

# VEGETARIAN FOOD GUIDE



## SINGAPORE

BY WANDER BUNNIES





# Introduction

Singapore is a foodie's paradise, with a diverse range of cuisines and a rich culinary heritage. Vegetarianism has gained popularity in recent years, and the city-state now offers an array of delicious vegetarian options. Whether you're a local resident, a tourist, or just passing through, this Vegetarian Food Guide will help you discover some of the best places to enjoy meat-free dishes in Singapore.

From local Singaporean and Asian cuisines to Indian or Western, you'll find a wide variety of options to suit every taste. Whether you're looking for a quick bite or a leisurely dining experience, this guide has you covered.

So, read on to explore the vibrant world of vegetarian food in Singapore!





## About Us

We're Sakshi, Deepak (aka DJ) and little Pixie – the Wander Bunnies. We're all about exploring new places and trying delicious vegetarian food along the way. We believe that travel and food go hand in hand, and there's no better way to immerse yourself in a new culture than through its cuisine.

Join us as we hop around the world, sharing vegetarian eats and the adventures that come with them. Whether you're a lifelong vegetarian or just curious about plant-based eating, we can't wait to take you along on our journey!

Find us on:

- Instagram: [@wander.bunnies](https://www.instagram.com/wanderbunnies)
- YouTube: [Wander Bunnies](https://www.youtube.com/WanderBunnies)
- Blog: [wanderbunnies.com](https://wanderbunnies.com)



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- Indian Vegetarian
- Chinese / Taiwanese Vegetarian
- Japanese, Korean & South East Asian
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- Mediterranean / Greek Vegetarian
- Multi-cuisine / Miscellaneous

## Key to this guide:

### 100% VEG

Fully Vegetarian (no meat, poultry, seafood)

### VEG-FNDLY

Vegetarian options are available

### VEGAN-FNDLY

Vegan options available

**\$** Pocket-friendly   **\$\$** Mid-range   **\$\$\$** High-end





# Hawker Centres

**Hawker centres are an integral part of Singapore's food culture and are a must-visit for anyone interested in trying the best of Singapore's street food.** These centres are essentially large, open-air food courts that offer a wide range of food stalls serving everything from traditional Singaporean dishes to international cuisine.

Hawker centres are known for their vibrant and lively atmosphere, as well as their delicious and affordable food. Whilst vegetarian food options are comparatively limited, there is still plenty to savor at some of the **popular Hawker centres** such as **Lau Pa Sat, Maxwell Food Centre** and **Amoy Street Food Centre**.

Indian-vegetarian food is usually a good idea at one of these centres, whether it is local Indian-vegetarian options such as Roti-Prata or the good old Thosai (Dosa). At some hawkers you may also spot a South-Indian set meal or items such as Idlis and Vadas. Many also offer classic North-Indian food such as Naan, Tandoori Roti, Pooris or even rice and biryani that is typically served with Vegetables, Paneer, Chickpeas curry or Daal (Lentils).



Watch our Indian Vegetarian Hawker food in Singapore vlog [here](#).



Other local/asian options that you may want to try at hawker centres are listed below. Do note that these dishes typically have non-vegetarian ingredients but some hawkers may offer a vegetarian option. If you are interested in trying these out, it is best to check with the hawker beforehand to see if they offer a vegetarian option.



**Maggi Mee Goreng** is a type of fried noodle dish that is made with Maggi instant noodles, and is stir-fried with a combination of vegetables and spices. Usually shrimp, chicken etc. is added but you can request for a vegetables only version or a vegetables + egg version if you eat eggs.



**Ma La Xiang Guo (Sichuan Mala Dry Pot)** is a a type of stir-fry dish that features a mixture of ingredients that you can choose, including vegetables, tofu, bean curd (and meat), stir-fried with a flavorful and spicy sauce. As you can choose your ingredients, you can go with vegetables, bean curd and tofu only. However, do check if the spicy sauce is vegetarian, as some hawkers may include non-veg ingredients too.



**Carrot Cake** in Singapore is not actually a cake made with carrots, as the name might suggest. Rather, it is a savory dish that consists of white radish cake that has been steamed, sliced, and stir-fried with eggs, preserved radish, garlic, (and sometimes other ingredients like diced shrimp, sausage, or vegetables). It's available in two versions - black and white. Vegetarians can request for a vegetables only or a vegetables + egg version to try this out.



