



FACT SHEET

Concept

Vietnamese noodle bar

The “must go” Noodle Bar in Singapore!

NamNam Noodle Bar repackages the old-world concept of street food by giving it a modern twist. Every element from the chic industrial interior, tightly arranged communal seating to the menu is carefully curated to evoke the nostalgic street setting in Vietnam.

NamNam’s menu is simple, fresh, healthy (without MSG), and gentle on the wallet to make Vietnamese street food accessible and affordable for everyone. Located in town center, NamNam caters to busy office workers, retailers and shoppers within the same proximity. Boasting modern Indochine-inspired décor such as vintage Vietnamese newspaper cutting wallpaper, stylish lanterns, and old school enamel cups, the restaurant is expected to become a prime destination in the city.

The interior design and décor is contemporary and the seating communal, giving NamNam its very chic yet nostalgic feel that brings out the flavour of Vietnam and its rich culture. The focus point of NamNam is a display kitchen, fully visible throughout the dining room. This central area will feature a dining counter allowing open interaction between the culinary staff and patrons.

Cuisine

Inspired by old-world recipes and cooking methods from northern, central and southern Vietnam, NamNam Noodle Bar’s menu boasts iconic and authentic Vietnamese street favourites with a modern twist. The refreshing flavours, varied textures and vibrant colours add a touch of the west to these Vietnamese dishes.

Boasting a variety of Pho-licious flavours ranging from Pho Beef Balls to Pho Beef Steak Slices, each bowl of rice flour noodles (*pho*) is packed with an intense broth boiled for at least 24 hours. Apart from noodles, delight your palate with French inspired savoury baguettes (*banh mi*). Each baguette is painstakingly perfected and baked to light, fluffy and crisp perfection.

To kick-start the morning, awaken taste buds with NamNam’s Vietnamese Coffee known as Ca Phe that is brewed to a full-bodied cup of aromatic perfection using top-grade Robusta coffee beans.

Address

Raffles City
252 North Bridge Road, #B1-46/47,
Raffles City Shopping Centre, Singapore 179103

Wheelock Place
501 Orchard Road, #B2-02,
Wheelock Place, Singapore 238880

Suntec City (Flagship store)
Temasek Boulevard, #B1-131,
Suntec City, Singapore 038983

Plaza Singapura
68 Orchard Road, #01-55,
Plaza Singapura, Singapore 238839

Website

<http://namnamnoodlebar.com>

Instagram:

@namnamnoodlebar (<http://instagram.com/namnamnoodlebar>)

Contact Details

NamNam Noodle Bar does not accept reservations.

(Raffles City) T: 6336 0500
(Wheelock Place) T: 6736 1488
(Suntec City) T: 6884 5677
(Plaza Singapura): T: 6837 2234

eat@namnamnoodlebar.com.sg

**Signature
Dishes**

Pho Beef Combination; Caramelised 5-spice Pork Belly Banh Mi; Sauteed Wagyu Beef
Noodle and Sautéed Lemongrass Pork Noodle.

Opening Hours

8.00am to 9.30pm (last order)

Prices

\$15/average per pax

Last updated November 2016