

Who is Charly T?

Charly T is a most unique persona 'as it could have been, should have been, and as such would be'. The name 'Charly' first started as a nickname, which stuck with him for it described him so well. 'Charly' in the West comes from the base word 'Charles', which in German means a free-spirited man. In the East, 'Charly' in the Chinese characters '查理' (cha li) means to investigate, search, and research – or more simply, the 'seeker of truth'. Free-spirited, curious and adventurous, Charly T enjoys in equal parts food, music and the art of food journeying. He is pleased to share with friends new and old his innovative ways of serving chicken and other mains, complemented by 'additions' of comfort foods and interesting desserts and beverages – both natural and spirited!

For to Charly T, life's made of exciting never-ending food journeys and more!



Charly T's
Food Journeys

NINE
SR 77-88-88

Charly T memorized the barbecue recipes, packed his saxophone and took his first flight to Singapore, via a stopover in Yokohama to see some friends. While flying, he was disappointed the food served was not of 'home-style' cooking. Thankfully, Charly T had carried-on some of his original sauces, which made the bland food taste greater. He even shared the sauce with some other passengers who liked them very much!

FOUR
SR 77-88-88

Forever curious about places, their food and unique well-loved cooking styles, Charly T spent much time travelling throughout the continent, going to Paris, Rome, Madrid, going wherever the scent of 'home-style' cooking would take him. Charly T particularly remembers enjoying a leisurely breakfast of Spanish Omelette, prepared by the landlady of a modest inn where he took refuge in.

THREE
SR 77-88-88

Charly T studied in London to become a barrister. He worked his way through University by waiting and bartending at a pub. His fascination with mixing fresh juices led him to invent his popular Odysseys of fresh juice concoctions. London also ignited Charly T's love for jazz. In fact, he loved Jazz so much he bought his first second-hand saxophone to hone his skill as a jazz musician.

TEN
SR 77-88-88

While in Japan, Charly T learnt more about Japanese cooking style such as the sticks and skewers, and committed to memory a number of special sauces. It was here that Charly T perfectly accomplished his desire to have his food fresh, local and authentic.

TWO
SR 77-88-88

In his teenage years, he followed his father to Hamburg where he first learnt and fell in love with the rotisserie-style of preparing chicken. Growing up in Hamburg, Charly T also loved the sausages and sauerkraut which he discovered during one of his many visits to the myriad of cafes around the Alster Lake district.

EIGHT
SR 77-88-88

The lure of American jazz made Charly T pack and leave for Kansas City through Mazatlan and the South Western United States, where he picked up even more flavours and cooking styles. Once there, Charly T worked in a restaurant which was a major cultural point in the heyday of Kansas City Jazz in the 1920s and 30's. He later received a note that his father had passed on, and decided it was time to return to Singapore.

FIVE
SR 77-88-88

Upon graduation, Charly T grabbed an opportunity to crew a luxury yacht to Casablanca, where he found a job in a restaurant so he could continue partaking in Moroccan style of cooking. Besides the multi-cultural tastes, Charly T grew an affinity to the strong taste of Arabic coffee, and was most impressed by Casablanca's Gunpowder Tea. He visited the bazaars and learnt the secret recipe of making this traditional concoction.

ELEVEN
SR 77-88-88

Back in Singapore, Charly T became known for his superb evenings of culinary delight which combined the enjoyment of fine 'home style' food, unique beverages and congenial conversation in the confines of his family's pre-war home. It was at one such evening that Charly T was convinced by his friends to open his first restaurant where one and all could enjoy his special 'home style' cooking.

ONE
SR 77-88-88

Born in Singapore, while growing up in Kampong Amber, Charly T assisted his grandfather in the family vegetable garden, as well as in tending the chickens, which provided not only the family's daily ration of eggs, but also meat for the table. Charly T's favorite food in fact was chicken.

SIX
SR 77-88-88

While experiencing his first Moroccan Haman (steam bath) in Fez, Charly T ran into a friend from Zurich, whom he met during one of his weekend trips there while studying in London. Soon after, Charly T visited his friend, now a chef in a 5-star hotel in Casablanca, and was treated to Bircher Muesli for breakfast – enhanced with Moroccan dates and figs – which Charly T liked very much.

SEVEN
SR 77-88-88

Charly T's love for American jazz made him sign up with a 'tramp' steamer to America by way of Mexico, which took him the long way around South America. He decided to settle down at Mazatlan, where he worked at a café, and created his favourite flavours with the local hot sauces. He also took time to entertain friends, serving them food prepared with recipes inspired by his travels, accompanied by his playing of the saxophone.



Did you know?

FINAL DESTINATION

Chicken cooked rotisserie style takes longer to cook.

The rotisserie style of cooking takes longer to give the exterior a special crispness while keeping the natural flavours and the juices of the chicken sealed in. The **Charly T's Famous Rotisserie Chicken** at Charly T's cooked this way, combined with 'secret' sauces culled from Charly T's travels, makes it an indulgent treat.

FINAL DESTINATION

Charly T created the special Gunpowder Tea muffin while in Morocco.

While in Morocco, Charly T experimented with muffins, creating the special **Gunpowder Tea Muffins** and **Moroccan Dates & Figs Muffins**, which proved to be a hit with his jazz loving friends after an all-night jamming session. Over time, Charly T's jazz friends from England encouraged him to include **Montezuma Chocolate Chip Muffins**.

FINAL DESTINATION

Waffles served at Charly T's is similar to those loved by barbecue king Arthur Bryant.

In Kansas City, Charly T fell in love with the waffles, rumoured to be a favourite of Kansas City barbecue king Arthur Bryant. He brought back the recipe, as well as that of a special Perry sauce that goes well with meats and chicken.

FINAL DESTINATION

Charly T made fresh juice more popular than alcohol in a pub in London.

While working at the pub in London, Charly T's fresh juice concoctions were so popular that the owners of the pub had to ask him to hold back on his new creations, as it was affecting their bar sales and also making the place too respectable.

FINAL DESTINATION

The Casablanca Wrap combines the best of Mazatlan and Morocco.

At one of the many evenings entertaining and catering to new and old friends in Mazatlan, Charly T decided to combine the traditional Mazatlan wrap with the flavours of Morocco, resulting in his popular **Casablanca Chicken Wrap**. His friends loved having it with his specially concocted **Peppar Martini**.

FINAL DESTINATION

Home inspired the sticks and skewers.

Charly T remembered fondly his mother's charcoal-grilled chicken on sticks, and combining that knowledge with the barbecue recipes collected whilst in the States, he came up with a whole array of sticks and skewers using the freshest ingredients, to serve what's in the menu today.

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