



一百家最具风味 传统咖啡茶餐店

MALAYSIA 100 BEST COFFEE SHOP 2

2
2015



Pilihan Semulajadi

**Kebaikan semulajadi,
lebih segar & lebih sedap**



MS1500: 2009
1 064-02 / 2004



Nikmati

**F&N
SEASONS**

**Nutri
SOY**

diperkayai dengan
lebih soya!



- ♥ Protein soya membantu mengurangkan kolesterol*
- ♥ Rendah lemak
- ♥ Tidak ditambah pengawet

(*Jumlah yang disyorkan untuk mengurangkan kolesterol ialah 25g sehari. - Kementerian Kesihatan Malaysia, 2010)



何子孟

马新咖啡茶业联合总会会长

餐 饮业与旅游业的关系可说是密不可分，马来西亚作为“美食天堂”，咖啡茶餐行业在发扬传统古早原汁原味饮食可谓不遗余力，同时也促进国内外旅客和饕客寻找美食风味旅游的蓬勃成长。

马新咖啡茶业联合总会是一个联系和团结咖啡店、茶餐室及小型餐厅业者的组织，在全国各地拥有2万多名会员。继2012年中推出《大马100家最具风味传统咖啡茶餐店》获得热烈回响后，本总会乘胜追击，由全国43个属会推荐特色咖啡茶餐店，经策划和编辑于2015年初出版第二本美食专书资讯指南，并将分发到旅游部及旅行社供民众免费索取，希望获得国内外游客的青睐。

对于卫生部计划推行『禁止展示香烟条例法令』，以禁止公开展示卷烟的措施，本总会认为并不实际，反而将导致零售香烟商店及咖啡茶餐室的不便，最受关注的莫过于安全问题，零售营业地点将面对更大的偷窃和抢劫威胁进而蒙受亏损风险。

『禁止展示卷烟法令条例』一旦生效，受影响的业者将包括全国各地的咖啡茶餐店、华巫印裔餐馆、饮食中心、杂货商店、便利店、嘛嘛档和批发商等，造成相等于20多万名业者的收入减少，同时增加业者或店员的工作负担和服务品质的下降。

令人担忧的是，因为卷烟已不在公众视线内，间接惠及非法之徒利用为售卖走私香烟，因为他们将有一处可以轻易收纳非法卷烟的关闭橱柜，非法和合法的卷烟产品并排存放及销售，将增加执法人员取缔非法烟的难度，也令消费者分不清哪些是获准零售的合法卷烟，并牺牲了奉公守法的零售商。

此外，现时出售香烟的柜台将不可再使用，零售香烟的业者则必需斥资制造和改装另一个无法看到香烟展示的柜台装置，增加额外的开销成本。

“走向时代，保存传统”，作为服务行业的传统咖啡茶餐店一直随着时代的转变中求存，现今，许多业者所经营的生意已经朝向多元化发展，除继续卖传统咖啡西茶、蒸烧烤咖椰牛油面包和半生熟鸡蛋，也以分租档位方式为食客提供薄利多销又合理价格的各式款类美味可口饮食。

咖啡店和茶餐室的业者要巩固生意收入，除了保持餐饮色香风味的卫生水准，对店铺周围环境的整体清洁应有严格的要求，同时给予国内外顾客最亲切的服务。

一个国家或地区，能够吸引国内外游客或饕客远道前往品尝美食，自有一定具备吸引力的条件，令人回味无穷的地方上美味食品、独特佳肴。马来西亚许许多多独特咖啡店、茶餐室及餐厅的饮食，已超越果腹的意义，经提升到色、香、味、形具佳的境界，成为人们喜爱追求的饮食文化。

原汁原味的古早美食及传统小吃，存在着壮大的潜能，拥有非常宽阔的发展空间，可以与旅游配合起来，成为推广我国旅游业及饮食业一股强劲的推动力，将马来西亚“美食天堂”盛名推上另一个高峰。

我国的美味美食种类繁多、滋味丰富，从酒楼餐馆，到大街小巷，由海鲜肉类，到风味小食，包罗万象，应有尽有，可谓众味纷陈，任君选择，这是我们的强项，也是我们的独有特色。

我期待我们在传统古早风味美食佳肴领域中的强项和特色，继续维持，并且发扬光大。我期望咖啡茶餐业者，提升服务与环境卫生品质，持续精益求精加强美味美食的积极表现，为旅游业及饮食业的永续成长做出更加卓越的贡献。

马新咖啡茶业联合总会出版第2本《100家最具风味传统咖啡茶餐店》专书美食指南，肯定会满足在马来西亚寻觅传统小食和古早佳肴的饕客和旅客的欲望，尝尽国内各种各样的美味餐饮。



拿督魏家祥

马来西亚首相署部长

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MS 1500 : 2009
1 025-09/2010

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Carlsberg Marketing Sdn Bhd (40534-M)

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张瑞和茶餐室

RESTORAN TEO SWEE HOE



156, JALAN NGEE HENG, 80000 JOHOR BAHRU, JOHOR.

业者：张维坤 电话：

营业时间：

喝下一口传统香浓可口的咖啡或西茶，吃上一片美味的烤面包，品尝两粒新鲜的半生熟蛋，独有古早韵味就在【张瑞和茶餐室】。

【张瑞和茶餐室】的烤面包是碳烤，美味面包的质感及加央的香滑，好喝的咖啡茶水，无法形容的传统古早味道，喝过吃过的人都会有着不一样的升华感觉。



锦城茶餐室

KENG SENG RESTORAN



74, MAIN ROAD, MASAI BARU, 81750 MASAI, JOHOR.

业者：蒋国平 CHIANG KOK PENG 电话：07-2511 891

营业时间：

位于马塞大街的锦城茶餐室是属于家庭式经营生意，除了面包、半熟生蛋、咖啡茶水；知名的酿料、干捞面薄、清汤粉面，每天早上店里人山人海，光顾的食客很难找到空位，惟都很有耐心等待，忙碌的老板娘在为顾客点菜时语气都是客客气气。

锦城餐室的酿料非常丰富与新鲜，有鱼块、酿豆腐、酿豆腐卜、蔬菜等，配上特制材料熬煮的鲜甜和清香汤底；一碗碗热腾腾的各种酿料搭配清汤或干捞粉面粿条，就是有着不简单的味道，让各阶层年龄人士不知不觉融合在美食当中。



张益记云吞面

CHEONG YIK KEE WANTON NOODLES



103, JALAN DATO HAJI MOHAMMAD NOAH, 85000 SEGAMAT, JOHOR.

业者：张淦棚

电话：012-701 8838

营业时间：8.00AM-2.30PM (星期四休息)

【张益记】以云吞面纵横昔加末60多年，从前张益记是在旧市区“20楼”卖云吞面，现在子孙各别以相似名号即【益记云吞面】、【张益记云吞面】随处可见兜售云吞面，而且间间都做得很有起色。【张益记】这个美食老招牌可说是凡昔加末人皆曾尝过。

很有弹性又爽口的【张益记】面条是自做，特别之处在于非常吸汁，若打包放上一个小时后才吃，淋上猪油的面条此时已把汁洗得饱饱的，吃起来别有风味，许多人特喜欢这样的吃法；叉烧香与脆、汤底美味、云吞则软滑滑，吸引一群又一群的饕客。

位于甘榜亚罗拉“好吃美食中心”的【新张益记云吞面】是他的孙子，除了生招牌的云吞面、还有焖的软而香的冬菇鸡脚面卜；自创的云吞辣面，也只有这一家有卖，它是由百份百辣椒仔、蒜米、葱头、虾米制成调酱染红的面条，喜欢辣的人可尝吃。



新东亚茶室

KEDAI KOPI SIN THONG AH



7, JALAN AWANG, 85000 SEGAMAT, JOHOR.

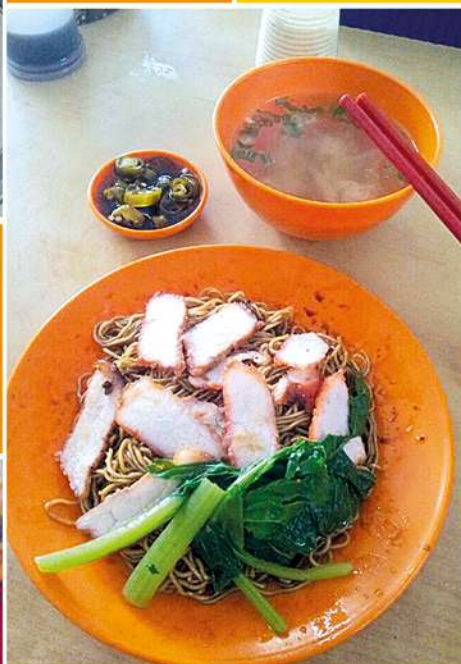
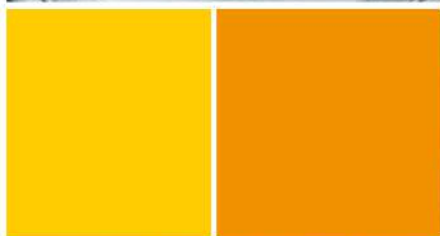
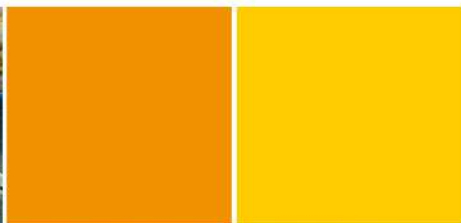
业者：符永胜 FOO YONG TENG

电话：07-9313 618

营业时间：6.00AM – 7.00PM

位于昔加末旧市区战前老店屋的【新东亚茶室】，里头的装修是理所当然的复古，而海南咖啡仍然保持古早醇浓原味，至于烧烤了的香喷喷又酥脆的牛油块咖椰面包，半生熟甘榜鸡蛋加上一汤匙酱油还有些许胡椒粉，味道更是精彩，咖啡、面包和半生熟蛋组合肯定能第一时间冲破食客的味蕾大关。

此外，【新东亚茶室】的经济粉面、云吞面和海南鸡饭，也深受顾客的欢迎。



海南香浓咖啡店

HAI NAM KOPITIAM



4, JALAN JELAWAT, 83000 BATU PAHAT, JOHOR.

业者： 电话：012-717 3778

营业时间：7.00AM-5.30PM

由一班青年开设的【海南香浓咖啡店】，除保留饮食的古早味道，也特制符合现代人口味的餐点，同时以整齐干净环境欢迎顾客莅临，可算是当地人吃早午餐的热门餐室之一。烤蒸面包抹上咖喱与牛油、鸡蛋煎面包、米粉、椰浆饭及烫生熟鸡蛋是传统口味，新特色的招牌乌达火腿面包、热狗面包和燕麦烧烤面包，可是有口皆碑。

在这海南式的咖啡店当然少不了醇浓香滑的咖啡乌、咖啡C、奶茶、茶乌或茶C等饮料，恰到好处的新鲜滑嫩烫生熟鸡蛋熟度，蘸着烤蒸面包一起吃，永远是传统餐饮的“最佳拍档”。

[illegible]

海南2咖啡店

KEDAI MAKANAN & MINUMAN HAI NAM 2 KOPITIAM



2, TAMAN SETIA JAYA, 83000 BATU PAHAT, JOHOR.

业者： 电话：012-717 3778

营业时间：7.00AM-5.30PM

一杯香浓的海南咖啡，一片香脆的海南牛油咖椰面包，吃的不只是海南风味，还有传承海南文化和传统。【海南2咖啡店】就是延续了原汁原味的浓浓古早特色饮食味道，深受家庭成员及年轻顾客的喜爱，清晨7时开始营业便客流满座。

【海南2咖啡店】卖的冷热咖啡、奶茶、蒸烧烤面包、烫生熟蛋、包点、米粉、椰浆饭等，虽然是很普遍的早餐，惟，当地人也将这些餐饮当为午餐。



龙引家园咖啡厅

RENGIT COFFEE



91-3, 91-4, JALAN RAHMAT, 83000 BATU PAHAT, JOHOR.

