



2023 年

新加坡小販座談會與小販獎

Singapore Hawkers' Seminar & Awards 2023



《携手共创小販辉煌》

“A Progressive Hawker Culture”

Organiser 主办单位:



新加坡全國商聯總會
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 Environmental 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 & 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

ABOUT SINGAPORE HAWKERS' SEMINAR & AWARDS 2023

The Singapore Hawkers' Seminar & Awards 2023 took place on Wednesday, 27th September 2023 at One Punggol (Level 5 Multi-Purpose Hall) with close to 300 in attendance.

Organised by The Federation of Merchants' Associations, Singapore (FMAS) and supported by the National Environment Agency (NEA), this is an annual platform where hawkers come together to celebrate hawkers' achievements, exchange ideas and contribute to ongoing efforts to sustain the hawker trade.

The theme this year is "A Progressive Hawker Culture". After celebrating the hawker's culture and sustaining hawkers during tough times, moving forward, hawkers are encouraged to continue to grow and stay ahead.

ABOUT SINGAPORE HAWKERS' AWARDS 2023

The Singapore Hawkers' Awards, introduced in 2021, commend the innovative and entrepreneurial spirit of hawkers who run cooked food stalls at hawker centres managed by NEA and NEA-appointed operators, and recognise exemplary hawker brands and individuals who have helped to shape the local hawker scene.

Nominations for awards are submitted by FMAS members, Hawkers' Associations, or individual hawkers. There are three award categories in total: Hawker Heritage Award, Enterprising Hawker Award, and the newly introduced Outstanding Hawker Mentor Award. A total of nine awards were given (three for each category), and this is the first year where special recognition was given to four hawkers to recognize their efforts in the hawker landscape.

Hawker Heritage Award

To recognise hawker brands that have preserved their management and culinary skills across generations, and contributed towards the continuation of Singapore hawker culture.

Enterprising Hawker Award

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

Outstanding Hawker Mentor Award

To recognise the contributions of mentors who have dedicated their time and expertise to support and guide aspiring hawker entrepreneurs.

2023年新加坡小贩座谈会与小贩奖简介

2023年新加坡小贩座谈会与小贩奖于2023年9月27日星期三在One Punggol (Level 5 Multi-Purpose Hall) 举行, 近300人出席。

该活动由新加坡全国商联总会 (FMAS) 主办, 并得到了国家环境局 (NEA) 的支持。这是一年一度的平台, 让小贩们汇聚一堂, 庆祝小贩的成就, 交流, 并为小贩行业的持续发展做出贡献。

今年的主题是“携手共创小贩辉煌”。在小贩经历艰难时期后, 我们希望鼓励小贩继续发展和保持领先地位。

2023年新加坡小贩奖简介

新加坡小贩奖于2021年首次推出, 表彰小贩的创新和创业精神, 也认同那些帮助塑造本地小贩文化的模范小贩品牌和摊主。这些小贩都是由国家环境局或环境局委任的经营者所管理的小贩中心, 小贩摊位的租户。

新加坡小贩奖的提名是由新加坡全国商联总会会员、小贩协会或小贩摊主提交。奖项分为三组: 小贩文化传承奖、创业精神小贩奖和杰出小贩导师奖。本届共颁发了九份奖 (每组三份), 并首次特别表彰了四名小贩, 以认可他们在小贩领域做出的努力。

小贩文化传承奖

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

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。

杰出小贩导师奖

颁给那些为支持和指导小贩创业者而奉献时间和专业知识的导师, 并认同他们对小贩行业所做的贡献。

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2023年新加坡小贩座谈会与小贩奖简介

About Singapore Hawkers' Award 2023
2023年新加坡小贩奖简介

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- 08 Dr Koh Poh Koon 许宝琨医生
Senior Minister of State 高级政务部长
Ministry of Sustainability and the Environment 永续发展与环境部
Ministry of Manpower 人力部
- 10 Mr Yeo Hiang Meng BBM 杨向明先生 BBM
President 会长
The Federation of Merchants' Associations, Singapore
新加坡全国商联总会
- 12 Mr Anthony Low Hock Kee PBM 刘福记先生 PBM
Chairman 主席
Hawkers' Division of The Federation of Merchants' Associations, Singapore
新加坡全国商联总会小贩部

Hawker Heritage Awards 小贩文化传承奖

Winners 得奖者

- 16 D'Authentic Nasi Lemak
- 18 Hoo Kee Rice Dumpling 和记肉粽
- 20 Tian Nan Xing Minced Pork Noodle 添南興肉脞面

Special Recognition 特别认可

- 22 Hwee Kee Kway Chap 辉记

Shortlisted Participants 入围者

- 24 Haji K. Abdul Rehuman Muslim Food
- 26 Hock Kee Bak Kut Teh 福记肉骨茶
- 28 Kin Men Seng Heng Hokkien Braised Duck 金門成興



- 30 Kun Ji Duck Rice 坤记
- 32 Lai Heng Handmade Teochew Kueh 萊興手工潮州粿
- 34 Qing Xiang Ting 清香亭
- 36 Quan Xin Vegetarian Food 泉心素食园
- 38 Tai Weng Hainanese Chicken Rice 大荣海南鸡饭
- 40 Tanglin Crispy Curry Puff 东陵酥皮咖喱角

Enterprising Hawker Awards 创业精神小贩奖

Winners 得奖者

- 44 ButterNut
- 46 Grandma Ban Mian 老妈子板面
- 48 New World Congee 新世界粥品

Special Recognition 特别认可

- 50 CRAFT'B & Mizu Shakebar
- 52 James' Quesadilla & Brunch 占姆士@墨西哥煎馅饼
- 54 Oiishii Corner

Shortlisted Participants 入围者

- 56 GOPIZZA
- 58 Liang Kee 亮记
- 60 Tropical Drinks Station 热带雨林饮品站

Outstanding Hawker Mentor Awards 杰出小贩导师奖

Winners 得奖者

- 64 Hon Ni Kitchen 红泥小厨
- 66 Ming Yun Famous Fried Hokkien Prawn Noodle 茗雲馳名炒福建蝦麵
- 68 Snow Mount 雪山

Shortlisted Participants 入围者

- 70 Ah Kiat Wanton Mee 百利
- 72 Xiang Feng Nasi Lemak 祥鳳美食椰浆饭
- 74 Xin Sheng Ngoh Hiang Prawn Cracker 新生五香虾饼

Hawker Heritage Awards 小贩文化传承奖

D'Authentic Nasi Lemak
Hoo Kee Rice Dumpling 和记肉粽
Tian Nan Xing Minced Pork Noodle 添南興肉腩面

Special Recognition 特别认可

Hwee Kee Kway Chap 辉记

Shortlisted Participants 入围者

Haji K. Abdul Rehuman Muslim Food
Hock Kee Bak Kut Teh 福记肉骨茶
Kin Men Seng Heng Hokkien Braised Duck 金門成興
Kun Ji Duck Rice 坤记
Lai Heng Handmade Teochew Kueh 萊興手工潮州粿
Qing Xiang Ting 清香亭
Quan Xin Vegetarian Food 泉心素食园
Tai Weng Hainanese Chicken Rice 大荣海南鸡饭
Tanglin Crispy Curry Puff 东陵酥皮咖喱角

Enterprising Hawker Awards 创业精神小贩奖

ButterNut
Grandma Ban Mian 老妈子板面
New World Congee 新世界粥品

Special Recognition 特别认可

CRAFT'B & Mizu Shakebar
James' Quesadilla & Brunch 占姆士@墨西哥煎馅饼
Oiiishii Corner

Shortlisted Participants 入围者

GOPIZZA
Liang Kee 亮记
Tropical Drinks Station 热带雨林饮品站

Outstanding Hawker Mentor Awards 杰出小贩导师奖

Hon Ni Kitchen 红泥小厨
Ming Yun Famous Fried Hokkien Prawn Noodle 茗雲馳名炒福建蝦麵
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Xin Sheng Ngoh Hiang Prawn Cracker 新生五香虾饼



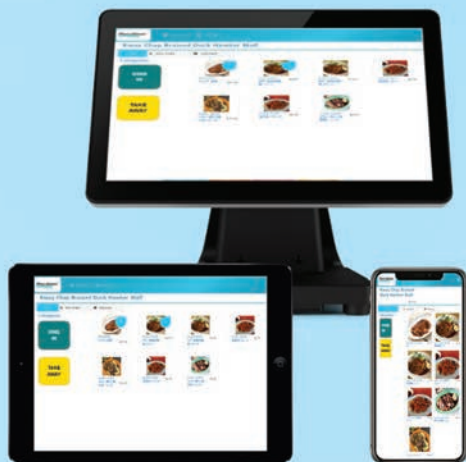
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hawker productivity
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Dr Koh Poh Koon

Senior Minister of State

Ministry of Sustainability and the Environment

Ministry of Manpower

My heartiest congratulations to this year's winners of the Singapore Hawkers Awards. They are inspiring hawkers who have embraced new challenges, enhanced their productivity and preserved our hawker culture. Their stories exemplify the resilience, adaptability, and passion that define our hawker community.

Not too long ago, Singapore was facing the challenges posed by the COVID-19 pandemic head on. It was a trying period, but I am heartened that our hawkers demonstrated resilience and continued to provide us with delicious and affordable food options through the pandemic.

Following the pandemic, our hawkers remained adaptable and continued to evolve with the changing needs of the market. They embraced the challenges and opportunities of digitalisation, and I am glad that more hawkers have adopted digital solutions to complement their walk-in business and expand their reach. Some of them have also been recognised and awarded with the Enterprising Hawker Award at the Singapore Hawkers Awards ceremony in 2023. The Hawkers' Productivity Grant (HPG) has played a

crucial role in supporting hawkers in their digital transformation journey. The grant has increased to \$7,000 per hawker and can now be used to fund adoption of stall-level digital solutions, such as e-ordering solutions.

Hawker centres play an important role in sustaining our hawker culture. They serve as community spaces where people from all walks of life come together to share their love for local food. Recognising the importance of fostering vibrancy at our hawker centres and promoting hawker culture beyond hawker centres space, NEA launched the Vibrant Hawker Culture (VHC) programme in September 2023.

I extend my sincere appreciation to FMAS, our hawkers, and all the individuals and organisations who have played a pivotal role in supporting the hawker trade and culture. Your dedication and commitment have been instrumental in shaping the future of our hawker scene.

Together, let us embrace the digital era, improve productivity, and build a vibrant hawker culture that will continue to be a source of pride and joy for all Singaporeans.



