



第 | st
一 | **Singapore Hawkers Awards**
届 新加坡小贩奖



HERITAGE

文化传承

ENTERPRISING

企业精神

PROMISING

巨大潜力

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THE FEDERATION OF MERCHANTS' ASSOCIATIONS, SINGAPORE

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THE FEDERATION OF MERCHANTS' ASSOCIATIONS, SINGAPORE

Registered as an association in 1989, The Federation of Merchants' Associations, Singapore (FMAS) is a non-profit organisation formed to represent interest of merchants operating in the Housing and Development Board (HDB) neighbourhood and town centres, as well as stallholders selling in the National Environment Agency (NEA) hawker centres and markets.

VISION

To be the Champion for the Neighbourhood Business Community

To be the Bridge between Government and Heartland Retailers/Hawkers

MISSION

Unite Businesses in the Community

Uplift Productivity and Competitiveness

Inject Vibrancy into Neighbourhood Centres

新加坡全国商联总会

新加坡全国商联总会(FMAS)于1989年注册为协会。我们属于非盈利机构，代表建屋发展局(HDB)组屋邻里和市镇中心的店主们以及国家环境局(NEA)小贩中心和巴刹的小贩们的利益。

愿景

成为邻里商团的领导者

成为政府和邻里商家的沟通桥梁

宗旨

团结商业社群

提高生产力和竞争力

为邻里注入活力

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Hawker Heritage Awards 小贩文化传承奖

Winners 得奖者

- 18 Ali Fatimah Food Stall
- 20 China Street Fritters 中国街五香贯肠
- 22 Coffee Break 咖啡快座
- 24 Garden Street Kway Chap 呀侬街粿汁
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- 28 Ming Fa Fishball 明发鱼圆

Shortlisted Participants 入围者

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- 34 Nur Indah Kitchen
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- 40 Snow Mount 雪山
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- 50 Ah Tan Wings
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- 54 Huang Da Fu 黄大福
- 56 XLX Modern Tze Char

Shortlisted Participants 入围者

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- 60 Chef Sham Fish Maw Pig Stomach Chicken 沈师傅鱼鳔猪肚鸡
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- 64 Lin Da Ma Lei Cha 林大妈擂茶
- 66 Long Cha 龍茶
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- 72 Uggli Muffins

Promising New Hawker Awards 潜力小贩奖

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- 76 Dot Sugar 有点糖
- 78 Mad Bros Sg
- 80 Shaker Lakers
- 82 Tian Kee Carrot Cake & Hokkien Mee 天記萝卜糕福建面

Shortlisted Participants 入围者

- 84 Ah Zhong Roasted Delights 亞忠燒臘·麵
- 86 Geylang 29 Charcoal Fried Hokkien Mee 芽笼29炭炒福建面
- 88 Hakka Fun HamCha and Yong Tou Fu 客家欢咸茶与酿豆腐
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第一届新加坡小贩奖简介

About the 1st Singapore Hawkers Awards

In celebration of our hawkers' effort to safeguard the Hawker Culture in Singapore and to recognise their continual push to remain relevant by tapping on new ways to improve their businesses, The Federation of Merchants' Associations, Singapore (FMAS) and Lianhe Wanbao jointly organised 1st Singapore Hawkers Awards in December 2020 with the support of the National Environment Agency (NEA). The Awards comprise the Hawker Heritage Awards, Enterprising Hawker Awards and Promising New Hawker Awards.

Hawker Heritage Awards

To honour hawker brands that have been passed down to the next generation.

Enterprising Hawker Awards

To acknowledge hawkers who have innovated and implemented new business models, strategies, processes, or tools to grow their hawker businesses.

Promising New Hawker Awards

To recognise new hawkers who have shown potential in sustaining their budding hawker businesses.

Nominations were submitted by either members of The Federation of Merchants' Associations, Singapore, the hawker associations or hawkers. The nomination period was from 7 to 16 December 2020.

The award presentation ceremony for the 1st Singapore Hawkers Awards was held during 2nd SG Hawker Seminar which was held at Our Tampines Hub on 11 January 2021. A total of 15 prizes were presented, inclusive of six Hawker Heritage Awards, five Enterprising Hawker Awards and four Promising New Hawker Awards. Each winner received a \$500 cash prize and a certificate.



The Federation of Merchants' Associations, Singapore would like to express our heartfelt appreciation to National Environment Agency for supporting us to organise the inaugural Singapore Hawkers Awards.

为了鼓励本地小贩在保存小贩文化方面，以及肯定他们持续不断地通过新的方法来改善生意的努力，在国家环境局的支持下，新加坡全国商联总会与《联合晚报》于2020年12月联办了第一届新加坡小贩奖，奖项分为三组：小贩文化传承奖、创业精神小贩奖、潜力小贩奖。

小贩文化传承奖

这个奖项旨在肯定那些老字号品牌，把管理与烹调技能传承下来，为延续我国小贩文化遗产做出贡献的小贩。

创业精神小贩奖

这个奖项是颁给那些通过落实新的点子、策略、操作流程或器材以增加营销，提高生产力或减低成本，为生意创造盈利的小贩。

潜力小贩奖

这个奖项旨在肯定在生意发展上展现潜力的新手小贩。

新加坡小贩奖的提名者必须是新加坡全国商联总会会员、小贩协会或小贩摊主。小贩奖的提名期是2020年12月7日至16日。

2021年1月11日，第一届新加坡小贩奖的颁奖礼配合在淡滨尼天地举办的第二届新加坡小贩座谈会而举行。本届新加坡小贩奖总共颁发15份奖，包括六份小贩文化传承奖、五份创新精神小贩奖、四份潜力小贩奖。每位得奖的小贩可获500元现金和一张证书。

新加坡全国商联总会谨此感谢国家环境局大力支持总会主办新加坡小贩奖。

Winners of Hawker Heritage Awards

Ali Fatimah Food Stall	(Redhill Food Centre)
China Street Fritters	(Maxwell Food Centre)
Coffee Break	(Amoy Street Food Centre)
Garden Street Kway Chap	(Serangoon Garden Market & Food Centre)
Gerai Nenek Obek	(Geylang Serai Malay Market and Food Centre)
Ming Fa Fishball	(Chinatown Complex Food Centre)

Winners of Enterprising Hawker Awards

A Noodle Story	(Amoy Street Food Centre)
Ah Tan Wings	(Yishun Park Hawker Centre)
Ashes Burnnit	(Golden Mile Food Centre)
Huang Da Fu	(Commonwealth Crescent Market)
XLX Modern Tze Char	(Yishun Park Hawker Centre)

Winners of Promising New Hawker Awards

Dot Sugar	(Maxwell Food Centre)
Mad Bros Sg	(Tanjong Pagar Plaza Market & Food Centre)
Shaker Lakers	(Yishun Park Hawker Centre)
Tian Kee Carrot Cake & Hokkien Mee	(Blk 84 Marine Parade Food Centre)

小贩文化传承奖得奖者

Ali Fatimah Food Stall	(红山熟食中心)
中国街五香贯肠	(麦士威熟食中心)
咖啡快座	(厦门街熟食中心)
呀侬街粿汁	(实龙岗花园熟食中心)
Gerai Nenek Obek	(芽笼士乃巴刹)
明发鱼圆	(牛车水大厦小贩中心)

创新精神小贩奖得奖者

超好面	(厦门街熟食中心)
Ah Tan Wings	(义顺公园小贩中心)
Ashes Burnnit	(黄金熟食中心)
黄大福	(联邦弯小贩中心)
XLX Modern Tze Char	(义顺公园小贩中心)

潜力小贩奖得奖者

有点糖	(麦士威熟食中心)
Mad Bros Sg	(丹戎巴葛坊大牌6号小贩中心)
Shaker Lakers	(义顺公园小贩中心)
天記萝卜糕福建面	(马林百列大牌84号小贩中心)



The six winners of the Hawker Heritage Awards
小販文化傳承獎的六位得獎者



The five winners of the Enterprising Hawker Awards
創新精神小販獎的五位得獎者



The four winners of the Promising New Hawker Awards
潛力小販獎的四位得獎者



Dr Amy Khor
Senior Minister of State
Ministry of Sustainability and
the Environment
Ministry of Transport

The COVID-19 pandemic has made the last two years particularly challenging for many of us, including our hawkers. I am glad that our hawkers have shown tremendous tenacity and grit through it all. No matter the odds, most have pressed on to serve Singaporeans with affordable and delicious hawker food.

I applaud The Federation of Merchants' Associations, Singapore (FMAS) for collaborating with Lianhe Wanbao and the National Environment Agency (NEA) to organise the inaugural Singapore Hawkers Awards. It seeks to honour exceptional hawker brands and individuals who have helped to shape our local hawker scene through their pursuit of excellence. On 11 January 2021, 15 hawkers received their awards in three categories – Promising New Hawker Awards, Enterprising Hawker Awards and Hawker Heritage Awards – and were recognised for their contributions towards strengthening Singapore's Hawker Culture.

The Singapore Hawkers Awards are a testament to our hawkers' passion and commitment to their craft. The years of dedication, perseverance and hard work by all our hawkers, past and present, also culminated in the successful inscription of Singapore's Hawker Culture on UNESCO's Representative List of Intangible Cultural Heritage of Humanity in 2020.

With these achievements, I hope that our hawker community – both experienced and budding hawkers – will be inspired to continue serving up exceptional hawker fare and keep our treasured Hawker Culture alive.

The pandemic has shown us that we stand stronger when we stand united. The Government will do its part. We remain committed to protect the livelihoods of our hawkers and preserve our Hawker Culture. To help our hawkers through the pandemic, the Government has provided support, such as cash assistance, rental waivers and subsidies for cleaning services. With the growing trend of people ordering food online, we are also partnering FMAS, hawkers' associations, and food delivery platforms to help our hawkers to go digital, and bring our delicious hawker food to more people across the island.

I am grateful for the support of our key partners like the FMAS in instilling greater pride and appreciation for our Hawker Culture, as well as honouring our hawkers for their efforts and contribution to our rich food heritage. We will continue to work closely with FMAS and the hawkers' associations to better support our hawkers.

Together, through our collective efforts, we will safeguard our Hawker Culture for many more generations to come.



许连焯博士
永续发展与环境部
交通部
高级政务部长

过去这两年的这场冠病疫情令我们许多人，尤其是我们的小贩，面对艰巨的挑战。令人感到欣慰的是，我们的小贩在疫情逆境中展现出超强的韧性和勇气。无论遇到什么困难，大多小贩都坚守岗位，继续为新加坡人提供负担得起又美味的小贩美食。

我谨在此祝贺新加坡全国商联总会(FMAS)与《联合晚报》在国家环境局(NEA)的支持下，成功主办了首届新加坡小贩奖。这个奖项旨在表彰那些不断精益求精，为形塑和保护本地小贩文化尽心尽力的杰出小贩品牌和个人。2021年1月11日，共有15名小贩获得潜力小贩奖、创业精神小贩奖和小贩文化传承奖等三个组别的奖项，这些奖项肯定了他们对加强新加坡小贩文化所作出的贡献。

新加坡小贩奖彰显了小贩积极精进厨艺及所展现的热忱和决心。所有历代和现今的小贩多年来的奉献、坚持和辛劳，让新加坡小贩文化在2020年成功列入联合国教科文组织“人类非物质文化遗产代表名录”之中。我希望我们的小贩群体，无论是经验丰富的前辈，还是初出茅庐的新进小贩，都能从我们所取得的这些成就中获得启迪，不断进取为国人烹制独具特色的小贩美食，让我们珍贵的小贩文化继续保持活力。

对抗冠病疫情的经验让我们意识到，只有当我们团结起来，我们才能汇聚更强大的力量克服挑战。我们会致力保护小贩的生计，全力维护我们的小贩文化。为了帮助小贩渡过眼前难关，政府为小贩提供了现金补助、租金减免和座位清洁与洗碗费补贴等各方面的援助。冠病疫情加速了线上订餐的趋势，我们也在与全国商联总会、各个小贩联谊会 and 线上订餐送餐平台合作，帮助我们的小贩采用数码科技，把美味可口的小贩美食带给更多国人。

我很感谢我们的主要合作伙伴全国商联总会所给予的鼎力支持，它不仅致力让国人对我们的小贩文化产生更大的自豪感和认同感，也设奖项表彰了小贩在丰富我国的美食文化方面所付出的努力与贡献。我们将继续与全国商联总会和各个小贩联谊会紧密合作，更好地为小贩提供他们所需的支援。

我深信只要我们上下一心，通力合作，我们将能为未来世世代代的国人守护好我们的小贩文化。



Mr Yeo Hiang Meng BBM

President

The Federation of Merchants' Associations, Singapore

I was heartened to witness 15 hawkers who won the inaugural Singapore Hawkers Awards for their contribution to safeguarding Singapore's Hawker Culture in the 2nd SG Hawker Seminar held on 11 January 2021.

The Federation of Merchants' Associations, Singapore (FMAS) has great respect for the hawkers who have braved through the difficult COVID-19 period risking their lives to continue to serve the community providing food and beverages, especially during the Circuit Breaker period in April and May 2020. To support them, we also secured some sponsors who have generously donated fabric and disposable masks, ear protectors and face shields to protect the hawkers while they braved through the pandemic. FMAS Hawkers' Division has also been encouraging and educating our hawkers to adopt contactless payment modes and use food delivery platforms to adapt to the new norm.

With Singapore's successful inscription of Hawker Culture on the UNESCO's Representative List of Intangible Cultural Heritage of Humanity in 2020, and with the strong support of National Environment Agency, it was the responsibility for FMAS to organise the Singapore Hawkers Awards to honour hawkers in the top of their league, whether they are experienced hawkers or new entrants.

There were more than a hundred of hawkers who participated in the 1st Singapore Hawkers Awards. This award souvenir magazine compiled 36 hawker stories, of which 15 were the award winners and the rest were shortlisted participants. We hope that by sharing the stories of these exemplary hawkers, fellow hawkers in the community will be inspired to do better and more budding hawkers will be inspired to join the profession and contribute to our rich food heritage.



