

Excite the senses with an enviable spread of tasty dishes served at our island's oldest Chinese restaurant – Spring Court

HERITAGE time honoured

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The considerably older generation will attest that Spring Court Restaurant (formerly known as Wing Choon Yuen) remains as one of the best Chinese restaurants in Singapore serving memorable, scrumptious Singaporean Chinese cuisine. Since 1929, the family-run restaurant has owned and created many recipes handed down through the generations. One of its stellar creations is the Roast Chicken With Minced Prawn. The process is a tedious affair where the chef has to debone and de-skin the bird. He then selects the plumpest, freshest large prawns to turn them into a flavourful colloid, seasoned with secret spices. This colloid (prawn paste) is then spread between the meat and skin, and dunked into a vat of hot oil to achieve a perfect crisp. The resultant texture is unctuous, tasty and utterly ambrosial. The crunch of the chicken skin is the perfect foil for the moist and aromatic prawn paste—a must for seconds!



ABOVE:
Roast Chicken With
Minced Prawn
RIGHT:
Spring Court's
Signature 'Popiah'
FAR RIGHT:
Spring Court's
revamped interior



RIGHT:
Yam Ring With Diced
Vegetable And
Seafood
FAR RIGHT:
Buddha Jumps
Over The Wall
BOTTOM:
Fried Crab With
Chicken Liver



family traditions

For 82 years, Spring Court has been a family-run restaurant where many joyous weddings, birthdays, reunions and festivities have been celebrated. Your father or grandmother would most resoundingly remember Spring Court's original location at Great World Amusement Park from 1928 to 1978. The amusement park was situated at Zion Road, River Valley Road and Kim Seng Road in the central part of Singapore (now the current Great World City), and was the go-to place for entertainment and fun. The park was officially closed in 1978, and Spring Court moved to several locations, finally settling down at a four-storey heritage building located at Upper Cross Street. Fans and devotees of its cuisine and friendly service have never been let down, wherever Spring Court moved to. Since 2004, this venue has been the permanent home of Spring Court. Inside its modern interiors, guests will appreciate the subtle, tasteful oriental touches that decorate the space. The establishment provides VIP rooms for private dining and karaoke facilities where families can have a place to bond, have fun and interact. For those who drive, all-day valet parking is available too.

inspiring cuisine

In all honesty, Spring Court's innovative, gastronomic legacies have been the hallmark of this restaurant. The current owners still believe in preserving their culinary heritage to allow guests and faithful followers to appreciate them even till this day. Some of their dishes are more than 60 years old and these include the Roast Chicken With Minced Prawn and Fried Crab With Chicken Liver. The latter is a must-try creation that marries the elements of Chinese and Peranakan roots—think *Babi Hati Bungkus*—a Nonya dish combining pig's caul, chicken liver and minced pork. However, this variant is both unctuous and flavourful, thanks to a blend of crab meat, salted egg yolk, pig's caul, barbecued chicken liver. The mixture is cradled by a flour-based shell, shaped like an egg and deep fried to golden brown. This regal creation is sliced like an egg and every segment is deservedly crunchy and scrumptious. Aficionados of Spring Court will also recommend you to try their unique Buddha Jumps Over the Wall soup. Served in a celadon bowl with a cover, you are lured into this hedonistic, princely blend of dried scallops, shark's fin, dried abalone, pork ligaments, chicken stock, mushrooms, sea cucumber and fish maw. This concoction is cooked for a minimum five hours and has remained a firm favourite with regulars since the 1950s. Even the Popiah created in the 1940s, is a classic, must-try rice-flour wrap. Every ingredient is manually cut—beancurd, bean sprouts, garlic, shrimp, cabbage, peas, turnip, parsley and egg—then steeped in a pork-rib stock for five hours to achieve a robust flavour. Held by homemade skin and complemented by chilli paste, minced garlic and sweet sauce, the resultant creation is sheer ambrosia. And don't leave Spring Court without trying the Yam Ring With Diced Vegetable And Seafood. The two-step process of steaming the yam ring and then deep frying it, assures textural crunch with maximum flavour. And with green peppers, prawns, bamboo, cashew nuts, carrots, mushrooms and celery to dig into, this yam ring is undeniably delicious. **WD**



FOR RESERVATIONS call Spring Court Restaurant at Tel: 6449 5030 or visit them at 52-56 Upper Cross Street (Opposite Chinatown Point carpark. Valet parking available. www.springcourt.com.sg)