

List of Food Items on Sales at The 50 Cents Fest:

Char Kway Teow \$0.50: Kosong (without Egg) / \$0.50 x 2: With Egg

An uncomplicated rice noodle dish traditionally fried with lard, Chinese choy sum and dark soya sauce. This dish is commonly served "kosong" (without eggs) with the option for customers to bring their own eggs if they would like to include it into the dish.

UFO (Fried Oyster Cake) \$0.50

First introduced to Singapore's hawker scene by our forefathers who were China immigrants. This savoury snack is fried using a ladle, giving the dish its unique rounded base and charming name "UFO" for its resemblance to UFO spaceships.

Kok Kok Mee \$0.50

Its name is derived from the "kok kok" (knocking) sound created by hitting 2 pieces of the seller's bamboo canvassing tool together. Customers will call out to the seller through their window to place an order for this simple but flavourful bowl of dry noodles with fish balls.

Sweet Noodle \$0.50

This hearty bowl of goodness is a traditional Teochew lunar birthday celebratory dish. It consists of egg noodles that symbolises longevity, hardboiled eggs that represents life and fertility cooked in a sweet broth to signify sweetness all year round.

Rickshaw Noodle \$0.50

Named after the rickshaw pullers who plied the streets of old Singapore, this humble creation is made of yellow noodles stewed in a thick pork broth and topped with fried garlic and shallots – a dish the rickshaw pullers relied on as a source of energy.

Ice Ball \$0.50

This popular street dessert is hand-molded with finely shaved ice, drenched in coloured syrup for its addictive sweetness and vibrant colour. Typically eaten with just the hands, this dessert is often enjoyed by kids before they throw the ice at one another.

Hainanese Chicken Rice Balls \$0.50 x 2

Back in the day, fragrant short grain rice is delicately shaped into balls with bare hands before it turns cold, so as to keep it warm for a longer period of time, and to provide convenience to labourers working on plantations during meal times.

Rojak on Wheels \$0.50 x 2

In the past, Rojak peddlers prepare and sell Rojak with a simple and mobile set up of just a wooden box at the back of their bicycle. With fresh ingredient stored in the box, a cutting board, a knife and a large mixing bowl, Rojak is made to order and served with toothpicks.

Mee Teh \$0.50 x 2

Mee Teh which directly translates to flour-tea, is a Chinese custard dessert made of grinded peanuts added into rice grains grinded into flour and cooked into a thick puree like porridge..

BBQ Chicken Wings - \$0.50
Fried Carrot Cake (Black) - \$0.50
Charcoal Fire Toast Bread - \$0.50
Steamed Glutinous Rice (Sweet and Savoury) - \$0.50
Steamed Bee Hoon - \$0.50
Nasi Lemak wrapped in banana leaf - \$0.50
Roti Prata - \$0.50
Satay - \$0.50 per stick
Rose Syrup Drink with Basil Seeds - \$0.50
Chin Chow Drink - \$0.50
Green Bean and Barley Soup - \$0.50
Cheng Teng - \$0.50
Ngor Hiang Platter: Prawn Fritters, Pork Rolls, Pork Liver Rolls, Egg Rolls, Pork Sausage - \$0.50 x 2
Fried Rice - \$0.50 x 2
Steamed Cockles - \$0.50 x 2
Oyster Omelette - \$0.50 x 2
Fried Hokkien Prawn Mee - \$0.50 x 3
Bak Kut Teh - \$0.50 x 2
Braised Duck Rice - \$0.50 x 2
Prawn Noodle Soup - \$0.50 x 2
Pigtail and Kang Kong Soup - \$0.50 x 2
Sliced Fish Bee Hoon - \$0.50 x 2
Laksa - \$0.50 x 2
Bird's Nest Drink - \$0.50 x 2
Vinegar Pork Trotters - \$0.50 x 3
Chilli Crab - \$0.50 x 4