

UNDISCOVERED TAIPEI

FOODIES' TOUR IN TAIPEI



GOURMET

The greater the challenge, the greater the points! Let's color the hearts according to your preference of the attraction!



Add up your scores at inside of back cover.

Open the handbook and see what you fancy to eat.

Fill in the number and customize your own food map!

→ → → → →

→ → → → →

There are all kinds of food hidden on the map; follow the handbook and collect the points.

Legend

- | | |
|--------------------------------|---|
| BR Wenhua Line | A Food Treasure Hunt |
| R Tamsui-Xinyi Line | The Michelin Guide Taipei - Night Markets |
| G Songshan-Xindian Line | Eat Wherever You Are |
| O Zhonghe-Xinlu Line | Islamic Foods |
| BL Bannan Line | Foods Of Taipei At Dusk And Dawn |
| A Taoyuan Airport MRT | Bib Gourmand Selection |
| All general | |



TRANSPORTATION GUIDE



MRT

The Taipei MRT consists of the Wenhu Line, Tamsui-Xinyi Line, Songshan-Xindian Line, Zhonghe-Xinlu Line, and Bannan Line. It's a quick and convenient transportation. Apart from using the EasyCard or iPass for ticket fares, the Taipei MRT provides several travel passes, all of which can fulfill your traveling needs.



Bike

The YouBike stations are located conveniently close to each other, and cost just NT\$10 per 30 minutes within 4 hours to use. To travel Taipei with a YouBike, you just need to have an EasyCard or iPASS that's been registered, or pay at a Kiosk at a station with a credit card.

(02)218-12345 (24 Hours Service)

06:00-24:00



(02)8978-5511

24 hours



EasyCard & iPass

Cards can be bought at MRT stations, convenience stores, and other designated shops. After topping up, you can use it to take public transport and rent the YouBike. Also, you can use it as an e-wallet at convenience stores and specific shops for micropayment.



Taipei MRT Ticket



Single-Journey

NT\$20-65



1 day

NT\$150



24hr Pass

NT\$180



48hr Pass

NT\$280



72hr Pass

NT\$380

Taipei is a city with a quick and convenient mass-transit system comprised of the MRT, sightseeing buses, bike rentals, and taxis, etc. Travelers can pick the most suitable methods and easily flit around Taipei.



Sightseeing Bus

Taipei Sightseeing Bus has two routes: Red and Blue. Both lines start at Taipei Main Station. The red line runs in a loop between several tourist attractions in the city center, e.g. Bangka Longshan Temple, Yongkang Street Area and Taipei 101. The blue line goes to Ximending, the Taipei Fine Arts Museum, Shilin Night Market, Chiang Kai-Shek Shilin Residence, the National Palace Museum and other sites.



Taxi

Yellow taxi cabs of Taipei can pick you up and take you wherever you'd like. With high mobility, taxi is a great choice for getting you where you need to go. The current daytime fare for taxis starts from NT\$70 and add another NT\$20 for late night surcharge from 23:00 to 06:00.

(02)8791-6557 ext. 30



Types of Ticket



Taipei Fun Pass

When travelling in Taipei City, New Taipei City, and Keelung City, visitors can choose one of the following cards according to their needs.



Exploring Version

Tickets to 20 tourist spots
+
Stored-value EasyCard function



Unlimited Version

Tickets to 16 tourist spots
+
Unlimited use of Taipei MRT, public buses, and 5 Taiwan Tourist Shuttle routes



Transportation Version

Unlimited use of Taipei MRT, public buses, and 5 Taiwan Tourist Shuttle routes; 1-, 2-, 3-, and 5-day cards and 1-day Maokong Gondola card available

01

A FOOD TREASURE HUNT

Taipei is the first stop, a must-see city, for most tourists arriving in Taiwan. They do their best to sample every dish and buy local souvenirs while walking through Taipei's streets.



Xiaolongbao

P.27



Beef Noodles

P.10/17/26/28/33



Braised Pork On Rice

P.16/24



Ribs Stewed With Chinese Herbs

P.10/12



3:15PM Tea-based Product

Popular overseas, with the milk tea flavor being a best-seller. Also sold in supermarkets.



Kuai-Kuai

A crispy snack that melts in your mouth. These Chinese-style five-spice (五香) treats are a classic.



Oyster Omelet Flavored Potato Chips

When Taiwanese snacks turn into potato chips, people can't help but eating them uncontrollably.

Classic Delicacies +5



**Pepper Popcorn
Chicken** P.21



Mango Shaved Ice
P.28/29



Bubble Tea
P.16/22/30



Luwei P.7/10/11



Stinky Tofu P.11

Convenience Store Items +5



Science Noodles

Break up the crispy noodles, sprinkle on the seasoning, and you're all set!



**Wei Lih Jan Jan
Instant Noodles**

The saltiness of the noodles is just perfect. Be sure to drink the broth once you've finished.



**Uni-president Man
Han Instant Noodles**

Generously sized cubes of tender meat with noodles, served in big proportions of hearty soup.



1 Li Ting Xiang

309, Sec.1, Dihua St., Taipei City
☎ (02)7746-2200 ext. 200

Li Ting Xiang is a traditional cake shop established in 1895. Their signature, sesame-filled *ping'an gui* ("peace and safety turtle") cakes are accompanied by a peanut aroma, originally used in religious ceremonies, and remain a delicious choice today. In recent years, they've promoted a baking course, which, in addition to imparting their cake-making art gives tourists an opportunity to make a souvenir.



2 Taipei Leechi

67, Sec. 2, Changan E. Rd., Taipei City
☎ (02)2506-2255

Established in 1894, this Chinese-style pastry shop maintains hundred-year old methods whilst continuing to innovate. The top layers of the Mung Bean Pastry are crispy whilst the filling is made with sweet mung beans, soy-braised meat and red onion, giving the pastries a subtle saltiness in addition to the sweetness.



3 Kuai Che Rou Gan

22-1, Sec.1, Roosevelt Rd., Taipei City (Nanmen Branch Store) ☎ (02)2226-7777

Set up more than 30 years ago, their original prep technique improves dried meats by removing greasiness, making their products light and easy to eat. Their specialty thick-cut pork jerky is an inch thick! They've also got meat cut as thin as a sheet of paper, such as their aptly named "pork paper". Fans of spices must try on the spiciest beef jerky in the world.



