



## Uncle Fong Hot Pot – The Soups Are Good!

### Description

Last weekend, I had the pleasure of dining at the newly opened Uncle Fong Hot Pot Restaurant at Suntec City. As a fervent fan of Chongqing hot pot, I was eager to see if Uncle Fong lived up to its reputation.



Uncle Fong Hot Pot Restaurant started in HongKong and has grown to become a popular name in the

hot pot industry. They opened their first outlet in Great World City and now have a second in Suntec City. (near convention center)



As I walked in, I was greeted by an ambiance that strikes the right chord. The place is warm and inviting, not to mention the staff who welcomed us with open arms. I was pleased to find that they've got ample seating, so no need to sweat over getting a table. Do note that there's a waiting list during peak hours and I think there's also a 90 minutes dining time limit.



We decided to go for two different soup bases. First up, the legendary Chongqing Mala Soup – the kind that’s numbing and fiery. The least spicy option was just right, keeping the flavor front and center.





Now, here's the kicker – Uncle Fong's Mala soup is next-level. It's not just about the heat; it's got this extra layer of richness that's buttery and beefy. Trust me, it's something special. I found it even better than some of the big-name hot pot joints in town.

Opted to pay (premium) for the chicken fish maw soup. The soup was luxuriously thick and had absorbed the essence of all the ingredients simmered within. It was so yummy that I had multiple servings.





As we eagerly waited for our hot pot to cook, the service staff served us with a custom dip – a mixture of sesame oil and shallots. We were told that this dip was ideal for the Mala soup base. The combination of the nutty sesame oil and the mild shallots added a depth of flavor and a refreshing contrast to the spiciness of the Mala soup.





You are free to further custom the dipping sauce to your taste with the condiments provided by the side.



We couldn't resist ordering their recommended beef, and we were not disappointed. The beef arrived in thick, succulent slices, a testament to the restaurant's commitment to quality.





The beef's marbling was evident, and the meat practically melted in our mouths as it cooked in the bubbling hot pot.

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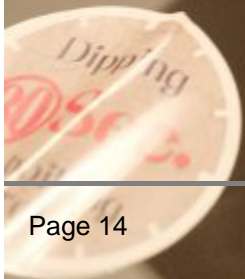


The truffle fish paste and pork paste. If you visit, I highly recommend trying these two dishes.





It's not uncommon for hot pot restaurants to charge for beverages separately, and Uncle Fong Hot Pot Restaurant was no exception. They do not provide complimentary water, I saw most diners opted for one of their ice tea concoctions to accompany their meal.





It's worth noting that the price of these drinks was relatively higher than expected, with each glass costing \$8. While they were undoubtedly tasty, the price point might be a consideration for some.

The overall damaged came up to about S\$130. It is pricier compared to the other common hot pot chains. But it's a welcomed change and I really did enjoyed the soup.











My personal verdict:

Food: 4/5 (This place do not offer the bells and whistles that other brand does, but they more than make up for it with the quality of their food)

Service: 4.5/5 (Prompt and helpful)

Ambience: 4/5 (I like the ambience. It has the class of an upscale hotpot restaurant. The tables are spaced adequately apart)

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