

Singapore Food Guide

Your guide to Singapore's legendary hawker culture, local dining, and nightlife

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Singapore is **world-famous for its food culture** — a vibrant melting pot of Chinese, Malay, Indian, and Peranakan cuisines at incredibly affordable prices. The city's **hawker centres** are open-air food courts inscribed on **UNESCO's Intangible Cultural Heritage list** since 2020. This guide covers dinner options near the conference venue, iconic city-centre hawkers, traditional coffee shops, and a full evening out along the Singapore River.

📍 Near the Conference Venue (National University of Singapore (NUS))

These options are within easy walking distance or a very short ride from NUS — ideal for dinner straight after the conference day.

Holland Drive Market & Food Centre

Neighbourhood Hawker Centre

🏠 Local Gem 💰 Budget-Friendly 🌱 Vegetarian Options



📍 Address	44 Holland Dr, Singapore 270044
🚗 Transport	~30 min bus ride from NUS; 15-min Grab ride
🕒 Hours	Daily 6 AM – midnight (dinner stalls from ~5:30 PM)
💰 Price	SGD \$3 – \$6 per dish

★ Must Try	Prawn Noodles, Murtabak (Indian pancake), Sin Kee Chicken Rice, Braised Duck, Fried Carrot Cake
💡 Pro Tip	Evenings are much more relaxed than the infamous weekday lunch rush — getting a seat is far easier. Ru Ji Kitchen's fish noodles are an evening highlight. Several vegetarian-friendly stalls are also available.
🌟 Rating	★ 4.1 / 5 (Google) 🍴 Michelin-recommended stalls

A popular spot for office workers and expats, with a great mix of Chinese, Malay, and Indian stalls including Michelin-recommended options. Lively but approachable — a great introduction to Singapore's neighbourhood food culture.

Holland Village

Dining & Nightlife District

🍷 Lively Evening Vibes 🍷 Bars & Restaurants 🌐 International Cuisine



📍 Address	Lor Liput & Lor Mambong, Holland Village
🚇 Transport	Holland Village MRT (Circle Line)
🕒 Hours	Restaurants from ~12 PM; bars & dining until 11 PM–midnight
💰 Price	SGD \$10 – \$40 per dish

★ Must Try	Wala Wala Cafe Bar (evening drinks & food), Chimichanga (Mexican tapas), Original Sin (Mediterranean vegetarian), Straits Kitchen (Singaporean)
💡 Pro Tip	Perfect for a group dinner after a long conference day — outdoor seating, a vibrant atmosphere, and a mix of cuisines to suit everyone. Make a reservation for groups of 5+ on weekday evenings, as tables fill up fast.
🌟 Rating	🌟 Popular dining and social district

A buzzing expat-friendly enclave with outdoor seating, international restaurants, and a laid-back atmosphere. Holland V (as locals call it) has Asian and Western options side by side, making it easy to cater for groups with different tastes.

🏢 City Centre Hawker Icons (Worth the Trip!)

A short 20–25 minute MRT ride NUS brings you to Singapore's most celebrated hawker centres.

Newton Food Centre

Iconic Open-Air Hawker Centre

🌙 Great at Night 🍷 Famous BBQ Seafood 🍺 Cold Beer Available



📍 Address	500 Clemenceau Ave North, Singapore 229495
🚇 Transport	Newton MRT (NS/DT Line)
🕒 Hours	Daily from ~12 PM to late; best in the evening from 6 PM
💰 Price	SGD \$5 – \$15 per dish

★ Must Try	BBQ Stingray with Sambal, Satay, Black Carrot Cake, Barbecued Chicken Wings, Hokkien Mee, Ice-cold Tiger Beer
💡 Pro Tip	Newton is especially atmospheric after dark when all the stalls are lit up. It's popular with tourists so stall owners may approach you — feel free to walk around the whole centre first and pick your own table before ordering.
🌟 Rating	🌟 4.2 / 5 (Google) 🎬 Featured in the film Crazy Rich Asians

One of Singapore's most famous open-air hawker centres, operating since 1971. Newton is especially popular in the evenings for its wide spread of BBQ seafood, satay, and local favourites — all enjoyed with a cold beer under the night sky. It gained international fame after featuring in the film Crazy Rich Asians.

Maxwell Food Centre

Iconic Heritage Hawker Centre

★ Tourist Favourite 🍗 Legendary Chicken Rice 🏛️ Historic Building



📍 Address	1 Kadayanallur St, Singapore 069184
🚇 Transport	Chinatown MRT (NE/DT Line)
🕒 Hours	Daily 8 AM – 10 PM (most dinner stalls from ~5 PM)
💰 Price	SGD \$3 – \$8 per dish

★ Must Try	Tian Tian Hainanese Chicken Rice (stall #10 — famous queue, worth it!), Zhen Zhen Porridge, Rojak, Fresh Sugarcane Juice
💡 Pro Tip	Dinner from 6–8 PM is a sweet spot — the midday frenzy has died down and most stalls have reopened. Tian Tian Chicken Rice (stall #10) tends to have shorter queues in the early evening. Bring cash as most stalls don't accept cards.
★ Rating	★ 4.4 / 5 (Google) 🍽️ Michelin Bib Gourmand

One of Singapore's most celebrated hawker centres, famous as the home of Tian Tian Chicken Rice — consistently on the Michelin Bib Gourmand list. The beautiful colonial-era building in the heart of Chinatown adds wonderful atmosphere. Combine with an evening walk through Chinatown.

