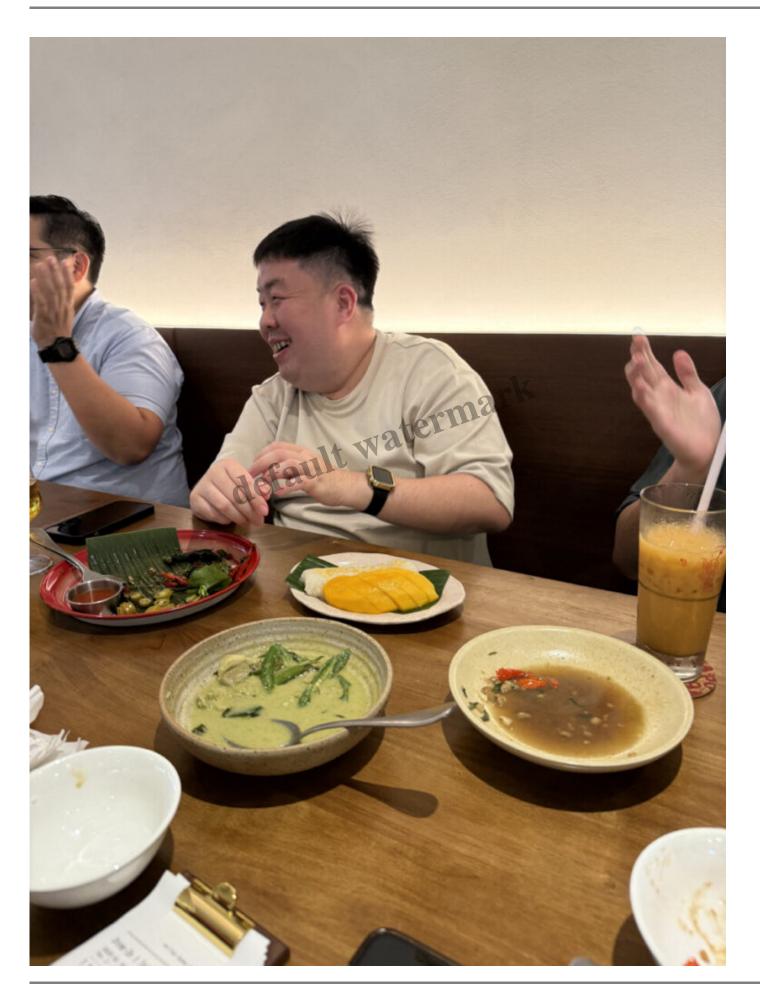


Kra Pow Thai Restaurant at Chinatown Point

Description

It was Wilber's birthday. If you do not already know, Wilber is our creative director and he runs his own Thai blog <u>aroimakmak.com</u>. Since he was in office on his birthday, we decided to buy him lunch. The most appropriate meal for him would be Thai cuisine. Where better than Kra Pow Thai Restaurant at Chinatown Point. It was a short walk from our office and according to Wilber, this Thai restaurant is more than decent.

Fast forward. Wilber was pleased. See his face? Smiled so wide. I think he found the waitress attractive and he was so chuckled that everyone, including the waitress, were singing happy birthday to him.



I asked Wilber, "how do you know if the Pad Krapow is good?"

His response was, "the egg on the Pad Krapow must deep fried with a runny yolk!"

