

I<sup>SYF</sup> 2024



## Dinner Out Factsheet



## Lau Pa Sat (and Satay Street)

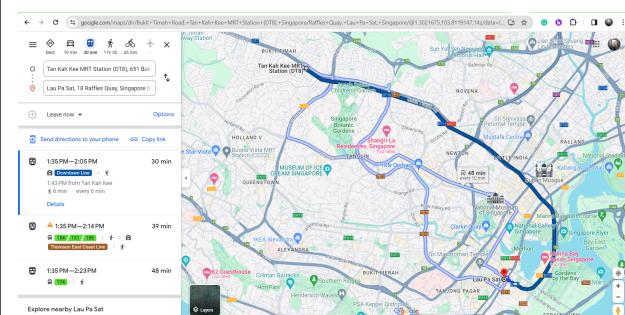
Get ready to be WOW-ed by the many delicious food choices that can be found within this historical building – from authentic Singapore cuisines to well-loved international favourites, you will be spoilt for choice. Escape from the hustle and bustle of everyday life at Satay Street @ Lau Pa Sat. Living up to its reputation as Singapore's largest open-air Satay Street, Lau Pa Sat is home to ten satay carts where people can enjoy true alfresco dining under the stars. Satay Street is also the one and only destination in Singapore to truly immerse yourself in the most authentic street hawker experience, as you order and savour delectable grilled skewers under the stars, right on Boon Tat Street daily from 7 pm onwards.



**Location:** 18 Raffles Quay, Singapore 048582

**Duration:** 30 minutes from TKK MRT

**Route:** TKK→ Downtown→ Lau Pa Sat



### Additional Remarks

- Lau Pa Sat has Halal certified stores (A.M. Mohamed Food, Stall 54; AS Indian Classic Cuisine, Stall 59)
- Lau Pa Sat has vegetarian options (Happy Beans / Su Xiang Chinese Vegetarian Cuisine, Stall 46; Shree Bhaavan Pure Indian Vegetarian, Stall 40)
- NETS payment is accepted in most stores, otherwise cash will be accepted
- 2-3 groups, might need to split into sub-groups due to the table size

## Maxwell Food Centre

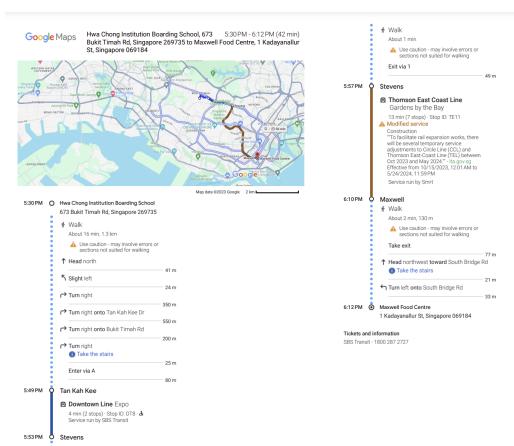
Maxwell Food Centre was voted Singapore's favourite hawker centre in the 2014, 2015 and 2016 editions of City Hawker Food Hunt, which aims to recognise the best hawker stalls and celebrate local hawker food culture.<sup>18</sup> Many of the hawkers at this food centre are second- and third-generation owners who inherited their parents' businesses and traditional recipes.<sup>19</sup> One of them, China Street Fritters – famous for its handmade sausages, ngoh hiang (fried meat roll), liver roll and egg slices – won the Heritage Hawker Stall award in the 2015 City Hawker Food Hunt, for serving good hawker fare for more than 50 years.<sup>20</sup> Another favourite is Tian Tian Chicken Rice, which was one of 34 recipients of the "Bib Gourmand" award in the inaugural Michelin Guide Singapore 2016.



