



Singapore's First Halal Charcoal Claypot Prawn in Toa Payoh!

Description

Hotpot soups have evolved significantly over the years. We've seen variations from simple chicken stock to mala, tomato, lala, and laksa. Now, the latest trend captivating food lovers is claypot prawn hotpot. Initially popularized by Lala Hotpot in Johor Bahru, this style has since taken Singapore by storm, especially with Woodlands Claypot Prawn hotpot.

Why did Woodlands Claypot Prawn hotpot go viral? The setup is reminiscent of lala hotpot, featuring a claypot and charcoal base. Singaporeans' love for new culinary experiences contributed to its rapid rise in popularity. A few months later, the first halal claypot prawn hotpot by Woodlands Claypot Prawn emerged, further expanding its reach. The name "Woodlands" comes from their first outlet in Marsiling, near Woodlands. They now have branches in Tampines and a halal version in Toa Payoh.

Woodlands Claypot Prawn manages to keep costs low by operating in industrial areas. This means no air conditioning and limited service, as everything is self-service, starting from the ordering process.

Our office group decided to try the first halal claypot prawn hotpot.

Here's how it went:



We arrived at the coffee shop at 7 pm, but parking was a challenge. Eventually, we parked at a nearby multi-story carpark.



If you are heading there with a big group, please don't sit on the biggest table because it is only meant for customers of the zi char shop. Our group initially sat there but then had to shift after it was my turn to order after a 5mins queue.



So let me take you step by step on how to order.

Find a seat and grab an order sheet and marker from the front.

WOODLANDS



CLAYPOT PRAWN
& MORE

TABLE NO.

SPECIALITY
PRAWN BROTH \$32.8

ADDITIONAL
PRAWN 500G \$

QTY	SEAFOOD	
1	LOBSTER BALL	\$6.8
1	FISH DUMPLING	\$6.8
1	SHRIMP PASTE	\$8.8
1	SQUID FLOWER	\$6.8
	SEAFOOD TOFU	\$6.8
	SEA URCHIN BALL	\$8.8
1	PRAWN BALL WITH FISH ROE	\$8.8
	SALMON BALL WITH CHEESE	\$10.8
	CUTTLEFISH	\$10.8

QTY	SEAFOOD	
	SNOW CRAB LEG	\$10.8
1	KOREA STYLE FISH CAKE	\$10.8
1	TIGER PRAWNS	\$10.8
	JAPANESE SCALLOP	\$10.8
	ABALONE SLICE	\$10.8

QTY	MEAT	
1	FISH BALL WITH FISH ROE	\$8.8
	PREMIUM FISH BALL	\$6.8

QTY	MEAT	
	FISH FILLET	\$8
	HOTDOG	\$6
	FISH SLICE	\$8
2	CHICKEN SHABU SHABU	\$
	CHICKEN CUBE	\$
	CHICKEN BREAST	\$
2	BEEF SHABU SHABU	\$
	BEEF SLICE	\$
	BEEF CUBE	\$
	LAMB SHABU SHABU	\$
	LAMB RIB	\$

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QTY	VEGETABLES	
1	ABALONE MUSHROOM	\$2.8
	BLACK FUNGUS	\$2.8
	BROCCOLI	\$2.8
	BUTTON MUSHROOM	\$2.8
2	ENOKI MUSHROOM	\$2.8
1	SHITAKE MUSHROOM	\$2.8
2	BABY CABBAGE	\$2.8
	LOTUS SLICES	\$2.8
	POTATO SLICES	\$2.8
1	WHITE RADISH	\$2.8
	BABY POK CHOY	\$2.8

QTY	BEANCURD/EGG	
	FISH VEGE ROLL	\$6.8
	HONGKONG SOYBEAN ROLL	\$6.8
1	CRISPY TAU PO	\$6.8
1	FRIED BEAN CURD	\$6.8
1	CHEESE TOFU	\$6.8
	EGG TOFU	\$4.8
	QUAIL EGG	\$4.8
	EGG	\$0.8

QTY	NOODLE/R	
	FISH NOODLES	
	THICK BEE HOON	
	THIN BEE HOON	
	VERMICELLI	
	WHITE RICE	
	MAGGIE	
QTY	SPECIALI	
1	HOKKIEN M	

Choose your dishes and queue up to make payment.



After paying, collect your utensils and sauces.



They offer a variety of sauces, including nacho cheese.

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Return to your table and wait for the claypot and dishes to arrive. Meanwhile, you can order drinks.