业者: JENNY WOO

电话: 07-424 2241

营业时间:

龙引（家园）咖啡早于1920年在柔佛州开始了咖啡行业贸易，由祖父一手创办而传给第二代继承人，发现了有一种咖啡品质特别香浓，便将这品种接种栽种，产生了比普通咖啡大一倍以上的大象咖啡豆。1980年，咖啡盛产，第三代继承人为了要和咖啡爱好者们分享，便开办【龙引咖啡厅】，并引进意大利高压浓缩烘焙机器来炮制本地咖啡。

来到龙引家园咖啡厅，就一定得品尝最具有特色的100巴仙纯大象咖啡，配制精选咖啡豆和熟练的咖啡师傅，每一

杯咖啡都无与伦比的香浓，喝了让人齿颊留香，顺滑可口，是马来西亚最具道地的咖啡象征；喜欢新潮口味的咖啡爱好者，可特别调配焦糖蜂蜜、果仁、黑巧克力的拿铁。

招牌菜式有本地风味叻沙粉面，浓厚咖哩和慢火焖炖仁当都是新鲜烹煮，没加椰浆却香滑美味，适合众人口味；各种优质三明治，是由牛角面包、全麦面包配搭丰富的材料，保证口感，味道十足。



华南旅店茶餐室

KEDAI KOPI DAN HOTEL HUA NAM



23, JALAN YAHYA, 84000 MUAR, JOHOR.

业者：黎辉权 LOI HUI KIAN 电话：019-760 9933

营业时间：

【华南旅店茶餐室】于1940年由黎林业所创立，楼下咖啡店，楼上设旅馆，现由其儿子黎辉权经营，继续保存战前店屋的完整历史容貌及餐饮风味。店内的“叻沙”地道潮州风味，里面香料和辅料超级多，椰浆分量恰好，特色是加了sambal虾和鸡蛋丝，还有很多的鲜蚶，很辣但吃了很过瘾。

切成不规则形状的一块块粿条，汤底用卤味的酱汁做成，配料有香喷喷的卤味猪内脏、猪肠、猪头皮、豆干、卤蛋等，还有独门辣椒沾酱，微微的酸刚好就解掉了“粿什”卤味的油腻。

组合有点像卤煮的“猪杂汤”，清鲜的猪肉、粉肠、猪肝和猪内脏烫得正好，无膻无臊异味，配上白饭，边吃边喝上碗里的清汤，即可满足味蕾与食欲。



家春（海南鸡饭粒）

KEDAI MAKANAN & MINUMAN JIE CHUN



250, JALAN SAKEH, TAMAN SRI EMAS IV, 84000 MUAR, JOHOR.

业者：王昌婉 昌雅 昌丽 昌奥 电话：012-639 1062

营业时间：

王日发早期设立日发茶室，逝世后由儿子王昌真接手经营，而王昌婉四姐妹则另外开设以母亲名字命名的【家春鸡饭粒】传统海南风味式咖啡店餐厅，同时延续父母亲拿手海南鸡饭粒美食绝活，而且鸡饭粒有如网球般大小。

【家春】拥有海南式鸡饭粒香郁感觉的丰富好味道，以米粒鸡汤来协合的鸡饭粒香且结实又有弹性，配上滑嫩的鸡肉在米粒之间徜徉，一切融为一体，少不了黑酱油助阵，还有辣椒姜蓉不能缺席；饭后别忘了来杯正宗的海南咖啡，有了咖啡的暖香，一切完美。



美顺西果茶餐室

KEDAI KOPI MUI SOON



44, JALAN PETRIE, 84000 MUAR, JOHOR.

业者：林世儒 LIM TEE GEE 电话：019-666 7311

营业时间：

1975年由林承存创设的【美顺西果茶餐室】，家庭成员共同经营餐饮生意，除了咖哩鸡饭、叻沙粉面、海南鸡饭、炸鸡饭等，还备有多款式的手工蛋糕，由于茶室地点位于麻坡市区中心，深受各族顾客的光顾与喜好。

这家老字号海南咖啡店的镇店之宝—“海南咖哩鸡饭”美味可口，而搭配辣椒酱和淋上黑酱油的嫩滑鸡肉饭，则是食客必点美食；此外，叻沙粉面更是好味料足和辣得很过瘾，可配料鸡肉、鲜虾、苏东及鲜蚶。

店家新鲜烘制的各式糕点，随意各点一件来尝鲜，再来香浓顺滑的咖啡茶水，肯定会心满意足。



兴美茶室

KEDAI KOPI HENG MUI



41-2, JALAN ABDUL RAHMAN, 84000 MUAR, JOHOR.

业者：陈达茂 TAN TAK MOH 电话：06-9519 648

营业时间：清晨6时至下午5时30分（星期日休息）

位于麻坡市区的【兴美茶室】成立于1971年，由陈达茂所创立，目前交由儿子陈波经营。香浓顺滑又不会太甜的自制椰椰，配上有一点咸味的牛油搽在面包上，确实非常得好吃，深受各族的喜欢与光顾。

这里的咖啡及奶茶冲泡得恰恰够味，不会有苦涩的感觉，很顺口、好喝；价廉物美的马来糕点，以及包裹在香蕉叶里面的Mee Siam，更是食客推荐必要品尝的超好吃小食。



阿光咖啡店

KEDAI KOPI KWAN



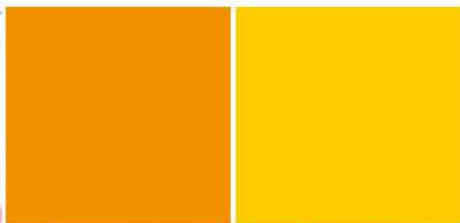
540-2C, JALAN TEO KANG SUI DALAM, 82000 PONTIAN, JOHOR.

业者：陈海光 电话：012-767 5412

营业时间：

柔佛州笨珍的陈海光于十年前自创『阿光咖啡店』，除延续其父亲的传统经营方式外，并在店内增设六个摊位，售卖中式、越南式及马来风味的食物。

当然，各阶层年龄的顾客们同时可在『阿光咖啡店』品尝具有家乡味道的浓郁咖啡及奶茶，蒸烤面包再搽上牛油与自制的加椰，配上半生熟鸡蛋，这些带有古早味的餐饮，令人口齿留香。



陈利成咖啡店

TAN LI SENG KEDAI KOPI



3, JALAN DATO CAPTAIN AHMAD, 86000 KLUANG, JOHOR.

业者：陈明娥 TAN MENG NGOH 电话：012-799 2693

营业时间：

历史悠久的老字号『陈利成咖啡店』，坐落在居鑾市区甲必丹丹末街门牌三号，已经拥有超过60年的历史；现由陈明娥掌店经营，生意总是高朋满座，三大民众都慕名美食而来光顾。

『陈利成咖啡店』的冷热咖啡茶水、香脆烧烤牛油与加椰面包、半生熟鸡蛋、椰浆饭、米粉及糕点等，更让食客回味无穷。



豪华茶餐室

KLUANG LIM KOPITIAM



24, JALAN NG PI TON, KLUANG BARU, 86000 KLUANG, JOHOR.

业者：林秀敏 电话：017-725 7722

营业时间：早上7时至傍晚6时

『豪华茶餐室』是居銮著名的传统咖啡店之一；1983年开业至今已有31年的历史，东主林秀敏的家族三代皆经营咖啡茶餐行业生意。

特色餐饮包括咖啡茶水、蒸烧烤牛油和加椰面包、各类杂菜、海南鸡饭、椰浆饭、经济米粉与面食。『豪华茶餐室』每天早上7时开店，几乎挤满人潮，顾客们络绎不绝而来，就只是为了品尝好吃的传统美食。



嘉園茶餐室

KEDAI KOPI JIA YUAN



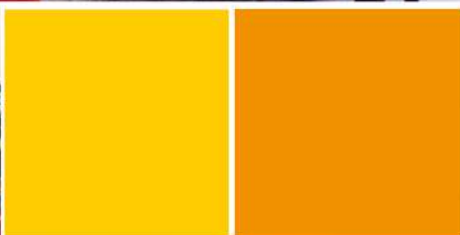
10, JALAN 13, TAMAN KLUANG BARAT, 86000 KLUANG, JOHOR.

业者：周亚弟 电话：017-733 8683

营业时间：

『嘉園茶餐室』已经营业将近30年的历史，店内售卖各式各样的糕点及香浓的咖啡茶水，深受外坡及当地人客的赏识。

多样化现做现卖的新鲜糕点如咖哩卜、芋头糕、马来糕、蛋糕等每天一出炉，便吸引了一群又一群的食客到来品尝美食；咖啡茶水、米粉面类也是顾客的喜爱。



人人餐厅

NASI PADANG MUHIBBAH



13, JALAN TENGKU MAHKOTA ISMAIL, 86000 KLUANG, JOHOR.

业者：彭志峰 电话：012-715 4790

营业时间：

经营咖啡茶餐生意的『人人餐厅』，至今已有26年的历史，所售卖之咖啡茶水及美味佳肴，深受顾客的好评，每天皆吸引华巫印三大种族到来光顾。

『人人餐厅』的咖啡奶茶、薏米水、各类菜肴煮炒、米粉面类、椰浆饭、咖喱鱼头、咖喱鸡和招牌豆腐等，是顾客群的必点饮食。



乐天国酒家

LOKE TIEN YUEN RESTAURANT



55 & 56, JALAN ABU BAKAR, 86800 MERSING, JOHOR.

业者：萧志兴 SIEW CHEE HENG 电话：07-799 1639

营业时间：12.30pm-4.00pm (午餐)；6.30pm-9.00pm (晚餐)

在丰盛港的【乐天国酒家】绝对可以品尝到古早味传统正宗粤菜美食，尤其是镇店之宝“莲子鸭”是必须要预订才有得享吃；至于出名的糯米鸡平日很少烹煮，只有在宴会酒席才看得见。

百年粤菜老店【乐天国酒家】的菜肴不油不咸，非常健康。招牌菜之一的“叉烧白斩鸡”，鸡肉和自制叉烧口味又嫩又甜，还有配上火腿的“玉兰鸡”也好吃到吮手指。值得推荐尚有“清蒸虾”，虾肉弹牙又鲜甜，酱汁带有一丝丝的酒香及姜香，拿来拌饭，一流！

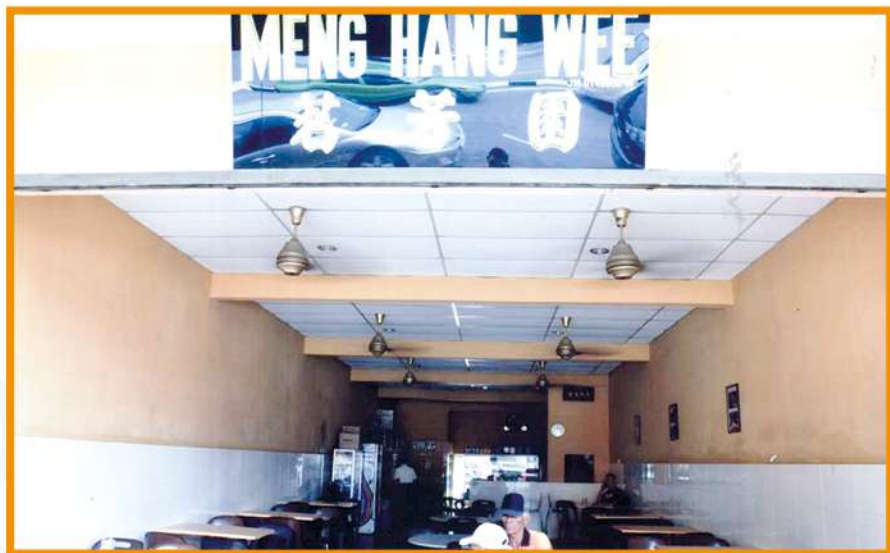
“苦瓜焖排骨”的苦瓜软而不烂，排骨还非常入味，黑豆豉酱汁拌饭更是开胃。“清蒸石斑鱼”是每一座食客都会必点海鲜菜式，新鲜嫩嫩的鱼肉加上清甜的秘制汁料，真是人间美食。还有，采用猪网油包裹着猪肉拿去油炸而成的春卷，口感香脆可口。“腐乳油麦”、“冬菇海参”、“红烧豆腐”、“鱼翅羹”等也是粤式风味菜肴。

大马及新加坡的电视台饮食节目，以及国内外知名餐饮杂志更曾多次慕名而来，摄录和编写【乐田园酒家】的美食与饮料，家喻户晓。



茗芳园茶室

RESTAURANT MENG HANG WEE



3, JALAN JEMALUANG, 86800 MERSING, JOHOR.