**Location:** Maxwell Food Centre, 1 Kadayanallur St, Singapore 069184

**Duration:** 45 minutes from TKK MRT

**Route:** TKK → Stevens → Maxwell (Exit 2)



#### Additional Remarks

- Maxwell Food Centre has 3 Halal certified stores
- Maxwell Food Centre has vegetarian options
- NETS payment is **not** accepted, most stores accept cash only
- 1-2 groups
- You could consider Chinatown Food Centre for cheaper options (nearby, Maxwell station Exit 1)
- Refer to this link for possible food options: <https://eatbook.sg/maxwell-food-centre/> (Availability depends on whether the stores are open)

## Chinatown Food Centre

The Kreta Ayer Complex was built in 1981 as a part of the urban renewal of the Chinatown, before being renamed to the Chinatown Complex in 1984. It hosts a market and food centre within its compound, giving rise to stalls for more than 300 street hawkers to resettle into the \$18 million complex. It is home to Michelin-starred “*Hawker Chan*”, which serves Soya Sauce Chicken Rice as their signature dish. For those who have an inclination towards duck meat instead, don't worry as Chinatown Food Centre has got you covered, with “*Jin Ji Teochew Braised Duck & Kway Chap*” selling a delicious Bento Braised Duck Set. Looking for other cuisines? From Mee Siam and Nasi Lemak to Roti Prata and Naan, there's just the right thing for you. Chinatown Food Centre is one of the best places in Singapore to satisfy your craving for authentic, affordable and scrumptious local cuisine. So what are you waiting for, head on over NOW!!



**Location:** 46 Smith St, Singapore 058956

**Duration:** 33 minutes from TKK MRT

**Route:** TKK MRT → Chinatown MRT → Chinatown Complex Market and Food Centre

From Tan Kah Kee MRT Station (DT8) 651 Buil...

to Chinatown Complex Market and Food Centre, A...

3:06PM - 3:39PM (33 min)

Concourse

3:39PM from Tan Kah Kee

8.4 km - away 8 min

Add to Calendar

3:06PM Tan Kah Kee MRT Station (DT8)

101 Buil Treadl Rd, Singapore 296268

Arrived 1 min, 130 m

# Walk

3:15PM Tan Kah Kee

Concourse

B Chinatown MRT

3:15PM 21-21st floor - Step ID: DT8

# Walk

3:34PM Chinatown

Arrived 5 mins, 350 m

# Walk

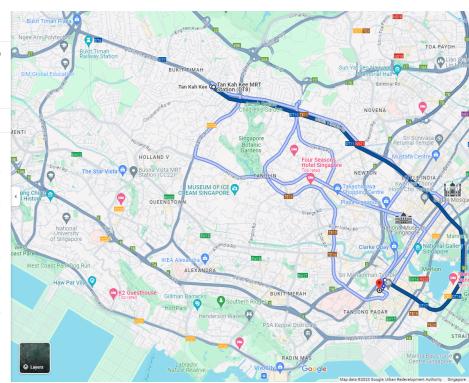
3:39PM Chinatown Complex Market and

Food Centre

46 Smith St, Singapore 058956

Tickets and Information

850 Thong - 1800-281-2721



### Additional Remarks

- Only **SOME** of the stalls accept NETS payment
- Has Halal certified stalls
- Part of a complex with a wet market and neighbouring shops

## Satay by the Bay

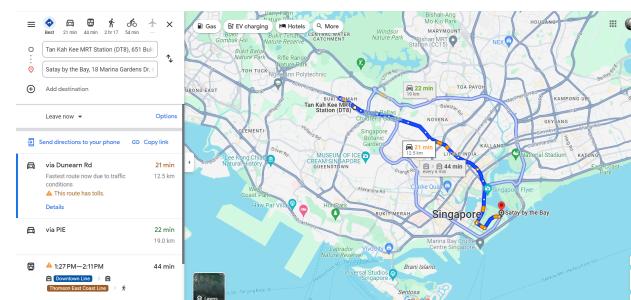
Satay by the bay, a hawker center, brings back those fond memories for locals and tourists in an unparalleled environment. Nestled in the quietest corner of Gardens by the Bay, it exudes the charm of the good old days by offering the widest selection of satay and an equally tantalizing choice of other foods to turn every evening into a memorable one. It is the right place to be if one wants to savor and feast over a table filled with local delights like BBQ chicken wings and chili crabs, while enjoying views of nature and the scenic, pristine waterfront. This gastronomic paradise immerses you in the vibrant chatter of people for a lively experience, while making you dine in the lush greenery. Finally, marvel at the skilled chefs mastering the art of satay preparation as they grill the skewers with unmatched precision.



