

## Bedok Black Book – Seeking Recommendations

Can't find your favourite Bedok 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!

## Bedok Heritage Trail

While much of Bedok has been redeveloped to cater to modern lifestyle demands, Bedok and the East Coast is steeped in history of life by the beach—think fishing, beach parties, and even pirates on the high seas. While the Bedok we know today is a mix of HDB heartland, small but intimate condos, hidden sprawling properties and a reclaimed beachfront, you can still explore the Bedok of old through the [Bedok Heritage Trail](#). The trail, curated by the National Heritage Board, includes 10 points that cover the architecture and lifestyle of old Bedok. While the area is undergoing redevelopment again, in preparation for the Thomson-East Coast MRT line, you can still explore each point on foot or bicycle.





## Bedok Jetty

One of Singapore's longest jetties, Bedok Jetty is one of the most popular fishing spots in the country. That said, you'll find all manner of people gathered here, from cyclists taking a break along their 42-km long Eastern Coastal Park Connector Network (ECPCN) Cycling Trail, to families looking for a scenic backdrop for the family portrait location shoot. This certainly is a special place: there have even been sightings of dolphins here, though it's rare. The best time of the day to be here is the evening to watch the sunset and the horizon come alive with the lights from tankers that line our shores.



**East Coast Park Service Road Singapore  
449876**  
[Add to Google Maps](#) | [Directions](#)



# jalan jalan .me

## Boms & Buns

If you judge the quality of a place by its queue, then you'll want to make time to stand in line for the fresh daily bakes at Boms & Buns. Insta-worthy boms (creamy choux puffs) and buns fly off the shelves of this halal bakery. Each bom is beautifully crusted and decorated to reflect its filling, which spans Nutella, Matcha, Salted Caramel, Biscoff Cheesecake, S'mores, and even Passionfruit Mango. As for the buns part of the equation: fans have said they make some of the most sinful cinnamon rolls in town.



**430 Upper Changi Road, #01-54 East Village,  
Singapore 487048**  
[Add to Google Maps](#) | [Directions](#)



12pm-8pm Tue-Fri; 3pm-8pm Sat-Sun





## Borobudur Snacks Shop

If you're looking for traditional handmade kuehs (cakes) and pastries, then Borobudur Snacks Shop is the place to be. Their Ang Ku Kueh (red tortoise cake) has its own loyal following because its makers are not shy about really stuffing these little kuehs with a variety of fillings, including mung bean, yam and peanut. You'll also find other traditional snacks like ondeh ondeh, durian ambon, and kueh lapis. With old favourites enjoyed by both young and elderly folk, you're bound to score some brownie – or kosui – points if you swing by Borobudur before visiting elderly relatives.

 **6442 7637**

 **537 Bedok North Street 3, #01-523, Singapore 460537**

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

 7am-9pm daily



## Chin Lee Restaurant

You don't have to be Teochew to love the authentic Teochew fare at Chin Lee, which they have been serving since 1973. Started by the father of current chef and owner, Eric Chua, Chin Lee has been a heartland favourite for those who love good ol' traditional Teochew dishes – think chye poh kway teow, orh-luak (Teochew oyster omelette) and orh nee (sweet yam paste). One of Chef Eric's signature dishes is his coffee pork ribs, which he created more than 20 years ago. Till today, it's a recommended favourite and must-have for many Chin Lee regulars at every visit.

 **6449 5454**

 **115 Bedok North Road, #01-285, Singapore 460115**

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

 **11.30am-2.30pm; 6pm-10.30pm Mon-Fri,  
11.30am-2.30pm; 5.30pm-10.30pm Sat-Sun**



## Chin Ling Nursery

Among the nurseries of Bedok South, Chin Ling is a personalised offering, known for its friendly staff who are very knowledgeable about the plants they sell and offer solid post-purchase service if you discover you're not much of a green thumb. Not just a place to find a trending potted plant, you'll be able to find gardening tools, decorations and outdoor furniture. If you're looking to build yourself a garden, Chin Ling offers landscaping consultancy—especially useful when you're first looking to design a new home.

 **6448 8602**

 **10 Bedok South Road Singapore 469274**  
[Add to Google Maps](#) | [Directions](#)

 8am-7pm daily



## Crab Kingdom

How many ways can you cook a crab? For Chef Ah Mun, owner of Crab Kingdom, there are plenty – and this is his guiding thought behind the menu at Crab Kingdom. Besides the usual chilli and black pepper sauces, Chef Ah Mun's specialities include butter crab, golden sand creamy crab, fried crab bee hoon, dried chilli crab, and curry paste crab – all made with large, fleshy Sri Lankan mud crabs. Their signature dish is the claypot crab bee hoon soup featuring a hearty, crab-roe-infused broth. Crab Kingdom is also a zichar restaurant which serves up the usual mix of a la carte items including soups and stir-fries, so you can definitely find something to suit every person's liking.