业者：叶必溪 YAP PEK HOY 电话：07-799 2195

营业时间：中午12时至下午6时（休假不定）

茗芳园茶室始于五十年代初由已故叶仕杰创业，至今已有六十多年；从初期的亚答屋经过历年多次维修，时至今日的钢骨水泥店铺，如今由兄妇几人共同经营运作。国营电视台TV2综艺节目《东南西北三人行》更曾慕名而来，摄录该茶室的美食与饮料。

特色风味美食包括以自制的咖椰搽上炭烤和蒸烧的传统面包，再搭配半生熟鸡蛋，令人味蕾大开，由友族转售的Nasi Lemak及Mee Siam也受到追捧；茗芳园茶室的冷热饮品有咖啡与奶茶，尤其是茶细（C）冰更是深受年轻人所喜爱。



中华茶室 (海南鸡饭)

CHOP CHUNG WAH HAINANESE CHICKEN RICE



电话: 06-284 5001

地址: 18, LORONG HANG JEBAT, 75200 MELAKA.

营业时间: 8.30AM-3.00PM

到马六甲一定要吃的东西就是鸡饭粒了，位在马六甲河旁荷兰红屋区附近的【中华茶室】是当地人最推荐的其中一家。鸡饭粒是以前为了让工作的人方便携带，特别把饭捏成球状，随时可以拿出来食用。

家喻户晓的【中华茶室】海南鸡饭传承了40多年；带有鸡汁香味的手工制粘粘鸡饭粒柔软中带点实感，口感特别的香味可口，搭配滑嫩无比的菜园鸡肉、清爽黄瓜和酱油酱汁，加上特制的蒜米辣椒酱，不管沾着鸡肉吃，或沾饭都是超级棒。



万里香沙爹朱律茶餐室

BAN LEE SIANG



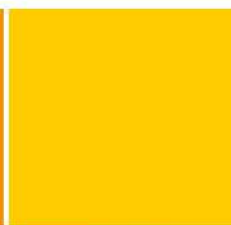
电话：06-284 1935

地址：45-E, JALAN ONG KIM WEE, 75300 MELAKA.

营业时间：5.00PM-12.00AM

【万里香茶餐室】的墙壁上贴着每一串食物的价钱表，若食客选择装在盘子里的食物，那食物价钱就依据盘子的大小和颜色而定。这里售卖超过60多种食物，绝对刺激饕客们的味蕾，让大家不由自主地食欲大增。

该店所售卖的食物包括虾、鱼丸、蟹柳、蔬菜、鲍鱼菇、热狗、油条和腐竹等等，必定让你垂涎三尺。



兴丰信记餐馆

HENG HONG TIN KEE RESTAURANT



业者：王振礼 电话：06-2822 172

地址：62, JALAN TENKERA, 75200 MELAKA.

营业时间：12.00PM-11.00PM（星期三休息）

创设了将近60年的【兴丰信记餐馆】，从中国海南岛传承来的驰名正宗补品“炖羊药材汤”，经过特定的一个小时把祖传配方药材放进水里大火煮沸，再透过两个小时的慢火控制把羊肉放进汤里煮滚，才能煮出传统香浓入味的炖羊汤。

【兴丰信记餐馆】的祖传煮法将羊肉的骚味去掉，绵而不化炖羊带皮沾上特制的辣椒酱，特别爽口美味，食客再喝上一口甘香的药材炖汤，肯定一口羊肉、一个白饭、一口炖汤，美味无穷。这里的八宝鸡和木耳猪肉也非常热销！



和记鸡饭

HOE KEE CHICKEN RICE



电话：06-2834751

地址：4-6-8, JALAN HANG JEBAT, 75200 MELAKA.

营业时间：9.00AM-6.00PM

和记是古城马六甲第一位开始售卖鸡饭团的小贩，从挑担子到租摊位，再从一小间店扩充到大店面，每天可见国内外饕客们大排长龙就是最好的口碑，而在店前拉绳子请客人排队的，鸡场街只此一家。

和记除了鸡饭团，还有一道娘惹代表菜“亚参鱼”，其他还有嫩滑的包心菜、滋润的黑豆汤或花生莲藕鸡爪汤等。



佳必多沙爹

CAPITOL SATAY



电话：06-283 5508

地址：41, LORONG BUKIT CINA, 75100 MELAKA.

营业时间：4.30PM-2.00AM（星期三休息）

【佳必多沙爹】已传承了40多年，横跨四代人。来到马六甲，“沙爹Celup”绝对是你我不能错过的道地美食，祖传秘方的香料配酱，经过每一代不断精心研究更好吃的酱料，让食客能吃到最好吃的“沙爹Celup”美食。

琳琅满目的肉类、海鲜类和菜类的“沙爹Celup”，配上特制香料酱在酱里滚烫，滚熟后的“沙爹Celup”香味可口，顾客们可以吃了一串不停的接一串。



琼南园茶餐室

KEDAI KOPI DAN MAKANAN KHENG NAM YUEN



557/42, JALAN SEROJA 21, TAMAN YOON FOOK (SEREMBAN GARDEN), 70450 SEREMBAN, NEGERI SEMBILAN.

业者：刘扬梗 LAU YONG KING 电话：06-761 5303

营业时间：凌晨6时至中午1时（每逢星期三休息）

坐落在芙蓉园的【琼南园茶餐室】从1962年开设以来，老字号招牌特色美食“海南猪腩粉”为森美兰十二道美食之一，更是老饕们当中的佼佼者，用肥肉瘦肉层次分明的五花肉做成，配料有花生、酸菜、青葱和细碎的芝麻，长时间熬煮的卤汁，混合独家调制的酱料与香料，猪腩粉味道让人深刻，且回味无穷。

此外，店家的干捞爆香猪肉碎濲粉面条，再搭配特制辣椒酱，自成一格的嚼劲，放入口却令人惊艳，并留下好好吃的印象。还有咖啡奶茶、半生熟鸡蛋和海南面包等传统小吃，也是顾客的喜好。



新逢安茶餐室

SUM FOONG ANN KEDAI KOPI DAN MAKANAN



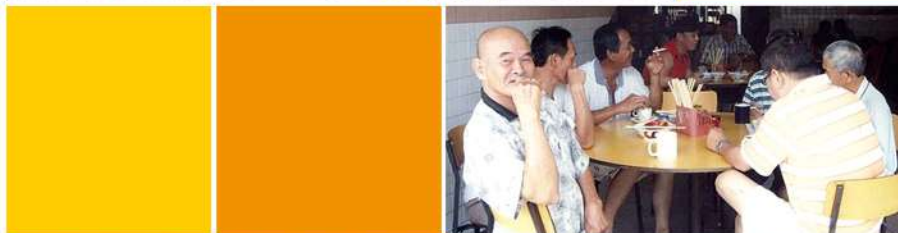
LOT 1786/4, JALAN SIKAMAT, 70400 SEREMBAN,
NEGERI SEMBILAN

业者：王锡发 电话：06-763 2066

营业时间：

开设于1980年的新逢安茶餐室，不管是干捞或清汤，绵绵一咬就断的特制云吞面，口感滑而顺，汤底更是鲜甜美味，口味大专化，所以老饕们会“食过番寻味”。

由于保持传统，这里的咖啡奶茶香浓可口，烧烤和蒸海南面包搽上咖椰或牛油，再配搭半生熟鸡蛋，肯定满足食客的味蕾。



新樂園

RESTORAN YL SIN



104, JALAN MERAK 11, TAMAN THIVY JAYA, 70300 SEREMBAN,
NEGERI SEMBILAN.

业者：钟宜伶 电话：013-931 9531

营业时间：

新乐园创立于1970年，特色美食有招牌卤面、广府香底炒生面（伊面）、苦瓜蛋炒饭、酿豆腐、炒粿条、泰式玻璃鸡脚、黑啤鸡翅膀及各式各样粿条粉面煮炒；饮品则有咖啡奶茶、青瓜苹果酸梅水和特制凉茶等。

店家的热烫卤面加上黑醋，虽然里头材料不多，但由于是手打面条，所以非常有嚼劲，广受顾客的青睐；其他菜肴经火候十足的煮炒，简直也令人大开胃口。



中记咖啡店



24, JALAN BESAR, 71010 LUKUT, NEGERI SEMBILAN.

业者：梁棋发 电话：017-601 2241

营业时间：

森美兰州卢骨的【中记】于1960年开始营业已历第三代；祖辈梁定福在100多年前将中国海南省琼山县的祖传配方手工肉包带来我国，至今依然保持原汁原味用料及合理的价格，十分受到饕客的喜爱。

【中记】这个老字号的包点咖啡店每天的生意一直很好，各阶层年龄顾客一边饮喝咖啡或奶茶，一边品尝现场手工制作、新鲜出炉又不加防腐剂的肉馅肉汁饱满的传统包点，每一口皆货真价实让人回味。



新泉丰茶餐室

KEDAI KOPI DAN MAKANAN SIN SUAN FONG



71, JALAN BESAR, 71200 RANTAU, NEGERI SEMBILAN.

业者：陈川玉

电话：06-694 7880

营业时间：

由70年代开始便坐落在晏斗大街的【新泉丰茶餐室】，如今已交由第三代人接手营业生意，继续售卖着各种绝迹它处的古早味海南式餐点，即海南面、海南猪扒、海南鸡扒、海南咖椰或牛油面包、手工包点、咖哩卜、烧包及咖啡奶茶等。

接掌传统咖啡店的陈川玉保留了食物原来的烹调法，并维持原有特色的传统海南式风味，餐单方面也没有太多的变动。喜欢海南料理的食客，【新泉丰茶餐室】可是个寻求美食的好去处。



久拉揼面食

KEDAI MAKANAN DAN MINUMAN MIAN JIU



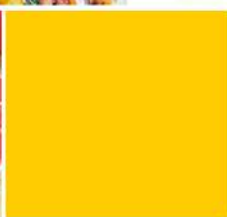
1854, JALAN BESAR, 71010 LUKUT, NEGERI SEMBILAN

业者：电话：012-3538307

营业时间：凌晨6时30分至下午1时30分（每逢星期一休息）

森美兰州芦骨小镇大路旁的驰名【久拉揼面食】，共有三种烹调口味，即干捞、干炒及汤煮，配上一碗味道十足的肉羹汤、白菜猪肉汤或是鱼丸海鲜汤，味道皆十分入味鲜甜，怪不得深受当地及外地人所喜爱。

祖传三代的【久拉揼面食】，每天一开店都坐满老饕，尤其是镇店美食类似客家面并以全蛋自制的拉揼面，因为不含水分，所以口感会特别有韧性，除拌了相当多的黑酱油，配料有猪肉、虾、青菜等，十足火候翻炒面料，吃起来美味可口。



镡记中西菜馆

YUT KEE (1928) RESTAURANT



1, JALAN KAMUNTING, OFF JALAN DANG WANGI,
50100 KUALA LUMPUR.