**Location:** 18 Marina Gardens Dr, #01-19, Singapore 018953

**Duration:** 35 minutes from TKK MRT

**Route:** TKK → Stevens → Gardens by the Bay → Satay by the Bay



### Additional Remarks

- Satay by the Bay has Halal certified stores
- NETS payment is accepted
- 1-2 groups

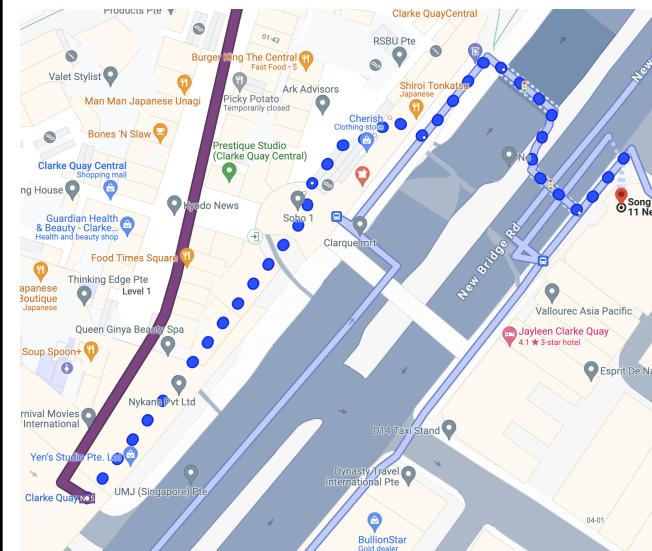
## Song Fa Bak Kut Teh

Savor the authentic taste of tradition at Song Fah Bak Kut Teh. From its humble beginnings in a roadside stall in 1969, the original Bak Kut Teh experience has maintained its authenticity. From classic Teochew-style to robust Hokkien variations, our menu caters to diverse palates. Our chefs have masterfully crafted a symphony of flavors with secret herbs and premium pork ribs, delivering a rich, aromatic broth that transcends generations. Immerse yourself in the cozy ambiance, where rustic charm meets modern comfort, creating the perfect setting for shared moments with family and friends. Beyond a meal, Song Fah Bak Kut Teh offers an unforgettable experience, blending culinary excellence with impeccable service. Join us and indulge in the artistry of flavors at Song Fah Bak Kut Teh.



Multiple locations and chains available:  
<https://songfa.com.sg/pages/outlets>

**Closest outlet:** 11 New Bridge Road  
**Duration:** 30 minutes from TKK station  
**Route:** TKK → Little India → Clarke Quay → Song Fa Bak Kut Teh



### Additional Remarks

- \*Song Fah Bak Kut Teh is not Halal certified, no vegetarian options
- Menu Available Here: <https://songfa.com.sg/pages/menu>
- NETS payment is accepted
- 1-2 groups

