

# SMELL THE COFFEE

TUESDAY, JUNE 22, 2010

## Professor Brawn cafe





There is a cafe with a difference at Velocity in Novena Square called Professor Brawn. A cosy eatery with a striking chalkboard montage on the walls and a gold framed picture of a man with an Astro Boy hairdo. Introducing Professor Brawn, the inspiration behind the cafe. Drawn by the autistic son of the owner Roland Tay, Professor Brawn is a strong super hero who doubles up as a professor by day. According to the mission statement on the wall, the cafe sets out to be a social enterprise venture to provide good & affordable foods by an inclusive workforce comprising people of different abilities, ages & socio-economic backgrounds. Some of the cafe's employees include former students of Pathlight, a school for the autistic in Singapore.

The Western set lunch sets served here are good and provide value for money. \$12.90 for a set of main course, a soup and a drink. I chose the BBQ ribs. The sauce was lip licking good while the rib serving substantial for the price. Eating ribs with fingers is really the best way to go. The clam chowder soup was also thick and creamy with a good amount of clam ingredients. Also adding a nice touch was the lemonade drink served in a carafe. No glasses, just drink it up with a straw straight from

the carafe. There are other set meals I've yet to try as I had ribs twice while I was there. Other items highly recommended by my friends include the chicken chop with truffle sauce. Ok, the next time.

I read about social enterprise food ventures that start out with the best of intentions but fail due to bad food and poor management. At the end of the day, despite ideals and mission, the food has to of a certain quality in order to be viable and stay in business. This one looks like it will.

**Professor Brawn Cafe**

**238 Thomas Road#02-78/79**

**Velocity**

**Novena Square**

<http://smellthecoffee1.blogspot.com/>

## Professor Brawn Cafe

May. 31st, 2010 at 2:10 PM

### **C states:**

This cafe with a social scruples took the spot of  
When my sausage got, it was a spotted pink when I cut into it and also slightly soft. Being worried that it was undercooked porc and I may end up with food intoxication, I inquired them to grill it only a bit longer. When they took it back, I realized they had totally replaced it with a new sausage – they meant good, but that kinda overcame the intention of my sending it back for a longer cooking clip. Anyway, they did a more or less better job on the second one.

The staff are polite and I do appreciate their cause. Opened by a couple with an autistic son, they assay to utilize autistic minors to give them a start in the hands. With that in brain, I can overlook the fact that the nutrient was, though reasonably decent, real generic and nothing peculiarly noteworthy.

### **A states:**

The service is reasonable and the food's okay. Monetary values may be high for the type of topographic point it is, but the components are big and the money goes to a good cause.

*Professor Brawn Cafe*  
*#02-78/79 Novena Square*  
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