业者：李居仲 电话：03-2698 8108

营业时间：早上7时30分至下午4时30分（每个星期一休息）

在吉隆坡金马路经过80多年岁月洗礼，现在相隔一条小巷甘文丁路继续营业的【镡记中西菜馆】，是由早年从中国海南省过来马来亚的第一代华侨李大镡所创立，再经儿子李光汉维持原有特色的食物烹调法，售卖着各种各类海南式餐点；如今已经交给李家第三代李居仲接手。

这间仍然好好保留怀旧风味与记忆感觉的老字号古早味茶餐馆，每周『旺』足六天座无虚席，顾客甚至大排长龙，就为了要尝味一番又香又醇的黑咖啡、奶茶、红茶、又酥又

软的店家特制咖椰酱烧烤面包、奶油塔、牛油蛋糕、瑞士蛋糕、半生熟蛋、粥、薏米水等。

在这里必点的海南美食就是招牌猪肉包(RotiBabi)，以约一寸厚的海南面包，在侧边切开一个袋口，酿入已炒熟的猪肉、洋葱、蟹肉、腊肠等馅料，沾上蛋液炸成金黄色，然后以生菜、番茄和黄瓜伴碟并上桌，再浇上原装李派林酱汁，带出特有的绝妙美味。

此外，知名的海南猪排、鸡扒或鱼扒、烧猪肉、炒海南面、马来栈炒饭、面粉汤、肉粽等，在充满岁月痕迹的餐室里品味老吉隆坡，过往的时光是回不去了，老老实实留下来的是舌尖上的原汁原味。



丽丰茶冰室

KEDAI KOPI LAI FOONG



业者：THOMAS TAN

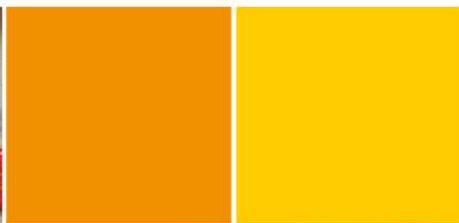
电话：03-2072 8123

地址：138, JALAN TUN HS LEE, 50000 KUALA LUMPUR.

营业时间：6.00AM-10.00PM

1956年就开档的吉隆坡老字号【丽丰茶冰室】，海南式的牛腩汤每天放下十多种药材熬煮10个钟头，清香无比的老火高汤带有浓郁清甜的牛杂鲜味但毫无牛骚味，牛肉片软中带韧、牛肉丸爽口弹牙、牛筋与牛肚有嚼劲入口即溶，加了咸菜和香芥提味，可选择濑粉、河粉、米粉或黄面，整碗牛腩处理得非常精致，呈现饕客们喜欢的古早味道。

【丽丰茶冰室】的烧腊方面有烧鸡、烧肉、叉烧、蜜汁鸡等，还有猪肉粉、黑酱油炒粿条。香浓滑顺的传统咖啡乌、咖啡奶、西茶和奶茶，更是顾客们的最爱。



京城茶餐室

CAPITAL CAFE



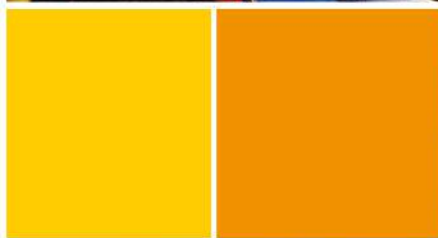
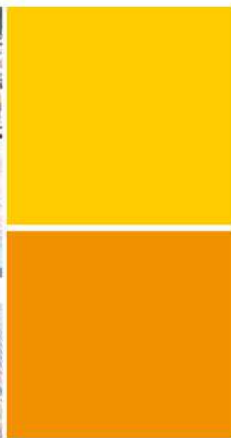
电话：012-3585 736

地址：JALAN TUANKU ABDUL RAHMAN, 50100 KUALA LUMPUR.

营业时间：7.00AM-8.00PM

从1956年就开始营业的吉隆坡市区老字号【京城茶餐室】，尤其是午餐时间和周末，店内坐满了食客，有时还要与其他客人共聚一桌。

坐落在SOGO购物广场附近的【京城茶餐室】独特之处是，这里的档口主要由华巫印裔经营，华人卖海南炒粿条，印度人卖罗惹面（Mee Rojak），以及马来人卖Nasi Padang（俗称马来杂饭）和沙爹等，可说是汇集了我国三大民族的美食。



新协记茶餐室

RESTORAN SIN HIAP KEE



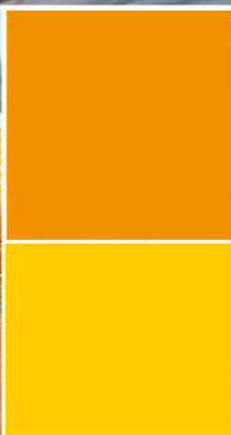
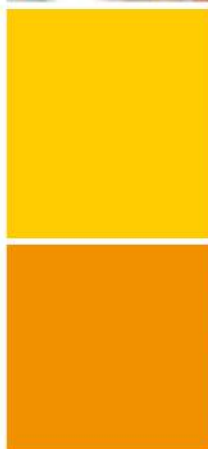
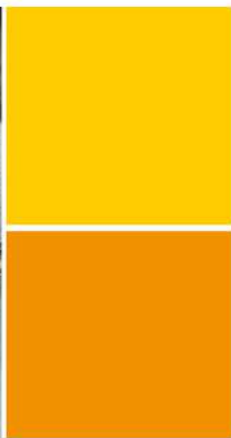
电话：03-2148 9557

地址：32, LORONG BRUNEI SELATAN,
OFF JALAN LENGKONGAN, 55100 KUALA LUMPUR.

营业时间：7.00AM ~ 7.00PM (星期日休息)

在【新协记茶餐室】会发现一个独特的摊位提供的是印度式咖喱菜肴，有趣的是，老板娘居然是华人，所以她在印度咖喱口味上做了一些调整，更符合华人食客的口味。

就像普通的杂饭一样，这里提供的菜式选择相当多种类，当中包括脆皮炸鸡、香酥鸡、咖喱鱿鱼、咖喱羊肉、辣椒啦啦、咖喱苏东、炸苦瓜等，当然，最不能错过的是招牌咖喱鱼头。



适苑酒家

RESTORAN SEK YUEN



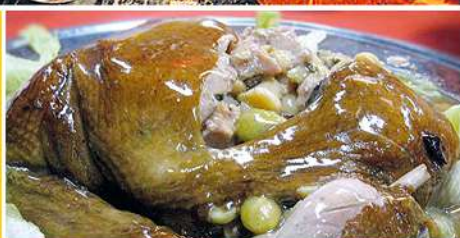
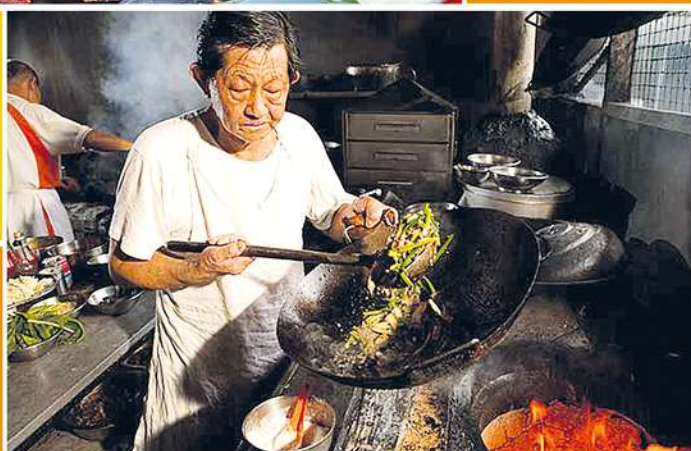
电话：9222 9457

地址：313-315, JALAN PUDU, 55100 KUALA LUMPUR.

营业时间：（星期一休息）

【适苑酒家】驰名生招牌“枇杷鸭”色泽金黄诱人，炭香扑鼻，鸭皮香脆，沾上酸梅酱，美味极了；当然少不了塞满八样配料的“八宝鸭”，色香味形俱全古法烹调；乾炒的“桂花翅”也是必点的菜餚，以生菜包桂花翅，配上青辣椒及黑醋，全部送进口中咀嚼，夹杂各种香气。

半山芭【适苑酒家】每天依然高朋满座；以前至今还是保留着用炭火来炒菜，而且师傅们都慢慢老了，所以，在这些传统粤式菜肴失传前，有机会一定要到这儿吃一顿，品尝一下难得的古早味。



双壹茶餐室

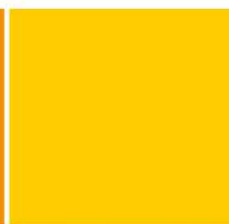
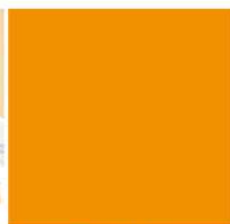
RESTORAN DOUBLE ONE



业者：覃业樊TIM YIP PONG 电话：012-3585 736

地址：89, JALAN 3/62A, BANDAR MENJALARA,
52200 KEPONG, KUALA LUMPUR.

位于甲洞孟加拉拉的【双壹茶餐室】每天一营业，从早上至下午的生意皆门庭若市，座无虚席。店内摊位汇聚大马美食，多样化应有尽有，即：猪肉粉、板面、卤面、椰浆饭、肉骨茶、濑粉、咖哩面、瓦煲鸡饭、云吞面、猪肠粉、西餐、各类粉面粿条饭小炒等。当然这里的冷热咖啡西茶也香滑顺喉，烧烤蒸咖椰牛油面包更爽脆可口。



华叙茶室

KEDAI KOPI WAH CHUE



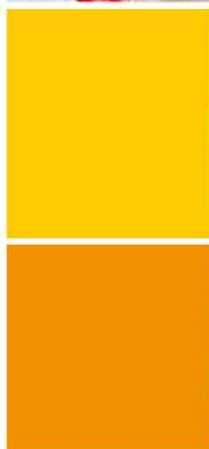
电话：012-351 1067

地址：JALAN AYER LOMBONG, AYER PANAS,
SETAPAK, KUALA LUMPUR.

营业时间：6.45AM-12.00PM (星期一与二休息)

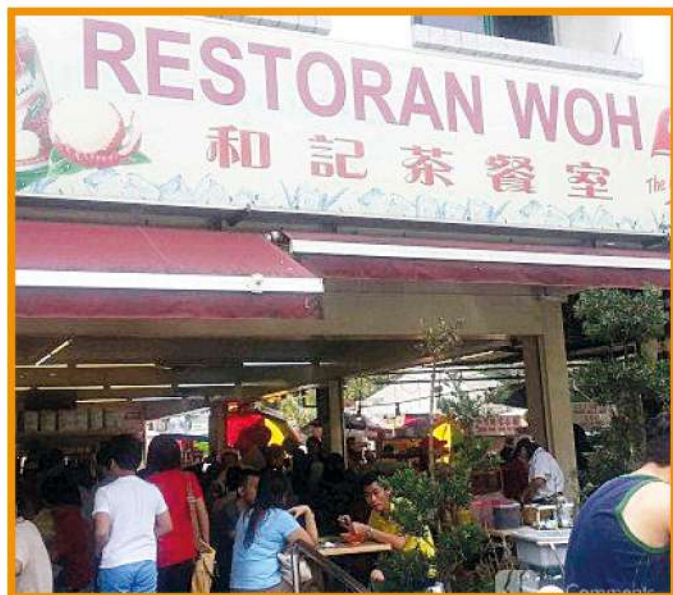
华叙茶室只有一个档口，就是鱼滑粉专卖档，招牌当然是鱼滑，是老板现场新鲜“捏”出来的，所以呈不规则的形状，有点像鱼丸，咬起来弹牙之余，还充满鱼味，没有防腐剂，保证新鲜，货真价实！

鱼滑也有炸的版本，吃起来外皮更脆，更好吃，这种鱼滑粉也称为“金宝鱼丸粉”，有四、五种不同的料，在吉隆坡的确很少见。



和记茶餐室

RESTORAN WOH



业者：MAK WENG WOH（八打灵咖啡酒餐商公会）

电话：012-396 6690

地址：1-G, JALAN CEMPAKA, SD 12/2,
52200 SRI DAMANSARA, KUALA LUMPUR.