4 Lau Tian Lu Luwei

55, Sec. 2, Wuchang St., Taipei City
☎ (02)2361-5588

The secret to their deliciousness lies in Lau Tian Lu's quality control of fresh raw ingredients, as well as their usage of over ten types of Chinese herbs with medicinal properties, to create their unique soup stock. If there are too many options to choose from, then just try their best-selling dishes which include duck tongue, duck wings, and others like the dried tofu and chicken wings!



5 Wang Tea

26, Ln. 64, Sec. 2, Chongqing N. Rd., Taipei City
☎ (02)2555-9164

Established in 1890, the tea shop continues to use their century-old traditional tea making techniques. They spare no effort in trying to spread their knowledge. If you have a chance to stop by and to join a guided shop tour, you'll see the traditional tea-manufacturing memorabilia throughout, and partake in tea tasting to build up your knowledge of Taiwanese teas.



6 Hi Walk Flossy

39, Chengdu Rd., Taipei City (Ximending Flagship Store) ☎ (02)2331-1096

Handmade egg rolls are thick and crispy with various selections of fillings. The classic pork floss egg roll is a marriage of salty and sweet flavors. Peanut or sesame flavored fillings are made using locally sourced ingredients. The chocolate pastries are fragrant, kneaded using 70% cacao to create a flavor that's both bitter and sweet. Definitely worth a try!



7 Le Secret Nougat Crackers

21, Sec. 2, Jinshan S. Rd., Taipei City
☎ 0953-154-304

There's always a long line snaking its way to this small shop, usually made up of tourists from Korea. There's just one product sold at this store: nougat crackers, but they've won the admiration of a plethora of customers. The crispiness of the crackers is matched with the aroma of green onions and filled with rich milky flavored nougat. It's no wonder why people can't get enough of these!



8 Magi Planet Popcorn

1F, 77, Sec. 2, Wuchang St., Taipei City
🌐 magiplanet.com

Many overseas Taiwanese consider this a must-buy gift. There's a wide variety of flavorings and this popcorn is always in high demand. Apart from the salted caramel egg-yolk, extra cheese, and truffle chocolate toffee flavors, Magi Planet also occasionally collaborates with local Taiwanese brands or small farmers to introduce limited-edition flavors such as jerky, sweet potato, and milk tea.

02

THE MICHELIN GUIDE TAIPEI-NIGHT MARKETS

+15



Taipei food listings are popular in the *Michelin Guide Taipei* 2019 selection. Le Palais earned a 3-star rating, and 23 other restaurants won stars. Among 58 Bib Gourmand establishments, 24 stalls are from various Taipei night markets. Let's visit 4 night markets and try out some of these Bib Gourmand delicacies!

Ningxia **Night Market**

In addition to traditional snacks food, a good number of stalls have gone eco-friendly and only use reusable dinnerware. There's also mobile payment options, very popular among visitors.

1 Rong's Pig Liver 🍳 ♥♥♥♥♥

In front of 68, Ningxia Rd., Taipei City (Stall 8&10, Ningxia Night Market)

A veteran snack stall founded in 1955, they only sell pig liver soup, pig tripe soup, their soup special, and *zongzi* (粽子). This stall prides itself on the quality of their ingredients; their pig tripe is always tender, and their pig liver cuts are thick and chewy. Dip your *zongzi* in their specialty sweet and spicy sauce, and eat like the locals do.



2 Fang Chia Shredded Chicken On The Rice 🍳 ♥♥♥♥♥

44-2, Ningxia Rd., Taipei City (Stall 60, Ningxia Night Market)

This stall's signature chicken bowl is made fresh every day, with shredded chicken, chicken stock, and scallions, creating a delicious culinary treat. Their soft-textured, soy-braised tofu is another of their hot-selling dishes!

3 Liu Yu Zi 🍳 ♥♥♥♥♥

Stall 91, Ningxia Night Market, Taipei City

Made from steamed taro mash kneaded into balls and deep fried until golden color, Liu Yu Zi is famed for its taro balls' crispy exterior texture whilst remaining soft inside. This stall also serves egg yolk taro crepes that have pork floss and salted egg yolk filling. It's a haven for traditional Taiwanese snacks.



Raohe St. Night Market

Located near Songshan station, a huge variety of famous snacks can be found here – whatever you want they have it! We recommend taking a walk by the riverbank and the Rainbow Bridge once you've gotten your fill of night market food.



4 Chen Tung Pork Ribs Medicinal Herbal Soup 🍲 ♥♥♥♥♥

847, Sec. 4, Bade Rd., Taipei City / In front of 160, Raohe St., Taipei City

The slightly sweet, but richly fragrant soups, sold here use large quantities of pork bone broth and over 10 kinds of chinese herbs properties. After simmering slowly for three-hour, their tender ribs and lamb chops are imbued with flavor. A perfect choice for any season.

5 Beef Noodles And Beef Entrails Soup 🍲 ♥♥♥♥♥

Intersection of Raohe St. and Tayou Rd., Taipei City

This stall doesn't have a name yet everybody knows it based on the cartoon bull on the lamp covers. Their signature soup dish is rich, with chunks of beef tripe, beef intestine, and tendons that fill half the bowl – a single bowl is sure to sate your appetite!



6 A Kuo Lu Wei 🍲 ♥♥♥♥♥

226, Raohe St., Taipei City

Established in 1988, this small stall sells an assortment of marinated snack foods, relying on their traditional copper grill to create such interesting flavors. Their popular soy-braised flavored duck tongues, duck wings and crispy intestines, all come with a side of pickled cabbage.

7 Fuzhou Black Pepper Bun 🍲 ♥♥♥♥♥

249, Raohe St., Taipei City

There's always a queue outside this stall ! Their black pepper buns are made using a charcoal-heated kiln. With a golden, fragrant, and crispy outside, these buns are overflowing with character. Delicious filling is made with juicy, seasoned pork.



Linjiang St. Night Market

Neighboring the Xinyi shopping district, Linjiang St. Night market, also known as the Tonghua Night Market, has everything you can think of from food to home products – all in one place!



8

Lo Chi Hsiao Chao



27, Aly. 50, Ln. 39, Tonghua St., Taipei City

Here you can find sautéed lamb and beef paired with water spinach, stir-fried in a *Sha-cha* sauce (沙茶醬). They also have a dish comprised of fried snails and clams mixed with basil which is a popular choice. Don't miss out on their house soup with a range of ingredients, it's sure to fill you right up!

9

Tien Hsiang Stinky Tofu



21, Linjiang St., Taipei City

The exceptional stinky tofu, pickled veggies, and sauces from Tien Hsiang Stinky Tofu are all made from scratch. They start cooking the stinky tofu on a low simmer and then deep fry it twice giving it its crispy texture. Hollow out a cube of tofu and fill it in with sauce to fully enjoy this unique street food!

