



**MONSTER**  
DAY TOURS

EXPLORE SINGAPORE

# Your Ultimate Guide to Joo Chiat and Katong

Visit locations around the Joo Chiat and Katong area you've never seen before - heritage sites, historical landmarks, and of course, a whole bunch of food stops!

*Walking tour*  
*Estimated duration*  
*between 3 - 4 hours*

[monsterdaytours.com](http://monsterdaytours.com)



# About Joo Chiat and Katong



Rich in Peranakan culture and heritage, the Katong and Joo Chiat area is well known for being *the place* to be if you're in the east!

Two-storey Peranakan-style shophouses are all through the area. You'll find shophouses with pastel hues, Peranakan flower motifs and tiles, and intricate carvings - all ready to go on your Instagram!

In fact, this place received the Heritage Town award in 2011. Besides the colourful conservation houses and old boutiques, it also has murals and pastel stilt houses worth seeing if you're into local culture.

In this guide, we recommend that you start your tour in the late morning. This will give you time for a late breakfast to give you the fuel you need for all the sightseeing!

# Where are we going?



Kway Guan Huat Joo Chiat Popiah - Photo by Lemi  
The Intan (famous Peranakan museum) - Image by Franz Navarrete via [Condé Nast Traveler](#)  
Kim Choo Kueh Chang - Photo by [Time Out](#)  
Homeground Coffee Roasters - Photo by [Dejavu Intl.](#)  
Rumah Bebe - Photo by [Go Katong](#)  
Nanyang Sauce - Photo by [The Business Times](#)



# What will you need to bring?



Comfortable attire and footwear for walking



Sunblock, sunglasses, cap or hat



Insect repellent



A bottle of water or beverage



Umbrella or poncho in case it rains



Camera if you're into photo ops



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# Roll Your Own Popiah for a Late Breakfast

Kway Guan Huat Joo  
Chiat Popiah  
95 Joo Chiat Rd,  
Singapore 427389

Opening hours  
Tuesday - Sunday: 11am -  
2pm, 6pm - 9pm  
Closed on Mondays

This is a great way to experience a traditional craft while also satisfying your appetite! You can basically make your own popiah for a late breakfast at this place.

You can also pop by a little earlier on weekends to see them making popiah skins in the store!



# 郭源發如切薄餅

KWAY GUAN HUAT JOO CHIAT POPIAH ( SINCE 1938 )



Photo by Lemi

## About Kway Guan Huat Joo Chiat Popiah

Kway Guan Huat Joo Chiat Popiah has been around since 1938. For all these years, they've been keeping alive the traditional method of making popiah, a Teochew-style fresh spring roll.

It's made by rolling or wrapping ingredients in a paper-like wheat crepe called popiah skin.

This store also has another local favourite, kueh pie tee, which is a crispy pastry shell tart with jicama, prawn, and vegetables. It's highly recommended!





2

# Immerse Yourself in Peranakan Culture at The Intan

69 Joo Chiat Terrace,  
Singapore 427231

Opening hours  
Mondays to Sunday:  
7am - 10pm

Image by Geng Hui via TGH Photography and Travel Portal/Blog

[monsterdaytours.com](http://monsterdaytours.com)





Image by Geng Hui via TGH Photography and Travel Portal/Blog

## About the Intan

The Intan is a shophouse that belongs to Alvin Yapp, a private collector passionate about preserving Peranakan culture. He's devoted his own home to that cause.

At the Intan, you can enjoy a tour as well as authentic Nonya dishes. In February 2011, the National Heritage Board awarded The Intan private-museum status, so it's well worth a visit to those interested in Peranakan heritage.

However, do note that only pre-booked visits are allowed. The shophouse can be booked for small events too, and can hold up to 40 pax for weddings, anniversary celebrations, private photoshoots or even corporate meetings.

## Book a mini tour

There are several tours offered at the Intan, including a tea experience and a lunch/dinner visit.

For the former, you'll get an introduction to Peranakan history and culture. You'll also learn about Peranakan wedding ceremonies and see samples of Peranakan products as well as sample their traditional kueh.


The lunch/dinner visit is much the same. However, it lasts longer, as it involves hot Nyonya dishes prepared by the shophouse owner's mother. She even uses secret Peranakan recipes for several home-made goodies!

By the way, if you're reading this in 2021, note that you can use your SRV vouchers for this!



Image by Geng Hui via TGH Photography and Travel Portal/Blog





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# Kim Choo Kueh Chang

60 / 62 Joo Chiat Place  
Singapore 427784 /  
427785

Opens 9am - 9pm daily

Photo by The Ordinary Patrons

[monsterdaytours.com](http://monsterdaytours.com)





Photo by The Wacky Duo

## A quick look into the history of this famous stall

Founded by Grandma Bibik Lee Kim Choo, Kim Choo Kueh Chang is a must-visit for epicureans touring the east side of Singapore. It offers traditional Peranakan rice dumplings or kueh chang, renowned for their richness.