**Popiah** is a snack that is made with a thin, soft wheat-flour crepe filled with a variety of ingredients, typically including vegetables, bean sprouts, lettuce, (and sometimes, meat or seafood). For vegetarians, there are vegetarian popiah options available in Singapore. These variants usually substitute the meat and seafood with vegetables or tofu, making it a delicious and nutritious vegetarian-friendly option.



**Rojak** is a fruit and vegetable salad typically made with a combination of fruits and vegetables and sometimes tofu or fried dough fritters, mixed with a spicy and sweet sauce. While the traditional rojak sauce contains shrimp, there are vegetarian versions available in Singapore. Vegetarian rojak substitutes the shrimp paste with other ingredients like miso paste, bean paste, or fermented soybean paste.





# Vegetarian restaurants

As we said before, Singapore is a food paradise with a diverse, multicultural food scene. There are many restaurants spanning a variety of cuisines and you'll be spoilt for choice here.

To make choosing a little easier for you, we've curated a list of vegetarian, vegetarian-friendly and vegan-friendly restaurants that are our favorites or are highly recommended by people we trust, in this next section.

Note that we haven't included the location/address of the restaurants as this can change over-time. We have however included links to the website, menus and our vlogs, where available.







# Indian Vegetarian

You might be aware that Indian cuisine has a strong tradition of vegetarianism - and many of the most popular Indian dishes are naturally vegetarian.

Indian vegetarian restaurants in Singapore offer a range of vegetarian dishes, from classic dishes like dosa, chana masala, aloo gobi, and paneer tikka, to vegetarian versions of popular Indian street food like samosas and vada pavs.

Here are some of our goto restaurants whenever we crave Indian vegetarian:

[MTR 1924](#) was originally founded in 1924 in Bengaluru, India, and has since expanded to several locations worldwide. It is known for its authentic and traditional South Indian cuisine - such as dosas, which are a type of savory crepe, idlis (steamed rice cakes), vadas (fried lentil fritters), and curries made with vegetables and lentils.

**100% VEG / VEGAN-FNDLY / \$**



Watch our experience at MTR 1924, [here](#).





[Komala Vilas](#) has been serving South Indian cuisine in Singapore since 1947. It offers a variety of vegetarian dishes, including dosas, idlis, vadas, and curries made with vegetables, lentils, and spices. The restaurant also serves thali meals that include a selection of different dishes, such as rice, sambar, rasam, and curries, all of which are meant to be mixed and eaten together.

**100% VEG / VEGAN-FNDLY / \$**



[Fennel by Komala Vilas](#) is the sister restaurant of the renowned Komala Vilas. Their Idli - Vada, Uttapams or Dosas make for a wholesome breakfast or lunch. And their South Indian thali meal is a feast that we like to devour for lunch, especially when we skip our breakfast.

**100% VEG / VEGAN-FNDLY / \$**



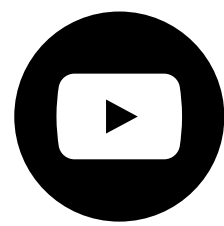
[Podi & Poriyal](#) specializes in serving dishes from the Tamil Nadu region of India. The restaurant is known for its creative twists on traditional dishes, as well as its focus on fresh, high-quality ingredients. The [menu](#) features a variety of dishes, including dosas, idlis, vadas, biryanis, and curries made with vegetables and lentils. Their bar serves a variety of drinks including Indian-inspired cocktails such as the “Curry Leaf Gin Fizz”.

**100% VEG / VEGAN-FNDLY / \$\$\$**





[Jaggi's North Indian Cuisine](#) is a great choice for anyone looking for North Indian (Punjabi) cuisine in Singapore, with a focus on bold flavours and generous portions. The restaurant is named after its founder, Jagdish Kumar, who started the business in 1995. Jaggi's vegetarian menu features items such as kebabs, tandoori dishes, dal fry, chole, naans, kulchas, parathas - and much more. **VEG-FNDLY / VEGAN-FNDLY / \$**



Watch our food vlog from Jaggi's [here](#).



