

By Lonely Planet

WORLD'S NO.1 BEST FOOD DESTINATION IN 2014

WORLD'S NO.1 BEST CITIES TO TRAVEL IN 2016

PENANG STREET FOOD

WORLD'S NO.1 BEST FOOD DESTINATION IN 2014

WORLD'S NO.1 BEST CITIES TO TRAVEL IN 2016

KOTA

DINE & COFFEE

when FRANCIS meets rempah

• Traditional • Unique • Philosophy

Open Daily | 10am – 10pm

For Enquiries | 04 – 251 9420

THE ESPLANADE PARK

Fort Cornwallis

PENANG STATE TOURISM DEVELOPMENT OFFICE

Level 53, Komtar, 10503 Penang, Malaysia.

Tel : (+04) 650 5136 / 261 9012

Fax : (+04) 261 8744

Tourism Line : (+016) 411 0000

Email : info@visitpenang.gov.my

PENANG GLOBAL TOURISM SDN BHD

No. 8-B (First Floor)

The Whiteaways Arcade, Lebuh Pantai, George Town

10300 Penang, Malaysia.

Tel : (+04) 264 3456

Fax : (+04) 264 3455

Email : info@penangglobaltourism.com



LOCATION MAP

<ul style="list-style-type: none"> Ah Hoi Duck Meat Koy Teow Soup Ah Hoi Wantan Mee Ah Kiat Seafood Restaurant Ah Pang Hainanese Seafood Alli Stall Ani Nasi Campur Gulai Sembilang Astoria Stadium Ayu Mee Udang Bali Hai Seafood Restaurant Batu Kawan Seafood Banana Cafe BSP Waterfront Food Court Cecil Market Food Court Cendol Pulu CF Kopitiam Chang Kee Restaurant Cheong Cheong Chik Stall Cheong Kok Choy's Stall Classic Coffee Shop OK Restaurant Curry Mee Stall Da Shu Xia Seafood House Delicious Quzy (Tree Shade) East Hokkaido Seafood Restaurant Fatty Hot Chicken Rice Food Street (Roadside Stall) Fook Chow Cafe Georgian Seafood Georgian Seafood Green House Gurney Drive Hawker Centre Hai Beng Coffee Shop Hai Wai Seafood Restaurant Hameediyah Restaurant Iyana Cafe Sdn. Bhd. Heng Kee Cafe Ho Ping Cafe Hock Leong Yen Cafe Hon Kei Food Corner Hot Bowl Nyonya Delights 	<ul style="list-style-type: none"> Hussain Mee Goreng and Mee Rebus Indian Laksa Indian Palace Jit Seng Hong Kong Roast Duck Jit San Duck Rice Joo Hoo Cafe Joo Hui Coffee Shop Kafe Fountain Kafe Heng Huat Kafe Lok Pin Kafe Sri Nibong Kafe Wah Hong Kek Seng Cafe Kora Restaurant Kashmir Restaurant Kassim Nasi Kandar Kedai Kopi Gengling Cafe Kedai Kopi Gou Lou Restoran 77 Food Yard Kedai Kopi Leong Hui Seng Kedai Kopi Seng Thor Kedai Sin Guat Keong Kedai Makanan Lidiana Kheo Cheong Leong Cafe Kia Bee Cafe Kheng Pin Cafe Kimly Restaurant Koy Teow Thng Stall @ Clarke Street Kompleks Makanan Medan Renong Lam Ah Coffee Shop Lee Hui Cafe Lee Clear Nasi Kandar Loong Heng Coffee Shop Long Xian Coffee Shop Macallum Street Hock Seng Rojak King Mamak Popiah @ Astaka Stadium Medan Selera Taman Free School Mee Udang Mak Ngon Mei Le Hwa (Duck Egg Char Koy Teow) Moh Teng Phew Nyonya Kuli Mount Esrine Roadside Hawker Centre Nan Guang Coffee Shop 	<ul style="list-style-type: none"> Nasi Kandar Beratur @ Restaurant Nasi Lemak Cili Bilis Nasi Melayu Restaurant Peladang Nasi Padang Minang New Cathay Coffee Shop New Lane Cafe New World Park Northam Beach Cafe Ocean Green Restaurant & Seafood Old City Food Court One Corner Cafe Oriental Seafood Restaurant Radang Brown Hawker Centre Radang Brown Wan Tan Mee Pelita Samudra Pentam Penang Road Famous Teochew Chendul Penang Delicious Food Court Pitt Street Koy Teow Thng Ping Hooi Coffee Shop Puhsant Outside Seow Hong Lye Cafe Sin Yin Nam Cafe Pulau Tikus Market Pulau Tikus Night Market Puti Mayong Stall Road Side Fish Head & Tomyam Noodle Rojak Orang Hook Red Garden Cafe Restoran First Famous Federal Restoran Hong Kee Seafood Village Restoran Kapitan Restoran 7 Village Noodle House Restoran Lorong Seratus Tahun Restoran Passions of Kerala Restoran Bee Hooi Restoran Ciro Village Restoran Daun Pisang Sri Ananda Bahwan Restoran Hong Kong Tea Garden Restoran Kassim Mustafa Restoran Mee Sotong Restoran Sai Toh Lim Restoran D'Seaford Paradise Restoran Tajuddin Hussain 	<ul style="list-style-type: none"> Restoran Terapung Pulau Aman Restoran Veloo Villas Roadside Stall Salwa Mee Udang Seng Lee Cafe Seafood Char Koy Kak Seafood Koy Kak Sheikh Usman Gerai Roti Canai Siang Pin Seafood Sky Emperor Chicken Feet Koy Teow Soup Sin Hup Aun Cafe Sin Kim Sun Coffee Centre Sri Ananda Bahwan Sri Wei Food Court Sungai Pinang Food Court Sunshine Bay Seafood Restaurant Sup Hameed (M) Sdn. Bhd. Super Tanker Food Centre Taman Bukit Curry Mee Taman Emas Coffee Shop Teluk Kumbar Seafood The Esplanade Park Food Court Restoran Aur Gading Tong Hooi Restaurant Tuo Pui Curry Mee Stall Village Coffee Shop Wai Kei Cafe (Sky Restaurant) Wan Tan Mee Stall Wen Chang Chicken Rice Restaurant Woodland's Vegetarian Restaurant Yee Seng Kai Chok Yee Seafood Restaurant Zain's Mee Udang Zain's Nasi Kulus Ayam Berempah 113 Duck Meat Koy Teow Thng 3rd Road 888 (Sah Tiau Lor) Lim's Fish Noodles & Seafood Porridge
---	---	---	--

