



# Living in Singapore

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LOCAL GUIDE

# EAT LIKE A LOCAL

HAWKER CENTRE

# HAWKER CULTURE

Hawker centres are an integral part of the way of life for Singaporeans, where people from all walks of life gather and bond over a meal. The stalls at the hawker centres sell wide variety of dishes from various cuisines, and this echoes well with our multicultural society.

Today, Singapore's hawker culture has been added to **Unesco list of intangible cultural heritage**, which reflects the importance of Hawker Culture in Singapore to Singaporeans, and how the multicultural dishes and hawker centres form an important part of our daily lives.

## CHILLI CRAB



Chilli crab is a Singaporean seafood dish. Mud crabs are commonly used and are stir-fried in a semi-thick, sweet and savoury tomato-and-chilli-based sauce. Despite its name, chilli crab is not a very spicy dish. After eating the crab, locals love to dip mantou (fried bread) into the chilli crab sauce. Yummz.

This is a teochew dish which consists of rice sheets in a dark soy-based broth. This is paired with braised sides like pig intestines, pork belly, pork rind, pig tongue, pork trotters, duck meat, tau kwa, tau pok, fishcakes, preserved salted vegetables, and braised hard-boiled eggs.



KWAY CHAP

## HOKKIEN MEE



Undoubtedly one of Singaporean's favourite local hawker food as well. It has its roots in Rochor Road, where fishermen would fry noodles with the leftover catches of the day.

In Hokkien, Char means “stir-fried” and kway teow refers to flat rice noodles. It is a popular noodle dish from Maritime Southeast Asia, notably in Indonesia, Malaysia, Singapore, and Brunei.



