

Singapore Attractions Guide

Lau Pa Sat (Rating: 4.4)

Housed in a historic Victorian-era building, Lau Pa Sat offers a variety of local cuisines and is renowned for its satay street that comes alive in the evenings.

Notable Stalls at Lau Pa Sat:

- Satay Street (Stalls 7 & 8): In the evenings, the street adjacent to Lau Pa Sat transforms into Satay Street, where numerous stalls offer grilled satay. Stalls 7 and 8 are particularly recommended for their flavorful offerings. [supasoya.com](#) +1 [reddit.com](#) +1

- Thunder Tea Rice (Stall 25): This stall offers a modern twist on the traditional Hakka dish, incorporating ingredients like fish fillet, chicken fillet, or prawn meat roll to cater to diverse palates.

[sethlui.com](#)

- Butter & Cream (Stall 5 & 6): Renowned for its freshly baked pastries, including egg tarts and muffins, this stall is a must-visit for dessert enthusiasts.

[sethlui.com](#)

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Amoy Street Food Centre (Rating: 4.3)

Popular among office workers, this center features numerous stalls, including those recognized in the Michelin Guide.

Notable Stalls at Amoy Street Food Centre:

- Han Kee Fish Soup: Known for its clear and flavorful fish soup, this stall often sees long queues during lunchtime. [eatbook.sg](#)

- A Noodle Story: Offers a unique Singapore-style ramen, blending local flavors with Japanese ramen techniques.

- Piao Ji Fish Porridge: Specializes in Teochew-style fish soup and porridge, offering generous portions of fresh fish slices. [eatbook.sg](#)

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Singapore Attractions Guide

Hill Street Tai Hwa Pork Noodle (Rating: 3.9)

Awarded one Michelin star, this stall is famous for its bak chor mee (minced pork noodles).

This place is ideal for family tourist, backpacker, influencer but may not appeal as much to no specific group.

Chinatown Complex Food Centre (Rating: 4.2)

The largest hawker centre in Singapore, housing over 200 stalls with a vast array of local delights.

Notable Stalls:

Lian He Ben Ji Claypot Rice: Known for its perfectly cooked claypot dishes, this stall has earned a Bib Gourmand.

Hong Kong Soya Sauce Chicken Rice and Noodle: Once awarded a Michelin star, this stall offers affordable and delicious soya sauce chicken rice.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Sungei Road Laksa (Rating: 4.2)

A historic stall known for its flavorful laksa, offering a light, aromatic gravy with fresh ingredients.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, nature lover but may not appeal as much to thrill seeker.

Muthu's Curry - Little India (Rating: 4.1)

Renowned for its South Indian cuisine, especially the signature fish head curry, offering a rich and authentic dining experience.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Tekka Centre (Rating: 4.2)

Tekka Centre is a vibrant hawker centre located in the heart of Little India, offering a diverse range of Indian, Malay, and Chinese cuisines.

Notable Stalls:

Allauddin's Briyani: Renowned for its flavorful mutton and chicken briyani, this stall has been a staple since 1968.

M.A Sheriff's First Ayam Penyet: Offers a delectable version of the Indonesian dish, featuring tender fried

Singapore Attractions Guide

chicken served with spicy sambal.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Maxwell Food Centre (Rating: 4.4)

Notable Stalls:

Tian Tian Hainanese Chicken Rice: Awarded a Bib Gourmand, this stall is famous for its succulent chicken and fragrant rice.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

One Punggol Hawker Centre (Rating: 3.6)

One Punggol Hawker Centre is a modern, spacious food centre serving up affordable local fare in a clean, air-conditioned setting. It features a wide variety of cuisines, from traditional to fusion. Notable stalls include Munchi Pancakes, which offers unique flavors of min jiang kueh like Thai milk tea and biscoff, and Zhao Ji Claypot Rice, a go-to for smoky, old-school claypot goodness. Hougang 6 Miles Famous Muah Chee is also a standout, delighting visitors with chewy peanut- and sesame-coated rice balls.

This place is ideal for family tourist, backpacker, influencer, nature lover but may not appeal as much to cultural enthusiast.

East Coast Lagoon Food Village (Rating: 4.3)

East Coast Lagoon Food Village is a nostalgic beachfront hawker haven that's best experienced in the evening with the sea breeze. Its known for barbecue seafood and satay. Be sure to check out Haron Satay (#55) for juicy skewers and rich peanut sauce, and Lagoon Carrot Cake (#01-40), often praised for its crispy-edged black carrot cake. Han Jia Bak Kut Teh & Pork Leg is another local favorite for herbal pork rib soup served with yam rice.

This place is ideal for family tourist, backpacker, influencer, nature lover but may not appeal as much to no specific group.

Changi Village Hawker Centre (Rating: 4.2)

Changi Village Hawker Centre draws foodies and weekenders for its renowned nasi lemak scene. Two iconic rivals, International Muslim Food Stall Nasi Lemak and Mizzy Corner Nasi Lemak, serve up fragrant coconut rice with crispy chicken wings and sambal. Other must-try stalls include Weng Kee Ipoh Hor Fun for silky flat

Singapore Attractions Guide

noodles in savory gravy and Ho Guan Satay Bee Hoon, a nostalgic dish of rice vermicelli in thick peanut sauce.