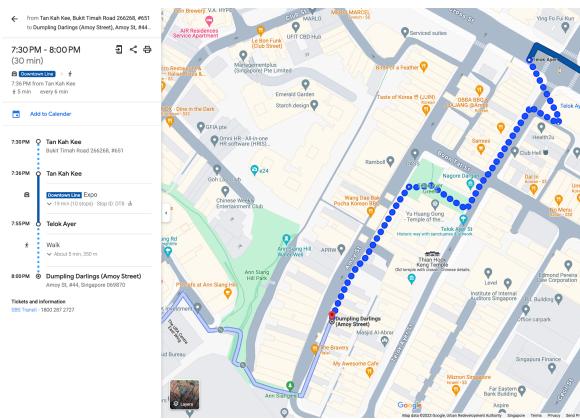
## Dumpling Darlings

Nestled in the heart of Amoy street, Dumpling Darlings isn't just a restaurant. Step inside and you'll be swept away by the aroma of savory fillings nestled in delicate dough, a symphony of aromas promising culinary adventures. Imagine steamed parcels bursting with pork belly and kimchi, or pan-fried pockets filled with juicy duck confit. Vegetarian? Dive into vibrant vegetable dumplings bathed in fragrant chili oil, or savor the earthy elegance of truffle and mushroom creations. But Dumpling Darlings is more than just a dumpling paradise. It's a vibrant space where friends gather to share laughs and stories over bowls of steaming noodles and plates of sizzling seafood. So, step into a world where dumplings are celebrated like rockstars. Dumpling Darlings will be your culinary ambassador, whispering tales of culinary innovation and heartwarming hospitality. It's an experience that will leave you with smiles on your faces and hearts full of delicious memories.



**Location:** Amoy St, #44, Singapore 069870

**Duration:** 30 minutes from TKK MRT  
**Route:** TKK→ Telok Ayer→ Dumpling Darlings



### Additional Remarks

- Dumpling Darlings is not Halal certified
- Dumpling Darlings has vegetarian options
- NETS payment is accepted
- 1-2 groups

## Tong Ah Eating House

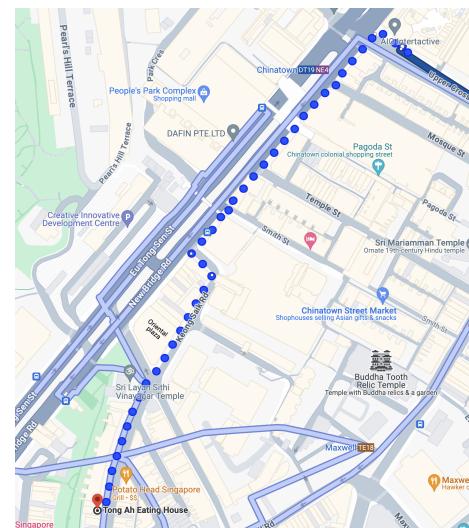
Tong Ah Eating House, nestled in the heart of Singapore, is a culinary haven that encapsulates the essence of traditional kopitiam culture. Established in 1939, this iconic eatery has stood the test of time, offering a nostalgic journey into the city's culinary heritage. Renowned for its delectable kaya toast, silky smooth kopi (coffee), and mouthwatering local breakfast fares, Tong Ah Eating House is a cherished institution where generations have gathered. With its charming vintage ambiance and commitment to authenticity, Tong Ah remains a must-visit destination for those seeking an authentic taste of Singaporean flavors and a glimpse into its rich culinary history.



**Location:** 35 Keong Saik Rd., Singapore 089142

**Duration:** 30 minutes from TKK MRT

**Route:** TKK→ Chinatown→ Tong Ah Eating House



### Additional Remarks

- Tong Ah Eating House is not Halal certified
- Tong Ah Eating House has vegetarian options
- NETS payment is accepted
- 1-2 groups

## Rasapura Masters

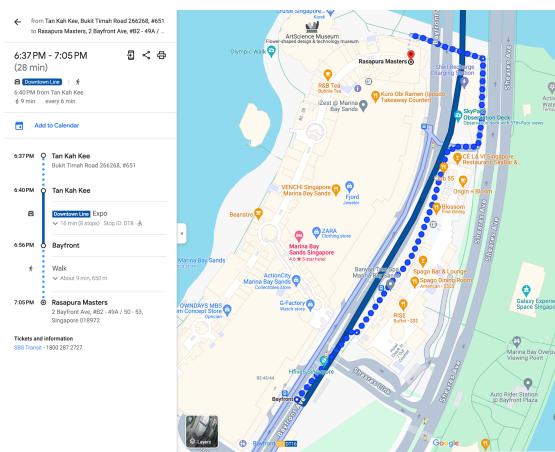
Step into a vibrant courtyard at Marina Bay Sands, Singapore, where time seems to melt away amidst the intoxicating aromas of and. Rasapura Masters, a colonial-inspired food court, isn't just a place to eat; it's a portal to Singapore's rich culinary heritage. Generations-old recipes whisper from steaming baskets of and sizzling woks orchestrating a symphony of flavors, from comforting to fiery. Each bite tells a story, passed down through families and brought to life by skilled hawkers. The melodic lilt of Hokkien mingles with the clinking of chopsticks, creating a lively atmosphere that's both nostalgic and exhilarating. It's a cultural bridge built over plates and laughter, a testament to the vibrant tapestry of Singapore's hawker scene. Let Rasapura Masters be your ambassador to the heart of Singapore, where every dish is a celebration of tradition and every flavor an invitation to discover something new.



