



Manila, Philippines

**Title:** The best things we ate at World Street Food Congress 2017

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Today (Sun, June 4) may be the last day of the much talked about World Street Food Congress, but the culinary delights we devoured will forever be in our hearts and minds.

The five-day international street food festival at the Mall of Asia Concert Grounds is definitely something you shouldn't miss and you still have time 'til 9:00 p.m. today. Entrance is PHP150, but don't worry, it's consumable.

Make sure to check out these goodies:

#### **Vietnamese Banh Xeo**

Also known as sizzling crepe with shrimp and pork from Vietnam. The light, savory crepe is a great contrast to the meat and seafood. The spicy vinegar dip is perfect with it!

#### **Matarbak Manis from Mr. Buyung's**

These sweet treat from Indonesia comes in various flavors like red velvet (favorite!), green tea KitKat, peanut butter, and chocolate. Best when eaten warm, this Matarbak is a fluffy and buttery dessert that's actually not as heavy as it looks. It comes in 4s and 8s.

#### **Sisig Paella and Kare-Kare Palabok from Café Fleur**

Celebrity chef, author, and WSFC captain Sau del Rosario brought his restaurant's best sellers all the way from Angeles City, Pampanga.

#### **Oyster Omelette from Chiayi Chanjia**

The line for this oyster omelette was really long but it is well worth the wait. The oysters are still tender and somewhat sweet and the light egg batter was just the right amount of savory.

#### **Coffee Pork Ribs Burger from Keng Eng Kee**

Chef Wayne's Coffee Pork Rib Burger was something else! The pork rib was really tender and flavorful, but you can still enjoy that rich coffee glaze. I think this is now my preferred caffeine kick of the day. Oh, Singapore, you lucky country.

### **Nasi Lemak from Makansutra**

Chef and WSFC founder K.F. Seetoh is also the founder of Makansutra and he brought his very own Nasi Lemak, a favorite in Singapore. It has fluffy coconut rice served with a cluster of moreish toppings fried crispy and crispy through baby fish, sambal eggs, sayour lodeh, cucumber, ikan bilis and a fiery chilli sambal — all served on a banana leaf.

The World Street Food Congress has over 20 different hawkers and as much as we would love to try everything, sadly our mortal bodies could only eat so much! Let us know your favorite WSFC dish by leaving a comment below.