 **6441 1124**

 **25 New Upper Changi Road, #01-654,  
Singapore 462025**  
[Add to Google Maps](#) | [Directions](#)

 12.15pm-11pm daily

## DE Frame Shop

Art and photography lovers who are on the lookout for the right people to delicately handle their artwork and images will want to visit DE Frame. The family-owned business in the heart of Bedok has been around since the 1980s. They have grown to specialise in museum-quality moulding and framing for fine art and photography. More than just selling frames, these guys know how to preserve your artwork as well, offering conservation framing and acrylic displays for sculptures.

 **6245 6066**

 **3016 Bedok North Avenue 4 #05-20 Singapore 489947**

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

 11am-6pm, Mon-Fri, 11am-3pm, Sat



## Hay, Gelato

From the people who started Brine Singapore, a contemporary restaurant that uses French and Japanese techniques, comes a new gelato spot, Hay, Gelato. The joint which just opened its doors on November 6. It also happens to be the R&D kitchen of Brine, so you can expect some pretty surprising gelato flavours from this kitchen. There is banana burnt butter, smoked hay (real hay is smoked and infused into the milk base), yuzu ginger and even truffle-infused gelato. The best part: the shop closes at 2am, and serves up their scoops on fresh, warm waffles all night long. So if you're a night owl and like a hot waffle supper, then you need to visit Hay, Gelato stat.

 **9663 4254**

 **136 Bedok North Avenue 3, #01-148, Singapore 460136**

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

 1pm-2am Tue-Sun



## Heartbeat@Bedok ActiveSG Sport Centre

Anyone who's lived in Bedok long enough would remember swimming classes or waterplay weekends at the old Bedok Swimming Complex. While that landmark has since been demolished, residents now get a new playground in the form of Heartbeat@Bedok. This ActiveSG sport centre houses the new swimming complex, a sheltered tennis centre (tennis even when it rains!), a sports hall for basketball or badminton, and even a gym. The community hub is also home to the public library and a senior care centre. And just like any true Singaporean destination, the ground floor is filled with food outlets, including a RedMan Shop by Phoon Huat outlet for avid bakers. It's also interesting to note that this civic building in the heartlands has been bestowed the Good Design Award – one of the oldest and most prestigious design awards programme recognised globally – for its innovative, ecologically-responsible architectural design.

 **6443 5511**

 **11 Bedok North Street 1, Singapore 469662**  
[Add to Google Maps](#) | [Directions](#)

 6.30am-10pm Mon, Wed, Fri and Sun; 8am-10pm Tue, Thu and Sat



## Hua Yu Wee Seafood Restaurant

Our Jalanjalan.me Bedok curator, foodie and celebrity cook, Annette Tan counts this seafood zhi char restaurant as one of her all-time faves in the area. Housed in a colonial bungalow that's the last of its kind on Upper East Coast Road, it is such an icon that it's a stop on the Bedok Heritage Trail and anyone who's ever popped in for a meal will tell you it's a place where time stands still. Architecture and history nerds will love that the 1920s bungalow has largely remained the same. It even has steps in the rear that would've once led to the beach — pre-land reclamation. Once you are done sight-seeing, take a seat (our favourite tables are the semi alfresco ones at the back of the estate) and order up a feast of chili crab, crispy fried duck, and seafood hor fun with plenty of wok hei. The food might take a while to come, especially if you are visiting on a weekend, but it's all part of the experience, so just sit back and take it slow.

