



Does Bao Er Cafe Really Serve the Best Kaya Toast in Singapore?

Description

If you've been following Singapore foodies on social media, chances are you've heard of Bao Er Cafe. Located at Balestier Plaza, Bao Er went viral for having what many are calling the "best kaya butter toast in Singapore."

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Being a foodie and a lover of kaya butter toast myself, I wanted to check out Bao Er Cafe. However, the long queues I saw online deterred me from going, as I'm not a fan of waiting in line. I didn't mind holding off for a few months until the hype died down.

One day, while deciding where to go for lunch, I suggested we head to Bao Er Cafe to finally try the food. We arrived at about 1:30 pm on a weekday, and although the cafe was packed, we managed to get a seat rather quickly. There was a queue, but it was only for ordering.

The atmosphere felt a bit tense, with servers shouting out numbers loudly (with angst) for food collection, which made the place feel slightly unfriendly. Perhaps a call system with a computerized voice would improve the vibe.

Now, let's talk about the food.

You can't visit Bao Er Cafe without trying their famous kaya butter toast. After doing some quick research, I learned that Dr. Leslie Tay had shared his kaya recipe with the owners. The kaya was light and sweet, with a more pronounced coconut flavor than most.

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While my photos of the kaya toast may not immediately convince you to rush down (some orders online showed more generous, even overflowing kaya), compared to places like Ya Kun or Killiney, Bao Er Cafe is definitely generous with their spread.

That's something I really appreciate because most places just smear on a thin layer, which is nowhere near satisfying. The fast turnover at Bao Er also ensures that the toast is fresh.

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Another popular dish is their Hokkien Prawn Noodles. We ordered the portion for two, as it supposedly comes with better prawns. The noodles had a strong wok hei flavour and were slightly wet, but I found them a little too salty for my liking, making it too rich after a few bites.

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The prawn paste chicken wings arrived with visible oil on the surface. Unfortunately, the prawn paste flavor hadn't quite absorbed into the chicken yet.

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The crab fried rice with tobiko also had wok hei but, again, was too salty for my taste.

I'd personally return to Bao Er Cafe for the kaya butter toast, when there's no long queue, as their generous spread makes it worth the visit.

So, does Bao Er Cafe really serve the best kaya toast in Singapore? Not the best but one of the better ones.

Bao Er Cafe

400 Balestier Rd, #02-01, Singapore 329802

Daily: 8am to 8pm

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