



Manila, Philippines

Title: Singapore's bak chor mee tops world street food list

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Singapore's street food has wowed the palates of the judges of the World Street Food Congress this year, with 14 dishes making its list of top 50 dishes from around the world.

At the top of the list is Hill Street Tai Wah Bak Chor Mee which judges described as "the stuff addiction is made of."

They waited 90 minutes to get a taste of the dish at Crawford Lane, so we can probably expect longer queues from now on.

The tasty sambal and black vinegar laced pork noodle also earned a one-star rating from Michelin Guide Singapore last July.

The other local dishes that made the list are:

Chey Sua Fried Carrot Cake

#02-30 Toa Payoh West Market and Food Court, 127 Lorong 1 Toa Payoh Singapore 310127

Master Tang Wanton Mee

Kopitown Coffeeshop, 10E Sixth Avenue, Singapore 276474

An Ji Sang Mee

Smith Street, Chinatown, Singapore 050335

Tan's Kueh Tutu

Blk 22B Havelock Road #01-25, Singapore 162022

KEK Seafood

124 Bukit Merah Lane 1, #01-136, Singapore 150124

Hoy Yong Cze Cha Seafood

352 Clementi Avenue 2, #01-153, Singapore 120352

Sin Kee Famous Chicken Rice

Blk 40 Holland Drive Singapore 270040

Hwa Heng Beef Noodle

#01-01 Bendemeer Food Centre, 29 Bendemeer Road, Singapore 330029

Kim's Fried Hokkien Mee

62B Jalan Eunos, Singapore 419510

Soon Wah Fishball Kway Teow Mee

#01-69 Newton Circus Food Centre, 500 Clemenceau Avenue North, Singapore 229495

Heng Kee Curry Chicken Noodle

531A, Upper Cross Street, Hong Lim Food Centre, #01-58, Singapore 051531

Nasi Ambeng Dapur Umami

430 Upper Changi Road East Village #01-65, Bedok, Singapore 487048

Ah Lim Oyster Omelet

166 Jalan Besar #01-32 Berseh Food Centre, Singapore 208877

The panel of experts comprised commentators, writers, food celebrities, and professionals who judged based on ingredient sourcing, food preparation, basic hygiene, adaptability, consistency, confidence, and quality and flavour of the food.

While judging, they also factored in their ability to inspire and create jobs, reputation, as well as opportunities for the local population.