

WORLD'S NO.1 BEST FOOD DESTINATION IN 2014
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GEORGE TOWN RANKED WORLD'S NO.1 BEST STREET FOOD

PENANG STREET FOOD

when FRANCIS meets rempah
• Traditional • Unique • Philosophy

Open Daily | 10am – 10pm
For Enquiries | 04 – 251 9420

ESPLANADE PARK
Fort Cornwallis

KOTA

DINE & COFFEE

when FRANCIS meets rempah
• Traditional • Unique • Philosophy

Open Daily | 10am – 10pm
For Enquiries | 04 – 251 9420

ESPLANADE PARK
Fort Cornwallis

PENANG STATE TOURISM DEVELOPMENT OFFICE
Level 53, Komtar, 10503 Penang, Malaysia.
Tel: (+64) 450 5136 / 261 9012
Fax: (+64) 261 8744
Tourism Line: (+64) 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: (+64) 264 2456
Fax: (+64) 264 3455
Email: info@penangglobaltourism.com



LOCATION MAP

<ul style="list-style-type: none"> 1. Ah-Hor Duck Meat Koyu Teow Soup 2. Ah-Hock Wonton Mee 3. Ah-Kee Seafood Restaurant 4. Ah-Pang Hainanese Seafood 5. Ah-Siah Seafood 6. Ah-Nee Campur Gula Sembilang 7. Ais Kacang 8. Ayu Mee Udang 9. Bai Hui Seafood Restaurant 10. Batu Kawan Seafood 11. Beramba Cafe 12. Caci Market Food Court 13. Cendol 14. C.K. Restaurant 15. Curry Mee Stall 16. Da Shu Xia Seafood Stall 17. East Coast Seafood 18. East Hokkaido Seafood Restaurant 19. East Loh Chicken Rice 20. East Street (Roadside Stall) 21. Look Cheong Cafe 22. Mee Seng Seafood 23. Mee Seng Restaurant 24. Mee Seng House 25. Mee Seng & Mui Man Long Beach 26. Mee Seng Village 27. Mee Seng Village 28. Mee Seng Village 29. Mee Seng Village 30. Mee Seng Village 31. Mee Seng Village 32. Mee Seng Village 33. Mee Seng Village 34. Mee Seng Village 35. Mee Seng Village 36. Mee Seng Village 37. Mee Seng Village 38. Mee Seng Village 39. Mee Seng Village 40. Mee Seng Village 	<ul style="list-style-type: none"> 31. Hussein Mee Goreng and Mee Rebus 32. Indian Laksa 33. Jari Penang 34. Ji-Seng Hong Kong Roast Duck 35. Joo Hoo Cafe 36. Kafe Four Coffee Shop 37. Kafe Heng Hui 38. Kafe Koi 39. Kafe Si Niang 40. Kafe Wai Kong 41. Kek Seng Cafe 42. Koro Restaurant 43. Koshimori Restaurant 44. Kwong Nam Kee Restaurant 45. Keddie Kopie Genting Cafe 46. Keddie Kopie Gooli 47. Keddie Kopie Looi 48. Keddie Kopie Lengkuat Seng 49. Keddie Sin Gait Keong 50. Keddie Mee Kuan Loh 51. Khee Cheong Teong Cafe 52. Khee Pin Cafe 53. Kheong Heng Coffee Shop 54. Komplex Mee Kacang 55. Lam An Coffee Shop 56. Lee Heng Coffee Shop 57. Lee Heng Coffee Shop 58. Lee Heng Coffee Shop 59. Lee Heng Coffee Shop 60. Lee Heng Coffee Shop 61. Lee Heng Coffee Shop 62. Lee Heng Coffee Shop 63. Lee Heng Coffee Shop 64. Lee Heng Coffee Shop 65. Lee Heng Coffee Shop 66. Lee Heng Coffee Shop 67. Lee Heng Coffee Shop 68. Lee Heng Coffee Shop 69. Lee Heng Coffee Shop 70. Lee Heng Coffee Shop 	<ul style="list-style-type: none"> 71. Nani Kandar Sentalu @ Restaurant 72. Nasi Lemak Cili Bili 73. Nani Heliho Restaurant 74. Nasi Padang Minang 75. New Gallery Coffee Shop 76. New Lane Cafe 77. New World Cafe 78. Northam Beach Cafe 79. Ocean Green Restaurant & Seafood 80. Old City Food Court 81. Old City Food Court 82. Old City Food Court 83. Old City Food Court 84. Old City Food Court 85. Old City Food Court 86. Old City Food Court 87. Old City Food Court 88. Old City Food Court 89. Old City Food Court 90. Old City Food Court 91. Old City Food Court 92. Old City Food Court 93. Old City Food Court 94. Old City Food Court 95. Old City Food Court 96. Old City Food Court 97. Old City Food Court 98. Old City Food Court 99. Old City Food Court 100. Old City Food Court 	<ul style="list-style-type: none"> 101. Restaurant Tinjaujaya Pulau Aman 102. Restaurant Wajoo Villas 103. Roadside Stall 104. Salwa Mee Udang 105. Seng Lee Cafe 106. Seafood Oh Koyu Kaki 107. Seafood Koyu Kaki 108. Sheikh Upper Canal Boat Canal 109. Seng Pin Seafood 110. Sky Emperor Chicken Feet Koyu Teow Soup 111. The Corner Cafe 112. The Corner Cafe 113. The Corner Cafe 114. The Corner Cafe 115. The Corner Cafe 116. The Corner Cafe 117. The Corner Cafe 118. The Corner Cafe 119. The Corner Cafe 120. The Corner Cafe 121. The Corner Cafe 122. The Corner Cafe 123. The Corner Cafe 124. The Corner Cafe 125. The Corner Cafe 126. The Corner Cafe 127. The Corner Cafe 128. The Corner Cafe 129. The Corner Cafe 130. The Corner Cafe
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PENANG'S FAMOUS DELICACIES