杨向明先生 BBM
新加坡全国商联总会
会长

2021年1月11日，能够在第二届新加坡小贩座谈会上见证第一届新加坡小贩奖的15位得奖者的诞生，我感到非常高兴。他们都是对新加坡小贩文化有贡献的人士。

在冠病疫情暴发初期，尤其是在2020年4月和5月的阻断措施实施期间，还有很多冒着生命危险、继续服务于社区提供食品和饮料的小贩，这一点让新加坡全国商联总会肃然起敬。为了支持他们，总会争取到一些赞助商，他们慷慨捐赠了口罩、护耳器和面罩，以保护在疫情中勇往直前的属会小贩们。总会的小贩部也一直在鼓励和教育我们的小贩采用无现金支付方式，并使用送餐平台来适应新常态。

配合2020年新加坡小贩文化的申遗成功，在国家环境局的鼎力支持下，新加坡全国商联总会责无旁贷地举办新加坡小贩奖，以表彰小贩行业中的佼佼者，无论他们是经验丰富的小贩还是新手小贩。

共有百余个小组参加了第一届新加坡小贩奖，这本奖项特刊收集了当中36个小贩的故事，其中15个是得奖者，其余则是入围者。我们希望通过这些小贩故事和经验的分享，激励社区中的其他小贩做得更好，并激发更多新手小贩加入这个行业，为我们丰富的文化遗产做出贡献。



Mr Anthony Low Hock Kee

Vice-President

The Federation of Merchants' Associations, Singapore

Chairman

FMAS Hawkers' Division

Organised by The Federation of Merchants' Associations, Singapore (FMAS) and co-organised by Lianhe Wanbao, the 1st Singapore Hawkers Awards was made possible with the strong support from the National Environment Agency (NEA) as well as the concerted efforts from the merchants' associations, hawkers' associations and hawkers. We received more than a hundred nomination forms in December 2020. 36 hawkers were shortlisted and among them, 15 finalists emerged to receive three categories of awards respectively. This award souvenir magazine serves to showcase these 36 hawker stories as a contribution to the Singapore's history on our rich hawker heritage.

To strengthen the hawkers' trade and culture in Singapore, FMAS formed "Hawker Upgrading Sub-committee" in 2017. Since then, a series of hawkers' upgrading activities were held in a systematical manner. This committee was renamed the 'Hawkers'

Division' in 2019 to better reflect its role of serving the hawker community in Singapore.

Inaugurated on 30 September 2019, the 1st Singapore Hawker Seminar was an initiative mooted by FMAS and supported by NEA. This seminar creates a platform for the hawkers in Singapore to exchange ideas on current business trends, to improve operations and to sustain the hawker trade for future generations. The 2nd SG Hawker Seminar was held on 11 January 2021. The award presentation ceremony for the 1st Singapore Hawkers Awards was held during the seminar.

The 3rd Singapore Hawker Seminar and 2nd Singapore Hawkers Awards are being planned to be held in early 2022. We hope that more hawkers can participate in both activities. Meanwhile, we urge more hawkers' associations come forward to join the family of FMAS so that more initiatives could be carried out to benefit Singapore's hawkers.



刘福记先生
新加坡全国商联总会
副会长
新加坡全国商联总会小贩部
主席

在 国家环境局的大力支持下，商联会、小贩联谊会和小贩们的通力合作下，新加坡全国商联总会和《联合晚报》成功联办了第一届新加坡小贩奖。2020年12月，我们收到了一百多份提名表格，36位小贩入围，其中15位入围者分别获得了三组奖项。这本奖项特刊是36个小贩故事的汇编，这些故事已经成为新加坡历史和记忆的一部分。

为了协助强化新加坡的小贩行业，新加坡全国商联总会在2017年设立“小贩提升委员会”，有系统地展开一系列小贩提升活动。为了更好地反映其服务新加坡小贩的职责，这个委员会在2019年更名为“小贩部”。

2019年9月30日，在国家环境局的支持下，总会主办了第一届新加坡小贩座谈会。这个座谈会旨在创建一个平台，让新加坡小贩能够针对现有行业趋势交换意见，改善运营操作模式，进而加强新加坡小贩行业的持续性。2021年1月11日，总会主办第二届新加坡小贩座谈会，同时举行第一届新加坡小贩奖的颁奖礼。

第三届新加坡小贩座谈会及第二届新加坡小贩奖计划在2022年年初举办，我们希望届时能有更多小贩参与这些活动。同时，我们呼吁更多的小贩联谊会加入新加坡全国商联总会的大家庭，为进一步强化新加坡小贩行业而集思广益。



Mr Perry Ong
Chief Executive Officer
City Gas Pte Ltd (as Trustee)

Singapore's Hawker Culture is one of the strongest common identities we share. It is not only an integral way of life, but also our national pride and joy. Thus, it is heartening to know that due to the hard work of the National Heritage Board, the National Environment Agency and The Federation of Merchants' Associations, Singapore (FMAS), our Hawker Culture was inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity in December 2020. Of course, this honour can largely be attributed to the sweat, toil and grit of our hawkers from heritage and newly minted backgrounds, who have contributed to the unique and illustrious Hawker Culture that we are so proud of today.

City Gas is appreciative of our hawkers' contributions. As the provider of piped town gas to more than half of the hawker centres in Singapore, City Gas has been an ardent supporter and friend to our hawkers. Therefore, I am very delighted to congratulate FMAS on the launch of its inaugural Singapore Hawkers Awards, and this commemorative book that monumentalises the entrepreneurial spirit of our hawkers and their exemplary efforts

– through delving into their success stories.

I would also like to express my heartiest congratulations to the 15 hawkers who have taken home the Singapore Hawkers Awards in the categories of Promising New Hawker, Hawker Heritage and Enterprising Hawker respectively. During this COVID-19 pandemic, you have lifted our spirits with good food and kept our hawker heritage alive in your own way.

Indeed, this pandemic has brought about unprecedented uncertainty and challenges to our hawkers. Nevertheless, I believe that through the Singapore Hawkers Awards and FMAS' commendable efforts to promote Hawker Culture and outstanding hawker fare, more hawkers will continue to receive the recognition and support they deserve.

Within our Hawker Culture, a melting pot of food cultures that converge into an irreplaceable facet of Singapore identity, there lies a gem yet to be discovered. I encourage you to tantalise your taste buds by (safely) venturing beyond your neighbourhood hawker centre to taste new hawker fare and the award-winning hawker dishes featured in this book. Bon appétit *lah!*



王光枢先生
城市燃气私人有限公司
总裁

新加坡小贩文化是国人引以为荣的认同标志之一，它不仅是国人生活中不可或缺的一部分，也承载着国人的自豪感和欢声笑语。令我们感到欣慰的是，由于国家文物局、国家环境局和新加坡全国商联总会的携手努力，新加坡小贩文化在2020年12月成功列入联合国教科文组织非物质文化遗产代表名录。这份荣誉，在很大程度上要归功于我们老中青三代小贩们的辛勤耕耘；因为他们的付出，造就了我们今天引以为豪的独树一帜的新加坡小贩文化。

城市燃气感谢小贩们的贡献。作为一个为新加坡超过一半的小贩中心提供煤气的供应商，城市燃气一直都是小贩们的热心支持者和朋友，因此，我欣然祝贺新加坡全国商联总会主办第一届新加坡小贩奖以及出版这本奖项特刊，纪念我们的小贩发展脚印和小贩们的创业精神。这本特刊展现小贩们的成功故事，让大家得以相互学习。

我谨此向获得第一届新加坡小贩奖的十五位小贩致以衷心的祝贺。他们分别在“潜力小贩奖”、“小贩文化传承奖”和“创新精神小贩奖”组别中获奖。在冠病疫情暴发期间，小贩们继续为国人提供美食，振奋了我们的精神并以独有的方式保存我们的小贩传统。

尽管冠病疫情给小贩们带来前所未有的不确定性和挑战，我相信，通过新加坡小贩奖的举办，以及新加坡全国商联总会值得称道的努力推广工作，更多的小贩将会获得他们应得的认可和支持。

我们的整体小贩文化中汇聚了各种美食文化，而且还有尚未被发现的小贩美食。这些都积累成新加坡认同中不可取代的一环。我鼓励大家惠顾您邻里以外的小贩中心，享受更多小贩美食，也同时品尝这本特刊中所介绍的得奖与入围的小贩佳肴。祝您用餐愉快！

Hawker Heritage Awards

小販文化传承奖



Winners 得奖者

- 18 Ali Fatimah Food Stall
- 20 China Street Fritters 中国街五香贯肠
- 22 Coffee Break 咖啡快座
- 24 Garden Street Kway Chap 呀侖街粿汁
- 26 Gerai Nenek Obek
- 28 Ming Fa Fishball 明发鱼圆



Shortlisted Participants 入围者

- 30 Geylang Briyani Stall
- 32 Hajjah Jamillah Raj Mohaamed Indian Muslim Food
- 34 Nur Indah Kitchen
- 36 Quan Ji 權記
- 38 75 Ah Baling Peanut Soup 75花生汤圆
- 40 Snow Mount 雪山
- 42 Tong Sin Gee 同心居
- 44 Wak Lan

Prata Retains Originality



Original taste of prata is retained at Ali Fatimah Food Stall with the effort of the stall owner Mr Hajanazmudeen S/O Abdul Muthaliff and his wife Mdm Assiah Beeve Binte Mohd Ali.

‘Ali Fatimah Food Stall’ is well known for its prata. The stall owner, Mr Hajanazmudeen s/o Abdul Muthaliff, said: “My father started this prata business in

1978. I have been helping him at the stall since 1979. I started to learn how to swing the prata at the age of 15 and have been taking turns with my dad to swing the prata ever since I mastered the swinging technique.” Mr Hajanazmudeen took over the business in 1997 after his father passed on. To retain the originality of the flavor, the ingredients, menu and recipe have remained unchanged since 1978.

As the business is flourishing, the stall is only open during breakfast hours and the food would be sold out by 10am on most days. Their customers often described the prata as light and crispy for the plain ones and fluffy for the egg-prata. The prata are served with mildly spicy mutton curry which pleases the palate. Overall, the customers enjoy the

prata dishes and often return for more and would generously recommend them to their family members or friends.

原汁原味的印度煎饼



“Ali Fatimah Food Stall”

是一个烹调印度美食的摊位，他们最有名的菜肴是印度煎饼。现任摊主哈佳那斯穆林说：“我的父亲从1978年开始经营这个印度煎饼摊位。自1979年以来，我一直在帮助他。15岁时，我学会了如何翻转煎饼。从那时候开始，父亲和我轮流翻转煎饼。”哈佳那斯穆林在父亲去世后，于1997年接手了这个摊位。他习惯自己捏搓煎饼面团，直到2003年。自1978年以来，这个摊位的菜单和菜谱没变，以保持原汁原味。

Ali Fatimah Food Stall每天只供应早餐，美食通常在上午十时就售罄。在一些顾客的眼中，这个专营印度煎饼的摊位，其普通煎饼皮薄香脆，而鸡蛋煎饼则是蓬松的。印度煎饼配以略带辛辣的羊肉咖



在摊主夫妇的努力下，Ali Fatimah Food Stall至今仍保存印度煎饼的原有风味。

喱，相当好吃。整体而言，自1978年创立以来，这个摊位就吸引了无数的食客。



Ali Fatimah Food Stall
Blk 85 Redhill Lane,
Redhill Food Centre
#01-01, Singapore 150085

China Street Fritters

中国街五香贯肠

Handmade Ngoh Hiang Fritters

Started in the olden times, from a pushcart to a physical stall, the Ng Family who runs 'China Street Fritters' sells traditional Hokkien ngoh hiang fritters. After obtaining a hawker's license in 1955, the family started the business in China Street and subsequently moved to China Square Market before Mr and Mrs Ng Kok Hua, the 2nd-generation owners, finally settled down at the current Maxwell Food Market.

Unlike most other ngoh hiong stalls, China Street Fritters offers a limited choice of food. Their signature dish is the 'Four Heavenly Kings', which includes pork liver rolls, ngoh hiang rolls, sausages and egg slices. Besides this dish, customers could only choose from a limited selection of century eggs, beancurd and fishballs. The ngoh hiang is very fragrant and mouthwatering, served with braised sauce and chilli which complement the ngoh hiang and made it irresistible.

The uniqueness for China Street Fritters lies in the handmade food. They do not purchase supplies from other external sources, except for the century eggs, beancurd and fishballs. Their prices remained the same even



Mr and Mrs Ng Kok Hua are the 2nd-generation owners of China Street Fritters.

during the Circuit Breaker period. Mr Ng is proud to be a hawker to serve the wide community.

小贩世家手工制作五香贯肠



“中国街五香贯肠”是售卖传统福建五香贯肠的小贩世家。早期，他们是用手推车做生意。1955年，他们获得了当局发出的小贩牌照，得以在中国街经营小贩行业。后来，他们搬到中国广场，最后落脚在目前的麦士威熟食中心。黄国华夫妇是摊位的第二代继承人。

有别于其他五香小贩售卖超过十多种佐料供选择，中国街五香贯肠一直贵精不贵多，除了手工制造的“四大天王”——猪肝卷、五香、

贯肠、蛋片之外，只有皮蛋、豆干、鱼丸可供选择，搭配炒米粉和特制酱料，以最简单搭配打造最纯正的美味。

中国街五香贯肠一以贯之的卖点是手工制作。他们从来不向五香贯肠工厂购买



黄国华是中国街五香贯肠的第二代继承人。

五香贯肠，而只是向供应商购买皮蛋、豆干和鱼丸。即使是在阻断措施期间，他们也以平日里的价格售卖美食而不加价。对于能够成为服务社区的小贩，黄国华夫妇觉得非常光荣。



China Street Fritters
中国街五香贯肠

**1 Kadayannallur St,
Maxwell Food Centre #01-64,
Singapore 069184**

Sai Faye the Hawker Barista

‘Coffee Break’ commenced its operation in 1935 through the efforts of Ms Faye Sai’s grandparents. Today, Faye, a young and vibrant 3rd-generation business owner, has spearheaded innovation which has given rise to a new, successful and sustainable business model for Coffee Break.

Faye’s goal is to simplify and streamline the processes that her

grandfather and father had created, thus improving production efficiency. Faye and her siblings adopted new technology such as Digital POS System and Kitchen Display System, which helped to speed up the ordering process.

During the Circuit Breaker period in 2020, Faye increased Coffee Break’s presence through social media and e-commerce platforms. They onboarded e-commerce sites such as Lazada and Shopee, which provided end-to-end solutions from listing to payment to delivery.