[Urban Roti](#) is a modern North Indian restaurant in a contemporary setting. The vegetarian menu features a variety of tandoori dishes, curries, daal, biryanis, and naans. Their food is a burst of bold flavors where we've often enjoyed their weekday set meals which are generous portions of mouth watering Indian food and the Ala carte is even better. **VEG-FNDLY / VEGAN-FNDLY / \$\$**



[Kinara: North Indian Cuisine](#) is a good choice for anyone looking for North Indian cuisine in Singapore. For vegetarians they offer several tandoori, paneer/vegetable curries, daals, rotis, naans etc. The flavors here are more subtle and balanced and it's our go to place when we crave yellow dal, roti, baingan bharta (dry eggplant curry) and some mango lassi or jaljeera to accompany the food.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**





**[ADDA](#)** is a great choice for anyone looking for creative Indian cuisine in Singapore. This Michelin star restaurant is known for its "fusion" dishes, which combine Indian flavors with other culinary styles. We especially enjoy their Desi Tacos and Vegetarian Biryani paired with Mirchi ka Salan. The atmosphere at ADDA is modern and chic, with a stylish decor and an extensive drinks menu making it ideal for a weekend hangout. **VEG-FNDLY / VEGAN-FNDLY / \$\$\$**



Watch our food vlog from ADDA, [here](#).



**[Masala Bar](#)** is for anyone looking for a modern take on Indian cuisine, fusion dishes and a wide selection of drinks and cocktails. The place offers several vegetarian options like Martini Pao Bhaji, Cheesy Kebab, Samosa Chaat, Amritsari Kulcha and more. Their bar serves a variety of drinks and cocktails, including Indian-inspired drinks such as the "mango lassi martini,". **VEG-FNDLY / VEGAN-FNDLY / \$\$**



**[Yantra](#)** - if there's one fine-dining Indian restaurant we'd recommend it would be Yantra. Their [menu](#) features a variety of classic North Indian dishes, as well as modern interpretations of traditional recipes. We loved their Chat Banarsi, Achari Subz Kebabs and the Shammi Kebabs as well. Yantra also has an extensive wine and cocktail list, with a focus on pairing drinks with the flavors of Indian cuisine.

**VEG-FNDLY / VEGAN-FNDLY / \$\$\$**



[Gabbar Bistro Bar](#) offers a range of vegetarian options, primarily North Indian and a variety of drinks, including cocktails and Indian beers. We usually go here for their starters along with drinks. Their weekend brunch [menu](#) is also something that we enjoy here. The atmosphere is lively and vibrant and often features live music and entertainment, including DJs, and performers.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**



[Flying Monkey](#) is a pan-Indian restaurant and bar. The vegetarian [menu](#) features small plates such as pani puri, bombay bhel, samosa etc. and the big plates offer options such as Dal Makhni, Gucchi Pulao and more. Our favorites here are the Papdi Chaat, and Vada Pav in small plates - and the Kulcha Channa and Daab Sabzi in the mains. The atmosphere at Flying Monkey is lively and fun, with a colorful decor and a bar that serves a variety of creative cocktails inspired by Indian flavors.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**



Watch our experience at Flying Monkey, [here](#).





# Chinese Vegetarian

[Qi House of Sichuan](#) is a Michelin star restaurant that specializes in Sichuan cuisine which is known for its bold and spicy flavors. The restaurant offers a wide range of dishes, including appetizers, soups, main courses, and desserts. Furthermore, it offers a separate vegetarian [menu](#).

**VEG-FNDLY / \$\$**



Watch our experience from Qi House [here](#).

[Su Food](#) is a vegetarian restaurant that specializes in Italian-inspired cuisine with a Taiwanese twist. The [menu](#) features a range of vegetarian dishes, including pasta, risotto, pizza, and a variety of appetizers and sides. It really is a unique dining experience that combines the flavors and techniques of two distinct culinary traditions.

**100% VEG / VEGAN-FNDLY / \$\$**





[Chopsuey Cafe](#) offers a twist on classic Chinese dishes taking inspiration from the take on Chinese dishes found in Europe and beyond. Their [menu](#) is packed with delicious “Anglo-Chinese” food with several vegetarian options. Our go to dishes here are the Dim Sum Basket (vegetarian) and the Superfood Semi-Fried Rice with the Smokey Mapo Tofu.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**



[Din Tai Fung](#) is a Taiwanese restaurant chain that has become famous worldwide and has also received the Michelin star. Their [menu](#) offers dumplings, soups, noodles and steamed buns amongst other items. There are limited items when it comes to vegetarian food here but we wanted to mention this place as we really enjoy their Steamed Vegetarian Dumplings and Fried Rice with Eggs. If you do not take eggs they also have a Mixed Vegetables fried rice option available.

