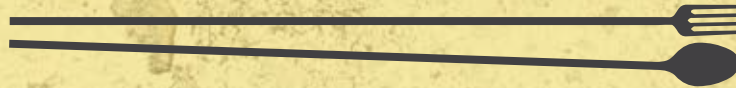


World Streetfood Congress 2017

Manila, Philippines

Top 50

WORLD STREET FOOD MASTERS



Criteria ..

Most began in humble street food carts and many still do. But today, heritage street food has become a culinary icon of sorts and it's also found in one-dish food shops, hawker centres, food markets, cafes and restaurant, thus, the rise of the one-dish entrepreneur. They sell a dish that is all at once comforting to their community, and are largely recipes from the homes of earnest folks once seeking to make ends meet by hawking their heirloom recipes on the street. Some of these dishes have morphed and evolved into progressive interpretations. Many became successful over the decades but remain true to their culinary traditions. The Michelin food guide have even caught up with this food love and began awarding these humble street food masters with their stars and accolades.

We look at their mode of operations – ingredients sourcing, food preparation, basic hygiene factor, adaptability, consistency, confidence and the quality and flavour of food. We also factor in their ability to inspire and create jobs, reputation and opportunities for the populace, even the displaced and disadvantaged.

Our panel of widely travelled commentators, writers, food celebrities and professionals, have a third eye, nose, ear and peculiar palates for heritage street food culture. We cross their notes, check them with other panellist to identify this best 50 around the world. This list, nor any , will never be exhaustive as there are over 10 million street food vendors around the world. Indonesia alone, has an estimated 2.5 million, but we'll get smarter along the way.

1. Hill Street Tai Wah Bak Chor Mee, Singapore

466 Crawford Lane, Tai Hwa Eating House #01-12 Singapore 190465
Opening Hours: Monday to Sunday, 9:30am to 9:00pm (Closed on 1st & 3rd Mondays of the month)
Contact No: +65 6292 7477

“They are the first family behind this Singapore invented dish and the second generation, already in his sixties, have now received worldwide attention as one of the first street food hawkers to obtain a Michelin Star. The sambal and black vinegar laced pork noodle, is the stuff addiction is made of and the wait for an order, is about 90 minutes today.”

2. Franklin's BBQ

Austin Historic East Side, 900E, 11th, Austin Texas, TX 78702, USA
Opening Hours: Monday to Sunday, 11:00am to 3:00pm
Contact no: +1 512-653-1187
franklinbbq.com

“They have this “best bbq in the world” reputation and Anthony Bourdain calls it “the finest brisket I’ve ever had.”. The wait every day, is at least 3 hours to get into this restaurant selling what cowboys used to grill in the streets back in the day. Folks head there in the wee hours of the morning before they open. And the wait time, is like party with food nuts. The meat is fork tender, moist and the “bark” is bold and confident. The flavour, smoking good and redolent with salt, pepper and touches of Worcester sauce and the magic is the art of the grill master in this bbq house. They sell out by 3pm each day.”

3. Che Paek Pu Ob Voon Sen,

Thanon Charoen Rat Soi 1, Khlong San, Bangkok
Opening Hours: Monday to Sunday, 5:00pm to 10:00pm (Closed on public holidays)

“They open from 5pm each day and literally hijack the entire street side walkway and set up seating for over a hundred people each night. If you are lucky to get a seat without a wait, then ease up to the stall and watch them put this crab or prawn glass noodle in a seasoned steel pot together. The lard, spring onions, garlic, basic seasoning and the natural juices of the crustaceans seizes the glass noodles and it is absolutely arresting, and the atmosphere, vintage Thai street side chow at its best.”

4. Aling Lucing Sisig, Pampanga, Philippines

Corner G. Valdez and Agipito del Rosario Streets, Angeles City, Luzon, Philippines
Opening Hours: Monday to Sunday, 6:00am to 3:00am
Contact No: +63 45 888 2317

“This is the second generation of the grand dame that created this dish from very desperate and humble beginnings last century in Pampanga, Philippines. This chopped hog head salad with soy, lime and chilli is regarded as a national dish of sorts.”