They're known all over the island for their rice dumplings, which include the amazing Nyonya Chang and Bak Chang. They also offer traditional kuehs.

While you can buy dumplings from their store and eat them right there, you can also bring the goodies home for later consumption. They can last a week in the fridge - just throw them into a steamer to cook or soften them beforehand.

By the way, this shop is so famous that a few other brands have started selling similar rice dumplings using their name. So, be careful to check you're purchasing from the original sellers!



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# Photo Ops Galore with IG-worthy Shophouses

Koon Seng Road

Koon Seng Road is a short street that's also one of the most important tourist and heritage sites on the island. Given its claim to fame, it's also among the most recognisable!

This is the street of unbelievably photogenic and colourful shophouses built in the 1920s and 1930s. The delicate, porcelain-dollhouse-like architecture comes from Singapore's Peranakan heritage.

The houses were gazetted for conservation in 1991, which explains how stunningly well-preserved they look.

Today, Koon Seng Road remains one of the prettiest streets to explore in the Joo Chiat and Katong area, if not the whole island!



5

# Visit the Original 328 Katong Laksa

51 East Coast Rd,  
Singapore 428770

Opening hours  
Monday - Sunday:  
10am - 10pm

328 Laksa was so-named because “328” sounds like the words “prosperous business” in Cantonese. They’re certainly that now, being one of the island’s most well known laksa vendors!

Even non-Singaporeans will agree with that, by the way: they beat Gordon Ramsay himself in a hawker-style contest for laksa cooking in 2013, and won a Michelin Bib Gourmand in 2017.

Today, you can find their branches all over Singapore, but the original stall is at 51 East Coast Road. Stop by on your tour of the area for a late lunch!

## Need a quick shot of caffeine before continuing on the tour?

Homeground Coffee Roasters  
475 Joo Chiat Rd, Singapore 427682

This is a great place to stop if you need a quick pick-me-up before you go on. The cafe serves iced coffee to go and even coffee beans if you’d like to purchase a pack to brew your own cuppas at home!





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# Rumah Bebe

113 East Coast Road  
Singapore 428803

Opening hours  
Tuesday - Sunday:  
9:30am – 6:30pm  
Closed on Mondays

Rumah Bebe is the perfect place for indulging in both your curiosity about Peranakan culture and your shopping addiction! Owned by famous Peranakan beadwork artist Bebe Seet, this shophouse is a dream if you want to become a Peranakan fashion collector.

They sell handmade Peranakan kebayas or outfits, traditional trinkets, and more. You can enjoy treats like Bakwan Kepeting, Loh Mai Fun, and Ngoh Hiang in the little cafe within the shop.

Photo by Rumah Bebe

[monsterdaytours.com](http://monsterdaytours.com)



# Want to try your hand at beading?



Photo by The Original Kim Choo Kueh Chang Since 1945

At Rumah Bebe, you can also take a short class in beading or embroidery in the Peranakan style. You can even make your own Peranakan shoes in these classes!

Just make sure to book a place in their classes in advance on their website.



Image by Geng Hui via IGH Photography and Travel Portal/Blog



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# Nanyang Sauce

288 East Coast Rd,  
Singapore 428949

Opening hours  
Monday to Friday: 11am - 3pm  
Closed on weekends

Photo by Singapore Food United

[monsterdaytours.com](http://monsterdaytours.com)





Photo by The Business Times

## See How to Brew Traditional Soy Sauce

Nanyang Sauce was founded in 1959 as a company dedicated to brewing soy sauce in the classic tradition. They used only 100%-non-GMO soybeans, vintage terracotta dragon vats, and an artisanal family recipe for their sauce - and are still doing so today!

You can visit them to see their process and buy some of their sauces. They also offer workshops for pairing sauces, tasting and identifying sauces, making sauces, and profiling sauces.



Image by Julia Yeo via Mothership



Photo by Singapore Noodles

## Spice up your dishes with some of their sauces

The goodies you can buy here include premium soya sauces, Nanyang soy salt, virgin brew soya sauces, sesame oil, and even chilli sauces. These can be used to cook everything from Nonya chilli steamed chicken to sambal brinjal!





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# Ending note

And that wraps up our walking tour of Joo Chiat & Katong! We hope you had fun discovering Singapore's Peranakan heritage in this amazing place.

Check out [monsterdaytours.com](http://monsterdaytours.com) if you want more guides on exploring other precincts in Singapore!

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