Coffee Break also enhanced their product packaging where orders are now delivered using plastic bottles instead of plastic cups and this has eliminated spillage during delivery.

The hawker barista’s positive attitude and her willingness to adopt digital solutions has raised consumers’ awareness of Coffee Break and improved the productivity of its operations. Coffee Break has shown that it can adapt to the current market trends to stay relevant while retaining their traditional identity.



Sai Faye of Coffee Break is determined to be the hawker barista.

小贩咖啡师蔡逢惠



在蔡逢惠的祖父母的努力下，“咖啡快座”于1935年开始运营。如今，年轻且充满活力的第三代企业主蔡逢惠喜欢创新，从而为咖啡快座带来新的可持续商业模式。

蔡逢惠的目标是简化祖父和父亲创建的流程，从而提高生产力。蔡逢惠和她的团队开始采用新技术，例如POS数码系统和厨房显示系统，以加快下单和接单的过程。

在2020年的阻断措施期间，蔡逢惠通过社交媒体和电子商务平台提高了咖啡快座的知名度。他们加入了Lazada和Shopee等电子商务站点，这些站点提供了从下单、付款到交付的解决方案。

新运作模式还加强了产品包装，现在使用的是塑料瓶而不是塑料杯交货。因为使用塑料杯会造成溢漏，令交货变得麻烦。



新运作模式还加强了产品包装。

这位小贩咖啡师的积极态度以及她采用数码解决方案的意愿，提高了顾客对咖啡快座业务运营的认识，成功地适应了当前的市场趋势，同时保有其传统性。



Coffee Break 咖啡快座
7 Maxwell Road, Amoy Street Food Centre #02-78, Singapore 069111

Pilot-graduate turned Hawker



Mr Jason Koh Boon Tow gave up his dream of flying and turned a hawker in Singapore.

The business started when Mr Jason Koh Boon Tow's grandfather came to Singapore from China as a labourer in the early 1930s. At that time, his grandfather seized an opportunity to sell hearty lunch meals to the labourers using cheap ingredients such as pig intestines which were high in protein and savoury. Thereafter, the business was passed to Jason's father, Mr Koh Ah Soon, who reluctantly taught Jason the skills of braising the intestines as this is time-consuming, laborious and hot, with constant attention needed besides the hot pot for many hours.

Many of the baby-boomers are aware of the kway chap prepared by Ah Soon manning the stall 'Garden Street Kway Chap' and many of them can still vividly remember Ah Soon as the man with a hunchback caused by the long working hours of standing and chopping.

Jason had witnessed the hard work by his parents and felt that it would be a shame to discontinue the stall which is well loved by many locals. As such, he gave up the opportunity and dream to become a commercial pilot, having graduated from Australia with a commercial pilot license, and became a hawker in Singapore. He has not looked back since.

舍飞行转当小贩



1930年代初期，许文道的祖父从

中国以劳工的身份来到新加坡不久后，就开始了这项业务。

当时，他的祖父抓住了一个机会，以廉价的肉食成分(如猪肠)向劳工们出售午餐，这种食肉蛋白质含量高，味道鲜美丰盛。此后，业务转移给了许文道的父亲许亚顺，他不太愿意教导许文道炖煮猪肠的技巧，因为这是一项耗时费力的工作，而且需要在热炉旁站立数小时。

许多二战后婴儿潮出生的人都知道许亚顺在“呀侬街粿汁”摆摊时的样子，今天，他们中的许多人仍然可以清楚地记得，许亚顺由于长时间站在砧板和炉灶前工作而导致驼背。

许文道亲眼目睹父母辛勤工作，因此，他虽然从澳洲毕业并获得了商用飞机飞行员的执照，但他毅然决然地放弃了飞



许文道为国人提供他们所喜爱的美食。

行的梦想，挑起继承祖父辈事业的担子，继续为本土人士提供他们所喜爱的美食。

Garden Street Kway Chap
呀侬街粿汁

49A Serangoon Garden Way,
Serangoon Garden Market &
Food Centre #01-21,
Singapore 555945

Retaining Traditional Taste through Four Generations



2nd- to 4th-generation owners of Gerai Nenek Obek. From right: Mdm Sahara Binte Saini, Mdm Juhana Binte Johan and Mdm Filzah Miranti Binte Mohamed Dawood.

Established in 1963, 'Gerai Nenek Obek' was first started by Mdm Parmah and subsequently handed over to her daughter Mdm Sahara Binte Saini and granddaughter Mdm Juhana Binte Johan. Currently, the stall is operated by Mdm Filzah Miranti Binte Mohamed Dawood, the great-granddaughter of Mdm Parmah.

Gerai Nenek Obek is renowned for serving Malay cuisines comprising nasi rawon, nasi jenganan and nasi ambeng for the last 58 years. Despite rapid changes in society, the insistence on using traditional recipes has persisted through generations to retain the original taste. As the 4th-generation owner and with a devoted passion for the business, Filzah has been preparing more than 30 dishes daily from midnight to dawn, so that the food can be ready and served to their customers from 7am onwards.

马来佳肴传承四代人



“Gerai Nenek Obek” 创立于1963年，位于芽笼士乃巴刹。这个摊位是由帕玛一手创立的，之后，先后传给她的女儿莎哈拉和孙女朱哈娜。目前，这个马来佳肴小贩摊位的摊主是菲尔扎，她是帕

玛的曾孙女。

这个拥有58年历史的摊位，以调理正宗的马来菜肴闻名，包括以黑果焖煮的牛肉饭、加了花生酱的蔬菜饭，以及马来盘菜饭。在第四代传人接手之后，其美食味道保持不变，诀窍在于对传统烹饪方法的坚持。目前，对小贩行业极富热情的菲尔扎每天午夜12时开始准备食材并烹煮30多道佳肴，让顾客在早上7时就能够享用美食。



Gerai Nenek Obek的美食味道58年来保持不变。



Gerai Nenek Obek

1 Geylang Serai, Geylang Serai
Malay Market and Food Centre
#02-136,
Singapore 402001

Hawker Business Globalised and Digitalised

‘Ming Fa Fishball’ was established by Mr Lim Chye Kang in 1946 with a humble beginning as roadside hawker in the Chinatown area. In 1975, the fishball stall was passed to his son, Mr Lim Gek Meng. They had only one stall then. In order to maintain the consistency and quality of their fishballs, Gek Meng decided to set up their own fishball factory in 1994. He also started their first eating house in Upper Thomson in 2004.

Jerome, Gek Meng’s son, joined the family business in 2012 at the age of 26. Moving over from a totally unrelated industry and as the 3rd-generation operator of Ming Fa Fishball, he has made a bold decision to help his father innovate the business through globalisation and digitalisation.

Firstly, Jerome has successfully expanded the business to Jakarta, with an aspiring vision to expand the business globally in a slow and steady manner.

Secondly, to cater to the local market during COVID-19 and to cope with the Circuit Breaker period which has resulted in a prolonged closure of the stalls, he has created an e-commerce site which has kept the business going. This e-commerce concept not only increased their business by 10%, but also reached a wider group of new consumers.

Together with the incentive scheme which has encouraged his staff to stay, he is able to meet the challenges and turned around the business in the new norm.



Mr Jerome Lim of Ming Fa Fishball determines to expand his family business globally.

小贩业务全球化与数码化



1946年，林再甲于牛车水一带创设“明发鱼圆”，经营这个路边摊。1975年，这个摊位由他的儿子林玉铭接手，当时他们只有这么一个摊位。为了保持鱼圆的制作水准，林玉铭决定在1994年设立自己的工厂，并在2004年于汤申路上段经营他们的第一家餐饮店。

2012年，林玉铭之子林世锋于26岁时转换原有的职业跑道，加入明发鱼圆，成为这个家族企业第三代接班人。他勇敢地与其父一起携手扩展企业规模，朝向小贩业务全球化和数码化的目标迈进。

首先，林世锋成功地将其业务扩展到印尼。其愿景与其父略有不同，他的愿景是逐步将业务扩展到全球。

其次，为了配合新加坡市场，尤其是



明发鱼圆从昔日的路边摊扩展为今天的国际化企业。

在冠病疫情期间，他创建了一个电子商务平台，以应对阻断措施以及小贩摊位的长期关闭，保持业务发展。这种新的电子商务概念不仅使业务增长了10%，而且还覆盖了广泛的客户群。

结合林世锋所实施的员工奖励计划，他已经能够应付目前的新常态。



Ming Fa Fishball 明发鱼圆
335 Smith Street, Chinatown
Complex Food Centre #02-49,
Singapore 050335

Briyani with Historical Taste

Mr Sheik Abdul Hannan is the 3rd-generation operator of 'Geylang Briyani Stall'. His grandparents started operating the stall in 1964. Thereafter, his father, Mr Sheik Abdul Hamid Bin Sheik Daud, took over the business in the 1980s, and slowly transformed the menu to only selling Briyani. The demand for nasi briyani was higher than white rice then. The same menu has been going on till now. The recipe that used by his grandfather had been passed down to his father and him.

Although Hannan has a diploma in mechatronics, he chose to carry on his grandfather's briyani legacy instead. He took over the role of serving briyani from his father after completing National Service years ago. Hannan and his family members arrive at their stall at 6.30am every day to start preparations. Their briyani is served with acar mixed fruits in sweet sour taste, and dalcha that have brinjal, potato and carrot.



Mr Sheik Abdul Hannan and his family members arrive at their stall at 6.30am every day to start preparations.



印度香饭 恒久远



Geylang Briyani Stall的印度香饭
烹煮配方已经传承三代人。

汉南是“Geylang Briyani Stall”的第三代接手者。1964年，他的祖父母开始经营这个摊位，之后，他的父亲哈密在1980年代接手这个摊位，并逐渐将菜单固定为仅出售印度香饭。那个时候，食客对印度香饭的需求比白饭要多。该菜单一直流传到现在，其祖父的食谱传授给了他的父亲哈密和他。

尽管汉南拥有工科文凭，但他选择继承祖父的印度香饭生意。多年前，他完成国民服务后，从父亲那里接手摊位的工作。汉南和他的家人每天早上6时30

分到达摊位，开始准备食物。他们的印度香饭配有酸甜的阿渣杂果，小扁豆杂菜则有茄子、马铃薯和胡萝卜。



Geylang Briyani Stall

1 Geylang Serai, Geylang Serai
Malay Market and Food Centre
#02-146,
Singapore 402001

Wholeheartedly on Preserving Traditional Taste

‘Hajjah Jamillah Raj Mohamed Indian Muslim Food’ is a hawker stall selling mee goreng, bee hoon goreng, nasi goreng, mutton chop and soup tulang. Its stall owner, Mdm Noorunnisha said: “My husband Bajar Rahman started working at the stall to help his uncle as a dishwasher in 1978. He learned the methods of preparation and the cooking techniques over time. He took over the stall after his uncle passed on. Currently, my husband and I run the stall and our eldest son, Syed, is set to take over from us. Syed has been helping us since he was young and now, he is working full time at the stall.”

Mr Bajar Rahman always emphasizes the need to preserve the traditional method of cooking. Till today, he personally prepares the broth using the way that his uncle taught him. Despite the fact that various machineries are available, he insists on his current method of preparation as he feels that the quality and textual of the broth would be better.

Bajar Rahman has gone through thick and thin to maintain their stall. Working through weekends with little breaks has



Traditional taste of food is guarded by Mr Bajar Rahman (left) and Mr Syed at Hajjah Jamillah Raj Mohamed Indian Muslim Food.

taken a toll on his body. He has remained adamant and successfully held the stall for the past 42 years. Currently, he is still working at the stall and guiding Syed so that the latter can take over smoothly.

任劳任怨 坚守美食传统



*Hajjah Jamillah Raj Mohamed
Indian Muslim Food* 捍卫传统
美食的口味。

“**H**ajjah Jamillah Raj Mohamed Indian Muslim Food”是出售印度炒面、印度炒米粉、印度炒饭、羊扒和羊骨炖汤的小贩摊位。这个摊位的主人是诺鲁妮莎，她说：“我的丈夫巴加·拉曼于1978年开始在摊位工作，帮他的叔叔洗碗碟。随着时间的推移，他慢慢掌握了准备方法和烹饪技术。叔叔去世后，他接管了摊位。目前，我和我丈夫经营着这个摊位，我们的长子赛德将接替我们。赛德从小就一直帮助照应摊位，现在，他全职在摊位工作。”

巴加·拉曼非常重视保留传统风味的烹饪方法，直到今天，他还是亲自使用叔

叔教他的方法准备汤汁。尽管有各种机器可用，他仍坚持使用现有的准备方法，因为他认为肉汤的质地会比较好。

巴加·拉曼任劳任怨地维持摊位的质量，他每天工作，几乎全年无休，这对他的身体健康造成了不良的影响。过去42年来，他成功坚守了摊位的食物品质。目前，他仍在摊位指导赛德以便后者能顺利接任摊主的工作。



**Hajjah Jamillah Raj Mohamed
Indian Muslim Food**

**Blk 14 Haig Road,
Haig Road Food Centre #01-09,
Singapore 430014**

Mentor of Local Culinary Art

In 1986, Mdm Hajjah Roziah Binte Adon established 'Nur Indah Kitchen' in Changi Airport Terminal 2, until 1997. In 1992, she opened a branch at Bedok Corner Food Centre which sells mainly Nasi Ayam Penyet. Besides being a committed stall owner, Hajjah Roziah is also a dedicated mentor to youngsters, promoting the local culinary art.

Hajjah Roziah was the ambassador for the Malay Cuisine & Culture from At-Sunrise Global Chef Academy and she catered for the students from Johnson & Wales University of England at her restaurant from 2015 to 2018. She also conducted the National Environment Agency's class for new hawkers as a hawker's mentor. In addition, she conducted culinary cooking classes at various community clubs. Hajjah Roziah also participated in the Hawkers' Mentor Programme for young hawkers and has trained two interns at her stall. She was also involved in UNESCO series @ Malay cultural programme. Hajjah Roziah has won an award for Hawker Entrepreneur programme and in 2019, she was presented the Hawker Mentors Appreciation Award by the National Environment Agency.