☞ Muslim Outlets

PENANG'S FAMOUS DELICACIES

1. CHAR KOY TEOW

Char Koy Teow, which translates as 'stir-fried flat rice noodle strips', quite literally, is truly a Penang specialty. These flat rice noodle strips are stir-fried with shrimp, cockles, eggs, bean sprouts, chives and *lap cheong* (Chinese dried sausage) in a mix of soy sauce and definitely hits the spot for all street food fans. A great serving of Char Koy Teow is flavoured not only with the freshest ingredients, but with the equally elusive charred aroma of stir-fried noodles in a well-seasoned Chinese wok over high heat. The best Char Koy Teow beckons you with a tempting aroma filling the air and luring diners even from afar.

2. CHEE CHEONG FUN

Chee Cheong Fun, also known as steamed noodle rolls is truly a Penang delicacy. Some Chee Cheong Fun found in Penang has shrimp rolled inside the noodle while some even come with *char siu* (roast pork) slices. Its unique flavour comes from the sauce, using a shrimp paste called *hae ko* which is different from *belacan* shrimp paste found in most Malaysian cooking. One can often find Chee Cheong Fun sprinkled with sesame seeds for added crunch in every morsel.

3. NASI KANDAR

Nasi Kandar, another one of Penang's most well-loved dishes is made up of mildly-flavoured steamed rice accompanied by a variety of curry-based meat dishes and vegetables. In Malay, *nasi* means rice and *kandar* is the name of the traditional portable bamboo pole baskets, a food delivery method commonly used across Asia back in the day. Way back when, food vendors would sell and deliver rice and curry using these convenient baskets attached to poles shouldered on their backs. These days, it's not as common to find them on the streets of George Town especially since *Nasi Kandar* restaurants can now be found at every corner.

4. WAN TAN MEE

A Hakka and Cantonese treat, originating in South China, Wan Tan Mee is a popular noodle dish that is available at almost every Chinese coffee shop and hawker center in Penang. Wan Tan Mee is usually taken during breakfast but is also made available for lunch and supper. There are two kinds of Wan Tan Mee, the dry version, served in oyster sauce, soy sauce, sesame oil and crowned with leafy vegetables and barbecued pork known as *char siu* or served in a steaming hot broth and garnished with shrimp dumplings. Most Malaysians tend to mix both the kinds and have the dry version served with a side of *wan tan* shrimp soup. In some hawker stalls you can also find golden brown deep-fried *wan tan*, which have the perfect consistency of crunch and succulence.