许宝琨医生
高级政务部长
永续发展与环境部
人力部

我衷心祝贺今年新加坡小贩奖的获奖者。他们是鼓舞人心的小贩，他们接受了新的挑战，提高了生产力，并传承了我们的小贩文化。他们的故事充分体现了我们小贩群体的韧性、适应力和热情。

不久前，新加坡正直面新型冠状病毒（COVID-19）全球大流行带来的挑战。那是一段艰难的时期，但让我感到欣慰的是，我们的小贩表现出了坚韧不拔的精神，在疫情期间继续为我们提供美味可口、价格合理的食品选择。

疫情过后，我们的小贩仍然保持着良好的适应能力，继续随着市场需求的变化而发展。他们接受了数码化带来的挑战和机遇，我很高兴有更多的小贩采用了数码解决方案来补充他们的流动业务并扩大他们的影响力。其中一些小贩还在2023年的新加坡小贩颁奖典礼上被授予“创业精神小贩奖”。小贩生产力资助金（Hawkers' Productivity Grant）在支持小贩进行数码化转型的过程中发挥了至关重要的作用。每名小贩的补助金已增至7,000新元，现在可用于资助采用摊位级数码解决方案，如电子订餐解决方案。

小贩中心一直在维持我们的小贩文化方面发挥着重要作用。小贩中心是一个社区空间，来自各行各业的人们聚集在一起，分享他们对本地美食的热爱。国家环境局认识到在小贩中心营造活力和在小贩中心以外推广小贩文化的重要性，于2023年9月启动了“活跃小贩文化”计划。

我衷心感谢新加坡全国商联总会、我们的小贩，以及所有在支持小贩行业和文化方面发挥关键作用的个人和组织。你们的奉献和承诺，对塑造我们小贩行业的未来发挥了重要作用。

让我们一起迎接数码时代，提高生产力，建立一个充满活力的小贩文化，让它继续成为所有新加坡人的骄傲和喜悦。



Mr Yeo Hiang Meng BBM

President

The Federation of Merchants' Associations, Singapore

The Singapore Hawkers' Awards, introduced in 2021 with the support of National Environment Agency (NEA), has become a platform to showcase and celebrate our hawkers. Having faced tough times during the COVID-19 pandemic, The Federation of Merchants' Associations, Singapore, aims to inspire our hawkers not only to endure but also to take the lead in embracing innovation and progress. In recognition of our hawkers, the Singapore Hawkers' Awards 2023 is dedicated to honouring and celebrating their resilience.

With this year's theme being "A Progressive Hawker Culture", we are thrilled to introduce nine remarkable winners. These individuals stand out for their commitment to safeguarding traditional recipes and hawker culture for the generations to come, their adept embrace and adaptation of technology, and their proactive role in mentoring aspiring hawkers.

This commemorative magazine proudly features not only the award recipients but also highlights the

contributions of the other shortlisted participants. These individuals have not only added delectable flavours to our hawker scene but have also played a crucial role in shaping the unique culture for hawkers.

To the award recipients, a heartfelt congratulations on your well-deserved recognition. Your passion, innovation, and dedication have not only enriched our taste buds but have also elevated our hawker culture to new heights. To our readers, I extend my deepest gratitude for your unwavering support of the Singapore Hawkers' Awards. Your enthusiasm plays a pivotal role in amplifying the stories and achievements of our hawker community.

As you go through the pages of this commemorative magazine, I hope you find inspiration in the stories of our hawkers and gain a deeper appreciation for the vibrant and dynamic hawker culture that defines Singapore. May this magazine stand as a testament to the dedication, resilience, and excellence that make our hawker community truly special.



杨向明先生 BBM
会长
新加坡全国商联总会

在国家环境局的支持下，新加坡小贩奖于2021年推出，现已成为展示和表彰新加坡小贩的平台。在经历了新型冠状病毒（COVID-19）全球大流行的艰难时期后，新加坡全国商联总会旨在激励我们的小贩不仅要坚忍不拔，还要带头拥抱创新和进步。为了表彰我们的小贩，2023年新加坡小贩奖致力于表彰和颂扬他们的坚韧不拔精神。

今年的主题是“携手共创小贩辉煌”，我们很高兴能介绍九位杰出的获奖者。他们致力于为后代保护传统食谱和小贩文化，善于拥抱和适应科技，并积极指导有抱负的小贩。

这本纪念杂志不仅介绍了获奖者，还重点介绍了其他入围者的贡献。这些人不仅为我们的的小贩业增添了美味，还在塑造独特的小贩文化方面发挥了至关重要的作用。

对于获奖者，我们衷心祝贺你们获得当之无愧的认可。你们的热情、创新和奉献不仅丰富了我们的味蕾，还将我们的小贩文化提升到了新的高度。对于我们的读者，我衷心感谢你们对新加坡小贩奖的坚定支持。你们的热情对宣传我们小贩群体的故事和成就起着举足轻重的作用。

当您翻阅这本纪念杂志时，我希望您能从我们小贩的故事中找到灵感，并对新加坡生机勃勃的小贩文化有更深入的了解。愿这本杂志成为小贩奉献、坚韧和卓越的见证，让我们的小贩群体真正与众不同。



Mr Anthony Low Hock Kee PBM

Chairman

Hawkers' Division of The Federation of Merchants' Associations, Singapore

I am delighted to introduce you to the Singapore Hawkers' Awards 2023 Commemorative Magazine – a joyful exploration of the resilience, creativity, and tenacity of our beloved hawkers. As Chairman of the Hawkers' Division in The Federation of Merchants' Associations, Singapore (FMAS), it is a pleasure to invite you to join us in honouring these hawkers who have contributed so much to our rich hawker culture.

Besides featuring the nine winners of the three award categories (Hawker Heritage Awards, Enterprising Hawker Awards, Outstanding Hawker Mentor Awards), this magazine will also be spotlighting the other shortlisted participants who have contributed to our hawker culture.

The 2023 edition of the Singapore Hawkers' Awards has honoured the

accomplishments of hawkers dedicated to preserving hawker traditions across generations, adapting to the changing world, and sharing their skills to aspiring younger hawkers.

Apart from celebrating our fellow hawkers, the Hawkers' Division is committed to fostering and promoting a thriving hawker culture through a series of events and initiatives. Our objective is to ensure the continued vibrancy of the hawker culture which is a part of our national identity.

As you explore the stories in this magazine, we hope you are inspired by the resilience, innovation, and excellence that characterize our hawker community. Let us continue to promote our local hawker culture and draw inspiration from the remarkable journeys of our hawkers.



刘福记先生 PBM

主席

新加坡全国商联总会小贩部

我很高兴向您介绍《新加坡小贩奖2023年纪念杂志》--这是一本关于我们敬爱的小贩的韧性、创造力和顽强精神的快乐探索。作为新加坡全国商联总会小贩部的主席，我很高兴邀请您加入我们的行列，一起向这些为我们丰富的小贩文化做出巨大贡献的小贩们致敬。

除了介绍三个奖项类别（小贩文化传承奖、创业精神小贩奖和杰出小贩导师奖）的九位获奖者外，本期杂志还将重点介绍其他入围者，他们对我们的小贩文化做出了贡献。

2023年的新加坡小贩奖旨在表彰小贩们在传承小贩传统、适应不断变化的世界以及与有抱负的年轻小贩分享他们的技能方面所取得的成就。

除了表彰我们的小贩同仁，新加坡全国商联总会小贩部还致力于通过一系列的活动和倡议来培养和推广蓬勃发展的的小贩文化。我们的目标是确保小贩文化的持续活力，这是我们民族身份认同的一部分。

当您阅读本期杂志中的故事时，我们希望您能从我们小贩社区的坚韧、创新和卓越中得到启发。让我们继续弘扬本地小贩文化，从小贩的非凡历程中汲取灵感。



Hawker Heritage Awards

小贩文化传承奖



WINNERS 得奖者

- 16 D'Authentic Nasi Lemak
- 18 Hoo Kee Rice Dumpling 和记肉粽
- 20 Tian Nan Xing Minced Pork Noodle 添南興肉腩面

SPECIAL RECOGNITION 特别认可

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Maestro of Authentic Nasi Lemak and Mee Rebus

Mr. Sulaiman Bin Abu embarked on his hawker journey at the tender age of eight, assisting his mother in vending Malay cuisine at Tanglin Halt Hawker Centre. In 1996, he founded D' Authentic Nasi Lemak at Marine Parade Central Market and Food Centre, where he now runs the stall alongside his three sons and son-in-law.

To uphold the superior quality of their Nasi Lemak, Mr. Sulaiman Bin Abu prioritizes the use of fresh, premium ingredients. Every step of the cooking process is executed meticulously, with each dish crafted from scratch. This dedication to freshness and precision in preparation results in a distinct and delectable flavor that sets their Nasi Lemak apart.

A standout feature of D' Authentic Nasi Lemak is their homemade sambal chili, crafted from a unique family recipe passed down through generations. This special chili imparts a flavorful touch to their Nasi Lemak, reflecting the restaurant's authentic hawker heritage.

Moreover, the utilization of a family recipe not only distinguishes their sambal chili but also adds a sense of tradition and legacy to the overall dining experience.

In addition to their renowned Nasi Lemak, Mr. Sulaiman Bin Abu has expanded his culinary repertoire by establishing a second stall in the same hawker center, specializing in Mee Rebus. His dedication to preserving hawker culture for future generations is truly commendable.



正宗椰浆饭和马来卤面的大师

苏莱曼先生年仅八岁就开始了他的
小贩生涯，协助母亲在东岭福小
贩中心售卖马来美食。1996年，他在
马林百列中央市场和美食中心创办了
D' Authentic Nasi Lemak，现在与三个
儿子和女婿一起经营摊位。

为了保持椰浆饭的卓越品质，苏莱曼
先生优先使用新鲜的优质食材。烹饪过程
中的每一步都一丝不苟，每道菜都从头开
始制作。这种对新鲜度和精确度的执着追
求，造就了其椰浆饭的独特美味。

D' Authentic Nasi Lemak 的一大特
色是自制的桑巴辣椒，这种辣椒是根据家
族世代相传的独特配方制作而成。这种特
殊的辣椒为他们的椰浆饭带来了浓郁的风
味，反映了餐厅正宗的小贩传统。

此外，家族秘方的使用不仅使他们的
桑巴辣椒与众不同，还为整个用餐体验增
添了一种传统和传承感。

除了闻名遐迩的椰浆饭外，苏莱曼先
生还在同一小贩中心开设了第二个摊位，
专门经营马来卤面，从而扩大了自己的烹
饪范围。他为后代传承小贩文化的奉献精
神确实值得称赞。



D'Authentic Nasi Lemak

Marine Parade Central Market and
Food Centre

84 Marine Parade Central,
#01-36, Singapore 440084

Hoo Kee Rice Dumpling

和记肉粽



Time-Honoured Dumpling Legacy

Hoo Kee Rice Dumpling, a renowned hawker brand with roots tracing back to 1948, boasts a rich heritage steeped in tradition. Founded by Mr. Chew Hai Chwee, the brand initially gained prominence selling rice dumplings along Amoy Street. However, with the government's ban on street hawking, they seamlessly transitioned to the Amoy Street Food Centre, where they've thrived for the past four decades.

Despite evolving hawker dynamics, Hoo Kee Rice Dumpling has remained steadfast in preserving its authentic flavors and techniques. Their time-honored recipe, passed down through generations, remains integral to their enduring success. Each rice dumpling is meticulously handcrafted using premium ingredients and traditional

methods, evoking a taste that resonates with nostalgia and fond memories.

Expanding their footprint, Hoo Kee Rice Dumpling now operates two stalls, one at Amoy Street Food Centre and another at Bukit Merah Central. Their culinary prowess has garnered accolades, including the prestigious Michelin Bib Gourmand award, underscoring their significant contribution to the local gastronomic landscape.

As the brand expands, the reins have been entrusted to the capable third generation within the family. Actively involved in business operations, they are committed to safeguarding the brand's rich heritage and culinary legacy for generations to come.



