# **SEBERANG PERAI GASTRONOMIC FEAST**



The food of Seberang Perai is unique to the land and rich in culture, there is no better way to partake of its diversity than to savour the various cuisine's derived from a melting-pot of cultures and traditions.





@ PAK MAN MEE KUAH KETAM ☆ **JAVANESE NOODLE** 







NASI KANDAR PELITA @ PERAI 🖈 🗆

NASI KANDAR PELITA @ MAHKOTA 🎓

NASI KANDAR AHMAD 🖈 🛚

RESTORAN KAPITAN 🚖

RESTORAN NELAYAN TERAPUNG PNK UJONG BATU 🖈

WAN ZAI BAWAL GORENG BANDAR PERDA 🎓 🗆



# YAM RICE

M YAM RICE

RAJA UDA YAM RICE

G HONG KEAT COFFEE SHOP

10am – 3pm



JALAN PANTAI





# **SEAFOOD**

AH KEAT SEAFOOD RESTAURANT

GEE SENG SEAFOOD RESTAURANT

HOW KEE SEAFOOD VILLAGE

BANGKOK STATION @ PERMATANG BATU PETRON STATION ★

KHUNTHAI SEAFOOD RESTAURANT

RESTORAN TERAPUNG PULAU AMAN 🎓



IPOH HOR FUN

# JAVANESE NOODLE

RESTORAN MAY FONG

PETER JAWA MEE



## CURRY MEE



WAN LI LAKSA



PRAWN MEE

LOCAL KUIH



SEBERANG PERAI STREET STREET FOOD



# NELAYAN TERAPUNG

ര PNK UJONG BATU,

**RESTAURANT** 

UKIT MERTAJAM





CHICKEN PORRIDGE

@ JALAN RAJA UDA

# CUP RICE **BM CUP RICE RESTAURANT**







# **GRILLED FISH**

RESTORAN IKAN BAKAR DIN 🖈

BAWAL GORENG KELAPA SAWIT JURU ☆ ③ +6017-480 6915 ⑤ 9:30am – 3pm (Closed on Sundays) ⑤ Jalan Tok Kangar, 14100 Simpang Ampat.

D'BAMBOO BAWAL PANAS ☆

③ +6012-429 6450 ⑤ 3pm – 11pm (Closed on Fridays)

⑤ Medan Selera No. 3 & 4 JKKKN Simpang Empat Permatang, Buloh,
Kepala Batas.



# LOK LOK



# TOM YAM NOODLE



MAK LONG MEE REBUS ★

# **KOAY TEOW SOUP** 7 VILLAGE NOODLE HOUSE



# MALAY CHAR KOAY TEOV

SUNGAI DUA CHAR KOAY TEOW (TELUR AYAM DI BASUH) ☆ ③ +6012-483 0010 / +6019-400 066 / +6010-318 3434 ⑤ 5pm – 1am (Closed on Wednesday) ⑤ Lot 1746, Kampung Teluk, Sungai Dua, 13800 Butterworth.

PITSTOP ROUTE P139 ☆
ALMA EIZAM CHAR KOAY TEOW



E LAI XIANG HAR KOAY TEOW



AH KHOON LOH MEE





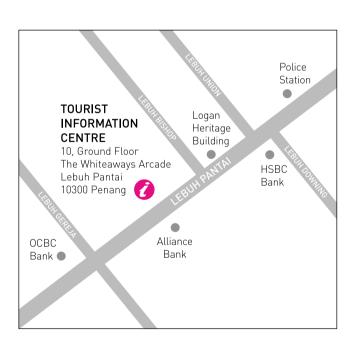
PAK MAN MEE KUAH KETAM ☆

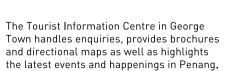


**AIS KACANG** 



# CENDOL MAKLOM 🖈





# TOURIST INFORMATION CENTRE

9.00am to 5.00pm Saturdays

Monday-Friday

9.00am to 3.00pm Sundays & Certain Public Holidays

9.00am to 1.00pm **Web** : mypenang.gov.my Facebook : Penang Global Tourism

**Instagram**: penang.experience **Twitter** : PenangXperience **LinkedIn**: Penang Global Tourism Tiktok : experiencepenang Email : info@penangglobaltourism.com

: +604 263 1166









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# North Seberang Perai Central Seberang Perai South Seberang Perai





For a satisfying lunch or dinner, a must-try when you visit Seberang Perai is the grilled seafood, which is also known as Ikan Bakar in Malay. It is cooked on the spot and served with a special sauce that gives the grilled seafood a delicious kick. Grilled local mackerel is prepared with a spicy shrimp paste or sambal that is massaged into the fish to give it a flavourful finish. Other favourites not to be missed include the ever-famous satay, which can be found in most hawker centre's in Seberang Perai.

Some must-try noodle eats include the ever-famous Mee Udang, Char Koay Teow and Mee Rebus. Mee Udang or prawn noodles are yellow noodles in a mouth-watering gravy with some very plump prawns. Char Koay Teow on the other hand is a delectable stir-fried dish served with eggs, prawns, cockles and chives while Mee Rebus is an Indian-Muslim noodle dish served in thick gravy accompanied by an assortment of fried tofu, boiled potatoes, hardboiled eggs, prawn fritters and garnished with sliced fresh lime.





Rice lovers will find themselves in heaven with the perennial favourite, Nasi Kandar, usually available 24 hours a day. Indian in origin, Nasi Kandar has assimilated local flavours into the dish and people from all walks of life enjoy the delicious taste of this local specialty. The best way to eat Nasi Kandar is to mix the curried gravy together with rice, topping it off with a juicy piece of fried chicken and a wide selection of accompanying side dishes.



For those looking for something different, Claypot Crab Rice is a delicious alternative and can be found in most seafood restaurants. The sweet goodness of the crab is infused with the rice during the cooking process producing a scrumptious claypot rice dish.

Not to be outdone is yet another favourite, Banana Leaf Rice. Originating in India this dish can be found served at most Indian restaurants during lunch time. Rice is served on a banana leaf, which enhances the aroma and flavours of the rice and the variety of side dishes served with it, usually consisting of vegetables, pickles and Indian crackers called Papadom.



