

UNDISCOVERED TAIPEI

# GOODIES FOR FOODIES



## Legend (All general)

- BR** Wenhui Line
- R** Tamsui-Xinyi Line
- G** Songshan-Xindian Line
- O** Zhonghe-Xinlu Line
- BL** Bannan Line
- A** Taoyuan Airport MRT
-  Maokong Gondola
-  Must-Eats by Districts
-  Michelin Guide in Night Markets
-  Late Night Gourmet Food
-  Vegetarian in Fashion
-  Michelin Star
-  Michelin Green Star
-  Bib Gourmand

## Key

### **BR**<sub>08</sub> MRT Technology Building Station

P.29 Xiaolizi Rice Porridge

### **BR**<sub>16</sub> MRT Xihu Station

P.28 Lai Lai Soy Milk

P.31 Miacucina

### **BR**<sub>17</sub> MRT Gangqian Station

P.29 Hong Ding Steamed Dumplings

### **R**<sub>03</sub> MRT Taipei 101/World Trade Center Station

P.6 Woolloomooloo

P.31 NÜDOO

### **R**<sub>04</sub> MRT Xinyi Anhe Station

P.5 Pàng ★

P.26 Luo Ji Xiao Chao ★, Liang Ji Lu Wei ★  
Yu Pin Yuan Iced and Hot Tangyuan ★

### **R**<sub>07</sub> **O**<sub>06</sub> MRT Dongmen Station

P.16-18 Din Tai Fung ★, Hao Gong Dao Jin Ji Yuan ★

Yongkang Beef Noodle ★, Liao Beef Noodles ★  
Fong Sheng Restaurant, Lu Sang Restaurant  
Smoothie House, Lime Organic, Jin Jin Ding,  
Tianjin Scallion Pancake

### **R**<sub>12</sub> MRT Shuanglian Station

P.24 Rong's Pork Liver ★, Liu Yu Zi ★

Fang Chia Shredded Chicken with Rice ★

P.28 A-Tong A-Bao Four-Herb Soup

### **R**<sub>15</sub> MRT Jiantan Station

### **R**<sub>16</sub> MRT Shilin Station

P.27 Hai You Pork Ribs ★, Chung Chia Sheng Jian Bao ★

Good Friend Cold Noodles ★

### **G**<sub>07</sub> MRT Gongguan Station

P.12-14 Hsilung Chi Scallion Pancake ★, Lan Chia GuaBao ★

Liu's Pan-Fried Stuffed Bun  
Mr. Chef Snow and Tofu  
Madame Jill's Vietnamese Cuisine  
Fu Xiang Yuan, Wu Yun, Yun Xiang Ting  
Tai Yi Milk King, Jia Xing Fish Ball Shop

### **G**<sub>13</sub> MRT Beimen Station **O**<sub>12</sub> MRT Daqiaotou Station

P.8-10 Mai Mien Yen Tsai ★, Dadaocheng Cisheng Temple Forecourt Snack Vendors  
Wanlong Sushi, Minle Swordfish Rice Noodles  
Yongle Danzai Noodles, GRANDPang' SOUP, DaDaoChen  
Rice & Shine, Ton-An Family, Formosan, Yao de Herb

### **G**<sub>15</sub> **O**<sub>08</sub> MRT Songjiang Nanjing Station

P.32 HIP PUN

### **G**<sub>16</sub> **BR**<sub>11</sub> MRT Nanjing Fuxing Station

P.32 Veggienius

### **G**<sub>18</sub> MRT Nanjing Sanmin Station

P.29 Dong Yin Eatery

### **G**<sub>19</sub> MRT Songshan Station

P.25 Chen Dong Pork Ribs Medicinal Herbs Soup ★  
A Kuo Lu Wei ★, Fuzhou Black Pepper Bun ★

### **BL**<sub>10</sub> MRT Longshan Temple Station

P.23 Wang's Broth ★, Yuan Fang Guabao ★

Tainan Tan Tsu Mien Seafood Restaurant ★

### **BL**<sub>11</sub> **G**<sub>12</sub> MRT Ximen Station

P.20-22 Lao Shandong Homemade Noodles ★, Niu Dian Beef Noodles ★

Three Coins ★, Fong Da Coffee, Somebody CAFÉ, Star Fruits Ice  
The Duck House, LongJi Qiang Guo Noodles  
Ay-Chung Flour-Rice Noodle, DongYi Pork Chop

P.29 YaXiang Stone Hot Pot

### **BL**<sub>13</sub> MRT Shandao Temple Station

P.32 Serenity ★

### **BL**<sub>15</sub> **BR**<sub>10</sub> MRT Zhongxiao Fuxing Station

### **BL**<sub>16</sub> MRT Zhongxiao Dunhua Station

P.4-5 Tien Hsia San Chueh ★, Zhuang Tou Dou Hua, Eastern Ice Store  
P30-31 Foldie, Little Tree Food ★, DeliSoys, Plants

### **BL**<sub>17</sub> MRT Sun Yat-Sen Memorial Hall Station

P.4-5 Halal Chinese Beef Noodles ★, Chuan Sister  
P.28 Liu Mama Cold Noodles

### **BL**<sub>18</sub> MRT Taipei City Hall Station

P.4-6 Do It True ★, Sinchao Rice Shoppe ★, Tian Dong 86's Beef Noodle



Chiang Kai-Shek Shilin Residence

13 - 15  
Shilin Night Market P.27

Taipei Performing Arts Center

Taipei EXPO Park

Taipei Songshan Airport

11 - 21  
Dadaocheng P.7

4 - 6  
Ningxia Night Market P.24

Taipei Main Station

Huashan 1914 Creative Park

7 - 9  
Raohe St. Night Market P.25

2  
Taipei Dome/ Songshan Cultural and Creative Park

42 - 51  
Ximending P.19

North Gate

1 - 10  
East and Xinyi Districts P.3

Taipei 101

1 - 3  
Huaxi St. Night Market P.23

10 - 12  
Four Four South Village

32 - 41  
Yongkang Street District P.15

Linjiang St. Night Market P.26

22 - 31  
Gongguan P.11

Taipei Water Park

Foodie Map



※ To the best of our knowledge, the information contained herein is correct at the date of publication.

Maokong

# 01 Must-Eats by Districts

What would you like to eat today? From the latest social media sensations in the East District and new favorites in Xinyi Shopping District to the time-honored flavors in historic Dadaocheng, alluring street food in Gongguan, famous restaurants around Yongkang Street and traditional cuisines in Ximending, Taipei's various commercial districts offer a huge variety of amazing food for you to try!



# East and Xinyi Districts

The East and Xinyi shopping districts are the most fashionable parts of Taipei and boast a wide selection of cuisines. Whether it's street food or gourmet cuisine, everything from traditional to modern can be found here!