10

Liang Chi Lu Wei



33, Aly. 50, Ln. 39, Tonghua St., Taipei City

With a clear cabinet of soy-braised food, this stall has cultivated a crowd of die-hard fans since 1965. Their soy-braised and marinated flavoring incorporates the Cantonese dry-braising method. The soy-braised organ meats and tempura dishes offered here are both extremely popular choices.

11

Yu Pin Yuan Iced and Hot Tangyuan



31, Aly. 50, Ln. 39, Tonghua St., Taipei City

This store's unique *tangyuan* (湯圓) is soaked in fermented rice, served on ice, and drizzled with osmanthus syrup. Once you've eaten your fill of the more savory food on offer around the night market what better way to end your culinary adventure!





Shilin Night Market

The vast Shilin night market is certainly an experience like no other to wander about and has lots of tasty food on offer. This night market has oyster omelet, fried cuttlefish stew, stinky tofu, and other mouthwatering goodies. There's no chance you'll leave here hungry!



12 **Chung Chia Sheng Jian Bao** 🍳



38, Xiaodong st., Taipei City

This stall's plump pan-fried stuffed buns have a thick shell and a golden-fried base, giving a multi-layered texture. Whether you want fresh cabbage and juicy mushrooms or high quality pork and scallions, drizzle on some homemade chili paste sauce to give it an extra kick!

13 **Hai Yu Pork Ribs** 🍳



49, Dadong Rd., Taipei City

Using over ten Chinese herbs and stewing for several hours, the broth carries the rich aroma. The tender meat and even the cartilage can be eaten! Be sure to try their steamed vermicelli and rice with soy-braised pork. You won't be disappointed!



14 **Good Friend Cold Noodles** 🍳



31, Danan Rd., Taipei City

A famous local snack joint known for its chewy noodles served in a thick, rich sesame sauce with hints of lemony sourness and pressed mustard greens. Spice fanatics can up the ante by adding a few drops of chili oil. Together with a hearty bowl of egg and miso soup, you get a fantastic combo for summer!

03

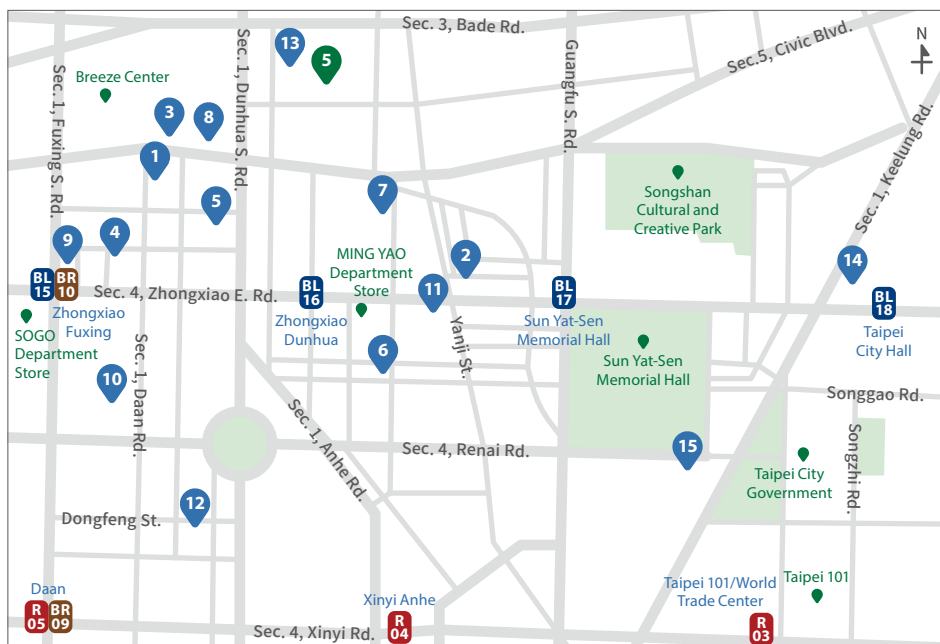
EAT WHEREVER YOU ARE

All of Taipei's commercial areas are hotspots for food, such as tourists-beloved Yongkang street area, always-crowded Ximending, chic Eastern and Xinyi shopping districts and Gongguan area, which is flooded with college students. Can't make up your mind? Follow this guide for the most instagram-worthy must try foods that can't go wrong!



The Eastern and Xinyi Shopping Districts

The Eastern and Xinyi shopping districts are the most fashionable areas of Taipei and feature a wide selection of cuisines. Be it inexpensive street foods like the bubble tea or classic Chinese restaurants, everything from traditional to modern can be found here!



1 Wish Congee ♥♥♥♥♥

11, Sec. 1, Daan Rd., Taipei City
☎ (02)2771-0648

With ingredients from both in and out of the sea, including duck breast, Matsusaka pork, and sea bass, the congee is soft and smooth while the fried *wonton* (餛飩) skins add an aromatic, crispy layer to the dish; this, in combination with a soft-boiled egg, is a perfect mix of nutritious deliciousness. Adding to the freshness and sweetness are generous toppings of shrimp and scallops, in the aptly named shrimp and scallop congee.



2 Master Spicy Noodle ♥♥♥♥♥

6-1, Ln. 137, Yanji St., Taipei City

☎ (02)2711-6806

Master Spicy Noodle serves two types of set meals: spicy and stewed. Both sets include a bowl of beef soup, their “Master Noodles”, and duck blood jelly. The spicy broth is made by simmering dozens of different Chinese herbs and chilies, creating a flavorsome and aromatic broth; conversely, the stewed broth is light and sweet. The slices of beef are moderately fatty and tender whilst the beef tendons are bouncy and chewy; these ingredients are combined with vinegar and a specialty spicy sauce with a tinge of sesame fragrance, creating an addictive dish. The main course, “Master Noodles,” are thick noodles served with a slightly spicy sauce instead of broth, and a soft-boiled egg, guaranteeing satisfaction with every bite.



3 Zhuang Tou Dou Hua ♥♥♥♥♥

73, Sec. 4, Civic Blvd., Taipei City

☎ (02)8771-6301

Just off the bustling city streets is this affordable dessert shop which serves sweet tofu pudding, of both black and white varieties, in sweet soup or soy milk. Customers are also treated to around a dozen different kinds of toppings which can be selected as desired, these include the signature refreshing *goji* (枸杞) berry jelly, the creamy and sweet mashed pumpkin, soft black glutinous rice, chewy taro balls, chickpeas, oats, pearl barley, and mung beans, which are sure to fulfill your cravings.



