FOOD BY AREA

20 Must-Try Lau Pa Sat Stalls For Michelin-Approved Nasi Lemak, Tteokbokki Burgers and More

15th September 2023

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Lau Pa Sat food guide

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Since its establishment in 1824, **Lau Pa Sat** has undergone numerous major renovations and was also given a facelift in 2014. Besides the impressive new architecture and famous satay stalls, Lau Pa Sat has much more to offer. Whether you're looking for a place to bring your tourist friends, a newbie in the CBD looking for good lunch grub, or simply a hungry soul, here are 20 stalls in Lau Pa Sat to check out!

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Best food to eat at Lau Pa Sat

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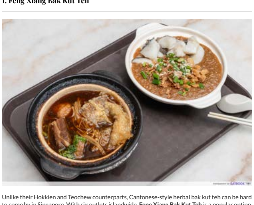
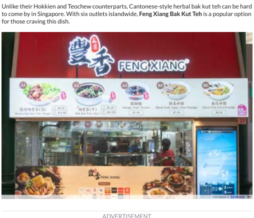
1. Feng Xiang Bak Kut Teh



Unlike their Hokkien and Teochew counterparts, Cantonese-style herbal bak kut teh can be hard to come by in Singapore. With six outlets islandwide, **Feng Xiang Bak Kut Teh** is a popular option for those craving this dish.



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Try their classic **Herbal Bak Kut Teh ($8.50)** for a heady bowl of herbal soup, pork ribs and tau kee, or order the **Mixed Pig Pork Organ Fried Porridge ($7.50)** for something more hearty.

Unit number: 27
Opening hours: Mon-Fri 10:30am to 9:30pm, Sat-Sun 11am to 10pm
Website
Feng Xiang Bak Kut Teh is not a halal-certified eatery.

20 Best Bak Kut Teh in Singapore, Including Dry Klang BKT, 80-Year-Old Hokkien BKT And More
EatBook.sg - Local Singapore Food Guide And Review Site

2. Lao Fu Zi Fried Kway Teow

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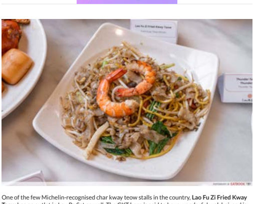
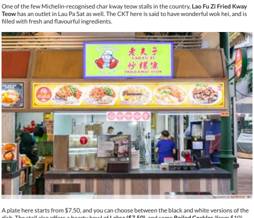


One of the few Michelin-recognised char kway teow stalls in the country, **Lao Fu Zi Fried Kway Teow** has an outlet in Lau Pa Sat as well. The CKT here is said to have wonderful wok hei, and is filled with fresh and flavourful ingredients.



A plate here starts from $7.50, and you can choose between the black and white versions of the dish. The stall also offers a hearty bowl of **Laksa ($7.50)**, and some **Boiled Cockles** (from $10).

Unit number: 74-75
Opening hours: Daily 11am to 10pm
Lao Fu Zi Fried Kway Teow is not a halal-certified eatery.

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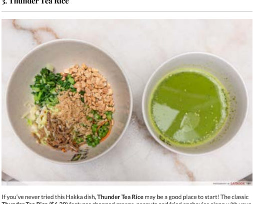
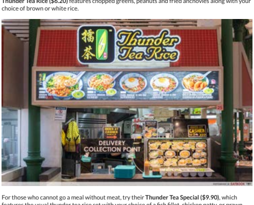
3. Thunder Tea Rice



If you've never tried this Hakka dish, **Thunder Tea Rice** may be a good place to start! The classic **Thunder Tea Rice ($6.20)** features chopped greens, peanuts and fried anchovies along with your choice of brown or white rice.



For those who cannot go a meal without meat, try their **Thunder Tea Special ($9.90)**, which features the usual thunder tea rice set with your choice of a fish fillet, chicken patty, or prawn meat roll.

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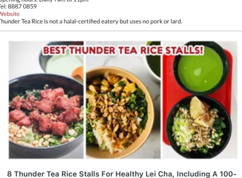
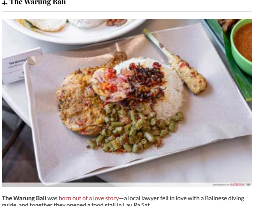
Unit number: 12
Opening hours: Daily 7am to 11pm
Tel: 8887 0859
Website
Thunder Tea Rice is not a halal-certified eatery but uses no pork or lard.