Besides Nasi Ayam Penyet, making prata is one of Hajjah Roziah's fortes. She



Mdm Hajjah Roziah Binte Adon of Nur Indah Kitchen actively involved in mentoring work of local culinary art.

conducted classes on making prata at Henderson Community Club, which was part of National Environment Agency's collaboration with ITE College West. From 2010 to 2018, she conducted a prata consultation class for a home-based business. This was in collaboration with Association of Muslim Professionals which aimed to train new hawkers.

She was one of the consultant chefs at 'A Nutrition Place' in collaboration with the Health Promotion Board for the healthy meal diet for school in Singapore from 2010 to 2020.

倾囊传授 本土厨艺



*Nur Indah Kitchen*的摊主哈嘉·罗齐亚不遗余力地传授本土厨艺予小贩后进。



课程。哈嘉·罗齐亚曾参加针对年轻小贩而设的小贩辅导计划，有两位实习生在其摊位实习。她也曾参加联合国教科文组织马来文化系列活动。她曾获小贩企业家奖。2019年，国家环境局颁发小贩师傅致谢状给她。

除了印尼炸鸡饭之外，制作印度煎饼也是哈嘉·罗齐亚的看家本领之一。她在亨德申民众俱乐部教导印度煎饼制作课程，该课程是国家环境局在工艺教育学院西区学院的项目之一。2010年至2018年，她为一家本土企业开办为新进小贩而设的印度煎饼咨询班，这个咨询班是与穆斯林专业人士协会联办的。

2010年至2020年，哈嘉·罗齐亚担任A Nutrition Place的咨询厨师，这是保健促进局为新加坡的学校提供健康膳食饮食的计划。

1986年，哈嘉·罗齐亚在樟宜机场第二终站大厦设立了“Nur Indah Kitchen”。1992年，她在勿洛角落美食中心开设分行。这个摊位主要是售卖印尼炸鸡饭。哈嘉·罗齐亚不仅是这个摊位的主人，她还是年轻小贩的美食导师。

2015年至2018年，哈嘉·罗齐亚曾任香环环球厨师学院马来美食与文化的大使，在她的餐馆内为英国强生威尔士大学的学生提供餐点。她曾以导师的身份为国家环境局以新小贩为对象的课程授课，此外，她为许多民众俱乐部开办烹煮



Nur Indah Kitchen

1 Bedok Road, Bedok Corner
Food Centre, Stall No. 7,
Singapore 469572

Tze Char Coziness over Three Generations

‘**Q**uan Ji’ was founded by Mr Tony Siew Peng Yin’s grandfather in 1944. It was a street hawker stall located at Hong Kong Street then. After that, Quan Ji was run by Tony’s father. While Tony was still in primary school, he helped out at the stall to earn some pocket money. In 2004, Tony witnessed his father having back pain every day and even hurt his hands. As such, he decided to quit his job as a marketing representative of a brewery company and

acquire the culinary skills to inherit the business.

Under the guidance of his father and the senior chef, Tony started as a handyman washing vegetables and dishes and progressing to cutting vegetables, handling raw meat and finally cooking. Three years later, he was able to operate on his own. The popular dishes at this Cantonese-styled tze char stall are prawn-paste chicken, fish-head bee hoon, braised fish-head with bitter gourd, beef hor fun, and yellow cloth noodles. Among them, ‘Yellow-cloth Noodles’ is their signature dish which originated from Chinatown in the 1960s.

Customers who dine at Quan Ji would often do so with their family members, and in the later years, return with their children or grandchildren. Not only do the traditional dishes remain unchanged throughout the decades, but the ever friendly and warm culture of Quan Ji and its staff is something that draws customers back repeatedly to enjoy the Hawker Culture there.



Mr Tony Siew Peng Yin (right) decided to quit his job as a marketing representative of a brewery to learn and inherit the culinary skills in 2004 after seeing his father’s hands hurt and had back pain every day.

祖孙三代 传承煮炒温馨

1944年，萧炳贤的祖父创立“權記”，当时的權記是位于香港街的路边摊。过后，萧炳贤的父亲接手经营權記。萧炳贤读小学时就已经开始在摊位帮忙，赚一些零花钱。2004年，原本在酿酒厂当营销代表的萧炳贤，看到父亲每天炒到双手受伤和腰酸背痛，决定传承祖父辈的衣钵，继承这门手艺。

萧炳贤在父亲和老师傅的指导下，从洗菜洗碗的杂工做起，到学切菜、处理生肉和下厨，三年后终于能够独当一面。这个粤式煮炒摊最受欢迎的菜色是虾酱鸡、鱼头米粉、苦瓜鱼头、牛肉河粉和黄布捞面。当中，黄布捞面起源于1960年代的牛车水，是權記的招牌菜。

前来權記用餐的顾客，通常会带家人一块来。最近几年中，他们会带着孩子或孙子前来。權記几十年来煮炒配方保持不变，加上员工持之以恆的友好热情的待客之道，使得顾客经常回来享受那里的小販美食和文化氛围。



2004年，原本在酿酒厂当营销代表的萧炳贤，看到父亲因煮炒而每天炒到双手受伤和腰酸背痛，决定传承祖父辈的衣钵，继承这门手艺。



Quan Ji 權記

**7 Maxwell Road, Amoy Street
Food Centre #01-56/57,
Singapore 069111**

75 Ah Balling Peanut Soup

75花生汤圆

Adding Modern Flair to Traditional Tangyuan

‘75 Ah Balling Peanut Soup’ had a humble beginning more than 70 years ago. Its founder, Mr Aw Kim Chye, started the business with a simple pushcart along Jalan Sultan in 1947. In 1975, he moved into the current stall at the Golden Mile Food Centre.

The recipe of their signature dish, peanut soup, remains the same since the very beginning. While preserving the original recipe of this traditional dessert, as the business transitioned to the second generation, 75 Ah Balling Peanut Soup also added new varieties to their traditional flavours so as to appeal to the young generation. Starting out with just one option, which was peanut tangyuan in peanut soup, they developed four new tangyuan flavours and three new soup flavours over the years. These include flavours such as yam tangyuan, matcha tangyuan and almond milk soup.

The business is now in the hands of Mr Alvin Aw Boon Chee, the third generation of the family. Alvin is proud to continue the heritage of quality and trust in the years to come. The business has since expanded to two other locations to cater to more consumers and they are looking forward for future expansions.



Mr Alvin Aw Boon Chee of 75 Ah Balling Peanut Soup is proud to continue the heritage of quality and trust for many years to come.

传统汤圆 创新意

“75花生汤圆”的历史超过70年，最初一切因陋就简。1947年，胡金财开始在惹兰苏丹以手推车经营汤圆生意。1975年，他搬入目前在黄金坊熟食中心的摊位。

他们的招牌花生汤配方从一开始就保持不变，在努力保留传统甜品的原有配方之际，业务由第二代接手后，75花生汤圆开始为其汤圆和汤底增添现代口味，以吸引年轻一

代的食客。刚开始他们只有一种选择，即花生汤和花生汤圆，随后，他们逐渐添加了四种汤圆口味与三种汤底，其中包括芋泥汤圆、抹茶汤圆和杏仁奶汤等。

该摊位目前由胡金财的孙子胡文麒掌舵，后者信心满满地继承及发扬祖业，准备在质量和规模上带领企业更上一层楼。胡文麒现在已把生意扩展到另外两个地点，以顺应更多食客的需求，未来也期待设立更多家分店，让75花生汤圆能够在更方便地满足大家的口腹之欲的当儿，继续保留这一门传统美食。



75花生汤圆为其汤圆和汤底增添现代口味。



75 Ah Balling Peanut Soup
75 花生汤圆

505 Beach Road,
Golden Mile Food Centre #01-75,
Singapore 199583

Inheriting Fried Kway Teow Business from Grandfather

60 years ago, Mr Lewis Sze Si Wei's grandfather started frying carrot cakes in the area of Beauty World. In the 1980s, they shifted to Clementi Centre Hawker Centre to set up the stall 'Snow Mount' and today, it is still going strong

with Lewis who has taken the stall as the 3rd-generation operator.

Goreng pisang was introduced in the 1980s after Lewis' father, Mr Patrick Sze Chong Ee, completed his National Services, and it is still selling well today. For Lewis, it

took him a few years to acquire the passion to be a hawker and to gain the knowledge and skills. His dream was to be a regular soldier in the Singapore Armed Forces. But after his grandfather passed away, he felt that if none of the family members were to carry the baton forward, it would be a waste.

Thereafter, Lewis decided to carry on his grandfather's footsteps to sell fried kway teow. He went on an island-wide exploration to taste many different fried kway teow dishes. Eventually, he managed to develop his own method of cooking. Today, his customers come back to his stall again and again to enjoy his fried kway teow. This has given Lewis a great sense of satisfaction and achievement.



Mr Lewis Sze Si Wei (right) and his father Mr Patrick Sze Chong Ee (left) are the 2-generation successors of Snow Mount, operating the fried kway teow and goreng pisang businesses together. Centre is Lewis's brother Mr Sze Jia Wei.



炒粿条

祖业传孙

“雪山”的历史可以追溯自1960年代，当时许思伟的祖父在美世界一带以卖菜头粿为生，至今已有60年了。1980年代，他们搬到金文泰中心的小贩中心经营，并开始出售炒粿条，直到许思伟成为摊位第三代接班人的今天。

许思伟的父亲许崇裕在完成国民服役后，1980年代开始在雪山卖炸香蕉，炸香蕉的生意今天仍在做着。至于炒粿条，时至今日，许思伟花了多年时间以获得有关炒粿条的技能和经验。最初他并不想当小贩，而只是希望能够成为新加坡武装部队的正规军人。但是，祖父去世后，他觉得如果没人继承其衣钵，那将是一种浪费。

所以，他决定继续祖父的炒粿条生意。他在全岛范围内品尝了其他人的炒粿条，最终，他成功地研制出属于自己的炒粿条口味。今天，他的顾客回头率相当



许思伟花了多年时间以获得有关炒粿条的技能和经验。

高，享受他在炒粿条上的功夫，这是他最大的满足感和成就感。



Snow Mount 雪山
Blk 448 Clementi Ave 3,
Clementi Centre Market &
Food Centre #01-17,
Singapore 120448

All Handmade Dumplings with Original Tastes



Mr Sebastian Hu Chiang Choon of Tong Sin Gee insists to stick to the original method of making their dumplings to preserve the original taste.

Mr Hu Ban Chin established 'Tong Sin Gee' at Margaret Drive Food Centre, Queenstown, in 1972. His son, Mr Sebastian Hu Chiang Choon, was his assistant since 1974. In 2014, Ban Chin passed away and Sabastian took over the business.

Sabastian said: "We have been making our dumplings by hand since day one. This has not changed even now. We are very proud to do so. Giving our customers the best is our belief. Even with the increasing labour cost, we insist to keep the original method of making

our dumplings to preserve their original tastes."

At Tong Sin Gee, all the foods are rolled, stuffed and cooked on the spot before being served to the costumers. Whether they are dumplings or fried dumplings, the dough is thin, and the filling is succulent with soup. Their specialty is the dual textured fried dumpling with three different flavours. The fried dumpling cooked with low flame is well fried on one side, while the other side is lightly fried, thus creating two different tastes.

不惜工本 保留饺子原味

1972年，胡文清在女皇镇的玛格烈通道小贩中心创立了“同心居”。从1974年开始，他的儿子胡创尊就一直担任他的助手。2014年，胡文清逝世，胡创尊接手摊位业务。

胡创尊说：“从开档那一天一直到现在，我们都是以手工制作饺子，并为此感到自豪。为客户提供质量最好的饺子是我们的信念，即使这样做意味着会增加人工成本，我们也在所不惜。我们坚持保留制作饺子的原有方法，以保持其原来的风味。”

在同心居，所有的食物都是现场擀皮、包馅、烹煮之后，才端到客人的跟前。无论是饺子还是锅贴，都是面皮薄、馅料汤汁饱满。最值得介绍的是双味混合的三鲜锅贴，以小火把煮好的锅贴煎一面，另一面呈半煎炸状态，具有两种不同的口感。



同心居摊主胡创尊坚持保留制作饺子的原有方法，以保持其原来的风味。



Tong Sin Gee 同心居
1 Kadayannallur St,
Maxwell Food Centre #01-92,
Singapore 069184

Tastebuds Satisfied by Mee Rebus

‘Wak Lan’ is a hawker stall founded by Mr and Mrs Wak Lan in 1963. The stall was subsequently handed over to their son Mr Subarjono Bin Rosland who is now main cook after taking over the stall. Currently, Subarjono’s sons are also helping at the stall in hope of continuing the family legacy.

Started out as a pushcart stall selling mee rebus on the streets, the founder Wak Lan went on to secure a permanent stall. As the business grew, so did the menu. Despite having more variety, the best sellers and signature dishes comprising mee rebus, kacang phool and mee soup. They remain in high demand.

Each recipe of Wak Lan is fine-tuned over the years to cater to the taste buds of their customers. With no compromise on the quality, Wak Lan’s dishes remained affordable for the customers.



Mr Subarjono Bin Rosland (left) is now main cook of Wak Lan and assisted by his sons.

马来卤面 飘香半世纪



1963年，沃兰夫妇创立了Wak Lan这个小贩摊位。

1963年，沃兰夫妇创立了“Wak Lan”这个小贩摊位，他们后来把摊位移交给儿子苏巴佐诺掌管，后者在接掌摊位之后，一直担任主厨。目前，苏巴佐诺的儿子们也加入经营这个摊位，共同延续家族生意。

创办人沃兰最初是以手推车沿街售卖马来卤面，后来才在固定摊位经营生意，稳定下来。随着业务的增长，这个摊位的菜色也随之增加。一直以来，此摊位的招牌菜包括马来卤面、kacang phool和马来面汤。

多年来，Wak Lan的每道佳肴都有所微调，以满足客户的口味需求。在坚持保持食物质量的前提下，Wak Lan的食物价格均保持合理。



Wak Lan

**Blk 216 Bedok North St 1,
Bedok North 216 Food Centre
and Market #01-14,
Singapore 460216**

Enterprising Hawker Awards

创新精神小贩奖



Winners 得奖者

- 48 A Noodle Story 超好面
- 50 Ah Tan Wings
- 52 Ashes Burnnit
- 54 Huang Da Fu 黄大福
- 56 XLX Modern Tze Char



Shortlisted Participants 入围者

58 AJ Delights

60 Chef Sham Fish Maw Pig Stomach Chicken 沈师傅鱼鳔猪肚鸡

62 Kueh Ho Jiak 糕好吃

64 Lin Da Ma Lei Cha 林大妈擂茶

66 Long Cha 龍茶

68 Mr Bready

70 Ramen Taisho 拉面大将

72 Ugli Muffins

Strategies beyond Noodle-selling



A multi-pronged enterprising holistic approach was adopted by Mr Gwern Khoo Song Beng (top) and Mr Ben Tham Yan Wah to all aspects of the business at A Noodle Story.