4 Lan Xiaoxuan Late Night Braised Wagyu On Rice ♥♥♥♥♥

4, Aly. 4, Ln. 49, Sec. 4, Zhongxiao E. Rd., Taipei City

This small vendor serves a delicacy that combines Japanese Wagyu and Taiwanese soy-braised pork rice. The braised wagyu is layered on rice and is accompanied with fried mushrooms and dried shrimp, stewed together for several hours. The dish is served with an over-easy egg; the rice encompassed by the yolk and wagyu sauce explodes with flavor. The dish is only served at midnight on Friday and Saturdays.

5 Coffee Alley ♥♥♥♥♥

45, Ln. 101, Sec. 4, Zhongxiao E. Rd., Taipei City ☎ (02)2711-1912

Since opening over a decade ago, Coffee Alley remains as one of the most popular afternoon tea shops of Taipei. The various types of waffles are the main attraction for customers, and they are served with a variety of toppings including generous servings of strawberries, ice cream and creamy custard. There are also the options of having ice drip coffee or mango slush to wash down your waffles.



6 Eastern Ice Store ♥♥♥♥♥

38, Ln. 216, Sec. 4, Zhongxiao E. Rd., Taipei City ☎ (02)2777-2057

For over 30 years, Eastern Ice Store has been serving their signature chewy and sweet tapioca balls cooked in brown sugar. The sweet potato balls and taro balls are made with fresh ingredients; the sweet tofu pudding is especially smooth and tender. Other toppings like taro, grass jelly, and mung beans are available too. Customers are entitled to unlimited refills of shaved ice and syrup, perfect for those with a sweet tooth.

7 MrRdrinks ♥♥♥♥♥

69, Ln. 223, Sec. 4, Zhongxiao E. Rd., Taipei City

The drinks here are topped with a Shiba-Shaped or Pug-shaped marshmallow. This adorable puppy shaped treat floats within the drink and ultimately melts, creating a unique visual experience. The tea shop's signature Bucho fresh milk tea is made from Assam black tea base and carefully measured amount of fresh milk to produce an aromatic, balanced cup of tea. The melted marshmallow adds complexity and sweetness to the overall flavor.



8 Lu Guang Eatery ♥♥♥♥♥
103, Sec. 4, Civic Blvd., Taipei City ☎ (02)8771-8855

This small eatery serves traditional cuisines found in military dependents' villages. Nostalgically decorated, the restaurant serves broth-less noodles, noodles with shredded chicken and chicken oil, and noodles with sesame sauce. The succulent braised platter is an absolute delight and a must for any customer. Another dish to keep an eye open for is the stinky tofu shrimp roll with diced celery for added texture.



9 L Beef Noodles ♥♥♥♥♥
4, Ln. 17, Sec. 4, Zhongxiao E. Rd., Taipei City ☎ (02)2711-6752



L Beef Noodles' broth is made from simmering beef bone, fruits & vegetables, and herbs for three days. The beef, cooked separately from the broth, is soft with a braised aroma while the noodles are chewy, which go well with sauerkraut or chilies. The "4XL Beef Noodles" is one of the restaurant's staple dishes. Customers enjoy a generous portion that includes beef shank, tendon, tripe, and tongue all in one bowl!

10 Noodle Cuisine 🍳 ♥♥♥♥♥
3, Ln. 27, Sec. 4, Renai Rd., Taipei City ☎ (02)2741-6299

Noodle Cuisine's signature beef noodle soup consists of an opulent broth of beef bones and four kinds of tomatoes, accompanied by a thick beef shank with heel muscle, a soft beef tendon, and a chewy ox tail, delivering the taste of four delicacies in a single serving. Specialty chili oil and spicy garlic sauce can be added for those looking for a more adventurous flavor. The stewed platter is also a popular choice.



11 Chili House 🍳 ♥♥♥♥♥
250-3, Sec. 4, Zhongxiao E. Rd., Taipei City ☎ (02)2772-1707



Everything at Chili House is made with great attention. The spicy hot pot is made by simmering over 60 different chinese herbs and spices. The signature *wontons* have a smooth, tender exterior and are filled with minced ham hock. Another signature dish is the Hot and Sour Chilled Noodles, topped with soybean crumbs, and combined with a spicy and sour sauce that is bound to have you come back for more.



12 Peng Family

60, Dongfeng St., Taipei City ☎ (02)2704-5152

A Cantonese restaurant adored by connoisseurs, its signature fried duck has a complex recipe: the taro is steamed for hours, and the thin slices of duck at the bottom are perfectly complements the taro, whilst the crispy outer layer showcases the chef's frying skills. Qiong Shan tofu (瓊山豆腐), and fried crab with glass noodles are all dishes recommended by the *Michelin Guide Taipei*.

13 Tsui Feng Yuan

5, Ln. 8, Sec. 3, Bade Rd., Taipei City ☎ (02)2577-9528

Their signature fried chicken is famous due to their selectiveness in ingredients and unique cooking methods; the chickens are neither too fatty nor too lean. The other signature dish is the Qiong Shan tofu, made with hand-beaten egg whites, sprinkled with dried scallop floss to bring out the flavor, and drizzled with the specialty sauce before being steamed to perfection. Tsui Feng Yuan is also known for their hotpot.



14 Sung Kitchen

14, Ln. 15, Sec. 5, Zhongxiao E. Rd., Taipei City ☎ (02)2764-4788

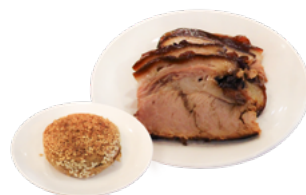
Sung Kitchen doesn't season their ducks with spices, but fills them with stock and drizzles them with maltose. This method of roasting the outside while poaching the inside creates an immensely aromatic duck. Accompanied by scallion and steamed pancakes, the duck's aroma intensifies in the mouth. Fancy something sweet? Their adzuki bean paste pancake would be a good choice.



15 Do It True

506, Sec. 4, Renai Rd., Taipei City ☎ (02)2720-6417

The signature *DaLian HuoShao* (褡裢火燒) dumpling is crispy on the outside and juicy on the inside. Another signature dish is Chinese flatbread with pork which combines the crispy texture of sesame flavored flatbread with the savory flavor of braised pork. There are only a limited amount of scallion pancakes each day. They are neither greasy nor too heavy and are generously packed with fillings for the ultimate culinary experience.



