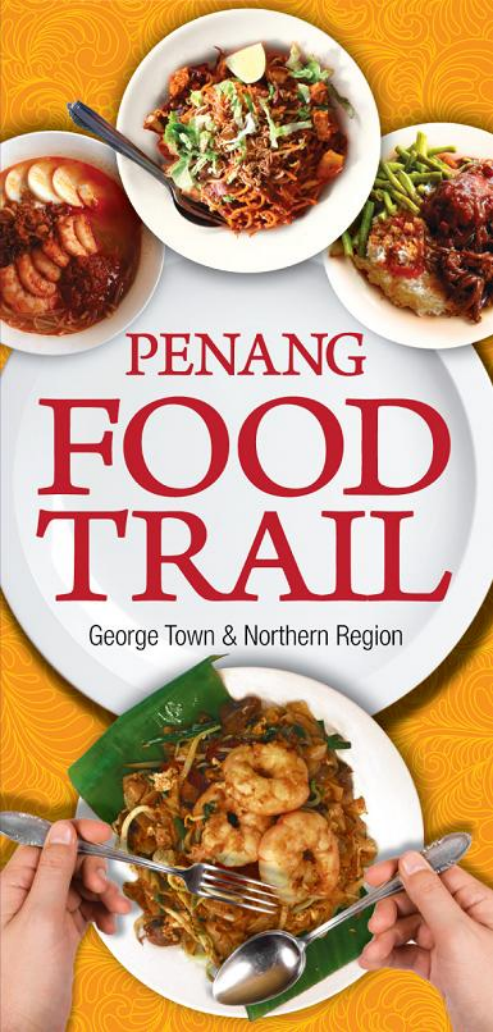




PENANG FOOD TRAIL

George Town & Northern Region

FRIED KOAY TEOW

Fried Koay Teow is probably the most popular hawker food among the locals. This dish uses flat rice noodles of roughly one centimetre in width. The noodle is fried in an iron cast wok over very high heat. The wok is preheated for few seconds over strong fire. Oil is added into the wok followed by a small amount of minced garlic and fresh prawns. The prawns are fried until semi-cooked. Noodles are added, followed by a dash of seasoned soy sauce, bean sprouts, eggs and chives. The last ingredient added is the cockles, as it is usually eaten medium cooked. The perfect Fried Koay Teow should neither be too wet nor too dry. The superb taste of this dish is a combination of the strong fragrance of the sautéed ingredients and the sweetness of the prawns. It is the best eaten immediately when served. A basic plate should cost between RM3.50 to RM4.50 and the spiciness depends on the amount of chili paste. This may not be a *halal* dish as some vendors use lard.



CHEE CHEONG FUN

This is a dish made of rice flour, steamed and rolled up to about 10 cm long resembling a pig's intestines. In fact, this is how this dish got its name: "Chee Cheong" which means "pig's intestines" and "Fun" meaning noodles. The Penang version of this dish is different from the Hong Kong one. The rice noodles over here are unrolled, sliced and served with a mixture of chili sauce, shrimp paste (called *hae ko*), thick red sweet sauce and sprinkled with roasted sesame seeds. The noodles can also be eaten with just a dash of soy sauce and sesame seeds. Nowadays the cooks get their rice noodles from a supplier but make their own sauces. The shrimp paste is what most customers come for. It is a smooth black paste made from prawn stock and salt and has a strong fishy flavour but does not leave a lingering smell in your mouth. Penang produces the best shrimp paste in the country. This dish is simple and tasty, and the strong sweet, savoury and spicy hot sauce is irresistible. A plate of Chee Cheong Fun costs around RM2.00 to RM2.50.



HOKKIEN MEE

Hokkien Mee, commonly known as prawn noodles, is a dish of either yellow noodles or rice noodles (or a mixture of both) served in a thick prawn and pork broth garnished with soft (water spinach) and bean sprouts. It has a strong, spicy and flavourful prawn taste. A bowl of Hokkien Mee is usually served with slices of boiled eggs, fried shrimp, thin slices of lean pork and sprinkled with crispy fried shallots, as well as a spoon full of chili paste. Some cooks add crunchy golden cubes of fried lard to jazz up their bowl of Hokkien Mee. Usually a basic bowl costs between RM3.00 to RM3.50. Some Hokkien Mee stalls offer extra toppings such as pork ribs, mantis prawn, fish balls and roast pork at additional charge. It is slightly spicy, but chili paste can be added to make the dish spicier. It is one of the most popular hawker food locally and is available throughout the day and at night. This is a *non-halal* dish.



ASSAM LAKSA

This dish is Penang's signature dish. It is noodles in fish broth garnished with a lot of different vegetables. It is a spicy hot and sour dish. The spicy and fishy soup is sour because of the large quantity of tamarind used (known locally as Assam Jawa). The fish used to make the broth is mackerel, which is first poached, deboned, and added to the soup together with lemongrass, chillies and tamarind to boil. The noodle used in Assam Laksa is fresh thicker rice vermicelli, which is much thicker than the regular dry ones. The noodles are first placed at the base of the bowl, after which Chinese lettuces, finely shredded cucumbers and onions, chopped pineapples and, most importantly, mint leaves are added. Then the piping hot soup is poured over it, followed by finely chopped ginger buds. Some stalls pour out the soup from the bowl back into the pot and then re-scoop the soup into the bowl again, repeating this action twice or thrice to make sure that the entire noodles is piping hot. Before serving, a thick, sweet and salty shrimp paste is swirled on top of the dish. Some may find the prawn paste (called *hae ko*) too strong but this paste further enhances the dish. The price for each bowl is around RM2.00 to RM2.50.



