

THE FOOD ISSUE

# TRAVEL + LEISURE

SOUTHEAST ASIA

APRIL 2014

## *Asia in a Glass*

**FROM MINIBARS TO MIXOLOGISTS,  
COOL COCKTAILS TO CRAFT BEERS**



**MELBOURNE  
ON AN EMPTY  
STOMACH**

95

**PLACES TO EAT  
LIKE A LOCAL**

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# Face-off SHANGHAI VS. HONG KONG

How do China's rival food capitals stack up?



## THE NOODLE JOINTS



### WEI XIANG ZHAI

Join a communal table and order *ma jiang mian*, thick wheat noodles covered in a peanut-sesame sauce and spiked with chili oil. 14 Yandang Lu; 86-21/5383-9032. \$

### KAU KEE

Beef brisket on noodles (flat, egg, or vermicelli) in a clear, flavor-packed broth is the ultimate Cantonese comfort food. Taste it at this tried-and-true spot. 21 Gough St., Central; 852/2850-5967. \$

## THE ICONIC HOLES-IN-THE-WALL

### CHUN

Gruff owner Qu Minglan serves up homey classics such as soy-sauce duck and crab with sticky-rice rolls, then nags you to finish before it gets cold. 124 Jinxian Lu; 86-21/6256-0301. \$\$

### AUSTRALIA DAIRY COMPANY

*Cha chaan tengs* (tea restaurants) are Hong Kong's version of the breakfast-all-day café: think fluffy scrambled eggs on buttered white toast, and oh-so-creamy steamed milk custard. 47 Parkes St., Jordan; 852/2730-1356. \$



## THE BELOVED LOCAL CHAINS

### YANG'S FRY DUMPLINGS

When you've had your fill of *xiao long bao* soup dumplings, seek out this temple to *shengjian bao*, a breadier version, pan-fried to a crisp. 97 Huanghe Lu; 86-21/5375-1793. \$

### TIM HO WAN

The Kowloon flagship of this dim sum franchise is the world's cheapest Michelin-starred restaurant. Avoid long queues by arriving at 8 a.m. 11 Fuk Wing St., Sham Shui Po; timhowan.com. \$

## THE STREET SNACKS

### JIAN BING

This popular breakfast crêpe is filled with eggs, fried *youtiao* crullers, chili flakes and hoisin sauce. Get it on **Yanqing Road**, but hurry: they're gone by 10 a.m. Xinle/Donghu intersection; no phone. \$

### EGG WAFFLES

This honeycomb-like snack has an addictive cakelike aroma. **Lee Keung Kee North Point Egg Waffles** perfects the crisp-on-the-outside, tender-on-the-inside formula. 178 Nathan Rd., Tsim Sha Tsui; no phone. \$

## THE HOTSHOT EXPATS

### PAUL PAIRET

Following successful **Mr. & Mrs. Bund** (mmbund.com; \$\$\$\$), the French-born chef's **Ultraviolet by Paul Pairet** (uvbypp.cc; \$\$\$\$) is a multisensory experience, with videos, a musical score and an avant-garde 22-course dinner.



### MATT ABERGEL

The Calgary native earned his cult cred with **Yardbird** (33-35 Bridges St., Sheung Wan; yardbirdrestaurant.com; \$\$\$), a rambunctious yakitori joint. His latest, **Rōnin** (8 On Wo Lane, Central; roninhk.com; \$\$\$\$), is a sexy *izakaya* with a modern Japanese menu.



Eat  
Like a  
Local

## AFTER HOURS

Where to end a night on the town.

### ATLANTA Octopus Bar

In an unmarked room behind an East Atlanta *pho* house, kitchen workers and industry minions meet after work to lick their wounds and shoot Fernet. To eat, there's high-minded Asian cooking, like monkfish-liver *torchon* and freshwater-eel congee. 560 Gresham Ave. S.E.; octopusbaratl.com. \$\$



### BARCELONA Bar Velodromo

The sprawling Art Deco interior of this 1933 landmark is as inviting in the *madrugada* (late at night) as it is during the day. Why wait for breakfast to order *huevos estrellados* (eggs over fries)? 213 Carr. de Muntaner; 34/93-430-6022. \$\$

### LOS ANGELES Tatsu Ramen

A stylish strip-mall noodle bar in Little Osaka that serves a rich and savory *tonkotsu* ramen as well as a vegan-friendly version (this is L.A., after all). 2123 Sawtelle Blvd.; tatsuramen.com. \$\$

### AUSTIN, TEXAS East Side King

James Beard Award-winning chef Paul Qui is behind this graffitied food trailer (one of two) that sets up in the backyard of East Side hot spot Liberty Bar and serves till 1:30 a.m. Get the piping-hot beet home fries with Kewpie mayo and sweet deep-fried chicken thighs. 1618½ E. Sixth St.; eskaustin.com. \$\$

### MIAMI BEACH La Sandwicherie

Swing by this teeny SoBe sandwich shop late enough, and you'll see chefs such as José Mendin (of the ragingly popular PubBelly) scarfing down post-shift saucisson-and-Camembert baguettes. 229 14th St.; lasandwicherie.com. \$



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