Dadaocheng

The streets and market of Dadaocheng are already teeming with visitors at the break of dawn. Many people come here to enjoy resonable eateries, savor authentic flavors of days past, and partake in new, contemporary trends. Old buildings have been transformed into various themed restaurants and cafes, creating a unique atmosphere, with something new to discover on every visit.





16

Dadaocheng Cisheng Temple Forecourt Snack Vendors



Ln. 49, Baoan St., Taipei City

At 9 am, tables and chairs start filling the space in front of the Dadaocheng Cisheng Temple, signaling the gradual opening of the several eateries, some being in business for more than 70 years, under the big banyan tree. Here you can order a bowl of hot pork porridge from the “Yeh Family” with some fried braised pork and slightly spicy pickled radish for a morning pick-me-up; or enjoy a bowl of “Mazu Temple Four-Herbal Soup” with a combo of chewy small pork intestines, pearl barley, and other toppings that are all the more delicious with some rice wine. “Aunty A-Gui’s Pork Rib Soup” is made with pork spareribs simmered with radish, a richly flavored choice for added warmth.

17

Rice & Shine (URS329)



329, Sec. 1, Dihua St., Taipei City

(02)2550-6607

The century-old western-style brick house used to be a wholesale rice warehouse; now it has been reimaged as a rice-themed restaurant operated by a fifth-generation rice merchant. Their modern-vintage and innovative Taiwanese cuisine uses mainly ingredients from local Dadaocheng vendors and places an emphasis on the natural flavors of ingredients. The freshly milled steamed rice is soft and the aromatic scent of taro fills the air. Their “Tender Chicken With Three Cups Sauce” is juicy and considered a popular delicacy; similarly, the signature lard rice is a classic that has customers come back for more.





18 San Coffee ♥♥♥♥♥♥
1, Sec. 2, Yanping N. Rd., Taipei City
☎ (02)2555-8680

Formerly known as “Café Werther,” the first Taiwanese-owned coffee shop was later turned into the “All Beauty” restaurant. Today, the building houses San Coffee, a coffee shop that mainly sells local Taiwanese coffee beans and serves hand-brewed coffee. It is as if each coffee has its own identity, its own name, a farm where it was grown, and unique notes in its taste. This coffee shop also sells freshly-roasted coffee beans sourced directly from farms, with which San Coffee collaborate in harvest improvement.



19 Yao de Herb ♥♥♥♥♥♥
55, Minle St., Taipei City
☎ (02)2558-9510

Yao de Herb is located in an old shop dating back to 1946 that has been renovated yet still preserves original features such as medicine chests. It is now reimagined as a place to showcase and enjoy Chinese herbal tea, imperatae tea, aloe tea, bitter tea, and other natural drinks. Their cooling Chinese herbal tea and bitter tea that has a sweet aftertaste are a great way to refresh yourself on a hot day, while the aloe tea is a favorite among those looking to take care of their skin.



20 Howdy Frieds & Bar ♥♥♥♥♥♥
19, Ln. 233, Nanjing W. Rd., Taipei City
☎ (02)2550-0228

On the corner of Yongle Market is a space containing an indie Taiwanese fried foods specialty restaurant. Their mouthwatering specialty popcorn chicken set consists of juicy crispy-fried chicken with a generous helping of garlic and sliced onion, topped with some crispy fried basil. Sides include seasonal appetizers and Sun Moon Lake black tea; appetizers achieve a perfect balance between the greasy fried food and the smooth black tea. You are also free to order a beer during dinner hours to accompany your meal.



21 Yongle Danzai Noodles



20, Ln. 233, Nanjing W. Rd., Taipei City
 ☎ (02)2556-2736

This eatery was visited by the Japanese drama series *Kodoku no Gurume*, and now welcomes many customers looking to try the “Goro Special (五郎特餐).” The set includes chicken rice with a generous helping of shredded chicken, blanched greens, braised cabbage, pork jowl, braised egg, and fried tofu. No wonder this restaurant is always busy.



22 Minle Swordfish Rice Noodles



3, Minle St., Taipei City
 ☎ 0933-870-901

This establishment has been operating for 90 years, and is a perfect place for a traditional breakfast to start your day. The thin rice noodles are stewed with swordfish and celery to create a sweet soup that goes well with fried braised pork, fried tofu, tempura, or fried shrimp. Some sweet & salty sauce and shredded ginger add even more flavor to the meal.

23 Mai Mien Yen Tsai 🍳



106, Anxi St., Taipei City
 ☎ (02)2557-7087

The eatery serves oil noodles and rice noodles soup brewed with chicken bones and pork. Paired with crunchy bean sprouts, the dish offers a familiar taste that draws crowds of hungry patrons. Fresh ingredients in the glass display, to be blanched with just a bit of salt to preserve their original flavors. The fried braised pork, crispy on the outside and tender on the inside, is a signature side dish you can’t miss.



24 Dadaochen



217, Sec. 1, Dihua St., Taipei City
 ☎ (02)2552-0575

Sourced from a century-old tea vendor in Dadaocheng, every cup served is aromatic and flavorful. The intriguing names (“first love,” “a crush” and “stupid mistake”) are themselves incentive to order a cup. Their Oolong tea with mullet roe is made with local ingredients, and “Medusa’s tears” is tapioca milk with brown sugar that bursts with sweetness at every sip.

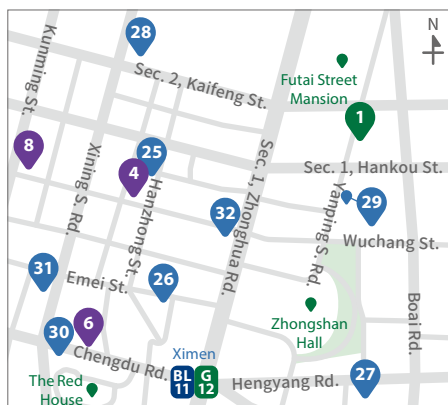




+10

Ximending

Ximending is an area that is not only the site of hundred-year-old building, but also a thriving scene for young people and the latest trends. A visit to Ximending will allow you to experience the allure of the new and the magnificence of the old whilst sampling classic and unique Taiwanese snacks.





25 TianTianLi Restaurant



1, Ln. 32, Hanzhong St., Taipei City

(02) 2375-6299

The braised pork on rice with a sunny egg, which emanates a rich savory aroma, is a must try when visiting this stall; it is also recommended that sampling their oyster omelet which melts in your mouth. Other delicacies such as their fried radish cake and pork-meat stew are also not to be missed !



