

Boo! by A Han Bakes

A Han Bakes was borne out of Ms August Han's love for baking, and her dream of helping people celebrate joyous life events with delicious surprises. She relocated the bakery from Serangoon Gardens to Ang Mo Kio in 2017, and decided to expand the concept to incorporate retail. The current space, called Boo!, is a retail outlet that stocks a range of novelty items, including vinyl stickers from Fawn and earrings from The Gingery Co. This is also where you can grab some of Ms Han's famed brownies, cupcakes and tarts—dessert and retail therapy all in one place, what more can you ask for? when you pop by.

 **9336 9437**

 **151 Ang Mo Kio Avenue 5, #01-3038,
Singapore 560151**

[Add to Google Maps](#) | [Directions](#)

 **6pm-9pm Fri, 11am-3pm Sat, 10am-1pm Sun, or
by appointment**



UnPackt

In school, we're taught the three R's – reduce, reuse, and recycle – yet when we grow up, it can be challenging to fully embody the zero waste lifestyle. Ms Florence Tay and Mr Jeff Lam wanted to make the transition a little easier, more affordable, and without sacrificing quality or aesthetics. That's why they established UnPackt in a sunny unit in Ang Mo Kio in 2018 as the first zero waste store in Singapore. Just bring your own containers and buy as much, or as little, coffee beans, pasta, spices, and other produce as you need. You'll also find reusable straws, food containers, and other eco-friendly lifestyle accessories here. It's never too late to start being kinder to our planet, and this is a great little place to take your first steps.

 **8399 3552**

 **6 Jalan Kuras, Singapore 577724**

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 **10am-7pm Tue-Sun**



ANNAGEE

The name of this tea shop is actually a play on three Chinese characters which pronunciation is similar to "energy", and mean "serenely and safely offering energy". The guiding principle behind the brand is to elevate the simple pleasures of life through a good cuppa, and as such the tea leaves sold here all hail from some of the finest estates in China. The three varieties available include pu'erh, tieguanyin, and da hong pao. For something more experiential, book a session at the atelier with co-founder and tea master Ms Vivian Ng. She makes for a delightful host and loves sharing her knowledge about brewing methods, tips around mindful living, and stories behind the leaves with tea lovers.

 **6383 3228**

 **Horizon Gardens, 499 Ang Mo Kio Avenue 2,
Singapore 567905**

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 By appointment only



Teck Leong Lee Kee

Hankering for snacks from your childhood that you thought didn't exist anymore? Teck Leong Lee Kee might just have what you're after. Established in 1968, the store is a wholesale supplier of all sorts of confectionery goods. From Apollo wafer sticks to whistle candy, and Hiro chocolate cakes to Bee Bee crackers, this unassuming warehouse space is piled high with them. The store also has retro toys like Bestman balloons, King Cat Magic Pops, a range of sparklers, and styrofoam paper planes. Wholesale prices are available, but only for clients with accounts, so it's best to check in with the team on specific prices.

 **6445 0879**

 **5029 Ang Mo Kio Industrial Park 2, #01-141,
Singapore 569532**

[Add to Google Maps](#) | [Directions](#)

 **10am-4.30pm Mon-Fri, 10am-2pm Sat, 1.30pm-
4.30pm Sun**

🕒 Ang Mo Kio Joint Temple

When Chinese migrants moved to Singapore, some of them settled in an area close to where Ang Mo Kio Avenue 1 is located today. The village was called Kow Tiow Kio, which means "Nine Bridges" in Hokkien, and its inhabitants were mostly Hokkien or Hakka farmers. They had brought their religions with them, and various wooden temples were established in the vicinity. When the government began developing the Ang Mo Kio precinct in the 1970s, the villagers were resettled, and some of the temples combined to form a single site of worship. The joint temple that stands here today was refurbished in 2011, and comprises Kim Eang Tong, Kong Lim Kong, and Leng San Giam.