源远流长的传统肉粽

和记粽子是一个著名的小贩品牌，其历史可追溯到1948年，拥有悠久的历史。该品牌由周海水先生创立，最初在厦门街边叫卖粽子，声名鹊起。然而，随着政府禁止街边摆卖，他们无缝过渡到厦门街美食中心，并在那里蓬勃发展了四十年。

尽管小贩营业不断变化，但和记粽子始终坚持保留其正宗风味和技术。他们世代相传的秘方对其持久的成功至关重要。每粒粽子都采用优质配料和传统方法精心手工制作而成，唤起人们的怀旧之情和美好回忆。

随着经营范围的扩大，和记粽子目前在厦门街美食中心和红山中心开设了摊位。他们的烹饪实力赢得了许多奖项，包括著名的米其林 Bib Gourmand 奖在内的各种赞誉，彰显了他们对当地美食景观的重大贡献。

随着品牌的不断扩大，家族中能干的第三代开始掌管公司。他们积极参与业务运营，致力于为子孙后代保护品牌的丰富遗产和美食遗产。



Hoo Kee Rice Dumpling 和记肉粽

Amoy Street Food Centre
7 Maxwell Road, #01-18, Singapore
069111

Tian Nan Xing Minced Pork Noodle

添南興肉脞面



Preserving Centuries-Old Minced Pork Noodle Legacy

Dating back to 1923, Tian Nan Xing Minced Pork Noodle boasts a century-old legacy originating from Mr. Tan Poh Chye's grandfather, who pioneered the iconic soup-based minced pork noodles in Chai Chee. The tradition has transcended generations, with Mr. Tan entrusting the management of the hawker stall to his son, marking the fourth generation of this cherished family business.

Though officially retired, Mr. Tan remains intricately involved in the hawker business, actively overseeing daily operations to safeguard the family's time-honored recipe and culinary techniques. His continued presence underscores not only a commitment to business continuity

but also a dedication to preserving the authentic essence defining their hawker legacy.

In a notable return a few years ago, Mr. Tan rekindled his passion for preserving local hawker culture by opening a stall in Macpherson. This initiative aimed to contribute to the vibrancy and continuity of hawker culture, emphasizing the importance of passing down culinary traditions to new audiences.

Mr. Tan's resurgence is a testament to his unwavering commitment to hawker heritage, ensuring the diverse array of flavors and techniques thrive in Singapore's vibrant hawker scene.



添南興肉脞面的历史可追溯到1923年，由陈宝财先生的祖父开创，是菜市标志性的高汤肉碎面的先驱。这一传统已跨越几代人，陈先生将小贩摊位委托给他的儿子管理，这标志着这一珍贵的家族企业已传至第四代。

虽然已经正式退休，但陈先生仍然积极参与小贩生意，积极监督日常运营，以保护家族历史悠久的配方和烹饪技术。他的继续存在不仅彰显了对业务连续性的承诺，也体现了对保留小贩传统精髓的奉献精神。

几年前，陈先生在麦波申开设了一个摊位，重新点燃了他保护当地小贩文化的热情。这一举措旨在促进小贩文化的活力和延续性，强调向新受众传承烹饪传统的重要性。

陈先生的重新崛起证明了他对小贩传统的坚定承诺，确保了新加坡充满活力的小贩市场中各种风味和技术的蓬勃发展。



 **Tian Nan Xing Minced Pork Noodle**
添南興肉脞面
Kaki Bukit 511 Market & Food Centre
511 Bedok North Street 3, #01-10,
Singapore 460511

Teochew Delicacy Commitment



Established in 1958, Hwee Kee Kway Chap began its journey as a modest street hawker, pushing a cart along Boat Quay. Since the 1990s, they have called Hong Lim Market and Food Centre their home, continuing the legacy set forth by Mr. Tan Siok Hwee, who learned the trade from his father.

Specializing not only in Kway Chap but also in the increasingly rare Teochew delicacy of pork trotter jelly, Hwee Kee Kway Chap stands out among Singapore's hawker scene. Crafting this dish is a delicate art preserved by only a handful of hawkers in the city, making it a sought-after culinary experience.

Beyond offering local favorites, Hwee Kee Kway Chap plays a vital role in safeguarding authentic elements of Singapore's culinary heritage. Their dedication to preserving lesser-known delicacies like pork trotter jelly allows patrons to embark on a nostalgic culinary journey, experiencing the genuine essence of local traditions.

As a cultural bridge to future generations, Hwee Kee Kway Chap ensures that Singapore's rich and diverse tastes endure for years to come. Their commitment lies in cherishing the genuine flavors and recipes of the past, ensuring they are not forgotten but celebrated.



潮州美食的承诺

辉记粿汁成立于1958年，最初只是一个推着手推车在驳船码头摆摊的小贩。自20世纪90年代以来，他们将芳林巴刹与熟食中心作为自己的家，继承了珍惜辉先生从父亲那里学到的手艺。

辉记粿汁不仅擅长制作粿条，还擅长制作日益稀有的潮州美食猪蹄冻，在新加坡的小贩中脱颖而出。制作这道菜是一门微妙的艺术，全市只有少数小贩保留了这门技艺，因此这道菜成为了一种抢手的美食体验。

辉记粿汁除了提供当地最受欢迎的美食外，还在保护新加坡美食遗产的正宗元素方面发挥着重要作用。他们致力于保存猪蹄冻等鲜为人知的美食，让顾客踏上怀旧美食之旅，体验当地传统的真正精髓。



作为通向后代的文化桥梁，辉记粿汁确保新加坡丰富多样的美味在未来的岁月里得以延续。他们的承诺在于珍惜过去的真正风味和食谱，确保它们不会被遗忘，而是得到弘扬。



Hwee Kee Kway Chap 辉记

Hong Lim Market and Food Centre
531A Upper Cross Street, #02-33,
Singapore 051531

Haji K. Abdul Rehman Muslim Food



Three Decades of Culinary Tradition

Established in 1989, Haji K. Abdul Rehman Muslim Food has delighted patrons for over three decades. The legacy of this hawker stall dates back to Madam Azeezah Begam's father, who introduced a menu featuring briyani, prata, and mee goreng. Over generations, the culinary torch passed from Madam Azeezah's father to her brother, and finally to Madam Azeezah and her husband, the current proprietors.

The secret to their delectable briyani lies in the unique spice blend inherited from Madam Azeezah's father, skillfully

passed down through the family. Her brother played a pivotal role in transferring culinary knowledge to her husband, who now serves as the stall's chef.

Today, under Madam Azeezah and her husband's stewardship, the stall remains a beacon of enduring flavors and traditions. By upholding exacting standards and authentic tastes, they not only pay homage to the founder's culinary vision but also ensure that future generations can relish these diverse and delicious flavors for years to come.



三十年的文化美食传统

Haji K. Abdul Rehman Muslim Food 成立于1989年，三十多年来一直深受顾客喜爱。这家小贩排档的历史可以追溯到 Azeezah Begam 女士的父亲，当时他推出了以黄姜饭、印度煎饼和印度炒面为特色的菜单。经过几代人的努力，烹饪的火炬从 Azeezah 女士的父亲传给了她的哥哥，最后传给了现在的经营者 Azeezah 女士和她的丈夫。

美味可口黄姜饭的秘诀在于Azeezah 女士的父亲传承下来的独特香料配方，并通过家族巧妙地传承下去。她的哥哥在向她的丈夫传授烹饪知识方面发挥了关键作用，而她的丈夫现在则是摊位的主厨。

如今，在 Azeezah 女士和她丈夫的管理下，摊位仍然是经久不衰的美味和传统的灯塔。通过坚持严格的标准和正宗的口味，他们不仅向创始人的烹饪理念致敬，而且还确保子孙后代能够在未来的岁月里品尝到这些多样化的美味。



Haji K. Abdul Rehman Muslim Food

Alexandra Village Food Centre
120 Bukit Merah Lane 1,
#01-76, Singapore 150120

Hock Kee Bak Kut Teh

福记肉骨茶



Authenticity and Tradition

Since the tender age of 12, Mr. Tan Peng Wah embarked on his hawker journey, assisting his father in serving Bak Kut Teh. Their stall found its home in Alexandra Villa Food Centre in 1978, where it has thrived for an impressive 45 years. Following his father's passing, Mr. Tan assumed ownership, proudly continuing the family's culinary legacy.

Esteemed for their sumptuous offerings, this hawker stall has garnered acclaim from locals and tourists alike. What distinguishes them is their unwavering dedication to authenticity –

they meticulously adhere to the original recipe, minimizing machine intervention in the cooking process. This steadfast commitment ensures patrons savor the same timeless flavors cherished for decades.

Mr. Tan's stall embodies a deep reverence for hawker food culture, inviting patrons to savor not only the flavors but also the narrative of a family's unwavering dedication to their culinary heritage. It stands as a must-visit destination for those who value authenticity and the craftsmanship infused into each dish.



Bak Kut Teh
肉骨茶

正宗与传统的道路

从12岁起，陈平华先生就开始了他的
小贩之旅，协助他的父亲经营售
卖肉骨茶。1978年，他们的摊位在亚历
山大村美食中心落户，至今已有45年之
久。父亲去世后，陈先生接手经营，自豪
地继承了家族的烹饪传统。

这家小贩档口以其丰盛的菜肴而闻名，赢得了当地人和游客的一致好评。他们的与众不同之处在于对原汁原味的执着追求。他们一丝不苟地遵循原始配方，尽量减少烹饪过程中的机器干预。这种坚定不移的承诺确保了顾客能品尝到数十年如一日的永恒美味。

陈先生的摊位体现了对小贩饮食文化的深深敬意，不仅让顾客品尝到美味，还讲述了一个家庭对其烹饪传统的不懈追求。对于那些珍视真材实料和每道菜中蕴含的精湛技艺的人来说，这里是必到之地。



Hock Kee Bak Kut Teh

福记肉骨茶

Alexandra Village Food Centre
120 Bukit Merah Lane 1, #01-46,
Singapore 150120

Kin Men Seng Heng Hokkien Braised Duck

金門成興



Inclusive Heritage

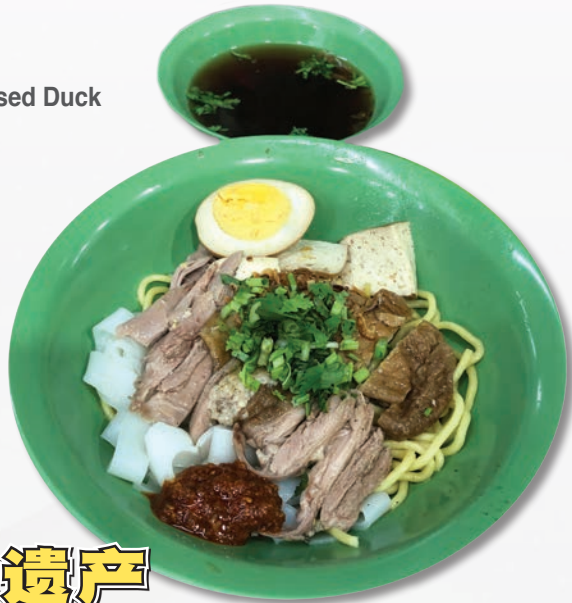
Jonathan Tan, the third-generation proprietor of Kin Men Seng Heng Hokkien Braised Duck, proudly continues his family's culinary heritage, originating with his grandfather. The roots of this establishment delve into a journey of dedication and passion, with Mr. Tan's grandfather devoting 31 years to perfecting his braised duck recipe. This lifelong pursuit culminated in the fulfillment of his dream – owning a business – a remarkable achievement realized at the age of 40.

The decision to obtain halal certification for the business stemmed from Mr. Jonathan's close bonds with many Muslims. Collaborating with his friends, he initiated the conversion to halal. Growing up in a diverse society, Mr. Jonathan values inclusivity greatly. Recognizing the importance of fostering an open and welcoming environment, he actively pursued halal certification for the stall. This endeavor aims to promote unity and mutual respect within the community.