26 AhChung Flour-Rice Noodle



8-1, Emei St., Taipei City

☎ (02)2388-8808

Opened in 1975, AhChung Flour-Rice Noodle is famous for its tasty local cuisine. While there is no seating inside, customers are happy to stand and enjoy their food. The signature dish is made with red vermicelli simmered in a thick fish stock and tender pork intestine. Feel free to add chili, black vinegar, or minced garlic to suit your palate.



27 LongJi Qiang Guo Noodles



5, Ln. 84., Hengyang Rd., Taipei City

☎ (02)2382-2057

Hidden in a narrow alley, LongJi sets the standard for *qiang guo noodles* (搶鍋麵) – a northern Chinese delicacy. You can choose one of the two flavors on the menu: shredded meat or minced pork. To enjoy the dishes in a more local way, try adding some of the provided condiments such as garlic paste, chili, and white vinegar.



28 Simon Food



46, Sec. 2, Kaifeng St., Taipei City

☎ (02)2361-9790

Simon's tempura, made from minced fish, is topped with ingredients such as fried tofu, white radish, fish cake slices, and meatballs; they also serve fried *wontons* alongside homemade sauces. After finishing your meal it's a local custom to order soup, made from simmered bonito mackerel and add it to the remnants of your sauce, a truly authentic way to finish your meal!



29 DongYi Pork Chop



61, Yanping S. Rd., Taipei City

☎ (02)2381-1487

DongYi Pork Chop, which opened in 1971, has a vintage old-timey vibe. Its rice with a crispy and tender pork chop is served with a drizzle of braised-soy sauce. The dry-fried noodles with braised minced pork and bean sprouts encapsulate traditional Taiwanese flavors. In addition, they serve fruit sundaes and ice creams as a refreshing dessert.

30 Fong Da Coffee ♥♥♥♥♥

42, Chengdu Rd., Taipei City
☎ (02)2331-6110

Established in 1956, the well-established coffee shop has been recommended by overseas media. A full display of coffee beans and pastries in jars sit right at the store entrance. Even passersby walking past the shop can get a sense of the rich coffee smell. Their walnut cookies and almond cakes melt instantly in the mouth, yet their sweetness is never overwhelming. Pair them with the signature slow-drip iced coffee famed for its aromatic, mellow aftertaste and experience a true delectable delight.



31 Lao Shan Dong Homemade Noodles ♥♥♥♥♥

B1-Room15, 70, Xining S. Rd., Taipei City (Wan Nian Building)
☎ (02)2389-1216

Although this 70-year-old restaurant is located in the basement of the Wan Nian Building, there is always a line of customers – a testament to the quality of their food. Each dish contains large chunks of tender beef that explode with flavor and are accompanied by sliced noodles and red-braised soup. They also serve dumplings and dry noodles as well as an assortment of side dishes. The aromatic and uniquely textured beef tripe is also a must-order!



32 Ya Rou Bian ♥♥♥♥♥

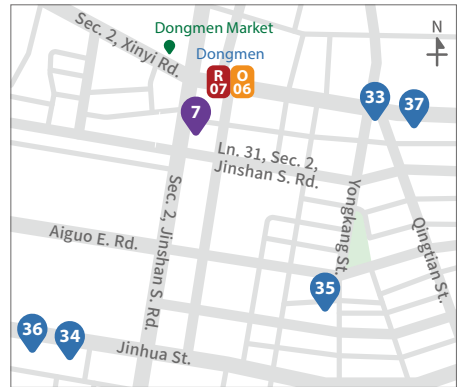
98-2, Sec. 1, Zhonghua Rd., Taipei City
☎ (02)2371-3918

Though its name indicates they sell duck, their main product is goose. Delicious aromas have permeated from this restaurant for nearly 70 years. The goose is prepared so exquisitely that no sauce is needed, the juices from the cooking process are more than ample. However! Feel free to try out a range of sauces to better suit your tastes. Aside from goose dishes, their soup noodles and rice noodles are worth a try, these are complemented with a classic bean sprout side dish.



Yongkang Street Area

Nearby the MRT Dongmen Station, Yongkang Street Area is famed for its selection of Taiwanese eateries, Chinese restaurants, and tea houses. In recent years, more foreign restaurants, indie cafes, and handicraft shops have entered the arena to create a unique area adored by tourists.



33 Din Tai Fung 🍲 ❤️❤️❤️❤️❤️
 194, Sec. 2, Xinyi Rd., Taipei City
 ☎️ (02)2321-8928

This flagship store located on Xinyi Road is the origin of Din Tai Fung's journey of introducing xiaolongbao to the rest of the world. The classic 18-pleat outer layer is thin and tender, filled with juicy fresh minced pork, accompanied by soy sauce, vinegar, and shredded finely-sliced ginger; it is a delicacy that never gets old. The ever-popular pork-chop fried rice, with distinct rice grains, fresh eggs, and a perfectly fried pork chop is always a memorable experience.





34 Liao Chia Beef Noodles 🍲



98, Jinhua St., Taipei City

☎️ (02)2351-7065

During mealtime, Liao Chia Beef Noodles is always filled with customers hungry for a bowl of its goodness. The beef is stewed to absorb a multitude of flavors and has a chewy texture. Pairing the beef with garlic and sauerkraut is a classic method by which customers get the most out of the dish. The signature thin-sliced dried tofu is a staple on every table. Arrive early though, or it may be sold out!

35 Hao Kung Tao Chin Chi Yuan 🍲



28-1, Yongkang St., Taipei City

☎️ (02)2341-6980

A Chinese restaurant with over 40 years of history, their authentic flavors and affordable prices have attracted hungry customers. Praised by everyone who tries them, the Su-style soup dumplings are filled with broth and fragrance. The adzuki steamed rice cakes, Eight-Treasure mashed taro, various pastries, and snacks have firm textures and are a must-try during a trip down Yongkang Street.



36 Jin Jin Ding 🍰



84 and 86, Jinhua St., Taipei City

☎️ (02)2396-1528

What was once government officials' quarters during the Japanese era has since been renovated and transformed into a Japanese-styled tea house. Other than Jin Jin Ding's signature Geometric mousse cake, the shop also carries stylish and unique gift sets — the luxurious gold foil Castella and colorful, glass-like Kohakutou candies are all perfect as gifts or for your own enjoyment.

