



The Silom at Two Men Bagel House Tanjong Pagar

Description

Wilber loves all things Thai. Thai food, Thai culture, Thai music, Thai ladies (perhaps?). He travels to Thailand so very often and is the quintessential Thai food and travel blogger in the English language. So when he mentioned that he was going to Two Men Bagel House Tanjong Pagar to try out some Thai food, I was rather perplexed.

“Two Men Bagel House got serve Thai food meh?”

“Got lah! You come with me I show you!”

So we went. To the outlet at Tanjong Pager. More specifically the one at Icon Village Altez.



Smug Thai expert busy taking photos

Aye hello, naming a bagel â??The Silomâ?? does not ipso facto make it Thaiâ?!

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• How is that Thai?

• It is Thai because of the Thai dressing and the Thai fried chicken. Hat Yai fried chicken to be exact.

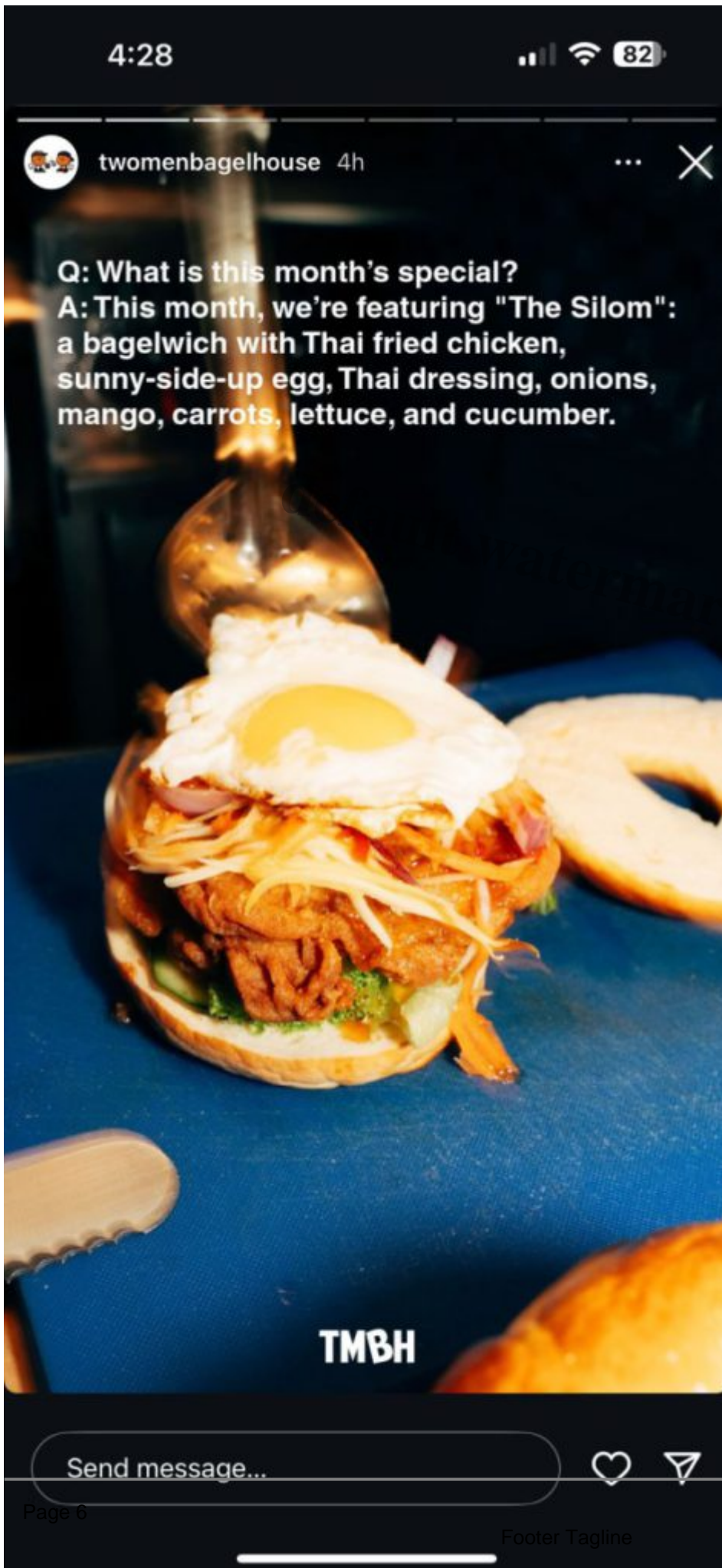
• How you know?

• My friend is the chef collaborating with them!

• context please!

Wilber then sends me these images!

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So apparently he is buddies with chef Victor. Oh and the reason for the bagel being named The Silom is due to the fact that there is going to be a Two Men Bagel outlet in Silom, Bangkok very soon.

â??But I do not eat chicken! I am vegetarian! You bring me here to eat a chicken burger?â?•

So he ordered Fun-Thangs for me. A vegetarian (not vegan) bagel consisting of grilled halloumi, saut ed mushroom, avocado, mushroom butter, arugula, and green tartar.