Presently, Mr. Jonathan, alongside his father, upholds the family legacy with their shared passion for culinary arts. Their dedication extends to honoring their roots and the founder, maintaining a tradition of culinary excellence. In doing so, they ensure that the authentic flavors of their braised duck endure for generations to come.



Hokkien Braised Duck
福建滷鴨



包容性遗产

陈先生是金门成兴福建滷鴨的第三代经营者，他自豪地继承了其祖父的家族烹饪传统。陈先生的祖父，许丕国，花了31年的时间来完善他的滷鴨秘方。这一毕生的追求最终实现了他的梦想-拥有一家企业。这是他在40岁时取得的非凡成就。

陈先生与许多回教徒关系密切，因此他决定为企业申请清真认证。他与朋友合作，发起了转为清真食品的行动。陈先生成长于一个多元化的社会，因此非常重视包容性。他认识到营造一个开放、欢迎的环境的重要性，因此积极为摊位申请清真认证。这一努力旨在促进社区内的团结和相互尊重。

目前，陈先生与他的父亲一起，以他们对烹饪艺术的共同热情传承着家族的传统。他们的奉献精神延伸到了对其根源和创始人的敬意，并保持着卓越的烹饪传统。这样，他们就能确保福建滷鴨的正宗风味世代相传。



Kin Men Seng Heng Hokkien Braised Duck
金門成興

Amoy Street Food Centre
7 Maxwell Road, #02-133, Singapore 069111
(As of 8 Feb 2024, the business has ceased operation.)

Kun Ji Duck Rice

坤記



Mr. Lim, a devoted third-generation hawker, proudly continues a legacy steeped in tradition that has spanned generations, originating with his grandfather and passed down through his father before finding its way into his capable hands.

Taking the reins of the family business in 1989 from his father, Mr. Lim has since been the steadfast driving force behind the stall. Central to their hawker enterprise is the mouthwatering specialty of braised duck, a timeless tradition that has endured through the years. Building upon this foundation, Mr. Lim has expanded the stall's menu to include an array of

tantalizing additions such as roasted meat and succulent roasted duck, enriching the culinary offerings available to patrons.

Strategically located at both Marine Parade and Bedok South, Mr. Lim's hawker stall has seamlessly woven itself into the fabric of these communities, embodying a harmonious blend of tradition and innovation. As a beloved fixture in these locales, Mr. Lim's stall not only serves as a purveyor of delectable dishes but also as a symbol of heritage and progress, perpetuating a culinary legacy that continues to captivate and delight patrons across generations.

Duck Rice 滷鴨



风味传承

林先生是忠实的第三代小贩，他自豪地延续着几代人的传统，从他的祖父开始，经过父亲的传承，最后到了他的手中。

1989年，林先生从父亲手中接过了家族生意的重担，从此成为摊位背后坚定不移的推动力。滷鴨是他们小贩生意的核心，也是多年来经久不衰的永恒传统，令人垂涎欲滴。在此基础上，林先生扩大了摊位的菜单，增加了一系列诱人的菜品，如烤肉和多汁烤鸭，丰富了顾客的美食选择。

林先生的小贩摊位位于马林百列和勿洛南，地理位置优越，已与这两个社区融为一体，体现了传统与创新的和谐统一。作为这些地方深受喜爱的固定摊位，林先生的摊位不仅是美味佳肴的供应者，也是传统与进步的象征，延续着烹饪的传统，继续吸引着一代又一代的食客。



Kun Ji Duck Rice 坤记

Marine Parade Central Market & Food Centre
84 Marine Parade Central, #01-25,
Singapore 440084

Lai Heng Handmade Teochew Kueh

萊興手工潮州粿



Three Decades of Mastery

For an impressive span of three decades, Mr. Goh has remained the devoted custodian of an esteemed Teochew culinary legacy, dedicating himself to the art of crafting these irresistible kuehs with unparalleled commitment. Originally established in 1979 by his visionary parents, the family business has not only endured but thrived under Mr. Goh's meticulous supervision.

With an unwavering reverence for tradition, he adamantly upholds the time-honored techniques, ensuring that each kueh is meticulously handcrafted to perfection. Mr. Goh's day commences in the early hours as he diligently prepares the finest ingredients and expertly crafts the kueh dough using techniques passed down through generations.

Symbolizing a commitment to freshness, all kuehs are meticulously prepared, cooked, and sold on the very same day, a testament to Mr. Goh's uncompromising dedication to both quality and flavor. His steadfast devotion to his craft has not gone unnoticed; Mr. Goh's traditional Teochew kuehs have garnered numerous accolades, earning recognition in various prestigious food awards.

However, the pinnacle of achievement was reached when his delectable kuehs earned a coveted place in the esteemed Michelin Guide Singapore 2023, marking a moment of profound pride and validation for Mr. Goh and his enduring culinary expertise.



Teochew Kueh 潮州粿



三十年的精湛技艺

十年来，吴先生一直是受人尊敬的潮州烹饪传统的忠实传承人，以无与伦比的敬业精神致力于制作这些令人难以抗拒的粿点。这个家族企业最初于1979年由他富有远见的父母创立，在吴先生的精心管理下，不仅经久不衰，而且蒸蒸日上。

凭借对传统的坚定不移的敬畏之心，他坚持采用历史悠久的技术，确保每一份粿点都是手工精心制作而成，完美无瑕。吴先生的一天从凌晨开始，他勤奋地准备最优质的食材，并采用世代相传的技术专业地制作粿点面团。

所有粿点都经过精心准备、烹制，并在当天出售，这体现了吴先生对新鲜的

承诺，也证明了他对质量和口味的不懈追求。吴先生的传统潮州粿点赢得了无数赞誉，在各种著名美食奖项中获得认可。

然而，当他的美味粿点在备受推崇的《2023年新加坡米其林指南》中获得令人垂涎的一席之地时，他的成就达到了顶峰，这标志着吴先生及其经久不衰的烹饪技艺获得了深厚的自豪感和肯定。



Lai Heng Handmade Teochew Kueh

萊興手工潮州粿

Yuhua Market and Hawker Centre

347 Jurong East Avenue 1, #01-162,

Singapore 600347



Multigenerational Legacy

Around six to seven years ago, a significant transition took place in the family dynamics of Mr. Michael Tan's dessert business. With his mother retiring, the reins of the beloved establishment were initially handed over to his sister. However, after a span of three to four years, Mr. Tan himself stepped into the role of custodian, marking a pivotal moment in the legacy of the business. Alongside his supportive wife, they have formed a formidable team, satisfying the sweet cravings of the Heartland crowds with their delectable offerings.

The familial bond extends further as Mr. Tan's daughter also lends her efforts to the stall whenever time allows, contributing to the creation of a

wholesome, multigenerational legacy that resonates with the community.

Rooted in the 1970s, the business was founded by Mr. Tan's mother with a primary focus on selling hot desserts. Despite the changing times, Mr. Tan remains steadfast in his commitment to preserving the traditional recipes passed down by his mother. To cater to evolving tastes, he introduced a touch of innovation by expanding the menu to include refreshing iced desserts. This harmonious fusion of tradition and modernity ensures the sustained success of the business, pleasing both loyal patrons and newcomers with a diverse and delightful array of treats that continue to captivate hearts and taste buds alike.

Dessert 甜品



多代传承



大约六七年前，陈先生的甜品家族发生了重大转变。他的母亲退休后，这家深受喜爱的甜品摊位最初由他的姐姐掌管。然而，三四年后，陈先生自己走上了托管人的岗位，标志着该企业传承的关键时刻。他们与支持他们的妻子组成了一个强大的团队，用美味的甜品满足了心连心人群对甜食的渴望。

陈先生的女儿在时间允许的情况下也会加入到摊位的经营中来，从而进一步延伸了家庭纽带，为创建一个健康、多代同堂的传统做出了贡献，并在社区中产生了共鸣。

扎根于20世纪70年代，陈先生的母亲创办了这家以销售热甜品为主的企业。尽管时代变迁，陈先生仍坚定不移地传承母亲传下来的传统配方。为了迎合不断变化的口味，他引入了创新元素，将菜单扩展到清爽的冰甜品。这种传统与现代的和谐融合确保了摊位经营的持续成功，为忠实顾客和新顾客提供了丰富多样、令人愉悦的甜品，不断俘获他们的心和味蕾。



Qing Xiang Ting

清香亭

Kim Keat Palm Market and Food Centre
22 Lorong 7 Toa Payoh, #01-47,
Singapore 310022

Quan Xin Vegetarian Food

泉心素食园



A Culinary Legacy

Transitioning from a former chef to a devoted vegetarian, Mr. Lai embarked on a culinary odyssey alongside his wife in 1988, setting up a vegetarian stall that remains a cornerstone of their lives to this day. While Mr. Lai oversees the original stall with meticulous care, his son adeptly manages their second outpost at Geylang East Food Centre, a venture that began in 2019. Their dedication to preserving the authenticity of their dishes is unwavering, as Mr. Lai insists on sourcing the finest ingredients from trusted suppliers, a commitment that has endeared the stall to a loyal clientele over the years.

Acknowledging the inherent

challenges of the hawker trade, Mr. Lai candidly shares the enduring hardships of enduring long hours, battling intense cooking heat, and navigating the hazards of spluttering oil. Despite these formidable trials, their steadfast commitment to quality has not gone unnoticed.

In a testament to their culinary prowess and the stall's enduring popularity, Mr. Lai was honored with an invitation to the Istana for three consecutive years, from 2017 to 2019, where he showcased his exquisite vegetarian Bee Hoon to esteemed guests, further solidifying their reputation for excellence in the culinary realm.



vegetarian Bee Hoon
素食米粉



烹饪精髓

1988年，赖先生从一名前厨师转变成为一名忠实的素食主义者，与妻子一起踏上了烹饪之旅，开设了一家素食摊位，至今仍是他们生活的基石。在赖先生精心打理初档口的同时，他的儿子也勤力地管理着他们在芽笼东美食中心的第二家分店，该店于2019年开始营业。赖先生坚持从值得信赖的供应商那里采购最优质的食材，他们对保持菜肴原汁原味的执着坚定不移。

赖先生承认小贩行业固有的挑战，他坦率地分享了长时间工作、与高温烹饪作斗争以及应对飞溅油危险的艰辛。尽管经

历了这些艰巨的考验，但他们对质量的坚定承诺并没有被忽视。

为了证明他们的烹饪实力和摊位的持久人气，赖先生于2017年至2019年连续三年受邀前往总统府，向尊贵的嘉宾展示他的精美素食米粉，进一步巩固了他们在烹饪领域的卓越声誉。



Quan Xin Vegetarian Food 泉心素食园

Bedok 538 Market & Food Centre
538 Bedok North Street 3, #01-100,
Singapore 460538

Tai Weng Hainanese Chicken Rice

大荣海南鸡饭



Established in 1960 by Mr. Lee's father, Tai Weng Hainanese Chicken Rice initially operated on the bustling street side of Smith Street in Chinatown. From a young age, Mr. Lee apprenticed under his father, inheriting the artistry of crafting tender white-skinned chicken and flavourful chicken intestines, maintaining the cherished traditional taste beloved by the neighbourhood. Over the years, the stall garnered widespread recognition and support from the local residents.

However, hygiene concerns prompted the Ministry of Health to ban the sale of chicken intestines. Undeterred, Tai Weng Hainanese Chicken Rice adapted by introducing succulent chicken

A Legacy of Adaptation

feet to the menu. In 1983, the stall transitioned into the bustling Chinatown Complex, marking a new chapter in its storied history. Under the mentorship of a seasoned chef, Mr. Lee expanded the stall's offerings to include the delectable Cantonese-style roasted chicken rice, further diversifying their culinary repertoire.

