

Yun Nans Stonepot Fish: A unique dining experience with fresh fish and collagen soup

Description

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The restaurant specialises in stonepot fish, a unique dish where live fish is cooked in a collagen-rich soup base.

I recently had the pleasure of visiting YUN NANS Stonepot Fish to try their signature dish. The restaurant has a wide-ranging menu, but since I was dining with only one other person, we decided to go with the classic stone pot fish.

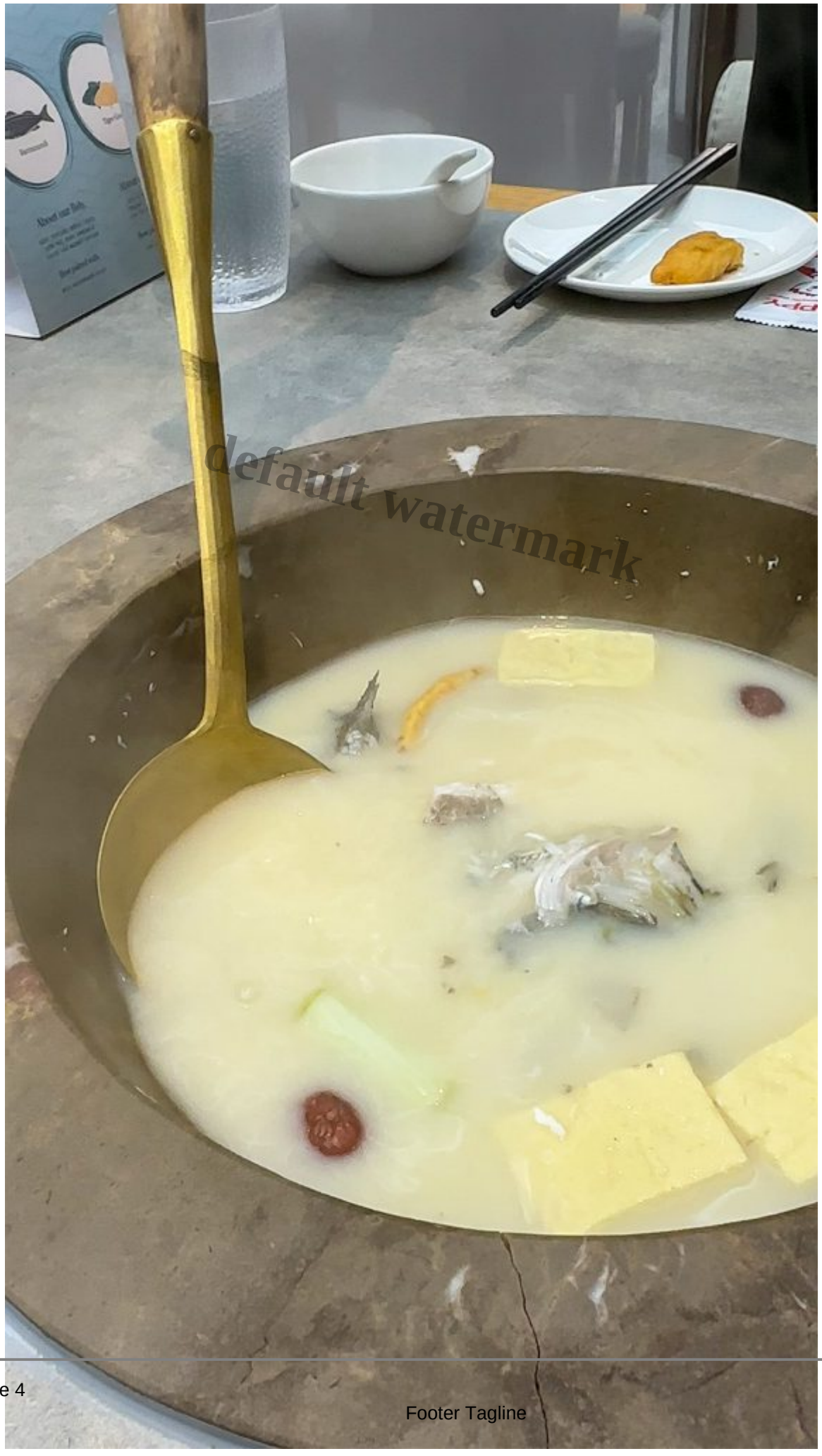
There are three types of fish to choose from: sea bass, patin, and soon hock. The sea bass is the most affordable option, with a fixed price of about S$48. The other two types of fish are charged by weight, but the sales staff informed us that each fish typically weighs between 800g and 1kg.


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For the soup base, we chose the fish collagen soup. The staff then brought out a whole live fish and steamed it in front of us in a special high-pressure pot. It was quite a spectacle to watch!

After the fish was cooked, we could order additional meat and vegetables in the hotpot, just like any other steamboat restaurant.

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The fish was incredibly fresh and delicious. I highly recommend opting for the soon hock, as it has fewer bones than the other two types of fish. Personally, I find the soup tasted just okay.

In comparison, I would prefer the taste of our local fishhead steamboat.

Overall, YUN NANS Stonepot Fish is a great place to enjoy a meal with family or friends. Judging from the crowd, I believe it is a good place to visit with the older folks.

Personal Verdict:

Food: 3.5/5

Ambience: 4/5

Service: 4.5/5

Will I return? Only if I happen to be in the area.

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