**VEG-FNDLY / \$\$**



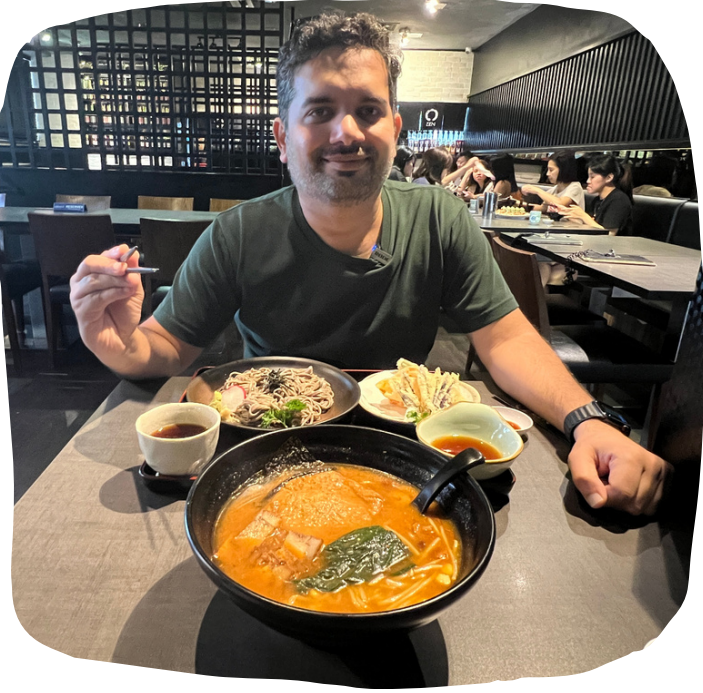
[Dumpling Darlings](#) is a casual restaurant that specializes in handmade dumplings and noodles. The menu is small and they have limited vegetarian options but these are enough for an amazing meal at this place. We love their Veggie Mandu dumplings and the Miso Mushroom noodles. They also offer some creative drinks and cocktails and our favorite is the Salted Plum Wolfberry Pu-erh.

**VEG-FNDLY / \$\$**



Watch our food vlog featuring Dumpling Darlings [here](#).





# Japanese, Korean and South East Asian Vegetarian

**[Bali Thai](#)** is a restaurant chain that specializes in serving a fusion of Indonesian and Thai cuisine. The restaurant offers a separate vegetarian [menu](#) (that you need to ask for at the restaurant) featuring a variety of dishes that combine the bold and spicy flavors of Thai cuisine with the fragrant and aromatic flavors of Indonesian cuisine.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**

**[Warung Ijo](#)** is an Indonesian eatery that serves vegetarian and vegan versions of some classic Indonesian dishes in their menu. We usually avoid mock meat/seafood options and so we didn't try those here. What we did enjoy though, were the Kampung Fried Rice, Mee Goreng, Lemongrass Tofu and Balado Terong.

**100% VEG / VEGAN-FNDLY / \$\$**

**[The Boneless Kitchen](#)** is a vegetarian and vegan restaurant that offers plant-based dining experience inspired by Korean cuisine. Traditional Korean dishes such as the Soondubu Jjigae with extra smooth tofu and thick flavourful broth; handmade Kimchi Mandu with over 15 ingredients wrapped to create a bomb; or the colorful mouth-watering Kimbap and more are all available in vegetarian avatars in their [menu](#).

**100% VEG / VEGAN-FNDLY / \$\$**







**[Herbivore](#)** is a vegetarian and vegan restaurant that specializes in serving plant-based Japanese cuisine. The menu features a wide variety of dishes, including sushi rolls, rice bowls, noodle dishes, bento sets and more. Many of the dishes are made using traditional Japanese ingredients such as seaweed, miso, tofu, and mushrooms. We've tried and enjoyed several dishes here such as the Tempura Maki, Avocado Temaki, Soba Noodles set and the Spicy Ramen.

**100% VEG / VEGAN-FNDLY / \$\$**



Watch our food vlog featuring Herbivore [here](#).



**[Daehwa](#)** is the sister restaurant of The Boneless Kitchen and is known for Korean Vegetarian dining. The menu at Daehwa features the vegetarian version of a range of classic Korean dishes, such as bibimbap (rice mixed with vegetables), and kimchi jjigae (spicy kimchi stew), Yachae Jeon (vegetable pancake) and many more items. We've enjoyed several of their dishes over time.

**100% VEG / VEGAN-FNDLY / \$\$**



Watch our food vlog featuring Daehwa [here](#).





[The Kind Bowl](#) is a vegan eatery that specializes in serving up healthy and delicious plant-based Vietnamese food. They focus on sourcing sustainable ingredients and serving up food that's both comforting and easy on the pocket. Our favorites from their [menu](#) are the "Summer Roll" (fresh spring rolls) and "The Kind Pho" (rice noodle soup).