With unwavering support from his wife, Mr. Lee elevated the traditional Hainanese Chicken Rice and Cantonese-style roast chicken to new heights. Their commitment to quality and innovation has earned them the admiration of diners, with the majority of customers favoring their flavorful dishes. Tai Weng Hainanese Chicken Rice continues to thrive, cherished by loyal patrons who appreciate its rich heritage and delectable offerings.





Hainanese Chicken Rice
海南鸡饭

传统的适应与改编

大荣海南鸡饭由李先生的父亲创立于1960年，最初在繁华的牛车水史密士街的街边经营。李先生自幼跟随父亲学艺，继承了制作白斩鸡和鲜美鸡肠的技艺，保持了深受街坊喜爱的传统口味。多年来，该摊位得到了当地居民的广泛认可和支持。

然而，卫生问题促使卫生部禁止出售鸡肠。大荣海南鸡饭没有气馁，而是进行了调整，在菜单中加入了鲜嫩多汁的鸡爪。1983年，他们搬进了繁华的牛车水大厦熟食中心，翻开了传奇历史的新篇章。在一位经验丰富的厨师的指导下，李先生扩大了摊位的经营范围，增加了美味的粤式烧鸡饭，进一步丰富了摊位的烹饪品种。

在妻子坚定不移的支持下，李先生将传统的海南鸡饭和粤式烧鸡提升到了新的高峰。他们对质量和创新的承诺赢得了食客的赞誉，大多数顾客都喜欢他们风味独特的菜肴。大荣海南鸡饭继续蓬勃发展，受到忠实食客的喜爱，他们欣赏大荣海南鸡饭的丰富传统和美味佳肴。



Tai Weng Hainanese Chicken Rice
大荣海南鸡饭

Chinatown Complex Food Centre
335 Smith Street, #02-39, Singapore 050335

Tanglin Crispy Curry Puff

东陵酥皮咖喱角

Tradition Meets Innovation



Mr. Ng Yong Cheong's hawker stall, a testament to his enduring legacy, continues to thrive under his watchful eye. A frequent presence, Mr. Ng upholds the highest standards for their renowned curry puffs and nurtures connections with loyal patrons, ensuring the stall's continued success. Today, the reins of

the business have passed to Ray, the capable second generation and Mr. Ng's son, who has not only taken ownership but also implemented innovative strategies to improve productivity.

Ray's strategic vision involves restructuring the workflow into simplified and manageable roles, thereby enhancing efficiency and enabling faster training for new employees. Notably, Ray promotes inclusivity by welcoming non-family members to join the team, creating an environment where the art of making curry puffs is shared with enthusiasts from all walks of life. To further optimize operations, the stall has expanded into a centralized kitchen, streamlining

preparation tasks and allowing the team to focus more on delivering exceptional customer service.

This seamless blend of tradition and modernization ensures the hawker stall's continued success and the ongoing appreciation of its renowned curry puffs by patrons old and new alike.

Curry Puff 咖喱卜



传统兼创新



黄荣昌先生的小贩摊位是他不朽传统的见证，在他的悉心照料下继续蓬勃发展。黄老先生经常光顾，他坚持为著名的咖喱卜制定最高标准，并与忠实顾客建立联系，确保小贩档口持续成功。如今，黄老先生的儿子、能力出众的第二代传人黄柑炎接过了经营大权，他不仅当家作主，还实施创新战略来提高生产率。

柑炎的战略愿景包括将工作流程重组为简化和易于管理的角色，从而提高效率，加快新员工培训。值得注意的是，柑炎提倡包容性，欢迎非家庭成员加入团队，为来自各行各业的咖喱卜爱好者创造

了一个共享咖喱卜制作艺术的环境。为了进一步优化运营，该店还扩建了中央厨房，简化了准备工作，使团队能够更加专注于提供卓越的客户服务。

传统与现代化的完美结合确保了小贩摊位的持续成功，以及新老顾客对其著名咖喱卜的不断赞赏。



Tanglin Crispy Curry Puff

东陵酥皮咖喱角

Hong Lim Market and Food Centre
531A Upper Cross Street, #02-34,
Singapore 051531



Enterprising Hawker Awards

创业精神小贩奖



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Innovating Hawker Centre Cuisine

ButterNut doesn't just offer a diverse array of dishes uncommon in traditional hawker centres; they elevate the culinary experience by seamlessly blending tradition with innovation. Their pièce de résistance is the thin-crust pizza, a culinary masterpiece crafted using cutting-edge equipment that sets it apart as one of their standout specialties.

In the artistry of pizza-making, ButterNut employs a specialized machine that expertly rolls out the dough with precision. This is complemented by a state-of-the-art speed oven capable of transforming the raw creation into a piping hot, delectable pizza within an impressive span of 1 minute and 20 seconds. This fusion of modern technology and culinary finesse results in a thin-crust pizza that tantalizes taste buds and defies the conventional expectations of hawker centre fare.

ButterNut's commitment to efficiency extends beyond the kitchen. The ordering

process is streamlined through the integration of platforms like WhyQ and the adoption of a kiosk POS system, ensuring a seamless and prompt experience for patrons seeking to savour their culinary delights. This technological synergy not only expedites service but also enhances the overall dining experience.

Recognizing the importance of a robust online presence, ButterNut strategically harnesses the reach of social media platforms such as Facebook and Instagram. By leveraging these channels, they connect with a broader audience, showcasing their culinary prowess and enticing food enthusiasts to embark on a gastronomic journey beyond the ordinary. The marriage of innovative cooking techniques, streamlined operations, and strategic digital engagement solidifies ButterNut as a trailblazer in the evolving landscape of contemporary culinary experiences.



小贩美食的创新

ButterNut 不仅提供传统小贩中心少有的各种美食，还将传统与创新完美融合，提升了烹饪体验。薄脆披萨是他们的镇店之宝，这是用最先进的设备制作的美食杰作，也是他们的特色菜之一。

在制作披萨的过程中，ButterNut 使用专门的机器精确地擀制面团。与之相辅相成的是一台最先进的高速烤箱，它能在1分20秒的惊人时间内将原材料转化为热气腾腾、美味可口的披萨。现代技术与精湛厨艺的完美融合，造就了薄脆的披萨，它刺激着味蕾，打破了人们对小贩中心美食的传统期待。

ButterNut 对效率的承诺不仅限于厨房。通过整合 WhyQ 等平台 and 采用自助终端 POS系统，订餐流程得以简化，确保顾客能获得无缝、快捷的美食体验。这种技术协同作用不仅加快了服务速度，还提升了整体用餐体验。

ButterNut 认识到强大的网络影响力的重要性，因此战略性地利用 Facebook 和 Instagram 等社交媒体平台。通过利用这些渠道，他们与更广泛的受众建立了联系，展示了自己的烹饪实力，吸引美食爱好者踏上超越平凡的美食之旅。创新的烹饪技术、精简的运营和战略性的数码参与相结合，使 ButterNut 成为当代烹饪体验不断发展的先锋。



ButterNut

Taman
Jurong Hawker Centre
3 Yung Sheng Road, #02-108,
Singapore 618499

Grandma Ban Mian

老妈子板面



Grandma Ban Mian has experienced remarkable growth, thanks to their strategic embrace of social media and online commerce, effectively expanding their clientele base. By leveraging the influential power of platforms like Instagram, they have curated captivating original content, establishing a direct and engaging connection with their ever-expanding legion of followers.

Within their diverse culinary repertoire, Grandma Ban Mian offers a tantalizing array of options, including the classic Mee Hoon Kueh, the versatile Ban Mee Soup, and the toothsome Dry variant. However, it's their *pièce de résistance*, the signature Chilli Ban

Mee, that captivates customers and leaves an unforgettable impression on their taste buds.

In a bold move towards diversification, Grandma Ban Mian ventured into condiment craftsmanship, creating their own chili sauce, and even delved into the realm of instant noodles. These innovative products have found a home on popular e-commerce platforms like Shopee and Lazada, providing a convenient avenue for patrons to indulge in Grandma Ban Mian's culinary excellence from the comfort of their own homes.

This strategic expansion not only broadened their customer base, appealing to a younger demographic, but also attracted tourists seeking an authentic taste of Grandma Ban Mian's unique offerings. Through their savvy utilization of social media and e-commerce, Grandma Ban Mian continues to thrive, leaving a lasting impression on both local patrons and visitors alike.





老 老妈子板面经历了显著的增长，这要归功于他们对社交媒体和在线商务的战略拥抱，有效地扩大了他们的客户群。通过利用 Instagram 等平台的影响力，他们策划了引人入胜的原创内容，与不断扩大的粉丝团建立了直接、互动的联系。

老妈子板面的美食种类繁多，包括经典的面粉粿、多变化的汤版和干版板面。然而，最吸引顾客并在味蕾上留下难忘印象的还是其招牌辣椒板面。

为大胆实现多样化，老妈子板面涉足调味品工艺，创造了自己的辣椒酱，甚至还进入了方便面领域。这些创新产品已在 Shopee 和 Lazada 等流行的电子商务平台上找到了归宿，为顾客提供了一个便捷的途径，让他们在自己家中就能品尝到老妈子板面的美味佳肴。



这一战略性扩张不仅扩大了顾客群，吸引了更多年轻人，还吸引了游客前来品尝老妈子板面的独特美食。通过精明地利用社交媒体和电子商务，老妈子板面不断发展壮大，给当地顾客和游客留下了深刻印象。



Grandma Ban Mian

老妈子板面

Amoy Street Food Centre
7 Maxwell Road, #01-07,
Singapore 069111



Revolutionizing Hawker Cuisine with Innovation

With an impressive four-year tenure in the hawker trade, Mr. Alvin Ng stands as a culinary maestro who has not only honed his skills but also embraced innovative technology to elevate his culinary craftsmanship. At the heart of his culinary arsenal is a state-of-the-art congee boiler, embodying the essence of ingenuity in the kitchen.

This cutting-edge boiler boasts steam injection technology, revolutionizing the congee cooking process by drastically reducing the time required compared to conventional methods. While a traditional pot may demand an arduous 1 hour and 45 minutes, Mr. Ng's advanced boiler completes the task in a mere 45 minutes, demonstrating a commitment to efficiency without compromising the authenticity of flavors.

In addition to the groundbreaking congee boiler, Mr. Ng seamlessly integrates other indispensable equipment

into his culinary domain. The pepper blender, a testament to his commitment to quality, allows him to craft his unique blended pepper, eliminating dependence on external suppliers. Complementing this, a precision slicer assists him in the meticulous cutting of You Tiao, ensuring consistency and finesse in every dish.

The incorporation of these modern kitchen tools has heralded a new era of efficiency and productivity for Mr. Ng. This enhanced operational agility not only caters to a rapidly expanding customer base but also preserves the genuine flavors and essence of his signature dishes. The amalgamation of traditional culinary artistry with cutting-edge technology positions Mr. Alvin Ng as a culinary innovator, redefining the landscape of the hawker trade and leaving an indelible mark on the palates of his patrons.