 **6442 9313**

 **462 Upper East Coast Road, Singapore 466508**  
[Add to Google Maps](#) | [Directions](#)

 11.30am-10.30pm daily



## Jia Hui BBQ

Sheets of minced meat slathered with sweet marinade and grilled into chewy pieces of pork jerky, bak kwa is a must-have for every Lunar New Year. And if you want something with a premium edge, head down to Jia Hui BBQ at the Bedok South Market and Food Centre. Owner Mr Chang Kay Hui has made a name for himself barbecuing some of the most tender bak kwa in town thanks to his choice of using pork collar slices rather than minced pork that many prominent brands use. He even offers bak kwa out of Spanish iberico pork, and allows the meaty flavours of his premium cuts to shine through by making his offerings slightly less sweet. Not in the market for bak kwa? The man serves up platters of satay too! You'll find him marinating the meat at 7.30am, and smoking it till 8pm at Bedok South

 **9106 0864**

 **16 Bedok South Road, #01-40, Bedok South Market and Food Centre, Singapore 460016**  
[Add to Google Maps](#) | [Directions](#)

 10am-8pm Wed-Sun



## Knibbles

Paw-rents who love spoiling their fur kids with only premium posh nosh will want to drop in at (or order online from) Knibbles. The pet concept store sells what they call "eco-honest" pet treats. The promise: quality ingredients that are freshly processed upon placing your order. Foods in-store are stocked weekly to ensure a longer shelf life. Knibbles also sells supplements for your pets, such as rose hip powder to support aging because of its joint support and immunity boosting properties; and slippery elm bark to support the digestive system. And if you're the kind of paw-rent who must celebrate with a cake every birthday, you can order customised meatloaf "cakes" and "pupcakes" too.

 **9386 2648**

 **86 Jalan Senang Singapore 418456**  
[Add to Google Maps](#) | [Directions](#)

 12.30-4.30pm, Mon; 10am-4pm, Tue-Wed, Fri; 1-6pm, Sat-Sun



## Lau Chong Kee Bedok Confectionery

If you love an old school Chinese confectionery, then Lau Chong Kee is a must-stop as you go on your #jalaneat Bedok tour! In fact, you might want to make this place one of your first stops because its offerings – ranging from retro steamed cakes and their famous custard rolls to traditional Chinese pastries – do sell out quite quickly. While their display cases used to be stacked with merry little mountains of goodies, the supply has also kind of dwindled in recent times. Whether it's just a sign of COVID times or that the business is in its last legs is yet to be seen. Whichever way, you should make Lau Chong Kee a priority on your eat list. They also happen to have an open concept kitchen where you can see staff preparing the day's baked goods.

 **6442 0052**

 **Blk 17 Bedok South Road, #01-591, Singapore 460017**

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

 9am-5pm daily

## **Lucky Heights Zig-Zag Stairway**

Yes this is an actual pin on Google maps. If you were to drive along Bedok South Road, you may have noticed a series of staircases and sloping pathways that lead up to Lucky Heights (aptly named we suppose). While it doesn't quite make it to the list of 10 Best-Looking Stairways list, we still think it's a pretty insta-worthy spot. It's also a great pitstop if you're ever walking the Bedok Trail, as the stairway has shaded benches to park yourself, have a drink and a bit of a chit-chat with friends.

 **Accessed via Bedok South Rd (across Bedok South Ave 2) or Sennett Rd**

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

## Mr. Kneady's

You don't need to hit the CBD F&B strips to find a solid sourdough pizza. Mr. Kneady's at The Bedok Marketplace serves up affordable pizzas at \$12, including a dessert variant topped with banana and blueberry. However, pizzas only start sliding out of the oven from 6pm every evening. Their core business is bread — from classics like white, whole wheat and walnut to a more exotic and stodgy, seed-studded Icelandic Rugbrod (rye bread). Founder Lionel Hor's story is an interesting one. The polytechnic-dropout pursued his passion for baking with Maison Kayser in Singapore, before he set off overseas to New Zealand, New York City and (you guessed it) Iceland to hone his craft. Armed with a breadth of bread knowledge, he returned home and set up Mr. Kneady's last May with a loan from dad and has been the neighbourhood's favourite baker boy since.

 9815 5025

 **348 Bedok Road, #02-24 The Bedok Marketplace, Singapore 469560**  
[Add to Google Maps](#) | [Directions](#)

 11am-8.30pm Tue-Sun



## Ng Kian Seng Confectionery

If you're wondering why the name is familiar, the owner of this traditional Teochew bakery was killed when he fell into an industrial mixer while making red bean paste, just two years ago. Despite the tragedy, the family-owned business, which has been around for more than 70 years, has stoically carried on producing the sweet and fragrant pastries that warms the cockles of many hearts. Regulars come here for the sweet and savoury variants of tau sar piah but you can also find other classic pastries such as "wife cake" (lao po bing).