📍 **8 Ang Mo Kio Street 44, Singapore 569254**
[Add to Google Maps](#) | [Directions](#)

⌚ 7.30am-7.30pm daily

✖️ Xi Xiang Feng Yong Tau Foo

Another foodies' favourite with a perpetual queue. Heed the signs plastered around the stall: "Please choose your food before Q-up" take your pick from a wide selection spanning deep fried meatballs, tofu with minced fish, stuffed eggplants, and, interestingly, chee cheong fun. Long-time fans come back for the intensely flavourful soup, which contains lots of soy bean and anchovies for that umami kick. If you prefer an even bigger kick, there is a laksa soup base that's also great, or else go for the dry version, which is topped with an addictively sweet sauce.

📞 **9635 3203**

📍 **724 Ang Mo Kio Avenue 6, #01-23, Singapore 560724**
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⌚ 7am-7pm Mon-Sat



Centre Satay Beehoon

To be fair, this dish probably won't win any awards for best presentation. But one bite and all will be forgiven – it is the tastiest mess and hits all the right notes. Soft strands of bee hoon are soaked in a rich peanut sauce that is sweet, but also has a slight kick. And tucked in between the noodles is a treasure trove comprising tender pieces of cuttlefish, cockles, prawns, pork slices, and kangkong. There is an option to get the cuttlefish and kangkong by itself, but we recommend that you go for what you came for: the satay bee hoon.

 **6850 5058**

 **724 Ang Mo Kio Avenue 6, #01-12, Singapore 560724**

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 10am-8pm Wed-Mon



Kow Loon Hong Kong Tim Sum

Sprawling across two spacious units at the kopitiam is Kow Loon Hong Kong Tim Sum, serving up a good selection of yum cha fare. You'll find the usual favourites, from har gow and siu mai, to cheong fun. We especially loved the egg tarts, which have a flakey crust and soft, sweet centre. Several niche dishes can be found here, such as "Ting Zai Congee" (meaning "boat congee" in Cantonese), which hails from Lychee Bay in Guangzhou and contains minced pork, salmon, and other seafood. And if you'd prefer dining at home, the store also sells frozen dim sum online.

 **9685 9371**

 **151 Ang Mo Kio Avenue 5, #01-3030, Singapore 560151**

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 8am-4pm Mon, 8am-8pm Tue-Sun



Lai Lai Heng Wanton Noodle

With a plate of wanton mee going at just \$2.50, it's no surprise that there is a perpetual queue outside Lai Lai Heng. The dish itself is nothing fancy, but it's very decent given the price—the noodles are perfectly "QQ", the fried wantons are crispy, the char siew slices are juicy, and the savoury sauce complements everything well. The stall also offers a variety of mushroom and chicken noodles, including a three-in-one option that comprises a chicken wing, chicken feet, and pork ribs. Can't decide which version you prefer? Order yourself a bowl of their signature noodle that has it all.

 **409 Ang Mo Kio Avenue 10, #01-14 Teck Ghee Square Market & Food Centre, Singapore 560409**

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 5am-2pm daily (check for random off days on their Facebook page)



Lao San Kway Chap

Often cited as one of the best kway chap stalls in Singapore, Lao San has been around for more than a decade. The current owner, Mr Aw, took over the stall from the founding "lao san" (third child in the family) in 2018. But the quality has not gone down at all, as Mr Aw continues to pour his heart and soul into the prepping and braising of the ingredients, which takes around four to five hours. Each plate is generously filled with beautifully marinated pork belly, pig stomach, intestines, and topped with an egg. Paired with a silky bowl of rice noodles swimming in a nuanced bowl of soup, it makes a comforting meal.

 **9487 0693**

 **232 Ang Mo Kio Avenue 3, #01-1196, Singapore 560232**

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 8am-8pm Fri-Wed



Show Us Your Favourite Ang Mo Kio Haunts!

