

# Heavy Metal Tribune

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## HMT GLUTTONS CLUB: PROFESSOR BRAWN CAFE

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If you are a student and you feel like treating your mom/dad/sis or even your puppy love date or something to an affordable yet decent dining experience, but not into Japanese food and hate half-assed western joints to your guts, try this.



## PROFESSOR BRAWN CAFÉ



Located at a corner of Novena Square (which one might just skip altogether), Prof. Brawn's open restaurant concept with tons of books (I suppose are dummy books) as decorations, it felt almost as though you're feasting in Hogwarts.



The '**dummy books**' and my dummy friend Gio.

Personally, when I go to a restaurant, its layout and presentation has to appeal to me. Restaurant prices are so because of the efforts that goes into the dish, the excellent service and the effort that goes into the ambiance. It is all part of the dining experience. I would dread to eat in a unappealing place although they have good food (unless it's hawker cos it's cheap). I don't really fancy formal and atas dining because all the social suffocation will kill all my appetite.

I really like how the casual 'campus' feeling it gives me, and it's really fit for a dinner with an ex-classmate you haven't met for a while.

However, I thought that the seats were a little too cramped and they ought to space it out a little.

Thankfully, on that day it was off-peak hours.

There is an ice-cream trolley on the left that really did sell ice-cream, but we didn't really check it out.



This is how their menu looks like.  
A mini binder that kinda reminds you of report books.  
(It either reminds you of Hogwarts or Raffles ha!)



They have this set meal that includes a drink (lime/orange juice), main course and the soup of the day.

Basically you add \$2 onto your main course.  
But they are nice enough to already calculated the total price (excludes GST),  
Good for people with lousy maths like me.

What we did was to add \$3 (on top of the \$2) to get the cakes.  
I asked the nice lady if I am allowed to have brownie instead of cake, and she gladly obliged. :)



This is our drink in lovely glass decanters.  
L: Orange Juice, R: Lime Juice

I love how they used thick glass decanters because it feels like milk bottles, and it's always a nicer feeling drinking from glass for me. The drink was chilled with crushed ice, and when it was served it had slight bubbles that felt as though it was shaken like a cocktail back there...hmmm maybe it was my imagination. I prefer the Lime Juice to the OJ, but they are both pretty sour but it helps with the digestion! But of course, I do not think that it is au naturel, but at least they have chosen a good concentrate.



### **Soup of the Day: Creamy Tomato Soup**

Most of the restaurants of this tier serves tomato **minestrone** or the standard cream of mushroom/chicken/corn and at better ones they have cream of broccoli.



My companion of the day, Giovanna didn't fancy this too much because of her own weird ass reasons.

On the contrary, I loved this because it was creamy and slightly sour and tangy. Not too overwhelming, and I could finish mine and hers at a go. But I usually hate anything tomatoes...go figure.

Maybe the owners of this joint are Anglophiles, maybe they are Potter fans, who knows, but they are definitely LOCAL, and apparently new to the industry!

But on the food aspect, there is a fusion of the entire Europe, no distinct country...

We chose Bratwurst cos I love them sausages!



**English Pork Bratwursts with Rösti**



**Swiss Sausage with Rösti**

I love the very light whipped cream that's a tad sour and sweet, and how the dish is served with fresh veg.

Whipped cream always make me guilty and I always think that they go STRAIGHT to my hips.

This, is different. It tasted like clouds in heaven.

I wasn't even conscious that I finished the cream. *\*ohno!\**

I really hate coleslaw. KFC and such are excused, you know...

BUT proper restaurants should **ALWAYS** serve steamed/blanched veg or fresh veg on its sides.

This is how I gauge how much pride they have in their work.

I was also squealing in delight because the **vinaigrette** on the veg is well-balanced to complement the veg, and not overwhelm the veg. And it is definitely tossed before serving.

Most salads are either amateurishly over-drizzled with olive oil and dusted with herbs, but this one is actually vinaigrette. Which means the veg oil is blended with herbs and vinegar to make a proper emulsion.

People tend to overlook the importance of the side dish. It is not there to fill your stomach further, nor is it there for decoration. Side dishes should be prepared with as much sincerity as the main course or its dessert.

A good starter, side dish and its dessert should complement its main course, just like how a good stories need an intriguing introduction, a savoury and full bodied climax, and a sweet, soothing, happy ending.

Once upon a time, there was this other New York influenced cafe that used to serve fresh veg until they decided to 'cater to the mass' and started serving coleslaw. Ought to be executed on the guillotine.

I really wish and pray hard that Prof. Brawn will stay true to this authentic style and earn enough to not sell out. I don't care what the masses like, the masses need education from Prof. Brawn!

I feel that the Rösti was salted and seasoned adequately, however it is slightly flat and it should be slightlyyyyyy more crispy.

I attribute this flatness to the wrong choice of potatoes used and that it's slightly grated too thinly. For some, it might be because they used boiled potatoes. When compared against the *Röschi* (Swiss spelling) of the Swiss chain of marketplace restaurant **Marché**, it is less oily and light, but less fragrant, crispy and firm.

I would not say Prof's is worse, but it has a different style and it definitely feels heartier (no guilt!) than the *Marché* one.

Rösti is like the more orgasmic version of American hash browns, and they are grated into long strips and shaped like hamburger patties and pan-fried.



Gotta love the simple presentation. Seriously, it only takes a little bit of effort to do this garnishing, I don't understand why others don't bother.



But I have got to say, that the warm and moist brownie was a little too rich that I kinda got tired of it, didn't want to finish it past half. The chocolate cake was slightly dry...But, it was still nice!

There were only 2 serving staff on that day so I don't think it is fair to give a verdict on their service.

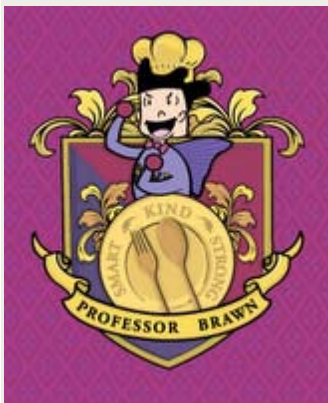
However, there was a mature lady that was very flexible and hospitable. It was as though she owned the place. (Maybe she's the management? Boss? I dono?)

But the other staff was really annoying because he KEPT fussing with the pencil-holder of cutlery, asking us how was the dinner when we were CLEARLY in the middle of a conversation...and asking to clear plates when we're not done. I might attribute that to his urge to knock off ASAP. We're almost hitting their closing time, so yea.

You should check out their unique branding style and how they bothered to give a characteristic to Professor Brawn, their mascot on their site.

I spent less than \$25 per person there, and I felt it is totally worth it. I have been bringing friends there for a while and you should too :) I think that this place will be popular with the Uni undergrads or so.

A standard Cafe Cartel (which isn't that good) is about the same price, so might as well make the trip to this cute place!



## **Professor Brawn Café**

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