5. CENDOL

Cendol is a definite must-try and has proven to be especially satisfying on a hot day out in George Town. This particular dessert often consists of green jelly noodles made from rice flour and green food colouring along with kidney beans immersed in shaved ice and finished off with a copious drizzle of coconut milk and palm sugar. One can usually find food trucks and shacks selling Cendol by the side of the road often with a long line of customers, patiently waiting to feast on this delicious icy delight.

6. FRIED OYSTER

Fried Oyster also known as *Oh Cien* is quite possibly one of the most iconic street food found in hawker stalls all over Penang. Using only the freshest and most succulent oysters, the omelet is made of a mixture of egg, rice flour batter, chives and starch to give it an extra gooey consistency. The ingredients are then mixed and fried on a flat griddle on high heat. It's often served with a chili sauce and garlic paste dip and garnished with coriander or parsley. Penang Island is known around the globe as "the Pearl Of The Orient" and this feast for the senses is definitely an equally iconic indulgence.

7. PENANG ASSAM LAKSA

True to its namesake, Penang's Assam Laksa definitely lives up the hype. A bowl of thick rice vermicelli is first generously garnished with finely sliced onions, cucumber, red chilies, lettuce, pineapple, mint and the head of the torch ginger flower, locally known as *bunga kantan*. Next, a mixture of hot tamarind and flaked fish meat along with its stalk is poured into the garnished vermicelli. A spoonful of prawn paste is also provided for those who favour the addition. More recently, an updated version of this special treat was introduced with the addition of coconut milk. The original variety is piquant with an especially tangy twist while the coconut milk alternative is not only sumptuous but satisfying.

8. MEE GORENG

In Malay, *Mee Goreng* translates simply to fried noodles and can be found in almost every *mamak* restaurant in Malaysia. This local favourite is made up of egg noodles stir-fried in a mixture of chili sauce, tomato ketchup and soy sauce. Onions, potatoes, peas, cabbage and bean sprouts are then added with a choice of meat, typically chicken, mutton or beef and topped off with thinly sliced green chilies, firm tofu known as *tau kwa* and eggs. Sometimes curry leaves, tamarind juice and roasted sesame seed are added, adding a complex flavour to the dish. Other stalls add prawn stock and even mashed sweet potatoes for added sweetness.

9. PUTU MAYONG

Originating in Southern India, *Putu Mayong* also known as string hoppers consists of mixing rice flour or *idiyappan* flour with water or coconut milk and forcing the dough through a sieve to make white, fine, vermicelli-like noodles. These noodles are steamed with the juice of the aromatic *pandan* leaf (screwpine) to further boost its flavours. The string hoppers are then served with grated coconut and cane sugar or date palm sugar. In some areas, coconut palm sugar known as *gula Melaka* is used as the preferred sweetener. This sugary treat is commonly sold at street corners and market stalls all over Penang.

10. AIS KACANG

Literally translating to ice beans, *Ais Kacang* is a truly nostalgic dessert. A spectacle to behold, *Ais Kacang* was traditionally made with a hand-cranked ice shaving machine; the faster one churned the more icy snow gathered. Originally, it was made with nothing but shaved ice and red beans, though the number and diversity of ingredients has since expanded. Almost every variant now contains a large serving of red beans, *pisang* palm seed (gelatinous balls), sweet corn, grass jelly, cubes of *agar-agar* jelly and is finally drizzled with evaporated milk, condensed milk or coconut milk, rose syrup and sarsaparilla over a mountain of ice that resembles the snow peaks of the Alps.

11. HOKKIEN MEE

Hokkien Mee is a noodle based dish steeped in an aromatic stock made from pork bones and prawn heads. This delicacy definitely appeals to seafood lovers because the broth is boiled for hours with prawn shells and heads. The orange tinged broth is then poured into a bowl of yellow noodles mixed with rice vermicelli and served with bean sprouts, water spinach and peeled prawns. A garnish of fried shallots and a dollop of chili paste are finally added for a local kick.

12. POPIAH

Popiah or fresh spring rolls is a healthy local snack one can devour on the go. It's made up of an outer skin with a soft paper thin crepe or pancake made from wheat flour. The skin of the spring rolls need to be thin enough to absorb the sauces yet strong enough to hold the delicious assortment of ingredients hidden inside without tearing. A blend of sweet bean sauce, soy sauce, hoisin sauce, shrimp paste and sometimes even hot chili sauce is applied on the inside of the skin before it's packed and rolled. The filling is usually made up of finely grated and steamed or stir-fried turnips, jackfruit, bean sprouts, French beans, grated carrots, lettuce leaves, sliced tofu, chopped peanuts, fried shallots and shredded omelet.

