



ONEBYONE

What: Indulge in luxuriously creamy ice cream (left) from four-month-old home-based business Onebyone.

Mr Andrew Chen, 41, is on a one-man mission to improve the standard of ice cream in Singapore – with fresh milk and cream sans any “nasty UHT stuff”.

The ice cream is made upon order and never more than 24 hours before delivery, he says.

Some unique flavours include Hay (\$36), made with hay (yes,

the grass) from Omaha, Nebraska; and Wasambon (\$27), a type of fine-grained sugar used in Japanese higashi (dry confectionery) that is made from sugar cane harvested annually in eastern Shikoku.

Other flavours include Guanaja Chocolate 70 per cent (\$25), Vanilla (\$27) and Black Sesame (\$32) – all made with quality ingredients.

Info: Order two days in advance at bit.ly/onebyoneorder or via [onebyoneicecream](https://www.instagram.com/onebyoneicecream) on Instagram

OHAPPI PLACE

What: This gelato parlour is the latest addition to the mini foodie enclave in Everton Park. The neighbouring Kampong Bahru area is also home to other ice cream joints The Ice Cream Bar and Three Point Two.

Prices start at \$4.50 for a single scoop at O Happy Place. More unusual flavours include Bergamot Orange, Cereal Milk, and Ju Pu (right), which combines the floral notes of chrysanthemum (ju hua in Mandarin) and the earthiness of Pu Er tea.

Add a scoop to complete your Crofflato (from \$10.90) – a crisp waffle made with croissant dough and topped with gelato.

O Happy Place – which started out as a home-based business – is run by Ms Faith Koh, 46, who left the finance sector after 19 years



to pursue her passion for gelato.

Where: 01-22, 5 Everton Park; open: 12.30 to 9pm (Sundays, Tuesdays to Thursdays), 12.30 to 10pm (Fridays and Saturdays), closed on Mondays
Info: ohappiplace.com

Trending Eats

COOL TREATS

Here are eight ice cream and gelato brands to satiate your sweet tooth



Eunice Quek
Food Correspondent

Whether it is sweltering or wet weather, ice cream is always a popular treat in Singapore.

Recently, new ice cream and gelato shops have sprouted up, including four-month-old GelatiAmo in one-north and the week-old Vanda Botanical Desserts at 313@Somerset.

Popular chains are also expanding. For instance, Birds of Paradise Gelato Boutique launched its fourth outlet in Beach Road last Tuesday and The Ice Cream Bar's second outlet opened at 313@Somerset in March.

Many are also offering new and unusual flavours. The Sunday Times checks out eight new ice cream joints.

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GELATIAMO

What: For more of chef Massimo's gelato, head to his four-month-old GelatiAmo cafe in one-north.

The must-try premium signatures include pistachio, and a rich Burrata Babanico (left) inspired by his popular cheesecake at Ristorante Pietrasanta. The same 12-year-old Giuseppe Giusti balsamic vinegar used for the cheesecake is featured in the creamy gelato.

Look out for seasonal flavours. The lemon mint sorbet I had recently was a refreshing post-lunch treat.

Prices start at \$4.20 a scoop. Add \$1 for a homemade butterscotch cone or \$5.80 for a butter waffle. Take-away pints are priced from \$14.50.

Where: B1-11 Connexis, 1 Fusionopolis Way; open: 11am to 8.30pm (Mondays to Saturdays), 2 to 8.30pm (Sundays)
Info: www.gelatiamosg.com

VANDA BOTANICAL DESSERTS

What: Grab some gelato here on your next shopping trip to Orchard Road.

The botanical-themed dessert kiosk offers a range of Asian-inspired flavours including Chrysanthemum Goji Berries (above), Black Sesame and Oolong. I recommend a double scoop of Coconut Pandan and Salted Gula Melaka. Prices start at \$3.90 for a single scoop.

Vanda is owned by investment company Gourmet Food Holdings, which also runs ramen chain Tsuta, burger brand Burgs and Vietnamese restaurant chain Mrs Pho. The dessert kiosk, which soft-launched last Sunday, is a collaboration with Italian chef Lorenz Massimo of Ristorante Pietrasanta in one-north.