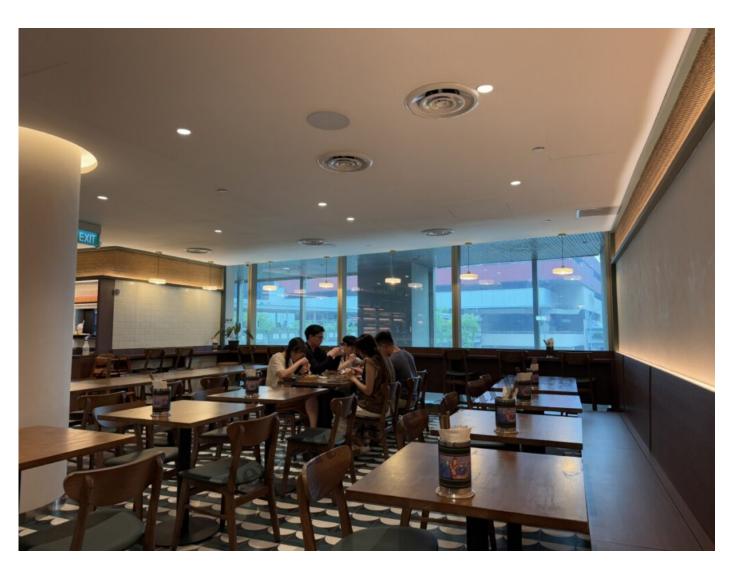
If this is not achieved, according to Wilber's standards and his own words, the Pad Krapow "cannot eat". So serious... just because of one egg...

Oh yes, Kra Pow Thai Restaurant went through some renovation. It looks a lot different when compared to the previous set up.

It looks a bit more upmarket. It looks a lot cleaner and less cluttered.



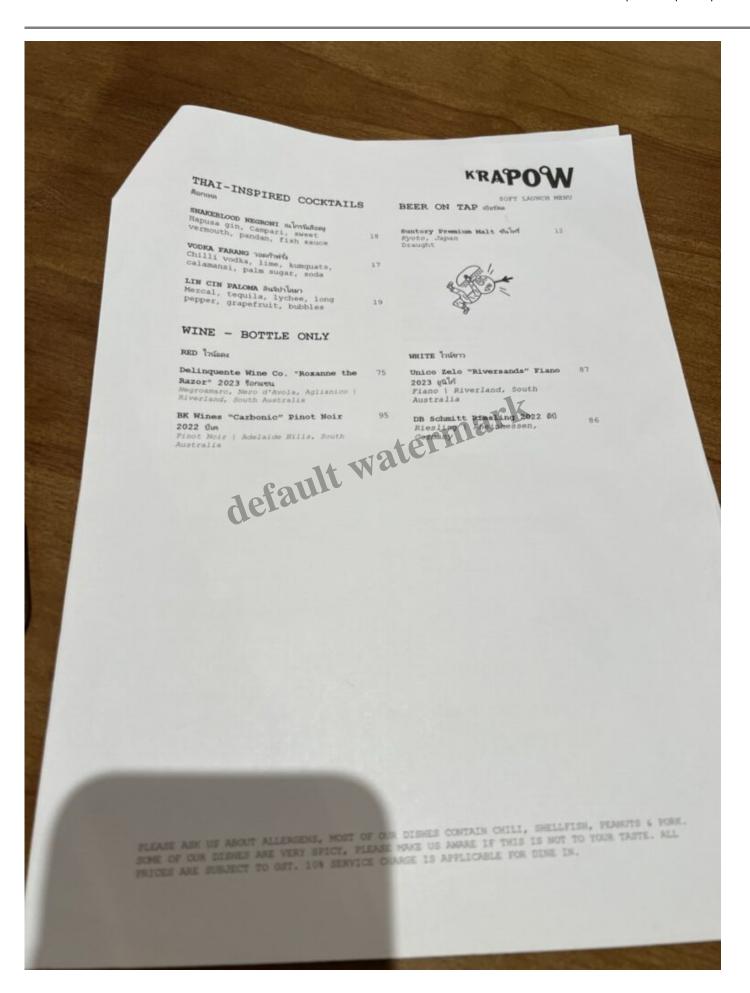
It was just after lunch hours so the restaurant was not filled.



This was their "beta" menu. Their new menu will be ready soon.







Oh and as for the egg... I ordered one egg just to run the restaurant through Wilber's quintessential Pad Krapow test...

It passed. Legit.



Here were what we ordered.

This is the Devil's Fried Rice. My colleague Kevin ordered this. He said that this is not as spicy as the name entails. But tasty enough.



This is Green Curry of Chicken. The green curry is not overly spicy.