MEE GORENG/ MEE REBUS

This is an Indian style fried noodles and is predominantly served by the Indian Muslim community. Though it looks like a simple and ordinary dish of fried noodles, but what sets it apart from an ordinary fried noodle dish is the way the noodles are prepared. The secret is to first blanch the yellow noodles and the bean sprouts before beginning the frying process. The fire used to heat the wok is medium strong so as not to give a burnt aroma to the noodles. Some claim that the wok must be continuously turned clockwise or anti clockwise on the stove to achieve an even fry. The ingredients consist of spicy stewed cuttlefish, sliced boiled potatoes, fried soy bean cake cubes, freshly cut green and red chillies and puffy flour-fritters. Flavourful gravy made from chilli and tomato puree is added into the mix to make the noodles slightly moist. Some may fry it with an egg, but this is optional. This dish is garnished with chopped lettuce and sprinkled with finely ground peanuts. Another version of this dish is where the noodles are drenched in the gravy instead of frying them. This dish is called "mee rebus" and the same ingredients are used to garnish the noodles. Both the dishes are served with a piece of lime, which is squeezed on the noodles to enhance the whole dish with a tinge of sourness. Price for both the dishes vary from RM3.50 to RM4.00. The noodles can also be substituted with rice vermicelli or flat base rice noodle called "Kosay Teow". This is a *halal* dish.



WAN TAN MEE

As the name suggest, this is a noodle dish served with meat dumplings wrapped in wonton skin. It can be served either dry or with clear soup. The basic ingredients for the noodles are eggs and rice flour and the thickness would be similar to a shoe string. The importance is to achieve a soft but springy texture when biting into the noodle. The dumpling is usually made from a mixture of minced pork and prawns, spiced with pepper and salt, wrapped in the wonton skin. The dry form is served tossed with just the right amount of thick soy sauce, light soy sauce and lard oil. Both versions are served with slices of succulent barbecued meat, shredded chicken and few strands of leafy vegetables. A bowl of soup with the plump dumpling accompanies the dry version whereas the dumpling will be placed in the bowl itself for the wet version. It is best eaten with slices of pickle green chillies soaked in light soy sauce. A bowl would cost RM3.00 to RM3.50 and is *non-halal*. This is a wholesome and hearty dish which is usually neither oily nor spicy.



NASI KANDAR

This is an original Penang dish sold by the Indian Muslim community. In this dish, one can taste the full richness of spices used to cook the different curries. The spice and herbs are mixed together in a perfect combination that brings out the aroma of each dish. Ordering this dish is simple. Just choose the curry dish that you prefer and the vendor will lay them on top of your serving of plain rice. Then a mixture of small scoops of various gravies is added to the rice, giving the dish a tantalising burst of flavours. The curries served at these Nasi Kandar restaurants most often are chicken, fish, prawn, squid and beef, with the occasional crab and fish roe, as well as the popular non-spicy lamb kurma. There are also deep fried chicken and fish all of which are marinated with spices. The vegetable dishes served are usually long beans or cabbage fried in turmeric. Prices vary depending on the choice of curry dish ordered. The average price of a nasi kandar dish with a chicken drumstick, curry and plain rice is around RM5.00. This is a *halal* dish.



CENDOL

This is another popular dessert among the locals as well as tourist. Besides the thick and sweetened red bean, the other important ingredient is the soft, green, starchy noodle (called the "cendol") which is about two centimetres in length. It is made from starch and the green colouring comes from the juice of *pandan* leaves. The syrup is made from coconut milk and is sweetened with palm sugar (called *gula Melaka*) which has a distinctive palm bunch of *pandan* leaves is added to the syrup to further enhance the aromatic flavour. A bowl is first filled with finely shaved ice, red beans and the syrup. Finally, the cendol is scooped into it. This dessert, with the rich coconut milk and strong aromatic palm sugar, is truly refreshing and leaves the mouth a flavourful aroma. A bowl costs RM1.50.



ICE KACANG

This is a popular dessert among the locals as it is very tasty and refreshing, especially on a hot day. The ingredients used usually consists of thick, sweetened red bean, canned sweet corn, grass jelly and palm fruit (locally known as *atap chee*). The red bean is cooked in sugar syrup. These ingredients are scooped into a bowl and topped with finely shaved ice. Different coloured sugar syrup, palm sugar syrup (called *gula Melaka*) and evaporated milk are liberally poured over the ice. Some stalls have the option of topping the ice kacang with colourful jellies, ice cream, fruit cocktails and even fresh fruits. A basic bowl usually costs RM2.00, but costs more for additional toppings.