## 1 Tien Hsia San Chueh ★ 2019-2025

3, Ln. 27, Sec. 4, Renai Rd., Taipei City

☎ 02-2741-6299



Tien Hsia San Chueh's signature beef noodle soup consists of an opulent broth of beef bones and four kinds of tomatoes, thick beef shank with heel muscles, soft beef tendons and chewy oxtails, delivering the taste of four delicacies in a single serving. The braised platter made with various Chinese medicinal herbs is also a popular dish that adds layers of texture to the ingredients.

## 2 Halal Chinese Beef Noodles ★ 2018-2024

1, Aly. 7, Ln. 137, Yanji St., Taipei City

☎ 02-2721-4771

Founded in 1957, the beef noodle soup broth is made of Taiwanese beef and beef bones boiled for more than 10 hours. Both the braised and clear broth stewed soup bases are rich with memorable flavors. The signature hand-rolled Northeast Chinese pancakes are also a must-order that pairs with shredded beef in Beijing soy sauce or mixed vegetables omelet.



## 3 Do It True (Ren'ai) ★ 2019-2024

506, Sec. 4, Renai Rd., Taipei City

☎ 02-2720-6417



Over 70 years old, this classic restaurant was once visited by the late U.S. President George H. W. Bush. Try the juicy pine nut smoked chicken, grilled over charcoal, while the famous *Dalian Huoshao* dumpling is crispy on the outside and juicy on the inside. The signature dish sesame sauce flatbread with braised pork and the daily limited scallion pancakes are also must-tries.

**4** **Pàng** ★ 2024-2025  
181, Wenchang Rd., Taipei City

Nestled in a busy furniture shopping district, this hidden spot blends local ingredients with traditional Mexican flavors. Handmade corn tortillas and house-made salsas create bold, layered flavors that define the menu. Favorites include Taiwanese-style braised pork intestines, beer-battered fried fish, and molten cheese beef cheek quesadillas.



**5** **Zhuang Tou Dou Hua**  
73, Sec. 4, Civic Blvd., Taipei City  
☎ 02-8771-6301

The traditional dessert shop serves sweet tofu pudding of both black and white varieties, in sweet soup or soy milk. Customers can choose from around a dozen different kinds of toppings, including the signature refreshing *goji* berry jelly, creamy and sweet mashed pumpkin, soft black glutinous rice, chewy taro balls, chickpeas, oats, pearl barley, and mung beans.



**6** **Eastern Ice Store**  
38, Ln. 216, Sec. 4, Zhongxiao E. Rd., Taipei City  
☎ 02-2777-2057

For decades, Eastern Ice Store has been serving unlimited shaved ice with freshly made syrup to go with any topping of your choosing, including their signature chewy and sweet tapioca balls cooked in brown sugar. The sweet potato balls and taro balls are springy in texture; the sweet tofu pudding is smooth. An assortment of toppings like taro, grass jelly, and mung beans is also available.



**7** **Chuan Sister**  
52, Ln. 240, Guangfu S. Rd., Taipei City  
☎ 02-2721-6950

Their signature Sichuan boiled beef features sliced beef and Sichuan pepper seasoning, with hot oil drizzled on to enhance the aroma. “Rice Killer” is made with string beans, fermented black beans, chili pepper, and minced meat; “Peppercorn Bomb,” made with fried eggs and green peppercorns, is another rich savory, spicy dish that goes perfectly with rice.



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### Woolloomooloo

379, Sec. 4, Xinyi Rd., Taipei City

☎ 02-8789-0128

A layout with long wooden tables, decorated with metal sheets and frames, this Australian café has been rated by an international travel website as one of Taipei's best cafés. The authentic flat white is the top item on the menu, along with a range of coffees which can be complemented by daily fresh-made desserts for a relaxing afternoon.



9

### Sinchao Rice Shoppe

2F, 68, Sec. 5, Zhongxiao E. Rd., Taipei City

☎ 02-2723-9976 ★ 2024-2025

Dedicated to Taiwanese-style fried rice that blends classic flavors with creative flair, Sinchao offers standout dishes such as the 10 oz Ribeye Fried Rice, Lobster & Fennel Cream Fried Rice, and Seared Scallop with Mullet Roe Fried Rice. A wide variety of classic stir-fry dishes is also available, showcasing a fresh take on Taiwanese fried rice cuisine.



10

### Tiandong 86 Beef Noodles

(Yongji)

83, Ln. 120, Yongji Rd., Taipei City

☎ 02-2756-3050

Famed for its daily-limited "Tender Tendon" Beef Noodles and spicy "Brothers-in-Spice" Beef Noodles, the shop serves rich broth with tender premium beef—even drew Japanese superstar Takuya Kimura to its Tianmu branch. Now, the same celebrity-loved flavors can also be enjoyed in Xinyi District.





# Dadaocheng

At the crack of dawn, the streets and market of Dadaocheng are already teeming with visitors. Many come here to enjoy the reasonably-priced eateries, savor authentic flavors of days past. Along with old buildings transformed into styled restaurants and creative shops, the entire neighborhood exudes a unique atmosphere.





**11** **Mai Mien Yen Tsai** ★ 2019-2025  
106, Anxi St., Taipei City  
☎ 02-2557-7087

The eatery serves oil noodles and rice noodle soup brewed with chicken bones and pork. Paired with crunchy bean sprouts, the dish offers a familiar taste that draws crowds of hungry morning patrons. Fresh ingredients in the glass display are best 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 dish that a real foodie can't miss.

**12** **Dadaocheng Cisheng Temple Forecourt Snack Vendors**  
Ln. 49, Baoan St., Taipei City

Early at dawn, eateries under the banyan tree in front of Cisheng Temple begin to open. Try the "Yejiu Meat Porridge" with pickled radish, or the "Mazu Temple Four-Herb Soup" which combines chewy pork small intestines, pearl barley and other toppings, making it all the more delicious with some rice wine. "Auntie A-Gui's Sparerib Soup" simmered with radish is another richly flavored choice.



**13** **Wanlong Sushi**  
21, Sec. 1, Dihua St., Taipei City  
☎ 02-2556-5276

Located inside Yongle Market, Wanlong Sushi is famed for its exceptional value thick-cut sashimi. By 9 a.m., the shop is already bustling with eager customers. Fresh daily catches, such as simmered sweetfish and generous servings of complimentary miso soup draw many food lovers.



## 14 Minle Swordfish Rice Noodles

3, Minle St., Taipei City

☎ 0908-392-909

A long-established business with over 90 years of history, opens at 6 a.m. to coincide with the morning market. The thin rice noodles are stewed with swordfish and celery to create a savory soup that goes well with fried braised pork, fried tofu, fried tempura, etc. Topped with a sweet-savory sauce and shredded ginger, this traditional breakfast is the perfect way to start a wonderful day.