5. Pak Sadi Soto Ambengan, Jakarta, Indonesia

Jl. Wolter Monginsidi No. 28 Petogogan Kebayoran Baru, RT.1/R-W.6, Petogogan, Kby. Baru, Kota Jakarta Selatan, Daerah Khusus Ibukota Jakarta 12170, Indonesia
Opening Hours: Monday to Sunday, 7:30am to 9:30pm
Contact No: +62 21 7279 3057

“The amount of seafood and bones blended into the broth laced with very accommodating spices is why top foodies raise their hand in agreement over this hawker with very humble beginnings. The prawn cracker crush and fried chopped garlic topping takes this dish to another level.”

6. Datau Roast Goose, Shunde, Guangzhou, China

Xiaodi Road 76, Shunde Qu, Foshan Shi, Guangdong Sheng, China
Opening Hours: Monday to Sunday, 11:00am to 1:00pm & 4:00pm to 8:00pm
Contact No: +86 757 2566 5418, +86 137 0282 5582

“It’s a one dish food shop and it is deceptively simple. He only displays a couple of geese at a time because another lot is always roasting in his basement wood fired oven. The turnover is very high. Foodies in Shunde, the food capital of Guangzhou, have high regards for this master. You get them hot, fresh, juicy and crispy all at once. Do ask for slices of the goose liver.”

7. General's Lechon, Manila, Philippines

Second Floor, Petron Gas Station, EDSA Corner Arnaiz Avenue, Dasmariñas Village, Makati City, Manila, Philippines
Opening Hours: Monday to Sunday, 9:30am to 9:00pm
Contact No: +63 2664 1700, +63 2509 4122, +63 91 7853 2466, +63 91 7553 0600

“This humble food shop that sees more delivery orders than at their little shop has this Negros style lechon perfected down pat. “Crispy out and soft inside” is a common call cry among their fans and we must should add “juicy and oh, the garlic chilli”. They have a masala risotto lechon that beckons the jaded lechon lover.”

8. La Guerrerense, Oaxaca Mexico

Lopez Mateos (Calle 1ra) y Alvarado, 22785 Ensenada, Mexico
Opening hours: Friday to Wednesday, 10:30am to 5:00pm (Closed on Thursday)
Contact no: +52 646 174 0006
<http://www.laguerrerense.com>

“This mum and daughter team remains true to traditions. They offer seafood and avocado tostadas and you’ll only realise how good and humbling this is when you finally taste the home made salsas buried in it. They were one of the big hits at the inaugural World Street Food Congress 2013 in Singapore.”

9. Line Clear Nasi Kandar, Penang, Malaysia

177, Jalan Penang, George Town, 10000 George Town, Pulau Pinang, Malaysia
Opening Hours: Monday to Sunday, Open 24 Hours
Contact no: +60 4-261 4440

“Arguably the most famous Nasi Kandar stall in Malaysia. They occupy a side lane, not even a stall, with their selection of masala fried chicken, fish head curry, lamb, sambal prawns, eggs, spicy greens, etc, all lined up along the wall in stainless steel pans, you just devour them with rice. Turnover is very high and they are very loud and friendly, as is the customers.”

10. Chey Sua Fried Carrot Cake, Singapore

#02-30 Toa Payoh West Market and Food Court, 127 Lorong 1 Toa Payoh 310127

Opening Hours: Tuesday to Sunday, 6:00am to 1:00pm
“They are believed to be the first to introduce the now popular fried carrot cake frittata style. They make their own cakes and the quality shines through. They are legends in their own right and even Michelin has recognised them in their guides. A whole flat stack of chopped daikona and rice flour cakes is slowly pan fried with eggs, pickled daikon, and fish sauce.”

11. Pho Vu Vuong, Ho Chi Minh, Vietnam

339 Lê Văn Sỹ, Tân Bình, Hồ Chí Minh
Opening hours: Monday to Sunday, 7:00am to 1:00pm & 4:30pm to 9:30pm
Contact no: +84 8 3991 8295

“They began in a food cart in the middle of town and have now grown into an efficient restaurant by the same location. Their broth is clear and robust and the rice noodles, are cooked to soft andante perfection. The toppings of fresh herbs and greens with slices of beef (from shin to tenderloin) and even with an optional raw egg topping, is alluring but almost secondary. They pack crowds every evening but they don’t flinch on speed and quality of food. That same old food cart is still used outside the restaurant.”

