



## VISIT KATONG- JOO CHIAT



While Katong-Joo Chiat have always been home to a mix of racial and cultural communities, the area has also long been associated with the Eurasian and Peranakan (Straits-born people of Chinese or Malay heritage) communities. Peranakan beading workshops, cooking demonstrations and a diverse range of eateries, including Peranakan restaurants and Quentin's Eurasian Restaurant, can be found in the precinct. Today, the area's traditional heritage sits side by side with contemporary cafes, retail spaces and boutique hotels. Explore the charm of this neighbourhood today.



### PERANAKAN CULTURE

Discover and interact with the history and culture of Peranakans (Straits-born people of Chinese or Malay heritage) through personal stories, intricate architecture, heritage restaurants and retailers.

### KATONG- JOO CHIAT

### MIX OF OLD AND NEW

Discover the eclectic mix of cultures and heritage in the neighbourhood. Find old-school neighbourhood stores alongside contemporary boutiques, shops and cafes that lend a modern touch to the area.

### FOOD HAVEN

Feast on a plethora of dining options. Sample traditional food from heritage restaurants – some run by their 2nd or 3rd generation owners, explore new food concepts and enjoy the variety of international cuisines.

## VISIT OTHER CULTURAL PRECINCTS

### CHINATOWN



Home to early Chinese immigrants, Chinatown has become Singapore's largest conserved historic district.

### LITTLE INDIA



A thriving community hub for Indian migrants of the past, Little India boasts architecture that carries its rich history.

### KAMPONG GELAM



Once home to the Sultan of Singapore, Kampong Gelam is a proud neighbourhood of Malay heritage.

## HOW TO GET THERE

### BUS

**2, 7, 7A, 13, 21, 24, 26, 28, 30, 51, 67, 67W, 76, 154, 155**  
to Joo Chiat Complex (B82049)

**33, 33B**  
to Before Koon Seng Road (B82149)

**16**  
to Marshall Lane (B92171)  
**10, 10E, 12, 14, 14E, 32, 40, 47**  
to Opposite Roxy Square (B92111)

## SINGAPORE VISITOR CENTRE

@ **Kim Choo Kueh Chang  
(Katong-Joo Chiat)**

**111 East Coast Rd, Singapore 428801**

Drop by our visitor centre for more information. Visitors can also look forward to learning more about the Peranakan culture through workshops and hands-on experiences. For information on these tours and workshops, please contact:

Hotline: +65 6741 2125  
Email: [customerservice@kimchoo.com](mailto:customerservice@kimchoo.com)  
Website: <https://www.kimchoo.com>

## FROM PAST TO PRESENT



Katong-Joo Chiat has its beginnings in the early 19th Century. It was home to a number of coconut and cotton plantations, with kampungs or villages dotting the landscape. Joo Chiat derived its name from a number of roads in the area named after Chew Joo Chiat, a wealthy plantation owner and philanthropist. One such road was Joo Chiat Road, which in the 1920s was a simple dirt track running through the plantations from Geylang Serai to the sea.

Many communities in the 1920s and 1930s moved eastward out of the city centre to settle in Katong-Joo Chiat. The shoreline was much closer then and the area also became an idyllic seaside retreat for the wealthy. Today, charming and vibrant architecture still line the streets, preserving the memories of the early days. A walk down Koon Seng Road brings you to picturesque multicoloured double-storey terrace houses in prime condition, adorned with architectural details rich with Peranakan influence.

Over 800 buildings in the area have been conserved by the Urban Redevelopment Authority. The area boasts of heritage landmarks such as St. Hilda's Church and Sri Senpaga Vinayagar Temple. Apart from its rich architecture and heritage, Katong-Joo Chiat is also a treasure trove for local food. It houses multi-ethnic eateries, alongside cultural experiences such as Peranakan beading workshops and cooking demonstrations at Rumah Kim Choo or Rumah Bebe

## SAMPLE THE FLAVOURS OF SINGAPORE

### KATONG LAKSA



A savoury home-grown dish, Katong laksa stands out in Singapore's culinary landscape with its spicy soup stock flavoured with coconut milk and dried shrimp topped with cockles, prawns and fishcake.

Unique from other variants of laksa, the Katong version is defined by its thick rice vermicelli cut into shorter pieces that can be easily slurped up with a spoon. At some stalls, you only get a spoon to eat the laksa – no chopsticks needed.

On rainy days, the hearty Katong laksa will surely keep your belly warm. The stall said to have popularised the original Katong-style laksa, is located within Roxy Square on the ground floor alongside other delicious eats.

