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Taiwanâ??s popular flame-grilled beef cubes arrive in Singapore

15 January 2018 | News

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Two young Singaporeans are opening Huoyanshaiziniu - the name is the hanyu pinyin phrase for "flamed, diced beef cubes" - at the basement of Plaza Singapura.

Co-owner Sean Lee, together with his friend Cheo Tian Feng, decided to forge ahead with their own version of the street food, and have since trademarked their brand in South-east Asia.

The shop will serve beef steak cubes which are first cooked over a grill, then torched and sprinkled with seasoning. To cater to the lunch crowd, the shop will also offer the option of having the juicy cubes with Japanese rice.

There are three seasoning choices - seaweed powder, garlic powder and yakitori sauces - with more to be introduced in the future.

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The pair registered their company on the day they reached their national service operationally ready date on Nov 4.