ROTI CANAI

Roti canai is a pastry-like flat bread. Wheat flour is kneaded and the large dough is then separated into small lumps, about the size of ping pong balls. It is then flattened and then goes through a process of twirling and flinging motion in the air to thin it out. Ghee is constantly added in the process to prevent the dough from breaking as it gets thinner. When the dough is stretched paper thin, it is then folded into a circular shape. It is fried to a crisp and slightly charred on a flatbed circular iron pan. Roti Canai is served with dhal or lentil curry, onion pickles or with sugar. The dhal may not necessarily be spicy hot, but the herbs and spices used are rich and pungent. A plain roti canai with the lentil curry costs around RM1.00. You can opt to add on some chicken or beef curry. It is a *halal* dish.



FRIED OYSTER

This dish is basically an oyster omelette with a twist. The omelette is made with a mixture of light tapioca flour giving it a sticky and gooey texture. The mixture is first fried in flat cast iron wok over a very strong fire. Subsequently, eggs are then added to the mixture. On the other half of the pan, the oyster is fried with chili paste. Before serving, the oyster omelette is garnished with chopped spring onions. The dip for the dish is made of chili sauce with a bit of sour, minced garlic in it. A plate usually costs around RM4.00 onwards. It is a tasty dish, laden with flavourful taste of the egg and oyster and of the chewy batter. It is best eaten while still hot. This may not be a *halal* dish as some vendors use lard.



SEAFOOD

Penang is a haven for both salt-water and fresh-water seafood lovers with an endless smorgasbord of dishes to choose from. Given Penang's multi-ethnic population, the seafood available is prepared in various styles. The Malay style of grilled seafood (called *bakar*) is very well known, though some may opt for hot and spicy curry seafood, the Chinese prefer to have their seafood steamed so as to retain the actual taste of the fresh succulent seafood, while the Indians cook seafood with their aromatic spices and herbs. The selection does not stop here, as you get delicious seafood in Thai style, authentic Nyonya style and western contemporary. Good seafood restaurants are scattered all around the island, giving the diehard seafood lover a tantalising array of good seafood to choose from. These restaurants are usually located near to the coastline and most of the seafood is served straight out of the tanks, ranging from the more exotic lobsters, geoduck and fresh oysters to simple mussels, prawns, crabs and fish.





01 NASI LEMAK

Area	Outlet
Lebuh Pantai	Sri Weld Food Court Lebuh Pantai, 10300 Penang 10am - 5pm 013 - 466 3515
Lebuh Leith	Red Garden Cafe No.20, Lebuh Leith, 10000 Penang 04 - 262 3767

02 NASI KANDAR

Area	Outlet
Jalan Penang	Line Clear Nasi Kandar Alley next to 177, Jalan Penang 10000 Penang 24 hours 016 - 488 9458
Jalan Gurdwara	Kassim Nasi Kandar 14 & 21, Jalan Gurdwara, 10400 Penang 24 hours 016 - 434 7788
Jalan Kapitan Keling	Nasi Beratur Stall Jalan Masjid Kapitan Keling, Penang 24 hours 04 - 657 8550
Lebuh Chulia	Kapitan 93, Lebuh Chulia, 10200 Penang 24 hours 04 - 264 191
Lebuh Campbell	Restoran Kassim Mustafa No.12, Lebuh Chulia, 10200 Penang 24 hours 04 - 262 4592
Lebuh Queen	Hameediyah Restaurant 164-A, Lebuh Campbell, 10100 Penang 10am - 10pm 04 - 261 1095
Lebuh Queen	Restoran Tajuddin Hussain 49 & 51 Lebuh Queen, 10200 Penang 04 - 262 5367

03 SEAFOOD

Area	Outlet
Padang Victoria	CRC Restaurant 3, Padang Victoria, 10400 Penang 04 - 228 9787
Persiaran Gurney	Bali Hai Restaurant 90,90A,90B,90C,90D,Persiaran Gurney,10250 Penang 5pm - 11pm 04 - 228 8272
Weld Quay	Oriental Seafood Restaurant 42, Persiaran Gurney, 10470 Penang 11am - 11.30pm 04 - 890 4500
Jalan Bagan Jermal	Weld Quay (Tree Shade) Seafood 18 & 21 Weld Quay, 10200 Penang 012 - 429 2579
Batu Feringgi	East Hokkaido 20C, Jalan Bagan Jermal, 10250 Penang 04 - 228 8979
Tanjung Bungah	Eden Seafood Village Batu Feringgi, 11100 Penang 04 - 881 1236
Jalan Penang	Siang Pin Seafood Pasar Tanjung Bungah, 11200 Penang 5.30pm - 10pm
Lebuh Chulia	Restoran Crab Village 547, Mukim 18, Tanjung Bungah, 11200 Penang 3pm - 10pm 04 - 899 1551
Lebuh Chulia	Ah Pang Hainanese Seafood 501 K&L, Jalan Tanjung Bungah, 11200 Penang 04 - 899 4863
Lebuh Chulia	Hai Wei Seafood Restaurant 365, Jalan Wee Hein Tze, Tanjung Bungah,11200 Penang 04 - 899 0207
Jalan Sultan Ahmad Shah	Ocean Green Restaurant & Seafood 48F, Jalan Sultan Ahmad Shah, 10050 Penang 9am - 11pm 04 - 226 2681

