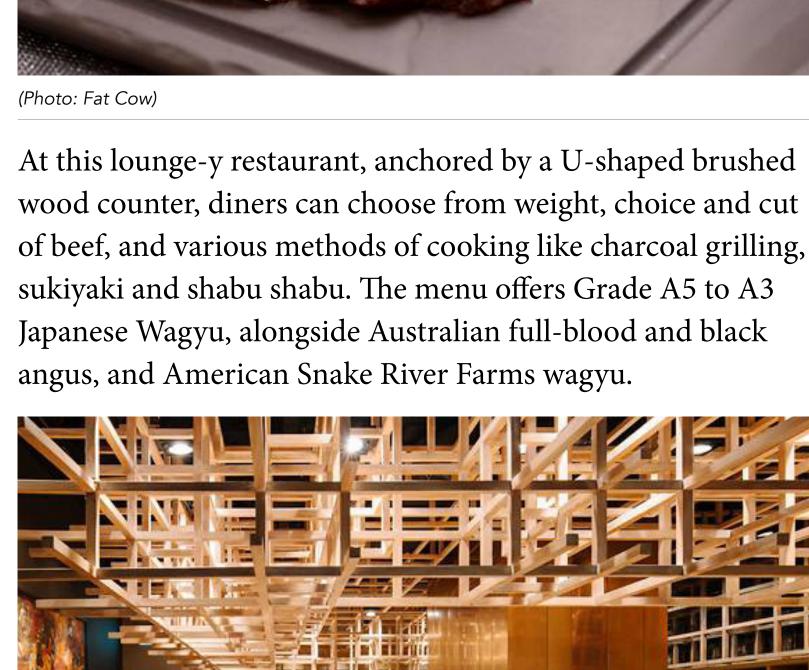
pristine waters of the Pacific Ocean, giving the meat a clean,

208 Telok Ayer Street. www.themarketgrill.com.sg

WAKANUI GRILL DINING SINGAPORE

(Photo: Wakanui) The other thing that differentiates this steakhouse is the binchotan (white Japanese charcoal) over which the meat is grilled. This endows the steaks with a nice smokiness and gentle but satisfying char that broiling cannot replicate.

5 Straits View, #04-02 Marina One The Heart Tower.



(Photo: Fat Cow)

1 Orchard Boulevard, #01-01 Camden Medical Centre.

www.fat-cow.com.sg

Don't miss out on the Japanese-inflected appetisers like the fried morsels of breaded bone marrow with onsen egg.