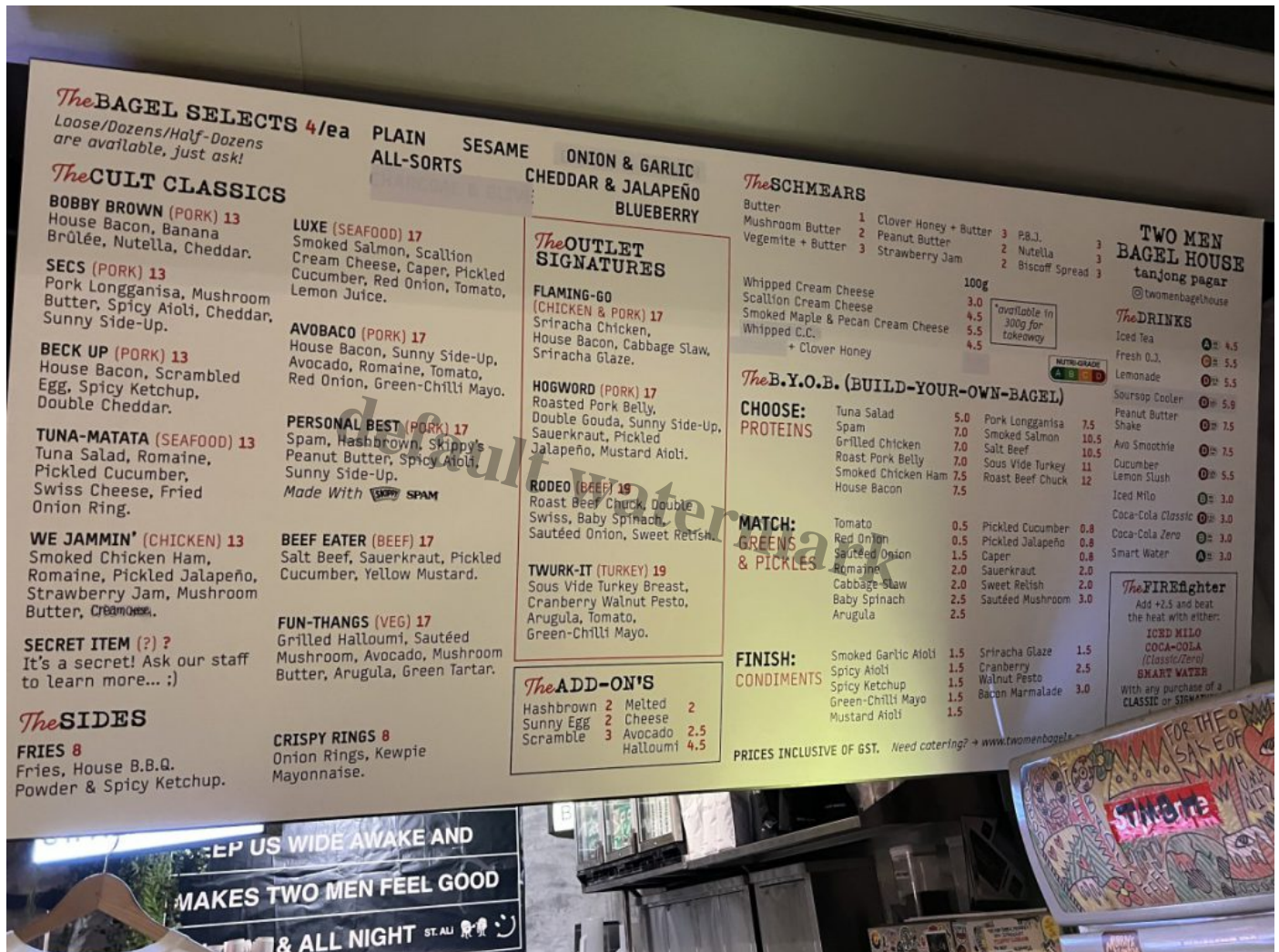
Decent but messy. Very rich, a little too heavy for lunch. Made me feel sleepy when I went back to the office and tried to work.

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If you are not familiar with Two Men Bagel House, they are literally two men who started a bagel house. I am assuming the first outlet was the one in Novena.

I believe various branches have slightly different menus. This is the menu at the Tanjong Pagar branch.



Is this t-shirt for sale?



Very industrial and open kitchen.





If you would like to stick a sticker on their fridge?!



This was what Wilber came forâ?!

The Silomâ?!

According to Wilber (and Kevin who was with us), the fried chicken tasted quite like your typical fried chicken. The key ingredient that makes this Thai would be the batter (Hat Yai style) and various spices to make the flavour of the chicken special, together with the addition of mango salad.



Of course they served coffee and drinks.



The fries were amazing.

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Mr Wilber Suen. Singapore's resident go to individual for all things Thai.

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Looking forward to the Thai version of Two Men Bagel House. My question is, will The Silom be served in the outlet in Silom. In that case will it be called The Silom?

Yours sincerely,

Daryl

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