

14th May 2011 (Sat) : SCOT Rayong ECO Trip

Young, middle-aged and older Singaporeans and Singapore “affiliates” boarded three vans enthusiastically for a ‘makan’ adventure early in the morning at 7.45am. Of course, scouring for good food is a trait in every Singaporean, wherever he or she may be, what ever time of the day (or night).



A three-hour journey brought us first to Suppatraland – an orchard in Rayong province. First, the gloriously red (and hairy) rambutans greeted our eyes and whetted our appetites for more marvellous makan – DURIANS!! Bowing down to the King of fruits, Singaporeans queued up dutifully, as we had been taught to do so since young, to get a portion of the freshly pried durian fruit. The Thai mongthon durians were not as good as the D24 or Maoshanwang type, but ne’er mine lah, durian still durian, some more free flow!! “Just eat more” philosophy at play!



To satiate their cravings further and in the near future, some Singaporeans bought the Thai kao niao durian, which they claimed to be closest to the Malaysian type back home to BKK.

Durians *not* enough, some even bought durian chips from a roadside shack. How come you all know got such ‘hao liao’ in a ‘no signboard’ shack ah? Wow I am amazed at your sharp investigative instinct for great food. Uniquely Singaporean.

After the feasting, it was time for some workout (in preparation for more gastronomic delights later). A short trek to the Khao Chamao waterfalls was leisurely and calming after the frantic rush of gorging down the fruits. It was also a good time for the Singaporean families to bond, while keeping an eye on their children as they played in the water and disturbed the peace...err...I meant fish. ☺☺



Next makan stop – Xin Xin Seafood Restaurant. Could it have some affinity to Singapore as its Chinese name was 新新, the same 新 in 新加坡? (Like that got discount or not?). The “seehum” and seafood were super sumptuous, and only one word was apt to describe the taste- ‘shioh’ (especially with the Thai chilli).

After downing almost ten dishes ranging from seabass, tom yum, crabs, to mantis prawns, the Singaporeans went back to their BKK homes with bursting stomachs, and with the ever-present thought in their mind, “where to go and eat next time?”

Penned by: Wei Chern