Mr Gwern Khoo Song Beng and Mr Ben Tham Yan Wah are the stall owners of 'A Noodle Story'. They have adopted a multi-pronged holistic approach to all aspects of their business. This innovative approach applies to the areas of human resource management,

operations optimisation and sales and marketing.

In the area of human resource management, they have adopted the Tripartite Employment Standards to attract and retain human capital. Team celebrations for achievements and on special occasions has kept staff morale high. This is complemented with attractive staff benefits, career progression opportunities and work-life balance.

To optimise operations, they recognised that building good relationships with suppliers to ensure timely and quality in supplies and having standard operating procedures to maintain quality and consistency are of paramount importance. Data enabled digitalisation has helped the company to perform analysis of sales to improve productivity and increase revenue. They have also invested in automation equipment to increase capacity when needed.

In the area of sales and marketing, they have set up their social media presence, developed a digital ordering and delivery platform, as well as formed partnerships with 3rd-party delivery platforms.

In all, A Noodle story is an excellent example of a progressive company in pursuit of continuous improvements.

超越一碗面的营销策略



“超好面”的摊主邱松铭和谭晏桦在业务经营上采取整体方案，这些创新的方案可以分为人力资源管理、运营、销售和营销三个领域。

在人力资源管理方面，采用劳资政三方雇佣标准吸引和保留人力资本，在特殊场合举行团队庆祝活动以保持员工的士气高昂，并为员工带来良好的福利、职业发展和工作与生活的平衡。

在运营方面，与供应商建立良好的关系以确保产品质量始终如一，以标准的操作程序维持质量和一致性，通过销售数据分析来提高生产力和增加收入，投资于机械设备以提高生产效率，并在可能的情况下扩大规模。

在销售和市场营销方面，通过社交媒



超好面确保食物是在最新鲜的情况下送达顾客手中。

体进行在线展示，拥有自己的数码订购和配送平台，确保食物是在最新鲜的情况下送达顾客手中。



A Noodle Story 超好面

**7 Maxwell Road, Amoy Street
Food Centre #01-39,
Singapore 069111**

Unique Marketing Approach

Mr Tan Wee Yang, stall owner of 'Ah Tan Wings', adopts a unique approach as he believes that marketing will achieve progress for the business by leaps and bounds. His approach includes food collaborations with other hawkers and restaurants, exhibiting in pop-up events, participating in local food festivals, collaborating with chefs from all over the world to showcase local foods, and airing behind-the-scene original story videos in the shop.

Mr Tan believes in profiling hawker food on the larger stages. He said: "Entertaining and engaging with the stall owner's stories and collaborations help to spread his passion and life as a hawker. This would definitely bring a whole new perspective on a hawker's life in Singapore."

He also believes that besides serving good quality food, marketing is equally important. This would allow his customers to connect with him, understand him better and know the origin of his food and thus stir up the interest of his followers to know more about his journey as a hawker.

Mr Tan added: "Sustainability requires



Mr Tan Wee Yang of Ah Tan Wings believes in showcasing hawker food on the larger stages.

a continued effort. Though we have plenty of local hawker food all around Singapore, it is very important how each hawker showcase their food and uniqueness. This initiative works for me really well as of now, as it brings much excitement, entertainment and connection with my customers. It seems like this is the current and future trend."

鸡翅膀小贩的新行销策略



“Ah Tan Wings” 在行销小贩品牌时采用了不同的方式，这些方法包括与其他小贩和餐馆的美食合作、参加展销会和美食节、与各地厨师合作展示他们的美食，以及在商店中播放幕后故事视频。

摊主陈伟扬相信在更大的舞台上展示小贩美食是有必要的。他说：“食客与摊主互动，以传播后者作为小贩的热情和信念，所有这些都助于改变人们对新加坡小贩的旧观念。”

他认为，除了呈献美食之外，崭新的营销方式同样重要。他的构想是让他的顾客不仅享受他的食物，而且与他和他的品牌建立联系，并让他们跟随他的小贩之旅。

陈伟扬补充说：“小贩文化需要不断的努力。我们在新加坡各地都有很棒的



Ah Tan Wings要在更大的舞台上展示小贩美食。

小贩美食，问题在于如何去展示它们。到目前为止，这些行销举措对我来说确实有效，因为这带来了正面的互动能量，并建立与客户的联系。这应该是当前和未来的趋势。”



Ah Tan Wings

51 Yishun Ave 11, Yishun
Park Hawker Centre #01-40,
Singapore 768867

New Way of Serving Western Food in Hawker Centres



Mr Lee Syafiq Bin Muhammad Ridzuan Lee of Ashes Burnnit is changing the way on how western food is being served in hawker centres.

‘Ashes Burnnit’ is a stall that serves gourmet burgers for the masses at affordable prices. They are changing the way on how western food is being served in hawker centres, setting a trend for the new entrants to follow and letting one experience what dining in Singapore streets is like.

Its stall owner Mr Lee Syafiq Bin Muhammad Ridzuan Lee said: “From the signature cheeseburgers to the thick-cut fries and best-selling truffle mushroom burger, you got to try it to know it. Our second outlet which was recently opened at Alexandra Village Food Centre displays an attractive shop-front design, with a neon light sign which profiles hawker burgers in a unique hawker centre setting.”

In all Ashes Burnnit has developed a hawker version of a western food brand by adopting technologies and social media marketing which they are confident will help sustain their business in the long run.

小贩中心提供西餐的新方式



“Ashes Burnnit” 是一个以实惠价格为大众提供汉堡包的小贩摊位。这个品牌改变了小贩中心提供西餐的方式，为新进小贩提供了一种新的经营形式，让您感受新加坡街头的饮食氛围是什么样的。

摊主里赛菲说：“从招牌芝士汉堡包到厚切的薯条和畅销的松露蘑菇汉堡包，您都必须尝试一下。Ashes Burnnit 最近在亚历山大村美食中心开设第二个摊位，展示与众不同的摊位设计——小贩汉堡包的霓虹灯，这在小贩中心是非常独特的。”

整体而言，Ashes Burnnit通过采用技术和社交媒体平台，建立了一个能够长期维持的小贩西餐品牌。



Ashes Burnnit 尝试改变小贩中心经营西餐的方式，



Ashes Burnnit

505 Beach Road, Golden Mile Food Centre #B1-24, Singapore 199583

Scientific Management for Quality Assurance

Graduated with an accountancy qualification, Mr Jimmy Teo Jiun Ming, owner of the hawker stall named 'Huang Da Fu', is of the opinion that cooking cannot be based on feeling alone. He believes that the best way to achieve perfection is by measuring and controlling every detail in the cooking process. In this way, he is able to ensure that the food cooked and served to the customers will have consistent quality, even when he is not around to monitor.

Jimmy runs his operation very differently. He is willing to give the opportunity to young Singaporeans who are willing to learn and continue the Hawker Culture, instead of passing it on only to his own family members. With this new approach, he is able to operate his business confidently, 24/7.

To reduce manpower, Jimmy utilises machines and equipment such as food processors and HPG automated noodle cooker to automate and optimise processes. This has made the process smoother and more efficient and most importantly, saves time and achieves consistent quality.



Mr Jimmy Teo Jiun Ming is applying scientific measures on hawker food preparation at Huang Da Fu.

科学管理保证美食质量



对于拥有会计文凭的“黄大福”摊主张俊明而言，烹饪不能单凭感觉，准确测量并管控烹饪过程中的每个细节，方为烹饪之道。如此一来，他才能确保黄大福在没有他监督时也能稳定操作，使得美食的质量和味道保持一致。

包括农历新年在内，黄大福每天营业24小时。张俊明放弃了典型的家庭作坊方式，而是雇用年轻新加坡人来延续小贩文化。

此外，张俊明善用现代化器材来协助自己的业务，例如使用食品加工机和HPG自动面条炉等机器，进行自动化和优化流程，从而减少对体力劳动的需求。



黄大福采用科学化程序准备小贩食物。



Huang Da Fu 黄大福

**31 Commonwealth Crescent,
Commonwealth Crescent Market
and Food Centre #02-94,
Singapore 069111**

Eco-friendly with Unique Cuisines



Ms Keng Pei Sieh (right) and Mr Ting Boon Kai do not compromise on the quality of food at XLX Modern Tze Char.

Ms Keng Pei Sieh loves cooking and often improvises to simplify the cooking methods so as to reduce waiting time but yet never compromise on the quality. By this approach, 'XLX Modern Tze Char' is able to maintain the taste of the food with simplification of the cooking process. To spruce up the menu further,

Pei Sieh started creating new cuisines that are exclusive to their stall such as seafood white bee hoon, chilli crayfish hor fun, signature trigger fish, XLX prawn cake and lemongrass pork ribs.

To create more space for their staff and improve sustainability, Pei Sieh and her partner Mr Ting Boon Kai re-arranged the layout of the kitchen and used energy-saving equipment which are environment friendly. In order to shorten cooking time, the mundane food-processing jobs have been outsourced to suppliers. This in turn free up space in the kitchen as it reduces the number of equipment required. This has improved staff turnover rate as the working environment in the kitchen is now more conducive.

Pei Sieh added: "Eating is important to human. We know our task as a hawker, especially when we prepare our unique cuisine 'Seafood White Bee Hoon'. The soup is cooked wholeheartedly to ensure that the final quality of the soup meets my standard before serving the customer. We use only healthy ingredients and provide a homely cosy feeling when it is presented to the customer, so that they feel at home. We hope to set a high standard and build a good image for tze char stalls in Singapore."

节能厨具菜色独特



在成立“XLX Modern Tze Char”这个煮炒摊位之前，摊主龚佩霞本身很喜欢享受煮炒的“锅气”，那是一种令人心动之气。她百般琢磨，最终简化了菜单和煮炒的速度，避免让食客等待过久，但保持菜肴的稳定口味。这个摊位的独特菜肴包括：海鲜白米粉、辣椒虾婆河粉、招牌足金鱼、XLX虾饼、香茅排骨王。

此外，龚佩霞和她的合伙人陈文凯扩展厨房面积，在精简菜单之后，他们采用节能环保设备，缩短烹饪时间，与供应商携手合作，为他们加工原材料，以调整空间不足的困扰。节能环保设备为这个摊位创造了良好的工作环境，员工们的接受度良好，改善了人力流失的情况。

龚佩霞认为，民以食为天，这是他们一向秉持的态度。这个摊位独创海鲜



XLX Modern Tze Char坚持食物要色香味俱全。

白米粉，精心熬制的汤底锅气十足。他们的信念是，采用健康食材调理美食，加上亲切服务的态度，为煮炒摊位树立良好的形象。

XLX Modern Tze Char
51 Yishun Ave 11, Yishun Park
Hawker Centre #01-28/29
Singapore 768867

English-styled Muffins are Halal Certified

The Singaporean couple and the bakers behind 'AJ Delights', Mr Jerry Soon and Ms Amy Tham, have always had a passion for food. Led by their fervent love for baking, this couple decided to start up a stall at Alexandra Village Food Centre in 2012. They decided to sell what they loved baking the most: English-styled muffins.

The range of these delicious muffins has expanded from just eight different flavours at the beginning to a whopping 18 flavours today; from the classic double chocolate with an unbeatable chocolately taste, to a fruitier range like blueberry or banana. The variety of ingredients has also increased from French blueberries and pure hazelnut paste to authentic Japanese green tea powder. Each and every muffin tastes awesome.

Despite the generous portion and use of high quality ingredients, these muffins are kept at affordable prices for everyone to enjoy. These muffins are also halal certified in 2017, this expanding the consumer base who can savour the muffins.

To meet growing customers' requests for e-payment, AJ Delights has adopted digital payment solutions such as NETS/ PayWave and SGQR, with the support of various Government bodies and the encouragement of FMAS team. Since



Run by the Singaporean couple Mr Jerry Soon (right) and Ms Amy Tham, the English-styled and halal-certified muffins at AJ Delights are characterised by their generous portion and high-quality ingredients.

2016, they have also worked with 3rd-party delivery companies to deliver their muffins to different parts of Singapore.

AJ Delights also caters their muffins as snacks for many events like business meeting and parties, etc. Amy has shared that they leveraged on Deliveroo, Foodpanda and GrabFood, the three main food delivery services, for home delivery. As such, everyone can indeed beat the queue and delight themselves with AJ Delights' muffins in the comfort of their homes.

清真认证的 英式松饼

全德弟和谭小翠夫妻俩是好吃客，尝遍美食是他们的心头爱。2012年创业之初，“AJ Delights”选择了两人至爱的英式松饼，前来亚历山大村美食中心开创这烘焙小天地。

凭着敢于创新和顾客至上的精神，摊位的英式松饼口味从当年的八种扩增到现在的18种，包括高级巧克力、蓝莓、香蕉、日本绿茶和榛子等口味。他们坚持采用高级原料如法国急冻蓝莓、正宗日本绿茶粉及纯榛子来烘焙。

就是这份坚持，让AJ Delights烘焙出令人垂涎三尺的英式松饼。2017年，摊位的英式松饼更获得清真认证，让各族人士皆能大饱口福。除了诱人的香气，顾客还能以大众化的价格品尝美味英式松饼，说得上是名副其实的物有所值。

为了顺应顾客的消费倾向，从2016年开始，AJ Delights将其运作数码化，采用无现金电子支付形式。他们也与食品配送公司合作，提供外卖配送到新加坡各个角落。至今为止，这个摊位曾为新加坡大小企业、医疗服务集团、政府机构提供英式松饼。



全德弟(右)和谭小翠夫妻俩经营的AJ Delights，其清真认证的英式松饼坚持采用高级原料来烘焙。

谭小翠说，他们主要与Deliveroo、Foodpanda和GrabFood送餐服务平台合作。企业客户多来自送餐服务平台的网页、媒体宣传，客人介绍，以及他们所使用的社交媒体如博客。此服务让顾客免去排队的劳累，滑滑手机就下了订单，美味的英式松饼送至家门，舒服自在享用。



AJ Delights

Blk 120 Bukit Merah Lane 1,
Alexandra Village Food Centre
#01-82/83,
Singapore 150120

Chef Sham Fish Maw Pig Stomach Chicken

沈师傅鱼鳔猪肚鸡

Chef Sham the Father of Lao Huo Tang

In 2008, Mr Shen Xi (widely known as Chef Sham) set up 'Shen Xi Lao Huo Tang' in the Chinatown Complex Food Centre. The name of the stall signifies that the soup is made from natural materials from Hong Kong, and every bowl of soup is made with Chef Sham's dedication. Prior to setting up the stall, he was a part-time lecturer of a local culinary college, teaching students how to make soup, dim sum and roasted meat. He also held free seminars to teach people how to boil soup on a weekly basis.