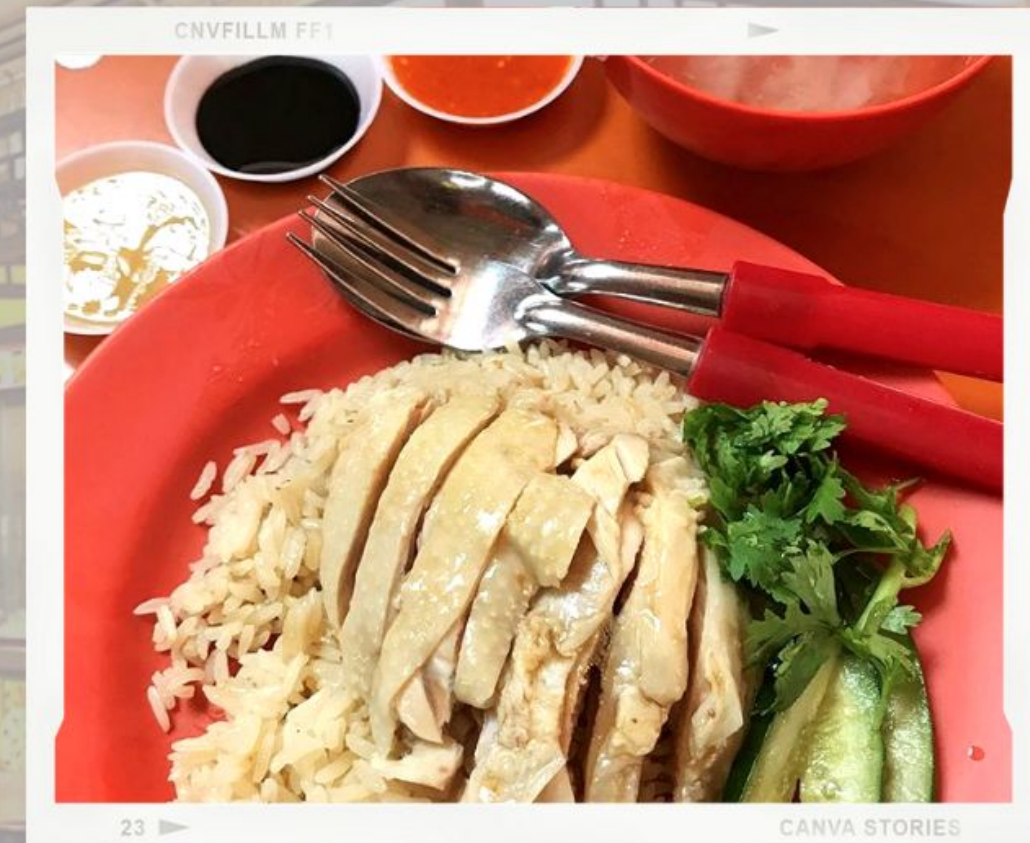
CHAR KWAY TEOW

# LAKSA



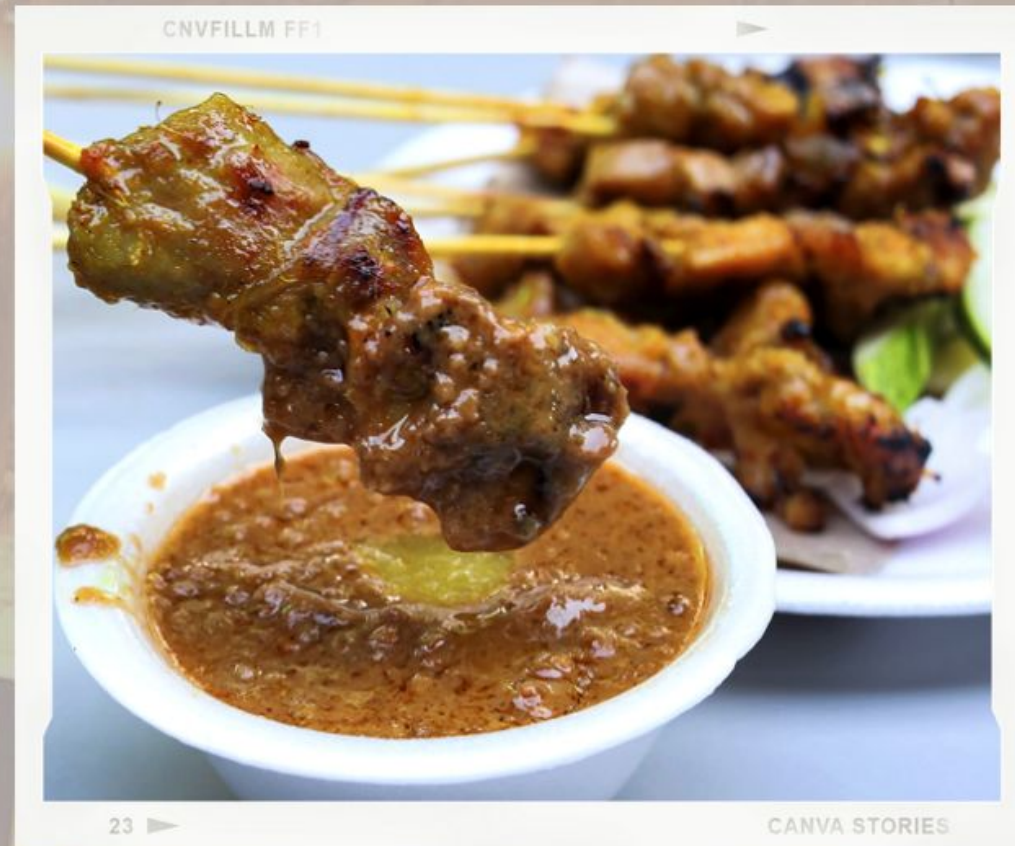
Laksa is a spicy noodle soup popular in the Peranakan cuisine of Southeast Asia. Laksa consists of thick wheat noodles or rice vermicelli with chicken, prawn or fish, served in spicy soup based on either rich and spicy curry coconut milk or on sour asam.

When you see many cooked chickens hanging neatly in a row at a food stall, you are looking at one of the nation's favourite dishes. Chicken rice can be found anywhere in Singapore, from hawker stalls, franchised outlets to restaurants.



# CHICKEN RICE

## SATAY



Satay is a Southeast Asian dish of seasoned and skewered meat. These are grilled or barbecued over a wood or charcoal fire, then served with various spicy seasonings.

Nasi lemak is a dish originating in Malay cuisine that consists of fragrant rice cooked in coconut milk and banana leaf. It's really hard to find one with banana leaf so make sure you try it if you've seen it around!



NASI LEMAK



## CHAI TOW KWAY



Also known as fried carrot cake, it comes with 2 variations, black and white. The core ingredients of the cake are rice flour and white radish, which some call white carrot. The mixture is steamed, then cut into cubes and fried with garlic, eggs and preserved radish called 'chai poh'.

Rojak is a local salad of mixed vegetables and fruits, topped with a sweet and sour sauce comprising local prawn paste, sugar and lime. Rojak means "mixed" in Malay and this dish exemplifies the cultural diversity of Singapore, including both Chinese and Malay elements in its ingredients.



**ROJAK**

## ORH LUAK



Oyster omelette is a favourite hawker dish that locals love. Some people prefer to have a plate of Crispy Orh Jian while some prefer the gooey, starchy ones.