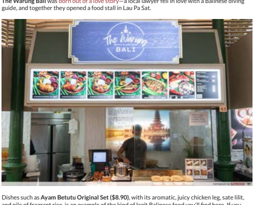


8 Thunder Tea Rice Stalls For Healthy Lei Cha, Including A 100-Year-Old Recipe
EatBook.sg - Local Singapore Food Guide And Review Site

4. The Warung Bali



The Warung Bali was born out of a love story—a local lawyer fell in love with a Balinese diving guide, and together they opened a food stall in Lau Pa Sat.

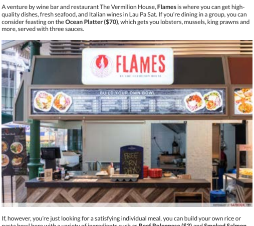


Dishes such as **Ayam Betutu Original Set ($8.90)**, with its aromatic, juicy chicken leg, sate lilit, and pile of fragrant rice, is an example of the kind of legit Balinese food you'll find here. If you can't get enough of sate lilit—Bali's version of satay—you can add more to your order at **$1.80** a piece.

Unit number: 63
Opening hours: Mon-Sat 11:30am to 8pm
Website
The Warung Bali is not a halal-certified eatery.

5. Flames

A venture by wine bar and restaurant The Vermilion House, **Flames** is where you can get high-quality dishes, fresh seafood, and Italian wines in Lau Pa Sat. If you're dining in a group, you can consider feasting on the **Ocean Platter ($70)**, which gets you lobsters, mussels, king prawns and more, served with three sauces.

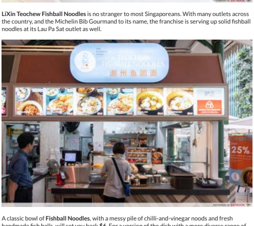


If, however, you're just looking for a satisfying individual meal, you can build your own rice or pasta bowl here with a variety of ingredients such as **Beef Bolognese ($3)** and **Smoked Salmon ($5)**.

Unit number: 36
Opening hours: Daily 11am to 3pm, 6pm to 11pm
Tel: 6908 6800
Website
Flames is not a halal-certified eatery.

6. LiXin Teochew Fishball Noodles

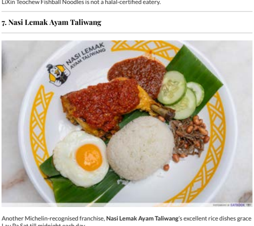
LiXin Teochew Fishball Noodles is no stranger to most Singaporeans. With many outlets across the country, and the Michelin Bib Gourmand to its name, the franchise is serving up solid fishball noodles at its Lau Pa Sat outlet as well.



A classic bowl of **Fishball Noodles**, with a messy pile of chilli-and-vinegar noods and fresh handmade fish balls, will set you back **$6**. For a version of the dish with a more diverse range of ingredients, including egg, minced meat and fried beancurd, go for **The Folks' Favourite ($8.90)** instead.

Unit number: 32
Opening hours: Daily 9:30am to 9pm
Tel: 9689 4143
Website
LiXin Teochew Fishball Noodles is not a halal-certified eatery.

7. Nasi Lemak Ayam Taliwang

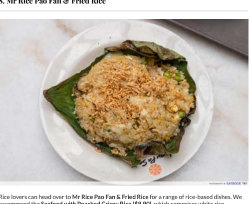


Another Michelin-recognised franchise, **Nasi Lemak Ayam Taliwang**'s excellent rice dishes grace Lau Pa Sat till midnight each day.

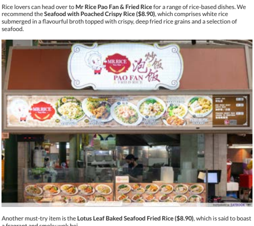
Go for the titular **Nasi Lemak Ayam Taliwang ($7.80)**. Starring piquant sambal chilli, a juicy chicken leg, fragrant coconut rice, ikan bilis and more, this hearty and moreish rendition of nasi lemak is likely to impress. The stall also offers curry rice, such as the **Chicken Fillet Curry Rice ($5.90)**, featuring crispy chicken fillet along with rice drenched in a fragrant curry.