## 15 Yongle Danzai Noodles

20, Ln. 233, Nanjing W. Rd., Taipei City

☎ 02-2556-2736

This establishment was visited by the Japanese drama series *Kodoku no Gurume* and now welcomes many customers looking to try the “Goro Special” featured in the drama. The set includes a chicken rice bowl with a generous helping of shredded rice bowl with a generous helping of shredded chicken, blanched greens, pork jowl, braised egg, and fried tofu. All at a reasonable price, for a hearty, fulfilling meal.



## 16 GRANDPang' SOUP

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

☎ 02-2557-3332

In business for over 60 years, this restaurant is not only a go-to place for locals but also a favorite stop among tourists for traditional Taiwanese dishes such as Fuzhou fish balls and rice with shallots. The signature squid potage is a thickened soup made with bone broth and radish that refreshes your taste buds. Their house-made pickled cabbages also provide an extra kick of flavor.



## 17 DaDaoChen

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

☎ 02-2552-0575

The drink names cleverly incorporate local culture, with playful options like “Iron-Willed Love” and “A Tea-rrible Mix-Up” in the popular Yue Lao Milk Tea Serie. The teas are crafted in collaboration with a tea shop in Dadaocheng, offering a rich, full-bodied taste. The unique milk foam oolong tea with mullet Roe, made with local ingredients, offers a sweet-and-savory, innovative taste.

## 18 Rice & Shine

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

☎ 02-2550-6607

Once a rice and grain wholesale business, it is now transformed into a Taiwanese restaurant that blends traditional flavors with innovative twists. Their cuisine uses freshly ground rice and locally sourced ingredients from Dadaocheng vendors. Set dishes include Taiwanese braised pork, salted egg with shrimp balls and dates with braised beef shank, the top choice for foodies seeking nostalgic flavors.



## 19 Ton-An Family

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

☎ 02-2557-6939

Owner Chen Jie-fu, the 9th-generation descendant of Chen Wei-ying, has created a culturally rich and nostalgic place where diners can enjoy home-cooked banquet dishes. The restaurant serves family recipe dishes, Dadaocheng traditional cakes, and Taiwanese tea. On display are cultural relics, books of genealogy and traditional attire from Quanzhou in Fujian Province.



## 20 Formosan

1, Sec. 2, Yanping N. Rd., Taipei City

☎ 02-2555-8680

Formerly “Café Werther”, the first Taiwanese-owned coffee shop later became the “All Beauty” restaurant. Today, the building houses Formosan, which sells local Taiwanese coffee beans and serves hand-brewed coffee. Each coffee has its own identity, a name, a farm where it was grown and unique notes in its taste. Formosan also sells freshly-roasted beans sourced directly from its partner farms.

## 21 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 transformed with a fresh, modern look. Visitors can enjoy traditional herbal drinks in a cozy setting, while the preserved antique medicine cabinet offers a nostalgic glimpse into the past. On a hot day, try the cooling herbal tea or bitter tea to make a perfect refresher.



# Gongguan

With surrounding students and workers making up the majority of its consumer base, the Gongguan Shopping District around National Taiwan University is a place where you can savor popular local dishes with friends and explore more well-hidden gems as recommended by Michelin Bib Gourmand!





**22 Hsiung Chi Scallion Pancake** ★ 2019-2025  
2, Ln.108, Sec. 4, Roosevelt Rd., Taipei City  
☎ 0932-948-003

Hidden next to the Shuiyuan Market, the popular food stand offers crispy scallion pancakes; visitors can add an egg, cheese, bacon, or ham as you like. Take a bite and taste the fusion of flavors—basil, protein of your choice, and the homemade special honey mustard sauce—that explodes in your mouth.

**23 Lan Chia GuaBao** ★ 2019-2021  
3, Aly. 8, Ln. 316, Sec. 3, Roosevelt Rd., Taipei City  
☎ 02-2368-2060

Soft and fluffy buns stuffed with pork, sauerkraut, coriander, and peanut powder let customers freely choose the preferred fat-to-lean ratio. To top things off, order a bowl of corn and ribs soup or a Four-Herb Soup for a hearty, satisfying meal.



**24 Liu's Pan-Fried Stuffed Bun**  
189, Sec. 3, Tingzhou Rd., Taipei City  
☎ 02-2362-1788

Liu's pan-fried stuffed buns have been a hot item for decades. The soft bun dough is pan-fried to a golden crispy shell with a scorched bottom; the pork flavor comes with pork chunks and scallions, and the cabbage and leek are also popular flavors. The buns go perfectly with a cup of soy milk, and the combo comes at a very affordable price.



### 25 Mr. Chef Snow and Tofu

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

☎ 02-2363-5200

The layers of snowflake ice are made of natural ingredients, giving it a colorful and silky texture. “Tai-18 Bubble Tea” and the summer-limited “Fruit Snowflake Ice” are highly recommended. When chowing down on the Tai-18, take a bite of the milk-tea flavored ice, then drizzle on brown sugar tapioca pearls and condensed milk as you like.



### 26 Madame Jill's Vietnamese Cuisine

11, Ln. 24, Sec. 4, Roosevelt Rd., Taipei City

☎ 02-2368-0254

Owned by a Vietnamese-Chinese and open for over 40 years, this restaurant is the top choice for many Vietnamese food lovers. Signature dishes include Vietnamese roasted pork, curry chicken bread, rice noodle and roast pork salad, pho bo, shrimp rolls, and Banh Mi, all of which are tasty and not greasy top choices.



### 27 Fu Xiang Yuan Shanghai Cuisine

6, Ln. 86, Sec. 3, Xincheng S. Rd., Taipei City

☎ 02-2362-0628

Founded by Asia-Pacific's Top 10 Chef Fan Tian-mei, this Jiangsu and Zhejiang-style restaurant offers authentic Shanghai-crafted cuisine like the *Dongpo* Pork, pine nut spinach rice, lion's head meatballs, and *Yanduxian*. Finish the meal with their signature rose-flavored fermented *tangyuan*—perfect for a cozy gathering with friends.



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### Wu Yun

7, Aly. 9, Ln. 244, Sec. 3, Roosevelt Rd., Taipei City  
☎ 02-2369-3906

A menu-less restaurant featuring Yunnan home-style dishes, the exotic sour and spicy flavors are served to the accompaniment of music on vinyl records. The restaurant serves a series of small dishes tailored to the number of guests, such as tofu with preserved eggs, curry chicken and Yunnan-style pork slices.



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### Yun Xiang Ting

2F, 100, Sec. 3, Xincheng S. Rd., Taipei City  
☎ 02-2362-8806

At Yun Xiang Ting, be sure to order a bowl of their famous Lightning Noodles—chicken noodles served with crispy instant noodles, marinated chicken, onions, sliced cabbage, and drizzled with a sour sauce, lemon, and chili pepper. The savory taste is a true appetite booster and a hidden favorite for many.



