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EatAlley – Orchard’s Newest Malaysian Food Court Has Opened, Showcases Top KL Hawker Brands Under One Roof

By **admin** - June 19, 2023

Located at the heart of Singapore, EatAlley in [Orchard Gateway](#) can be a Malaysian food lover’s dream come true – without travelling up the Causeway.

This 140-seat food court at basement 2 is an enclave showcasing some of the best of Malaysia’s hawker fare, bringing together renowned hawker brands from Kuala Lumpur under one roof.



Stalls include illustrious names like Koon Kee Wantan Mee, Hong Lai Hokkien Mee, Siong Huat Bak Kut Teh, Kam Heong Braised Duck, Soong Kee Beef Ball Noodle, Fatty Nasi Lemak and Restoran Chuan Huat, fondly known as Uncle Beh Pork Noodles.



While prices are slightly above the norm for a food court, it is understandable since the space is located in the heart of town at [Somerset](#). (But I can already anticipate a number of online comments on the pricing, especially with the current exchange rate.)



It is a convenient destination for those longing for a taste of Malaysian hawker fare in Singapore without crossing borders. But since they are still in a soft launch phase, I figure that some tweaking still needs to be done.

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Koon Kee Wantan Mee

Being a Wantan Mee lover, I was most keen to try Koon Kee Wantan Mee first – and I was also enticed by their char siew with that gorgeous caramelisation.

Customers can order the Signature Combo Wanton Noodles (\$10.80), with its char siew, chicken feet and mushroom; or usual Char Siew Wanton Noodle (\$7.80).

The noodles, springy and freshly made in their own factory, come drenched in a flavourful dark sauce.

The melt-in-your-mouth char siew, beautifully caramelised, elevates the dish to another level. I did wish the char siew slices could have been warmer though (tasted slightly cold), so perhaps something could have been managed about that.





Hong Lai Hokkien Mee

Hong Lai Hokkien Mee from Kedai Kopi Dan Makanan Hong Lai with a legacy of 53 years, is another possible standout.

The corner stall serves KL style Hokkien noodles (\$9.80), Moonlight Horfun (\$9.80), Shanghai Horfun or Wat Tan Hor (\$9.80), and Cantonese Yee Mee (\$9.80).

Their KL Hokkien Mee, famous for its dark, fragrant sauce and crunchy pork lard, is a hearty, savoury delight.

Flavourful and not overly greasy, the dish delivers a good amount of '*wok-hei*', although a smokier aroma would add to the authentic taste.



Soong Kee Beef Noodle

The stall started in 1945, and is known for its Beef Combo Noodles (\$9.80), available in both dry and soup versions.

A highlight is its Minced Meat Noodles which features mee kia bathed in a rich, signature dark soy sauce and topped with savoury minced meat.

The soup includes beef slices, beef balls, beef tripe and brisket.



Uncle Beh Pork Noodles

For a unique taste, venture to Uncle Beh Pork Noodle from Restoran Chuan Huat.

Their Beh Signature Pork Noodle Combo (\$10.80) is a tantalising mix of minced pork, sliced pork, pork kidney, liver and intestines.

Notably different from Singapore's Bak Chor Mee, there is no vinegar or chilli sauce added to the dry noodles.

Instead, the noodles, especially the recommended "*mee tai mak*", are tossed in a delectable dark sauce (I did wish there was some spice to *oomph* it up).

The soup was the better part to me, offering clean-tasting pork innards and a sweet, flavourful broth, testimony to their insistence on using fresh ingredients.



Kampung Nasi Lemak

Fatty OUG or Fatty Nasi Lemak offers a broad range of Nasi Lemak options. Starting from \$8.80, diners can savour Nasi Lemak with Ayam Rempah, Ayam Masak Merah, Chicken Rendang, Beef Rendang, Sambal Cockles, or Sambal Cuttlefish.



Other stalls include Siong Huat Bak Kut Teh, Kam Heong Braised Duck, and a drink and dessert stall – the Chendol was not bad with generous amounts of red bean.



EatAlley

Orchard Gateway #B2-12, 277 Orchard Road, Singapore 238858

Opening Hours: 10:30am – 9:30pm (Mon – Sun) *(opening times may change without notice)*

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