Can't find your favourite Ang Mo Kio hangout on our [list](#)? Be it a super under-the-radar hawker gem, a heritage business in its sunset days, or a mamak shop that has been your go-to for a retro snack-fix since you were a wee kid, as long as it is special to you, we want to hear about it. Jalanjalan.me is a project made for the community, by the community. So spread the love for your favourite small businesses in the heartlands and share your insider recommendations. Simply [fill a form](#) and take us on a Jalan Jalan tour of your personal neighbourhood hotspots!



AMK Town Garden East

If you seek a moment of Zen, head down to this scenic spot. Sitting just behind the MRT station is a green slice of heavenly calm: Ang Mo Kio Town Garden East. It is built on the site of a former rubber estate and kampong called "Cheng Sua Lai", which means "green hills interior" in Hokkien. These days, you'll still find rubber, cacao, and cinnamon trees around the park, with statues of rubber seeds and nutmegs scattered amongst them. And even though it's smaller than the nearby Ang Mo Kio Town Garden West, the five-hectare open space is nonetheless a great place for a gentle jog and a deep breath of fresh air.



 **Junction of Ang Mo Kio Avenue 3 and 8, behind Ang Mo Kio MRT Station**

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Dragon Playground

You've seen the dragon playground in Toa Payoh, but did you know that the dragon has a sibling in Ang Mo Kio? Designed by Mr Khor Ean Ghee from the Housing and Development Board (HDB) in 1979, this location sports a gentle brown beast that boasts a striking blue border and a yellow steel-ringed body that is situated closer to the ground. Even though the original sandpit was replaced by rubber padding in the 1990s to better cushion the fall, the two slides remain in their original tiled form. There used to be five other dragon playgrounds all over Singapore, but this is one of the only two full-sized ones still standing today, so give this lesser-known hangout spot a visit!



570 Ang Mo Kio Avenue 3, Singapore 560570

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**jalan
jalan
.me**

AMK Merlion Statues

Apart from being home to the lesser-known dragon playground, Ang Mo Kio also boasts its very own pair of Merlion statues. Commissioned by the Ang Mo Kio Residential Committee in 1998, they guard the carpark entrance for Blocks 216 to 222. Much smaller compared to the other tourist attractions, what they lack in height they make up for in storied history: these rebellious heartlanders almost got taken down as they infringed on the copyright and intellectual property owned by the Singapore Tourism Board. Luckily, the relevant governing bodies worked things out, and the statues ultimately got approved to continue keeping watch over the community.



218 Ang Mo Kio Avenue 1, Singapore 560218

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The Clover @ Kebun Baru

Those hunting for the perfect HDB (Housing and Development Board) unit might be intrigued by this location. While HDB blocks are known for their uniformly rectangular structure, Block 256 on Ang Mo Kio Avenue 1 breaks that mould as the only circular block of its kind in Singapore. Completed in 1981, the clover-shaped building was intended to be the centrepiece of the neighbourhood. While the absence of straight edges along the exterior wall proved to be a challenge for homeowners and designers, its unique aesthetic eventually won over many admirers. Plus, it has an especially thoughtful feature: every bedroom across its 25 floors are north- or south-facing, while the living rooms and kitchen are east- or west-facing, which ensures an excellent breeze throughout the day.

 **259 Ang Mo Kio Avenue 2, Singapore 560259**
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 **9833 9962**

 **4002 Ang Mo Kio Industrial Park 1, Singapore 569623**
[Add to Google Maps](#) | [Directions](#)

 9am-5pm Mon-Fri, 9am-4.30pm Sat



The Workbench

Ever since it entered the scene in 2015, The Workbench has been delighting a legion of fans with its chill vibes and drool- and Instagram-worthy bites. On top of regular cafe fare, it also serves up fusion creations such as Mala Pasta and Free Flow Cheese Fondue with fried chicken, calamari, broccoli, and wedges. Its dessert section shines even brighter, and we recommend digging into the "Wang Bu Liao" Waffle, which is a heady assembly of red and blue velvet waffles topped with condensed milk, melted marshmallows, and parmesan cheese. So indulgent, so good and so worth the calories.