Chef Sham said: "As a chef, it is selfish

to keep recipes secret. If everyone of us does so, it won't take long for the culinary art to disappear. If my children don't want to inherit my cooking skills, should I let these skills disappear? I hope I can do my best to teach more students, so that these skills can be handed down."

Through more than a decade of hard work, Chef Sham has taught countless students and has gained recognition as the 'Father of Lao Huo Tang' in Singapore. In 2020, he successfully developed the dish 'Chef Sham Fish Maw Pig Stomach Chicken' which ranked among the top ten dishes in the Singapore Foodmasters 2020 rating.

During the past 20 years at the Chinatown Complex Food Centre, Chef Sham has made use of Singapore's food-heaven environment and gained significant results. They continued to work hard and have grown from strength to strength. In the past few years, they have participated in Singapore Heartland Enterprise Star Award and Singapore Prestige Brand Award, which have enabled them to develop their brand within and outside Singapore.

Chef Sham said: "Our achievement today is attributed to the strong support from the Government's pro-business policies. We are extremely grateful for that and will work harder to strive for better results and to give back to the society."



Chef Sham said: "Our achievement today is attributed to the strong support from the Government's pro-business policies. We are extremely grateful for that and will work harder to strive for better results and to give back to the society."

沈希： 老火汤之父

2008年，沈希(沈师傅)在牛车水大厦熟食中心设立“沈希老火汤”。这个摊位的命名意思就是用香港的天然材料慢火熬制的汤，每一碗汤都是沈希尽心尽力熬制而成。同时，他也兼职本地一家烹饪学院的讲师，教导学员们如何制作汤、点心以及烧肉。每个星期，他还会举办免费研讨会，传授汤的烹饪技术。

沈希说：“作为这一代的厨师，将自己的食谱收藏起来是有点自私的。如果每一代人都这么做的话，那么不用多久，这些烹调艺术就会消失了。如果我的孩子们不想继承我的烹饪技术，那么我就应该让这技术消失吗？因此我希望尽我所能，教导更多的学生，可以永远地把这技术传承下去。”

经过十多年的刻苦经营，沈希已经桃李满门，且在新加坡收获“老火汤之父”的美称。2020年，他成功研发出“沈师傅鱼鳔



沈希说：“我们今日的成绩是政府的亲商政策大力支持的结果，我们感激万分，并将努力不懈地争取更大的成绩以回馈社会。”

猪肚鸡”，这道美食高居“2020年新加坡美食至尊”首十位之列。

在牛车水大厦熟食中心打拼的20年里，沈希充分利用这个新加坡的美食宝地，在这块肥沃的土壤里扎根、茂盛、开花、结果。他们不断地努力耕耘，越做越好，越做越强。过去几年里，他们参加了新加坡邻里企业之星奖和新加坡金字品牌奖，更以此走出国门发展，蜚声国际。



Chef Sham Fish Maw Pig Stomach Chicken

沈师傅鱼鳔猪肚鸡

335 Smith Street, Chinatown
Complex Food Centre #02-06/07,
Singapore 050335

Preservation and Modernisation of Kueh

Run by a mother-daughter team, Mdm Sandy Tan Pauy Puay and Ms Elizabeth Chan, the ang ku kueh that are produced by 'Kueh Ho Jiak' have no added preservatives and artificial colourings. Elizabeth said: "We are a kueh maker. While trying to preserve the local culinary skills for the future generations, we also stepped up from the traditional flavours and created new recipes such as 'D24 Durian Ang Ku Kueh', 'Hae Bee Hiam Ang Ku Kueh' and 'Cempadak Ang Ku Kueh'. These modernised flavours can't be found elsewhere."

Kueh Ho Jiak had been voted Top 10 Kuehs in Singapore in 2020. In addition, there were numerous media exposures that the stall has gained so far, including being featured in TV and radio channels of Mediacorp, as well as various newspapers and magazines of Singapore Press Holdings.

Elizabeth added: "We plan to set up more hawker stalls locally and overseas. We also plan to train more youngsters to



Run by a mother-daughter team Mdm Sandy Tan Pauy Puay (left) and Ms Elizabeth Chan, the ang ku kueh produced by Kueh Ho Jiak have no added preservatives and artificial colourings.

work with us to preserve the kueh heritage. We will keep improving and expanding our product range and enhancing our presence in the digital and traditional media channels."

传统红龟粿 添姿彩

“**粿**好吃”这个小贩摊位是由一对母女所经营的，母亲是陈佩佩，女儿是陈韻好。这个摊位所制作的红龟粿中不含防腐剂和人工色素。陈韻好说：“我们是粿的生产商，在努力保留本土传统美食文化的同时，我们在传统粿的基础上研发新的口味，例如D24榴梿红龟粿、虾米辣红龟粿和尖不辣红龟粿。这些改良后的粿口味，无法在其他地方找到。”

2020年，粿好吃获选为“新加坡十大粿摊位”之一。迄今为止，这个摊位在传统和数码媒体上曝光不少，包括新传媒的多个电视和电台频道，以及新加坡报业控股的多份中英文报章和杂志。

陈韻好说：“我们计划在本地设立更多摊位，同时朝海外发展。我们计划培训更多年轻人与我们一起传承粿的美食文化，我们也将继续改善新口味，并在更多数码和传统媒体上曝光。”



粿好吃所制作的红龟粿不含防腐剂和人工色素。



Kueh Ho Jiak 粿好吃

**Blk 6 Tanjong Pagar Plaza,
Tanjong Pagar Plaza Market &
Food Centre #02-20,
Singapore 081006**

Devoted Lei Cha Advocate, Inspiring Hawker Mentor

Motivated by the lack of variety of healthy food, little emphasis on consuming vegetables and a common misconception that nutritious foods are normally not delicious, the stall owner of 'Lin Da Ma Lei Cha', Mdm Lim Bee Lian, widely known as Lin Da Ma, strives to become an advocator of nutritious foods in hawker centres. Besides a well-guarded lei cha recipe, Lin Da Ma constantly innovates her own recipes.

To cater to a group of consumers, a special mix of pork patty was created for Lin Da Ma Lei Cha's specialty tou fu and meatballs. Recently, Lin Da Ma created a new dish 'Lei Cha Hand-pulled (cold) Noodles with Lava Egg', which is specially seasoned by her.

Such endeavors have not gone unrecognised as Lin Da Ma Lei Cha was accepted into the Hall of Fame and was awarded the title of 'People's Choice in Best Healthier Hawker Food' at the 11th City Hawker Food Hunt 2018. Lin Da Ma Lei Cha was also invited to be profiled on various TV programmes such as 'Old Taste Detective 2' and 'Little Food Hunter'.

As part of contributing to the community and to the success of the local hawker scene, Lin Da Ma accepted the invitation from the National Environment



Lin Da Ma is a devoted lei cha advocator and enthusiastic hawker mentor.

Agency to be a hawker mentor. Besides menu innovation, Lin Da Ma has also embarked on a digital journey, building digital presence via websites and social media platforms, creating home delivery services and adopting e-payment modes.

林大妈： 擂茶倡导者兼小贩师傅

“林大妈擂茶”的摊主林大妈（原名林美莲）有感于本地食物种类鲜少变化，小贩中心缺乏对蔬菜食用的强调，以及普遍存在着的“有营养的食物通常不美味”的错误观念，而尝试打破这个局面，教育本地人“食物可以营养与美味兼顾”。在擂茶食谱的基础上，林大妈不断创建一些富有新意的菜谱。

为了迎合一些食客的需要，林大妈研制了一种调料，它可用于制作肉馅，而这种肉馅可用于林大妈的特别菜肴——豆腐肉丸上。最近，林大妈还创造了擂茶手工拉面（冷面）搭配特别调味的溏心蛋。

这些努力，让林大妈擂茶赢得了2018年第11届城市小贩美食奖全民票选最佳较健康小贩美食奖，并应邀参与一些电视节目如《古早味侦探2》和《美食小尖兵》的制作。

为了回馈社会，林大妈欣然接受国家环境局的邀请，成为小贩师傅。除了在食谱上费心思之外，她也借助外卖配送平台，改善网站，使用社交媒体和无现金支付方式，踏上数码化的全新旅程。



林大妈擂茶营养与美味兼顾。



Lin Da Ma Lei Cha
林大妈擂茶

**Blk 44 Holland Drive #02-21,
Singapore 270044**

From Traditional Tea to Trendy Bubble Tea

Mr Jimmy Ng Peck Lim is the stall owner of 'Long Cha'. In the beginning, he sold coffee and tea at Woodlands Centre. After moving to Marsiling Mall, besides selling coffee and tea, Jimmy made his

stall a one-stop drink stall for the elderly and young customers.

He added bubble tea to his menu to adapt to the new customer base. Rather than competing with bubble-tea giants in shopping centres, he is offering high-quality yet affordable bubble tea. Long Cha's range of bubble teas includes brown-sugar milk, strawberry fresh milk and old-school ice-blended drinks such as blue coral and Oreo ice-blend, which are not commonly seen nowadays.

Jimmy then set up a Facebook page to communicate with his customers. There was a rare occasion where he missed a topping in his customer's order. His customer then reached out to him via Facebook Messenger and he quickly delivered the order.

Being a 53-year-old coffee stall expert, Jimmy has been using online delivery services and e-payment methods for the convenience of customers. Recently, he has modernised the signboard to better attract the younger customers. He constantly keeps pace with the changing trends among young generation and strives to overcome challenges brought about by COVID-19.



Mr Jimmy Ng Peck Lim constantly keeps pace with the changing trends among young consumers and strives to overcome challenges brought about by COVID-19.

从传统茶到 时尚泡泡茶

黄碧霖是“龍茶”的摊主，他最先是
在兀兰中心售卖咖啡和茶。搬到马
西岭商场后，除了咖啡和茶之外，黄碧霖
把他的摊位改造成老少咸宜的一站式饮料
摊位。

他在菜单中加入了泡泡茶，以迎合
新的客户群。他没有在购物中心与泡泡茶
巨头竞争，而是提
供高质量但价格大
众化的泡泡茶。龍茶
售卖黑糖珍珠鲜奶泡
泡茶、草莓鲜奶泡泡
茶、老式冰沙混合饮
料(例如蓝珊瑚冰沙或
奥利奥冰沙)。这种老
式饮料如今已不常见。

黄碧霖创建自己的
脸书页面以便与客户交
流。有一次，他错过了
一名客户的加购要求，后者通过脸书讯息
联系他，他立即进行送货。

作为一名53岁的咖啡和茶冲泡专
家，黄碧霖为了方便客户，一直在使用在
线交付服务和无现金付款方式。最近，他
重新设计招牌，以更好地吸引年轻客户。
他与时下年轻人的变化趋势保持同步，不



龍茶与时下年轻人的消费
趋势保持同步，克服外界
变化所带来的挑战。

时对摊位运营进行修订，并克服冠病疫情
带来的挑战。



Long Cha 龍茶

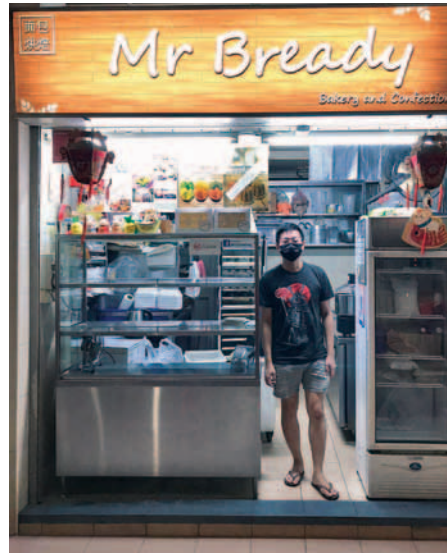
**4 Woodlands St 12,
Marsiling Mall Hawker Centre
#01-06,
Singapore 738620**

Trendy Management for Traditional Trade

Huat kueh is offered for praying and is often mass produced in factories. In the past, most people viewed these dry and hard items as food for the immortals and ancestors and will not consume them after praying.

Mr Jason Hia Kok Soon, the stall owner of 'Mr Bready', said: "Initially when we sold them, most PMET passers-by looked at them with skeptical and suspicious eyes, and would tease their colleagues buying it to try. After a while, through words of mouth publicity, these PMET and young parents turned from being skeptical to getting excited and came swarming to buy the limited pieces that we produce on a daily basis. Thereafter, famous bloggers such as 'Miss Tam Chiak' and 'Singapore Foodie' and Chinese newspaper also came to feature us in their write-ups or video posts. Due to the publicity, we attracted quite a number of people to try and we also start to be featured in more channels".

According to Jason, their innovative products are all handmade, which lead to a limited supply situation and hence unable to meet the high demand. Thus, they are looking into machinery to help them ease the laborious manual work. Also, as they have quite a lot of customers from different profiles, like the non-tech savvy elderly, mild-tech



Mr Jason Hia Kok Soon of Mr Bready is exploring using an app to improve order taking, schedule planning and inventory management.

savvy middle-class people and the very tech savvy youngsters, they take orders through different modes like phone calls, Facebook Messenger, Instagram message, WhatsApp and SMS. Thus, the order taking process is quite disorderly and they are also exploring using an app to improve order taking, schedule planning and inventory management.

