



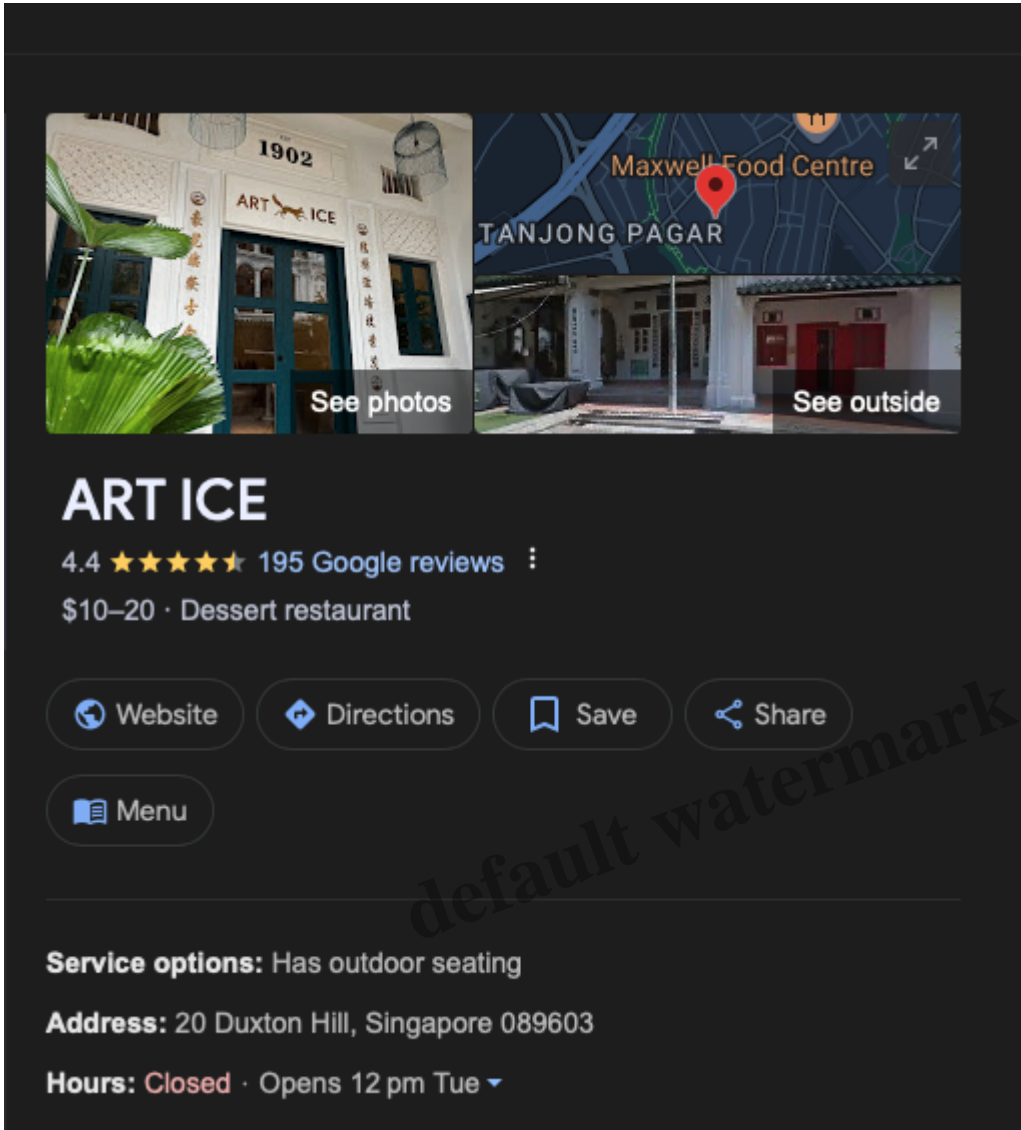
Art Ice... Kakigori at Duxton Hill

Description

If you have ever had kakigori, you will know that the kakigori served up at Art Ice is simply not up to scratch. I genuinely had high hopes for this establishment. For one, it is rated 4.4 stars on Google. However, after visiting this place and paying for three kakigoris, I genuinely understand why some people may shun Google reviews for the simple fact that such reviews can be bought or orchestrated.

