



The wet market at Pasar Jalan Raja Bot, Kuala Lumpur, is a draw for many Malaysians looking for affordable and fresh produce. — Photos: ART CHEN/The Star

The market, better known as Chow Kit Market, is popular among city folk for its produce.

# KL's labyrinth of luscious victuals

NESTLED amid Kuala Lumpur's sprawling urban landscape, Pasar Jalan Raja Bot or its more familiar moniker, Chow Kit Market in Jalan Raja Alang, Kampung Baru, seems as if it has been frozen in time.

For decades, its labyrinth of shops and hawker stalls – many parts of it crowded and stuffy – has remained an image synonymous with the market.

Despite this, the market that comprises dry and wet sections

continues to draw shoppers every day, especially those who are looking for bargain deals on local produce and household items.

In what is known more popularly as the wet market, visitors can find meat, poultry, fish and seafood as well as vegetables, spices and condiments.

Depending on the season, they may also come across popular local fruits such as rambutan and mangosteen, alongside staples

such as banana, pineapple and watermelon.

Meanwhile, the dry section hosts myriad stalls and shops selling kitchen utensils and appliances, as well as other everyday household items and clothing.

There are also plenty of eateries operating around the area, which attract many city folk during breakfast and lunch hours.

This bustling market opens daily from 6am to 5pm.



Everything you may need to make a fulfilling meal can probably be found at this expansive market in the heart of Kuala Lumpur.



Local fruits on offer include langsung and rambutan.



Chillies in assorted colours and sizes are among items on offer at the wet market section.

(Left) A seafood stall in Pasar Jalan Raja Bot, selling fish and prawns by the plate.