 6442 5166

 **17 Bedok South Road, Singapore 460017**  
[Add to Google Maps](#) | [Directions](#)

 7.30am-9pm daily

## Percolate

Located in the heart of Bedok North, Percolate has been a favourite among neighbourhood locals since it opened in 2014. It hits all the right notes for a hipster coffee addict – specialty coffees, cold brews, cold pressed juices, granola, cakes, croissant sandwiches, green tea lattes, and cartons of Minor Figures oat milk that you can take home. Percolate also offers a small but eclectic food menu that includes local eats with a mod-twist, such as “chicken rice” couscous and salmon congee. It’s also a great place to shop for gifts for caffeine-obsessed friends, with whole bean and capsule coffees for sale, fun reusable coffee cups and bottles of cold brew.



8259 0316



136 Bedok North Avenue 3, #01-152,  
Singapore 460136

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



9am-9pm daily



## Power Coffeehouse

In spite of its aggressive-sounding name, Power Coffeehouse is more of a humble little establishment that could. Its bright yellow exterior and wooden tables might fool you into thinking that it’s just another café, but here is where you get some power-packed local classics. Start your day right with a kaya butter toast – the real breakfast of local champions. There are also other local favourites such as traditional popiah and claypot congee, but here is also where you can try dishes with a bit of a twist. Lovers of fusion food can try their laksa Hokkien mee, which is a dry laksa for those who want the “lemak” flavour without the broth. Another favourite: Sambal nasi goreng, especially for those who like some heat.



Blk 84 Bedok North Street 4, #01-27,  
Singapore 460084

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



8am-10pm daily



## Rosetta Trading

Peranakan-wear, with its intricate detailing and beading work looks anything but affordable. However, the people at Rosetta Trading promise a lower-than-average peranakan outfit. What started as a simple garment shop in 2001 has since become a house of sarong kebayas and all the accessories you'd want to match, from beaded bags and shoes to kerosang (three brooches attached with a chain to fasten a kebaya). They also sell samfoos. If you're after something unique, request a made-to-measure sarong kebaya with beautiful fabric available at the boutique.

 **6441 8823**

 **136 Bedok North Avenue 3, #01-156,  
Singapore 460136**

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

 12pm-8pm Mon-Wed and Fri, 12pm-6pm Sat-Sun



## Seng Kee Black Chicken Herbal Soup

Seng Kee started serving his black chicken herbal soup as a roadside hawker more than 50 years ago. The rich, puts-hair-on-your-chest soup is served with mee sua and pork innards like liver. Today, Seng Kee is a massive zichar haven that has expanded its repertoire of dishes and can accommodate bus-loads of customers. So popular is this restaurant, even in the middle of a week day afternoon, you will find its tables filled with patrons. During peak dining hours, there's always a queue here with families and groups of friends coming to feast on zichar classics like har cheong gai and cereal prawns.

 **6746 4089**

 **475 Changi Road Singapore 419892**

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

 11.30am-2am daily



## Shop+ Red Cross Campsite

Those who love their preloved goods will find immense pleasure in browsing the shelves at Shop+ at Red Cross House. There's no haggling at this thrift shop though, as proceeds from the sale of items go towards Singapore Red Cross' humanitarian services, which include supporting vulnerable families, the elderly and persons with disabilities. The more generous you are, the better. You'll still get a good deal here though, as Shop+ sells everything second-hand: from electronic goods to baby prams to clothes to motorcycle helmets to supermarket trolleys and luggage. Happy shopping!

 **6664 0500**

 **62 Jalan Khairuddin Singapore 457524**  
[Add to Google Maps](#) | [Directions](#)

 **11am-4pm Mon and Fri only**



## Slake

For almost three years, Slake (named such because of its location on Swan Lake Avenue) was very much intertwined with New Ubin Seafood's Garang Grill. That was because what started out as Ubin's three-month pop-up turned into an almost three-year residency. Since December 2019, Slake reclaimed its original contemporary Asian offering and started serving up its own dishes again. The restaurant recently revamped its menu, with a mix of small and larger sharing plates as well as sharing feasts for four to five people. The menu includes dishes like Vietnamese-style slow-roasted pork collar, banana leaf-steamed barramundi, smoked clams with their house-made XOXO crispy chilli and their version of beef-fat fried rice, called Slake Shiok Rice.