 **6452 0810**

 **332 Ang Mo Kio Avenue 1, #01-1881,
Singapore 560332**

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 **12pm-10pm Mon-Thu, 12pm-11pm Fri, 11am-
11pm Sat, 11am-10pm Sun**



Loklok 1991's by Daniel & Meng

Missing street food from across the Causeway? Swing by this supper spot, open until 2am, and get your fill of Johor Bahru-style loklok – steamboat goodies served on skewers. There is a relatively wide variety of food items to choose from here, including broccoli, mantou, breaded scallops, bacon-wrapped enoki mushrooms, and abalone slices. Once you take your pick, the team will then deep fry it for you. For an added kick, you can ask to add on chilli powder, spicy seaweed, mala, or condensed milk (for the mantou). And with each stick costing just \$1, it's no wonder that the queue stretches deep into the night.

 **340 Ang Mo Kio Avenue 1, Singapore 560340**

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 **6pm-2am Fri-Wed**



Belinda's Traditional Pancake

You'd want to wake up early for this hawker gem – and yes, even for all you night owls out there, we say it's worth making the effort for Mdm Belinda Yeo's traditional breakfast items. The pillow soft min jiang kueh comes with either peanut, coconut, or red bean filling sandwiched in between. For something lighter, a crisp, cone-shaped version is also available with a variety of toppings. However, the putu mayam is what we came for. An old-school snack with South Indian origins, it is not so commonly found in Singapore as the tedious process of swirling vermicelli by hand is simply not practised anymore. This delightful noodle cake is steamed and served with fresh coconut flakes and orange palm sugar. Just make sure you go before noon, or else everything will be sold out.

 **9684 6155**

 **341 Ang Mo Kio Avenue 1, #01-27 Teck Ghee Court, Singapore 560341**
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 6.30am-11am or until sold out Tue-Wed, Fri-Sun

Hong Ji Claypot Herbal Bak Kut Teh

The debate between whether pepper or herbal bak kut teh is superior will never end, but for those of you who prefer the latter, put Hong Ji on your radar stat. A sister outlet to the original one in Marsiling, this family business was founded in 1996 by Mr Lim Ah Suay after he learnt the recipe from a Malaysian hawker and went on to improve on it. The sweet, aromatic bak kut teh is served in a claypot, with pieces of tender ribs happily accompanied by a variety of veggies. Other noteworthy dishes to try include the braised pig's trotter and pig's intestines soup – comfort in a claypot.

 **9799 2614**

 **107 Ang Mo Kio Avenue 4 Street 11, #01-138, Singapore 560107**
[Add to Google Maps](#) | [Directions](#)

 8am-9.30pm daily



🍴 33 Vegetarian Food

Craving for a fragrant plate of chicken rice on Meatless Monday? Well, you can chow down on a version cooked by a chicken-rice-hawker-turned-vegetarian. On the menu are western-style items such as "chicken" burger and nuggets, but the star here is the Healthy Chicken Rice Set: a commendable replica of the real deal in terms of how it looks. Artfully plated in geometric porcelain dishes, the set comes with mock chicken slices, a mound of fluffy rice, homemade sauces and dips, blanched greens, and a comforting bowl of soup. While the "roast chicken" is made with fried beancurd skin, much effort must have been put to create a mock version of steamed chicken – complete with silky "skin". Regulars also give a thumbs-up for their fragrant rice and chilli sauce.

📞 **9683 9448**

📍 **409 Ang Mo Kio Avenue 10, #01-33 Teck Ghee Square Food Centre, Singapore 560409**
[Add to Google Maps](#) | [Directions](#)

⌚ **11am-8pm Thu-Tue**

🏡 Elsie Departmental Store

For those of you who are obsessed with crafting, going into this store would make you feel like a kid in a candy shop. Founded by the eponymous Mdm Elsie Lim, the store has been around for over 30 years. It began as a clothes-making boutique, but eventually turned into a crafts supply shop where customers can also go to learn skills like cross-stitching and basket weaving. It is chock-full of yarn, ribbons, and beads of every size, shape, and colour, and we could spend hours browsing through the vast collection of goodies available here. Pop over to stock up on your stash of materials, or pick up a new hobby.