37 Ice Monster 🍧



204, Sec. 2, Xinyi Rd., Taipei City

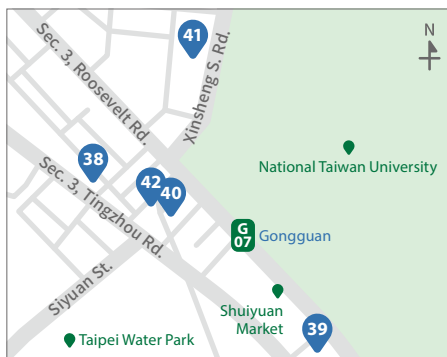
☎️ (02)2393-2228

One of CNN's Top 10 Best Desserts Around the World, Ice Monster is home to the beloved Fresh Mango Sensation, made with frozen mango fruit in snow-like ice shavings. It's best served with hand-made Irwin Mango Freeze for a refreshing summer treat. The Bubble Milk Tea Sensation is highly recommended. Made with black tea-flavored ice and tapioca, it's an innovative way to indulge in shaved ice.



Gongguan

With students and 9-to-5 workers making up the majority of its consumer base, the Gongguan commercial area, neighboring National Taiwan University, is a place where you can sample popular local dishes and try the more well-hidden treasures as recommended by Michelin Bib Gourmand!



38

Mr. Chef Snow and Tofu



21, Ln. 244, Sec. 3, Roosevelt Rd., Taipei City

 (02)2363-5200

The Layers of snowflake ice found here are made of natural ingredients, giving it a colorful and silky texture. Its "Tai-18 Bubble Tea" and "Mango Milk Snowflake Ice" come highly recommended. When chowing down on Tai-18, take a bite of the ice first, then drizzle on brown sugar tapioca pearls and milk tea as you like.



39 Hsiung Chi Scallion Pancake



2, Ln. 108, Sec. 4, Roosevelt Rd., Taipei City

Hidden in an alley next to Shuiyuan Market, you will often find this shop overflowing with throngs queuing up. Its scallion pancakes are crispy and have a variety of options available; you can add an egg, cheese, bacon, or ham. As soon as you take a bite, you will taste the fusion of flavors explode in your mouth.



40 Lan Chia Guabao



3, Aly. 8, Ln. 316, Sec. 3, Roosevelt Rd., Taipei City
(02)2368-2060

Guabao are soft buns made from flour, stuffed with pork, sauerkraut, coriander and peanut powder. Their meat cooked to perfection, the level of saltiness is just right, and customers can freely select the proportion of marbling for each piece of meat.



41 Fong Cheng Cantonese Food



58-3, Sec. 3, Xinsheg S. Rd., Taipei City
(02)2363-3772

Open for over 40 years, Fong Cheng's signature dish is *Three-Treasure Rice* (三寶飯) with juicy roast duck and soy sauce chicken. Guangzhou Noodles here is another popular choice, braising the food with a sauce made from shrimp and cuttlefish poured over wok-fried noodles. It's all delicious and not to be missed!



42 Chen San Ding Brown Sugar Bubble Milk



2, Aly. 8, Ln. 316, Sec. 3, Roosevelt Rd., Taipei City
(02)2367-7781

As soon as it opens, there is always a long snaking queue of people waiting – it is said that brown sugar pearl milk tea originated in this shop. The mellow taste of fresh milk and the aroma of brown sugar immediately enamor customers, which comes as no surprise due to the high quality of the ingredients used.

04

DELVING DEEP INTO THE FOODS OF TAIPEI

The quickest way to experience life in Taipei is to visit the stir-fry and hotpot restaurants frequented by office workers, under the guise of a local. Don't forget to put Taiwanese cuisine lessons into your trip to explore in depth the local food culture.



PART 1

Experiencing gatherings like a “Taipei native”

After a hard day of work, people rush to their local stir-fry (熱炒) restaurants for good food and great fun. With a range of comfort food and a cold beer, one can forget the troubles of the day. The lively atmosphere of stir-fry restaurants makes them vibrant places to witness Taipei at night. Section 1 of Changan East Road, a mere 500-meter stretch of road, has over 20 stir-fry restaurants, earning its “Stir-fry Street” title as the perfect place to experience true Taiwanese nightlife.

People in Taipei love hotpot so much that you can find a hotpot restaurant everywhere, with various specialties like hotpot with meat and pickled cabbage, spicy hotpot, stinky hotpot, ginger duck stew, and stone hotpot. Some places even combine buffets and Mongolian barbecue with hotpot, showcasing the diversity of hotpot culture in Taipei.

The broth of meat and pickled cabbage hotpots is sour and somewhat sweet; the flavor of the pickled cabbage balances the heaviness of the pork belly, an incredible experience in one pot. The TaiPower Restaurant, with over 50 years of history, is a favorite among foodies. Chan Chi Hotpot's spicy hotpot is rich in flavor. With tofu and duck blood jelly in the broth, Chan Chi Hotpot is described as “tearfully delicious,” and is definitely worth a try. The integration of stinky tofu into stinky hotpots is also common. San Ma Stinky Hotpot is well-known for serving individual-size pots for just NT\$100. So be sure to choose one type of hotpot (or two) for a culinary adventure in Taipei!

PART 2

Taiwanese Cuisine Cooking Classes

When you are not indulging in delicious meals in Taipei, head over for some cooking classes that will teach you how to make your own traditional Taiwanese dishes. Delve deep in exploring Taiwanese food culture, and stay abreast with the latest trend of “experiential tourism”.

Pick a course at CookInn Taiwan and go shopping in the traditional Taiwanese marketplace with the teacher who will help you select the ingredients for your dish; this is an experience not just in cooking but in common daily life in Taipei. Afterward, return to the kitchen for an enjoyable time cooking and exchange of food culture, allowing the cooking process, and enjoyment of your taste buds to form an unforgettable experience.

Promoting its “Make an appointment, alone or with a friend,” “Complete 2 dishes and 1 snack within 2 hours,” and immediate practical courses, the Taiwan Cooking 101 School at Dadaocheng allows you to create traditional Taiwanese dishes in a short amount of time. The experience doesn’t stop at cooking, but extends to communicating culture, life, and the historically rich Dadaocheng; after class, you can even go for a walk around the neighborhood to shop, eat, and discover.

CookInn Taiwan

2F, 5, Ln. 290, Guangfu S. Rd.,
Taipei City

 cookinn.tw

Taiwan Cooking 101 School

221, Sec. 1, Dihua St., Taipei City

 cooking101.tw



05

ISLAMIC FOODS

+10

Taipei is a Muslim-friendly city with many halal restaurants for all travelers to enjoy.