- ### 1. CHAR KOYU TEOW

Char Koyu 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 Koyu 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 Koyu 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 sui (roast pork) slices. Its unique flavour comes from the sauce, using a shrimp paste called kae to 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 hawkker 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 sui 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 hawkker 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 stalls 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 Oen is quite possibly one of the most iconic street food found in hawkker stalls all over Penang. Using only the freshest and most succulent oysters, the omelet is made of a mixture of egg, rice flour butter, starch and to give it an extra goey 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 to the hype. A bowl of thick rice vermicelli is first generously garnished with finely sliced onions, cucumbers, red chillies, pineapple, mint and the bud of the torch ginger flower, locally known as bunga kantan. Next, a mixture of hot tamarind and flaked fish meat along with its stall 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 chillies, firm softu known as tau fu and eggs. Sometimes curry leaves, tamarind juice and toasted 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 MAYANG

Originating in Southern India, Putu Mayang also known as string hoppers consists of mixing rice flour or idappam 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 (scorpenin) for 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 delight. 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, niphai 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 sarapaella 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 prawn 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, jicama, bean sprouts, French beans, grated carrots, lettuce leaves, sliced tofu, crushed peanuts, fried shallots and shredded omelet.

CHICKEN / CHAR SIEW RICE



Restoran First Famous Federal
11:30am-4:00pm (Closed on Mon)
3, Lorong Sui, George Town

DUCK RICE / DUCK PORRIDGE



Restoran Kapitan
24 hours
604-264-1191
93, Labuh Chulia, George Town



Restoran Tajuddin Hussain
11:00am-3:30pm, 6:30pm-10pm
604-262-3387
51, Labuh Queen, George Town

NASI LEMAK



Sri Wield Food Court
8:00am-6:00pm
601-769-9585
Lubuh Pantai, George Town



Kedai Makanan Lidiana
7:00am-9:30pm (Mon-Sat)
6016-415-8686
63, Jalan Sultan Ahmad Shah, George Town

PORRIDGE



Chee Cheong Chook Stall
1:00pm to late night (Thu-Tue)
6016-575-5877
New Lane, George Town

SEAFOOD



CRC Restaurant
12:00pm-2:30pm, 6:00pm-9:30pm
604-228-8787
385, Padang Victoria, George Town

SEAFOOD



Golden Thai Village
12:00pm-12:00am
604-881-1362
68A, Batu Ferringhi



Sri Ananda Bahwan
7:00am-11:00pm
604-538-2708
19A-20, Lorong Usanegara 1, Taman Usanegara, Bukit Mertajam

BANANA LEAF



Kashmir Restaurant
11:00am-11:00pm
604-263-7411
Onnair Hotel Basement, 105, Jalan Penang, George Town



Restoran D'Seafood Paradise
12:00pm-2:00am
6017-456-1120
10, Gerai JKRK, Jalan Gerak, Serangoi, Teluk Kumbar

MEE UDANG



Restoran D'Seafood Paradise
12:00pm-2:00am
6017-456-1120
10, Gerai JKRK, Jalan Gerak, Serangoi, Teluk Kumbar

