SINGAPORE'S ICONIC, BUT ENDANGERED STREET FOOD NOW HAS UNESCO STATUS
WHERE IN THE WORLD IS SINGAPORE?
OLD FISHING VILLAGE, POPULATION: 1,000
SIR STAMFORD RAFFLES + EAST INDIA COMPANY
FIRST CENSUS 1924, POPULATION: 10,683
EMERGENCE OF ITINERANT HAWKERS
“The satay man, usually Malay, would bring his skewers and peanut sauce to Chinese communities, just as the Chinese noodle man would appear in Indian-dominant enclaves. This exposure to different cultures and traditional foods gave birth to Singaporean cuisine, a mishmash of ingredients and cooking techniques introduced by the Malay, Indian, and the varied Chinese dialect groups.”

-Lily Kong, author of Singapore Hawker Centres: People, Places, Food.
IT GOT CROWDED, FAST
START OF THE HAWKER CENTER
BALESTIER ROAD SHELTER, 1929
TIONG BAHRU MARKET AND FOOD CENTRE, 1951
CRACKING DOWN ON ILLEGAL HAWKING
RISE OF THE NEW TOWNS
Kampong along Sungei Kallang, with the new Toa Payoh HDB Flats in the Background 1968
A SELF-CONTAINED NEIGHBORHOOD
COMMUNITY BONDING
JURONG INDUSTRIAL ESTATE
A TOURIST DESTINATION
AL FRESCO DINING
MAKANSUTRA’S GLUTTON’S BAY
ETHNIC HERITAGE
HABIB MOHAMED,
HABIB’S ROJAK
DOUGLAS NG, OWNER OF THE FISHBALL STORY
“Hawker centers are really good steppingstones for people to launch their own franchises. The older generation are just selling the food. They will spend 50 years in one stall doing the same thing. The younger ones start a stall with one idea, and they want to expand. They want to go into franchises. They want to have a brand and open their own restaurants one day.”

— Leslie Tay, author of *The End of Char Kway Teow and Other Hawker Mysteries.*
MY TOP 10
HAWKER FOOD
HOKKIEN MEE
ROTI PRATA
CHAR KUEY TEOW + LAKSA
KAYA TOAST + LAKSA
SATAY + BAK CHOR MEE
CARROT CAKE
DRINKS + DESSERT