**Location:** 2 Bayfront Avenue, #B2-50 Canal Level Marina Bay Sands, Singapore 018972

**Duration:** 30 minutes from TKK MRT

**Route:** TKK→ Bayfront→ The Shoppes



**Additional Remarks**

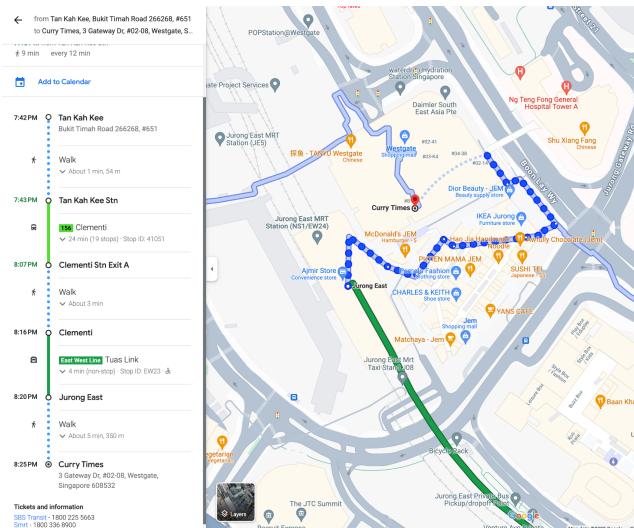
- Rasapura Masters is Halal certified
- Rasapura Masters has vegetarian options
- NETS payment is accepted
- 2-3 groups, might need to split into sub-groups due to the table size

## Curry Times

Forget fancy Michelin-starred joints. To truly experience the soul of Singaporean cuisine, look no further than Curry Times. Established in 1956, this legendary institution isn't just a restaurant; it's a portal to a bygone era, where the air crackles with nostalgia and the aroma of freshly-fried curry puffs is practically an intoxicant. The fragrance of fragrant curries and warm roti bread hangs heavy in the air, pulling you deeper into the culinary enchantment. Curry Times isn't about bells and whistles. It's about authenticity. Every dish is a time-honored recipe, passed down through generations, its flavors a symphony of spices, herbs, and slow-cooked goodness. Dig into their legendary chicken curry, its rich gravy clinging to tender chunks of meat, each bite a burst of warm spice and comfort. But Curry Times is more than just curry. Sample their flaky, golden curry puffs, each one a treasure trove of fragrant potatoes, savory filling, and a hint of sweet pastry. Or sink your teeth into their fluffy roti canai, perfect for dipping into steaming bowls of dhal or fiery sambal. So, experience a taste of history, a bite of tradition, and a heartwarming dose of Singaporean hospitality. Curry Times will be your ambassador to the past, weaving memories that will linger long after the last roti is devoured.



