



New Bahru Food Court: What to Eat From \$8.20

Description

New Bahru's Factory Block food court opened its full line-up at the end of May 2026, and three stalls in the row are worth a special trip on their own facts: a heritage Nasi Padang counter, a wood-fired rice bowl kiosk from an established Bukit Batok name, and a bakmi outpost from a Haji Lane favourite. All three publish prices on their own channels, so here is what each one actually costs.

Last updated: 26 August 2026.

Kios Minang: Nasi Padang from \$12



Kios Minang at New Bahru's Factory Block. Image: New Bahru.

Kios Minang is the casual counter version of Rumah Makan Minang, a business New Bahru's own site credits as recognised by the National Heritage Board and serving Nasi Padang in Singapore since 1954. The counter's Nasi Padang Set is \$12 for rice, one protein, one vegetable, one side, sambal belacan and emping crackers. Ordering a la carte, mains start from \$7, vegetables from \$3, sides from \$2.50 and rice from \$1.50, so a solo diner building their own plate can land well under the set price if they skip a course.

Good for a solo lunch or a quick weekday meal where you want to choose your own protein rather than take a fixed set. Less good if you want the full sit-down Rumah Makan Minang experience, since this is the counter format, not the restaurant.

Laifaba: wood-fired rice bowls from \$12.80

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Laifaba's counter at New Bahru's Factory Block. Image: New Bahru.

Laifaba built its name on wood-fired roast meats and wonton mee from its original Bukit Batok outlet. The New Bahru counter is a more compact version, built around rice or noodle bowls: Wood Fired Pork Jowl, Wood Fired Crispy Pork Belly and Wood Fired Whole Chicken Thigh are each \$12.80 with rice or noodles, and the Signature Wood Fired Duo Pork runs \$14.80. A \$3.50 set meal upgrade adds a pork collagen tofu broth and fried wonton strips.

Good for a quick solo meal or an office lunch where a single bowl is enough. Skip the set upgrade if you are not that hungry; the base bowl is already a full plate at this price.

Kulon: bakmi from \$8.20

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Kulon's kiosk at New Bahru's Factory Block. Image: New Bahru.

Kulon is better known for its sit-down bakmi and mie bakso shop at Haji Lane; the Factory Block counter is its first kiosk format, built around classic bakmi and a smaller, shareable tapas-style spread. Bakmi Bangka, with braised sweet soy sauce chicken, is \$8.20. Bakmi Sambal Merah and Bakmi Sambal Ijo, the red and green sambal versions, are \$9.20 each. Bakmi Crispy, with Javanese marinated fried chicken thigh, is \$8.80, and Bakmi Empal is \$10.80.

Good for sharing a few small plates with a friend, since the kiosk format leans more social than the original Haji Lane shop. Not the pick if you specifically want the full Haji Lane sit-down menu, which this counter does not replicate in full. For a sit-down Korean option in the same River Valley stretch, [Whuchu at UE Square](#) is a five to ten minute walk away.

What's not covered here

The Factory Block's food court also has Sushiro, which [this site covered when it opened](#), plus Dumpling Darlings, Orh Gao Peh Gao, Parlour Gelato and a rotating Fico pasta pop-up. This piece sticks to the three counters not yet covered on this site, so a full lineup sits in [our original opening-week roundup](#) from May.

Details

New Bahru, Factory Block,
46 & 58 Kim Yam Road, Singapore 239351.

Nearest MRT: Fort Canning or Great World, both about a 10 to 12 minute walk; there is no MRT exit directly outside.

All three counters are walk-in only, no reservations. Weekday lunch around noon draws the office crowd from nearby River Valley offices, so an early or late lunch avoids the queue.

Kulon's \$8.20 bakmi is the cheapest single dish of the three, Kios Minang's a la carte pricing is the most flexible for a solo diner, and Laifaba's \$14.80 duo bowl is the one worth it if you want two proteins rather than one. None of them need a reservation, which is the point of a food court format in the first place.

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Author

meichua