Lau Pa Sat (Telok Ayer Market)

Heritage Hawker Centre — Best Visited in the Evening

🏛️ National Monument 🌃 Magic at Night 🍗 Famous Satay Street



📍 Address	18 Raffles Quay, Singapore 048582
🚇 Transport	Raffles Place MRT (EW/NS Lines)
🕒 Hours	Open 24 hours; Satay Street (Boon Tat St) from ~7 PM nightly
💰 Price	SGD \$5 – \$10 per dish

★ Must Try	Satay over charcoal (chicken, prawn, beef), Laksa, Char Kway Teow, Oyster Omelette, fresh coconut water
💡 Pro Tip	This place genuinely transforms at night — Satay Street fills with charcoal smoke and sizzling skewers from 7 PM onwards. After dinner, it's a short walk to Marina Bay Sands for the nightly light show (8 PM & 9 PM). Most stalls here accept cashless payment — rare for a hawker centre.
★ Rating	★ 4.4 / 5 (Google) 🏛️ National Monument

A Singapore landmark with a stunning Victorian cast-iron structure dating to 1894, gazetted as a national monument. In the evening, Boon Tat Street transforms into 'Satay Street' — an open-air barbecue spectacle with billowing smoke and rows of stalls. Unmissable for an evening out, especially combined with a walk along Marina Bay.

☕ Traditional Coffee Shops (Kopitiams)

For a more authentic, old-school Singapore dining experience, traditional coffee shops (kopitiams) offer hearty zi char (home-style Chinese) dishes in a relaxed, sit-down setting.

Rainbow Rice House

Traditional Chinese Coffee Shop near Clarke Quay

🍲 Zi Char Classics 🌬️ Air-Conditioned 🚇 Near Clarke Quay MRT



📍 Address	43 N Canal Rd, Singapore 059299
🚇 Transport	Clarke Quay MRT (NE Line)
🕒 Hours	Mon–Sat 7 AM – 9:30 PM (Closed Sundays)
💰 Price	SGD \$6 – \$15 per dish

★ Must Try	Fried Hokkien Mee (signature dish with strong wok hei), Moonlight Hor Fun (silky rice noodles in egg gravy), Ngoh Hiang (five-spice meat rolls), Sambal Belachan
💡 Pro Tip	This is a proper sit-down kopitiam with air-conditioning — ideal if you want a break from the heat. The Hokkien Mee here is well-regarded by locals and comes with generous portions of fresh prawns. Located very close to Clarke Quay, so you can combine dinner here with a riverside walk afterward. Phone: +65 6534 3229
★ Rating	★ 4.2 / 5 (Google)

Rainbow Rice House is a traditional Chinese coffee shop that has been serving hearty zi char (home-style stir-fry) dishes for years. Popular with office workers during lunch and families in the evening. The air-conditioned setting makes it more comfortable than outdoor hawker centres, while still maintaining an authentic kopitiam atmosphere. Their signature Hokkien Mee — wok-fried thick noodles with prawns, squid, and pork — is a standout.

MacKenzie Rex Restaurant

Traditional Halal Chinese Restaurant

🍲 Halal Certified 🍲 Peranakan & Chinese 🧑‍👦 Family-Friendly



📍 Address	66 Prinsep St, Singapore 188668
🚇 Transport	Bencoolen MRT (DT Line) or Bras Basah MRT (CC Line)
🕒 Hours	Daily 11 AM – 10 PM
💰 Price	SGD \$8 – \$18 per dish

★ Must Try	Hainanese Chicken Rice (halal version — highly rated), Ngor Hiang (five-spice rolls), Grouper with Special Sauce, Beef with Kailan, Longan Ice Drink
💡 Pro Tip	One of the few halal-certified restaurants serving traditional Chinese and Peranakan dishes — excellent for Muslim guests or mixed groups with dietary requirements. The chicken rice here is frequently mentioned as one of the best halal versions in Singapore. Reservations recommended for dinner, especially on weekends. Phone: +65 6336 1702
★ Rating	★ 4.2 / 5 (Google) 🍴 Halal Certified

MacKenzie Rex is a beloved halal Chinese restaurant operating for over 30 years, serving traditional Chinese and Peranakan dishes prepared according to halal standards. This is a rare find in Singapore — authentic Chinese flavours in a halal-certified environment. The atmosphere is cosy and family-friendly, making it ideal for groups. Located near Little India and the Bras Basah cultural district.