【和记茶餐室】杂菜饭远近驰名，店家于1995年营业至今，坚持每天以最新鲜的食材亲自烹饪，鸡肉或猪肉都是经当天宰杀后运送到店里烹煮，从来不用冷冻的肉类；为了让顾客享用最好吃的食物，每天的菜肴菜式配搭都精心变换。

每到午餐时间【和记茶餐室】总是门庭若市，店内的美食档口也让食客们有更多的选择，如板面、猪肉粉、虾面、云吞面、鱼头米、炒粿条、客家面、椰浆饭等；此外，贩卖各类糕点、点心与水果的专柜则非常受顾客青睐。



华绅风味餐馆

RESTORAN HUA XING



LOT 1-12, 1ST FLOOR, PLAZA SERI SETIA, JALAN SS9/2,
SERI SETIA, SUNGAI WAY, 47300 PETALING JAYA, SELANGOR.

业者：卢锦喜 LOO KIM HOO (雪隆福州咖啡酒餐商公会)

电话：03-7876 3288

营业时间：中午11时30分至下午3时，傍晚6时至晚上10时
(每个星期三休息)

以福建古早风味打响名堂的【华绅风味餐馆】，于2003年开始以家庭式经营，镇店名菜弹滑的封肉碱水软糕加上香味四溢的浓汁，更是许多福建人怀念的传统好味道。

除此，香酥茄子、豉汁松鱼头、酸辣猪脚、红糟鸡、鱼鳔焖蹄根、花生焖石斑肉、苦瓜冬粉汤、亚三鱼、家乡豆腐、春卷、薯粉羹、妈蜜排骨、面线糕等七十样佳肴供选择，以满足

顾客们的食欲。负责掌厨的胡芙蓉女士更曾礼聘到吉隆坡五星级酒店的餐厅担任临时客座厨师。

有麝自然香，位于雪兰莪州双溪威新村的【华绅风味餐馆】，用餐时间经常客满；顾客在享用赞不绝口的正宗福建传统美食当儿，品尝到不仅是食物本质的味道，还有逐渐失传的道地乡味回忆。



明天美食中心

MING TIEN FOOD COURT



LOT 10991, SS 24/8, TAMAN MEGA, 47800 PETALING JAYA, SELANGOR.

业者: DANNY LIM (八打灵咖啡酒餐商公会) 电话: 03-7806 4991

营业时间: 7.00AM-2.00AM

开设于2001年的八打灵再也【明天美食中心】堪称全马最大和最多摊位的饮食广场，各领域与各阶层年龄群都喜爱光顾这个具富海边沙滩椰林色彩主题的露天餐饮中心，在愉快和轻松的环境气氛下享用美食。

深受食客好评的【明天美食中心】共有63个饮食摊位，几乎概括大马及欧亚的美食，顾客可以合理价格选择应有所有的各种类优质口味的中西餐饮。



百家村风味 NEXT STATION



58, JALAN 19/3, 46300 PETALING JAYA, SELANGOR.

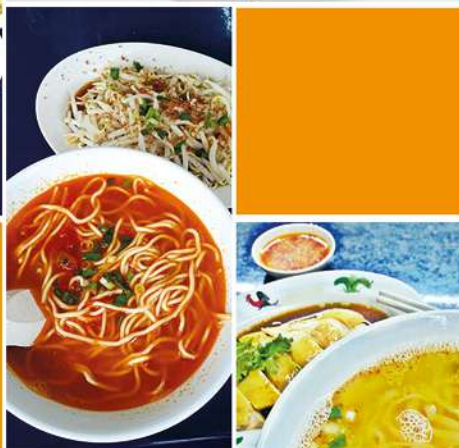
业者：陈振辉 CHIN CHAN FEI (八打灵咖啡酒餐商公会)

电话：019-263 5598

营业时间：

店家陈振辉将具有百年历史的『宝结百家新村』家乡特色佳肴“一汤三味”，带来八打灵再也开设【百家村风味】以把传统味道发扬光大，让更多喜欢客家菜的爱好者品尝正宗美味。

【百家村风味】的招牌古早味美食有姜酒上汤面、番茄蛋汤面、百家村捞猪肉、菜园鸡、清汤面、香滑咖啡等，深受老饕们的热爱。



孔茶餐室

KEDAI KOPI KHOONG



50, JALAN 21/19, SEA PARK, 46300 PETALING JAYA, SELANGOR.

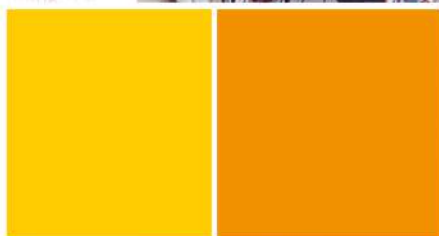
业者：李秀兰 LEE SIEW LAN (八打灵咖啡酒餐商公会)

电话：012-202 3849

营业时间：

开设于1979年的【孔茶餐室】，店里值得推荐的有弹牙爽口独家自制的金宝鱼丸、外脆内软的炸鱼丸、牛肉丸、炸腐皮等各类酿料，顾客选择清汤或干捞粉面，皆可吃出真材实料的古早好滋味。

【孔茶餐室】的猪肠粉充满口感有嚼劲，撒上和淋上一些任选的虾膏、甜酱、沙葛、辣椒酱、虾米、韭菜、芝麻或咖哩汁等组合，就是一盘好味道了，一定要品尝一番。



马来西亚茶餐室

RESTORAN MALAYSIA



31, JALAN SEMENYIH, 43000 KAJANG, SELANGOR.

业者： 电话：03-87331160

营业时间：9.00AM-11.00PM

最好吃的华人沙爹就在加影，大多数饕客特地来到加影就是要吃【马来西亚茶餐室】的沙爹，因为这家有多种口味选择的沙爹，而绝大部分的时间店里都坐满人，因此，可能需要等待一会儿，才能吃到好吃又美味的沙爹。

如果沙爹不能满足大家的胃口，还有其他的选择，可以点些炒面炒饭的，而且价格也很合理。



福春记茶餐室

HOCK CHOON KEE KEDAI KOPI



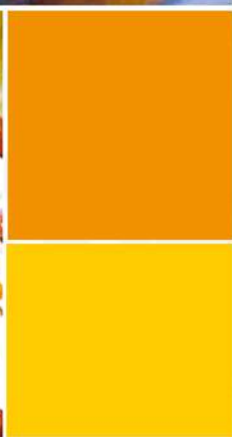
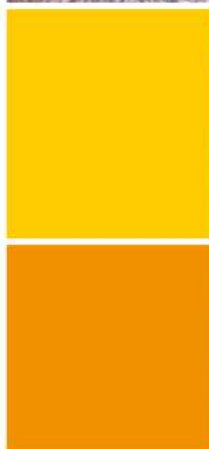
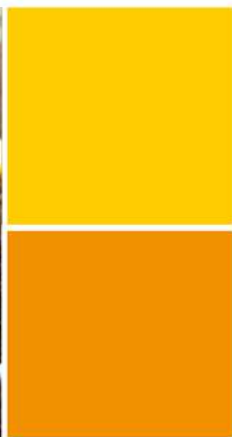
22, JALAN BESAR, ULU YAM LAMA, 44300 BATANG KALI, SELANGOR.

业者:

电话: 012-676 8380

营业时间: 9.00AM-7.00PM (星期一休息)

【福春记茶餐室】是乌鲁音最原创、最著名的卤面，虽然里头材料不多，但由于是手打面条，所以非常有嚼劲。店家也提供客人白色卤面，前者广受游客欢迎，后者则深受老饕青睐。还有这里的炸鱼饼，皮层炸得香脆，内滑嫩薄，好香又好吃；至于福建炒面也是一绝哦！



瑞园茶餐室

RESTORAN SWEE YEN



38, JALAN BESAR, ULU YAM LAMA, 44300 BATANG KALI, SELANGOR.

业者： 电话：03-6075 1125

营业时间：10.30AM-10.30PM（星期三休息）

30多年历史老字号【瑞园茶餐室】的卤面，在乌鲁音可说是无人不知，甚至吸引国内外饕客远道慕名前来一尝卤面。当一碗热热的黑酱汁卤面加上黑醋味道，简直是令人打开胃口；这里还有好吃的炒面线、特製药材炖水鱼、鱼饼和炸腐竹。



新乐茶餐室

KEDAI KOPI SHIN LOK

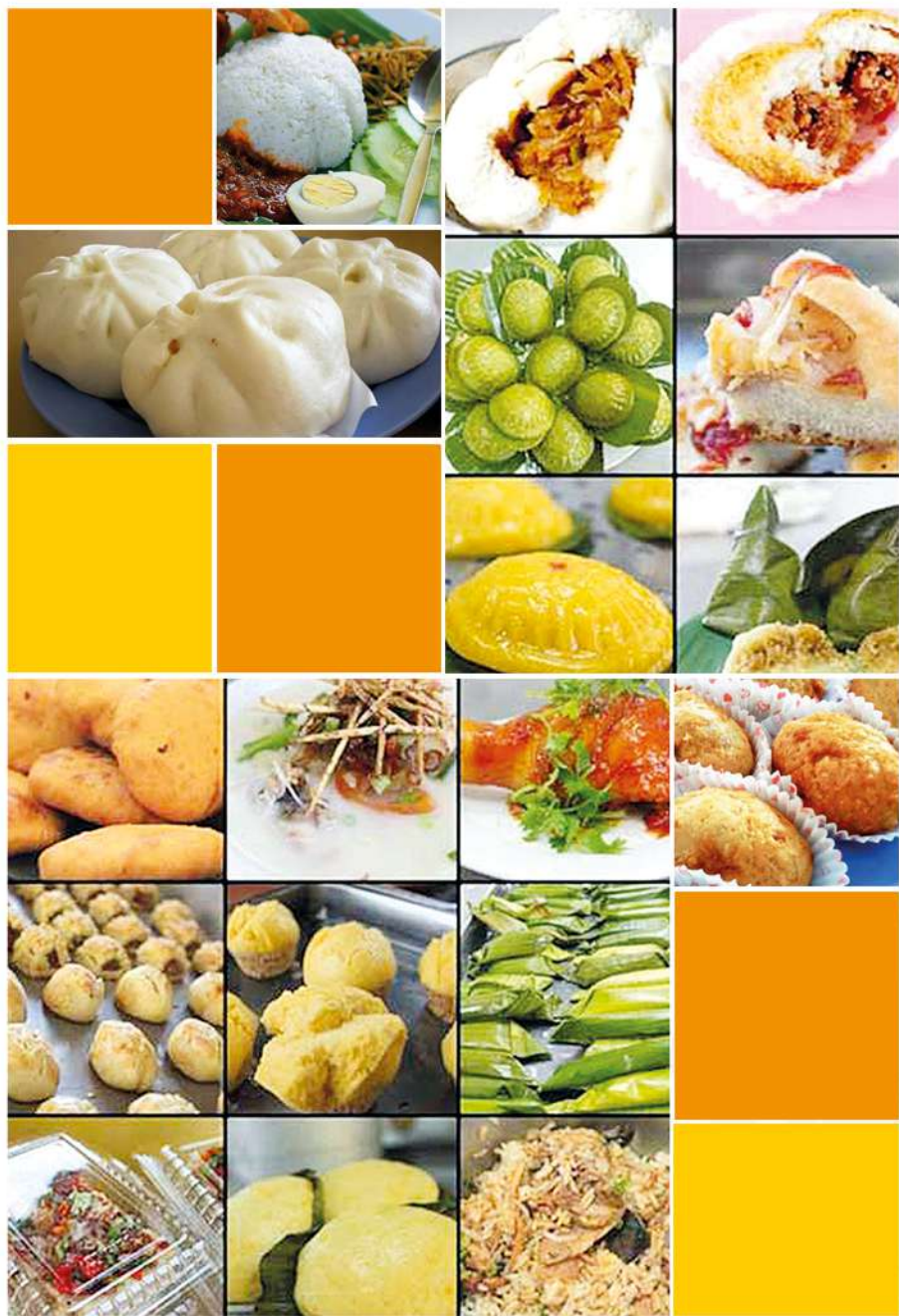


1, BATU 17, JALAN KENARI 1, TAMAN KENARI,
SUNGAI SEMBILANG, 45800 KUALA SELANGOR, SELANGOR.