1

Chang's Beef Noodles Shop



21, Yanping S. Rd., Taipei City ☎ (02)2331-2791

This old shop has served the most tender yellow cattle meat for 60 years. Try their half-tendon-half-meat beef noodle soup that comes highly recommended.

2

Safranbolu Turkish Restaurant



60, Sec. 2, Nanjing E. Rd., Taipei City ☎ (02) 2522-2939

Everything here is well-thought-out. Order a kebab, a serving of the firm pide, and an ayran yogurt drink, and dine as though you were in Turkey.

3

ABAD Indian Restaurant



130, Guangfu N. Rd., Taipei City ☎ (02)2546-0440

The restaurant serves various aromatic South Indian dishes, with a great variety of curries. It also cater to vegetarians and offer adjustments to the spiciness of their dishes.

4

Yunus Halal Restaurant



36, Beining Rd., Taipei City ☎ (02)2579-0528

The crispy Thai pepper chicken and the mild green coconut chicken curry are signature dishes here; the fried lemon fish and Tom Yum Kung are also top choices.

5

Taiwan Halal Hui Restaurant



9, Aly. 51, Ln.12, Sec. 3, Bade Rd., Taipei City
☎ (02)2577-9851

The Ningxia hand-pulled mutton is stewed on low heat for exhilarating taste; the baked bun with stir-fried beef and vegetables is a must-try.



6

Tajin Moroccan Cuisine



3, Ln. 144, Sec. 2, Keelung Rd., Taipei City ☎ (02)2732-7296

In this exotic space, you can experience dishes cooked in a Tajine with the authentic taste of Morocco.

7

Toko Sakura



1, Sec. 3, Xinhai Rd., Taipei City ☎ (02)2364-3765

Its chicken curry rice is a fusion of Indonesian, Indian, and Taiwanese culinary traditions with a hint of spice. Many Indonesians come here to get a taste of home.

06

FOODS OF TAIPEI AT DUSK AND DAWN

Should you be making a brief trip into, or just leaving, Taipei during its witching hours of dimmed neon lights or its glimmering hours of a stirring city, riding the Taoyuan Airport Metro to Taipei Main Station, or landing in the city at Songshan Airport, there is always somewhere for you to take a break and grab a bite to eat. Why not take a brief respite and make some memories experiencing the local cuisine?



- 1 Lailai Soy Milk Shop**
93, Sec. 1, Neihu Rd., Taipei City
🕒 24 hours

Open 24 hours a day, this shop is visited by many who want some late-night snack. The egg crepe has a crispy outer layer wrapped around a thick scallion omelet, which can be paired with soymilk with a unique caramelized flavor.



- 2 Wuhu Soy Milk**
73, Xingan St., Taipei City
🕒 05:30-11:00

A rare item, Chinese fried bread sticks (youtiao, 油條) wrapped in egg crepes, allows you to enjoy two popular dishes at once. Its day oven roll (燒餅) has a crispy crust and a soft interior, and their soy milk with egg is a fan favorite.



- 3 First Taiwanese Cuisine**
106, Sec. 2, Fuxing S. Rd., Taipei City
🕒 11:00-03:00

Enjoy a bowl of sweet potato porridge accompanied by a few side dishes. Though a simple meal, it is one that will certainly warm you up. Their soy-stewed pork is chewy and rich but never too greasy or salty, and goes perfectly with the rice.



- 4 Xiao Lizi Rice Porridge**
142-1, Sec. 2, Fuxing S. Rd., Taipei City
🕒 17:00-06:00

The restaurant serves a variety of dishes, with porridge available for unlimited refills. The omelet with dried daikon, braised pork, and stinky tofu are their signature dishes; the fluffy stinky tofu explodes with their specialty spicy soup as you bite into it.

Around Taipei Songshan Airport +10



- 5 A-Tong A-Bao Four-Herbal Soup**
151, Minsheng W. Rd., Taipei City
🕒 11:00-05:00

The Four-Herbal Soup (四神湯) served here is rich with pearl barley, pork intestines, and other toppings. This restaurant is popular among taxi drivers; their Zongzi and pork buns are well-known for their reasonable price and authentic taste.



- 6 Qing Dao Sticky-rice Rolls**
13, Qingdao W. Rd., Taipei City
🕒 06:30-10:00

The sticky-rice rolls come in different flavors, including scallion and egg, tuna, corn, and katsubushi (bonito flakes). Wrapped around pork floss, youtiao, and Taiwanese sauerkraut, these rice rolls are an inexpensive delicacy.



- 7 Kzu Sandwich**
16, Tianjin St., Taipei City
🕒 07:00-13:00

Their pork chop egg sandwich overflows with cheese and over-easy eggs; the pork chop is cut into a thick slice, and is chewy without being dry; the chargrilled bread smells delicious. Be sure to order it with their rich black tea latte.



- 8 Ah-Quan Vermicelli**
26-1, Xuchang St., Taipei City
🕒 07:00-23:00

Ah-Quan's vermicelli is made with katsubushi broth that adds a layer of sweetness to the dish. The vermicelli is topped with a generous serving of pork intestine, and customers who like a little spice can add some of the shop's special chili sauce.



STAMP



STAMP



UNDISCOVERED TAIPEI
**FOODIES' TOUR
IN TAIPEI**



WHAT TO EAT TODAY

Still indecisive about what to eat?
Pick one path from A to H and let fate guide you!

A	B	C	D	E	F	G	H

- 

Stinky Tofu
- 

Ribs Stewed
With
Chinese
Herbs
- 

Braised
Pork
On Rice
- 

Mango
Shaved Ice
- 

Pepper
Popcorn
Chicken
- 

Beef
Noodles
- 

Luwei
- 

Xiaolongbao

challenge Score



Have you finished your challenges ?
Add up your points and see what title you've earned !

Score

/100 pt

date

0~25 Food-rookie

51~75 Food-adventurer

26~50 Food-observer

76~100 Food-master

Taipei MRT Map



Legend

BR Wenhu Line

R Tamsui-Xinyi Line

G Songshan-Xindian Line

O Zhonghe-Xinlu Line

BL Bannan Line

Line Color

Station No.

Regular Station

Transfer Station

Terminal Station

Airport

HSR

TRA

Taoyuan Airport MRT

Danhai LRT

Passage

Visitor Information Center

Mobile Visitor Information Service

觀光傳播局
TAIPEI
Department of Information and Tourism

undiscovered
taipei
台北新發現

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Don't drink and drive.

Nov. 2019 Published

AD