**100% VEG / 100% VEGAN / \$\$**



Watch our food vlog from The Kind Bowl, [here](#).

[Menbaka](#) Fire Ramen was opened in Kyoto in 1984 by ramen Master Masamichi Miyazawa. He later introduced Menbaka's signature "Fire Ramen" to the menu, becoming the first-ever ramen-ya in the world to do so. The Singapore outpost of Menbaka Fire Ramen is the brand's first and only international outlet. The "Fire Ramen" is prepared by pouring a special blend of oil over the ramen and then lighting it on fire, creating an impressive display of flames.



This place offers only one vegetarian ramen option - the Shitake Mushroom Fire Ramen but we think it's worth a visit for the whole experience. Besides you can pair the ramen with some sides such as the vegetarian gyoza, oshinko maki (pickle/cucumber) - and that makes it a very satisfying meal.

**VEG-FNDLY / \$\$**



Watch our experience at Menbaka [here](#).



# Mexican Vegetarian

[Cafe Iguana](#) offers a variety of Mexican dishes such as burritos, tacos, fajitas, and enchiladas, with several vegetarian options. In addition to its food offerings, it also has an extensive selection of drinks and cocktails. Café Iguana offers a lively atmosphere, with colorful decor and a casual, relaxed vibe. **VEG-FNDLY / \$\$**

[Super Loco](#) features a range of dishes inspired by Mexican street food and regional cuisine, including tacos, burritos, quesadillas etc. The restaurant offers a slightly different menu for Lunch and Dinner and also offers a Weekend Brunch option that we really like. A good selection of cocktails, beers, and tequilas to pair with your meal is available as well. **VEG-FNDLY / \$\$\$**

[Lucha Loco](#) is part of the Super Loco group and also features a variety of dishes that draw inspiration from Mexican street food, including tacos, burritos, quesadillas etc. The menu for both food and drinks is similar to that at Super Loco. **VEG-FNDLY / \$\$\$**

[Muchachos](#) is a fast-casual Mexican restaurant and is known for its flavorful food, affordable prices, and quick service. The menu features a variety of Mexican dishes, including burritos, tacos, quesadillas, and nachos. It's a good option for those looking for a quick and affordable Mexican meal in Singapore. **VEG-FNDLY / \$\$**



Watch our food vlog on vegetarian-friendly Mexican restaurants in Singapore, [here](#).





# Italian Vegetarian

[Rosso Vino](#) is an authentic Italian restaurant that is ranked highly on TripAdvisor including the “Best of the Best 2021”. Their [menu](#) offers several vegetarian options in appetizers, pastas and pizzas and we’ve enjoyed their waterfront alfresco dining experience a lot.

**VEG-FNDLY / \$\$\$**

[Latteria Mozzarella Bar](#) - if you’re looking for some refreshing vegetarian salads and antipasti, then this is a good choice. Their [menu](#) offers limited vegetarian mains but if you prefer a variety in taste, then there are enough small plates to dig into.

**VEG-FNDLY / \$\$\$**

[Blue Label Pizza & Wine](#) offers a small [menu](#) and an even smaller vegetarian menu but their stone-fired pizzas are amazing!

**VEG-FNDLY / \$\$\$**





**Publico** offers an extensive [menu](#) of Italian cuisine with several vegetarian options. They have separate lunch, dinner and brunch menus but we've mostly visited for dinner as the ambience is lovely for a dinner date. Our go-tos here are the Buffalo Mozzarella, Spicy Tomato Bruschetta or Eggplant Parmigiana in the antipasti and the Burrata Pizza in the mains.

**VEG-FNDLY / \$\$\$**



Watch our dinner date vlog from Publico [here](#).



**LAVO** is an Italian-American restaurant and rooftop bar located on the 57th floor in Marina Bay Sands hotel, that offers stunning views of the Singapore skyline. The [menu](#) offers classic Italian food - antipasti, salads, pizzas and pastas. The vegetarian choices are not many but good enough if you include several small plates and mains. It's the perfect spot for a dinner date or special occasion given the spectacular views.

**VEG-FNDLY / \$\$\$**





# Mediterranean Vegetarian

[Bakalaki](#) serves a range of authentic Greek dishes with several vegetarian options in their [menu](#). We really enjoyed their Tomato Patties, Dolmades and Pita bread with tzatziki, hummus and spicy feta cheese spread and their Vegetarian Moussaka was pretty good too.