前卫的运作

黄顺阳先生从事小贩行业已有四年之久，他不仅是一位精益求精的烹饪大师，而且还采用创新技术来提升自己的烹饪技艺。在他的烹饪武器库中，最先进的煮粥锅是核心，体现了厨房中独创性的精髓。

这种先进的锅炉采用蒸汽喷射技术，与传统方法相比，大大缩短了煮粥所需的时间，彻底改变了煮粥过程。传统的煲粥方法可能需要1小时45分钟，而黄先生的先进煲粥机仅需45分钟就能完成任务，体现了对效率的承诺，同时也不影响粥的原汁原味。

除了开创性的煮粥锅，黄先生还将其他不可或缺的设备完美地融入他的烹饪领域。胡椒搅拌机证明了他对质量的承诺，使他能够制作独特的混合胡椒，消除了对外部供应商的依赖。作为补充，一台精密

切片协助他细致地切割油条，确保每道菜的一致性和精细度。



这些现代化厨房工具的采用预示着黄先生的效率和生产进入了一个新时代。操作灵活性的提高不仅迎合了迅速扩大的客户群，还保留了其招牌菜的真正风味和精髓。传统烹饪技艺与尖端技术的完美结合，使黄先生成为烹饪创新者，重新定义了小贩行业的格局，并在顾客的味蕾上留下了不可磨灭的印记。



New World Congee

新世界粥品

Marine Parade Central Market
and Food Centre
84 Marine Parade Central,
#01-45, Singapore 440084

Elevating Hawker Dining with Innovative Fusion



Craft'B & Mizu Shakebar is a pioneering hawker venture that tantalizes taste buds with its Japanese rice bowls and innovative beverages. Positioned within the bustling hawker centre, this dynamic establishment prioritizes sustainability and adaptability, elevating traditional hawker fare with seasonal ingredients and unique proteins rarely found in such settings.

The founder's visionary approach revolves around ensuring long-term viability amidst potential food shortages resulting from import/export issues. This commitment to resilience is reflected in a dynamic and ever-changing menu that embraces seasonal ingredients, fostering a menu that evolves with the seasons.

Craft'B's success paved the way for the establishment of Mizu Shakebar, aiming to revolutionize Singapore's

hawker beverage scene. With a focus on infusing fruits into Japanese teas and offering uncommon tea varieties and healthier fruit milkshakes, Mizu Shakebar sets out to redefine consumer expectations and elevate the hawker beverage experience.

Both the food and beverage stalls embrace daily specials and promotions, encouraging customers to explore diverse options while maintaining a resilient approach to supply challenges through the strategic use of seasonal ingredients. This approach not only enriches the overall dining experience but also deepens the business's understanding of evolving food trends and customer preferences, positioning Craft'B & Mizu Shakebar as trailblazers in the dynamic hawker landscape.



升华的小贩概念

Craft'B & Mizu Shakebar 是一家开创性的小贩摊位，以日式盖饭和创新饮料挑逗味蕾。这家充满活力的摊位位于熙熙攘攘的厦门街美食中心，以可持续发展和适应性为重点，采用时令食材和独特的蛋白质，提升了传统小贩美食的档次。

创始人的远见卓识围绕着确保在因进出口问题而可能出现的食品短缺情况下的长期生存能力。这种坚韧不拔的精神体现在菜单的动态和不断变化上，它采用时令食材，使菜单随着季节的变化而变化。

Craft'B 的成功为 Mizu Shakebar 的成立铺平了道路，旨在彻底改变新加坡的小贩饮料业。Mizu Shakebar 注重在日本茶中加入水果，并提供不常见的茶饮品种和更健康的水果奶昔，旨在重新定义消费者的期望，提升小贩饮料体验。

食品和饮料摊位均推出每日特价和促销活动，鼓励顾客探索多样化的选择，同时通过战略性地使用季节性食材来应对供应挑战。这种做法不仅丰富了整体用餐体验，还加深了企业对不断变化的食品趋势和顾客喜好的了解，使 Craft'B & Mizu Shakebar 成为动态小贩环境中的开拓者。



CRAFT'B & Mizu Shakebar

Amoy Street Food Centre
7 Maxwell Road, #02-115 & #02-116,
Singapore 069111

James' Quesadilla & Brunch

占姆士@墨西哥煎馅饼

Authentic Mexican Cuisine



introducing a unique menu featuring healthier options, including breakfast burritos - a rarity in typical hawker centres.

What sets James' Quesadilla & Brunch apart is its bold claim of being pioneers in bringing authentic Mexican cuisine to Singapore, expertly crafted by a local chef. With a keen eye on catering to a diverse customer base, including the younger generation and foreigners, the strategic location in the CBD is leveraged to its fullest potential through the implementation of a self-ordering kiosk system. This innovative approach not only saves time and optimizes manpower but also aligns perfectly with the evolving hawker landscape, positioning the business as a forward-looking, adaptable force in the ever-changing culinary scene.

James' Quesadilla & Brunch is a culinary gem nestled within a bustling hawker centre, offering a tantalizing array of burritos, quesadillas, and tacos. Breaking away from tradition, this forward-thinking hawker establishment has redefined the culinary landscape by

Embracing innovation and quality, James' Quesadilla & Brunch continues to captivate the taste buds of patrons while paving the way for a new era of culinary experiences in the hawker centre realm.



正宗墨西哥美食

James' Quesadilla & Brunch 是厦门街美食中心内的美食瑰宝，提供一系列诱人的卷饼、墨西哥玉米饼和墨西哥玉米卷。这家具有前瞻性思维的小贩店打破传统，推出了包括早餐卷饼在内的更健康的独特菜单，重新定义了美食景观，这在一般的小贩中心是非常罕见的。

James' Quesadilla & Brunch 的与众不同之处在于，它大胆宣称自己是将正宗墨西哥美食带到新加坡的先驱，并由当地厨师精心制作。为了满足包括年轻一代和外国人在内的不同顾客群的需求，James' Quesadilla & Brunch 充分利用其位于中央商务区的战略位置，采用自助点餐亭系统。这种创新方法不仅节省了时间、优化了人力，而且与不断发展的小贩业态完美契合，在瞬息万变的餐饮业态中成为一支具有前瞻性和适应性的生力军。

James' Quesadilla & Brunch 不断追求创新和品质，在继续吸引顾客味蕾的同时，也为小贩中心美食体验的新时代铺平了道路。



James' Quesadilla & Brunch

Amoy Street Food Centre
7 Maxwell Road, #02-79,
Singapore 069111



Halal Japanese Delights at the Hawker Centre

For the past six years, Oiishii Corner has been dedicated to providing a distinctive culinary experience at their halal Japanese food stall within the hawker centre. In a setting where Japanese cuisine is seldom found, the husband-and-wife team take pride in offering a diverse menu encompassing an array of delectable options. From richly flavoured Ramen to comforting Udon, artfully crafted Sushi, and flavourful Maki Mono, their menu promises something for every palate.

Committed to accessibility, Oiishii Corner ensures that their prices remain both affordable and reasonable, providing customers with an authentic taste of Japanese culinary delights without breaking the bank. Equipped with

a cutting-edge Salamander Grill, they meticulously prepare meats to retain their succulence and tenderness, a technique not commonly seen in hawker kitchens but one that elevates their dishes to new heights of flavour and texture.

Embracing modern convenience, Oiishii Corner gladly accepts cashless payments through platforms such as PayNow, CDC vouchers, and CLAP vouchers, aiming to enhance the overall dining experience for their valued patrons. Their primary goal is to make high-quality, affordable Japanese halal food accessible to all, thereby elevating the hawker centre's culinary landscape and offering a unique and varied selection to cater to diverse preferences.



小贩中心的清真日本料理

过去六年来，Oiiishii Corner 一直致力于在小贩中心内的清真日本料理摊位上提供与众不同的美食体验。在很少有日本料理的环境中，这对夫妻团队为提供包含一系列美味选择的多样化菜单而感到自豪。从风味浓郁的拉面到口感舒适的乌冬面，从巧夺天工的寿司到风味十足的 Maki Mono，他们的菜单保证能满足每个人的口味。

Oiiishii Corner 坚持平易近人的原则，确保价格既实惠又合理，让顾客既能品尝到正宗的日本料理美食，又不至于破费。Oiiishii Corner 配备了最先进的萨拉曼德烧烤炉，精心烹制肉类，以保持其鲜嫩多汁的口感，这种技术在小贩厨房中并

不常见，但却将菜肴的风味和口感提升到了新的高度。

Oiiishii Corner 融入现代便利理念，乐于接受通过 PayNow、邻里购物券和 CLAP 代金券等平台进行的非现金支付，旨在为尊贵的顾客提供更全面的用餐体验。他们的主要目标是让所有人都能品尝到高品质、价格合理的日本清真食品，从而提升小贩中心的美食景观，并提供独特而多样的选择，以迎合不同的喜好。



Oiiishii Corner

Kim Keat Palm Market and Food Centre
22 Lorong 7 Toa Payoh, #01-61,
Singapore 310022



GOPIZZA stands out in the hawker centre landscape by prioritizing cost-effectiveness and operational efficiency through its innovative 'GOVEN' fire oven. This unique oven, equipped with an automatic rotating stone base, can swiftly bake five pizzas with real fire in under three minutes, setting a new standard for speed and quality in pizza preparation.

Strategically located in the tech-savvy Yishun Park Hawker Centre, GOPIZZA is the first pizza chain of its kind in this setting. It offers an array of pizzas, including distinctive Korean flavours like Bulgogi, Yangnyum Chicken, and Bacon Potato, catering to diverse palates and preferences.

With an emphasis on speed and efficiency, GOPIZZA ensures that its

customers receive freshly baked, hot pizzas upon order, rather than the conventional pre-baked approach. This commitment to freshness and quality underscores the brand's dedication to providing a satisfying pizza experience.

Adapting to evolving culinary trends, GOPIZZA remains flexible with ingredients and is committed to incorporating new technologies in the future, ensuring that its menu and operations align with the dynamic preferences of its clientele. This forward-thinking approach reflects GOPIZZA's commitment to staying abreast of changing taste preferences and technological advancements, cementing its position as a contemporary and satisfying pizza destination in the hawker centre scene.

Pizza 披萨



速度与质量的创新

GOPIZZA通过创新的“GOVEN”火炉，将成本效益和运营效率放在首位，在小贩中心中脱颖而出。这种独特的烤炉配有自动旋转的烤石底座，可在三分钟内用真火迅速烤制五块披萨，为披萨制作的速度和质量设定了新标准。

GOPIZZA位于科技发达的义顺公园小贩中心，是该地区首家披萨连锁店。GOPIZZA提供一系列披萨，包括 Bulgogi、Yangnyum Chicken 和 Bacon Potato 等独特的韩国口味，满足不同口味和喜好的顾客。

GOPIZZA注重速度和效率，确保顾客在下单后能收到新鲜出炉、热气腾腾的披萨，而不是传统的预烤方式。对新鲜度

和质量的承诺彰显了该品牌致力于提供令人满意的披萨体验。

为适应不断变化的烹饪趋势，GOPIZZA 始终灵活运用配料，并致力于在未来采用新技术，确保其菜单和运营符合客户的动态偏好。这种具有前瞻性的做法体现了 GOPIZZA 紧跟不断变化的口味偏好和技术进步的承诺，从而巩固了其在小贩中心的地位。



GOPIZZA

Yishun Park Hawker Centre
51 Yishun Avenue 11, #01-36,
Singapore 768867

Handmade Noodles and Sustainable Flavours



Liang Kee, a stalwart in the culinary scene with over two decades of expertise, is renowned for its unwavering commitment to crafting hand-made noodles on-site, a tradition that sets it apart from mass-produced alternatives. The meticulous process involves manual kneading at the stall, emphasizing artisanal precision and ensuring each noodle is crafted with care and attention to detail.

