



Manila, Philippines

Title: Hill Street Tai Hwa Pork Noodle stall is No. 1 in the Top 50 World Street Food Masters list

Date of publication: June 7 2017

Author:

Name of publication: <http://www.straitstimes.com/lifestyle/food/hill-street-tai-wah-pork-noodle-stall-is-no-1-in-the-top-50-world-street-food-masters>

SINGAPORE - The one-Michelin-starred Hill Street Tai Hwa Pork Noodle stall in Crawford Lane has emerged tops in this year's Top 50 World Street Food Masters list.

The list, which ranks street food eateries around the world, is put together by the World Street Food Congress that was held in Manila in the Philippines. The five-day event wrapped up on June 4.

The judging panel said of Hill Street Tai Hwa Pork Noodle: "They are the first family behind this Singapore-invented dish and the second-generation owner, already in his 60s, has now received worldwide attention as one of the first street food hawkers to obtain a Michelin Star. The sambal and black vinegar-laced pork noodle is the stuff addiction is made of and the wait for an order is about 90 minutes today."

The panel included food commentators, writers and professionals, who looked at criteria such as ingredients, food hygiene, and quality and flavour of food. They also factored in the eateries' ability to create job opportunities for the displaced and disadvantaged in their respective countries.

Joining Hill Street Tai Wah Pork Noodle on the list are 13 other Singapore eateries.

They are Chey Sua Fried Carrot Cake in Lorong 1 Toa Payoh (No. 10), Master Tang Wanton Mee in Sixth Avenue (No. 16), An Ji Sang Mee in Chinatown Complex Food Centre (No. 24), Tan's Kueh Tutu in Havelock Road (No. 26), KEK Seafood in Bukit Merah Lane 1 (No. 28), Hoy Yong Cze Cha Seafood in Clementi Avenue 2 (No. 30), Sin Kee Famous Chicken Rice in Holland Drive (No. 33), Hwa Heng Beef Noodle in Bendemeer Road (No. 40), Kim's Fried Hokkien Mee in Jalan Eunus (No. 42), Soon Wah Fishball Kway Teow Mee in Newton Circus Food Centre (No. 44), Heng Kee Curry Chicken Noodle in Hong Lim Food Centre (No. 45), Ambeng Cafe in Upper Changi Road (No. 48) and Ah Lim Oyster Omelette in Berseh Food Centre (No. 50).

The judges also lauded these eateries, which they call "one-dish entrepreneurs". They said the eateries sell food that are "comforting to their communities" and use "heirloom recipes"

Other countries in the list include the United States, Thailand, Mexico, Malaysia, Indonesia, Vietnam, China, the Philippines and India. The other stalls that make up the top five are Franklin's BBQ in Texas, Che Paek Pu Ob Woon Sen in Bangkok which sells seafood glass noodles, Aling Lucing Sisig in Pampanga, the Philippines, and noodle stall Pak Sadi Soto Ambengan in Jakarta.

The World Street Food Congress is organised by Singapore food company Makansutra, which is founded by KF Seetoh. The congress' council members include American celebrity chef Anthony Bourdain, veteran Indonesian chef William Wongso and Danish chef Claus Meyer.

Go to wsfcongress.com/award-2017-winners for the full list of winners