**Location:** 3 Gateway Drive, #02-08  
Westgate, Singapore 608532  
**Duration:** 45 minutes from TKK MRT  
**Route:** TKK → Jurong East → Westgate



### Additional Remarks

- Curry Times is Halal certified
- Curry Times has vegetarian options
- NETS payment is accepted
- 2-3 groups, might need to split into sub-groups due to the table size

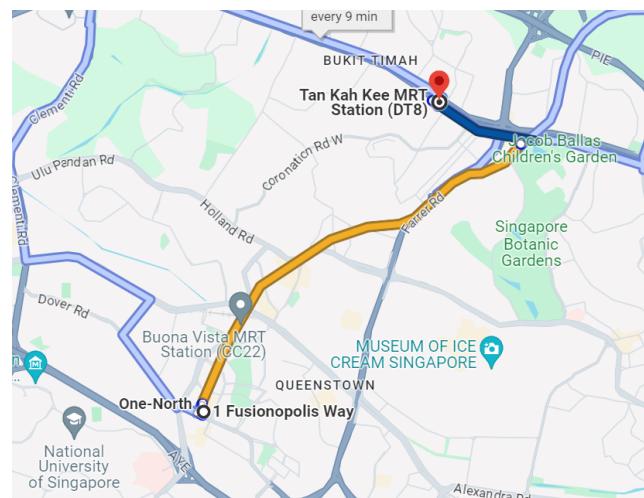
### Chicky Fun

Chicky Fun is where Singapore's lively hawker spirit meets café culture to offer an affordable, convenient, and communal dining experience. Their menu consists not only of their signature chicken dishes, but also other diverse Asian dishes. At Chicky Fun, every bite is unique and delightful, as well as filled with tradition and comfort. Catering to various preferences, they proudly offer vegetarian options and are Halal-certified, ensuring a welcoming experience for everyone.



**Location:** 1 Fusionopolis Way, #B1-24.  
Singapore 138632

**Duration:** 30 minutes from TKK station  
**Route:** TKK → Botanic Gardens (Change to Circle Line) → One-North



#### Additional Remarks

- Chicky Fun is Halal-certified
- Chicky Fun has vegetarian options available
- Menu Available Here: [Menu Link](#)
- Chicky Fun is a food court outlet

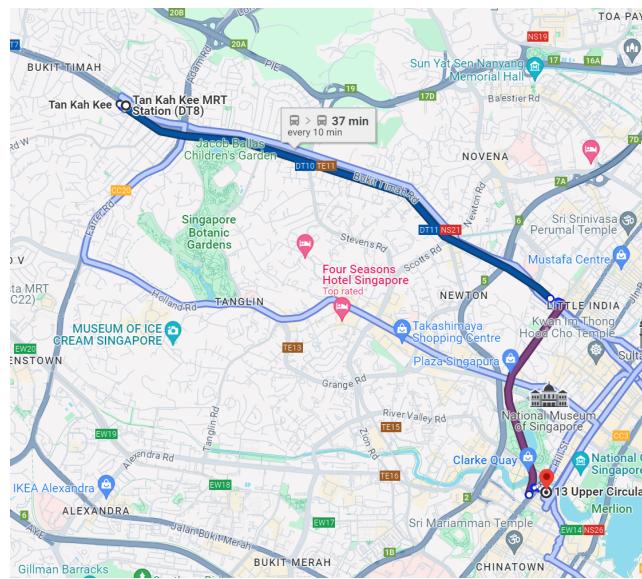
## Bedok Bak Chor Mee

Don't be fooled! Bedok Bak Chor Mee, despite its name, is not located in Bedok. Instead, it is located along Circular Road amidst other bars and restaurants, and is a particular hotspot. This Clarke Quay eatery specialises in the soup version of bak chor mee, inspired by the famous stalls in Bedok 85 (hence the name). Bedok Bak Chor Mee also offers other variety of foods, such as the classic dry alternative of bak chor mee, ngoh hiang, and you tiao. Furthermore, you'll get to customise your own plate with dishes such as friend wanton and sausages. If you want to indulge in a taste of tradition, you'll want to pay a visit to Bedok Bak Chor Mee.



**Location:** 13 Circular Road Singapore  
058411

**Duration:** 35 minutes from TKK station  
**Route:** TKK → Little India (Change to North-East Line) → Clarke Quay



#### **Additional Remarks**

- \*Bedok Bak Chor Mee is not Halal certified, no vegetarian options



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