 **9245 0184**

 **15 Swan Lake Avenue Singapore 455711**  
[Add to Google Maps](#) | [Directions](#)

 **11.30am-2.30pm, 7-10pm, Mon-Sat; 11.30am-2.30pm; 7-9.30pm, Sun**



## South Union Park

When French restaurant Vis-à-Vis closed its doors some four years ago, Kembangan looked set to be devoid of any mid-tier dining options. However, when chef-owner Mr Terence Chuah chose this nondescript shophouse as the location for his new restaurant, South Union Park, residents and foodies had a new food craft-driven bistro to spend weekends at. South Union has a small but mighty menu of affordable modern European dishes, including its signature pasta, Duck Confit Tagliette, which was one of the first dishes created for the restaurant — a crowd favourite made with shreds of duck confit, hazelnuts, spinach, lemon zest, and masala cream.

 **9061 8703**

 **101 Jalan Kembangan Singapore 419139**  
[Add to Google Maps](#) | [Directions](#)

 **11.30am-10pm, Tue-Fri; 11am-10pm, Sat; 11am-9pm, Sun**



## The Bedok Marketplace

Formerly the Kampung Bedok hawker centre, The Bedok Marketplace has been given a new coat of paint and slightly kitsch shophouse-themed decor. It's like a throwback to old Singapore, but this feels more like you're in a film set or a theme park. You'll still find some hawker fare, but its appeal is in its "atas" foods catered to the younger generation craving for Japanese char grill to smoked prime pork rib with macaroni and cheese. They even have sourdough pizzas, acai bowls and smoothies. It promises all the mix-and-match fun of a hawker centre, but with international fare at a fraction of the cost.

 **8228 4145**

 **348 Bedok Road, Level 2, Singapore 469560**  
[Add to Google Maps](#) | [Directions](#)



## The Naughty Chef

If you're looking for an Italian-inspired affair that won't break the bank, The Naughty Chef, one of the star stalls at The Bedok Marketplace, is a must-visit. The owners love all things Italian and so cooked up a menu that boasts starters like baked Italian meatballs, pastas like Sicilian aglio olio and puttanesca with a variety of risottos, including a squid ink risotto topped with baby octopus and pan-seared mussels. You can also expect handmade pizzas with classic, as well as fusion toppings. This Christmas, you could cater for large, family-sized portions of porchetta (Italian roasted pork), Tuscan roasted chicken and more.



**6920 4996**



**348 Bedok Road, The Bedok Marketplace,  
Singapore 469560**

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



12pm-2.30pm; 5.30pm-9.30pm Tue-Fri, 12pm-  
9.30pm Sat-Sun



## Vicon Electrical

Before Daiso, we had mom-and-pop zaka shops that sold literally everything but the kitchen sink. Vicon Electrical—despite its name—is one such old gold. You will find this neighbourhood "everything store" in the middle of the Fu Sing fresh market at Block 26 Chai Chee Road, and here is where you can buy pretty much every random item you can have use for. Packed onto the shelves of this compact unit are a mix of kitchen necessities (basic cooking utensils, water bottles, vintage-looking hot water flasks, enamel mugs, clay charcoal burners), toiletries (soap, shampoo and prickly heat powder), and of course, electrical goods (sockets, sockets trips, bulb). Popped a button from eating too much? Pick up a sewing kit—and some retro off-the-shelf reading glasses if you need help threading the needle!



**26 Chai Chee Road Singapore 461026**

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

## Yong Hua You Tiao

If you had to trust any place for good you tiao (deep-fried dough strips), it is a place so confident in its product that it only sells you tiao. Yong Hua's you tiao moves so quickly here that you're guaranteed to always get fresh you tiao, still warm, crispy on the outside, light and fluffy on the inside—in fact, they are so good that celebrity cook and food writer Annette Tan usually buys more to freeze, for when the craving hits.

 **#01-20 Bedok South Market and Food Centre,  
Block 16 Bedok South Road, Singapore 460016**  
[Add to Google Maps](#) | [Directions](#)

## Yong Hwa Delights

Fish ball noodles are everywhere in Singapore. But it's rare to find a stall that makes their own fish balls and meatballs. That's the appeal of Yong Hwa Delights at the Bedok Interchange Food Centre and [Bedok South Food Centre](#). The second-generation owners continue to perfect their family's more-than-half-a-century-old heirloom recipe and hand crafts each ball of deliciousness. Made with yellowtail fish, these fish balls are plump, juicy and have a good spring to them. Meatballs are made with a mix of fish paste, minced pork and chives for a herbaceous hit. You can have the fish and meatballs served in a soup, but our favourite way of enjoying them is dried noodles tossed in the classic sauce and vinegar mix.

 **#01-32 Bedok Interchange Food Centre, 207A  
New Upper Changi Road, Singapore 460207**  
[Add to Google Maps](#) | [Directions](#)

 10.30am-10.30pm daily