



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

Description

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.

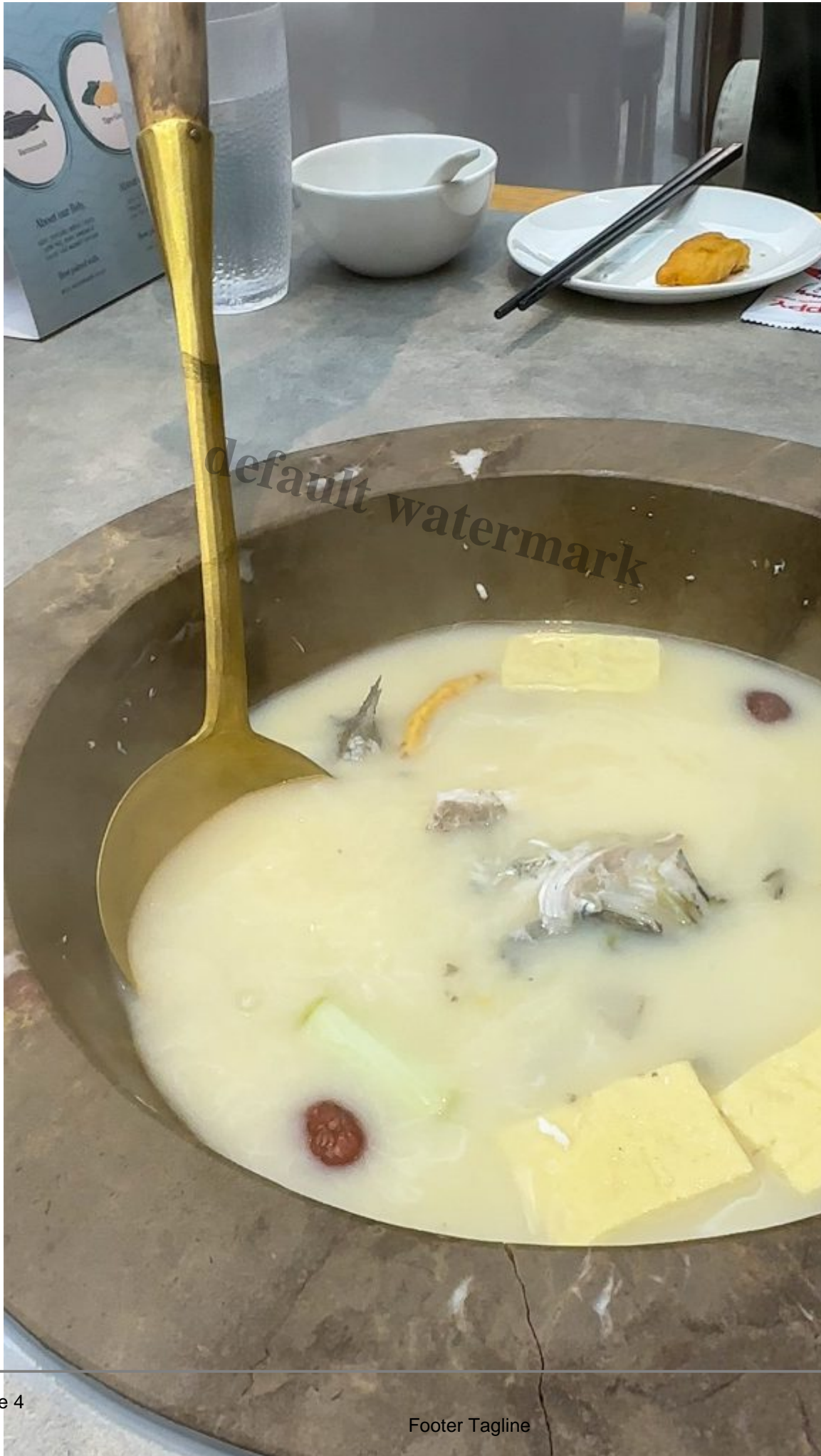
There are three types of fish to choose from: sea bass, patin, and soon hock. The sea bass is the most affordable option, with a fixed price of about S\$48. The other two types of fish are charged by weight, but the sales staff informed us that each fish typically weighs between 800g and 1kg.



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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Author

kevinyeo