

HAWKER HALL

The contemporary hawker centre in Hartamas celebrates Malaysians' ultimate and shared passion: food

BY SAMANTHA LIM



2 Pak Haji's Nasi Lemak

The ultimate Malaysian breakfast, Pak Haji's nasi lemak is both decadent and delicious with crispy fried chicken, crunchy spice-infused batter, and spicy sambal. If you're not a fan of rice, the curry laksa packs just as much heat and flavour.



1 Gangnam Korean Fried Chicken

Choose from fried chicken done two ways: coated in daebak soy garlic sauce or sweet chilli. The combination of sweet, tangy and spicy flavours in the latter will keep you reaching out for more.



5 Stir-Fried Tofu with Basil

Hawker Hall's co-founders have brought elements of La Juiceria and LJ Superfoods Signature to their new venture. Non-meat eaters can still have their Malaysian food fix by ordering the likes of stir-fried tofu with basil or Cantonese vegetarian hor fun, a classic wat tan hor with tofu, carrots, mushrooms, choy sum and egg gravy.



4 Uncle Lim's Char Koay Teow

The jewel in Penang's crown, char koay teow, a stir-fried noodle dish, is laced with a tinge of spice at this modern kopitiam. Uncle Lim also goes above and beyond when it comes to cendol.



3 Stir-Fried Lala

Seafood lovers take note! The stir-fried clams with Thai basil is the perfect combination of sweet, savoury and spicy.