### DEVIL'S CURRY



Curry Debal or Devil's Curry was traditionally cooked on Boxing Day, using leftover cooked meats from Christmas day. Debal means leftovers in Kristang (the language of a group of Eurasians of Portuguese and Malay descent), but because of its spiciness, it is also called Curry Devil. Now more popularly known as Devil's Curry, the dish has evolved to become a fiery curry of pork and/or chicken with sausages cooked with Southeast Asian ingredients like candlenuts, ginger and lemongrass.

The modern-day Devil's Curry has gone from a homely dish to a flagship delicacy in Eurasian heritage restaurants. The medley of meats drenched in the mouth-burning curry is usually served with warm rice, the perfect complement to tone down the heat.

### ONDEH-ONDEH



These brightly-coloured green morsels are glutinous rice balls filled with gula melaka (palm sugar) and covered in coconut shavings. When bitten into, they burst with a decadence of molten palm sugar, making it a delightful sweet treat loved by many. Ondeh ondeh's origins can be found in Java where it carries a different name – klepon. It was spread across the Malay Archipelago to various ethnic cultures, including Singapore's Malay and Peranakan (Straits-born people of Chinese or Malay heritage) communities. It also inspired a folk song and even ended up in the Netherlands in the 1950s. This well travelled confection can be found in many hawk centres and confectionary shops in Singapore today.



- PLACES TO STAY**
- H1 Aqueen Heritage Hotel
  - H2 Betel Box Backpackers Hostel
  - H3 Grand Mercure Singapore Roxy
  - H4 Holiday Inn Express
  - H5 Hotel 81 Tristar
  - H6 Hotel Indigo
  - H7 ibis budget Singapore
  - H8 Malacca Hotel
  - H9 Santa Grand Hotel
  - H10 Venue Hotel
  - H11 Village Hotel Katong

**THINGS TO SEE/DO**

- A1 **Cat Socrates**  
448 Joo Chiat Road, Singapore 427661  
*An indie treasure trove of locally designed memorabilia.*
- A2 **Eurasian Heritage Centre**  
139 Ceylon Road, Singapore 429744  
*Discover the heritage roots of Singapore Eurasians.*
- A3 **Kim Choo Kueh Chang**   
109/111 East Coast Road, Singapore 428800/428801  
*Try traditional rice dumplings and assorted nonya kueh.*
- A4 **Koon Seng Road Houses**  
Koon Seng Road, Singapore 427008  
*Pose in front of the prettiest street in Singapore.*
- A5 **Kuan Im Tng Temple**  
62 Tembeling Road, Singapore 423586  
*A hotspot for worshippers of Bodhisattva Guan Yin.*
- A6 **Rumah Bebe**  
113 East Coast Road, Singapore 428803  
*Try a hand at Peranakan beading and embroidery.*
- A7 **Sri Senpaga Vinayagar Temple**  
19 Ceylon Road, Singapore 429613  
*Visit the second oldest Hindu temple in Singapore.*
- A8 **Teong Theng Co**  
One of few places selling classic rattan pieces.
- A9 **The Intan**  
69 Joo Chiat Terrace, Singapore 427231  
*Experience Peranakan culture in this home-museum*

**FOOD & BEVERAGE**

- B1 **328 Katong Laksa**  
51 East Coast Road, Singapore 428770  
*Enjoy Katong-style laksa (spicy coconut milk-based noodles).*
- B2 **Ang Moh Noodle House**  
182 Joo Chiat Road, Singapore 427453  
*Taste delicious dumpling noodles served with BBQ pork..*
- B3 **Birds of Paradise**  
63 East Cost Road, Singapore 428776  
*Cool down with gelato infused with botanical flavours.*
- B4 **Chilli Padi Nonya Restaurant**  
11 Joo Chiat Place, Singapore 427744  
*Indulge in authentic traditional Peranakan dishes.*
- B5 **Chin Mee Chin Confectionery**  
204 East Coast Road, Singapore 428903  
*One of the oldest coffeeshops for all generations.*
- B6 **Da Dong Prawn Noodles**  
354 Joo Chiat Road, Singapore 427600  
*Slurp up noodles in rich broth with fresh prawns.*
- B7 **Dunman Food Centre**  
271 Onan Rd, Singapore 424768  
*Discover hawker gems that open till late at night.*
- B8 **Eng Seng Restaurant**  
247 Joo Chiat Place, Singapore 427935  
*Their legendary black pepper crab is a must-try.*
- B9 **Five Star Chicken Rice**  
191 East Coast Road, Singapore 428897  
*Enjoy an array of local Chinese and Hainanese cuisine.*
- B10 **Guan Hoe Soon Restaurant**  
38/40 Joo Chiat Place, Singapore 427762  
*A restaurant to go for quality Peranakan cuisine.*
- B11 **Joo Heng Restaurant**  
360 Joo Chiat Road, Singapore 427605  
*Feast on Cantonese-style comfort food.*
- B12 **Kim's Place Seafood**  
45 Joo Chiat Place, Singapore 427769  
*Indulge in mouth-watering and unique seafood dishes.*
- B13 **Kway Guan Huat Joo Chiat Popiah**  
95 Joo Chiat Road, Singapore 427389  
*Enjoy the heritage of Singapore's favourite wrap-popiah.*
- B14 **Mr & Mrs Moghan Roti Prata**  
300 Joo Chiat Road, Singapore 427551  
*Delight in super crispy prata, an ethnic flatbread dish.*
- B15 **Peranakan Inn**  
210 East Coast Road, Singapore 428909  
*Enjoy the heritage of Nonya cuisine.*
- B16 **Sin Heng Claypot Bak Koot Teh**  
439 Joo Chiat Road, Singapore 427652  
*Warm your belly with herbal and peppery pork rib soup.*
- B17 **The Original Katong Laksa**  
Roxy Square, 50 East Coast Road #01-64, Singapore 428769  
*Taste the original Katong-style laksa.*

