



Sean Kee Duck Rice... Shiok siah...

Description

I am Wilber and I love braised duck rice. Yesterday I felt like having braised duck rice and I told my colleagues in office. One of my colleagues, Kevin, told me that I had to try Sean Kee Duck Rice at Lorong 35 Geylang. I was thinking "why always Geylang one? Every time you tell me to go Geylang to eat...".

Ok but I gave in and we went. I got to say, looking for a parking lot on a weekday afternoon was a slight challenge. Some more it was quite hot. We had to walk to the Sean Kee Duck Rice from where we parked. "wah lau eh... Kevin don't know I don't like to walk meh? Eat I ok. Play I ok. Sleep I ok. Walk I not ok..." I was thinking "this duck rice better be very very good".



See, it's so hot. The boss also sweating.



Sean Kee Duck Rice is located in Sin Huat Eating House. My first impressions were “wah lau eh... this place is so run down. Eat also not shiok...” Ok maybe I have been sitting in my air-conditioned office for too long. There were seat available as it was after lunch hour. There was still a very healthy crowd but it was not too crowded for my liking. Apparently during peak hours this place can get pretty crowded. Hot tip: Come during non-peak hours. We got our food within 15 minutes of placing our order.

Warning: loads of food porn coming up. (Definition of food porn: glamourised visual presentation of cooking, eating or plating of food.)



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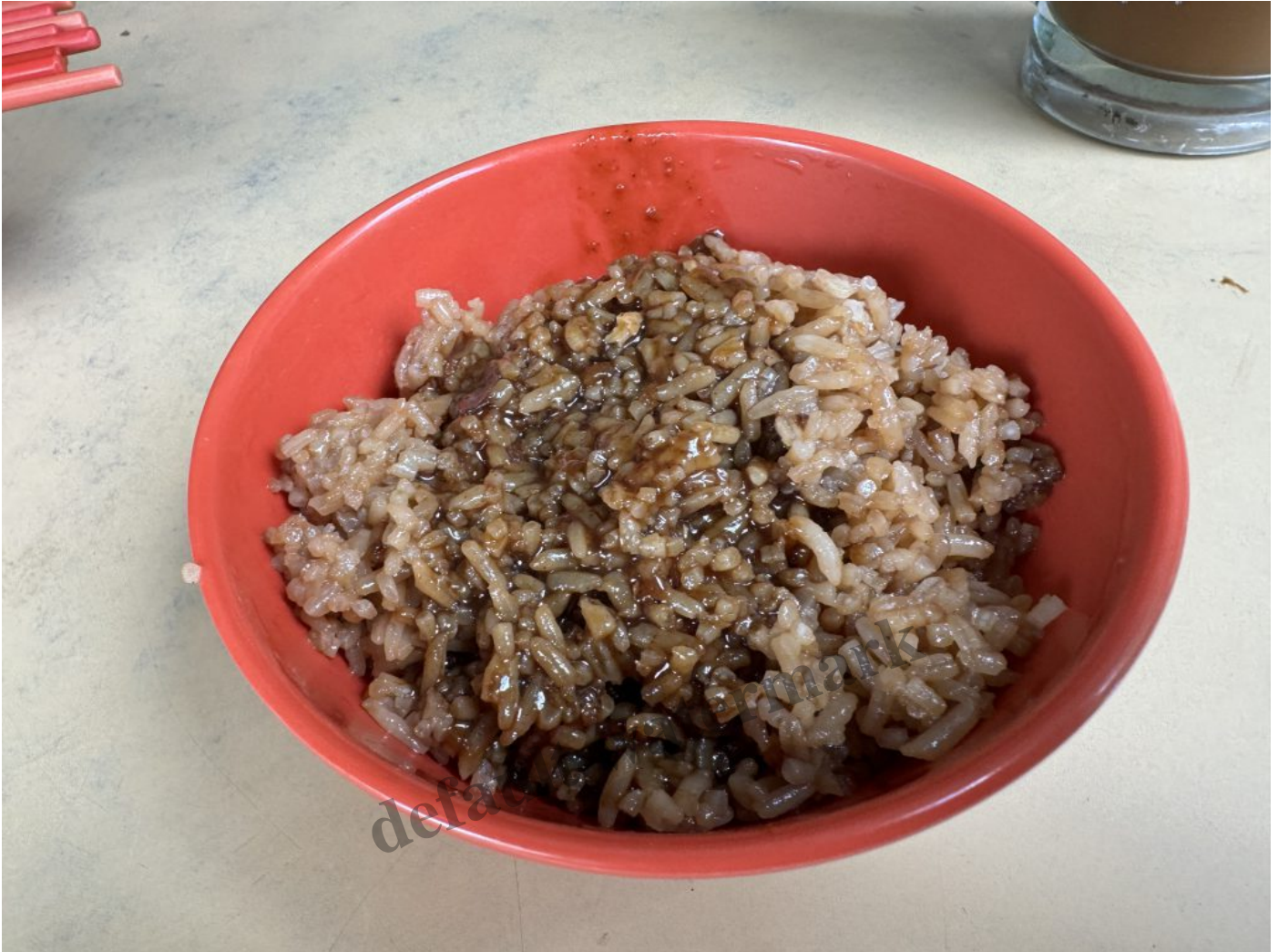


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I tell you. This gravy is very “gao” (Definition of “gao”: Thick. Very thick.). This was nothing like I have ever eaten. This is the key to splendid duck rice. Super amazing. The duck was soft and tender, the tofu also soft and jiggly, tau gay on top of the duck meat, for some reason also works but the star of the show was the gravy. This is something, once you have tasted this “gao” gravy, there is no turning back. It will render all other duck gravies irrelevant. It makes the food very messy but very delicious. Plating and presentation zero, taste a perfect ten!

Oh yes, the “gao” gravy works on the rice as well. I am Wilber and I also like rice. This rice is amazing...



You drench with the sauce. Oh man... Shiok...

I really don't know how to tell you all more about this dish. Please go and try it for yourself.

Ok Kevin, this is Singapore's best braised duck rice. Any more recommendations?

Yours sincerely,

Wilber

p.s. had food coma and could not work for the rest of the day.

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