I believe this establishment's Google review is not indicative of the standard of its offering. This is my personal view and I invite those who disagree with me to explain to me why. As for the establishment, this perhaps is a call to try to improve the standard of its kakigori.

Ok so let's start from the beginning. It was a sunny Thursday afternoon. It was not too hot but my colleagues and I could do with some cool dessert. Cue the search for one. We stumbled upon Art Ice.



4.4 stars. Impressive. Must be more than decent. And so we went.

If there is one saving grace, I would say that the ambience of Art Ice is rather unique. It looks like a nice place for a gathering. Pleasant, centrally located and surrounded by many chic restaurant and bars.

This is the front of Art Ice.



When you enter the premise of Art Ice, it feels more like an art gallery than a cafe.



There was one other seat occupied at the time we entered the premise. There were four of us at Art Ice.



I love the look of conservation shophouses. There is a certain charm that is lost with all the modernisation that is taking place. The quaint look of the shophouses in the Duxton Hill area is

something that I hope remains for a long time. Not everything has to be contemporary, shiny and new.



They take your orders at that counter.



The kakigoris are not what you would call affordable. One kakigori sets you back about \$20. We were advised that one kakigori serves two pax. Since we were here to try, we ordered three kakigoris for four of us.



There was a seasonal menu item. Also a drink bar menu.



There are kakigoris for pets.

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They made the kakigoris individually and hence it took some time for all three kakigoris to be served. We were given the matcha kakigori first.

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I looked decent at first glance. But this is what we got. literally. It was just ice shavings with some matcha flavoured sauce with some cream on top. This costs \$17 and had less ingredients than a bowl of ice kacang at Hong Lim Food Centre.

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No, seriously. From ever angle. This is literally it. There is nothing under that heap of ice.

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Next up, Dragon and Passionfruit kakigori. This similarly costs \$17. This had literally two slices of green kiwi with shaved iced drizzled with dragon and passionfruit syrup.

I like how Art Ice takes the name of its kakigoris and applies it literally. If it says dragon and passionfruit, it really means only dragon and passionfruit. Nothing more. Hence I guess the two slices of kiwi are sort of a bonus.