**ARCHITECTURE**



**OVERVIEW**  
Brightly coloured ornate Peranakan shophouses, pre-World War II churches, an old Indian temple dating back to 1875 — these are just some of the eclectic mix of architecture you will get to see in the precinct. A melting pot of cultures, Katong-Joo Chiat makes for a delightful stroll to discover heritage gems, some of which have been awarded the Architectural Heritage Awards.



**Architectural Heritage Award Winners:**

- 25 Chapel Road
- 92-102 Joo Chiat Place
- 299-309 Joo Chiat Road
- 125 Joo Chiat Place
- 19 Koon Seng Road
- 51 Joo Chiat Terrace
- 89-123 Joo Chiat Place
- 292 Joo Chiat Road

*\* Courtesy of Urban Redevelopment Authority*

**INSTAGRAM HOTSPOTS**



**OVERVIEW**  
The colourful heritage of Katong-Joo Chiat makes for a picturesque district for Instagram worthy shots your friends will envy. Peppered with delightful art murals, explore postcard perfect shophouses along the spines of Joo Chiat Road and East Coast Road for your next unique backdrop.



**Pose, snap and post in front of art murals at these locations:**

- 103 East Coast Road, Singapore 428797
- 111 East Coast Road, Singapore 428801
- 113 East Coast Road, Singapore 428803
- 150 East Coast Road, Singapore 428837
- 107 East Coast Road, Singapore 428799
- 85 Joo Chiat Terrace, Singapore 427247
- 95 Joo Chiat Road #01-01, Singapore 427389
- 321 Joo Chiat Road, Singapore 427572
- 333 Joo Chiat Road, Singapore 427588
- 341 Joo Chiat Road, Singapore 427593
- 357 Joo Chiat Road, Singapore 427602
- 1 Koon Seng Road, Singapore 426951

**DISCOVER Katong-Joo Chiat**

Be captivated by Katong-Joo Chiat's charming architecture, variety of food, cultural landmarks, traditional and modern shops.

**2HR ROUTE**

Take a stroll past cultural sights and taste delectable dishes and snacks. Enjoy famed Katong-style laksa (spicy noodle soup dish) from The Original Katong Laksa (B17) before popping by The Red House for a cup of coffee. Visit Rumah Bebe (A7) to shop for beaded slippers and costumes. Finally, pose to your heart's delight in front of the Koon Seng Road houses (A4).

This is only a suggested itinerary. You may also wish to tailor your own trail covering the points that interest you.

**4HR ROUTE**

Enjoy a colourful spectrum of cultural gems in the district. Book a lunch experience at The Intan (A10) to immerse in Peranakan culture and visit Lotus at Joo Chiat to admire its architecture. Appreciate classic rattan pieces at Teong Theng Co (A9) before stopping at Cat Socrates (A1) for locally designed goods. Lastly, treat yourself to Kim Choo Kueh Chang's famous nonya dumplings (A3). This is only a suggested itinerary. You may also wish to tailor your own trail covering the points that interest you.

**VISIT OUR NEIGHBOURING PRECINCT GEYLANG SERAI**



The neighbourhood of Geylang Serai also teems with heritage stories. During the Muslim holy month of Ramadan, Geylang Serai is lit up with colourful festive lights, cultural activities and a bustling night bazaar as part of the annual Hari Raya celebrations.