

Hawker stories at Maxwell



Diners at the front block of the Food Centre. The food center is busiest during weekday lunches due to the high volume of office workers and tourists. Many also frequent this hawker centre for an affordable meal in the city. (Photo: Ethan Liew)



Popiah being prepared at 'Rojak · Popiah & Cockle' Maxwell, named after the three items on its menu. Manned by a mother and daughter duo, they churn out food until they sell out each day. (Photo: Ethan Liew)



The Michelin-approved Popiah, made to order, offers a perfect balanced blend of ingredients with a hint of chilli for \$4. While slightly pricey, the food was definitely worth the price. (Photo: Ethan Liew)



The front display of the Shanghai Tim-Sum shop, donned with Chinese New Year decorations and many newspaper clippings of their shop. The owner of the stall, Wu Chong Chu, has been operating it for over 40 years. (Photo: Ethan Liew)



The chefs making the handmade chicken dumplings. All dumplings at the store are made fresh every day, and many many batches are gone through each day. (Photo: Ethan Liew)



Described as a 'haven for fans of fritters' by Eatbook, Lakeview Upper Thomson Goreng Pisang sells fried snacks from \$1. There are also items rare to come by on the menu, such as 'Nian Gao' and 'Cempedak Goreng'. When I visited, their popular You Tiao was also sold out. (Photo: Ethan Liew)



The signature Goreng Pisang, malay for deep fried banana on display. The texture was crispy on the outside and soft on the inside, and was still warm and fresh while served, overall well worth the \$1 price tag. (Photo: Ethan Liew)