30

### Tai Yi Milk King

82, Sec. 3, Xincheng S. Rd., Taipei City  
☎ 02-2363-4341

At this long-established dessert shop for more than 60 years, the fermented *tangyuan* are homemade from the finest *Jiuqu*, and the soup is light and sweet. The sesame *tangyuan* are made traditionally, with the fillings sweet but not cloying. Different flavors of milk ice, *Babao* (eight treasures) ice and red bean soup are also popular desserts.



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### Jia Xing Fish Ball

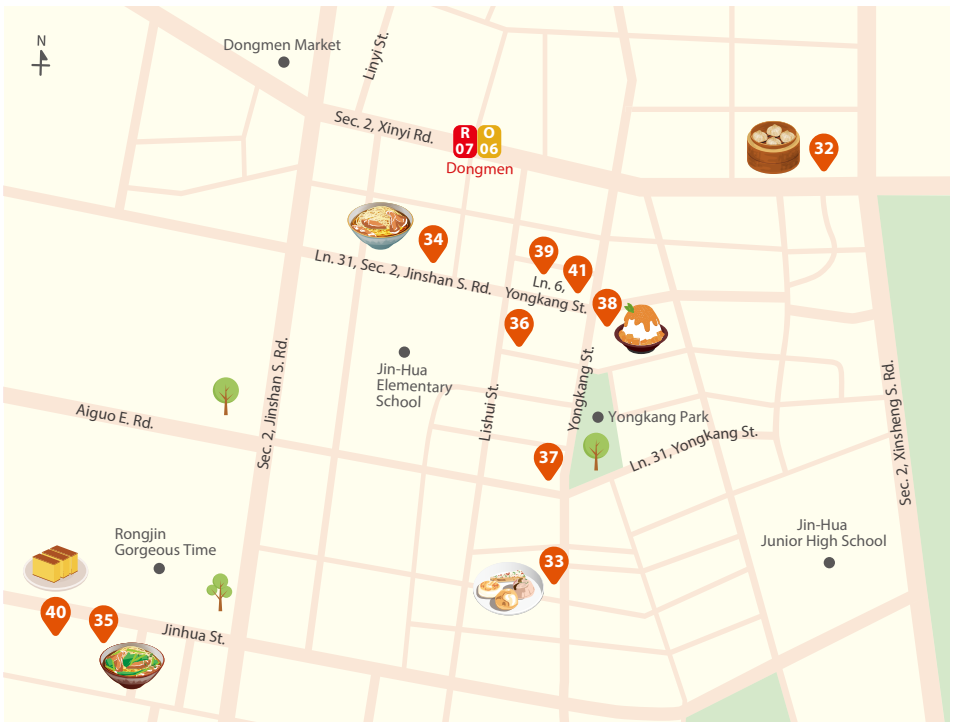
243, Sec. 3, Tingzhou Rd., Taipei City  
☎ 02-2368-3757

The “Yuexiang Noodles” are a must, with yellow noodles topped with a sweet and savory sauce, sprinkled with shallots and coriander; the bouncy Fuzhou fish balls with meat fillings are also amazing, whether simply served in a soup, or with wheat, rice or glass noodles. All these are authentic local flavors worth trying.



## Yongkang Street District

Close to the MRT Dongmen Station, the Yongkang Shopping District is well known for its selection of Taiwanese eateries, Chinese restaurants and teahouses. In recent years, more hipster cafés and dessert shops have opened up to create a unique area popular with tourists.





### 32 Din Tai Fung (Xinsheng)

277, Sec. 2, Xinyi Rd., Taipei City ★ 2018-2025

☎ 02-2395-2395

A Taiwan must-try, Din Tai Fung's iconic *xiaolongbao* features delicate 18-fold skins wrapping juicy filling, served with dipping sauce and fresh ginger. This famed spot has drawn celebrities like Takuya Kimura and Tom Cruise. Don't miss the pork chop fried rice, with every grain infused with egg aroma and paired with perfectly fried chop—a comforting dish that keeps diners coming back.

### 33 Hao Gong Dao Jin Ji Yuan ★ 2018-2024

28-1, Yongkang St., Taipei City

☎ 02-2341-6980

A Jiangzhe-style Chinese restaurant with over 50 years of history, the store entrance is filled with freshly baked, takeout-friendly pastries. With a nostalgic dining area on the second floor, its shrimp *shumais* are fresh and sweet and *xiaolongbao* are thin-skinned and filled with broth. The adzuki steamed rice cakes, eight-treasure mashed taro, as well as various pastries and snacks, are well worth a try.



### 34 Yongkang Beef Noodle ★ 2018-2022

17, Ln. 31, Sec. 2, Jinshan S. Rd., Taipei City

☎ 02-2351-1051



Started as a small noodle stall, the store is now often seen with long queues. The signature beef noodle soup is cooked for a long time with beef bones and short ribs. The stew broth is thick yet clear, and the braised broth is cooked with Sichuan bean paste and tomatoes for a fragrant and slightly spicy flavor. Steamed pork ribs and fatty intestines are also must-try side dishes that will keep you coming back for more.



**35 Liao Beef Noodles** ★ 2018-2019  
98, Jinhua St., Taipei City  
☎ 02-2351-7065

Every mealtime, Liao Beef Noodles is filled with customers hungry for a bowl of 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. But arrive early, or it may be sold out!



**36 Fong Sheng Restaurant**  
1-3, Lishui St., Taipei City  
☎ 02-2396-1133

The retro decoration with red brick walls and flower-pattern wallpaper is intended to evoke a traditional Taiwanese farmhouse. The Restaurant is known for its farmhouse cuisine and creative cold dishes. The aromatic pork lard rice, springy Chinese poached chicken, and Farmhouse Stir-fry, cauliflower braised pork, and dried radish omelet are all nostalgic old-style Taiwanese flavors.



**37 Lu Sang Restaurant**  
12-5, Yongkang St., Taipei City  
☎ 02-2351-3323

This nostalgic canteen specializing in Yilan cuisine is most famous for *Xilurou*, Chinese poached chicken, pork liver, *pok-bah*, smoked duckling and Yilan's "three treasures" - *ganhua*, *gaojha*, and jujube cakes. The classic Taiwanese flavor of steamed salted threadfin with pickled winter melon is also very popular. Complimentary golden jujube tea, sweet with a hint of sourness, let visitors savor the traditional tastes.

**38 Smoothie House**  
15, Yongkang St., Taipei City  
☎ 0908-059-121

A well-known ice shop on Yonkang Street, Smoothie House was recommended by CNN as a must-try in Taiwan. Its mango snowflake ice is made to order from mango ice cubes, topped with mango slices, taro balls, mango sorbet, and a drizzle of condensed milk – every bite is a mouthful of rich mango fragrance.