🍷 Clarke Quay & Riverside Point — Dinner, Drinks & Nightlife

The Singapore River waterfront is the city's most iconic dining and entertainment district, featuring dozens of restaurants, bars, and nightclubs along a beautifully lit riverside promenade — perfect for a full evening out.

Clarke Quay & Riverside Point

Riverside Dining & Entertainment District

🗺️ Riverside Views 🍴 Dining & Bars 🍷 Great for Groups 🎵 Live Music








📍 Location	Clarke Quay / Riverside Point, Singapore River
🚇 Transport	Clarke Quay MRT (NE Line)
🕒 Hours	Restaurants from 11 AM; bars from 5 PM (most until midnight–1 AM)
💰 Price	SGD \$15 – \$120+ per person (varies widely by venue)

★ Must Try	JUMBO Seafood (Riverside Point) — world-famous Chilli Crab with Mantou buns; Harry's Bar — relaxed riverside pub with live music and pub food; Brewerkz — craft brewery with river views; Chapters — upscale bar with Singapore Slings and waterfront seating
💡 Pro Tip	Start with dinner at JUMBO Seafood or one of the many waterfront restaurants (reservations strongly recommended for groups), then move to one of the riverside bars for drinks and conversation. The entire Clarke Quay strip comes alive at night with colourful lights reflecting off the river, creating a beautiful atmosphere. Most venues are within a 5-minute walk of each other. Great for unwinding after a long conference day.
★ Rating	★ 4.3 / 5 average across the district 🌟 Singapore's most famous nightlife destination









Clarke Quay and the adjacent Riverside Point complex form Singapore's most famous dining and entertainment hub, stretching along both banks of the Singapore River. The area is packed with restaurants serving everything from Singapore's iconic chilli crab to Western steakhouses, Mediterranean tapas, and Asian fusion. After dinner, the riverside transforms into a buzzing bar scene with outdoor seating along the water, live music at various venues, craft cocktails, and dozens of pubs and wine bars. The beautifully restored shophouses and modern waterfront development create a unique atmosphere that blends Singapore's colonial heritage with contemporary energy. It's an ideal destination for conference groups looking for a relaxed evening out — dinner followed by drinks and conversation in a scenic riverside setting, all within one walkable area.

Must-Try Singaporean Dishes

New to Singaporean food? Here are 5 dishes every visitor should try at least once. They are commonly found across our local hawker centres.

Singapore's Iconic Dishes — Quick Reference	
 Hainanese Chicken Rice	Tender poached or roasted chicken over fragrant broth-cooked rice. Served with chilli sauce and ginger paste. Singapore's unofficial national dish.
 Laksa	Rich, spicy coconut milk noodle soup with prawns, fishcake, and beancurd puffs. Creamy, aromatic, uniquely Singaporean.
 Satay	Grilled skewers of marinated chicken, beef, or mutton over charcoal, served with peanut sauce. Street food at its finest.
 Roti Prata	Crispy pan-fried Indian flatbread with curry dipping sauce. Available plain, with egg, or cheese. Popular as a light supper too.
 Kaya Toast & Kopi	Toasted bread with coconut-egg jam and butter, with soft-boiled eggs. Pair with kopi (local coffee) — the quintessential Singapore snack.

Practical Tips for Dining in Singapore

What You Need to Know Before You Go	
 Payment	Hawker centres are mostly cash-only. ATMs are available at MRT stations. Newer stalls and malls accept PayNow/credit card. Lau Pa Sat is a rare hawker centre with wide cashless acceptance.
 Tissue Papers	Always carry a small pack of tissues! At hawker centres, you 'chope' (reserve) a seat by leaving your tissue pack on the table before you queue for food — this is a widely accepted local custom. They double up as serviettes too.
 Heat	Singapore is hot and humid year-round (~30–33°C, even at night). Outdoor hawker centres can feel warm in the evenings. Holland Village and Clarke Quay have good airflow outdoors.
 Getting Around	MRT is efficient, safe, and cheap (~SGD \$1.50–2.00 per trip). Top up an EZ-Link card at any MRT station. Grab (ride-hailing) is also very convenient for groups.
 Spice Level	Most dishes can be adjusted. Just say 'less spicy please' or 'no chilli'. Hawkers are used to serving international guests and will happily accommodate.
 Dietary Needs	Halal options are widely available at hawker centres (look for Halal certification signs). Vegetarian stalls are clearly marked. For allergies, always check directly with the stall.
 Alcohol Sales	Convenience stores (7-Eleven, Cheers) are only allowed to sell alcohol until 10:30 PM. However, this restriction does not apply to licensed bars, restaurants, and hawker centres — you can order drinks at these venues past 10:30 PM.
 Useful Apps	Download Grab for ride-hailing, Google Maps for MRT directions, and PayLah!/PayNow to try local mobile payments. Google Maps Singapore transit directions are very reliable.

Selamat nikmati hidangan anda! — Enjoy Your Meal!