12. Yaowarat Xiang Ji Fish Porridge,

Bangkok, Thailand 54 Soi Bamrungrat

“The old couple, one cooking and another controlling the wood fire and manually fanning it, will soon retire. This is vintage Teochew in Thailand- the freshest chunks and slices of pomfret are simmered in a stock redolent with preserved winter pickles and dried and smoked sole fish bones. You have it with steamed rice. The resultant sweet chunks of pomfret in that smoky and umami blast of flavour in the soup, is why they meander down this little alley for.”

13. Selingsing Cepaka Warung Babi Guling ,

Indonesia
33, Jalan Desa Cepaka, Tabanan, Bali
Opening Hours: Monday to Sunday, 6:00pm to 2:00am or till sold out
Contact No: +62 81 337 854 662

“They grill them where you eat them, in a canteen where you serve your own teh botols placed on the tables. The whole hog is not wasted- grilled offal are chopped and turned into sausages to accompany one of the best grilled pigs this part of the world. The villagers form a line each day and it speaks volumes about their honest to goodness food quality.”

14. Siam Rd Cha Kway Teow, Penang, Malaysia

Jalan Siam, George Town, 10400 George Town, Pulau Pinang, Malaysia
Opening Hours: Tuesday to Sunday, 3:00pm to 11:00pm (Closed on Monday)

“The classic travelling food cart on 4 wheels. He cooks it over a perfected over the decades, wood fired wok and the smoky smooth appeal, is the reason for the lines wherever he drags his cha kway teow cart to.”

15. Pad Thai Thip Samai, Bangkok, Thailand

313-315 Maha Chai Rd, Khwaeng Samran Rat, Khet Phra Nakhon, Krung Thep Maha Nakhon 10200, Thailand
Opening Hours: Monday to Sunday, 5:00pm to 3:00am
Contact No: +66 2221 6280

“Every staff from the preppers to the finisher knows their craft and speed demanded of them. They make this by hand “naked-chef” style and fry them over wood fire. The wok-hei laden platter of pad thai comes wrapped in a thin film of egg that is artfully fried and wrapped around the noodles with a simple flip of the wok.”

16. Master Tang Wanton Mee, Singapore

Kopitown Coffeeshop, 10E Sixth Avenue, Singapore 276474
Opening Hours: Friday to Wednesday, 8:00am to 4:00pm (Close on Thursday)

“Master Tang is the 80+ year old chef which began his career after he left the toil of China in the hardship years. He learned from old experts and grew to become the chef trainer at the famous Crystal Jade group of restaurants. His signature, which he now sells here too, is wanton noodles- springy firm noodles with a robust wanton mixed with an incredible roasted shrimp sambal to match the noodle.”

17. Sai Tin Hang Or Luak (Oyster Omelette), China
(丘淑英西天巷蚝烙)

10 Huashan S Rd, Longhu Qu, Shantou Shi, Guangdong Sheng, China, 515041
Opening Hours: Monday to Sunday, 11:00am to 9:00pm
Contact No: +86 754 8816 1033

“The old and feisty lady is no pushover in her Spartan little back lane stall in old Chaozhou. The tourist buses line the street she’s at and local Chinese food celebrities acknowledge her as the gold standard in Teochew Oyster Omelette. The 80 plus year old fries the eggy-starchy frittata omelette with sinful lard, with a generous heap of oysters and the rest, is legend.”

18. Sate Ayam Barokah Haji Basiri, Indonesia

Jalan Arteri Pondok Indah No.5, Kebayoran Lama, Jakarta, Indonesia
Opening Hours: Monday to Sunday, 10:00am to 9:00pm
Contact no: +62 21 7399109

“They still stick to traditions and offer satay that is soft, juicy, fresh and consistent in all their outlets in Indonesia. Their customers include humble blue collared workers, celebrities and even politicians. Haji Basiri sells a food culture that cuts across all social lines and is fearlessly loved by all. It’s the way they grill the skewers that make them stand out. That humble little coconut shell charcoal lends a layer of aroma that is unmatched. They now have 4 outlets in Jakarta and continue to deliver these skewers that give Indonesian food culture a proud yet humble reputation.”