**39 Lime Organic**  
14, Ln. 4, Yongkang St., Taipei City  
☎ 02-2358-7881

Freshly squeezed lime juice is paired with all kinds of seasonal fruits to form a variety of flavored drinks. Mulberry, passion fruit, pineapple, hibiscus, and many other flavors are among the most popular choices. The winter special lime ginger tea is refreshing and provides a warming effect during the cold days.

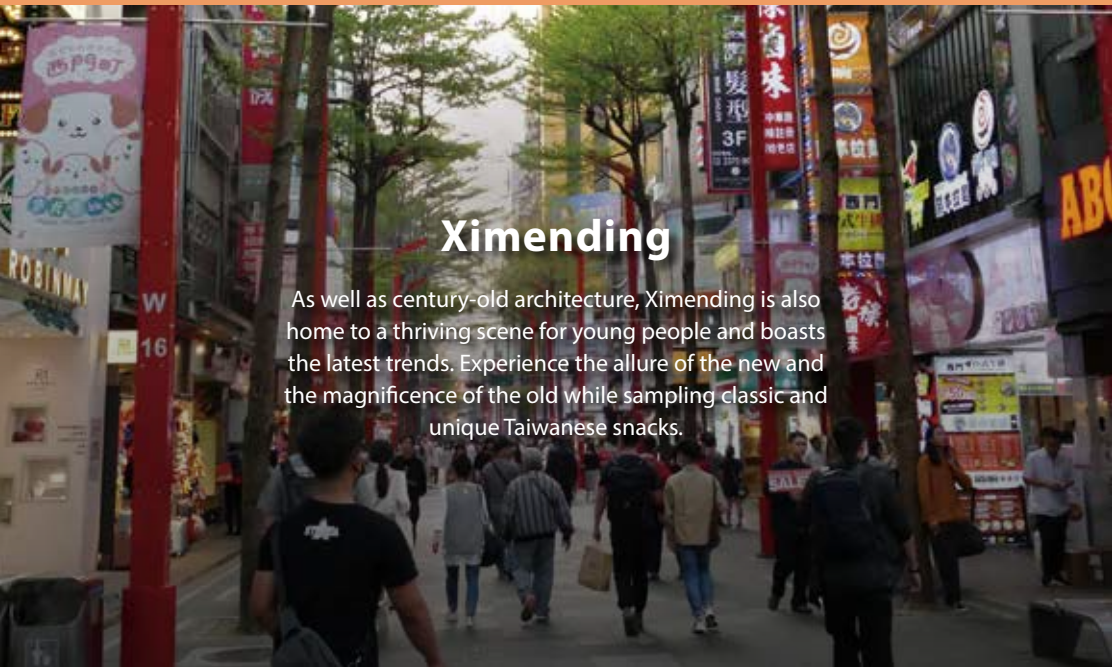


**40 Jin Jin Ding (Jinhua)**  
86, Jinhua St., Taipei City  
☎ 02-2396-1528

Located near Rongjin Gorgeous Time Park, a restored old house has been transformed into a Japanese-style pastry shop. You'll find exquisite treats like gold foil honey cakes, pineapple cakes, and amber-colored candies. The elegantly packaged gift boxes make them perfect for both gifting and personal indulgence.

**41 Tianjin Scallion Pancake**  
1, Ln. 6, Yongkang St., Taipei City  
☎ 02-2321-3768

From dawn till dusk, long lines form for these piping-hot scallion pancakes. The crispy, golden exterior gives way to a chewy yet light texture that's never greasy. Visitors can customize their pancakes with basil, egg, ham, corn, and cheese—making each bite irresistibly delicious.



## Ximending

As well as century-old architecture, Ximending is also home to a thriving scene for young people and boasts the latest trends. Experience the allure of the new and the magnificence of the old while sampling classic and unique Taiwanese snacks.





#### 42 Lao Shan Dong Homemade Noodles ★ 2018-2025

Shop 15, B1, 70, Xining S. Rd. Taipei City

☎ 02-2389-1216

Although this 70-year-old restaurant is located in the basement of Wan Nian Building, there is always a line of customers. Each dish contains large chunks of tender beef that explode with flavor, accompanied by sliced noodles and red-braised soup. They also serve dumplings and dry noodles, and the uniquely textured beef tripe is just a must!

#### 43 Niu Dian Beef Noodles ★ 2018-2020

91, Kunming St., Taipei City

☎ 02-2389-5577

Owned by a former five-star hotel chef, the dishes uniquely combine Western and Eastern culinary cultures. The smooth broth is stewed with beef bones and a variety of spices. The Premium Braised Combination Beef Noodles come with beef rib, beef shank, tendon, and tripe all in one bowl, and the secret is to eat it with a splash of house-recipe spicy oil.



#### 44 Three Coins ★ 2018-2020

46, Hengyang Rd., Taipei City

☎ 02-2381-7180

With over 50 years of history, this restaurant blends Taiwanese ingredients into traditional Cantonese cooking. Its signature dish is lobster simmered in consommé, delicious with a firm texture. The aromatic baked seafood in papaya, a bestseller for over 30 years, comprises half papaya stuffed with fish, shrimp, and other seafood baked and covered in cheese.



**45 Fong Da Coffee**  
42, Chengdu Rd., Taipei City  
☎ 02-2371-9577

Established in 1956, this coffee shop has long been a locals' favorite place. A full display of coffee beans and pastries in jars sits at the store entrance. The iconic walnut cookies and almond cakes are sweet, light, and melt instantly in the mouth. Local customers usually order a signature breakfast and pair it with the slow-drip iced coffee, famed for its aromatic, mellow aftertaste, and enjoy a true delectable coffee experience.



**46 Somebody Café**  
2F, 65, Chengdu Rd., Taipei City  
☎ 02-2311-2371

Run by an illustrator, this charming café is adorned with whimsical illustrations, lush foliage, and vintage school desks and chairs. The limited Sunshine Early Bird Breakfast offers a variety of delectable combinations, while their baked eggs and pizzas come in flavors like Thai basil chili pork and bacon sausage. Pair these with sweet waffles topped with ice cream and specialty beverages for a perfect start to the day.



**47 Star Fruits Ice**  
144-1, Sec. 1, Zhonghua Rd., Taipei City  
☎ 02-2381-0309

Founded in 1966, their signature star fruit ice is made from freshly picked star fruits, prepared using traditional methods of salting, simmering with sugar, and chilling. This process preserves the fruit's natural flavor while creating a unique balance of tart, sweet, and salty tastes. Other classic flavors include pineapple ice and plum salt ice—perfect refreshing treats to cool down and quench your thirst in summer.



## 48 The Duck House

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 this restaurant for nearly 70 years. The slightly smoked goose meat is prepared so exquisitely that no sauce is needed; the juices from the cooking process are more than ample. Their soup noodles and rice noodles, authentically served with mung bean sprout are also worth a try.