业者： 电话：03-3264 7591

营业时间：7.00AM – 6.30PM

【新乐茶餐室】在50年前开创以来，即以手工製包而闻名，该店提供的包点多达7种，包括有菜包、咖哩鸡包、鸡肉包、豆沙包、花生包、椰丝包及咖央包。集爽脆及绵软口感于一身的“芋角”是这里著名的点心，由于油炸时间短，吃起来特别爽口不油腻。



南香茶餐室

NAM HEONG COFFEE SHOP



2, JALAN BANDAR TIMAH, 30000 IPOH, PERAK.

业者：吴家健 GOH AH KIAN 电话：016-5200 222 / 012-370 9253

营业时间：7.30 am – 4.00 pm

怡保的旧街场，是一个充满咖啡香的地方，几乎每家茶餐室都有自己一套“祖传秘方”冲泡出一手又香又浓的好咖啡，不只是风靡了怡保人，也吸引了闻风而至的国内外咖啡爱好者。【南香茶餐室】就是旧街场白咖啡（Oldtown White Coffee）连锁店的发源地。

1948年营业迄今的【南香茶餐室】是由吴清文的祖父一手创办，新一代接班人吴家健继续自炒咖啡豆并保持祖传秘方冲泡咖啡、海南式烧烤咖椰牛油面包和半生熟蛋。吴清文兴起把祖传白咖啡大力推广的念头，并于1994年与对咖啡有浓厚兴趣的中学同学陈先生开始创业出“旧街场白咖啡私人有限公司”。

喝过【南香茶餐室】热或冷白咖啡喷飘的全是独特咖啡原味，在坊间历久不衰，香滑四溢，爽神舒心让人念念不忘，并成为顾客慕名必尝的道地饮品，店里柜台有售卖三合一的白咖啡，就会当手信买回去和亲友分享自家泡冲。

【南香茶餐室】不仅可以品尝到正宗的旧街场白咖啡，还有唇齿留香的酥皮蛋挞，用灌满蛋奶的壶在每个已经成型的“挞”内浇注，再等待凝固，就是新鲜出炉热乎乎香喷喷的可口蛋挞。广受欢迎的多样化和种类繁多自制港式点心、包子、鸡酥、芋角等，促使每天的客人都络绎不绝。

值得推荐的还有河嘻粉、鸡丝河粉、客家面、猪肠粉、炒果条面、福建虾面、酿豆腐、咖哩粉面，也别忘了尝哦！



新源隆茶室

KEDAI KOPI SIN YOON LOONG



15-A, JALAN BANDAR TIMAH, 30000 IPOH, PERAK.

业者：王吉佐 WONG KEE CHOR 电话：05-2414 601

营业时间：6.00 am – 5.00 pm

从中国海南岛南渡马来亚的王宝朝与王宝廷两兄弟，于1937年联合创设【新源隆茶室】，经过多番的研究及改良，成功以低温方法烘焙仍可保持咖啡豆的香味，并且消除之前在高温爆炒中所产生的焦苦味；由于咖啡豆的烘培过程中没有添加任何其他配料，所以就称此纯净的咖啡为“白咖啡”。至此，第一杯白咖啡就此诞生，而怡保也因此有了“白咖啡故乡”的美誉。

历经70多年的【新源隆茶室】由第三代的王吉佐接手，延续上两代的传统制作工序，至今依旧飘着浓郁古早味道的白咖啡，还有自制咖椰、鸡蛋糕、半生熟蛋、鲜奶炖蛋和西饼，店里也出租档位卖牛肉面、爽脆可口炸葱猪肠粉、老鼠粉、叉烧和烧肉等。

此外，王启祯秉承祖父辈创办的金漆招牌新源隆白咖啡老字号，进军生产包装式即溶白咖啡My Cofe，成功打进海内外市场。



新源丰茶餐室

KEDAI KOPI SUN YUAN FOONG



17, JALAN BANDAR TIMAH, 30000 IPOH, PERAK.

业者：王鸿兰 WONG HONG LAN 电话：016-5900 545 /
019-5504 888

营业时间：

王鸿兰的父亲从1955年开始经营【新源丰茶餐室】至今已经历第三代，祖传秘方冲泡浓香白咖啡、冬瓜龙眼凉茶、传统烧烤鸳鸯咖椰牛油花生酱面包、半生熟鸡蛋，依然保持古早风味水准。

在王鸿兰与丈夫精心互研食谱的努力下，自创猪扒包、咖哩羊肉、咖哩鸡、烧肉等，可随食客各自喜好来配上米饭、粉面或烤面包，则有蛋汁及香肠供选择。此外，这里的猪肠粉也是很好吃。



怡發茶室

YEE FATT TEA SHOP



39, JALAN RAJA PERMAISURI BAINUN, 30250 IPOH, PERAK.

业者：全德强 CHUAN TUCK KEONG 电话：012-520 328

营业时间：6.30 am – 3.30 pm

全德强曾祖父辈在1955年由中国海南岛飘洋过海来马来亚，自购店铺在现址开始经营【怡发茶室】，至今经历第四代人，传统冲泡香浓咖啡奶茶及鸡蛋武夷茶，依旧保存原汁原味。

【怡发茶室】远近驰名的自制祖传秘方咖哩鸡肉，提供湿或干咖哩粉面，顾客可选择另加叉烧及烧肉；店里的鸡丝清汤粉面、糯米鸡等也非常好味。午市则设有猪扒饭、炒饭、烩饭、姜葱姜鸡饭、南乳鸡饭、泰式鸡饭、星洲米、滑蛋河等。



永泉茶室

YONG SUAN COFFEE SHOP



2, JALAN YANG KALSOM, 30250 IPOH, PERAK.

业者：洪光业 ANG KUANG NGIAP 电话：05-2544 314

营业时间：

【永泉茶室】于1959年由洪枋标开设，一直延续至今的第四代接班人，传统海南式咖啡及咖椰面包仍保持古早味道；远近著名的 Nasi Vanggay 印度嘛嘛扁担饭在店里经营也已历50多年，印证了华印裔可贵的四代情谊。

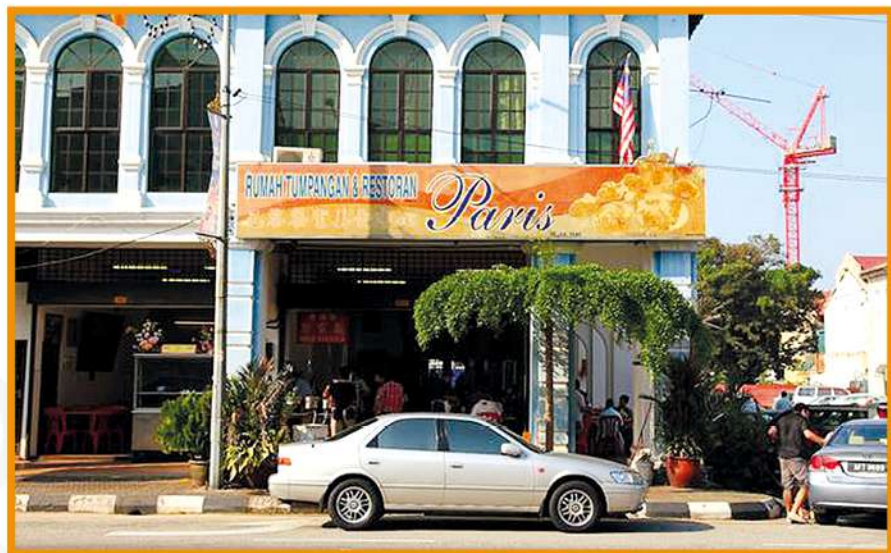
嘛嘛扁担饭的菜肴有辣鸡、羊肉、牛肉、鱼肉、鱿鱼苏东、大小虾肉、Achar、咸蛋等，搭配酱料方面可选择辣或不辣。【永泉茶室】的食客包括华巫印三大民族，每日都高朋满座，各族人士有时同坐一桌，一团和气，额外增添融洽的人情味。

当地许多公务员都是咖啡店的长期顾客，还有众多外地慕名而来的各阶层老饕及名人；店外每每大排长龙的顾客也耐心等待外带。



巴黎餐室美食中心

THE PARIS RESTAURANT



164-166, JALAN SULTAN ISKANDAR SHAH, 30000 IPOH, PERAK.
业者：王志强 WONG CHEE KHEONG 电话：017-5793 148
营业时间：7.00am – 3.00pm（不定时休息）

【巴黎餐室】于1946年开始在原址经营传统咖啡茶餐室已将近70年，现在由第二代人王志强继续营业；初期自炒咖啡豆，后来由咖啡厂商提供咖啡粉，惟，继续保持传统方式冲泡咖啡茶水、半生熟蛋、烧烤牛油和祖传自制秘方咖椰面包。

美食中心内的其他饮品包括有腐竹薏米水、菊花茶、苹果汁、橘子汁、桔仔水等；午市则设有经济饭菜。

店里远近驰名的早市传统风味客家面，档主已历第三代，自制全蛋客家面，黑麻麻的肉碎再配上猪肉丸、鱼丸、酿豆腐及各种酿

料供顾客选择，添加蒜蓉和辣椒酱别有一番风味，每吃一口面一点也不油腻；除了拥有当地常客，同时也吸引了许多外地慕名而来的食客。



嘉賓茶室

KAR PIN EATING SHOP



52, JALAN BENDAHARA, 31650 IPOH, PERAK.

业者：黄远进

ALEX WONG YENG CHIN

电话：05-2545 904 /

012-370 9253

营业时间：7.30am – 2.00pm

来自中国海南岛的黄志初于1957年开始创立【嘉賓茶室】，从初期只是一般传统咖啡茶餐室，自至到了第三代人黄金汤经营，自研食谱并自创出古早味道的酿料，再延续黄远进正式接手父亲的生意後，店铺扩充至两间，从而演变成一家酿料门市专卖店，卖点还有批发鱼肉浆、猪肉浆和手工猪肉丸等。

好吃的酿料通常都是采用新鲜食材和手工制造的，【嘉賓茶室】也不例外，这里有超过三十种不同的自制肉丸、鱼丸、腐皮、酿豆腐供选择，还有售卖务边著名的“濑粉”，清甜的汤水加入大量的芝麻，绝对令顾客食指大动，开怀享受美味的食物。



新泉芳咖哩面茶餐室 RESTORAN XIN QUAN FANG



174, JALAN SULTAN ISKANDAR SHAH, 30000 IPOH, PERAK.

业者：冯国鸿 FOONG KOK HOONG 电话：016-556 9191

营业时间：

1950年代初期，新泉芳原名为【成记咖哩面】，直至2003年从对面店铺搬迁至现址始易名【新泉芳咖哩面茶餐室】。冯国鸿夫妇接手岳父许登清的生意，延续提供半个世纪从中国海南家乡带来的独门秘方烹煮咖哩手艺，再从中改良研究，独创可与面类配合的咖哩酱料。

利用蒜头、姜、猪肉汁、咖哩油及咖哩酱煮成酱料，咖哩汤底搭配各种肉类，入口必融，成为店面的生招牌，食客也可以选择干咖哩，另外加料自身喜爱的叉烧、烧肉、白斩鸡、卤猪肉、鲜虾或鸡丝的肉类杂锦来食用。除了吸引本地的忠实支持者，也吸引许多

外地慕名而来的老饕，包括有天皇巨星周润发、冯宝宝等人，以致闻名遐迩。

家族生意的【新泉芳咖哩面茶餐室】所冲泡的咖啡茶水每一杯都非常讲究，可说是十分精心的炮制，拿着打蛋器放入杯里把里头的咖啡或奶茶搅拌至起泡，咖啡奶茶香浓，甜度刚刚好，每日皆高朋满座。



新永发茶餐室

NEW WENG FATT CAFE & RESTAURANT



1, LEBUH RAYA, TAMAN IPOH, IPOH GARDEN SOUTH,
30000 IPOH, PERAK.