19. Niu Jian Claypot Rice, Guangzhou, China

Xingui N Road, Shunde Qu, Foshan Shi, Guangdong Sheng, China, 528300
Opening Hours: Monday to Sunday, 11:00am to 8:00pm
Contact No: +86 757 2233 3791

“This smallish one dish food shop is all about the rice, and how the owner fusses over the way it has to be made and the art of eating it. These wood fired pots of rice in a claypot come very roasty at the edges, as good as any fine paella, and are topped not just with the usual saucy salted meats and green but also imaginative progressive creations like a cheesy meat and egg cake. The owner is very loud, big, friendly and overbearing- you’ve been warned. “

20. Mariscos Reuben, Mexico

Calle Octava S/N, Col. Centro, 22000 Tijuana, Baja California, Mexico
Opening Hours: Monday to Sunday, 8:00am to 8:00pm

“They offer Sonoran style seafood in a humble food truck in Tijuana. Owners Ruben and Mirta Rodriguez have been hawking raw, prepared and cooked regional seafood dishes for over 20 years. Their mother of all signature dishes is the tangy Aguachile with huge prawns, octopus, and scallops. It all comes fresh from their nearby Pacific shores and the accompanying and arrestingly tangy spicy and sharp “chilli water” will do you in. We kid you not.”



Manila, Philippines

21. Hoy Tord Chao Lay, Bangkok, Thailand

22/1 Soi Thonglo, Sukhumvit 55 Road, Wattana, Bangkok 10110
Opening Hours: Monday to Sunday, 10:00am to 8:00pm
Contact no: +66 85 128 3996

“When he gets into his moods, this is a showman. His style of splashing batter on the wok and then cracking and spilling eggs over it, is internet viral. It comes thin and crispy at the edges with starchy chunks in the middle and the oysters and mussels they placed inside, comes fresh and flavourful.”

22. Zeny's Pinangat, Philippines

PNR Rd, Gapo, Camalig, 4502 Albay, in Bicol, Philippines
Contact No: +63 916 288 5491

“They once sold this as a side dish in their carinderia but it was so popular that they close the street food shop down and concentrated on making nothing but this. This is a take-out only place, in a cottage backyard kitchen but it is peerless. They sell out every day and folks meander down the dirt lane to their charming house for it. The pork is wrapped in dry taro leaves is simmered for 3 hours in seasoned coconut milk in a sooty back kitchen that delivers a smoky, coconuty and soft taro pork parcel.”

23. Fauzi Nasi Kerabu, Malaysia

Jalan Sultan Sulaiman, 2000 Kuala Terengganu, Terengganu, Malaysia
Opening Hours: Monday to Sunday, 7:00am to 12:30pm
Contact no: +60 12-987 9821

“You can see the street side smoky chaos they create come meal times, especially at lunch. Fragrant blue rice, lightly flavoured, then perfumed and coloured with blue pea flower or bunga telang. They grill a stack of spicy chicken (or beef) and top this over that blue rice with a spiced grated coconut bean sprout salad (or ulam) with a piece of salted egg to kick the flavours up a few notches. Side orders include a stuff pepper with minced chicken. The street side shed food shop and is very popular with the locals and they don't tweak it especially for tourist, it's just as it is, no matter who you are.”

24. An Ji Sang Mee, Singapore

Smith St, Chinatown, Singapore 050335
Opening Hours: Thursday to Tuesday, 10:30am to 2:30pm & 4:30pm to 10:30pm (Closed on Wednesday)
Contact no: +65 8307 8162

“The way this hawker fries up thin egg noodles or mee kia into a mound of crispy noodle is just part one of the artistry. Beef or seafood, tossed in a rich umami and spicy black bean sauce is slathered over the noodles. Parts of the noodles soften and crackle as it's served. This takes time to make, so be patient and eat it fast when it arrives.”

25. Martabak Markobar, Jakarta, Indonesia

JL Burangrang No 42, Bandung
Opening Hours: Monday to Sunday, 4:00pm to 12:00am
Contact No: +62 22 7312192

“This is evolvement- the sweetish pancake, originally a Chinese version named Mee Chang Kueh or Appam Balik, is transformed and topped with a plethora of chocolate toppings. All eight slices come with a single type of chocolate, nuts or wafers. The started the business a few years back and now have a few outlets in Indonesia. They were a hit at the World Street Food Congress in Manila in 2016, and there were many calls to have them back again for the next event.”