Elevating their dedication to sustainability, Liang Kee employs energy-

saving equipment in their cooking processes, reducing their environmental footprint while maintaining the highest standards of quality. Notably, the ikan bilis toppings are meticulously prepared in-house, foregoing reliance on suppliers and ensuring a fresh and distinct flavour profile that sets Liang Kee apart from the rest.

The dedication to quality extends to every aspect of Liang Kee's offerings, from their soups meticulously boiled from a medley of fresh ingredients to their signature chili paste, crafted in-house for a unique and palate-pleasing kick. These efforts, rooted in the use of premium

ingredients and traditional hand-made techniques, form a steadfast promise to uphold quality and authenticity in every dish.

Remarkably, Liang Kee remains devoted to offering affordability alongside their commitment to excellence, creating a dining experience where premium quality and reasonable prices coalesce seamlessly, ensuring that every visit to Liang Kee is not only a culinary delight but also an exceptional value for their customers.

Hand-made noodles 手工面条



可持续风味的手工面条

亮记是烹饪界的中坚力量，拥有二十多年的专业经验，以坚持现场手工制作面条而闻名，这一传统使其有别于大规模生产的面条。手工面条的制作过程一丝不苟，包括在摊位上手工揉面，强调手工制作的精确性，确保每一根面条都是精心制作，注重细节。

亮记在烹饪过程中使用节能设备，在保持最高质量标准的同时减少了对环境的影响，从而提升了对可持续发展的追求。值得注意的是，这里的江鱼仔配料都是自己精心准备的，无需依赖供应商，确保了新鲜独特的风味，这也是亮记与众不同之处。

对质量的执着延伸到亮记产品的方面，从用各种新鲜食材精心熬制的汤，到

自己制作的招牌辣椒酱，无不彰显独特的口味。这些努力植根于对优质食材的使用和传统手工制作工艺，形成了对每道菜的质量和真实性的坚定承诺。

值得注意的是，亮记在追求卓越的同时，还致力于提供物美价廉的服务，创造出一种优质与合理价格完美结合的用餐体验，确保每一位光临亮记的顾客不仅能品尝到美味佳肴，还能享受到超值服务。



Liang Kee

亮记

Yuhua Market and Hawker Centre
347 Jurong East Avenue 1, #01-201,
Singapore 600347

Modernization meets Efficiency



Two years ago, Madam Chan made a pivotal upgrade for her stall's juicing machinery utilizing a productivity grant. The introduction of a smaller, faster, and easier-to-clean machine has significantly enhanced operational efficiency, enabling her to cater to a larger customer base seamlessly.

In contrast to the older equipment, the new juicing machine ensures a cleaner

working environment by preventing sugar cane scraps from spilling onto the floor, maintaining both hygiene and taste integrity. This upgrade has not only improved cleanliness but has also boosted productivity, allowing Madam Chan to serve more customers efficiently.

The unique, compact design of the juicing machine optimizes stall space, reduces serving time, and contributes to increased sales, ensuring sustained efficiency and customer satisfaction. Another notable feature is the sealing machine, preserving the freshness of cold drinks, especially crucial for take-away orders.

Embracing modernity, her stall now facilitates e-payments through platforms like PayNow and PayLah, streamlining the payment process for enhanced customer convenience.

The integration of e-payment options further aligns the stall with contemporary consumer preferences, creating a seamless and modernized experience for patrons. This technological integration not only improves efficiency but also enhances the overall customer experience, solidifying Madam Chan's stall as a modern and customer-centric establishment in the hawker centre landscape.

Drinks 饮品



现代化与效率的完美结合

两年前，陈女士利用生产力补助金对其摊位的榨汁机进行了关键性的升级。引进一台更小、更快、更易清洁的机器后，大大提高了经营效率，使她能够无缝地满足更多客户的需求。

与旧设备相比，新的榨汁机可防止甘蔗渣溅到地板上，确保工作环境更加清洁，既保持了卫生，又保证了口味的完整性。这一升级不仅改善了清洁度，还提高了生产率，使陈女士能够高效地为更多顾客提供服务。

榨汁机独特、紧凑的设计优化了摊位空间，缩短了上菜时间，有助于提高销售额，确保持续的效率和客户满意度。另一个显著特点是封口机，它可以保持冷饮的新鲜度，对外卖订单尤为重要。

为了适应现代化的需求，她的摊位现在可以通过 PayNow 和 PayLah 等平台进行电子支付，简化了支付流程，为顾客提供了更多便利。电子支付方式的整合使摊位进一步迎合了当代消费者的喜好，为顾客创造了一种无缝的现代化体验。这种技术整合不仅提高了效率，还提升了顾客的整体体验，巩固了陈女士的摊位在小贩中心中以顾客为中心的现代地位。



Tropical Drinks Station

热带雨林饮品站

Geylang East Market & Food Centre
117 Aljunied Avenue 2, #01-35,
Singapore 380117



Outstanding Hawker Mentor Awards

杰出小贩导师奖



WINNERS 得奖者

64 Hon Ni Kitchen 红泥小厨

66 Ming Yun Famous Fried Hokkien Prawn Noodle 茗雲馳名炒福建蝦麵

68 Snow Mount 雪山



SHORTLISTED PARTICIPANTS 入围者

70 Ah Kiat Wanton Mee 百利

72 Xiang Feng Nasi Lemak 祥鳳美食椰浆饭

74 Xin Sheng Ngoh Hiang Prawn Cracker 新生五香虾饼

Nurturing Tradition and Talent



Over the past three years, Ms. Tham, the driving force behind Hon Ni Kitchen, has evolved into a nurturing mentor, dedicating herself to nurturing and cultivating the talents of aspiring individuals within the culinary realm. Her mentorship has been transformative, guiding and empowering ten individuals, some of whom have blossomed into successful entrepreneurs, exemplified by ventures like the thriving KOKO Nasi Lemak.

Ms. Tham's mentorship philosophy is characterized by a nurturing and familial approach, extending maternal care to her mentees, treating them with the same compassion and dedication as her own children. Unlike imposing a rigid structure, Ms. Tham fosters a conducive environment, allowing her protégés to unfold their culinary prowess organically, unburdened by undue pressure.

Her mentorship style hinges on keen observation, understanding the unique strengths and styles of each individual under her wing. This patient and attentive approach not only instils confidence but also enables her mentees to flourish authentically in their culinary endeavours.

Ms. Tham's ambition extends beyond her mentees' immediate success; it encompasses a profound commitment to preserving and passing on the rich hawker heritage to the next generation of culinary enthusiasts. Her mentorship transcends imparting skills; it serves as a conduit for transmitting cultural and culinary wisdom, ensuring the legacy of hawker traditions remains vibrant and enduring.

In Ms. Tham's hands, mentorship becomes a sacred bridge between generations, a conduit through which the flame of culinary excellence is passed from one set of skilled hands to the eager, aspiring hands poised to carry the torch forward. In the kitchens mentored by Ms. Tham, the sizzle and aroma of success mingle with the essence of tradition, creating a legacy that extends far beyond the confines of any one stall or establishment.





培养传统与人才

在过去的三年里，作为红泥小厨的幕后推手，谭女士已逐渐成长为一名悉心栽培的导师，致力于培养和造就烹饪界有抱负的人才。在她的指导下，十位学徒发生了巨大的变化，其中一些人已成长为成功的企业家，如生意兴隆的KOKO椰浆饭。

谭女士的指导理念以培育和家庭式方法为特点，对她的学徒给予母亲般的关怀，像对待自己的孩子一样对他们充满爱心和奉献精神。与强加僵化的结构不同，谭女士营造了一个有利的环境，让她的学徒在没有过多压力的情况下有机会展现自己的烹饪才能。

她的指导风格取决于敏锐的观察力，了解她麾下每位学徒的独特优势和风格。这种耐心细致的方法不仅能培养学徒的自信心，还能让他们在烹饪事业中茁壮成长。

谭女士的雄心壮志不仅在于让她的学徒获得眼前的成功，还在于她致力于保

护丰富的小贩文化，并将其传承给下一代烹饪爱好者。她的指导不仅是传授技能，更是传播文化和烹饪智慧的渠道，确保小贩文化的传承保持活力和持久性。

在谭女士的手中，师徒关系成为代与代之间神圣的桥梁，通过这个渠道，卓越烹饪的火种从一双巧手传递给渴望将火炬传递下去的有志之士。在谭女士指导过的厨房里，成功的滋滋声和香气与传统的精髓交织在一起，创造出一种远远超越任何一个摊位或店面的传承。



Hon Ni Kitchen 红泥小厨

Block 216 Bedok Food Centre and Market
216 Bedok North Street 1, #01-07,
Singapore 460216

Ming Yun Famous Fried Hokkien Prawn Noodle

茗雲馳名炒福建蝦麵

Preserving Tradition through Culinary Mentorship



a hands-on and immersive experience in the demanding world of hawker cuisine.

What sets Mr. Kang apart as a mentor is his wholehearted commitment to knowledge sharing. When he imparts his wealth of experience to his mentees, there is no holding back. He shares the entirety of his valuable skills, acquired through decades of navigating the intricacies of the hawker business. This transparent and comprehensive approach not only accelerates the learning curve for his mentees but also ensures that they inherit a legacy of proficiency and finesse.

In Mr. Kang's culinary classroom, mentorship is more than a passing of skills; it's a holistic journey where the mentees are immersed in the rich tapestry of his accumulated wisdom. The exchange goes beyond technicalities; it encompasses the nuances, anecdotes, and unwritten rules that characterize the essence of hawker culture. Under Mr. Kang's tutelage, his mentees not only emerge as skilled practitioners but as torchbearers of a culinary legacy meticulously passed down by a mentor who believes in the profound impact of knowledge generously shared.

With an illustrious four-decade tenure in the hawker business, Mr. Kang of Ming Yun Famous Fried Hokkien Prawn Noodle stands as a venerable figure, not just as a seasoned practitioner but as a dedicated mentor. In 2019, he embraced a new chapter in his journey by extending a helping hand to aspiring individuals, exuding a warm and welcoming attitude toward the art of sharing his extensive skills with the next generation.

Mr. Kang's approach to mentorship is characterized by an open-minded and inclusive ethos. He believes in laying a solid foundation for his mentees, commencing with the fundamentals of their craft. As they gradually master the essential techniques under his guidance, he generously provides them with opportunities to learn on the job, ensuring



烹饪导师的传承

茗云驰名炒福建虾面的康先生在小贩行业拥有四十年的辉煌历史，他不仅是一位经验丰富的从业者，也是一位尽职尽责的导师。2019年，他向有志之士伸出援助之手，掀开了他人生旅途的新篇章，以热情好客的态度与下一代分享他的精湛技艺。

康先生对导师工作的态度是开放和包容的。他认为，要为学徒打下坚实的基础，首先要让他们掌握技艺的基本要素。在他的指导下，学徒们逐渐掌握了基本技术，他还慷慨地为他们提供在工作中学习的机会，确保他们能够亲身体验要求苛刻的小贩美食世界。

作为一名导师，康先生的与众不同之处在于他全心全意地致力于知识共享。当他把自己丰富的经验传授给学徒时，没有丝毫保留。他将自己几十年来在错综复杂的小贩生意中获得的宝贵技能全部与学徒

分享。这种透明而全面的方法不仅加快了学徒的学习进程，还确保了他们能够继承精湛而细腻的技艺。

在康先生的烹饪课堂上，指导不仅仅是技能的传授，更是一次全面的旅程，学徒们将沉浸在他所积累的丰富智慧之中。交流不仅限于技术层面，还包括小贩文化精髓中的细微差别、趣闻轶事和不成文的规定。在康先生的指导下，他的学徒不仅成为了熟练的从业者，而且还成为了烹饪遗产的火炬手，这些遗产是导师精心传承下来的，他深信知识的慷慨分享会产生深远的影响。



Ming Yun Famous Fried Hokkien Prawn Noodle

茗雲馳名炒福建蝦麵

Geylang East Centre Market & Food Corner
117 Aljunied Avenue 2, #01-12,
Singapore 380117

Passing on Talent and Tradition in the Hawker Community



With an impressive 15-year tenure in the hawker trade, Mr. Lewis Sze of Snow Mount has not only honed his culinary skills but has also embraced the role of mentorship since 2019. His mentorship journey has seen the guidance of three promising individuals, each a testament to his commitment to nurturing talent within the hawker community.