This place is ideal for family tourist, backpacker, influencer, nature lover but may not appeal as much to no specific group.

328 Katong Laksa (Rating: 4.2)

328 Katong Laksa is a destination in itself, known for its rich, lemak (coconut-heavy) laksa with short noodles you eat only with a spoon. The star is the signature 328 Laksa, with shrimp, cockles, and fishcake slices in a creamy, spicy broth. With multiple branches, the East Coast Road outlet is the original and most iconic, where even Gordon Ramsay came for a laksa cook-off.

This place is ideal for family tourist, backpacker, influencer, nature lover but may not appeal as much to no specific group.

Orchard Yong Tau Foo (Rating: 4.0)

Orchard Yong Tau Foo is a crowd-favorite for healthier hawker meals in the Orchard area. It stands out for its variety of fresh, handmade items like bitter melon, stuffed tofu, and meatballs, all bathed in a comforting soup. Located at Cuppage Plaza, it's especially popular during lunch hours among office workers and shoppers, and many swear by the dry version with chili and sweet sauce.

This place is ideal for family tourist, backpacker, influencer, nature lover, shopping enthusiast but may not appeal as much to no specific group.

Kok Kee Wonton Noodle (Foch Road) (Rating: 3.7)

Kok Kee Wonton Noodle (Foch Road) is a heritage brand revived with the same flavors fans grew up loving. The key to its cult following is the springy egg noodles drenched in their iconic secret sauce. Besides their wanton mee, the Char Siew Mee is worth a try for its sweet, tender barbecued pork. Their old-school charm and consistency keep lines forming early.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to thrill seeker.

Tangs Market (Rating: 4.0)

Tangs Market, located in the basement of TANGS Orchard, offers a boutique hawker-style experience for city shoppers. It features a selection of reputable names like Punggol Nasi Lemak, known for its fragrant rice and crispy chicken wings, and Toa Payoh Hwa Heng Beef Noodles, which serves deeply flavorful Hainan-style

Singapore Attractions Guide

beef noodles with a rich gravy or clear broth. Qi Ji also has a presence here for those craving popiah or nasi lemak.

This place is ideal for family tourist, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Food Opera ION Orchard (Rating: 4.1)

Food Opera at ION Orchard is a premium food court that curates top hawker brands under one roof. Notable stalls include Sergeant Hainanese Chicken Rice, serving tender poached chicken with garlicky chili and fragrant rice, and Li Xin Teochew Fishball Noodles, a stalwart for bouncy handmade fishballs. Geylang Lor 9 Fresh Frog Porridge also makes an appearance for those craving claypot delicacies.

This place is ideal for family tourist, influencer, nature lover, shopping enthusiast but may not appeal as much to no specific group.

Liao Fan Hawker Chan (Rating: 3.8)

Liao Fan Hawker Chan, located on Smith Street in Chinatown, shot to international fame after earning a Michelin star. Their signature Soy Sauce Chicken Rice features glazed, tender chicken with subtly sweet soy-based marinade served over rice or noodles. Beyond that, the Char Siew and Roast Pork options are equally noteworthy, and all at wallet-friendly prices that keep the queues long.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Tekka Centre (Rating: 4.2)

Tekka Centre in Little India is a bustling food complex known for massive portions and a cultural blend of Indian, Malay, and Chinese food. A few standout stalls include Allauddins Briyani, famous for its tender mutton and mountain of aromatic rice, and Heng Gi Goose and Duck Rice, an old-school favorite for braised meats. Temasek Indian Rojak is another local gem with crispy fritters and tangy sweet sauce.

This place is ideal for family tourist, backpacker, influencer, cultural enthusiast, shopping enthusiast but may not appeal as much to no specific group.

Teck Ghee Court Market & Food Centre (Rating: 4.0)

Teck Ghee Court Market & Food Centre is a community favorite tucked away in Ang Mo Kio, offering reliable and hearty hawker fare. Notable stalls include Soon Heng Roasted Delights, loved for its char siew and roasted duck, and Lian Xiang Carrot Cake, known for both the black and white versions with wok hei and

Singapore Attractions Guide

crisp edges. For dessert, the Ah Seah Traditional Popiah adds a nice sweet-and-savory finish.

This place is ideal for family tourist, backpacker, influencer, nature lover but may not appeal as much to cultural enthusiast, shopping enthusiast.

Singapore Zam Zam Restaurant (Rating: 4.6)

Singapore Zam Zam Restaurant, across from Sultan Mosque, is an institution for Indian-Muslim cuisine. The star of the show is the Murtabak, particularly the mutton and chicken versions, which are stuffed with spiced meat and onions and served with a rich curry dip. Also worth trying is their Nasi Biryani with tender lamb shank or chicken, and their comforting Mee Goreng, all of which are served in a heritage-rich, no-frills setting.

This place is ideal for family tourist, backpacker but may not appeal as much to thrill seeker, shopping enthusiast.