26. Tan's Kueh Tutu, Singapore

Blk 22B Havelock Road #01-25, Singapore
Opening Hours: Monday to Sunday, 9:00am to 3:00pm
Contact no: +65 9737 2469

“This is the family that invented the rice flour pancake stuffed with sugared peanuts and caramelised grated coconut. The daughter of the late creator now runs this humble yet efficient little stall in that same tradition of her father. It is named such because of the steam chimneys used to make the cakes- it whistles when it is ready.”

27. Ibu Weti Nasi Campur

Jl. Segara Ayu, Sanur, Denpasar Sel., Kota Denpasar, Bali 80227, Indonesia. 8am-10am

“We pay respects to the late Ibu Weti, who passed on earlier this year. She left the legacy of this little street side food stall in Sanur, Bali that is a little culinary icon of sorts. It is now managed by her family. The lines include blue collared local workers and tourists, all patiently waiting for a platter of steamed Balinese rice adorned with very well made range of toppings like sambal egg with shredded chicken, a stick of sate lit, chicken chicaron and greens doused with sambal and sauce.”

28. KEK Seafood, Singapore

124 Bukit Merah Lane 1, #01-136, Singapore 150124
Opening Hours: Monday to Sunday, 12:00pm to 2:30pm & 5:00pm to 10:00pm
Contact No: +65 6272 1038

“The husband and wife founder toiled in a humble hawker centre stall over 20 ago and today, because of their diligence, inventiveness and with the support of their older Gen Y kids helming the business, they have become an icon of sorts. Even 3 Michelin and celebrity chefs patiently wait for their signatures like the Moonlight Fried Kway Teow, the Ming Choo Tempura, spinach with crispy ikan bilis or anchovies plus their kid friendly Marmite Fried Chicken.”

29. Kupat Tahu

Jl. Gempol Kulon No.53, Citarum, Bandung Wetan, Kota Bandung, Jawa Barat 40115, Indonesia 6am-12pm

“The legend is in their smooth spicy savoury yet sweet peanut sauce that they slather over soft rice cakes and tofu served with pink rice crackers and sprouts. That sprinkle of fried crispy shallots is the magic that takes this dish heavenwards. Very humble, absolutely appealing.”

30. Hoy Yong Cze Cha Seafood, Singapore

352 Clementi Avenue 2, #01-153, Singapore 120352
Opening Hours: Monday to Sunday, 5:30am to 10:00pm
Contact No: +65 6778 2223

“If ever there is such a thing as a “Singapore restaurant”, these no frills cze cha (cook and fry) stalls is it. Like many, Hoy Yong offers the usual no frills fare like steam fishes, chilli crabs and sambal greens, but his imaginative signatures is what gives him this edge. His Stuffed Tempura Duck Roll is peerless. Don't miss his Golden Bean Skin Roll or the smooth and Eggy Fried Hor Fun noodles. The atmosphere is totally local and away from the tourist zones.”

31. Ketoprak Ciragil, Jakarta, Indonesia

Jl. Ciragil 2 No. 24 Blok Q Kebayoran Baru, Jakarta Selatan 12180
Opening Hours: Monday to Sunday, 9:30am to 7:00pm
Contact No: +62 21 7230 009

They hand blend the peanuts with spices into an arrestingly smooth, creamy and moreish sauce that goes with the vegetables, noodles, tofu and crackers. Unbelievably peerless and humble.”

32. Sharyn's Kansil Beef Soup, Bacolod, Philippines

C58, Narra Ave, Bacolod City, Negros Occidental, Philippines,
(034 433 1374). 7.30am-8pm

“This rare beef broth, stewed for hours with a local sour agent and fruit called Kansil, is a dish the Bacolod folks call their own. The beefiness, often made with the shank, is calmed by the sourness of the fruit. It all adds up to a beefy yet refreshingly piquant broth that goes with steamed rice.”