📞 **6451 5519**

📍 **709 Ang Mo Kio Avenue 8, #01-2607, Singapore 560706**
[Add to Google Maps](#) | [Directions](#)

⌚ **10.30am-8.30pm daily**



Art Mural

Ang Mo Kio scores an “A” in our books when it comes to integrating art into the heartlands. Those going for a jalan jalan session around the neighbourhood will spot murals dotted all over the estate. An old favourite is “Reminiscing Old Ang Mo Kio” by Mr Yip Yew Chong, located behind the Teck Ghee Court Market & Food Centre, which was created as part of the Arts in Your Neighbourhood initiative in 2018 by the National Arts Council. For something more current, check out Mr Lee Kow Fong’s (aka Ah Guo) murals near Central Stage, which were painted in July 2020. Featuring adorable mask-wearing and flag-waving families and animals, the works are a celebration of the resilience of the community despite the challenges of the year, and a reminder to find joy in everyday life.

 **720 Ang Mo Kio Ave 6, Singapore 560720**
(around Ang Mo Kio Central Stage @ Ang Mo Kio Town Centre)
[Add to Google Maps](#) | [Directions](#)

AMK Town Garden West

We’re calling it – AMK Town Garden West is the most underrated green space in Singapore. Spread out over a 22-hectare hill, the park feels like a mini Botanic Gardens, minus the crowds. The most iconic feature here is the pair of 120-step staircases, which are majestically lined with palm trees and make for a great spot for Instagrammers and fitness aficionados alike. The lotus pond used to be a key attraction for photography enthusiasts but our residents share that it has been filled in recent years. That said, there are still plenty of scenic spots for spreading out a picnic mat, strolling through the forested area to admire flowering trees, or letting the kids have a field day at the adventure playground.

 **Opposite Ang Mo Kio Town Library, Ang Mo Kio Avenue 6, Singapore 567740**
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Kebun Baru Birdsinging Club

You'll hear it before you see it, but when you do spot the Kebun Bahru Birdsinging Club, there will be no mistake that you're at the right place. For the most dramatic sight, come on a Sunday morning. You'll see rows and rows of bird cages hooked onto metal beams, neatly sorted by species, with even more cages strung up on colourful poles on the field beside it. The cacophony made by these feathered friends is something to experience. One of the friendly uncles we spoke with told us that many of them bring their beloved birds here to train for singing competitions, and while there are several bird-singing corners in Singapore, this is the one that the best songstresses go to.

 **8182 2943**

 **159 Ang Mo Kio Avenue 5, Singapore 560159**
[Add to Google Maps](#) | [Directions](#)

 24hr daily but busiest 9.30am-12pm Sun & PH



Hong Heng Beef Noodle Soup & Laksa

Silky soft noodles, tender beef slices, and a refreshing crunch of pickled vegetables and tau geh come together in perfect harmony in this beef noodle bowl from Hong Heng. The gravy that's mixed into the dry version is balanced, and the chilli sauce that accompanies the dish also hits the spot for us. And while the stall is known for its beef noodles, it also sells laksa with topping options of prawns, cockles and, uniquely, beef. We found the laksa broth to be a little mild in flavour, but we did enjoy the combination of coconut milk and beef offals for something different.

 **226H Ang Mo Kio Street 22, #01-16 Kebun Baru Food Market, Singapore 568226**
[Add to Google Maps](#) | [Directions](#)

 7.30am-3.30pm Tue-Sun

✖ Guang Dong Claypot Rice

Guangdong Claypot Rice has been around for less than a decade, but with prices starting from just \$5.50, it's no wonder that it's so popular – especially on a rainy day. We did not have to wait too long for the signature Claypot Sausages Bacon Pork Ribs Rice to arrive, and we loved the combo of tender, juicy ribs with the sweet Chinese sausage. The best bit, of course, was the crispy rice around the edges of the claypot, and they are charred to perfection. Other dishes to try here include the Cordyceps Flower Stewed Chicken Soup, which is as warming as it is nourishing. This is also a great option for those of you who take your lunch later, as it's one of the few stores that remain open throughout the afternoon.