This is the Drunkard Noodles. Wilber ordered this. He mentioned that this is Pad Krapow in noodle form. He mentioned that it is "packed with flavour". Whatever that means...





This is the Wok-Fried Morning Glory. I accidentally ordered non-spicy...

This was my lunch since I am vegetarian. With a fried egg of course! (I am vegetarian not vegan)



This was the Crispy Thai Wings. Wilber gave it a solid 7.5/10. Wilber commented that it was a bit too dry.



The Grilled Pork Collar did not pass the Wilber test. He mentioned that this did not taste like the one in Thailand. To the chef, please consult him as to how you can improve this dish. He has eaten his fare share of pork... Apparently he is the authority when it comes to what is good pork!



These were our drinks.

Lemongrass...



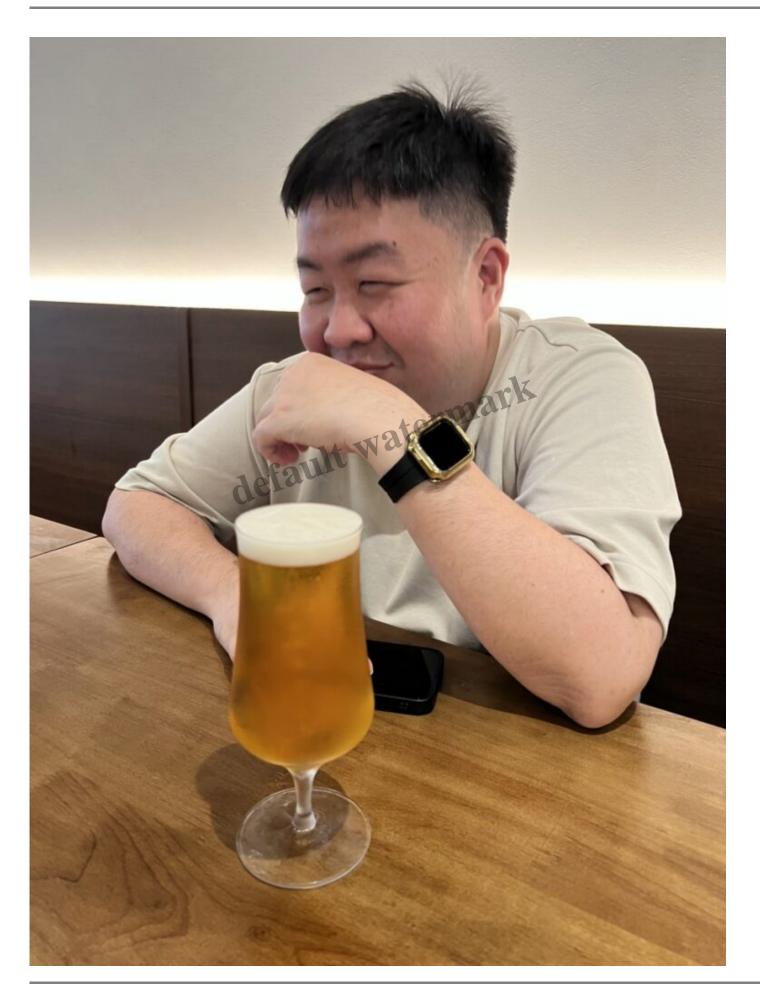
Thai Milk Tea...



The beer was on promotion. Buy 3 get 1 free.



No wonder Wilber was so happy!



Would I come back? Well yes. Despite some disappointing dishes, Krapow got most of the quintessential Thai dishes spot on. Like what Wilber said... If you want to know what is good Pad Krapow... Judge it by the egg!

And in that vein, Kra Pow Thai Restaurant at Chinatown Point passed the test with flying colours!





Yours sincerely,

Daryl

Kra Pow Thai Restaurant (Chinatown Point)

Address: 133 New Bridge Rd, #02-39 Chinatown Point Singapore 059413

Opening Hours: 11:30am to 3pm and 5 to 930pm (daily)

Date Created 27/01/2025 Author daryllum