A second outlet will soon open at Takashimaya Shopping Centre.

Where: 01-17 313@Somerset, 313 Orchard Road, open: 11am to 10pm daily
Info: vandadeserts.com



THE ICE CREAM BAR

What: If you like your ice cream with a little liquor, this joint offers a selection of spiked flavours such as whisky red velvet, smoked cognac, Guinness Pistachio and Baileys Brownies.

Go for Baileys Brownies first, which is easy on the alcohol and topped with yummy brownie chunks. Non-alcoholic options are available too. Flavours include Crunchy Genmaicha, White Choc Raspberry and Mao Shan Wang. Prices start at \$4.90 for a single scoop and from \$16 for a pint.

The Ice Cream Bar's second outlet opened at 313@Somerset in March. Its first outlet is in Kampong Bahru.

Where: 01-32/33/34 313@Somerset, 313 Orchard Road; open: 11.30am to 10.30pm (Sundays to Thursdays), 11.30am to 10pm (Fridays and Saturdays)
Info: www.theicecreambar.sg



THE LOCAL FARM BY GARDENASIA

What: Spinach sorbet and arugula gelato? Before you go “yucks”, they actually taste better than they sound.

Plus, you will be supporting local farmers with your purchases.

Gardenasia is a nature-based events company, which also runs a farm-to-table bistro at its Neo Tiew premises. The Local Farm's new gelato range (right) is a partnership with home-grown business Papitto Gelato.

It has four flavours (from \$4.50+ for 100ml) featuring locally grown vegetables – Round Spinach, Pineapple Baby Spinach Sorbet, Kale Coconut and Arugula Oat. Except for the Round Spinach flavour, which is made with milk, the other three options are vegan-friendly.

Kale Coconut, made with coconut milk, tastes more like a coconut ice cream, while the refreshing pineapple baby spinach sorbet has a pleasant tang from the pineapple juice.

The gelatos are offered at The Local Farm's bistro and will be sold on its website soon.

Where: The Local Farm Bistro at



PHOTOS: EUNICE QUEK, GELATIAMO, O HAPPY PLACE, ONEBYONE, THE LOCAL FARM, VANDA BOTANICAL DESSERTS

Gardenasia, 240 Neo Tiew Crescent; open: 10.30am to 5pm (Wednesdays and Thursdays), 10.30am to 9.45pm (Fridays and Saturdays), 10am to 5pm (Sundays and public holidays), closed on Mondays and Tuesdays
Info: Call 6898-9111 or go to [www.gardenasia.com/ eat/#bistro](http://www.gardenasia.com/eat/#bistro)

OVERSCOOP

What: The brand is named as such because you get a free mini scoop of ice cream on top of a regular scoop (right).

Its first cafe is at Junction Nine in Yishun and the brand recently launched two new outlets – the flagship at Orchard Central in April and one in Hougang last month.

At the Orchard outlet, myriad flavours are available. Asian-inspired flavours include Thai milk tea, ondeh ondeh and taro yam. Prices start at \$4.60 for a

single scoop. My pick is Earl Grey with figs, strawberry cheesecake, with an overscoop of the pink-hued Cotton Candy.

Where: 02-12 Orchard Central, 181 Orchard Road; open: 11.30am to 10pm (Mondays to Thursdays), 11.30am to 10.30pm (Fridays), 11am to 10.30pm (weekends)
Info: www.overscoop.com.sg



2ND SERVING

What: It is easy to miss this seven-month-old gelato cafe, which is hidden behind a door fashioned like a vending machine.

But beyond that door is an inviting space painted in pastel pink. Gelato flavours (right) include banana honey-roasted nuts, salted caramel cheese and watermelon soju. Prices start at \$4.50 for a single scoop.

Add on the seasonal fudgy mochi waffle (\$7.50), with soft

mochi pieces inside. The cafe also offers a good selection of tea such as freshly brewed hot roasted genmaicha (\$7 a pot).

Where: 01-07, 41 Holland Drive, open: noon to 10pm (Sundays to Wednesdays), noon to 11pm (Thursdays to Saturdays)
Info: www.thebook.com/2ndservingsg

