

## **Breakfast on a Budget: 9 Best Eats in TTDI**

*By Caleb Yeoh for HungryGoWhere*

Join us on a figurative mid-morning stroll through Taman Tun Dr Ismail (TTDI) as we uncover 10 wallet-friendly breakfast gems locals swear by. From back-alley roti canai to cafe-worthy gourmet waffles, this flavour-filled neighbourhood is full of ways to get your morning going - *jogging shoes optional*.

### **1. Roti Canai Ayam Goreng (Behind Thursdvys)**

#### **RM1 (roti) + RM3 (fried chicken) / Halal**

Hidden behind Thursdvys lies a humble alley stall that's become something of a local legend. The crispy roti canai, golden on the outside and fluffy on the inside pairs beautifully with their spiced, crunchy ayam-goreng-atas-paha. Served with a trio of sambal, dhal, and curry, this meal hits all the right crunchy, crispy and spicy notes. No signboard, no frills, just a classic Malaysian breakfast to kickstart your day.

*Along Lorong Datuk Sulaiman 1, 60000 TTDI, KL  
Daily, 8:00am – 2:00pm*

### **2. Char Koay Teow @ Restoran Yong Len**

#### **RM8 / Non-Halal**

Char Koay Teow at Yong Len may even surprise some Penang purists. Achieving perfect balance in the dark and light soy sauces and chilli boh ratios, each plate comes full of wok-hei; that charred, smoky aroma that separates a great Char Koay Teow from a good one. Each serving comes with prawns, cockles and slices of Chinese sausage, confidently holding its own against its island counterparts.

*No. 2 Jalan Tun Mohd Fuad 1, 60000 TTDI, KL  
Daily, 9:00am – 3:00pm | Closed Mondays  
03-7728 0376*

### **3. Prawn Mee @ Restoran Yong Len**

#### **RM8.50 / Non-Halal**

Another must-try at Yong Len is the prawn mee, a dish that pulls you in with its deep, seafood broth and makes you move in for the fresh prawns and siew yoke - comfort food at its finest. Don't forget to stir in the sambal for that extra punch in the broth!

*Same as above*

### **4. Claypot Loh Shi Fun @ Restoran Moon Corner**

#### **RM5.50 / Non-Halal**

Restoran Moon Corner's claypot loh shi fun is a steaming bowl of goodness, served in earthenware that keeps everything piping hot. The dish features silky rice noodles topped with savoury minced

pork, juicy pork balls, and slices of fish cake. The standout, though, is the pork mince – seasoned perfectly, it deserves to be savoured on its own before mixing everything.

*No. 38 Jalan Tun Mohd Fuad 2, 60000 TTDI, KL*

*6:00am – 3:00pm | 6:00pm – 1:00am*

*012-315 1217*

## **5. Indomie Goreng @ Restoran Mosin**

**RM5 + RM0.50 (fried egg) / Halal**

Some may scoff at the idea of instant noodles for breakfast; until they try this version. Mosin's take on Indomie goreng is boldly seasoned and loaded with fried shallots, giving the dish an addictive, savoury crunch. Add a telur mata on top, burst the yolk, mix it all up and you've got a breakfast bite that's nostalgic and strangely satisfying.

*No. 27, Jalan Wan Kadir, 60000 TTDI, KL*

*Open 24 hours*

*03-7728 5778*

## **6. Penang Asam Laksa @ Kedai Kopi Kuan Lee**

**RM5.50 / Non-Halal**

The asam laksa at Kuan Lee strikes a beautiful balance of tangy, spicy, and just the right amount of fishiness. With a generous helping of shredded mackerel in a rich broth of tamarind, herbs and onions, this bowl packs a flavour punch. Add pineapple slices into the mix and you get a zesty kick that brightens every spoonful.

*No. 18 Jalan Tun Mohd Fuad 2, 60000 TTDI, KL*

*6:00am – 5:00pm*

## **7. Nasi Lemak @ Portofino (Hero Hypermarket)**

**RM3.20 / Halal**

Portofino, located inside Hero Hypermarket, serves up a solid nasi lemak that's both generous and satisfying. The rice is fragrant, the sambal leans spicy-sweet, and the portion is definitely on the hearty side for under RM4. Skip the street-side stalls for a day and treat yourself to this underrated budget find in air-conditioned comfort.

*TTDI Plaza, Jalan Wan Kadir 3, 60000 TTDI, KL*

*9:00am – 6:00pm*

*03-9171 0626*

## **8. Down Home Benny @ Chequers**

### **RM18 / Pork-Free**

For brekkie that's a little more refined, head to Chequers and order their Down Home Benny - a twist on eggs benedict served on home-made waffles. Topped with perfect poached eggs, grilled chicken slices, avocado, and a silky hollandaise sauce, this dish is both filling and indulgent. And the waffles? Fluffy yet sturdy enough to soak up all that rich yolk - brunch goals achieved.

*No. 153 Jalan Aminuddin Baki, 60000 TTDI, KL*

*Mon–Thu: 10:00am – 11:00pm | Fri: till 12am | Sat–Sun: 9:00am – 12am | Closed Wed*  
*03-7733 3068*

## **9. French Toast @ Quartet**

### **RM12 / Pork-Free**

Quartet's French toast stands out by using brioche for the bread, giving a soft, buttery richness in with every bite. It's topped with a scattering of fresh berries and a generous dusting of icing sugar, turning a simple breakfast into a decadent morning treat. The cafe's cozy, no-signboard charm only adds to the experience.

*No. 21 Lorong Datuk Sulaiman, 60000 TTDI, KL*

*Mon–Thu: 8:00am – 10:00pm | Fri–Sun: 8:00am – 12:00am*  
*03-2857 6041*