04 CHICKEN/ DUCK/ PORK RICE

Area	Outlet
Jalan Penang	Kedai Kopi Kheng Pin 80, Jalan Penang, 10000 Penang 11.30am - 2.30pm
Lebuh Chulia	Sky Restaurant Lebuh Chulia, 10200 Penang 11.30am - 2.30pm
Pulau Tikus	Long Heng Coffee Shop 325, Pulau Tikus, 10350 Penang 7.30am - 7pm
Jalan Rangoon	Long Xian Coffee Shop Jalan Rangoon, Penang 10am - 5pm
Lorong Susu	Restaurant First Famous Federal No. 3, Lorong Susu, 10400 Penang 11am - 4pm 016 - 454 5847
Jalan Nagore	Fatty Loh Chicken Rice 77 & 79 Nagore Place 10050 Jalan Nagore, Penang 04 - 229 4268

05 BANANA LEAF

Area	Outlet
Tanjung Bungah	Karakudi Restaurant (Hill Side) Sdn Bhd 1K, Jalan Sungai Kelian, Taman Seaview,11200 Penang 04 - 899 6466
Jalan Sultan Ahmad Shah	Restoran Daun Pisang Sri Ananda Bahwan No. 14, Jalan Tanjung Bungah, 10050 Penang 7am - 12am 04 - 890 9771
Tanjung Tokong	Khanna Restaurant 67, Jalan Sultan Ahmad Shah, 10050 Penang 04 - 226 4998
Jalan Burmah	Palace D' India 5 M/L, Jalan Tanjung Tokong, 10470 Penang 04 - 899 9715
Jalan Dato Keramat	Restaurant Passions of Kerala 102-C-3, New World Park, 102 Jalan Burmah, 10050 Penang 9am - 10.30pm 04 - 2818657

06 PORRIDGE

Area	Outlet
Lebuh Carnavon	Kedai Makanan & Minuman 113 113, Lebuh Melayu, 10100 Penang 10am - 3pm 016 - 459 2117
Jalan Macalister	Chee Cheong Chok Stall New Lane,10400 Penang (Roadside stall) 1pm - late at night 016 - 575 5877
Lebuh Chulia	Sin Kim Sun Coffee Centre Jalan Macalister, Penang 5.30pm - 2am

07 HOKKIEN MEE

Area	Outlet
Jalan Burmah	One Corner Cafe No.2, Jalan Bawasah, 10050 Penang 8am - 11am 012 - 459 0028
Jalan Burmah	Gathay Coffee Shop 425E, Jalan Burmah, 10250 Penang 012 - 477 3135
Jalan Burmah	Kwai Lock Cafe 295B, Jalan Burmah, Pulau Tikus, 10250 Penang 6.30am - 1.30pm 04 - 262 3465
Jalan Perak	Green House No.223, Jalan Burmah, 10250 Penang 9pm - 3am 016 - 421 1717
Jalan Perak	Classic Coffee Shop Jalan Perak, 10150 Penang (opposite Padang Brown) 8am - 11am 016 - 436 8910
Jalan Penang	老房子 145 - 1153 Kimberley Street, 10110 Penang 04 - 262 2113
Jalan Presgrave	Heng Kee Cafe Presgrave Road, 10300 Penang 6am - 11pm
Tanjung Bungah	Lucky Ninety Seafood Cafe No.99, Jalan Permai, Off Jalan Burmah, 11200 Penang 7am - 10pm 012 - 434 9212
Batu Feringgi	Geral Makanan & Minuman Long Beach 98A, Batu Feringgi, 11100 Penang 7pm - 1am

08 FRIED KOAY TEOW

Area	Outlet
Lebuh China	Hock Leong Yen Cafe No.56, Lebuh China, 10200 Penang 8am - 5pm 04 - 261 0673
Jalan Macalister	Kafe Hong Huat 108, Lorong Selamat, 10400 Penang 11.30am - 6pm 016 - 269 2222
Jalan Penang	Ho Ping Cafe Jalan Penang, 10000 Penang 8.30am - 9.30pm
Pulau Tikus	Kedai Kopi Sin Guat Keong Lebuh Kimberly, Penang 6pm - 12.30am 016 - 269 2222
Pulau Tikus	Pulau Tikus Night Market Jalan Pasar, 10350 Penang 6pm - 11pm
Dato Keramat	Kafe Khoon Hiang 336-1-G, Jalan Perak, 10400 Penang 8.30am - 2pm 012 - 498 3962
Tanjung Tokong	Restoran Tanjung 328 Lot No.303, MK 18, Tanjung Tokong, 10400 Penang 5pm - 1am 012 - 421 8869
Batu Feringgi	Geral Makanan & Minuman Long Beach 98A, Batu Feringgi, 11100 Penang 7pm - 1am

