

For Immediate Release

Savor the Return: Orchard Towers' Favorite Nasi Padang, Chopstix & Rice, Unveils an Even More Vibrant Menu with Bold Flavors at Suntec City

Beloved for their authentic Indonesian cuisine, “Master of Rendang” Madam Loij is bringing her famous Nasi Padang and more to Singapore's most exciting retail destination.



Clockwise from top left: Sambal Goreng, Assam Fish Head, Ayam Goreng Hijau, Beef Rendang, Sayur Lodeh,

SINGAPORE, May 31, 2023 — Singapore's best Indonesian Nasi Padang brand, Chopstix & Rice, is delighted to announce that they have relocated to 3 Temasek Boulevard, Suntec City Mall Tower 4, B1-100/101 East Wing, 038983, and are ready to serve their signature Nasi Padang and more!

Starting from humble beginnings as a modest stall in Orchard Towers back in 2002, Chopstix & Rice has grown into a beacon of Indonesian culinary brilliance. What is their secret? It's a little thing that Madam Loij likes to call “Aneka Rasa” which translates from Bahasa as various flavors.

Madam Loij is the beating heart of Chopstix & Rice. With over two decades of culinary expertise, she is the embodiment of vibrant Indonesian cuisine and tradition. Often seen in her characteristic colorful batik clothing, her radiant smile and infectious laughter fill the restaurant, captivating patrons, newcomers, and even local celebrities.



Madam Loij with renowned celebrities over the year: Chen Han Wei, Fiona Xie, Romeo Tan, Christopher Lee, Fann Wong

Her passion for chasing culinary excellence expertise have resulted in her earning the title of "Master of Rendang," with her legendary Beef Rendang recipe developed through years of customer feedback and conversations. Her equally celebrated Ayam Lemak is a manifestation of Madam Loij's intricate understanding of spices. Cloaked in a unique blend of spices known only to her, this dish brings forward the diverse and robust flavors that Indonesian cuisine is celebrated for. The tantalizing aroma, the tender chicken falling off the bone, and the zing of the spices, all contribute to making the Ayam Lemak an experience in itself.

As Chopstix & Rice re-opens its doors, a new era begins with Madam Loij's renewed mission to offer the best Indonesian fare in Singapore. Inspired by diverse regional flavors, she leads with vibrancy and passion, echoing the restaurant's core values. Notably, her son, Wilson Tan, steps up, ready to blend his culinary expertise, gained from stints at prestigious establishments like Amara Hotel, with the tradition-rich legacy of his mother. Together with the support of Neo Group, they promise a tantalizing exploration of past, present, and future in Indonesian cuisine, for all who visit Chopstix & Rice.



Madam Loij and her son, Wilson, preparing their signature dishes.

Chopstix & Rice presents a duo of diverse dining experiences (and perhaps, a teasing taste of more to come). During the day, it caters to the bustling lunch crowd with its signature Nasi Padang set meals - the perfect solution for busy professionals seeking a quick yet satisfying meal of which are crafted with passion from start to end, showcasing a balance of intense flavors from our unique spice blend, including eight varieties of chili, and an intriguing tapestry of colors from specially selected herbs. As the sun sets, Chopstix & Rice metamorphoses into a haven for families and friends looking to unwind. Amidst the cozy ambiance, they can savor an array of innovative and traditional dishes, all thoughtfully curated by Madam Loij and Wilson.



From left to right: Chap Chye, Sayur Lodeh, Fried Seabass with Belado

Join us on this culinary journey as we strive to innovate while staying true to our Indonesian roots. And keep your eyes peeled – With Wilson now up for his most significant challenge: winning the approval of his toughest critic, his mother, Madam Loij. His culinary creations, rich with tradition and innovative flair, must pass her discerning taste to earn a place on Chopstix & Rice's menu. So, stay tuned - with Wilson's inspired recipes and Madam Loij's uncompromising standards, Chopstix & Rice promises to take you on a deeper, more authentic exploration of Indonesia's tantalizing flavors."

We look forward to welcoming you to our new outlet and delivering an unforgettable Indonesian dining experience.

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Award Winning Dishes



Nasi Padang lunch set starting from \$9.90.



Ayam Goreng Belado (Signature): \$8.90



Beef Rendang (Award Winning): \$14.90



Assam Fish head (Award Winning): \$25.90

Download high-res image from: <https://tinyurl.com/chopstixandricesg>

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About Chopstix & Rice:

Chopstix & Rice introduces Singapore to a splendid symphony of authentic Indonesian flavors, blended artfully in every dish. Our culinary offerings include a spectrum of traditional delights like our Nasi Padang set meals, alongside specialty dishes that speak of our passion for innovation. The renowned Beef Rendang and Ayam Lemak are crafted meticulously from multi-generational recipes, instilled with the soulful rhythm of the Indonesian kitchen. At Chopstix & Rice, experience the heat and dance of the wok, the diversity of eight distinct chilies, and the harmony of fresh herbs. The result is a sensory feast steeped in tradition, amplified by innovation, and bound by our love for Indonesian cuisine - an immersive dining experience like no other.

Business Information

Address: Chopstix & Rice, 3 Temasek Boulevard, Suntec City Mall Tower 4, B1-100/101 East Wing, 038983

Operating Hours: 11:00am to 9pm

Seating Capacity: 60 pax

Instagram: @chopstixandricesg

Facebook: <https://www.facebook.com/chopstixandrice/>