Unit number: 71
Opening hours: Daily 9am to 12am
Tel: 8750 5240
Website
Nasi Lemak Ayam Taliwang is a halal-certified eatery.

8. Mr Rice Pao Fan & Fried Rice



Rice lovers can head over to **Mr Rice Pao Fan & Fried Rice** for a range of rice-based dishes. We recommend the **Seafood with Poached Crispy Rice ($8.90)**, which comprises white rice submerged in a flavourful broth topped with crispy, deep fried rice grains and a selection of seafood.



Another must-try item is the **Lotus Leaf Baked Seafood Fried Rice ($8.90)**, which is said to boast a fragrant and smoky wok hei.

Unit number: 18
Opening hours: Daily 9am to 10pm
Mr Rice Pao Fan & Fried Rice is not a halal-certified eatery.

9. Seng Kee Local Delights

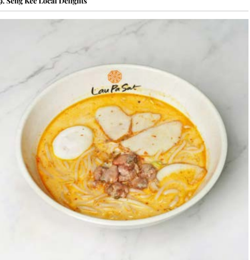


Image credit: Seng Kee Local Delights

A one-stop to satisfy all your cravings with **Fried Kway Teow ($4.80)**, **Laksa ($6)**, and **Hokkien Mee ($6)** would be **Seng Kee Local Delights**. One of their best-sellers is the laksa, which stars spicy seafood and a punchy coconut broth. Having been in Lau Pa Sat for many years, the stall sees a steady stream of loyal customers every day, so be prepared to wait in line if you are planning to pay them a visit!

Unit number: 10
Opening hours: Daily 11am to 1am
Seng Kee Local Delights is not a halal-certified eatery.

10. Qiu Lian Ban Mian

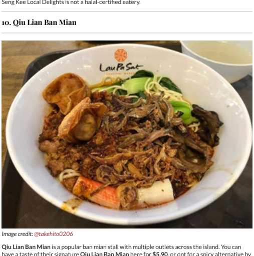
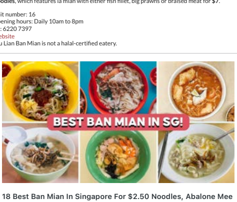


Image credit: @takehito0206

Qiu Lian Ban Mian is a popular ban mian stall with multiple outlets across the island. You can have a taste of their signature **Qiu Lian Ban Mian** here for **$5.90**, or opt for a spicy alternative by ordering the **Tom Yum Ban Mian ($6.40)**. If you're not a fan of ban mian, you can choose from a wide variety of noodles including you mian, mee hoon kuey, and yi mian. Otherwise, try the **Dry Noodles**, which features la mian with either fish fillet, big prawns or braised meat for **$7**.

Unit number: 16
Opening hours: Daily 10am to 8pm
Tel: 6220 7397
Website
Qiu Lian Ban Mian is not a halal-certified eatery.



18 Best Ban Mian In Singapore For $2.50 Noodles, Abalone Mee Hoon Kueh And More
EatBook.sg - Local Singapore Food Guide And Review Site

11. Rokus a.g.b.

Image credit: @exploringatdawn

Owned by a young, third-generation hawker, **Rokus a.g.b.** specialises in Korean fusion cuisine, with a menu comprising rice bowls, burgers and snacks. The menu has unique mains such as **Tteokbokki Burger ($13.90)**, featuring tteokbokki as a burger topping, and the **Jumeokbap Ricebowl ($8.90)**, which is a deconstructed Korean rice ball. Those who are still feeling peckish can snack on the **Folded Kimbap ($5.90)**, which is a gimbap presented in a sandwich-like form.

Unit number: 24
Opening hours: Daily 11am to 10:30pm
Tel: 8448 0707
Website
Rokus a.g.b. is not a halal-certified eatery.

12. iEat Kitchen

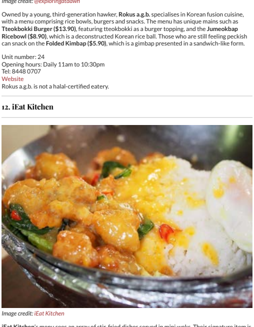


Image credit: iEat Kitchen

iEat Kitchen's menu sees an array of stir-fried dishes served in mini woks. Their signature item is the **Salted Egg Creamy Dice Chicken Rice ($6.80)**, comprising diced chicken cubes coated in a layer of fried batter and salted egg sauce atop a bed of white rice. If you prefer noodles, try the **Chicken Cutlet Hor Fun ($6.80)** instead for a bowl of starchy hor fun and crispy chicken cutlet.