09 KOAY TEOW SOUP

Area	Outlet
Lorong Hutton	Fook Chow Cafe 122-1, Lorong Hutton, 10050 Penang 7am - 1pm 04 - 261 0673
Jalan Burmah	Hai Onn Jalan Burmah, 10350 Penang 8am - 1.30pm 017 - 479 3208
Jalan Penang	Ho Ping Cafe (Beef) Jalan Penang, 10000 Penang 8.30am - 3pm 016 - 455 0203
Lebuh Leith	Sri Weld Food Court (Beef) 10.30am - 4pm 10300 Penang 016 - 421 4435
Tanjung Tokong	Mount Erskine Roadside Hawker Centre Along Mount Erskine Road, Jalan Mount Erskine, Penang 11am - 5pm

10 WAN TAN MEE

Area	Outlet
Jalan Macalister	Yi Garden No.150, Jalan Macalister 10400 Penang 12pm - 11pm
Jalan Macalister	Pinang Delicious Food Court 105, Jalan Macalister, 10150 Penang 7am - 12am 012 - 476 2003
Lebuh Chulia	New Lane Cafe 40, Lorong Baru, 10400 Penang 11am - 6pm 012 - 550 5408
Lebuh Chulia	Wan Tan Mee Stall Lebuh Chulia, 10200 Penang (in front of Furniture Shop) 8pm - 12.30am 04 - 846 6893
Jalan Masjid Kapitan Keling	Kafeteria Dan Hotel Eng Loh 48, Lebuh Gereja, 10200 Penang 7am - 3pm 016 - 464 7826
Padang Brown	Padang Brown Wan Tan Mee Padang Brown, Jalan Anson, Penang 6pm - 1 am
Jalan Burmah	Kwai Lock Coffee 295-B, Jalan Burmah, 10350 Penang 6am - 2pm 016 - 404 1434
Fettes Park	Mangrove Food Court 96-G-1, Prima Tanjung, Tanjung Tokong,11200 Penang 9am - 10pm 016 - 471 7404
Lebuh Carnavon	Kafe Fountain 262 & 264 Carnavon Street, 10000 Penang 6pm - 1.30am 04 - 261 1809

11 INDIAN MEE/ MEE REBUS

Area	Outlet
Tanjung Tokong	Mount Erskine Roadside Hawker Centre Along Mount Erskine Road, Jalan Mount Erskine, Penang 10am - 5pm
Jalan Kelawei	Ali Stall Jalan Kelawei, 10250 Penang (beside Audes) 24 hours 016 - 424 5267
Pulau Tikus	Pulau Tikus Market Jalan Pasar, Off Jalan Burmah, 10350 Penang 5pm - 11pm 04 - 890 6570
Pulau Tikus	Seng Lee Cafe Lebuh Bangkok Lane, Pulau Tikus, Penang 8.30am - 6.30pm 016 - 485 7859
Padang Kota Lama	Padang Kota Lama Food Court Jalan Padang Kota Lama, 10200 Penang 12pm - 8pm
Tanjung Bungah	Tanjung Bungah Cafe 845, Jalan Lembah Permai, Tanjung Bungah,11200 Penang 8am - 7pm 012 - 433 2536
Jalan Dato Keramat	Astaka Stadium Lilitan Stadium, 10460 Penang 10am - 7pm
Jalan Sultan Ahmad Shah	Northam Beach Cafe 58, Jalan Sultan Ahmad Shah, 10050 Penang 6pm - 11pm 016 - 422 7268

12 LOH MEE

Area	Outlet
Jalan Carnavon	Kedai Kopi Seng Thor 160, Lebuh Carnavon,10100 Penang (opposite Libra.Co) 7am - 11.30am
Jalan Perak	Joo Huat Restaurant 336-1-G, Jalan Perak, 10400 Penang 7am - 4pm
Pulau Tikus	海明茶室 216, Jalan Burmah, 10350 Penang (next to Lancia Auto) 8am - 4.30pm 04 - 226 9001
Jalan Kapitan Keling	Hai Beng Coffee Shop 32, Jalan Masjid Kapitan Keling, 10200 Penang 7.30am - 5pm

13 ASSAM LAKSA

Area	Outlet
Jalan Penang	Joo Hooi Cafe 475, Jalan Penang, 10000 Penang 12pm - 5.30pm 012 - 428 9029
Jalan Burmah	Kek Seng Cafe 384 & 382, Penang Road, 10000 Penang 11am - 4pm 016 - 480 4033
Jalan Burmah	Indian Laksa No.2, Jalan Bawasah, 10050 Penang 12pm - 5.30pm
Jalan Gottlieb	Poly Coffee Garden 306K, Jalan Burmah, Pulau Tikus, 10350 Penang 7.30am - 5.30pm 012 - 412 8824
Jalan Gottlieb	Taman Emas Coffee Shop Jalan Gottlieb, 10250 Penang 12pm - 5pm
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 6pm - 12am
Jalan Anson	Kafe Lok Pin Jalan Anson, Penang 9am - 6pm
Lebuh Cecil	Cecil Market Food Court Lebuh Cecil, 10300 Penang 8am - 5.30pm 04 - 226 2100
Lebuh Leith	Red Garden Cafe 20, Leith Street, 10200 Penang 4.30pm - 1am 012 - 409 9681