业者：孔旋光 HONG SHUONG KONG 电话：012-501 6166
营业时间：

来自霹雳金宝的孔旋光于1989年开始经营【新永发茶餐室】，累积二十数年的经验，从中掌握冲泡咖啡奶茶的窍门，为顾客泡上一杯杯香浓顺滑的白咖啡和奶茶，以及自家知名的传统鸭腿面。

【新永发茶餐室】出租的档口著名美食计有：自制烧肉和叉烧的无椰浆海南咖哩面、鸡丝河粉、淋面、文冬客家酿料粉面、牛腩面、务边云吞面等。午市则有烧鸡饭及经济杂菜饭；夜市有著名的炒大禄面、炒粉面、印度煎饼，西餐，马来沙爹等。



和平茶室旅社

PEACE COFFEE SHOP & HOTEL



32, JALAN ISKANDAR, 34000 TAIPING, PERAK.

创立于1959年的【和平茶室】，除了经营传统冷热咖啡西茶水、烘烤咖椰牛油面包、半生熟鸡蛋外，尚有已经超过50年炸煮经验的驰名卤肉及炒粿条。店里也售卖种类繁多的美食，包括海南鸡饭、鸭饭、经济饭菜等，为顾客提供多样式选择。

在太平庆祝开辟125周年（1874-1999）纪念历史上，兴建于1928年的“和平旅社” PEACE HOTEL更被邮政局印刷在20仙的邮票上，值得感到荣誉。



日新茶餐室

YUT SUN RESTORAN



78-80, JALAN PASAR, 34000 TAIPING, PERAK.

业者：电话：05-8083 250

营业时间：8.00 am – 9.00 pm (星期日休息)

在太平闻名遐迩的【日新茶餐室】是于1920年创业，至今已传承到了第四代，也是国内少有符合清真(Halal)的华人饮食咖啡店，深受太平和外坡三大民族的喜爱。这里售卖的食物以西餐为主，包括半生熟鸡蛋、煎炒鸡蛋、鱼扒、羊扒、牛扒、冷热咖啡西茶水等应有尽有。

这里的人气食物首推“海南鸡扒”，首先将鸡肉沾粉后拿来油炸，淋上蘑菇酱加上洋葱、青豆、番茄和薯块，一碟美味可口的鸡扒就可以上桌了。店里另一招牌美食是胭脂鸡(Enchikebin)，午餐时间，几乎每一桌的顾客都会点来吃。

【日新茶餐室】的老板是海南人，海南人无论是冲泡咖啡奶茶、烹饪中西餐在大马都非常有名。当然少不了中餐的炒饭、炒米粉、炒粿条、滑蛋河，同时也有售卖蛋挞、蛋糕、饼干等。



燎记 (偃立) 加料猪肠粉 LIEW KEE (AH LEK) CHEE CHEONG FUN



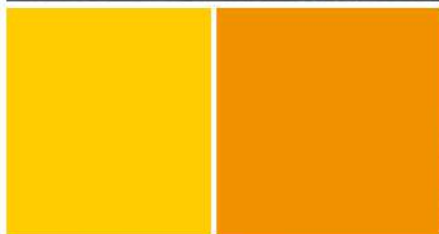
725, JALAN HILL, 36000 TELUK INTAN, PERAK.

业者： 电话：012-508 8812 / 05-6216 884

营业时间： 5.30 pm – 12.00 am (星期一休息)

安顺著名的【燎记 (偃立) 加料猪肠粉】果然名不虚传，和一般滑滑的港式猪肠粉不一样，安顺的猪肠粉不会滑落你的筷子，它比较像米浆糕，里面加入了爆香过的虾米、沙葛和菜脯配料，猪肠粉入口即化，记得要趁热吃哦！

燎记的猪肠粉没有甜酱或咖喱汁，配料是店家提供的青辣椒酸，猪肠粉的味道非常出色外，配搭青辣椒酸也非常爽脆鲜甜可口。推荐“沙葛虾米猪肠粉”、“青葱虾米猪肠粉”，但，要趁早来，不然要排长龙队，而且店家卖完就关店。



三少爷猪肠粉

SAM SIEW YEAW CHEE CHEONG FUN

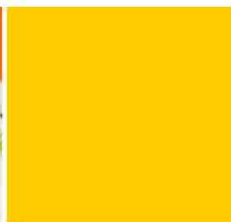


1, LORONG 1, TAMAN HONG KONG, JALAN SULTAN ABDULLAH,
36000 TELUK INTAN, PERAK.

业者：电话：05-6219 550

营业时间：7.00AM-7.00PM（每个星期日和一休息）

“安顺猪肠粉”是历经超过60年的光景，才成为目前远近驰名，家喻户晓的名产。【三少爷猪肠粉】有最多人喜爱的虾米猪肠粉、加料猪肠粉和咖哩猪肠粉，吃下去感觉很滑、很香。



文芳茶餐室

RESTORAN BOON HONG



31, JALAN MOHAMAD, 32000 SITIAWAN, PERAK.

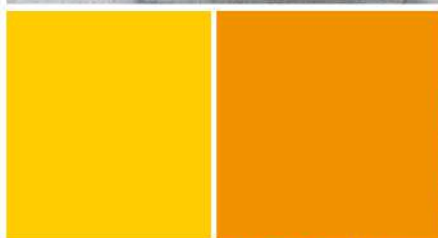
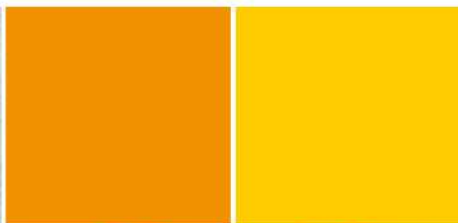
业者：蒙文芳

电话：

营业时间： 6.30am – 5.30pm (星期日休息)

【文芳茶餐室】的创办人蒙文芳十三岁从中国海南岛来马来西亚，先在咖啡店当工人涉取并累积经验，再凭着刻苦耐劳精神自行创业；这五十多年，提供海南式冲泡香醇咖啡和西茶水、香脆烧烤咖椰牛油面包及半生熟蛋传统美食，每天慕名而来的顾客座无虚席。

特制的肉碎春卷也是【文芳茶餐室】的招牌食物，其他选择尚有各个款类糕点、椰浆饭、爪哇面、叻沙面、虾面、卤面、干捞或清汤粉面。



新一色茶餐室 RESTORAN SIN EK SEK



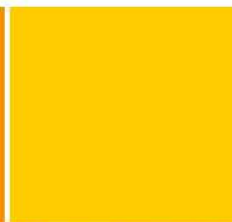
67, JALAN BESAR, KAMPUNG KOH, 32000 SITIAWAN, PERAK.

业者： 电话：017-483 1372

营业时间：

【新一色茶餐室】已是祖传三代从事面食生意，顾客可选择以干捞、清汤、排骨、卤、咖哩、鱼丸、虾、云吞或猪肚来搭配招牌福州面；炒煮面、炒饭、淋饭、鱼头米粉、卤鱼面等皆是特色美食。

福州干捞面不是全蛋面，而是细扁的手工面，新鲜爽口的面条加入独特黑酱汁、肉片、蒜米醋，再配搭辣椒酱或者大蒜辣椒酱来搅拌，就是一盘好好吃的干捞面。食客也可以要求在干捞面上加上叁巴Sambal Udang (虾)及店家自做的Sambal Belacan。



金都里茶餐室

KEDAI MAKANAN DAN MINUMAN JIN DU LI



111, TAMAN BUNGA RAYA, 32000 SITIAWAN, PERAK.

业者：陈华安

电话：016-550 6770

营业时间：6.30am – 5.30pm (星期日休息)

【金都里茶餐室】的鱼头米粉用料丰富，让每一碗汤汁都很鲜甜、香喷喷与饱和，配上大量姜丝、咸菜和番茄，根本是人间美食。

店里有多元选择的各种新口味食材，即炸鱼头米粉、石斑鱼片（加稀奶）、鲨鱼粗米粉、鱼滑鱼头米粉、鲜虾鱼头米粉、福州鱼丸、肉丸米粉、炸鱼饼、炸虾酱鸡，真是令人百吃不腻。



多春茶室 TOH SOON CAFE



140-184, LEBUH CAMPBELL, OFF JALAN PENANG,
10200 GEORGETOWN, PULAU PINANG.

业者:

电话: 04-2613 754

营业时间: 8.00AM-6.00PM (每逢星期日休息)

秉持着60多年的“镇店之宝”炭烤面包和海南咖啡奶茶老味道，而深受各阶层年龄饕客和游客欢迎的【多春茶室】，至今仍然坚持传统古早原汁原味的餐饮，还有大众化的价格，无论平日或周末都可以看到座无虚席。

【多春茶室】有4种自制面包；海南口味面包（Hainan Bread）、全麦面包（Wholeoat Bread）、咖啡云石面包（Coffee Marbel Bread）、巧克力面包（Chocolate Bread）；面包内的酱料有三个口味任君选择：自制咖椰（Homemade Kaya）、进口牛油（Imported Butter），以及自制花生酱（Homemade Peanut Butter）。

食客还可以鸡蛋吐司 (Egg On Toast)、半生熟鸡蛋 (Half Boiled Egg)、椰浆饭和咖哩卜配咖啡西茶水；鸡蛋吐司就是将两颗半生熟的鸡蛋淋在脆卜卜的炭烤面包上面。



东园茶餐室

RESTORAN TONG HOOI



343, JALAN DATO KERAMAT, GEORGETOWN, 10150 PENANG.

业者:

电话:

营业时间:

【东园茶餐室】每天总是高朋满座，早餐的传统冷热咖啡西茶水、烧烤蒸面包搭配牛油咖椰、半生熟鸡蛋等，满足许多顾客的食欲。

炒大禄面是店里的招牌美食，锅气十足、香气四溢，配上特制叁巴SAMBAL辣椒酱，面条吸饱饱那浓浓香香的浆汁，人间美味；此外，炒河粉、面线等煮炒，还有烧腊鸡饭也可值得品尝。



新丽罗茶室

CITY RIO CAFE



64-I, LEBUH BISHOP, GEORGETOWN, 10200 PENANG.

业者：赵胜美

电话：04-264 5010

营业时间：

【新丽罗茶室】传统的冲泡各类冷热咖啡西奶茶水饮料、蒸烤椰椰牛油面包、半生熟蛋等持续飘香。知名的“老虎炒粿条”更列槟城十大炒粿条美食之一，受到国内外老饕的喜爱。

还有嘛嘛炒面，以及淋上特制辛香马铃薯汤汁，配上白煮蛋、炸豆腐干、豆芽、葱花与炸葱头酥的马来卤面（MEE REBUS），更是店里特色面食之一。



兴隆茶餐室

KEDAI MAKANAN DAN MINUMAN HIN LEONG



278, JALAN MACALISTER, GEORGETOWN, 10400 PENANG.

业者:

电话:

营业时间:

【兴隆茶餐室】把檳城所有的美食集在一起，让各阶层年龄顾客任意选择，绝对可以令你我大饱口福。传统咖啡茶水、烧烤蒸咖啡牛油面包或半生熟蛋，还有色香味俱全的炒粿条、烧鸡烧肉叉烧饭、咖哩粉面和粿条鱼丸汤等，食客可以吃得心满意足。



新华茶室

KEDAI KOPI SIN HWA



329, JALAN BURMA, GEORGETOWN, PENANG.

