

sellers hitting 2 bamboos together to signal them selling this iconic noodle.

Rickshaw Noodles

Named after the rickshaw pullers who plied the streets of old Singapore, this humble creation is made of yellow noodles stewed in a thick pork broth and topped with fried garlic and shallots – a dish the rickshaw pullers relied on as a source of energy.

Hainanese Chicken Rice Balls

Back in the day, fragrant short grain rice were delicately shaped into balls with bare hands before it turned cold, so as to keep it warm for a longer period of time, and to provide convenience to labourers working on plantations during meal times.



And other popular favourites:

Rojak

Mee Teh

BBQ Chicken Wings

Charcoal Fire Toast Bread

Ngor Hiang Platter: Prawn Fritters, Pork Rolls, Pork Liver Rolls, Egg Rolls, Pork Sausage

Steamed Cockles

Oyster Omelette

Bak Kut Teh

Pigtail and Kang Kong Soup

Laksa

Bird's Nest Drink

Vinegar Pork Trotters

Chilli Crab

[Check out more details here before you head down!](#)

I'll see you at the fest ?

With love,

Budget Babe

Category

1. Family