WAN TAN MEE



Kafe Fountain
11:30am-12:30am
268, Canning Street, George Town

SEAFOOD

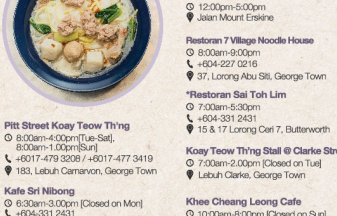


Golden Thai Village
12:00pm-12:00am
604-881-1362
68A, Batu Ferringhi



Sri Ananda Bahwan
7:00am-11:00pm
604-538-2708
19A-20, Lorong Usanegara 1, Taman Usanegara, Bukit Mertajam

KOAY TEOW TH'NG



Fook Chew Cafe
7:00am-11:00pm
122-1, Lorong Hutton, George Town



Padang Brown
6:00pm-1:00am
43:00pm-1:00am
Jalan Penang, Jalan Anson, George Town

CHEE CHEONG FUN



Restoran D'Seafood Paradise
12:00pm-2:00am
6017-456-1120
10, Gerai JKRK, Jalan Gerak, Serangoi, Teluk Kumbar

LOH MEE



Kedai Kopi Seng Thor
7:30am-12:00am
180, Labuh Canning, George Town

HOKKIEEN MEE

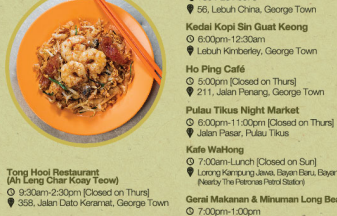


One Corner Cafe
7:00am-12:00am
Jalan Bawah, George Town



Seng Lee Cafe
8:00pm-8:30pm (Closed on Mon)
16016-485-7859
270, Lorong Bangkai, Jalan Burma, Pulau Tikus

CHAR KOAY TEOW



Hook Loong Yen Cafe
8:00am-5:00pm (Closed on Sun)
604-261-0673
56, Labuh China, George Town



Gurney Drive Hawker Centre
8:00am-11:00pm
Persiaran Gurney

SATAY



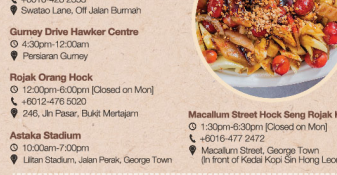
Food Street (Roadside Stall)
6:00pm-11:00pm
New Lane, Jalan Macalister, George Town

CHAR KOAY KAK



Phascat Outside Seow Fong Lye Cafe
7:30am-1:00pm
604-226-2614
94C, Macalister Lane, George Town

PENANG ROJAK



New World Park
10:30am-6:30pm
16016-428-2353
Swatow Lane, Off Jalan Burnham



Restoran Bee Hooi
8:00pm-12:00am
415, Jalan Burma, Pulau Tikus
(Near to EON Bank, opposite Balsa Petrol)

FRIED OYSTER

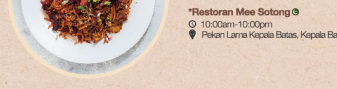


Restoran Bee Hooi
8:00pm-12:00am
415, Jalan Burma, Pulau Tikus
(Near to EON Bank, opposite Balsa Petrol)



Putu Mayong Stall
3:00pm-9:00pm
Jalan Dato Keramat, George Town
(In front of Birch House)

MEE SOTONG



Sin Hup Ann Cafe
5:00pm-9:00pm
6012-514-8932
Jalan Pasar, Pulau Tikus

AIS KANGKANG



Padang Brown Hawker Centre
7:30am-6:30pm
Jalan Penang, George Town

CENDOL



Lim's Fish Noodles & Seafood Porridge
5:30pm-10:30pm (Closed on Wed)
Jalan Tokong Luar, Bayan Lepas



Lim's Fish Noodles & Seafood Porridge
5:30pm-10:30pm (Closed on Wed)
Jalan Tokong Luar, Bayan Lepas

ROTI CANAI



Sheikh Usman Gerai Roti Canai
5:00am-12:00pm
6019-484-9667
67, Jalan Argyll, George Town



Curry Mee Stall
6:30am-11:30pm (Closed on Mon)
Labuh Chulia, George Town
(In front of Regent Lumina shop)

MEE KETAM



Restoran Mee Sotong
10:00am-10:00pm
Pekan Lama Kekala Estate, Kepala Batas

* Located in Penang Mainland