33. Sin Kee Famous Chicken Rice, Singapore

Blk 40 Holland Drive Singapore 270040
Opening Hours: Tuesday to Sunday, 11:00am to 7:00pm (Closed on Mondays)
Contact no: +65 8428 7865

“There is boldness in their rendition of this national dish of Singapore. The rice is oily enough, intensely flavoured and the chicken is chopped into confident and shiny pieces of poached goodness with a very coherent soy and sesame oil sauce. Benson is the second generation of this household name in chicken rice and he carries on in the tradition of his late father faithfully.”

34. Nonya Mee Siam Donald and Lily's, Malacca, Malaysia

No. 16, Ground Floor, Jalan KSB 1, Taman Kota Shah Bandar, Melaka, 75200 Malacca, Malaysia
Opening Hours: Tuesday to Sunday, 9:30am to 4:00pm
Contact No: +60 6 284 8907

“Donald and Lily are known to be the first Nyonya hawker in the Peranakan capital of Malacca, Malaysia. Now roosting in this food shop, their range of popular Nyonya snacks and dishes have found favour with many. The Mee Siam, a rice noodle dish, wok tossed in a sharp and tangy chilli sambal and doused with even more of the sambal, is addictive and uber moreish. A second generation helmed by daughter Jennifer, has comfortably eased into proper succession mode.”

35. Ban Xeo Bun Thit Xuong, Ho Chi Minh Vietnam

118/12 Tran Ke Xuong, P7
Opening Hours: Monday to Saturday, 2:00pm to 8:00pm (Close on Sundays)
Contact no: +84 83 841 8625

“This seemingly insignificant stall, actually the front of their house, churns a Banh Xeo that you know stands out upon the first bite- it isn't oily or heavy. The art is the control of heat and the batter. It comes light, substantial with fillings of seafood, meat and bean sprouts. They operate minimal hours because their family time comes first.”

36. Guan Heong Biscuit Shop,

160, Jalan Sultan Iskandar, 3000, Ipoh Perak, Malaysia, Tau Sa Piah Pork Floss... Ipoh, Malaysia
Opening Hours: Monday to Saturday, 9:00am to 7:00pm & Sunday, 10:00am to 3:00pm
Contact No: +60 17 573 6277 & +60 5 241 2399
www.guanheong.com

“This tau sa piah or bean paste biscuit is really a ball of lotus bean paste stuff into lard and butter loaded dough ball, mould and baked to perfection. Nothing much about the method has changed. It's still all hand grease work and each ball of dough is stuffed with the old school lotus paste but new and very agreeable versions include bak kwa (pork jerky) and pork floss. You've been warned!”

37. Nam Bo Chuoi Nuong, Vietnam

352 Nguyen Trai, Ho Chi Minh, Vietnam
Opening Hours: Monday to Sunday, 9:00am to 10:00pm
Contact No: +84 91 576 2076

“They are a story about how staying true and humble to traditions can yield results. They hawk Chuoi Nuong – grilled banana wrapped with sticky rice and serve with a sweetish coconut milk sauce. The banana leaf acts as the only aromatic agent. Since participating at the inaugural World Street Congress in 2013, they have become food ambassador and minor culinary celebrities of sorts back home. They have since opened up a street side café but the mother stall still remain, at efficiently run street food stall where each grilled parcel is handmade and grilled to perfection.”

38. Gang Yuan Beef Noodles, Kaoshiung, Taiwan

No. 55, Dacheng Street, Yancheng District, Kaohsiung City, Taiwan 803
Opening Hours: Monday to Sunday, 10.30am to 8:00pm
Contact no: +886 7 561 3842

“They have been offering these handmade noodles in clear beefy stock, a national staple of sorts, for over six decades. This one dish specialist food shop has an open kitchen and you can see the soft sinewy slices of beef shank (or other cuts) topped over a bowl of piping hot beef broth that came from a giant vat of simmering stock. They don't add any other toppings. You introduce spring onions, chilli oils and chopped garlic at your own peril. But the springy soft noodles and the beefy clear broth will win you over.”

39. Tong Ji Steamed Chicken Guangzhou, China

Fuguang Li Alley, Changshou Dong St.
Opening Hours: Monday to Sunday, 2:30pm to 12:30am
Contact No: +86 20 8139 8188

“It's a very small food shop that specialises in steamed chicken, stir fried chicken offals and pork trotters. Seems like nothing until you bite into a platter of it (over beer ideally). The smooth, juicy and soft chicken comes yellow and meaty because of the organic feed it grows on. Even the place reeks of local atmosphere- loud, honest, small and no frills with lots of local foodies.”

