



Breakfast at Toa Payoh – Min Kee Tanjong Rhu Wanton Noodle

Description

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

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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.



Today'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 “black chili,” where dark soy sauce adds an extra depth of flavor.



Manned by two skilled individuals, the service was swift, ensuring that the anticipation for the noodles didn't stretch too long.

Opting for the small wonton 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 chawsiew for my wonton 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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