Popiah is a Fujianese/Teochew-style fresh spring roll. The paper-thin popiah skin made from wheat flour wraps around a filling of cooked jicama, vegetables and prawns. A deep-fried version of the popiah is the spring roll.



POPIAH

# TIONG BAHRU MARKET & FOOD CENTRE

The Tiong Bahru Market and Food Centre is one of the estate's most familiar landmarks, and a cornerstone of its cultural (and culinary) heritage. This place makes it convenient for Singaporeans to get their groceries and breakfast as the ground floor is the wet market and the second floor is the food centre.



In picture: Chwee Kueh and Wanton Mee

# CHOMP CHOMP FOOD CENTRE



Chomp Chomp Food Centre, also known as Serangoon Gardens Food Centre, is a well-known hawker centre in Singapore. You can find many local favourites ranging from Hokkien Mee to Fried Oyster. If you are hungry and crave for supper, this is the place to go. Unlike other hawker centres, they are open from 6pm till late everyday!

# LAU PA SAT

Also known as Telok Ayer Market, Lau Pa Sat has long dominated the local landscape with its striking presence since the 19th century. This hawker centre was gazetted as a national monument in 1973. This place offers more than just delicious food, but also colonial architecture and heritage.



In picture: Laksa and Thunder Tea Rice

# OLD AIRPORT ROAD FOOD CENTRE



Old Airport Road Food Centre is commonly known to be one of the best for its variety and quality of stalls. It was also voted Singapore's Best Hawker Centre by Singaporeans in a survey. With 168 food stalls, it is considered one of Singapore's largest, and also houses many famous stalls. There is also a second storey which has 136 retail shops.

In picture: Lor Mee and Char Kway Tiao

# PEOPLE'S PARK FOOD CENTRE

People's Park Food Centre started as a hawker shelter in 1923 at a public park near Pearl's Hill. It can be considered as one of the earliest hawker centres that was opened. It was so popular that by 1940, the market had 323 stalls, making it Singapore's largest market then.



In picture: Mala and Frog Porridge

LOCAL GUIDE

**DRINK LIKE  
A LOCAL**

KOPI





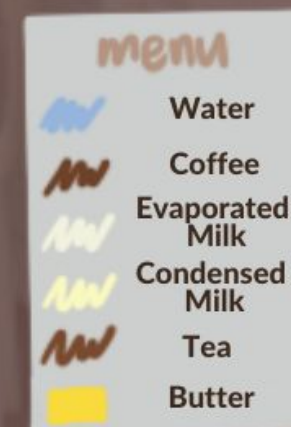
# 咖啡帶走

## COFFEE TAKEAWAY



● Sugar

\*Add 'Peng' after your order if you want it iced.