40. Hwa Heng Beef Noodle, Singapore

#01-01 Bendemeer Food Centre, 29 Bendemeer Road, 330029
Opening hours: Wednesday to Friday, 10:00am to 5:30pm & Saturday to Sunday, 10:00am to 14:30 (Closed on Monday and Tuesday)
Contact no: +65 9368 1278

“These are the second and third generation folks of the old and wonderful Odeon Beef Noodle back in the day. They created and made this popular. Udon like rice noodles are blanched and drenched in a thick goopy and extremely beefy sauce topped with black smoky soy sauce and chunks of beef, salted vegetables and greens. The never fail to sell out each day.”

41. Churros Locos Portland, USA

Portland, OR 97205
Contact no: +1 503 318 3037
www.churroslocos.com

“This charming and warm couple ambles along in their little food truck all over Portland, USA, and beyond. They are very diligent in making those fresh sticks of churros and extra cautious in letting all hell break loose when choosing the ice cream, chocolate and sprinkles to dip that dough stick in. They were always a hit whenever they participate at the World Street Food Jamboree.”

42. Kim's Fried Hokkien Mee, Singapore

62B Jalan Eunus, Singapore 419510
Opening Hours: Monday to Sunday, 11:00am to 1:00am
Contact No: +65 6747 8766

“They call him the “Rolex Mee Master” as his only way of telling you he has arrived as a street food vendor is to wear long sleeved shirt and a Rolex watch. But don't be deceived, this old master artfully injects a lot of attention into the shrimp stock which he carefully fries, scoop by scoop, into his noodles topped with seafood and pork. He will even drop some seared fresh oysters in the equation if you ask.”

43. Jalan Kuli Satay, Malacca, Malaysia

50/52, Jalan Kota Laksamana 1/1, Taman Kota Laksamana, 75200 Melaka, Malaysia

“Watch carefully at how inventive this signboard-less little stall is. The weather beaten wood fire grill has a trough of water so steam and moisture the satay skewers as it fires up over the smoky charcoal heat. It prevents the sticks from burning up too. The resultant smoky skewers of pork satay, with a layer of fat are dunked in a peanut sauce that is sharpened with a dollop of sour belimmbing (wild starfruit) mash and some chilli oils. They operate only for half a day as they can only hand make so much daily.”

44. Soon Wah Fishball Kway Teow Mee, Singapore

#01-69 Newton Circus Food Centre, 500 Clemenceau Avenue North, 229495
Opening Hours: Thursday to Saturday & Monday to Tuesday, 5:30pm to 11:30pm (Closed on Wednesday & Sunday)

“In true traditions of the South Chinese Teochew folks, these fishball noodle masters make every ball by hand from seasoned fish paste. It's served atop soup or sambal laced noodle with some greens. The second generation “kids” that helm this 60 year old hawker stall, are already in their 60s.”

45. Heng Kee Curry Chicken Noodle, Singapore

531A, Upper Cross Street, Hong Lim Food Centre, #01-58, Singapore
Opening Hours: Monday to Saturday, 10.30am-2.30pm (Closed Public Holidays)

“Street food evolves and in the “meld” of culinary cultures, the Teochews are now famous for curry noodles, of all things, in Singapore. The curry is uber smooth and the fresh poached chicken does it justice and with that dollop of added sambal, this dish charges the system till it's time to go home for the day.”

46. Doods Ihaw and BBQ, Davao City, Philippines,

Roxas Extension (Rotunda), hp 0909190 9146. 9am-12midnight.

“Blink and you'll miss this street food shop at the corner of a town intersection, unless you realise the smoke isn't pollution but just the freshest wood fired tuna jowl being grilled and awaiting a dip in a better-then-yakitori-sauce. Best to come at night and jostle with the crowds for the complete experience.”