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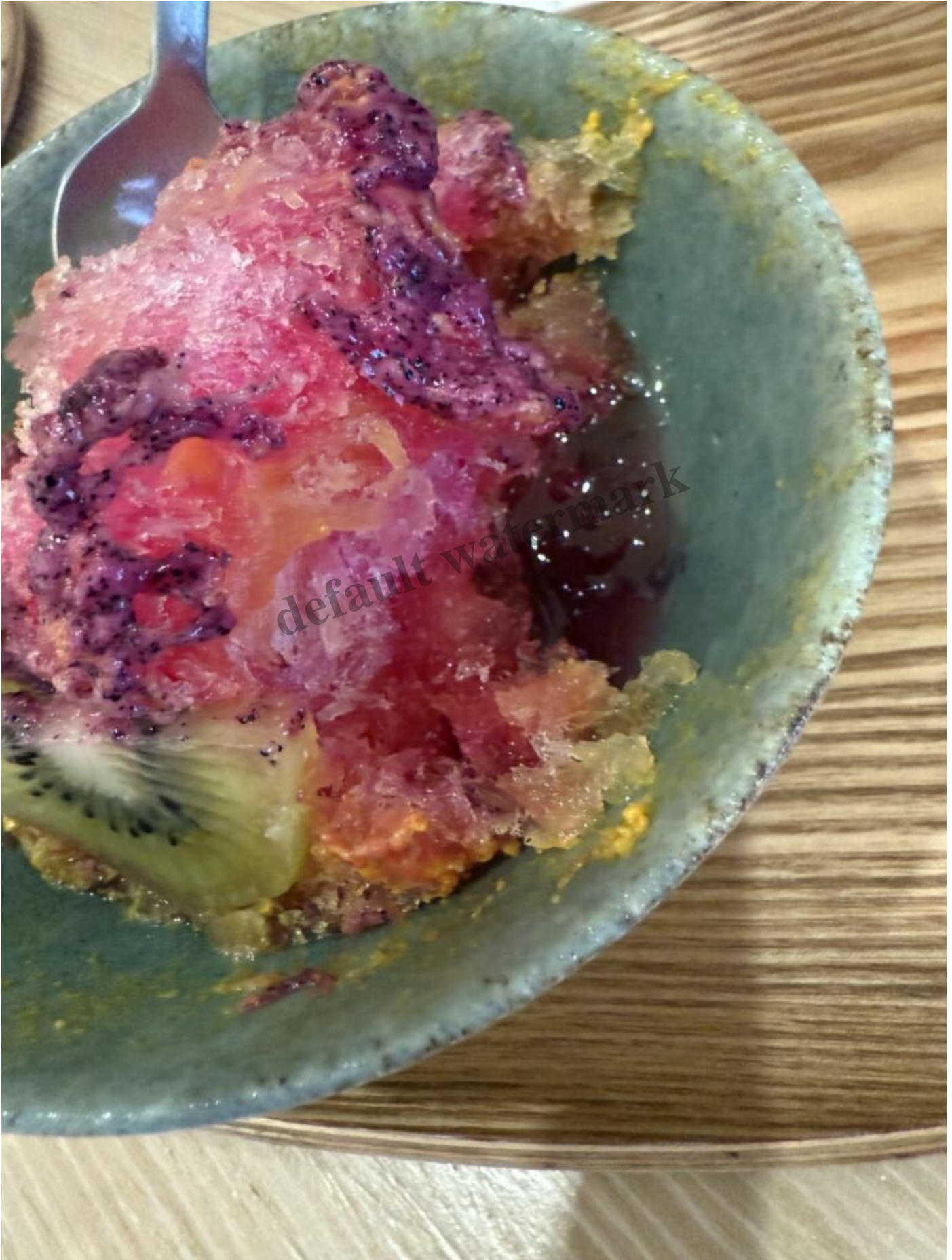
Next up, Roasted Sweet Potato kakigori. I guess the bonus here were the sesame seeds?

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No, seriously, it is literally ice with colouring.

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That is all.

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It is not as though I am finding words to describe something. I am trying to find something out of nothing to describe.

So maybe let's talk about the art...

I am guessing the art pieces are for sale?



If Art Ice is primarily an art gallery first and a kakigori cafe second, then I would understand the lack of focus on delivering decent kakigori. Perhaps it is. Perhaps it is meant to be an art gallery.

Good thing I am headed to Bangkok soon. Want to get kakigori that is possibly one of the best in the world? Head to After You cafes in Bangkok.

To the people at Art Ice, please visit After You to see what should be the benchmark for a more than decent kakigori.

THIS IS WHAT GOOD KAKIGORI IS...



Kakigori at After You Cafe in Bangkok



Kakigori at After You Cafe in Bangkok

Sadly, we still have to travel to Bangkok to get this...

I so wanted Art Ice to be great. It is walking distance from my office. If it were great, I believe this would be one of the places my colleagues and I would frequent. However, a simple chendol or ice kachang at any of the numerous food centres around the Chinatown and Maxwell area would make a better dessert. Oh and it would also be a lot cheaper.

Imagine... I paid about \$60 for three bowls of ice and some syrup.

I'm sorry. If it is disappointing I think I have to call a spade a spade. Hopefully Art Ice improves on its offering.

Yours sincerely,

Daryl

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Author

daryllum

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