## 49 Long Ji Qiang Guo Noodles

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

☎ 02-2382-2057

Hidden in a narrow alley, the queue-filled Long Ji sets the standard for *Qiang Guo* Noodles—a northern Chinese delicacy. The noodles are bouncy and the broth smooth with refreshing flavors of tomato and cabbage. There are two flavors on the menu: shredded meat or minced pork. To enjoy the dishes in a more local way, try adding some condiments such as garlic paste, chili and white vinegar.



## 50 Ay-Chung Flour-Rice Noodle

8-1, Emei St., Taipei City

☎ 02-2388-8808

Opened in 1975, Ay-Chung has always been famous for its local flavor. With no seating inside, customers gather along the sidewalk to enjoy their food. The signature dish is made with red vermicelli simmered in a thick fish stock and tender pork intestine with a sprinkle of cilantro. Feel free to add chili, black vinegar or minced garlic to suit your palate.



## 51 Dong Yi Pork Chop

2F, 61, Yanping S. Rd., Taipei City

☎ 02-2381-1487

Dong Yi Pork Chop has a vintage old-timey vibe with its stained glass, metal chairs, and old-school lighting. The rice with a crispy and tender pork chop is served with a drizzle of braised soy sauce. The chicken drumstick is also recommended. Top off your meal with a fruit sundae or ice cream for a perfect finish.

# 02 Michelin Guide in Night Markets



Since the Michelin Guide arrived in Taipei in 2018, dozens of night market favorites have earned Bib Gourmand recognition—some holding the honor year after year, and a few even achieving coveted Michelin stars. Here are the must-try bites from Taipei's top five night markets!

## Huaxi Street Night Market

This is Taiwan's first tourist night market, where grilled meats, seafood and sweet soups are among the Taiwanese street foods to try. Neighboring Huaxi Street Night Market comprises the Guangzhou Street, Wuzhou Street and Xichang Street Night Markets, together creating a culinary paradise of distinctive flavors.

### 1 Wang's Broth ★ 2019-2025

17-4, Huaxi St., Taipei City (Stall 153)

☎ 02-2370-7118

The signature dish is steamed minced pork with pickles in broth. The broth is made with pickled cucumber and the house's pork meat has an old-timey flavor. Together with a bowl of braised pork rice, it's a satisfying meal.



### 2 Yuan Fang Guabao ★ 2020-2025

In front of 17-2, Huaxi St., Taipei City (Stall 161)

☎ 02-2381-0249

The bun is filled with meat that melts in the mouth, topped with peanut powder and pickled sauerkraut. The savory and sweet mixture goes perfectly with a bowl of pork tripe soup, which is surprisingly amazing.

### 3 Tainan Tan Tsu Mien Seafood Restaurant ★ 2019

31-1, Huaxi St., Taipei City

☎ 02-2308-1123

Founded in 1958, this restaurant features opulent, palace-style décor. Indulge in luxurious Taiwanese seafood dishes—ranging from lobster and abalone to sashimi, paired with a simple, refreshing bowl of Tainan-style *danzai* noodles.



## Ningxia Night Market

In addition to traditional snack foods, a good number of stalls in this night market have gone eco-friendly and only use reusable dining utensils. The convenient mobile payment and multi-language menus are appreciated by visitors.



### 4 Rong's Pork Liver ★ 2018-2022

68, Ningxia Rd., Taipei City (Stall 8 & 10)

☎ 0932-007-229

A venerable snack stall founded in 1955, it serves pork liver soup, pork tripe soup, house special soup and *zongzi*. This stall prides itself on the quality of the ingredients; the pork tripe is always tender and the pork liver cuts are thick and chewy. Dip your *zongzi* in their specialty sweet and spicy sauce to eat like the locals.

### 5 Liu Yu Zi ★ 2018-2022

In front of 34-3, Ningxia Rd., Taipei City (Stall 91)

☎ 0920-091-595

Liu Yu Zi is famed for its taro balls made from steamed taro mash kneaded into balls and deep fried until golden color for a crispy exterior texture while remaining soft inside. The stall also serves egg yolk taro balls with pork floss and salted egg yolk filling, which offers a sweet and savory taste.



### 6 Fang Chia Shredded Chicken with Rice ★ 2019-2022

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

Over 40 years in business, the signature chicken rice bowl is made fresh every day, with hand-made shredded chicken, rich chicken stock, and a sprinkle of aromatic fried shallots for a delicious culinary treat. The soft-textured, soy-braised tofu is also popular that many patrons order it as a side dish.



## Raohe Street Night Market

Located near MRT Songshan Station, a huge variety of famous snacks can be found here. We recommend a walk by the riverbank and the Rainbow Bridge once you've had your fill of night market food.

### 7 **Chen Dong Pork Ribs Medicinal Herbs Soup** ★ 2018-2022

In front of 160, Raohe St., Taipei City (Stall 125-129)

☎ 0910-901-933

The richly fragrant Chinese medicinal rib soups use large quantities of pork bones and more than 10 kinds of Chinese herbs. After simmering slowly for three hours, their tender ribs are imbued with a hint of sweetness and herbal flavors, a perfect choice for all seasons.



### 8 **A Kuo Lu Wei** ★ 2019-2023

759, Sec. 4, Bade Rd., Taipei City

☎ 02-8981-8517

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

### 9 **Fuzhou Black Pepper Bun** ★ 2018-2019

In front of 249, Raohe St., Taipei City

☎ 0958-126-223

Long lines can be found at this local stall of over 30 years. Their handmade pepper buns feature a crisp, flaky crust and juicy, flavorful pork filling bursting with the bold aroma and heat of black pepper—spicy, savory, and deeply satisfying.



## Linjiang Street Night Market

Adjacent to the Xinyi Shopping District, Linjiang Street Night Market, also known as the Tonghua Night Market, has everything you can think of, from food to home products, all in one place. Take a stroll here to explore local flavors.

### 10 Luo Ji Xiao Chao ★ 2018-2022

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

☎ 02-2708-1027

Here you can find sautéed lamb and beef paired with water spinach, stir-fried in a *shacha* sauce, perfectly savory and great with any level of spiciness. Other popular dishes include stir-fried snails and stir-fried clams, both amazing with rice.



### 11 Liang Ji Lu Wei ★ 2018-2022

In front of 33, Aly. 50, Ln. 39, Tonghua St., Taipei City

☎ 02-2738-5052

With its tempting clear cabinet, this stall has been drawing die-hard fans since 1965. The soy-braised and marinated flavoring incorporates the Cantonese method with allspice and peppercorn seasoning. The organ meats and *tianbula* dishes are both extremely popular choices.

### 12 Yu Pin Yuan Iced and Hot Tangyuan ★ 2019-2022

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

☎ 0955-861-816

This store's unique *tangyuan* are soaked in fermented rice, served on ice and drizzled with osmanthus syrup and lemon juice. Once you've had your fill of the more savory food at the night market, it's a fine way to round off your culinary adventure with this guilty pleasure!