47. Khun Pas, Thailand

Silom Soi 5, (Soi La Lai Sob Saladang), Bangkok, Thailand

“If you blink, you might miss their little stall, sitting pretty under an umbrella in a little soi (lane) off Saladang, Bangkok. It looks shabby but look closely and see how the efficiently lay the simple stall out for artisanal street food efficiency, but you'll have to jostle with the crowds in line just to get a glimpse. They are all there for the traditional Thai snacks – Thuea Pep and Khao Kriab Pak Moh. They steam sheets of soft and moist starch sheets over an old fashioned cloth-top steamer, and serve it up sweet with steamed mung beans (for texture) with sugar or roll it up with minced meat with greens and chilli. It is an addictive snack and they stick to this traditional form of making it. They still colour their food with natural agents like pandan leaves, blue pea flowers, pumpkins and even black toasted sesame seeds. They are proof that very successful street food vendors can remain simple and efficient. A second generation is already at hand to deliver that same goodness to a younger community.”

48. Nasi Ambeng Dapur Umami, Singapore

430 Upper Changi Road East Village #01-65, Bedok, Singapore
Opening Hours: Thursday to Tuesday, 12:00pm to 9:00pm & Friday, 3:00pm to 9:00pm
Contact No: +65 6755 4225

“This is regarded as a Muslim dish created in Singapore, its own nasi tumpeng if you must. It was first served in Singapore in a restaurant back in the 80s. A mound of rice is surrounded by a plethora of spicy meats like rendang and chicken, seafood, nuts, fish crackers, potato cutlets, spicy dried beef lungs, bean sprouts and even eggplants- and rain upon with a generous splash of sambal. A regal meal for at least 2 people.”

49. DK Litti, Delhi, India

In Front of Harniwas Palace, Exhibition Road, Patna Bihar
Opening Hours: Monday to Sunday, 8:00am to 10:00pm
Contact No: +91 75448 52640

“These are true blue simple street food hawkers in India. They are regulars at the NASVI's (National Assn of Street Vendors India) food festival and a huge draw. They roast their wheat and carom seed bread over wood fire and it's served with a vegetable dhal or chicken curry. It is very hearty and speaks volumes about the humble food culture from the streets of India.”

50. Ah Lim Oyster Omelet, Singapore

166 Jalan Besar #01-32 Berseh Food Centre, Singapore 208877
Opening Hours: Monday to Sunday, 5:30pm to 12:00am
Contact No: +65 9386 0732

“This humble husband and wife team began in a street food cart before relocating and roosting in this corner hawker centre stall. He hunches over the cast iron pan and tossed up one of the best, roasty, crispy yet gummy starchy omelette topped with juicy quick seared oysters.”

Top 50

WORLD STREET FOOD MASTERS

world street food congress 2017

Manila, Philippines



5. Pak Sadi soto ayam ambengan dish



11. Ho Chi Minh Pho Phu Vuong



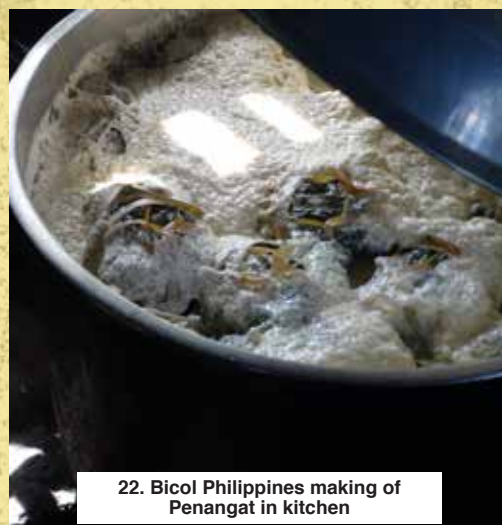
12. Yaowarat fish porridge stall



13. bali selingsing cepaka babi guling skin flick



12. Yaowarat xiang ji teochew pomfret porridge



22. Bicol Philippines making of Penangat in kitchen



22. Zeny's Penangat Bicol Philippines



14. Siam rd Cha Kway Teow Penang



25. Martabak Markobar Indonesia



26. Tans's kueh tutu



32. Philippines Bacolod Sharyn's Beef Kansi



27. ibu weti bali



33. sin kee famous cantonese chicken riceset with vegetables and gizzard



41. Churos locos Portland Oregon



44. Soon Wah fish ball noodle newton Mee Pok Tah



46. Dood's BBQ Davao Philippines



46. Dood's BBQ Davao Philippines



48. Nasi Atbeng Dapur Ummi Abdullah



49. Litti Choka with Chicken