📍 226H Ang Mo Kio Street 22, #01-29 Kebun Baru Market & Food Centre, Singapore 568226
[Add to Google Maps](#) | [Directions](#)

⌚ 12pm-7pm Thu-Tue

✖ Pine Garden's Cake

There are few storms that a good cake can't calm, and Pine Garden has been delivering decadent slices of comfort for more than three decades. This neighbourhood boutique is best known for its variety of local sweet treats, including the pulut hitam cake, pomelo sago cake, and White Rabbit candy cake. Other popular items include the lychee martini and coffee whisky caramel cakes, and it's also the go-to place in the area for festive goodies like mooncakes and log cakes. And for brides-to-be looking for something rustic and classy, Pine Garden also accepts commissions for tiered wedding cakes. Check out their social media pages to see their latest offerings!

📞 **6457 6159**

📍 529 Ang Mo Kio Avenue10, #01-2369/2329, Singapore 560529
[Add to Google Maps](#) | [Directions](#)

⌚ 8.30am-9.30pm daily



Soi 19 Thai Wanton Mee

We may not be able to travel to Thailand just yet, but it doesn't mean we can't experience a taste of it from our own Little Red Dot. Mr. Ng Sing Chow opened the first branch of Soi 19 as an homage to Bangkok, where he used to have a few clothing shops before the catastrophic 2011 floods. He started the noodle business without much experience, but through trial and error, eventually created a recipe so good that it received the 'Best Hawker Stall' award at the AsiaOne People's Choice Awards in 2016. Each bowl of springy egg noodle is topped with ingredients like char siew, sausages, and of course, the fried wanton – it will leave you coming back for more for sure.

 9138 8881

 151 Ang Mo Kio Avenue 5, Singapore 560151
[Add to Google Maps](#) | [Directions](#)

 7am-3.30pm Tue-Sun



Willow Bike. Art. Café.

Tired of walking around Ang Mo Kio? Pop into Willow and get yourself a pair of wheels instead. After all, the neighbourhood is the first model walking and cycling town in Singapore, with a dedicated 20km of cycling paths. Founded by Mr Jason Liew, Willow is a retail and servicing shop selling everything that bike enthusiasts would want. There has always been a hipster cafe component to the shop so customers have a place to hang out while they wait, but in 2020 Jason worked with his team to bulk up its offering. The most beloved item on the menu is the waffle sandwich, with a selection of gelato flavours to choose from. This is the ultimate balanced lifestyle, in our opinion!

 9673 9707

 456 Ang Mo Kio Avenue 10, Singapore 560456
[Add to Google Maps](#) | [Directions](#)

 12pm-8pm Tue-Sun



Kian Seng Seafood Restaurant

Located in a spacious kopitiam, Kian Seng Seafood is one of many stores that are open during the day. However, after the sun sets, the restaurant takes over the entire area, and they usually have no issues filling it. Mr Lee Huay Chang started working in the kitchen as a teenager to support his family, and eventually opened his own restaurant in Yio Chu Kang Stadium in the 1960s before relocating to its current location. A full gamut of zichar dishes are available here, from simple eats like cereal prawns to extravagant delicacies like Buddha Jump Over the Wall and whole roasted suckling pig. Just remember to order them at least two days in advance if you're planning to go all out for your feast.

 **6458 2552 / 6481 3783**

 **4013 Ang Mo Kio Avenue 10, #01-450 Ang Mo Kio Industrial Park 1, Singapore 569629**
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 **11am-2.30pm; 5pm-11.30pm daily**