## Shilin Night Market

The vast Shilin Night Market offers lots of tasty food. Classic specialties include oyster omelet, fried cuttlefish stew, stinky tofu, and other mouthwatering goodies. There's no chance you'll leave here hungry!

### 13 Hai You Pork Ribs ★ 2018-2022

49, Dadong Rd., Taipei City

☎ 02-2888-1959

Stewed with a variety of Chinese herbs for several hours, the broth carries a rich aroma and boasts a delightful sweetness. The tender meat is delicious, and the cartilage provides texture for the dish. Be sure to try the vermicelli and rice with soy-braised pork that warms the stomach nicely.



### 14 Chung Chia Sheng Jian Bao

38, Xiaodong St., Taipei City

★ 2019-2025

☎ 02-8861-2713

Inherited from a veteran in Shanghai, this stall's plump pan-fried stuffed buns have a thick shell and a golden-fried base for a multilayered texture. Whether you opt for the fresh cabbage and mushrooms or the pork mixed with scallions, drizzle some homemade chili paste to give it an extra kick!



### 15 Good Friend Cold Noodles ★ 2019-2025

31, Danan Rd., Taipei City

☎ 02-2881-1197

This stall is known for its chewy noodles served in a thick, rich sesame sauce with hints of lemony sourness and slightly spicy pressed mustard greens. Spice fans can up the ante by adding a few drops of chili oil. Together with a hearty bowl of egg and miso soup, it stands out as a fantastic combo!



# 03



## Late Night Gourmet Food

After the neon lights fade and the city slips into midnight calm, Taipei slowly stirs back to life with the first light of dawn. No matter the time of day, you'll find cozy corners to rest and refuel.

1

### Lai Lai Soy Milk

93, Sec. 1, Neihu Rd., Taipei City

☎ 02-2798-8725 🕒 24/7

Open 24 hours, this eatery offers a made-to-order traditional breakfast menu. The omelets with a crispy outer skin and scallions, the soy milk with a unique burnt flavor, the minced beef pie, and the *shaobing* (flatbread) with egg and scallion are all their must-try dishes.



2

### Liu Mama Cold Noodles

37, Sec. 5, Civic Blvd., Taipei City

☎ 02-8787-2093 🕒 21:30-09:00 (until 05:00 on Tue.)

A local late-night favorite, this spot often draws lines of hungry diners after dark. The cold noodles are freshly made every day, served with rich sesame paste and a splash of homemade garlic sauce. A bowl of egg-drop meatball miso soup to go with the noodles will warm your stomach at night.

3

### A-Tong A-Bao Four-Herb Soup

153, Minsheng W. Rd., Taipei City

☎ 02-2557-6926 🕒 11:00-05:00

The Four-Herb Soup served here is rich with pearl barley, pork intestines, and other toppings, giving off a strong aroma. This restaurant is also known for its *zongzi* and steamed buns, earning its irreplaceable status among many late-night taxi drivers.



4

**Hong Ding Steamed Dumpling**

49, Ln. 737, Sec. 1, Neihu Rd., Taipei City

☎ 0909-731-811 🕒 16:00-01:30

This restaurant specializes in *xiaolongbao*, steamed dumplings, and hot and sour soup. The *xiaolongbao* features chewy skin with a full meat filling, while the steamed dumplings use buckwheat for the outer layer and are filled with fresh black pork mixed with highland cabbage.



5

**Dong Yin Eatery**

3-2, Aly. 20, Ln. 291, Sec. 5, Nanjing E. Rd., Taipei City

☎ 0987-234-406 🕒 10:00-04:00

A popular late-night noodle shop that has been in business for over 60 years, it is renowned for its beef noodle soup, pig's trotter noodles, sesame paste noodles, and spicy *wantons*, served with a generous portion of assorted braised meats, creating an unbeatably satisfying meal!



6

**Xiaolizi Rice Porridge**

326, Sec. 2, Fuxing S. Rd., Taipei City

☎ 02-2709-2849 🕒 17:00-06:00

The restaurant offers a variety of home-cooked dishes, such as stir-fried vegetables, pickled vegetable omelet, and the signature spicy stinky tofu, pairing well with their sweet potato congee, which comes with unlimited refills. If you're looking to experience traditional Taiwanese flavors, this is the place to be.

7

**Ya Xiang Stone Hot Pot**

159, Chengdu Rd., Taipei City

☎ 02-2381-0255 🕒 11:30-04:00

With nearly 50 years in business, this classic restaurant's signature stone hot pot is first made with stir-fried onions, basil, and a secret sauce in a wok. Thin slices of meat are added and cooked together before pouring in a rich broth. Paired with the restaurant's special *sacha* sauce, each ingredient bursts with layered flavors.

# 04

## Vegetarian in Fashion

A wide variety of vegetarian restaurants has made Taipei a food paradise for many domestic and foreign tourists. With trendy places, innovative ingredients, and cooking methods, Taipei's food scene will redefine your understanding of vegetarian food.

### 1 Foldie

11, Aly. 7, Ln. 205, Sec. 4, Zhongxiao E. Rd., Taipei City  
☎ 02-8773-6020

The chef reinvents classic international dishes into uniquely flavorful and beautifully presented vegetarian creations. From truffle-stuffed stinky tofu and spicy "fly heads" pan-fried dumplings to peeled chili radish cake and sweet potato coffee crème brûlée, challenging traditional notions of vegetarian cuisine.



### 2

### Little Tree Food (Daan) ★★ 2022-2025

17, Ln. 116, Sec. 1, Daan Rd., Taipei City  
☎ 02-2778-2277

It is a trendy new restaurant with a bright and elegant interior. The signature Avocado Buddha Bowl uses carefully selected Taiwanese avocados with red quinoa, edamame and chickpeas, offering rich flavors and textures. Other mouthwatering creative offerings include Italian vegetable risotto, and preserved egg tofu dumplings with chili oil.

### 3 DeliSoys

16, Ln. 107, Sec. 1, Fuxing S. Rd., Taipei City  
☎ 02-2731-6991

The authentic vegetarian Taiwanese cuisines such as dry-pot chicken, braised cabbage meatballs, and sesame oil ginger vermicelli are served. The popular pan-fried dumplings with crispy skirts come in various flavors, including wild greens and truffle mushrooms. The salt-brined tofu pudding is the top choice for dessert.



4

**Plants**

10, Ln. 253, Sec. 1, Fuxing S. Rd., Taipei City

☎ 02-2784-5677

The restaurant embraces the plant-based, gluten-free and whole-food philosophy, making meals with the concept of “naked food”. Try out Raw Papaya Wrap, Macrobiotic Tempeh Bibimbap and Lentil Falafel Plate, all of which bring out the ingredients’ original flavors in a most wholesome way.



