



Manila, Philippines

**Title:** Oyster omelette to 'pinangat' burgers: 8 must-try dishes at the World Street Food Jamboree

**Date of publication:** June 1 2017

**Author:** Romsanne Ortiguero

**Name of publication:** <http://www.interaksyon.com/oyster-omelette-to-pinangat-burgers-8-must-try-dishes-at-the-world-street-food-jamboree/>

You won't want to miss all the delicious food treats at the ongoing World Street Food Congress at the Mall of Asia Concert Grounds in Pasay City.

Running till Sunday, June 4, its partner event, the World Street Food Jamboree, has over 28 food stalls from the Philippines, Singapore, Indonesia, Thailand, Japan, Taiwan, Malaysia, Vietnam, India, China, Mexico, Germany, and USA are serving hawker fare.

From some Filipino favorites like sisig to "food that you can't even pronounce," there are a lot of mouth-watering dishes to discover.

Here are some of them:

#### **1. Indonesia's Martabak Manis "San Francisco" (4 pieces for Php280)**

This Martabak Manis is a variation of Indonesia's sweet martabak. Created by Bong Kap Kap Djun, Martabak Manis has no yeast or artificial sweeteners. this pancake treat comes in varied flavors including cheese, chocolate, red velvet, Oreo, Kitkat Green Tea, and Nutella Almond.

#### **2. Mexico's Fish Tacos (Php280)**

Created by Chef Alam Mendez of Pasillo de Humo, this fish tacos is an ensemble of fish tempura, burnt chili, and onions on wheat tortilla and drizzled with a creamy sauce.

#### **3. Taiwan's Oyster Omelette (Php 270)**

This savory treat is a combination of oysters, egg, and sweet potato starch,

which are pan-fried, and served with savory tangy sauce and sriracha. Made by Chiayi Chenjia, this dish has been around since 1958 and has been a favorite night market treat among locals in Taiwan.

#### **4. Philippines' Cheese Empanada (Php150)**

Lanie's Batac Special Empanada is a twist to empanada or turnovers, a local favorite treat in Ilocos. Along with the usual ingredients including egg, shredded papaya, and minced meat stuffed in rolled rice dough, this version has cheese inside.

### **5. Philippines' Pinangat Burgers (2 pieces for Php250)**

Bicol's iconic pinangat (taro leaves cooked with coconut milk) was given a new twist by turning it into a burger. In this dish, the pinangat is being served with malunggay pan de sal, and taro chips.

### **6. Singapore's Coffee Pork Ribs Burgers (Php290)**

Established by Chef Liew Choy, Keng Eng Kee is serving hearty Coffee Pork Ribs Burger and flavorful Curry Chicken Burger at the Jamboree.

### **7. Thailand's Tub Tim Grob and Khao Niaw Ping (Php 180 and Php 190)**

N.C.C. Catering's Tub Tim Grob is a medley of water chestnuts wrapped in tapioca flour, coconut milk, and ice; while their Khao Niaw Ping is a dish composed of grilled glutinous rice stuffed with banana.

### **8. Vietnam's Bánh Xèo (Php280)**

Known as "the embodiment of what Vietnam is all about," Bánh Xèo is a symphony of crispy rice mung bean pancake, with seafood fillings, and served with greens and fish sauce.