14 CURRY MEE

Area	Outlet
Weld Quay	Tua Pui Curry Mee Stall No.49N, Weld Quay, 12000 Penang 9am - 5.30pm 016 - 495 3793
Lorong Abu Siti	Hot Bowl Nyonya Delights 16-A, Lorong Abu Siti, 10400 Penang 8am - 3pm 04 - 227 3168
Jalan Burmah	New Cathay Coffee Shop Jalan Burmah, 10350 Pulau Tikus, Penang 7.30am - 1.30pm
Jalan Burmah	Poly Coffee Garden 306K, Jalan Burmah, Pulau Tikus, 10350 Penang 7.30am - 5.30pm 012 - 412 8824
Tanjung Bungah	Tanjung Bungah Cafe 845, Jalan Lembah Permai, Tanjung Bungah,11200 Penang 8am - 7pm 012 - 433 2536
Jalan Macalister	Yummy Cottage 97, Jalan Macalister, 10400 Penang 7pm - 3.30am 016 - 436 2626

15 ROTI CANAI

Area	Outlet
Jalan Transfer	Sheikh Usman Gerai Roti Canai 67, Transfer Road, 10050 Penang 5.30am - 12pm 016 - 488 9458
Batu Feringgi	Khaleel Nasi Kandar Mutlaira Apartment, Jalan Sungai Emas,11100 Penang 24 hours
Jalan Penang	Sup Hameed (M) Sdn. Bhd 48, Jalan Penang, 10000 Penang 24 hours 04 - 281 8007
Jalan Macalister	Pelita Samudra Pertama 146A, Jalan Macalister, 10400 Penang 24 hours 04 - 227 6214
Lebuh Chulia	Restoran Kassim Mustafa No.12, Lebuh Chulia, 10200 Penang 24 hours 04 - 262 4592

16 PEANUT PANCAKE

Area	Outlet
Pulau Tikus	Pulau Tikus Market B1-12B, Jalan Pasar, 10250 Pulau Tikus, Penang 6.30am - 12pm
Jalan Anson	Roadside Stall Anson Road, 10400 Penang. (in front of Lok Pin Coffee Shop) 10am - 5pm

17 CHAR KOAY KAK

Area	Outlet
Jalan Burmah	New Cathay Coffee Shop Jalan Burmah, 10350 Penang 6am - 2pm
Pulau Tikus	Pulau Tikus Market Jalan Pasar, off Jalan Burmah, 10350 Penang 7am - 11am
Jalan Macalister	Seafood Char Koay Kak Lorong Baru, 10400 Penang 4pm - 12am

18 SATAY

Area	Outlet
Jalan Macalister	Food Street (Roadside Stall) New Lane 10400 Penang (opposite Maxim Cafe) 6pm - 11pm
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 6pm - 11pm
Jalan Sultan Ahmad Shah	Northam Beach Cafe 58, Jalan Sultan Ahmad Shah, 10050 Penang 6pm - 11pm 016 - 422 7268
Lebuh Leith	Red Garden Cafe 20, Leith Street, 10200 Penang 4.30pm - 1am 012 - 409 9681
Jalan Padang Kota Lama	Kompleks Makanan Medan Renong Jalan Padang Kota Lama, 10200 Penang 9am - 6pm

19 POH PIAH

Area	Outlet
Jalan Anson	Padang Brown Hawker Centre Jalan Anson, 10400 Penang 1pm - 6.30pm
Jalan Macalister	新成南餐室 Lorong Baru, 10400 Penang 5pm - 12am 016 - 481 7452
Batu Feringgi	Penang Delicacy Batu Feringgi, 11100 Penang (opp. Golden Sand Resort) 6pm - 10.30pm
Jalan Perak	Mamak Popiah Jalan Perak, 10150 Penang (beside Shell Petrol Station) 3pm - 6pm
Fettes Park	Mangrove Food Court 96-G-1, Prima Tanjung, Tanjung Tokong,11200 Penang 9am - 10pm 016 - 471 7404

20 PUTU MAYONG

Area	Outlet
Jalan Dato Keramat	Putu Mayong Stall Jalan Dato Keramat, Penang (in front of Birch House) 3pm - 10.30pm

21 PASEMBUR

Area	Outlet
Jalan Anson	Padang Brown Hawker Centre Jalan Anson, 10400 Penang 1.30pm-6.30pm 016 - 456 5752
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 6pm - 11pm
Lebuh Cecil	Cecil Market Food Court Lebuh Cecil, 10300 Penang 8am - 5.30pm 04 - 226 2100
Jalan Dato Keramat	Astaka Stadium Lilitan Stadium, 10460 Penang 10am - 7pm
Jalan Burmah	New World Park Lorong Swatow, 10050 Penang 10am - 9pm
Jalan Padang Kota Lama	Kompleks Makanan Medan Renong Jalan Padang Kota Lama, 10200 Penang 9am - 6pm

