

# Eat right: 8 restaurants with a good cause

## Features, Restaurants, Things to do

Restaurants across the city are supporting charitable causes or employing staff with special needs. **Ashika Wong** visits eight eateries where a good feed is a good deed.



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## Breakthrough Café

This basic but bustling Chinatown café was started by the Christian Breakthrough group, which helps to rehabilitate drug addicts. At Breakthrough Café, where images of Jesus jostle with backlit food shots, 12 of the reformed addicts serve up homemade local fare such as curry chicken (\$5.50), glutinous rice (\$2) and an array of dim sum. #01-02C People's Park Centre, 101A Upper Cross St (6533 5977, [www.breakthroughmissions.org](http://www.breakthroughmissions.org)). MRT: Chinatown. Mon-Thu 7am-7pm; Fri 7am-5pm; Sat 7am-3pm. Main courses \$4-\$8.

## Dining in the Dark

Organised by the Singapore Association of the Visually Handicapped (SAVH), at Dining in the Dark you'll be served by blind and visually impaired staff in total darkness. The lights come on after the four-course set lunch, when you get to see what a mess you've made. The experience not only gives you a heightened awareness of your other senses, but also of the challenges faced by visually impaired people. 47 Toa Payoh Rise (6251 4331, [www.savh.org.sg](http://www.savh.org.sg)). MRT: Toa Payoh. Reservations only. Main courses \$15-\$28.

## **Eighteen Chefs**

Last month we profiled [Benny Se Teo](#), the founder of Eighteen Chefs, a breezy three-branch restaurant serving goodvalue Western classics, from the \$2 fries to the signature design-your-own pasta (from \$7.50). Teo, who was trained at British celebrity chef Jamie Oliver's Fifteen restaurant in London, mostly employs ex-convicts and youngsters with troubled pasts. *Branches at EastPoint Mall, Tiong Bahru Plaza and Fusionopolis Way ([www.eightenchefs.com](http://www.eightenchefs.com)).*

## **Food for Thought**

Food for Thought is by far the hippest spot on this list, with its airy white walls and cool fonts, but still adheres to its stated philosophy of 'good food for a good cause'. Offering quality grub at affordable prices (a full fry-up breakfast at \$18, say, or potato gratin with thyme for \$5), a chunk of the profit goes to charity – the current cause of choice is a clean-water charity. There are trendy toys and other merchandise on sale, too, with proceeds going towards World Vision's building projects or educating Timorese orphans. *8 Queen St (6338 9887, [foodforthought.com.sg](http://foodforthought.com.sg)). MRT: Bras Basah. Mon-Sat 9am-10pm; Sun 9am-9pm. Main courses \$12-\$22.*

## **Happy Arts Vegetarian Café**

This canteen-style vegan eatery in eastern Singapore's Simei Estate recruits youths with intellectual disabilities to cook and serve its mix of local dishes (laksa, chicken rice, nasi lemak), baked goods and \$6 mini pizzas. They can also do catered buffets and host banquets. It's part of the Happy Arts umbrella group, which aims to give employment skills to youths with mild intellectual disabilities and/or autism. *Level 1, Meta Building, 32 Simei St 1 (6580 4611, [www.happyarts.com.sg](http://www.happyarts.com.sg)). MRT: Simei. Daily 7.30am-9pm. Main courses \$3.70-\$5.50.*

## **KFC**

An unlikely entry perhaps, but KFC boasts three 'deaf-assisted' branches around the island – at Toa Payoh Lorong 1, Jurong West and Fu Chun Community Club in Woodlands – customised so that the hearing-impaired staff can give the same quality of service as any other outpost of Colonel Sanders' empire. In addition to the 60-plus hearing-impaired crew on its payroll in the city, KFC employs and trains people with Attention Deficit Hyperactivity Disorder (ADHD), as well as physical or intellectual disabilities. *#01-13, 381 Toa Payoh Lorong 1 (6254 4643). MRT: Toa Payoh. Daily 11.30am-9.30pm.*

## Laksania

The restaurant in the super-size nex mall employs staff with mental and emotional disabilities, and specialises in – surprise, surprise – laksa. There are more than seven varieties here, such as the Laksa Lasagna (\$8.50) and Laksa Goreng (\$7.50). The popular Laksania Chicken Satay (\$3.80) side dish, served in threes, is a must-try. *B1-08 nex, 23 Serangoon Central (6634 2645, [www.laksania.com](http://www.laksania.com)). MRT: Serangoon. Sun-Thu 11am-10pm; Fri & Sat 11am-10.30pm. Main courses \$6.50-\$12.50.*

## Professor Brawn Café

This fun café – based on a superhero created by an autistic child – is done up like a college canteen, with a *faux*-library and blackboard setting out its social mission in elegant scribbles. Like Happy Arts, it provides jobs for people with autism. Signatures on the Western menu include fish and chips, gourmet sausage with rosti, and ice cream waffles, though they'll also do you a bowl of mussels and clams. *#02-78/79 Novena Square, 238 Thomson Rd (6253 4650, [www.professorbrawn.com](http://www.professorbrawn.com)). MRT: Novena. Daily 11.30am-9.30pm. Main courses \$12.90-\$18.90.*

<http://www.timeoutsingapore.com/restaurants/feature/8-restaurants-with-a-conscience>