



## MEDIA FACTSHEET

(Under embargo until 1 March 2022, 14:30 SGT)

### **About *Secret Ingredients* and *SINGAPORE人 Online***

#### *Secret Ingredients* travelling exhibition



*Image: Secret Ingredients*

Embark on a mission and uncover the secret ingredients behind our local hawker dishes at the *Secret Ingredients* travelling exhibition. Visitors will put on their "detective" hats, decoding each of these iconic dishes by scanning the QR code and going around the different stations where they are put into different scenarios:

- Yong Tau Foo - A vandal left clues to the dish's secret at the graffiti crime scene. Follow the leads and discover the surprising origins of this local delicacy.
- Kaya Toast and Nanyang Kopi - Watch out for cracked eggs and tossed toasts at the crime scene! Time to investigate and learn the influences behind this signature breakfast.
- Char Kway Teow - Is this a Hokkien or Teochew dish? Connect the dots at the detective wall and piece together the story of Char Kway Teow.

- Hokkien Mee - Legend has it that Hokkien Mee originated from Rochor. Agents have been sent into the field to interview potential witnesses.
- Laksa - Time to hunt down the origins of the dish's name. With three different variations, which is the correct one?
- Hainanese Curry Rice - Deconstruct this messy but mouthwatering dish with clues on the detective wall.
- Bak Kut Teh - Uncover the different shades of this dish at the forensics lab.
- Hainanese Chicken Rice - Discover how Hainanese chicken rice became one of Singapore's iconic national dishes.

The exhibition is travelling to the heartlands in the next two years and will be heading to these locations:

No.	Venue	Duration (Start to End Date)
1	Waterway Point, B2 The Cove	1 - 31 March
2	OUE Downtown Gallery	1 - 31 May
3	Chinatown Point	1 – 30 June
4	Plaza Singapura	1 - 31 July
5	SingPost Centre	1 - 31 August
6	Causeway Point	1 - 11 September
7	Catholic High (The exhibition is not open to public in Catholic High School.)	13 - 23 September
8	Metropolis	1 - 31 October

Visitors can head to <https://www.singaporeccc.org.sg/> for the updated list of venues for the exhibition.

### SINGAPO人 Online



*Image: Homepage of SINGAPO人 Online*

Embark on an immersive virtual journey to discover, or rediscover, our Chinese Singaporean culture through SCCC's brand new *SINGAPO人 Online* interactive microsite. A resource companion for visitors of all ages, *SINGAPO人 Online* enables them to gain a deeper understanding of all things Chinese Singaporean through seven different chapters, covering history, values, festivals, phrases, food, and cultural creations by Chinese Singaporeans.

Highlights of the microsite include:

- Witness how Chinese Singaporean culture has evolved over the years
- Put your knowledge of auspicious sayings when tossing the yusheng to the test
- Create your own virtual local dishes like Hainanese chicken rice and kaya toast
- Discover the secret hidden in our \$50 note
- Design your own "porcelain vase"

Users can also take a sneak peek of the *SINGAPO人* exhibition through the microsite before planning their trip down to the Centre. They can also tap into the website's resources to enhance and deepen their understanding during or after their visit to the Centre.

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## **ABOUT SINGAPORE CHINESE CULTURAL CENTRE**

The Singapore Chinese Cultural Centre collaborates with arts and cultural groups and community partners to promote and develop local Chinese culture. Through engaging and accessible content, we hope to nurture greater appreciation of our multi-cultural identity and a stronger sense of belonging.

Opened by our Patron, Prime Minister Lee Hsien Loong on 19 May 2017, our Centre located in the heart of the city welcomes everyone to enjoy exhibitions, fairs, performances, seminars, talks, workshops and other cultural activities throughout the year.

For more information, please visit <https://www.singaporeccc.org.sg/>.

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