**VEG-FNDLY / \$\$\$**

[Blu Kozina](#) also serves a range of Greek and Mediterranean dishes with several good vegetarian options in the [menu](#). We enjoy their breads and dips along with Spanakopita, Gemista and Talagani wrap.

**VEG-FNDLY / \$\$\$**

[Pita Bakery](#) is essentially a middle-eastern bakery with a small sitting area if you wish to dine-in. We love their freshly baked pita breads alongside hummus and tahini and we often order these along with their falafels and pita chips, especially when we have people over as these are a really good starters option at house parties.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**





[Miznon](#) is an international casual restaurant chain offering a new take on Israeli street food. The star dish when it comes to vegetarian options are the Pita sandwiches - our favorite is the Falafel Burger but their Mushroom pita and Eggs No Steak pita are very good too. If you're not into bread, then their Out of Pita options such as the Jerusalem Mezze is a great choice as well.

**VEG-FNDLY / \$\$**



[Artichoke](#) is a Middle Eastern-inspired Kebab and Mezze Bar with a selection of vegetarian options in their [menu](#). The vegetarian menu is small but makes up for it when it comes to taste. We especially enjoyed their Turkish bread with Jewelled Hummus, Muhammara and Loubieh.

**VEG-FNDLY / \$\$\$**





## Multi-cuisine / Miscellaneous

[Hans IM GLUCK](#) / GRETEL German Burgergrill [menu](#) offers a range of burgers, including vegetarian and vegan options, as well as salads, sides, and a variety of drinks, including German beers and cocktails. This is our go to for burgers any day. While we love their sourdough buns, we sometimes opt for the “naked” burger to keep it light and healthy.

**VEG-FNDLY / VEGAN-FNDLY / \$\$**

[Original Sin](#) is known for its flavorful vegetarian and vegan cuisine which features a range of dishes including mezze plates, salads, pizzas, and pasta dishes. It's nestled in a quiet corner at Holland Village making it a great spot for a leisurely lunch / dinner.

**100% VEG / VEGAN-FNDLY / \$\$\$**

[The Dempsey Project](#) offers a mix of international and fusion cuisine, with a focus on fresh, high-quality ingredients and innovative dishes. The [menu](#) features a variety of dishes, ranging from small plates to large mains with several vegetarian and vegan options to choose from.

**VEG-FNDLY / VEGAN-FNDLY / \$\$\$**







[Real Food's](#) menu offers a range of vegetarian and vegan dishes, including salads, soups, sandwiches, noodles, and rice bowls. The restaurant also has a selection of healthy drinks and desserts, such as smoothies, juices, and chia seed puddings. It's a great choice for those looking for nutritious and tasty vegetarian / vegan food.

**100% VEG / VEGAN-FNDLY / \$\$**



[Coriander Leaf](#) offers a delicious and creative Asian menu which includes a range of dishes from across Asia, including Thai, Vietnamese, Indian, and Chinese cuisine. They have an altogether separate [vegetarian menu](#) and the taste, quality and service are all excellent. We really enjoyed their Green mango salad, Stir fried eggplant and Young jackfruit curry with Olive fried rice.

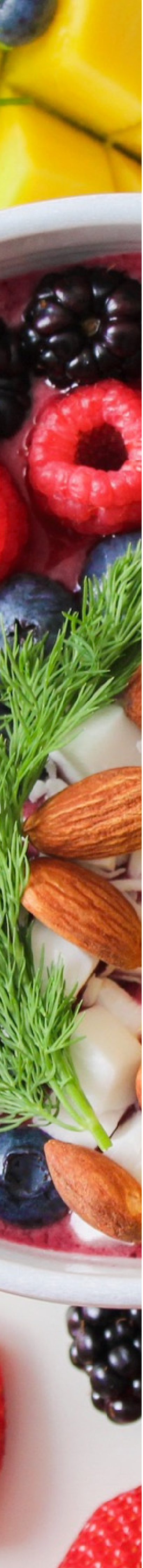
**VEG-FNDLY / VEGAN-FNDLY / \$\$**



[Elemen](#) is a vegetarian and vegan restaurant which features a range of dishes, including soups, salads, dim sum, noodles, and rice dishes. Their brand motto is "Love Self, Love Earth" that explains their focus of serving healthy, natural and sustainable food.

**100% VEG / VEGAN-FNDLY / \$\$\$**





# Thank you

It is our hope that this guide will be a helpful resource for discovering vegetarian food in Singapore.

Thank you for your support and please help spread the word by sharing this guide with others who you think will benefit from it.

with Love,  
-the Wander Bunnies

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