

Summary of Singapore Food Places, Reviews, and Locations

1. Hainanese Chicken Rice

- **Review:** A must-try dish in Singapore, featuring **succulent chicken** and **flavorful rice** infused with chicken juices.
- **Interesting Fact:** Gordon Ramsay lost a cook-off against a local hawker in 2013.
- **Location:** Found at **various hawker centers**, with famous spots like **Tian Tian Hainanese Chicken Rice (Maxwell Food Centre)** and **Boon Tong Kee**.

2. Laksa

- **Review:** A **spicy, creamy coconut-based noodle dish** with prawns, fish cakes, and sambal chili.
- **Interesting Fact:** Gordon Ramsay lost against a local hawker in a Laksa cook-off.
- **Location:** Famous places include **328 Katong Laksa** and **Sungei Road Laksa**.

3. Chili Crab

- **Review:** **Sweet, savory, and slightly spicy crab dish**, often eaten with plastic gloves due to its messy nature.
- **Interesting Fact:** Gordon Ramsay actually **won** against local hawkers in a Chili Crab cook-off.
- **Location:** **Jumbo Seafood (Clarke Quay, East Coast Park), No Signboard Seafood**.

4. Carrot Cake (Chai Tow Kway)

- **Review:** **Radish and rice flour cake** fried with eggs and sauce. Comes in **white (crispy, savory)** or **black (sweet, soft)** versions.
- **Interesting Fact:** **Not made of carrots!** Be careful not to order Western-style carrot cake.
- **Location:** **Lau Pa Sat, Chomp Chomp Food Centre**.

5. Oyster Omelette

- **Review:** **Crispy, savory egg omelet with juicy oysters**, often eaten with lime and chili.
- **Location:** Best found at **Newton Food Centre, Old Airport Road Food Centre**.

6. Hokkien Mee

- **Review:** Stir-fried **yellow noodles and vermicelli in prawn stock**, served with prawns, squid, lime, and chili.
- **Location:** **Geylang Lor 29 Fried Hokkien Mee, Chomp Chomp Food Centre**.

7. Char Kway Teow

- **Review:** **Sweet and smoky stir-fried rice noodles** with dark soy sauce, Chinese sausage, cockles, and eggs.
- **Location:** **Hill Street Fried Kway Teow (Bedok South), Outram Park Fried Kway Teow Mee**.

8. Hor Fun

- **Review:** **Silky rice noodles stir-fried with thick starchy sauce**, topped with beef, chicken, or seafood.
- **Location:** Found in most **Zi Char (Chinese stir-fry) stalls**.

9. Lor Mee

- **Review:** **Thick gravy-drenched noodles** with vinegar, minced garlic, and toppings like fried fish nuggets.
- **Location:** **Old Airport Road Food Centre**.

10. Wonton Mee

- **Review:** **Egg noodles with dumplings (wontons), barbecue pork (char siu), and crispy pork lard**.
- **Versions:** **Dry (tossed in sauce)** or **Soup (in broth)**.
- **Location:** **Eng's Wonton Mee (Tanjong Katong), Kok Kee Wonton Mee (Lavender)**.

11. Bak Chor Mee (Minced Meat Noodles)

- Review: Savory noodles with minced pork, meatballs, liver, and dumplings.
- Versions: Mee Pok (flat noodles) or Mee Kia (thin noodles).
- Location: Tai Hwa Pork Noodles (Crawford Lane, Michelin-starred).

12. Prawn Mee

- Review: Rich prawn broth with noodles, served in soup or dry version.
- Location: Beach Road Prawn Mee Eating House, Albert Street Prawn Noodles.

13. Satay

- Review: Grilled skewered meats (chicken, beef, or pork) served with peanut sauce, onions, and rice cakes.
- Location: Lau Pa Sat Satay Street, East Coast Lagoon Food Village.

14. Roti Prata

- Review: Crispy, flaky Indian flatbread, served with curry or sweet toppings.
- Versions: Plain, egg, cheese, banana, tissue prata (thin and crispy).
- Location: Springleaf Prata Place, Mr & Mrs Mohgan's Super Crispy Roti Prata.

15. Kaya Toast

- Review: Toasted bread with coconut jam (kaya) and butter, served with soft-boiled eggs and coffee/tea.
- Location: Ya Kun Kaya Toast, Toast Box, Killiney Kopitiam.

16. Fish Soup

- Review: Light and clear fish-based broth with sliced or fried fish, vegetables, and noodles.
- Location: Han Kee Fish Soup (Amoy Street Food Centre), Xin Yuan Ji (Bugis).

17. Bak Kut Teh

- Review: Pork rib soup brewed with peppery or herbal broth, served with rice and fried dough sticks (you tiao).
- Location: Song Fa Bak Kut Teh, Founder Bak Kut Teh.

18. Pig Intestines (Kway Chap)

- Review: Braised pork intestines, pork belly, and rice noodles, served in dark herbal broth.
- Location: Blanco Court Kway Chap (Beach Road), Lao San Kway Chap.

19. Mutton Soup

- Review: Rich and hearty herbal soup with tender mutton pieces.
- Location: Zhong Hua Mutton Soup (Bedok), Beach Road Scissor Cut Curry Rice.

20. Yong Tau Foo

- Review: Customizable dish with stuffed tofu, vegetables, and meat, served in soup or dry with sauce.
- Location: Toa Payoh Yong Tau Foo, Xiang Ji Yong Tau Fu.

21. Xiao Long Bao (Soup Dumplings)

- Review: Steamed dumplings with juicy pork filling and soup inside.
- Location: Din Tai Fung, Crystal Jade La Mian Xiao Long Bao.

22. Frog Porridge

- Review: Tender frog meat in savory clay pot sauce, served with silky porridge.
- Location: Geylang Lor 9 Frog Porridge, Eminent Frog Porridge.

23. Dim Sum

- Review: Small Cantonese dishes like dumplings, buns, and rice rolls, served in bamboo steamers.
- Location: Swee Choon Dim Sum, Tim Ho Wan, Red Star Restaurant.

24. Bak Chang (Rice Dumpling)

- **Review:** Glutinous rice stuffed with pork, mushrooms, salted egg yolk, wrapped in bamboo leaves.
- **Location:** Hiong Kee Dumplings (Chinatown), Joo Chiat Kim Choo Dumplings.

25. Nasi Lemak

- **Review:** Fragrant coconut rice with fried chicken, egg, sambal chili, and ikan bilis (anchovies).
- **Location:** Selera Rasa Nasi Lemak (Adam Road), The Coconut Club.

26. Sambal Stingray

- **Review:** Grilled stingray slathered in spicy sambal sauce, served with lime and chili.
- **Location:** Chomp Chomp Food Centre, Newton Food Centre.

27. Thunder Tea Rice

- **Review:** Healthy rice bowl with vegetables, tofu, and nutty herbal tea soup.
- **Location:** Lau Pa Sat, Food Republic (VivoCity).

28. Claypot Rice

- **Review:** Rice cooked in a clay pot with marinated meats and soy sauce.
- **Location:** Lian He Ben Ji Claypot Rice (Chinatown Complex), Geylang Claypot Rice.