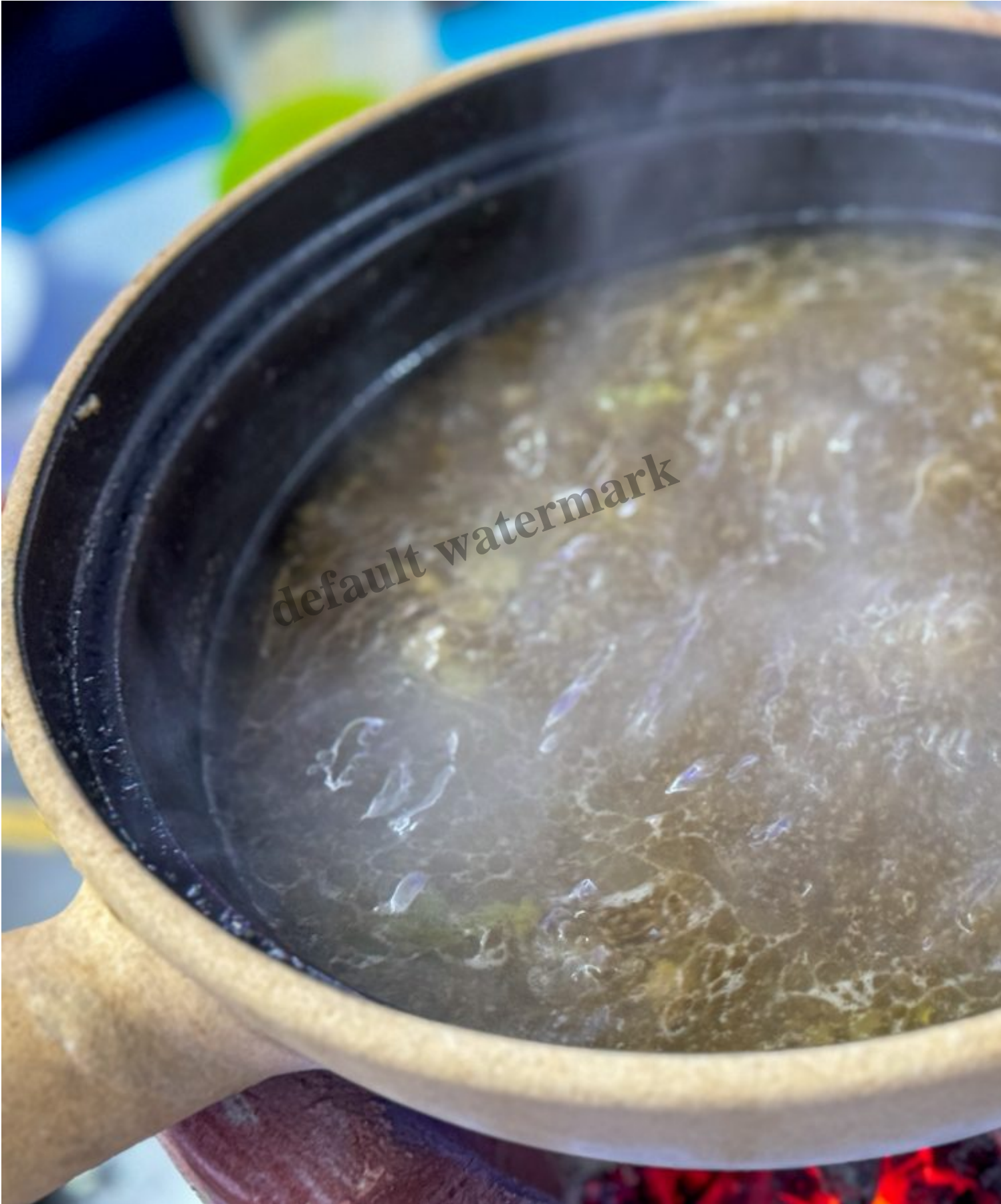
The claypot with prawn broth and prawns arrives first. Let it cook a bit longer.

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Consider adding extra prawns as they are fresh and delicious.

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Don't overcook the prawns. Remove it once it is cooked so that you have more space to cook the other ingredients.

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Here's what we ordered.

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Healthy right? Mushrooms and vegetables.







Our group of seven enjoyed the food, though we stood while eating due to the limited seating. The only available table was near the staff handling the charcoal.

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We had a happy time enjoying the food. I would say the prawn broth is similar to what we are familiar with – Prawn Noodle Soup. It was something new for our muslim friends in terms of the flavour profile but they like the soup base too. Prawns was really good and there are many ingredients for you to choose from. We also like that they have many sauces for you to choose from.



You can also post your food photos on Facebook to claim two free dishes from Woodlands Claypot Prawn.



After the meal, we craved air conditioning and sweets, so we headed to Creamier in Toa Payoh, a popular ice cream spot.



Creamier is popular as always.



Lots of flavours to choose from.

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Again, we had no seats and had to resort eating outside the shop near the pickup point.

Woodlands Claypot Prawn @ Toa Payoh

9 Toa Payoh Industrial Park, Singapore 319061

Tuesday – Sunday: 12 – 10pm

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