Unit number: 56
Opening hours: Daily 10am to 9:30pm
iEat Kitchen is not a halal-certified eatery.

13. Kallang Airport Wanton Noodle

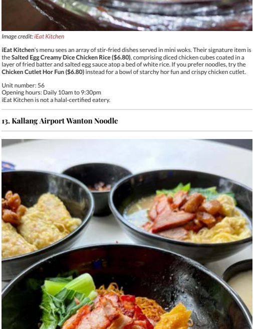


Image credit: Kallang Airport Wanton Noodle

Boasting a whopping seven outlets islandwide, **Kallang Airport Wanton Noodle** is another stall well-known to Singaporeans. Those who haven't tried their **Signature Wanton Noodle ($5.80)** can order it here at Lau Pa Sat, along with side dishes such as **Fried Wantons ($4/$6)** and **Fried Chicken Wing ($6.80 for four pieces)**. Big eaters can also top up **$1.30** for additional noodles or ingredients in their wonton mee!

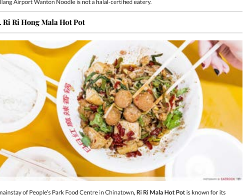
Unit number: 57
Opening hours: Daily 8am to 10:30pm
Website
Kallang Airport Wanton Noodle is not a halal-certified eatery.

14. Ri Ri Hong Mala Hot Pot

A mainstay of People's Park Food Centre in Chinatown, **Ri Ri Mala Hot Pot** is known for its value-for-money ingredients and fragrant garlicky flavour. With their new outlet, you can enjoy your favourite mala ingredients such as kang kong, beancurd skin, Chinese sausage and tang hoon here at Lau Pa Sat too!

Read our Ri Ri Hong Mala Xiang Guo Review.

Unit number: 61-62
Opening hours: TBD
Ri Ri Hong Mala Hot Pot is not a halal-certified eatery.



Ri Ri Hong Ma La Xiang Guo Review: Cheap And Famous Ma La Stall In Chinatown
EatBook.sg - Local Singapore Food Guide And Review Site

15. Swatow Bai Le Braised Duck

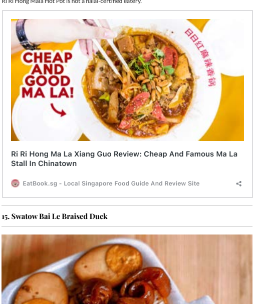


Image credit: @ghostguan

Swatow Bai Le Braised Duck has been operating out of a small family-owned coffee shop in Geylang since the 1970s. Now, you can now enjoy their signature items here in the CBD! Must-try dishes include the **Classic Braised Duck Rice ($5)** and **Braised Duck Noodle Set ($5.50)**, which feature their famous braised duck and braising gravy atop a carb of your choice. They also recommend their **Kway Chap Set ($5.50)**, which stars tau pok, tau kwa, braised egg, pork belly, crispy duck skin, and small intestines alongside a bowl of kway teow.

Unit number: 9
Opening hours: Daily 9am to 12:30am
Tel: 6841 4019
Website
Swatow Bai Le Braised Duck is not a halal-certified eatery.

16. Su Xiang

Image credit: JimmySeah

Vegetarians at Lau Pa Sat can check out **Su Xiang** for their delectable plant-based dishes. Get their **Pickled Vegetable And Mushroom Mian Xian ($7.80)** for a comforting bowl of noodles and broth, or order the **Vegetarian Fried Seafood Udon ($8.80)** to try their imitation seafood. If you'd like something more customised, they also have a cai fan-style option where you can pick from an array of ingredients displayed at the counter to pair with plain, brown, or fried rice.

Unit number: 46
Opening hours: Daily 11:30am to 9:30pm
Su Xiang is not a halal-certified eatery.