5

**NÚDOO**

415-2, Sec. 4, Xinyi Rd., Taipei City

☎ 02-2720-3000

A specialty Japanese-style creative vegetarian ramen shop, featuring newly crafted vegetable broths that deliver innovative dishes like jade loofah creamy ramen, spicy Sichuan peppercorn broth noodles, and chestnut pumpkin or cauliflower creamy dipping noodles, offers fresh options for vegetarian diners.



6

**Miacucina (Neihu Branch)**

601, Ruiguang Rd., Taipei City

☎ 02-2659-3918

The high ceiling space at Neihu branch makes for a spacious and comfortable dining experience. The signature dish is a collection of crispy Italian-style crepes. Popular flavors include Three-cheese roasted tomato with arugula, and Spinach artichoke with blue cheese and roasted garlic. The strong-flavored Three-Cup Buddha bowl is also a treat for the taste buds.



7

**Serenity (Zhongzeng) ★ 2018-2025**

1, Ln. 1, Zhenjiang St., Taipei City

☎ 02-2357-0377

As the first Sichuan-style vegetarian restaurant in Taiwan, it has been recommended by the Bib Gourmand for multiple years. The restaurant insists on cooking with fresh ingredients, without using onions or garlic for seasoning. The authentic spicy and aromatic flavors of Sichuan cuisine challenge the stereotype of vegetarian cuisine.



8

**HIP PUN**

7, Siping St., Taipei City

☎ 02-2567-9969

The shop offers a variety of vegan bread and pastries with an animal-friendly emphasis—a pledge to make egg-and-dairy-free baked goods. It also offers sourdough-crust pizzas in both vegan and five-pungent-free varieties. With each product labeled clearly with its ingredients, the bakery hopes to convey the message of animal care through its offerings.

9

**Veggenius**

2F, 275, Sec. 3, Nanjing E. Rd., Taipei City

☎ 02-2545-9977

Blending Hong Kong-style dim sum with the rich flavors of Jiangsu and Zhejiang cuisine, this restaurant offers a creative take on vegetarian dining. Signature dishes include crispy Ice Flower Potstickers, Steamed Dumplings with Pickled Greens, Sour Pickled Cabbage Soup, and a vegetarian version of the classic Buddha Jumps Over the Wall Soup.





## Travel Information

### Visitor Information Centers

These centers offer not only counter help but also access to tourism information like free brochures and maps. Their exact locations and service hours can be found on "Taipei Travel Net."



[travel.taipei/en/information/servicecenter](http://travel.taipei/en/information/servicecenter)

### Mobile Visitor Information Service

Every Saturday and Sunday, guided walking tours in English, Japanese, Korean, and some Southeast Asian languages are offered on designated routes in popular tourist areas such as Ximending, Shilin, Xinyi, Beimen, Zhongshan, and Yongkang Street. For more information, please check "Taipei Travel Net."



### Travel Information Services

#### Taipei Citizen Hotline:

1999 (outside Taipei City, please dial 02-2720-8889)

**24/7 Toll-Free Travel Information Hotline /  
Tourism Administration, M.O.T.C.:** 0800-011-765

**Foreigners In Taiwan Hotline:** 1990

#### Taipei Travel Net:

[travel.taipei/en](http://travel.taipei/en) • presents travel information on Taipei City in Chinese, English, Japanese, Korean, Thai, Indonesian, Vietnamese, and Spanish.

#### Taipei Grand Trail:

[taipeigrandtrailsen.gov.taipei](http://taipeigrandtrailsen.gov.taipei) • presents a total of 8 sections of Taipei Grand Trail.

#### Taipei Friendly Store:

[friendlystore.taipei](http://friendlystore.taipei) • provides inquiries for various friendly services.

#### Stay Nice in Taipei:

[taipeinicestay.com](http://taipeinicestay.com) • curated information on unique accommodations in Taipei.

#### TaiwanStay:

[taiwanstay.net.tw](http://taiwanstay.net.tw) • provides information on legally registered accommodations.

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Routes are depicted schematically  
and do not reflect the exact location.

### Legend

BR Wenhua Line

R Tamsui-Xinyi Line

G Songshan-Xindian Line

O Zhonghe-Xinlu Line

BL Bannan Line

Y Circular Line

Maokong Gondola

Airport

HSR

TR

Taoyuan Airport MRT

Danhai LRT

Ankeng LRT



R



G



## Transportation Information



### Metro Taipei

(02) 218-12345 (24/7 Customer Service) [english.metro.taipei](http://english.metro.taipei)

#### Metro Tickets



**Single-Journey**  
NT\$20 - NT\$65



**One-Day Pass**  
NT\$150



**24hr Pass**  
NT\$180



**48hr Pass**  
NT\$280



**72hr Pass**  
NT\$380



### EasyCard & iPASS

Cards can be bought at MRT stations, convenience stores, and other designated shops. After topping up, you can use them to take public transport and rent a YouBike (registration required). You can use it as an e-wallet at convenience stores and certain shops for micropayments.



### Taipei Fun Pass

The Taipei Fun Pass series includes the "Unlimited" version with free perks and souvenirs, the "Exploring" version for admission to tourist attractions, the "Classic" version for touring Taipei 101 and the National Palace Museum, and the "Transportation" version for unlimited public transit rides. Within the cards' validity, tourists can travel conveniently in Taipei City, New Taipei City, Keelung City, and Taoyuan City. For more information, please visit the official website.



[Website](#)



### YouBike Public Bicycles

(02) 1999 (Outside Taipei City, please dial 02-2720-8889) ext. 5855  
[en.youbike.com.tw](http://en.youbike.com.tw)



### Maokong Gondola

(02) 218-12345 (24/7 Customer Service)  
[english.gondola.taipei](http://english.gondola.taipei)



### Blue Highway

[english.dot.gov.taipei](http://english.dot.gov.taipei)  
[river-fun.taipei](http://river-fun.taipei)  
(Please contact boat companies for cruise information.)



### Taiwan Tourist Shuttle- Beitou Zhuzihu Route

MRT Beitou Station - Zhuzihu  
[www.taiwantrip.com.tw](http://www.taiwantrip.com.tw)



### Taipei Sightseeing Bus

The buses operate on two lines, Red and Blue. Buses on the Red Line stop at Ximending, Bangka Longshan Temple, Chiang Kai-Shek Memorial Hall, Yongkang Shopping District, Taipei 101, and Eastern Shopping District. Buses on the Blue Line stop at Beimen (North Gate), Taipei Fine Arts Museum, Shilin Night Market, Chiang Kai-Shek Shilin Residence and National Palace Museum. For more information, please visit the official website or dial (02) 8791-6557 ext. 30.



[Website](#)



### Taipei City Recommended Taxi Services

Taipei taxis will pick you up with a simple wave of the hand; they are a good choice when traveling to places with less public transportation access. The Taipei City Government rates each taxi company in the city by its service and gives annual awards to those with the best service. For more information, please visit the official website or dial (02) 2727-4168 ext. 8529.



[Website](#)