传统行业的 时尚经营

发糕是一种工厂批量生产的祭拜贡品。过去，大多数顾客认为它是神灵和祖先们的食物，而不会在祭拜之后亲自食用它。

“Mr Bready”的摊主邢国顺说：“我们最初销售发糕时，大多数路过的白领阶层都用怀疑的眼神看它们，并取笑买发糕的同事。经过一段时间，良好的口碑在白领阶层和年轻父母中传开来，他们从最初的怀疑眼神到后来的蜂拥而至，争购我们每天定量制作的发糕。此后，著名博主如《Miss Tam Chiak》、《新加坡美食》和华文报章等，也在他们的视频帖子或报道中介绍我们。在媒体上曝光后，很多人开始尝试买发糕，我们也从一些知名美食Instagram博主那里获得更多的曝光机会。”

邢国顺说，目前，这个摊位的创新发糕都是手工制作的，供不应求。因此，他们正在研究通过机械生产各式发糕，以减轻费力的手工程序。此外，由于客户来自不同领域，有的是对资讯科技完全不熟悉的老年人，有的是略通资讯科技的中产阶级，有的则是对资讯科技非常熟悉的年轻人，他们通过电话、脸书



Mr Bready正在探索使用手机应用程序以建立订单系统的可能性，这将有助于送货安排和库存检查。

讯息、Instagram、WhatsApp和手机短信的途径下订单，订购方式显得混乱。因此，Mr Bready正在探索使用手机应用程序以建立订单系统的可能性，这将有助于他们将来的送货安排和库存检查。



Mr Bready

**Blk 159 Mei Chin Road,
Mei Ling Market & Food Centre
#02-31,
Singapore 140159**

New Flavours Created for Japanese Ramen

Established in 2015, 'Ramen Taisho' is operated by a Singaporean couple, Mr Tan Hock Soon and Ms Kalene Chung, serving Japanese cuisines such as Japanese ramen, gyoza, karaage and pudding to the locals.

Hock Soon said: "Operating a food stall is tough, but we are determined to find a

way to scale up this hawker business." They use equipment with high productivity such as a special-pressure cooker, sous-vide cooker and vacuum sealer. This helps to keep the preparation time to the minimum while not compromising food quality. All cooking methods are formulated using timers and equipment that do not require

a highly-skilled person to operate, hence easily scalable and can be handed over to the next operator easily.

Ramen Taisho was awarded the 12th City Hawker Food Hunt with the title of 'People's Choice in International Food' in 2019. Hock Soon added: "We are able to come out with new ramen flavours and have always been doing researches for new flavours. We have created many new flavours which we have yet to launch. With our fragrant soup base, we are able to continually create new flavours to meet future needs."



Mr Tan Hock Soon (right) and Ms Kalene Chung of Ramen Taisho use equipment with high productivity to keep preparation time to the minimum while not compromising food quality.

日本拉面

创新口味

2015年，陈福顺和钟玉凤夫妇创设“拉面大将”。这个小贩摊位为本地人士提供日式拉面、饺子、炸鸡和布丁等日本料理。

陈福顺说：“经营熟食摊位并不容易，但我们不惧艰辛险阻，决心找到能够扩大拉面业务的方法。”他们使用具有高生产力的设备，例如特别压力锅、真空蒸煮锅和真空封口机，在不影响食品



拉面大将的陈福顺和钟玉凤(小图)使用具有高生产力的设备，在不影响食品质量的前提下，将食物的烹煮时间减至最短。

质量的前提下，将食物的烹煮时间减至最短。该摊位的所有烹饪方法都是使用定时器和其他设备制定的，不需要熟练员工也可以轻松操作。

2019年，拉面大将获得第12届城市小贩美食大赛全民票选最佳国际小贩美食奖。陈福顺补充说：“我们不断地进行新口味的研究探索。实际上，我们创建了许

多新口味的拉面，只是尚未发布而已。凭借我们香浓的汤底，我们能够在未来因时制宜，创造新的拉面口味。”



Ramen Taisho 拉面大将

**1 Kadayannallur St,
Maxwell Food Centre #01-32,
Singapore 069184**

Transformation from Tze Char to Muffin-Baking

‘Uggli Muffins’ is a hawker stall in Toa Payoh selling muffins, cookies and mooncakes etc. Its stall owner is Mr Anton Tan. Anton's parents started their tze char business in 1968. Anton were helping at the stall since young. His parents’ food products were popular then and were featured as pioneer batch of hawkers on TV.

Anton took over the stall in 2004 after his father passed away. He continued with about two years in the same tze char trade and subsequently switched to baking muffins. From muffins, he expanded to more offerings such as whole macadamia cookies, mooncakes and alcoholic tiramisu etc.

With the culinary experience, Uggli Muffins has formulated a secret recipe and a unique method of baking. Browned in the oven to a rich, dark shade, each handmade muffin has its own crusty, caramelised top, intensifying its flavours and fragrance. This, combined with their naturally irregular shapes, is what made each muffin unique and delicious.



Mr Anton Tan of Uggli Muffins successfully transited from tze char to muffin-baking.

从煮炒到松饼烘烤的 华丽转身



Uggli Muffins实现了从煮炒到松饼烧烤的华丽转身。

“Uggli Muffins”是一个销售松饼、饼干和月饼的小贩摊位，摊主是陈智斌。从1968年开始，陈智斌的父母就经营煮炒生意，他自小在摊位上担任小帮手。作为新加坡第一代的小贩先驱，陈智斌的双亲曾在电视节目上亮相。

2004年，陈智斌的父亲去世，他接管了摊位。陈智斌做了两年煮炒生意之后，改为售卖松饼，后来还扩展到其他产品，例如饼干、月饼、意大利甜点提拉米苏等。

凭借多年的烹饪经验，Uggli Muffins制定了秘密食谱和独特的烘烤方法。每个手工制作的松饼都在烤箱中变成深黄色，呈现硬皮焦糖面，香气十足；结合天然的不规则形状，展现了Uggli Muffins松饼特有的美味。



Uggli Muffins

Blk 127 Lorong 1 Toa Payoh,
Toa Payoh West Market &
Food Centre #02-34,
Singapore 310127

Promising New Hawker Awards

潜力小販獎



Winners 得奖者

76 Dot Sugar 有点糖

78 Mad Bros Sg

80 Shaker Lakers

82 Tian Kee Carrot Cake & Hokkien Mee 天記萝卜糕福建面



Shortlisted Participants 入围者

- 84 Ah Zhong Roasted Delights 亞忠燒臘·麵
- 86 Geylang 29 Charcoal Fried Hokkien Mee 芽籠29炭炒福建面
- 88 Hakka Fun HamCha and Yong Tou Fu 客家欢咸茶与酿豆腐
- 90 New World Congee 新世界粥品
- 92 One Mouth Noodle 一口麵

Young Hawkers with a Touch of Heritage

Mr Chua Boon Kok and Mr Leong Mun Wai are young hawkers running a Hong Kong-styled dessert stall 'Dot Sugar', with the skills picked up from their grandmother who used to be a roadside hawker in 1950s. The desire to keep the family's legacy alive by carrying on her tradition is what propelled Boon Kok and Mun Wai to become hawkers.

Boon Kok expressed that the selling points of their hawker stall are: Firstly, the Hong Kong-styled retro design which is eye-catching amongst the hawker stalls. Secondly, it sells a variety of affordable products, including desserts, milk tea and Italian coffee, which provide customers with a wide variety of choices every day. Thirdly, friendly service so that all customers can be energised after patronising their stall. Fourthly, inheriting the dessert cooking style of their grandmother and continually adding innovative ideas to the products.

Boon Kok also expressed their plan for expanding Dot Sugar with a central kitchen to prepare the desserts to be delivered to the various outlets in order



Mr Chua Boon Kok (right) and Mr Leong Mun Wai of Dot Sugar hope more people are able to enjoy their grandmother's style of dessert.

to maintain the standard and taste. In this way, more people will be able to enjoy their grandmother's style of dessert and get to sample the century-old recipe.

年轻小贩传承百年口味



蔡文国和他的表哥梁民威是年轻的小贩，他们所开设的港式甜品摊位“有点糖”，烹煮技巧传授自他俩的外婆，后者是1950年代的路边摊小贩。两人希望这种小贩技艺得以传承下去。

蔡文国指出该摊位的卖点在于：一、港式复古设计，能在众多档口中让顾客留下深刻印象。二、产品种类多样式，包括甜品、奶茶、意大利式咖啡，可为顾客提供不一样的选择，且价钱具竞争力。三、热忱的服务态度，让顾客们在光顾后都充满正能量。四、传承祖辈甜品手艺，加入创新理念，分享百年味道。

蔡文国说，他们正在寻找合适的地点开档口扩张业务，建立中央厨房，让每一个档口的品质和味道都达到一致的标准，让这外婆的甜品味道传承下去，让更多人品尝到这百年味道。



有点糖希望更多人品尝到百年传承的甜品味道。



Dot Sugar 有点糖
1 Kadayannallur St, Maxwell
Food Centre #01-61,
Singapore 069184

Painstakingly-developed Halal Japanese Ramen

Leaving his career in the finance sector, Mr Carmal Ahmad made his move to pursue his passion in the food and beverage industry through opening his hawker stall named 'Mad Bros Sg'. As he wanted to allow the Muslim community to savour Japanese ramen, he specialises in halal ramen. Many admire his persistence and patience to start from scratch. It took him two years and many trips to Japan to learn and perfect his skills. His hard work is rewarded with the widely-recognised and popular chicken broth-based Japanese ramen and curry dishes.

Carmal never stops his business from flowing, even though the Circuit Breaker stumbled his path. It motivated him even more and he developed a strategy to cater to an island-wide delivery service. The Circuit Breaker spurred his interest to move into digital platforms and work with social media influencers to promote his products. He also plans to open a new outlet in the near future.



Mr Carmal Ahmad of Mad Bros Sg successfully developed halal Japanese ramen.

刻苦研创清真日本拉面



卡马尔·阿末原本服务于金融业，他对烹饪的热忱使他转换事业跑道，创立了餐饮企业“Mad Bros Sg”。他看到日本清真食品的潜在市场不小，决定朝清真拉面发展。尽管他已经是一位自学成功的厨师，但他还是必须从头开始研究他的第一款清真拉面美食。他花了两年时间前往日本多趟学艺，并最终研发出很棒的鸡肉汤拉面美食和咖喱。

由于卡马尔·阿末主要配合上班族的需要，因此，2020年的阻断措施严重地打击了他。不过，此措施也激发他加速为全岛范围的送货服务做好准备，并进一步朝向数码平台发展。在疫情新常态下，卡马尔·阿末计划与具有影响力的社交媒体合作，以及开设新的摊位。



Mad Bros Sg的卡马尔·阿末经过两年钻研，终于研发出清真日本拉面。



Mad Bros Sg

Blk 6 Tanjong Pagar Plaza,
Tanjong Pagar Plaza Market
& Food Centre #02-03,
Singapore 081006

Enhance Asian Flavours with Western Touch



Shaker Lakers is set up by Ms Gilliam Constance Pua (left) and Mr Michael Joseph Quinn.

‘Shaker Lakers’ is run by two business partners, an Irish chef once based in New York as an executive chef, Mr Michael Joseph Quinn, and the other is Singaporean, Ms Gillian Constance Pua, who believes in business transformation. When they first started the stall, they have an objective in mind, which is, to attract the new generation to dine at the hawker centres. To the younger generation, some may find that dining in hawker centres is boring and for the older, they would like to change this mindset.

The motto of Shaker Lakers is to enhance Asian flavours with a Western

touch. They created various burgers that were very popular among their customers. They enjoy creating new and interesting pasta and burgers with local flavours to continue to attract regular customers. They also serve chef specials every week, where customers can try something different. An example of their chef specials is the curry chicken burger where they incorporated jackfruit into the curry mayo.

Gillian said: “You can find new and interesting foods from the hawker stalls. Unlike restaurants and cafés, they are much more affordable.”

东西方美食艺术的结晶



“Shaker Lakers”由两位人士合伙经营，其中一位是曾在纽约餐馆担任行政主厨的爱尔兰名厨麦克·约瑟·奎因，另一位是笃信业务转型的新加坡人潘珠琏。他们当初在设立这个摊位时有一个目标，那就是吸引年轻人到小贩中心进餐。有些年轻人可能会觉得在小贩中心内进餐甚为无趣，而年长一辈则想改变这种观念。

Shaker Lakers的座右铭是通过西方美食艺术来升华亚洲风味。他们创造了多种汉堡包，受到顾客的普遍欢迎。他们喜欢创造具有本土风味的意大利面和汉堡包，它们都能吸引顾客的味蕾。他们每个星期还提供厨师特餐，客户可以尝试不同的美食，其中一道厨师特餐是咖喱鸡汉堡包，他们在蛋黄酱咖喱中加入波罗蜜。



Shaker Lakers的座右铭是通过西方美食艺术来升华亚洲风味。

潘珠琏说：“您可以在小贩摊位中找到好吃的新食物，它们的价格比餐厅和咖啡厅大众化许多。”



Shaker Lakers

51 Yishun Ave 11, Yishun
Park Hawker Centre #01-24,
Singapore 768867

Tian Kee Carrot Cake & Hokkien Mee

天記萝卜糕福建面

Bank Staff turned Hawker

In 2019, Ms Elayne Ang, who has worked in a bank for more than 15 years, decided to take the leap to switch to an entirely different industry. Together with her partner Mr Samuel Tan, they set up a hawker stall 'Tian Kee Carrot Cake & Hokkien Mee' at Marine Parade Food Centre, selling fried carrot cakes and fried Hokkien mee. Served with the irresistible big prawns, every plate of their Hokkien mee has strong 'wok hei'.

Samuel and Elayne have been enjoying cooking very much. Prior to becoming hawkers, they used their home as the culinary training ground. At the beginning, they had totally no experience as hawkers. In order to improve the quality of their food, the only way is to practise hard and never give up. Besides that, they travelled island-wide trying their competitors' foods to learn and refine their culinary skills.

Soon they came up with their signature dish, the crispy black carrot cake, which has become a hot seller on their menu. They also make an effort to understand customers' preferences and try to cater to special requests whenever



Tian Kee Carrot Cake & Hokkien Mee is set up by Ms Elayne Ang (left) and Mr Samuel Tan.

possible. One of their specially-created dishes, oyster eggs, is moist and flavorful using large oysters from Korea.

