

Get your fix of Klang bak kut teh, moonlight hor fun & more from famous KL hawkers at this Orchard food court opening in June 2023

written by Christabel Tan | April 24, 2023



For those who frequent or work in the **Orchard/Somerset** area, here's a heads-up: you can look forward to exciting new food court, **EatAlley**, that'll be serving up some *seriously* authentic street eats from **Kuala Lumpur**.

The massive 140-seater space will open in **June 2023** in **Orchardgateway**, showcasing several hawkers v loved by locals (*not your typical touristy spots*). ^

Can't wait to satisfy your cravings without having to travel to KL? Here are the six confirmed hawker brand coming to Singapore for the first time:

Koon Kee Wanton Mee



Photo: @elko_explorer/instagram

With over 70 years of heritage, **Restoran Koon Kee Wonton Noodles** along Petaling Street is said to serve some of the best and most slurp-worthy *wonton mee* in KL. 

Each plate features springy egg noodles that are freshly made by hand daily, alongside ingredients like shiitake mushroom, chicken feet, and char siew.

Siong Huat Bak Kut Teh



Photo: ct tok/google images

Klang is a haven for **herbal bak kut teh** lovers (*like me — I prefer Malaysian-style BKT over Singaporean, pp version*), and **Siong Huat Bak Kut Teh** is one establishment many flock to.



Photo: Sampson Low Real Estate - Xp Realty/google images

Take your pick from either the dry or soup version of their signature claypot-style *bak kut teh*, generously topped with tender pork ribs and lean meat, beancurd sheets, beancurd puffs, and button mushrooms.

Soong Kee Beef Noodle



Photo: @jiakpahpah/instagram

Founded in 1945 on the corner of Jalan Tun Tan Siew Sin, **Soong Kee** is best known for Hakka-style minced meat noodles that are prepared fresh daily using a combination of minced pork, beef, and secret sauce – looks a lot like Korean *jjajangmyeon*!

Wash everything down with a bowl or two of their signature soup containing beef balls, beef slices, and innards.

Hong Lai Hokkien Mee



Photo: @ilkw/google images

I've yet to taste a decent plate of KL Hokkien mee in Singapore, but that may soon change, thanks to an eatery famous for its charcoal-fried noodles brimming with *wok hei*. They are known to serve the best *Guang Hor* (moonlight *hor fun*) in KL — silky rice noodles served with a raw egg cracked on top of it.

Kam Heong Braised Duck



Photo: @pumpkin_da_great/instagram

Operating since the 1970s by the self-proclaimed 'Duck King' Tan Boon Seong, **Kam Heong** serves Teochew style braised duck slathered in a rich gravy made with herbs and spices.

Sides include sweet and salty pickled vegetables, braised egg and beancurd (*tau kwa*) – enjoyed atop steaming hot rice infused with the subtle flavour of pandan.



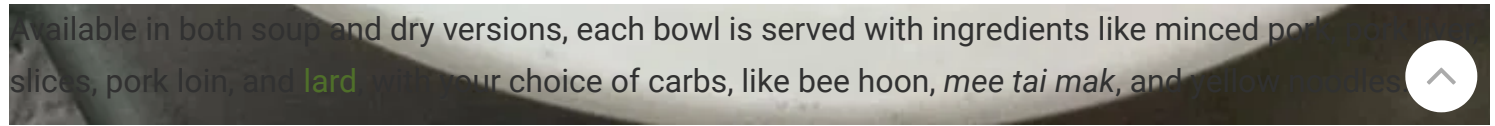
Beh Ampang Pork Noodle (Restoran Chuan Huat)



Photo: rachel sychoo/google images

Beh Ampang Pork Noodle in Restoran Chuan Huat whips up a mean bowl of pork noodles (*zhu rou mian*), Malaysia's version of *bak chor mee*.





I'm salivating just thinking of these delectable dishes, so stay tuned for the unveiling of EatAlley in June 2020. This article will be updated with more information when it opens.

EatAlley

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