# LOCAL GUIDE

# SPEAK LIKE A LOCAL

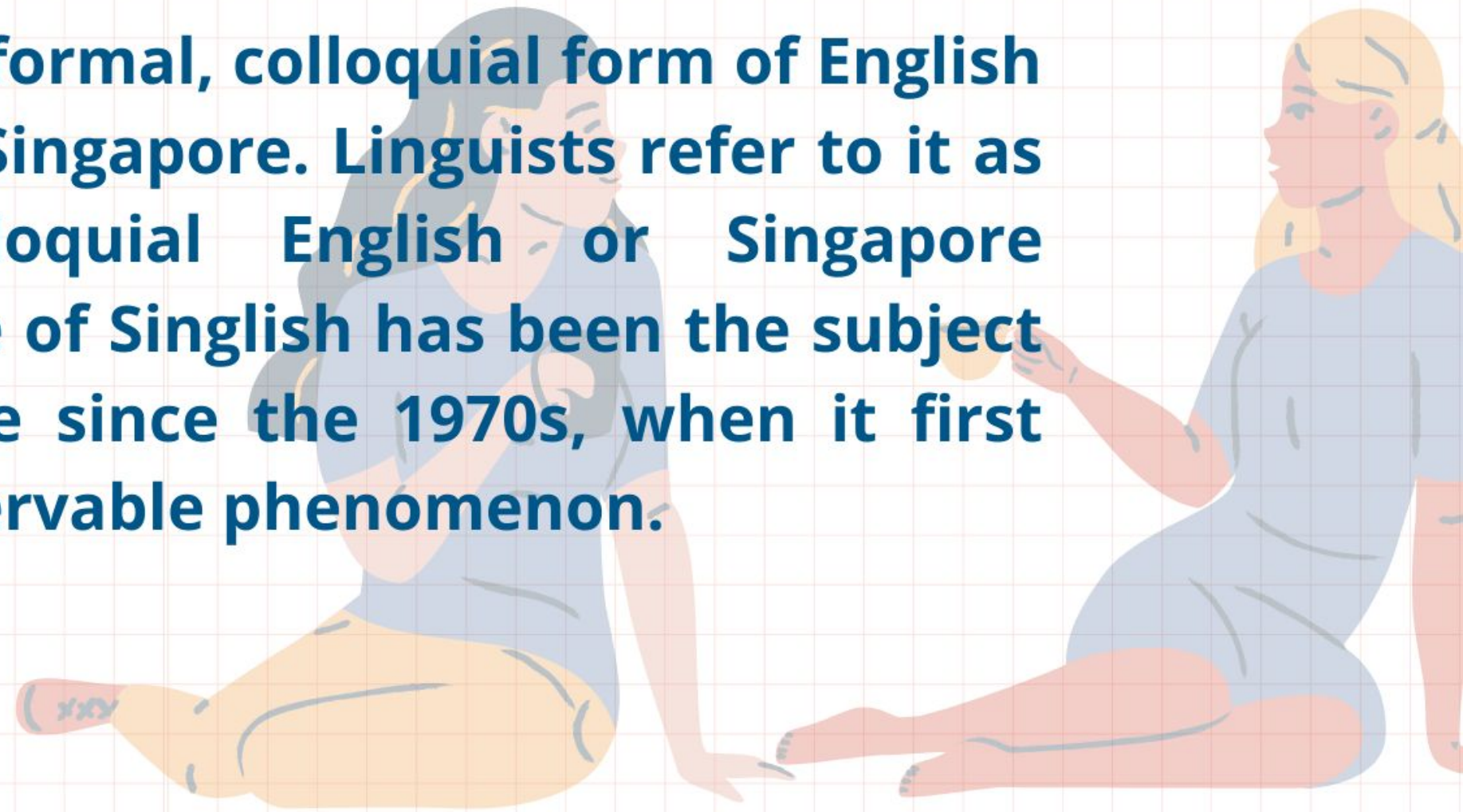
## SINGLISH



# BACKGROUNDS

**If you haven't already noticed, Singaporeans like to converse with a mix of different languages (eg. English, Mandarin, Malay) and dialects (eg. Hokkien and Cantonese). Singlish is our local lingo and we are able to switch and use them in our daily conversations interchangeably.**

**Singlish is an informal, colloquial form of English that is used in Singapore. Linguists refer to it as Singapore Colloquial English or Singapore English. The use of Singlish has been the subject of much debate since the 1970s, when it first became an observable phenomenon.**



**SINGLISH = ENGLISH**

<b>Can bo?</b>	<b>Can or cannot?</b>
<b>Can meh?</b>	<b>Are you certain?</b>
<b>Can uh?</b>	<b>Are you sure?</b>
<b>Can hor</b>	<b>You are sure then</b>
<b>Can lah</b>	<b>Yes</b>
<b>Can lor</b>	<b>Yes, I think so</b>
<b>Can leh</b>	<b>Yes, of course</b>
<b>Can can</b>	<b>Ok</b>
<b>Can liao</b>	<b>Already done</b>
<b>Can liao la</b>	<b>Ok, enough</b>
<b>Can gua</b>	<b>Maybe can</b>
<b>Can wor</b>	<b>Not bad, it's possible</b>
<b>Can one</b>	<b>Really can</b>
<b>Can de</b>	<b>Confirm can</b>



# OWN TIME OWN TARGET (OTOT)

Doing things at your own pace.

Eg. "Hey, regarding the project, we OTOT okay? We can check back on each other next week."

# SHAG

To be physically tired or exhausted.

Eg. "I'm so shag after a whole day of work."

# SABO

Short form for sabotage, which can be used when playing a practical joke on others or even causing deliberate harm.

Eg. "Stop sabo-ing me in front of the manager. He must have a bad impression of me now!"





## CATCH NO BALL

To be absolutely clueless.

Eg. "Did you understand what the manager said during the meeting? I caught no ball."

## ARROW

The notion of dumping a task onto someone else, rather than completing it yourself.

Eg. "I got arrowed to do the work again."

## JIALAT

When the situation doesn't go your way.

Eg. "Jialat liao! How do we solve this problem? We need to pitch to the client tomorrow!"

