

Breakfast at Toa Payoh â?? Min Kee Tanjong Rhu Wanton Noodle

Description

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In the vibrant culinary landscape of Singapore, Toa Payoh stands out as my go-to spot, reminiscent of Hong Kongâ??s lively Sham Shui Po. This bustling town is a treasure trove of affordable and delightful experiences.


蓝依女时装
01-65 BLUE LADY FASHION
秀服裝 SIEW FASHION
$8
$8
$10



To kickstart my day, I make it a habit to swing by Toa Payoh during my morning commute. The town boasts several hawker centers, each hiding savory gems waiting to be uncovered.



Todayâ??s adventure led me to Toa Payoh Lorong 7, specifically the Kim Keat Palm Market & Food Center. Amidst the lively scene, it was hard to ignore the queue forming in front of Min Kee Tanjong Rhu Wanton Noodle.



This particular stall offers a unique take on wanton noodles, drawing inspiration from the flavors of Malaysia. What sets them apart? Well, for the dry version, you have the option to enhance your noodles with â??black chili,â?• where dark soy sauce adds an extra depth of flavor.


4
油菜
Vegetable w/Oyster Sauce
$3.00
3
Lower in calories
水饺面 (汤) $4/$5
Dumping Noodle (Soup)
2
水饺面 (干) $4/$5
Dumping Noodle (Dry)
1
7
炸云吞
Fried Wanton
$3.50 (8粒)
8
炸水饺
Fried Dumpling
$4.00 (4粒)
任选酱料 Choice of Sauce
1. 辣椒 Chilli
2. 辣椒茄汁 Chilli Ketchup
3. 黑辣椒 Black Chilli
5. 黑 Black
6. 茄汁 Ketch

Manned by two skilled individuals, the service was swift, ensuring that the anticipation for the noodles didnâ??t stretch too long.

Opting for the small wanton noodles (S$3.50) and a bowl of dumpling soup (S$4.00), I dove into a delightful meal. The noodles exhibited a satisfying springiness, though I found myself favoring a leaner version of charsiew for my wanton noodles.

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Personal verdict:

Food: 3.5/5 (comfort food anytime)

Will I return? After I tried out other noteworthy stalls in the area!

Stay tuned as I explore more stalls and share my recommendations in upcoming blogs!

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Date Created
09/11/2023
Author
kevinyeo

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