

In The Hotspot

Good ol' food for the good ol' times

New is good, but when it comes to food, old is always better. Joanne Peh hunts down some traditional eateries of the old to share



Le Café Confectionery & Pastry

Where: 264 Middle Road

Tel: 6337 2417

What about: The shop, run by the second generation of the Wee family, has been standing at Middle Road since 1959. With newspaper clippings and brightly coloured handwritten placards adorning the shop front, 59 year old owner, Mr Wee, and his wife, are often busy at the back of the shop. Le Café started out with three types of pastries – chicken pie, curry puff and apple strudel, but to cope with changing taste buds of the younger generation, Mr Wee has since introduced 15 different types of cookies, cakes and tarts.

Specialities: Mr Wee specialises in customising cakes for corporate functions and special occasions. The golf ball-sized pineapple tarts are their bestseller while coffee cookies, beancurd tarts, rum balls and moon pies are among the other more popular items.

What to expect: Not all items are available everyday because Mr Wee believes in baking first, selling later so as to maintain freshness. Therefore pre-orders are highly recommended to avoid disappointment. During Chinese New Year, all orders for cookies and tarts have to be made at least three months in advance.