A notable success story from Mr. Sze's mentorship is the establishment of "Woks of Taste" by one of his mentees. This hawker stall, a product of Mr. Sze's guidance, flourished for a period but recently closed as the mentee decided to pursue further studies. This evolution underscores the dynamic nature of personal and professional paths that

mentees may navigate under Mr. Sze's mentorship.

Mr. Sze's mentoring methodology is rooted in fundamentals. He initiates his mentees with the basics of the hawker trade, allowing them to immerse themselves in practical exercises. As they progress, Mr. Sze provides opportunities for hands-on learning during off-peak hours, fostering an experiential learning environment. This approach not only builds technical skills but also encourages mentees to embrace and learn from their mistakes, a crucial aspect of honing their craft.

Beyond culinary intricacies, Mr. Sze extends his mentorship to encompass practical tips on starting a hawker stall, including insights into the business side of the trade. He equips mentees with essential knowledge for navigating the challenges of entrepreneurship. Mr. Sze's holistic mentorship ensures that his mentees not only become proficient in hawker cuisine but also develop the resilience and acumen needed for success in the competitive hawker landscape.

In Mr. Sze's mentorship realm, the journey is dynamic, fostering continuous learning and growth. As a guide and mentor, Mr. Sze plays a pivotal role in shaping the future of the hawker trade, instilling in his mentees a deep appreciation for the craft and the skills needed to navigate the diverse and ever-evolving landscape of the hawker industry.



才艺与传统的传承

在小贩行业工作了15年，雪山的许思伟先生不仅磨练了自己的烹饪技巧，还从2019年开始担任导师。在他的指导之旅中，已经指导了三位前途无量的人才，每一位学徒都是他致力于培养小贩社区人才的见证。

在许先生的指导过程中，一个值得一提的成功故事是他的一位学徒创办了“Woks of Taste”。在许先生的指导下，这个小贩摊位曾兴旺了一段时间，但最近因学徒决定继续深造而关闭。这一演变凸显了在许先生的指导下，被指导者在个人和职业道路上的动态性质。

许先生的指导方法以基本原则为基础。他向学徒传授小贩行业的基础知识，让他们沉浸在实际操作中。随着他们的进步，许先生会在非高峰时段为他们提供实践学习的机会，营造一种体验式的学习环境。这种方法不仅能培养学徒的技术技能，还能鼓励他们接受错误并从错误中学习，这是磨练手艺的一个重要方面。

除了复杂的烹饪技巧外，许先生还将他的指导延伸到开创小贩摊位的实用技巧，包括对该行业商业方面的见解。他向学徒传授了应对创业挑战的基本知识。许先生的全面指导确保他的学徒不仅能熟练掌握小贩美食，还能培养在竞争激烈的小贩行业中取得成功所需的应变能力和敏锐度。

在许先生的指导领域，旅程是动态的，促进不断学习和成长。作为一名指导者和导师，许先生在塑造小贩行业的未来方面发挥着举足轻重的作用，他向被指导者灌输了对小贩手艺的深刻理解，以及在小贩行业不断变化的多样化环境中游刃有余所需的技能。



Snow Mount

雪山

Clementi 448 Market & Food Centre
448 Clementi Avenue 3, #01-17,
Singapore 120448

Ah Kiat Wonton Mee

百利



Mr. Sin has been an active participant in the Hawker Development Programme since its inception in 2020. With 13 years of experience as a hawker mentor, Mr. Sin firmly believes in the value of hands-on learning. When mentees express an interest in noodle cooking and are matched to his stall, he goes above and beyond to impart all relevant techniques and share his wealth of experience, recognizing that these skills will become their livelihood.

During busy periods at his stall, Mr. Sin provides mentees with immersive experiences rather than mere observation. Mentees are given the opportunity to cook dishes themselves when the hawker centre is less crowded,

allowing for practical application of the skills they've learned.

Mr. Sin meticulously goes through every detail with his mentees to ensure they grasp all aspects and processes involved in running a successful stall. Upon completing the 8-week training program, Mr. Sin often offers mentees the chance to work part-time at his stall, providing them with additional hands-on experience to further hone their skills and deepen their understanding of the trade. This comprehensive approach to mentorship ensures mentees are equipped with the knowledge and practical expertise needed to thrive in the hawker industry.

Wanton Mee 云吞面



促进学习和技能发展

自 2020年小贩发展计划启动以来，洗国坚先生一直积极参与其中。凭借13年的小贩导师经验，洗先生坚信实践学习的价值。当学徒表示对煮面有兴趣并被安排到他的摊位时，他会不遗余力地传授所有相关技术，并分享他的丰富经验，因为他知道这些技能将成为他们的谋生之道。

在摊位繁忙期间，洗先生为学徒提供身临其境的体验，而不仅仅是观摩。在小贩中心人少的时候，学徒们有机会亲自下厨，将学到的技能实际应用。

洗先生对学徒的每一个细节都一丝不苟，确保他们掌握成功经营摊档的所

有方面和流程。在完成为期8周的培训计划后，洗先生通常会为学徒提供在他的摊位兼职的机会，为他们提供额外的实践经验，进一步磨练他们的技能，加深他们对行业的理解。这种全面的指导方法确保学徒掌握在小贩行业发展所需的知识和实用技能。



Ah Kiat Wanton Mee

百利

Bedok 538 Market & Food Centre
538 Bedok North Street 3, #01-92,
Singapore 460538

Xiang Feng Nasi Lemak

祥鳳美食椰漿飯



Preserving Tradition and Passing the Torch

Madam Peh, a revered presence at the stall, plays a pivotal role in mentoring her son on customer interactions and feedback handling. Simultaneously, her husband, a seasoned culinary instructor, imparts his knowledge to their son, guiding him through the intricacies of ingredient preparation and cooking techniques.

After rigorous training under his parents' guidance, the couple decided it was time to empower their son to take charge of the kitchen. Entrusting him with the responsibility of cooking marked a significant milestone in his learning journey.

With a seamless transition, their son now leads the entire culinary process independently, demonstrating his skills and dedication. For over three years, he has diligently managed the stall, meticulously crafting each dish with a blend of expertise and passion, a true reflection of the family's unwavering commitment to their craft.

This generational transfer of knowledge and skills underscores the family's dedication to preserving their culinary legacy while nurturing the next generation to carry it forward with pride and proficiency.

Nasi Lemak 椰浆饭



保留传统，薪火相传

白女士在摊位上备受尊敬，她在指导儿子与顾客互动和处理反馈意见方面发挥着关键作用。与此同时，她的丈夫，一位经验丰富的烹饪老师，也将自己的知识传授给儿子，指导他掌握错综复杂的食材准备和烹饪技巧。

在父母的指导下接受了严格的培训后，夫妇俩决定是时候让儿子掌管厨房了。将烹饪的重任交给儿子是他学习旅程中的一个重要里程碑。

通过无缝过渡，他们的儿子现在可以独立领导整个烹饪过程，展示他的技能和奉献精神。三年多来，他兢兢业业地打理

着摊位，用专业知识和热情精心制作每一道菜肴，真实地反映了一家人对烹饪技艺的不懈追求。

这种知识和技能的代代相传彰显了家族传承烹饪技艺的决心，同时也培养了下一代，使他们能够自豪而熟练地将烹饪技艺发扬光大。



Xiang Feng Nasi Lemak

祥鳳美食椰浆饭

Boon Lay Place Market & Food Village
221A Boon Lay Place #01-126,
Singapore 641221

Xin Sheng Ngoh Hiang Prawn Cracker

新生五香虾饼



A Legacy of Excellence and Mentorship

Mr. Anthony Low, a second-generation hawker with an illustrious 45-year journey in the vibrant hawker business, has left an indelible mark not only through his own success but also through mentoring aspiring individuals. Among his mentees is his nephew, Mr. Matthew Liu, who has decided to carry on the family legacy as the third-generation hawker.

Mr. Low's influence permeates every aspect of the operation, emphasizing procedural excellence and on-the-job training (OJT). He adopts a meticulous approach, supervising from the sidelines to entice and guide, creating an environment where his proteges thrive. Here, mistakes are not rebuked but embraced as valuable learning experiences, bolstered by moral support and recognition.

Beyond his stall, Mr. Low actively participates in community activities, generously dedicating his time and resources. He firmly believes in giving back to the community, contributing ideas and expertise to various initiatives, enriching the communal tapestry with his wealth of experience and commitment to fostering a vibrant hawker culture.

Moreover, Mr. Low insists on maintaining the tradition of crafting unique flavors every day using the freshest and finest ingredients available. This dedication to culinary excellence ensures that his stall continues to attract patrons seeking authentic and delightful dishes, keeping the spirit of traditional cuisine alive and thriving.



Ngoh Hiang Prawn Cracker
五香虾饼

卓越的导师精神

刘福记先生是新生五香虾饼的第二代传人，在充满活力的小贩行业中走过了45年的辉煌历程，他不仅通过自己的成功，还通过指导有抱负的人留下了不可磨灭的印记。在他的学徒中，他的侄子 Matthew Liu 先生决定继承家族传统，成为第三代小贩。

刘先生的影响渗透到经营的方方面面，他强调卓越的程序和在职培训。他采用一丝不苟的方法，从旁监督，循循善诱，为后辈创造了一个茁壮成长的环境。在他的观念里，错误不是被斥责，而是被视为宝贵的学习经验，并得到精神支持和认可。

除了小贩行业，刘先生还积极参与社区活动，慷慨地奉献自己的时间和资源。

他坚信要回馈社会，在各种活动中贡献自己的想法和专业技能，用自己丰富的经验和对促进充满活力的小贩文化的承诺来丰富社区的织锦。

此外，刘先生还坚持每天使用最新鲜、最优质的食材制作独特风味的传统美食。这种对烹饪精益求精的态度确保了他们的摊位不断吸引着追求正宗美味佳肴的食客，使传统美食的精神得以传承和发扬。



**Xin Sheng Ngoh Hiang
Prawn Cracker
新生五香虾饼**

Boon Lay Place Market & Food Village
221A Boon Lay Place #01-164,
Singapore 641221

Singapore Hawkers' Seminar & Awards 2023

2023年新加坡小贩座谈会与小贩奖

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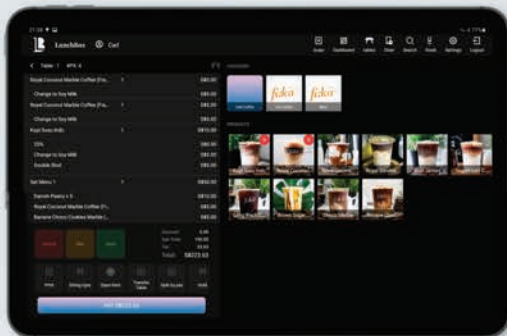


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