Tower Transit Discovery Journeys

SERVICE 106

Did you know...bus service 106 started almost 40 years ago?! Many of Tower Transit's bus routes have been running for years. To make familiar bus routes fun and fresh, we've launched Tower Transit's Discovery Journeys, a series of themed trails covering everything from food and nostalgia to nature.

Our first Discovery Journey is a food lover's trail along bus route 106. Curated by popular food blog SG Food on Foot (www.sgfoodonfoot.com), it is a smorgasbord of great food from Hong Kong roast duck to Javanese nasi ambeng as well as local favourites like rojak, poh piah and kueh tutu!

Simply visit www.towertransit.sg/discover to find the full list of 31 eateries then hop on the 106 and eat your way from Bukit Batok all the way to Shenton Way and back!

Bukit Batok Interchange



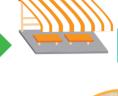
Xiang Mei **Roasted Meat**

Centra

- Blk 640 Bukit Batok Central, S11 Kopitiam,
- Less than 5 minutes away from stop by foot

From a family of Cantonese meat roasters, Mr How's specialty is duck roasted to a glistering golden brown over a charcoal fire. The meat is tender and juicy, while the skin is crispy with a wonderful hint of smokiness. The stall even serves complimentary soup which changes every day.





Nonya Curry Puff Café

- Blk 274 Bukit Batok East Ave 4 #01-105,
- Less than 10 minutes away from stop by

The signature item here is the Nonya curry puff stuffed with an aromatic chicken curry and wrapped in a delightfully crispy pastry. Other puffs include sardine, black pepper chicken, mutton, lemon tuna, chicken cheese and even durian puff. For vegetarians, the ku cai mushroom puff is very good too.



Xiang Ji Roasted Chicken **Rice & Noodles**

- Blk 289H Bukit Batok Street 25, BB289 Food House, S657289
- Less than 10 minutes away from stop by

For over 40 years, Mr Koh has mastered the art of roasting meats over a charcoal fire. Located in Bukit Batok, this is probably the neighbourhood's best kept secret. And at just \$3, the char siew noodle here is a

Ghim

Moh

BIK 15



- Ghim Moh Market & Food Centre, Blk 20
- Ghim Moh Road #01-19, S270020
- The uncle who runs this stall has been frying char kway teow since 1969. Instead of large batches, each plate is made to order. The result justifies the long snaking queue. The kway teow is fragrant and flavourful with a

generous serving of pork lard.

Heavens

Indian Curry

- Ghim Moh Market & Food Centre, Blk 20 Ghim Moh Road #01-26, S270020
- Less than 10 minutes away from stop by foot Less than 10 minutes away from stop by

Not many places sell Appam nowadays because it's not easy to make. The one is worth a try. Rice flour and fresh milk batter is fermented for 8 hours and cooked in mini iron woks imported from India to achieve the authentic taste and texture.



Blk 12

New Lucky Claypot Rice

- O Holland Drive Food Centre, Blk 44 Holland Drive #02-19, S270044
- Less than 7 minutes away from stop by foot

Before you board the 106 to visit this stall, call ahead with your order or you'll have to wait up to an hour. Cooked over a traditional charcoal fire, the claypot rice here is aromatic and moreish, with tender pieces of chicken.

Holland Village



Rabbit Brand Seafood Delicacies

- Lucky Plaza, 304 Orchard Road #02-114,
- Less than 2 minutes away from stop by foot

Not known to many is this restaurant that sells a bowl of Buddha Jump Over the Wall for just about \$10. The rich and intense bowl of soup is chockfull of ingredients including abalone. The other dishes here are made with premium ingredients such as sea cucumber.



Hua Ji Sliced Fish Soup

- Lucky Plaza, 304 Orchard #B1-99/101, S238863
- Less than 2 minutes away from stop by foot

What's special about the fish soup here is that it has a generous splash of Shaoxing wine, imbuing it with an aroma that is simply shiok. It is comforting and hearty, but be prepared to join the long



Lucky Plaza

River Valley Nasi Lemak

- Lucky Plaza, 304 Orchard Road #BI-99/101, S238863
 - Less than 2 minutes away from stop by foot

At just under \$4, the chicken drumstick set comes with a huge drumstick fried to a delicate crisp, accompanied with fish, otah and egg. Delish. File this under 'cheap and good in Orchard Road'.



Royal Thai Embassy

Shashlik Restaurant

- Far East Shopping Centre, 545 Orchard Road, \$23,8882
- Less than 2 minutes away from stop by foot

The restaurant is hidden on the 6th floor of Far East Shopping Centre. Opened by 9 Hainanese migrants in 1986 after the legendary Troika Russian restaurant closed down. There was a mad rush to dine at the restaurant when it announced in July 2015 to close the restaurant at the end of the year. It was almost impossible to even make a reservation. After it shut down in December 2015, the two late sons of late captain and head waiter take over the mantle and reopens Shashlik.



Fosters Steakhouse

- Holland Village, 277 Holland Avenue, S278994
- Less than 7 minutes away from stop by foot

Located at the corner of the stretch of shop houses facing the main road at Holland Village is this ode charm classic English Steakhouse, Fosters Steakhouse since 1960. Fosters Steakhouse is renowned for serving quality and delish western fare with great rendition of the English classics at an affordable price.



Rojak Line

- Holland Drive 1002 Drive #02-13, S270044 Holland Drive Food Centre, Blk 44 Holland
- Less than 7 minutes away from stop by foot

Run by a young lady who doesn't like the taste of shrimp paste in rojak. She created her very own vegetarian paste for that is every bit as good as the original. Even a trained tongue will have a hard time telling

Way

Orchard Road

Dhoby Ghaut Station

Rendezvous Grand Hotel

Midpoint Orchard



Mak's Noodle

- The Centrepoint, 176 Orchard Road #01-63/64, S238843
- Less than 5 minutes away from stop by foot

Renowned as the Best Wonton Noodle in Hong Kong, Mak's Noodle legacy dates all the way back to 1920, in Guangzhou China before moving to Hong Kong during the Second World War. With its opening at The Centrepoint, diners can now taste what the Hong Kongers love right at our doorstep.



Honolulu Café

- The Centrepoint, 176 Orchard Road #01-33F/G, S238843
- Less than 5 minutes away from stop by foot

The well known Hong Kong egg tart has finally opened its first Singapore outlet on 10 May 2016. Honolulu café was founded in 1940s and it is rumored that all other egg tarts actually evolved from their 70 years old recipe. While you are here, do not miss trying their Pineapple Bun and



- Plaza Singapura, 68 #01-29A/52, S238839 Orchard Road
- Less than 5 minutes away from stop by foot

The Michelin starred restaurant opened its first flagship outlet in Plaza Singapura offering exquisite dim sum. It is enthralled as one of the cheapest Michelin starred restaurants, without needing to break the



Kki Sweets

- Less than 5 minutes away from stop by foot

Located inside School of the Arts (SOTA) is Kki Sweets café that is well known for its Japanese-inspired French mousse cakes. Started as a little humble shop in Ann Siang, it has moved into its new and bigger premises in 2009. It is known for serving one of the best cakes in Singapore.



- O SOTA, I Zubir Said Drive #02-01, S227268



- 51 Bencoolen Street #01-06, \$189630
- Less than 5 minutes away from stop by foot

Pu3 Restaurant is a Halal restaurant offering authentic Malay food. A must try is their Iuscious Nasi Ambeng. Nasi Ambeng is a Javanese cuisine usually served during festivities and served in a tray with around 8 dishes and enjoyed together, like communal eating.



Bencoolen



#DiscoverWithTTS

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