17. Maya's Veggie Delight

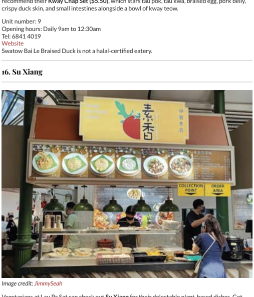
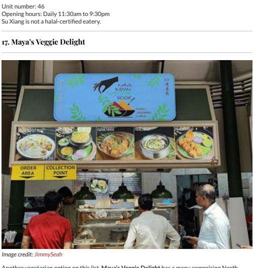


Image credit: JimmySeah

Another vegetarian option on this list, **Maya's Veggie Delight** has a menu comprising North Indian dishes. Their **Vegetarian Biryani ($7)** is a fan favourite, featuring soy-based imitation meat, fragrant spices and basmati rice. It's also served with a side of rich, flavourful daal and crispy papadum for a satisfying meal.

Unit number: 47
Opening hours: Daily 8am to 10pm
Maya's Veggie Delight is not a halal-certified eatery.

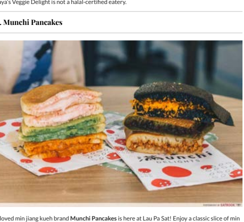
18. Munchi Pancakes



Beloved min jiang kueh brand **Munchi Pancakes** is here at Lau Pa Sat! Enjoy a classic slice of min jiang kueh with unique flavours such as **Black Sesame ($2)** and **Biscoff ($2.50)**, or go old-school with **Peanut ($1.60)** or **Coconut ($1.60)** filling. You can also opt for their **Munchi Pancakes**, which are min jiang kueh presented in a smaller, dorayaki-like form for a more convenient on-the-go snack. These mini delights come in a variety of flavours too, including **Strawberry Cheese ($2.20)**, **Oreo Cheese ($2.20)** and **Thai Milk Tea ($2.20)**.

Read our Munchi Pancakes review.

Unit number: 61
Opening hours: Daily 8am to 8:30pm
Tel: 8312 6203
Website
Munchi Pancakes is a halal-certified eatery.



Munchi Pancakes To Open At Lau Pa Sat, Get Halal Min Jiang Kueh With Black Sesame And More
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19. Project Acai

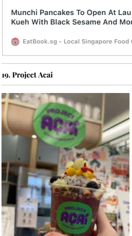

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Image credit: Audrey L

Established in 2015, **Project Acai** is one of Singapore's OG acai brands. Get your acai fix at their Lau Pa Sat outlet by ordering their signature **Original Flower Bowl**, priced at **$7.50** for a "handy"-sized cup, **$9.90** for a medium-sized bowl, and **$15.60** for a large serving. You'll get a variety of fruits, superfoods, and granola beautifully arranged atop a blended acai base. Those craving a refreshing drink can have a **Yogi Wannabe-rry ($9)** smoothie instead, which features apple juice, banana, blueberries, strawberries, and bee pollen blended with organic acai.

Read our best acai bowls guide!

Unit number: 2
Opening hours: Mon-Fri 11:30am to 8pm, Sat 11:30am to 6pm
Website
Project Acai is not a halal-certified eatery.

10 Best Acai Shops In Singapore Ranked

EatBook.sg - Local Singapore Food Guide And Review Site

20. Butter & Cream Bakery

After your meal, consider heading to **Butter & Cream Bakery** for tasty desserts such as egg tarts, muffins, or their unique doughnut-muffins, AKA doffins. The sweet and milky **Hokkaido Doffin ($2.60)** is one of their signature items, alongside the gooey **Salted Egg Lava Tart ($2.60)** and hearty **Apple Crumble Muffin ($2.60)**.

Read our Butter & Cream review!

Unit number: 5-6
Opening hours: Mon-Thurs 10am to 9pm, Fri 10am to 10pm, Sat 10:30am to 10pm, Sun 10:30am to 9pm
Tel: 8040 0283
Website
Butter & Cream Bakery is not a halal-certified eatery, but uses no pork or lard.

Butter & Cream Bakery Has Salted Egg Lava Tart And Fresh Muffins Below $3 In Lau Pa Sat

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Best food to eat at Lau Pa Sat

Since their revamp, Lau Pa Sat has added a range of new hawkers, brands and cuisines to their roster. From hawker classics such as laksa and char kway teow to trendy cafe favourites including acai and lava tarts, Lau Pa Sat is where you can find something for everyone!

If you have tourist friends visiting Singapore, consider planning an itinerary around the 10 best hawker centres in Singapore. Otherwise, drop by Tom's Palette, one of Singapore's OG ice cream cafes, for unique gelato flavours and Belgian waffles.

10 Best Singapore Hawker Centres Worth Taking Your Tourist Friend To

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