银行职员转行当小贩



2019年，在银行上班15年且业绩不错的洪恩玲决定转行，与陈民杰合伙在马林百列熟食中心开设小贩摊位“天記萝卜糕福建面”，售卖炒菜头粿和炒福建面。他们的大虾福建面，每一碟都散发着热腾腾的“镬气”。

在成为小贩之前，洪恩玲和陈民杰已经非常喜欢烹饪，经常在家里下厨，作为厨艺的锻炼场。他们之前没有担任过小贩，对于这个行业完全没有经验，唯一的途径就是勤加练习和永不言弃。他们经常在全岛各地尝试其他摊位的菜头粿，向他人学习，以努力改善自己的厨艺。

很快地，他们有了自己的招牌菜炒黑萝卜糕，这道菜普遍受到顾客喜爱。他们也定期了解顾客对食物的喜欢程度，



在天記萝卜糕福建面，每一碟福建面都散发着热腾腾的镬气。

并尽可能满足大家的不同要求。他们的另一道自创美食是香滑可口的蚝蛋，所使用的新鲜大蚝来自韩国。

Tian Kee Carrot Cake & Hokkien Mee
天記萝卜糕福建面
Blk 84 Marine Parade Central,
Marine Parade Food Centre
#01-35,
Singapore 440084

Roasted Food Stall Insists on Four Best

The hawker stall 'Ah Zhong Roasted Delights' sells roasted ducks, roasted pork, grilled pork and soy sauce chicken. Their signature dish is roasted duck with dong quai (Chinese herb). The uniqueness of the stall lies in its on-the-spot roasting every morning.

The stall owner, Mr Tan Kim Chiong, started his hawker career at the age of 15 and worked as a chef of a roasted food stall at the age of 17. He emphasizes on having a clean dining area, using the best and freshest ingredients, foods which need to taste delicious and a good service attitude. His stall is currently rated A in terms of hygiene level.

Kim Chiong added: "It is important to let the customers to have a wide variety of food choices." In line with the current trend, he uses a digital ordering solution. He hopes to attract more satisfied customers and to operate the stall in a steady manner. As a new entrant of hawker industry since 2018, he does not have any expansion plan in the near future.



Mr Tan Kim Chiong of Ah Zhong Roasted Delights emphasizes on having a clean dining area, using the best and freshest ingredients, foods which need to taste delicious and a good service attitude.

坚持四好 的烧腊摊

“**亞**忠烧腊·麵”经营的是烤鸭、油鸡、叉烧、烧肉，招牌菜是当归烤鸭。摊位的独特之处在于每天早上在店里现烤现烧。

摊主陈金钟从15岁开始当小贩，并在17岁时担任烧烤档口的头手。他强调其摊位坚持做到四好：第一、要清洁卫生；第二、食材要好、要新鲜；第三、食物的味道要好；第四：对顾客的态度要好。他的档位在卫生水平上被评为A级。

陈金钟补充说：“重要的是让顾客在食物上有更多选择。”由于大势所趋，他也使用数码订购系统。他希望有更多满意的回头顾，并稳健地经营摊位。自2018年开档以来，作为小贩行业的新进入者，他近期没有开设分店的扩展计划。



亞忠燒臘·麵坚持做到四好：第一、要清洁卫生；第二、食材要好、要新鲜；第三、食物的味道要好；第四：对顾客的态度要好。



Ah Zhong Roasted Delights

亞忠燒臘·麵

1 Kadayanallur St,
Maxwell Food Centre #01-93,
Singapore 069184

Geylang 29 Charcoal Fried Hokkien Mee

芽笼29炭炒福建面

Legacy of Charcoal-fried Hokkien Mee is Kept

3rd-generation operator of 'Geylang 29 Charcoal Fried Hokkien Mee' has perfected its signature charcoal-fried Hokkien mee over the past three generations. Their Hokkien Mee are meticulously fried over red-hot charcoal (which is very rare in the industry now) to infuse 'wok hei' into every plate.

Working together with her husband and chef Mr Tan Zhi Zhong, the stall owner Ms Lilian See said: "Using charcoal to fry Hokkien mee is our tradition and we will continue with this legacy." The Hokkien mee is packed with strong seafood umami and is luxuriously rich and glossy, due to the copious amount of seafood used

in their stocks. Fresh prawns, chunky squid rings, dark-red sambal chili and the all-time favourite pork lard are heaped all over the dish, giving a pleasant mix of both colour and flavour. Side dishes such as juicy pork belly satay can be ordered to add zest to the Hokkien mee.

Lilian is proud of herself for being able to continue the legacy with the unique traditional skills from her father. It has been two years since the opening of her own stall at East Coast Lagoon and she has managed to garner a loyal customer base that patronise her stall on a regular basis. She sincerely hopes that everyone can enjoy their family's unique charcoal-fried Hokkien mee for generations to come.



Ms Lilian See of Geylang 29 Charcoal Fried Hokkien Mee said: "Using charcoal to fry Hokkien mee is our tradition and we will continue with this legacy."

延续

炭炒福建面的传统

“芽笼29号炭炒福建面”在过去的三代中都完善了其特色的炭炒福建面。福建面以目前很少见到的红炭精心慢炒，每一碟端上来的福建面都散发着热腾腾的“镬气”。

这个摊位的摊主是薛丽莲，主厨陈志忠是她的丈夫。薛丽莲说：“炭炒福建面是我们家的传统，我们将继续保留这一传统。”这个摊位使用大量的新鲜海鲜，它们充满浓郁的鲜味，那么肥美而富有光泽。新鲜的虾、粗大的鱿鱼圈、深红色的参巴辣椒和美味的猪油，交织成色香味俱全的令人愉悦的福建面。食客们还可以加订小菜如猪肚沙爹，以增加福建面的风味。

薛丽莲为自己能够继承父业和独特的传统技能而感到自豪。她在东海岸人工湖畔开设摊位两年了，目前有固定的客户群经常光顾她的摊位。她衷心希



芽笼29号炭炒福建面将继续保留炭炒福建面的传统。

望每个人都能享受他们的家传炭炒福建面。



Geylang 29 Charcoal Fried Hokkien Mee

芽笼29炭炒福建面

1220 East Coast Lagoon,
Food Village Stall No. #01-032,
Singapore 468960

Having Fun when Taking Hakka Cuisines

‘Hakka Fun HamCha and Yong Tou Fu’ sells Hakka dishes, including hamcha (also known as lei cha) and yong tou fu. The stall owner Ms Michelle Yee Wen Lee believes that among the wide range of hawker foods, hamcha is a non-mainstream meal and is also relatively rare at the stalls. However, she is of the opinion that as long as you insist on presenting a good taste with authentic materials, you will have supporters from the diners.

Michelle entered the hawker industry in 2018. She was unaware of the hamcha dish before she met her husband Mr Alan Kok Kim Leong. It was during one of the holiday periods when her mother-in-law made hamcha for the family, that she came across delicacy. The couple were originally performing clerical jobs, but felt that their jobs were boring, and hence to switch to become hawkers. They make their own Hakka yong tou fu with the recipe from Michelle’s mother. Whether hamcha or yong tou fu, the ingredients are handmade, and even the chili sauce is specially made.

Michelle said that people who are not familiar with Hakka cuisines used to call hamcha as ‘Hakka rice in English. The couple took inspiration from it and named their stall ‘Hakka Fun’, hoping that the



Ms Michelle Yee Wen Lee (standing) and Mr Alan Kok Kim Leong of Hakka Fun HamCha and Yong Tou Fu hope that the diners would have fun when dining at their stall.

diners would have fun when dining at their stall. Although they are using traditional secret recipes, Michelle believes that they need to improve their recipes to meet the tastebuds of the public. In the future, she aims to continue share the culinary art and hopes to have the opportunity to participate in various activities to help more hawkers grow together.

欢享 客家菜肴



客家欢咸茶与酿豆腐所调理的客家菜。

“**客**家欢咸茶与酿豆腐”售卖客家菜肴，包括咸茶(亦称擂茶)和酿豆腐。摊主余雯丽认为，在琳琅满目的商品中，咸茶属于本地非主流餐点，售卖咸茶的摊位不多，所以只要坚持采用真材实料，还是会有支持的客户群。

余雯丽在2018年入行，她认识丈夫郭金良之前，从来没接触过咸茶。直到逢年过节，其家婆都煮咸茶与家人一起吃，她才邂逅了这道美食。余雯丽与郭金良原本从事文职，但感觉上班生活乏味，便转换跑道当小贩。客家酿豆腐的食谱是余雯丽的妈妈所传授。无论咸茶或酿豆腐，食材都需亲手准备，连辣椒酱也是独门特制。

余雯丽说，不太熟悉客家菜的人习惯以英语称咸茶为“客家饭”，他俩从中获得灵感，为档口取名“客家欢”，希望食客吃了欢乐开心。虽然采用家传秘方，但余雯丽认为他们仍需不断改良食谱，以符合大众的口味。未来，余雯丽会继续把客家美食文化分享给更多人。此外，她希望有机会参与各类活动，协助小贩同业共同成长。



**Hakka Fun HamCha and
Yong Tou Fu**

客家欢咸茶与酿豆腐

335 Smith Street, Chinatown
Complex Food Centre #02-123,
Singapore 050335

Hong Kong-styled Congees at Affordable Prices

‘New World Congee’ is a hawker stall selling Hong Kong-styled congees. The nine types of delicious congees sold

include pork congee, shredded chicken congee, peanut minced meat congee, scallop congee, handmade meatball lean meat congee, century egg lean meat congee, sliced fish congee, happiness congee and mixed fish congee. Besides these congees, they also sell crispy noodles and macaroni.



Equipped with extraordinary culinary skills, Mr Alvin Ng established New World Congee in 2019.

Although New World Congee is a new entrant to the hawker industry, the stall owner Mr Alvin Ng is very experienced as he is a 4th-generation hawker since his great grandfather, and has been preparing hawker foods for many years. Equipped with extraordinary culinary skills, Alvin established his own stall in 2019.

The congees made by the stall are unique as with a thick, creamy silky, smooth snow-white texture. Alvin proudly said: “We made our own congees. As keep our operations cost to a minimum, the prices of our congees are relatively affordable.”

自熬港式粥品

价廉物美



新世界粥品所烹调的粥品，独特之处是粥品浓稠、香滑可口、入口即化。

“**新**世界粥品”主要出售港式粥品，所售卖的鲜美粥品有九种：猪肉粥、鸡丝粥、花生碎肉粥、干贝粥，手工肉丸瘦肉粥、皮蛋瘦肉粥、鱼片粥、幸福粥和什锦鱼粥。除了这些粥品以外，他们还出售脆皮面条和通心粉。

尽管新世界粥品是小贩行业的新进者，但摊主黄顺阳在小贩美食烹调方面累积了多年经验，从他的曾祖父算起，至今已第四代的小贩老手。2019年，厨艺高超的黄顺阳创设了自己的摊位。

新世界粥品所烹调的粥品，独特之

处是粥品浓稠、香滑可口、入口即化。黄顺阳自豪地说：“这些香滑的粥品都是我们自己熬制的。由于我们将运营成本保持在最低水平，因此粥的价格大众化，大家都承受得起。”



New World Congee 新世界粥品
Blk 84 Marine Parade Central,
Marine Parade Food Centre
#01-45,
Singapore 440084

One Mouth Noodle

一口麵

Story behind a Plate of Wonton Mee

Although Mr Jim Yeow Kin Mun was an interior designer for more than ten years, he decided to be a hawker with the skills imparted by his father. He seized the opportunity presented by the Incubation Stall Programme organised by the National Environment Agency. The programme offered an average of 40% rental rebate for pre-fitted stalls over a period of 15 months. Jim was one of the few stallholders who decided to become a full-fledged hawker after successfully undergoing the programme. This stall name is 'One Mouth Noodle'.

Jim said: "Business was progressing fairly well until the outbreak of COVID-19, resulting in a 50% plunge in sales. I was torn between carrying on and giving up the business. Fortunately, business started picking up after I started to offer food delivery, and I've since decided to progress to a full-fledged hawker." Now, online ordering of One Mouth Noodle via GrabFood or Jim's Facebook is possible.

At One Mouth Noodle, everything is made by hand. Every day at 2pm, Jim makes a fresh batch of egg noodles. He kneads by hand, mixing flour and eggs



At One Mouth Noodle, everything is handmade by Mr Jim Yeow Kin Mun.

until they form a smooth and elastic dough. Thereafter, he uses a machine to press the dough into flat sheets, repeating the pressing process many times. He will add more flour if the flattened noodles start cracking or get too dry. Jim repeats the pressing process until both sheets are thin enough for shredding. Jim admitted: "Wonton is a dish I am most familiar with. But I feel I am only at 65% of my father's standard even though he imparted his skills to me unreservedly."

一碗云吞面

背后的故事

尽管邱健文曾担任室内设计师十余年，但他后来还是决定以父亲所传授的技艺成为小贩。他参与了国家环境局推出的培育新手小贩摊位计划，该计划为新手小贩摊位提供15个月内平均40%的租金回扣。邱健文是在完成该计划后，少数几位决定成为正式小贩的摊主之一。他的摊位名称是“一口麵”。

邱健文说：

“在冠病疫情暴发之前，摊位的业务进展相当顺利，疫情暴发之后，销售额下

降了50%。在继续经营和放弃生

意之间，我挣扎了很久。幸运的是，在我提供送餐服务后，业绩开始回升，从那时起，我就决定成为正式小贩。”现在，食客可以通过GrabFood或摊位的脸书在线订购。

在一口麵，一切都是手工制作的。每天下午2时，邱健文都会制作一批新鲜的鸡蛋面。他把面粉和鸡蛋混合，用手将之揉捏，直到形成光滑且有弹性的面团。然后，他使用机器将面团压成扁平片，然后重复压制过程多次。如果扁平的面条开



在一口麵，一切都是邱健文手工制作的。



始破裂或变得太干，他就得添加更多的面粉。邱健文重复加压过程，直到两张面皮都薄到可以切碎为止。邱健文坦承：“云吞面是最熟悉的一道菜，但是，即使父亲毫无保留地将这门技艺传授给我，我的程度仅为父亲水平的65%。”



One Mouth Noodle 一口麵
51 Yishun Ave 11,
Yishun Park Hawker Centre
#01-12,
Singapore 768867



维多利亚批发中心

VICTORIA WHOLESALE CENTRE

101 Kallang Avenue Singapore 339508

1st Singapore Hawkers Awards Souvenir Magazine

第一届新加坡小贩奖特刊

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