22 TRADITIONAL NYONYA KUIH

Area	Outlet
Jalan Penang	Moh Teng Pheow Nyonya Kuih 53,Lebuh Muntri, 10200 Penang 10am - late noon 012 - 415 2677
Lebuh Cecil	Cecil Market Food Court Lebuh Cecil, 10300 Penang 8am - 5.30pm 04 - 226 2100
Jalan Padang Kota Lama	Kompleks Makanan Medan Renong Jalan Padang Kota Lama, 10200 Penang 9am - 6pm

23 CHEE CHEONG FUN

Area	Outlet
Jalan Macalister	Cheong Kok Choy's stall Lorong Baru, Jalan Macalister, Penang 6.30pm-11.30pm
Lebuh Cecil	Chee Cheong Fun Stall 94C, Jalan Macalister, 10400 Penang 6am - 11am 017 - 475 4531
Jalan Padang Kota Lama	Restoran Hong Kong Tea Garden Jalan Padang, Penang 4.30pm - 1am
Lebuh Cecil	Sin Kim Sun Coffee Centre Jalan Macalister, Penang 5.30pm - 2am

24 FRIED OYSTER

Area	Outlet
Lebuh Carnavon	Kedai Kopi Seng Thor 160 Lebuh Carnavon, 10100 Penang 6am - 6pm 04 - 261 3285
Jalan Macalister	Yi Garden No. 150 Jalan Macalister 10400 Penang 7pm - 11pm
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 6pm - 12am
Jalan Burmah	New World Park Lorong Swatow, 10050 Penang 10am - 9pm
Lebuh Leith	Red Garden Cafe 20, Leith Street, 10200 Penang 4.30pm - 1am 012 - 409 9681

25 PENANG ROJAK

Area	Outlet
Jalan Burmah	New World Park Lorong Swatow, 10050 Penang 10am - 9pm
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 3pm - 12am 013 - 437 6030
Jalan Padang Kota Lama	Kompleks Makanan Medan Renong Jalan Padang Kota Lama, 10200 Penang 9am - 6pm
Jalan Dato Keramat	Astaka Stadium Lilitan Stadium, 10460 Penang 10am - 7pm
Lebuh Macallum	Macallum Street Hock Seng Macallum Street, Penang (in front of Kedai Kopi Sin Hong Leong) 11am - 5pm 016 - 477 2472

26 ICE KACANG

Area	Outlet
Jalan Anson	Padang Brown Hawker's Centre Jalan Anson,10400 Penang 12.30pm-6.30pm 016 - 483 9218
Jalan Macalister	Low Eng Hor Lorong Selamat, 10400 Penang 12.30pm - 6pm 04 - 226 3019
Jalan Macalister	Yummy Cottage 97, Jalan Macalister, 10400 Penang 7pm - 3.30am 016 - 436 2626
Jalan Macalister	Chuan Kee Cafe 82, Lorong Selamat, 10400 Penang 10am - 5pm 012 - 425 6923
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 1pm - 11pm 016 - 493 3228
Jalan Burmah	Sin Sei Kai Lorong Swatow, 10050 Penang 11am - 7pm
Jalan Dato Keramat	Astaka Stadium Lilitan Stadium, 10460 Penang 10am - 7pm
Solak Moulmein	Sin Hup Aun Cafe 17-19, Solok Moulmein, 10350 Penang 7.30am - 4.30pm 04 - 226 5229
Batu Feringgi	Geral Makanan & Minuman Long Beach 98A, Batu Feringgi, 11100 Penang 7pm - 1am

27 CENDOL

Area	Outlet
Jalan Penang	Joo Hooi Cafe 475, Jalan Penang, 10000 Penang 12pm - 5.30pm 012 - 428 9029
Jalan Penang	Kek Seng Cafe 384 & 382, Penang Road, 10000 Penang 8.30am - 5.30pm 012 - 494 8718
Jalan Burmah	New World Park Lorong Swatow, 10050 Penang 10am - 9pm
Jalan Padang Kota Lama	Padang Kota Lama Food Court Jalan Padang Kota Lama, 10200 Penang (Near Padang) 9am - 6pm
Lebuh Cecil	Cecil Market Food Court Lebuh Cecil, 10300 Penang 8am - 5.30pm 04 - 226 2100
Tanjung Tokong	Mount Erskine Roadside Hawker Centre Along Mount Erskine Road, Jalan Mount Erskine, Penang 11am - 5pm
Lebuh Leith	Red Garden Cafe 20, Leith Street, 10200 Penang 4.30pm - 1am 012 - 409 9681

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Area	Outlet
Lebuh Carnavon	Kedai Kopi Seng Thor 160 Lebuh Carnavon, 10100 Penang 6am - 6pm 04 - 261 3285
Jalan Macalister	Yi Garden No. 150 Jalan Macalister 10400 Penang 7pm - 11pm
Persiaran Gurney	Gurney Drive Hawker Centre Persiaran Gurney, 10250 Penang 6pm - 12am
Jalan Burmah	New World Park Lorong Swatow, 10050 Penang 10am - 9pm
Lebuh Leith	Red Garden Cafe 20, Leith Street, 10200 Penang 4.30pm - 1am 012 - 409 9681

29

A close-up photograph of a white plate filled with satay. Several wooden skewers are arranged on the plate, each holding a piece of grilled meat, likely chicken or beef, which is coated in a dark, glossy sauce. The skewers are accompanied by fresh vegetables: sliced cucumbers, white radish or daikon, and sliced red onions. The background is a bright orange surface with a subtle, repeating pattern. In the bottom left corner, there is a small orange circle containing the number '18'.



