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route on Google Maps

Address: 23 Merchant Rd, Singapore 058268
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GETTING THERE

- TungLok Seafood Hotel Ground Floor
- Ya Kun Kaya Toast 4-mins walk (350m)
- Song Fa Bak Kut Teh 5-mins walk (400m)
- Hong Lim Market & Food Centre 6-mins walk (450m)
- Maxwell Food Centre 15-mins walk (1.1km)
- Lau Pa Sat 17-mins walk (1.2km)

BEST TIME TO VISIT



Mornings & Off-Peak Lunch
Maxwell Food Centre | Hong Lim Market
& Food Centre



Mid-Afternoon Strolls
Ya Kun Kaya Toast | Song Fa Bak Kut Teh



Evening & Night Out
TungLok Seafood (Reservations allowed) |
Lau Pa Sat

HAWKER ETTIQUETTE



"Chope" Culture

Using a tissue packet to
reserve a seat is normal,
not rude.



Self-Service

Walk up to the stall to
order and pay, then collect
your food when it's ready.



Payment Methods

Cash is accepted for all
hawkers, some accept
card/QR payment as well.



Tipping Culture

No tipping — service
charge is usually already
included.



Clear Your Own Tray

Return your trays to the
designated collection point
after your meal.

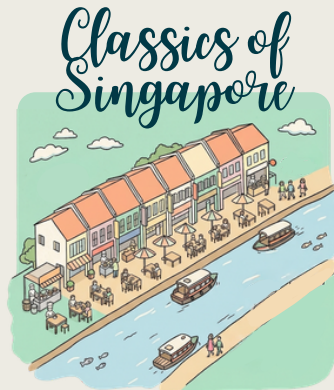


No Alcohol after 10:30PM

Singapore law bans retail
alcohol sales from
10.30PM till 7.00AM, so
grab yours before then.



PARK REGIS
BY PRINCE



FOOD EDITION



Ya Kun Kaya Toast

Kaya is Singapore's coconut-egg jam, spread thick on charcoal-grilled toast, paired with soft-boiled eggs you dip your toast into, and a cup of strong local coffee. Ya Kun has been serving this exact combo since 1944.



Maxwell Food Centre

Maxwell is a hawker with dozens of family-run stalls, running for decades. Grab a tray, queue where the locals queue, and eat elbow-to-elbow. Don't miss Tian Tian Chicken Rice — the stall Bourdain and Gordon Ramsay both filmed at.



Song Fa Bak Kut Teh

Peppery pork rib soup, slow-boiled till the meat falls off the bone, eaten with rice and youtiao for dipping. Started as a street pushcart in 1969, now an 8-time Michelin honoree, this is a comfort food Singaporeans grew up with.



Hong Lim Food Centre

Hong Lim is a hawker where the locals grab lunch. Try Char Kway Teow, smoky wok-fried flat rice noodles — Hong Lim's version is one of Singapore's most highly raved, with queues to prove it.



Lau Pa Sat

A Victorian-era market hall — its iron frame shipped from Glasgow in 1894, now a national monument you can eat inside. By day, hawker stalls under the historic dome; by night, the street outside closes for "Satay Street," skewers grilled right at your table.



TungLok Seafood

Chilli crab is Singapore's most iconic dish: crab in a sweet, savoury, tomato-chilli gravy, scooped up with fried mantou buns. Serving it since 1984, and it's one floor down from your room. In-house guests enjoy 20% off (T&Cs apply).

Maxwell Food Centre

Add: 1 Kadayannallur St



02

Song Fa Bak Kut Teh

Add: 11 New Bridge Rd, #01-01

03



04

Hong Lim Market & Food Centre

Add: 531A Upper Cross St



05



Lau Pa Sat

Add: 18 Raffles Quay

06

TungLok Seafood

Add: 23 Merchant Rd, Level 1



Ya Kun Kaya Toast

Add: 6 Eu Tong Sen St, #01-31, Clarke Quay Central

01