# BUEY TAHAN

**When you cannot tolerate something.  
Eg. "He is so annoying! I really buey tahan his attitude!"**

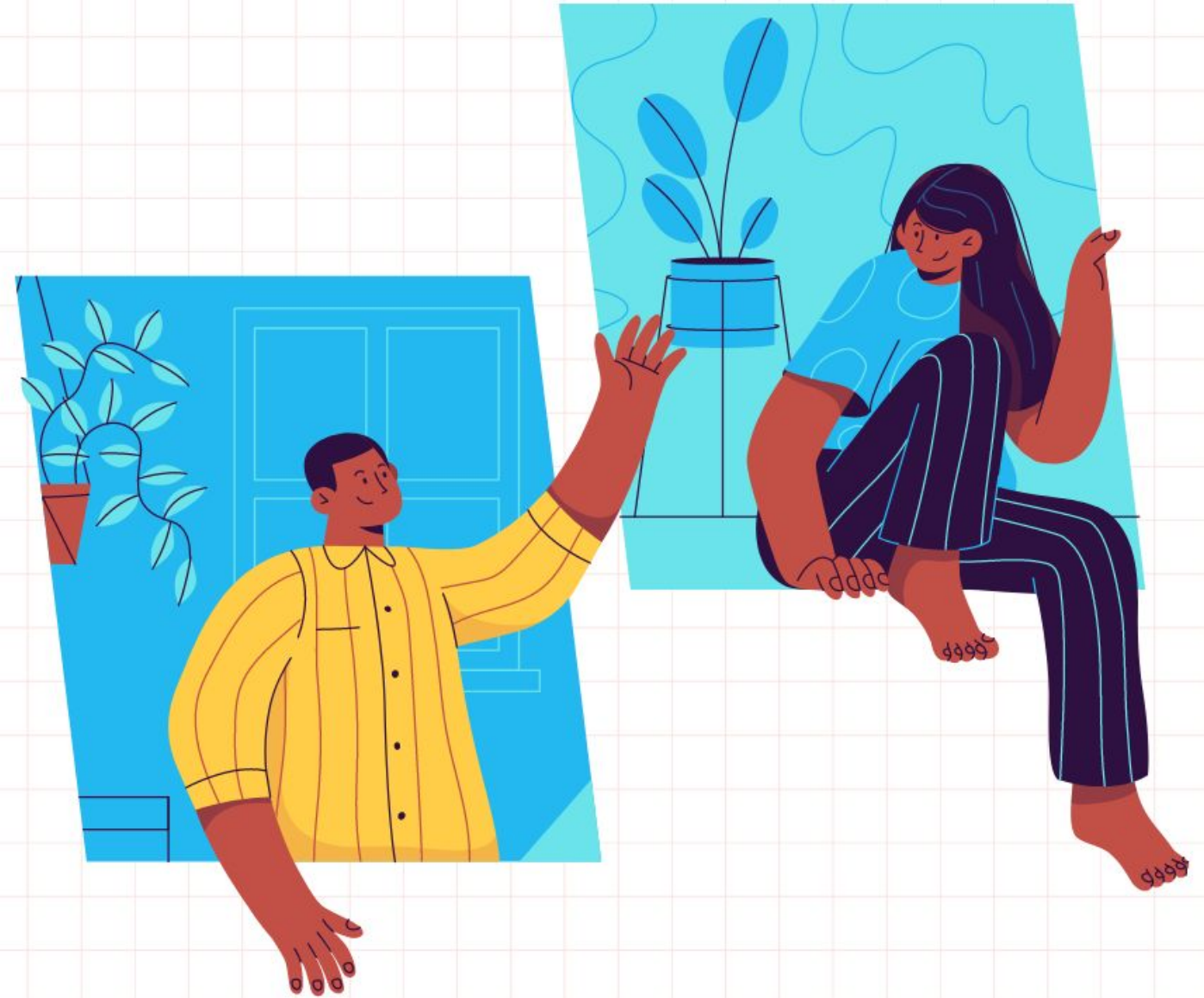
# BOJIO

**When you're uninvited to an event.  
Eg. "How could you guys go for lunch without me? Bojio!"**

# SIAO

**When the situation is unacceptable or crazy.**

**Eg. "He siao or what? How can he expect us to work on the weekends without paying us extra?"**





## KAYPOH

To be a busybody or to poke your nose into someone else business.

Eg. "Why is that guy from the other department kaypoh-ing our work?"

## PONTENG

To skip or give something a miss.

Eg. "He ponteng work again today. It's already the 3rd time this month he called in sick."

## CHEEM/CHIM

When something is perplexed or confusing for you to understand.

Eg. "The english my manager used just now was too chim for me. I caught no ball."