**Chwee Kueh:**

Chwee Kueh is among the most interesting Singapore cuisines constituting cake of steamed rice topped with diced raddish and chilli sauce as side part for extra flavouring. Its rice cake is similar to Filipino maja blanca along with a silky texture ensured. The dish is extremely delicious and filling with the diced raddish added to the toppings. This is a unique food in Singapore for which Jian Bo Shui Kueh is at the top in the Singapore food guides. And the sweet strong flavour loaded with umami and added spicy hot chilli sauce makes it an ultimate Singapore food recipe.

**Laksha:**

Singapore’s most preferred and populous food is Laksha, and the most reasonable Singapore food stall for it is Sungei Road Laksha. Laksha is Peranakan origin’s exclusive and unique noodle type served as a hot, smoky, and spicy noodle soup. This is a filling and delicious soup with chicken, fish, or prawn, added for enhanced flavor. Soup can have either the rich coconut milk or sour asam, or a blend of both for the gravy. Vietnamese coriander added to ensure a pleasing fragrance too. The creamy curry with spicy shots in between kicks up the flavor, ensuring that people leave filled and craving, both simultaneously.