LOCATION MAP

GEORGE TOWN & NORTHERN REGION

- | | | |
|--|---|---|
| 1 Ah Pang Hainanese Seafood | 41 Kedai Kopi Kheng Pin | 81 Restaurant Passions of Kerala |
| 2 Ali Stall | 42 Kedai Kopi Seng Thor | 82 Restoran Crab Village |
| 3 Astaka Stadium | 43 Kedai Kopi Sin Guat Keong | 83 Restoran Daun Pisang Sri Ananda Bahwan |
| 4 Bali Hai Restaurant | 44 Kedai Makanan & Minuman 113 | 84 Restoran Hong Kong Tea Garden |
| 5 Cathay Coffee Shop | 45 Kek Seng Cafe | 85 Restoran Kassim Mustafa |
| 6 Cecil Market Food Court | 46 Khanna Restaurant | 86 Restoran Tajuddin Hussain |
| 7 Chee Cheong Chok Stall | 47 Kompleks Makanan Medan Renong | 87 Restoran Tanjung 328 |
| 8 Chee Cheong Fun Stall | 48 Kual-Kual Cafe | 88 Roadside Stall |
| 9 Cheong Kok Choy's stall | 49 Kwai Lock Cafe | 89 Seafood Char Koay Kak |
| 10 Chuan Kee Cafe | 50 Line Clear Nasi Kandar | 90 Seng Lee Cafe |
| 11 Classic Coffee Shop | 61 Long Heng Coffee Shop | 91 Sheikh Usman Gera! Roti Canai |
| 12 CRC Restaurant | 52 Long Xian Coffee Shop | 92 Siang Pin Seafood |
| 13 East Hokkaido | 53 Low Eng Hor | 93 Sin Hup Aun Cafe |
| 14 Eden Seafood Village | 54 Lucky Ninety Seafood Cafe | 94 Sin Kim Sun Coffee Centre |
| 15 Fatty Loh Chicken Rice | 55 Macallum Street Hook Seng Rojak King | 95 Sin Sei Kai |
| 16 Food Street (Roadside Stall) | 56 Mamak Popiah | 96 Sky Restaurant |
| 17 Fook Chew Cafe | 57 Mangrove Food Court | 97 Sri Weld Food Court |
| 18 Gera! Makanan & Minuman Long Beach | 58 Moh Teng Pheow Nyonya Kuih | 98 Sup Hameed (M) Sdn. Bhd |
| 19 Green House | 59 Mount Erskine Roadside Hawker Centre | 99 Tanjung Bungah Cafe |
| 20 Gurney Drive Hawker Centre | 60 Nasi Beratur Stall | 100 Taman Emas Coffee Shop |
| 21 Hai Beng Coffee Shop | 61 New Cathay Coffee Shop | 101 Tua Pui Curry Mee Stall |
| 22 Hai Onn | 62 New Lane Cafe | 102 Wan Tan Mee Stall |
| 23 Hai Wei Seafood Restaurant | 63 New World Park | 103 Weld Quay (Tree Shade) Seafood |
| 24 Hameediyah Restaurant | 64 Northam Beach Cafe | 104 Yi Garden |
| 25 Heng Kee Cafe | 65 Ocean Green Restaurant & Seafood | 106 Yummy Cottage |
| 26 Ho Ping Cafe | 66 One Corner Cafe | 106 老房子 |
| 27 Hock Leong Yen Cafe | 67 Oriental Seafood Restaurant | 107 海明茶室 |
| 28 Hot Bowl Nyonya Delights | 68 Padang Brown Hawker Centre | 108 新映南餐室 |
| 29 Indian Laksa | 69 Padang Brown Wan Tan Mee | |
| 30 Joo Hool Cafe | 70 Padang Kota Lama Food Court | |
| 31 Joo Huat Restaurant | 71 Palace D' India | |
| 32 Kafe Fountain | 72 Pelita Samudra Pertamina | |
| 33 Kafe Heng Huat | 73 Penang Delicacy | |
| 34 Kafe Khoo Hiang | 74 Pinang Delicious Food Court | |
| 35 Kafe Lok Pin | 75 Poly Coffee Garden | |
| 36 Kafetaria Dan Hotel Eng Loh | 76 Pulau Tikus Market | |
| 37 Khaleel Nasi Kandar | 77 Pulau Tikus Night Market | |
| 38 Kapitan | 78 Putu Mayong Stall | |
| 39 Karakudi Restaurant (Hill Side) Sdn Bhd | 79 Red Garden Cafe | |
| 40 Kassim Nasi Kandar | 80 Restaurant First Famous Federal | |



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All information is correct at the time of print and subject to change by management without prior notice