业者:

电话: 04-2280 140

营业时间: 10.00AM-5.00PM (星期四休息)

【新华茶室】祖传三代的炭炒粿條，卖点之一就是使用鸭蛋，还可以加大虾；茶室外表看起來不太起眼，卻內有乾坤，由祖母传承下來的家族生意，如今由年轻的兒孫继续炒香。浓稠虾膏酸酸帶着甜味及香滑面条的Asam 叻沙和椰浆叻沙，也非常之好吃。



日本街肉粽茶餐室

KEDAI MAKANAN CINTRA FOOD CORNER



40, LEBUH CINTRA, 10100 GEORGETOWN, PULAU PINANG.

业者:

电话: 012-4803308

营业时间: 9.00AM-6.00PM (每逢星期日休息)

从一个不起眼的小摊子起家，苦心经营了60多年之后，【日本街肉粽】才开始有了固定的店面。粽子，不仅为罗家带来了生计，也把三代人的情谊紧密地维系在一起。每一天、每一片粽叶、每一撮糯米、和每一根草绳，都在延续着祖传三代的裹粽手艺。

豆香四溢的广东粽，色泽别有一番风味，皎洁如玉的糯米和浅黄朴素的绿豆相互映衬，米豆交融之后，不分彼此地裹住了蛋黄和五花肉，咬下去格外润滑可口，肥而不腻。



亞龍炒粿條 AH LENG CHAR KOAY TEOW



343, JALAN DATO KERAMAT, GEORGETOWN, 10150 PENANG.

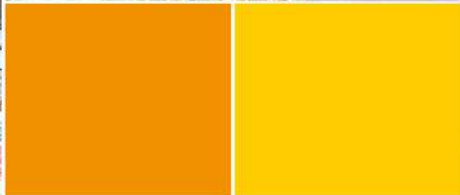
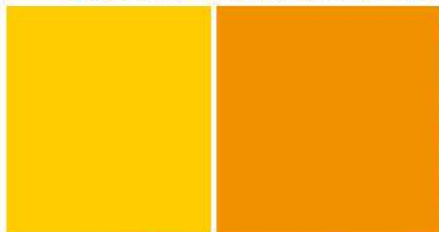
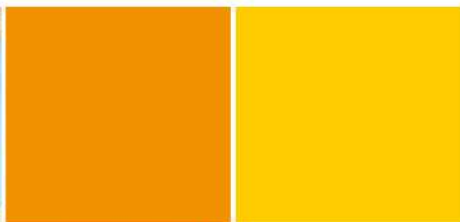
业者：张君霖

电话：012-498 3962

营业时间：9.00am – 3.00pm

现在东园茶室隔邻的【亚龙炒粿条】是许多游客都会来檳城觅食指标之一；张君霖拿着锅铲在火炉上使用猪油快速镬镬翻炒粿条，起锅时蛋液沾粘粿条，芽菜还是保持清脆的口感，新鲜又弹牙的大虾肉质和血蛤必须在炒粿条出现，这样才能够让粿条有丰富的海鲜口味，而韭菜也是必要的。

【亚龙炒粿条】火候十足，条条分明，嚼劲爽口，辛辣或原味任选都好吃，可以特别加料配上老虎虾和濑尿虾（虾姑），或是另加鸭蛋，味道更加鲜甜。



富满楼酒家

RESTORAN HOK MUN



28-29, JALAN TODAK 4, PUSAT BANDAR SEBERANG JAYA,
13700 PERAI, PENANG.

业者：李国荣 LEE KOK YONG 电话：04-399 4929

营业时间：10.30AM-3.00PM ; 5.30PM-10.30PM (每天照常营业)

名声家喻户晓的【富满楼酒家】，厨师们的烹饪煮炒功力火候十足、食物材料货真价实又有丰富口味，美味可口好滋味的多样化肉类菜肴，吸引许多各地食客来享用与品尝美食。

【富满楼酒家】美食有佛跳墙、鲍鱼盆菜、笼仔排骨、沙皮金猪仔、一品锅、佛钵飘香、凤梨香饭、盐焗鸡、甜酸香炸鱼、黑啤香鸡、梅酱排骨、东坡肉、鹅掌鲍鱼、北京烧鸭、西兰花带子、盅仔干贝鲍翅等。



好煮意 (怡保沙河粉)

COOK IDEA



28, JALAN KURAU, TAMAN CHAI LENG, 13700 PRAI, PENANG.

业者：唐国华 TONG KOK HWA 电话：012-635 8510

营业时间：7.15AM – 3.30PM (星期三休息)

仅靠着熟客的口耳相传，天天门庭若市，不及十年，从熟食小摊子变小吃专店，举凡问威省北海的在地人，都能问出在北赖才能园的【好煮意】，仅卖滑白弹牙搭配鲜虾、鸡丝、韭菜与虾子精华汤头的沙河粉、肉质鲜甜香软的豉油王滑鸡、爽脆可口的云吞和小菜的名店，每个食客都极力推荐：“真的料多、实在、价位便宜”，一吃钟情。

唐国华夫妇联手用心经营的【好煮意】专店，事事皆亲力亲为，餐饮味道水准除要严谨品管，店铺周围环境的卫生和清洁条件也严格把关。因为饮食物味美形靓、店内空间整洁卫生，食客滔滔，备受好评。

【好煮意】独树一帜的古早味家传秘方料理，即清汤或干捞沙河粉、鲜虾云吞汤、古老炸云吞、豉油王滑鸡、芽菜、油菜（时菜）、自制加央烧面包、酵素佛手果；滋养健康的冷热饮品包括有金瓜奶、金瓜薏米、杭菊、姜茶、咖啡茶水等，赢得满堂彩。



食为天酒楼 THE GRANDVILLE



G 42A-G 46A, LORONG TANJUNG AMAN 2,
TAMAN TANJUNG AMAN, 13400 BUTTERWORTH, PENANG.

业者：陈键庆TAN KEAN KHENG 电话：04-313 3721

营业时间：11.30AM – 2.30PM ; 5.30PM – 10.30PM

集合了传统与创新菜谱的食为天酒楼，东主陈键庆严选新鲜食材之余，最重视的是食物的品质和卫生也非常讲究；加上总厨钟铭满30年的丰富经验，对食谱及自制私房酱料的要求非常高，务必让顾客吃得开心和欢食而忘返。

位于檳城北海光华小学附近的食为天酒楼，为了满足食客的味蕾，品尝许多独特的招牌菜单，如泰式姜蒜甘香及酸甜煮法的一鱼三食（斗鲳）、面包特制咖哩虾、菠萝排骨、红烧羊排、红烧花菇鱼唇、迷你佛跳墙、福建扣肉包、鼓椒龙利舌、德国圆蹄、巴冬酱虾球、清蒸龙虎斑、XO酱带子。



和泉茶室 HOE CHUAN



业者：龙仕安LENG SOO AN 电话：014-3485 469
地址：54, PEKAN TOKAI, 06660 PENDANG, KEDAH.
营业时间：6.00AM-9.30PM

吉北【和泉茶室】的正宗海南咖啡、烘烤咖椰牛油面包、现做自制的肉包及咖哩饭卖了两代，就连半生熟鸡蛋都是后院饲养的母鸡新鲜生产，至今仍然是多皆城镇食客的最爱。

【和泉茶室】除了每天都卖完的古早味肉包，还有豆沙包及咖椰包；至于咖哩饭则每天备有七到八种咖哩鸡肉、鱼肉、虾、鸡蛋、江鱼仔等煮法，再淋上海南咖哩香喷喷的上桌，肯定令大家停不了口。



金城茶餐室

KIM SEANG CAFE



55, JALAN TUNKU IBRAHIM, 05000 ALOR SETAR, KEDAH.

业者：金耀才 电话：04-730 6612

营业时间：8.00AM-5.00PM

【金城茶餐室】是亚罗士打老字号的传统咖啡店，除了有好喝的香浓咖啡西茶水，以及好吃的烧烤蒸牛油咖椰面包，更有各族老饕赞不绝口，于1965年便设立在店铺内的“D SAMSIAH SIDIK NASI PADANDG”美食。

许多华巫印食客都欲罢不能的天天来【金城茶餐室】报到聚餐享用好味道的饮食与谈天说地，客流满座，真正体现“一个马来西亚”理念的多元化融洽色彩。



华强茶室

WAH KEONG COFFEE SHOP



业者：黄光福

地址：20, JALAN PENGKALAN,
08000 SUNGAI PETANI, KEDAH.

位于吉打州双溪大年市区的华强茶室营业至今已有70多年的历史，特制乌茶为招牌饮品，也是当地及外坡顾客的最爱；此外传统冷热黑白咖啡、奶茶等饮料，以及烧烤与蒸咖椰或牛油面包、半生熟鸡蛋，皆获得客户的垂涎。

华强茶室出租的档位，包括有炒粿条、福建面、卤面、猪肉粉面、海南鸡饭、云吞面、亚南面等各种类美食。



老友小贩中心

RESTORAN LOU YU



业者：罗奇贤

电话：012-486 1881

地址：151 A, JALAN MASJID 1, TAMAN PEKAN BARU,
08000 SUNGAI PETANI, KEDAH.

开设已经有20年的老友小贩中心，在罗奇贤夫妇的努力经营下，各类餐饮分租出去包括有海南鸡饭、板面、咖哩面、炒粿条、卤面、福建面、粿条汤、云吞面、经济饭、猪肠粉、炖药材和汤等应有尽有。

罗奇贤夫妇自制的五谷豆浆水和豆腐花是老友小贩中心的招牌饮食，纯正新鲜豆水、豆花是顾客必点。



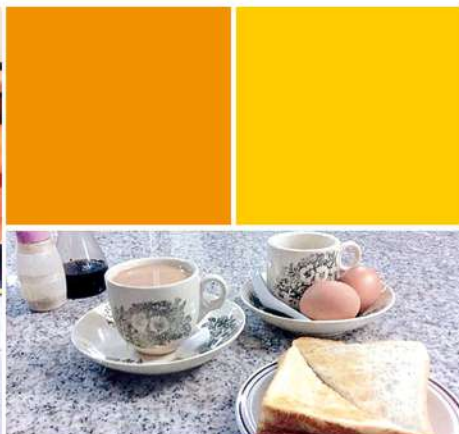
南京饮食中心

RESTORAN NAM KING



地址：JALAN TASIK GELUGUR-PADANG SERAI,
09400 KULIM, KEDAH.

UM KING 南京茶餐室



远东茶室

KEDAI KOPI EUAN TONG



业者：傅友凌FOO YU LING 电话：012-5367 267
地址：65, JALAN KANGAR, 01000 KANGAR, PERLIS.
营业时间：6.00AM-5.00PM (星期日休息)

半个世纪在加央市区大街一带为顾客飘送咖啡茶香的【远东茶室】，傅友凌和傅瑞良两父子至今依然很热忱得将一杯杯香浓顺滑的咖啡茶、烫半熟蛋搭蒸烘咖椰牛油面包，继续保留古早味香气和口感，让饕客们达到饱和满足感。

【远东茶室】的炒粿条亦是不错的选择，锅气十足的粿条，条条分明之余还蘸著香气十足的酱料，与咖啡奶茶搭配呈现不同的味道。



丽明茶餐室

RESTORAN LAI MENG



地址：KUANTAN, PAHANG.

【丽明茶餐室】驰名的大碗麻辣板面爽口，汤头开胃又辣味适宜，每天来棒场的食客作物虚设；此外，干捞板面的伴菜有木耳、肉碎和青葱，还有一碗薯仔菜汤和鱼滑，而调味料有辣椒酱及公鱼仔配料。



海燕茶室咖哩面食

RESTORAN HOI YIN

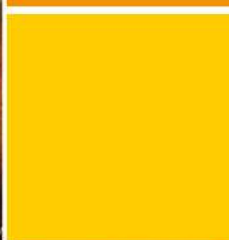
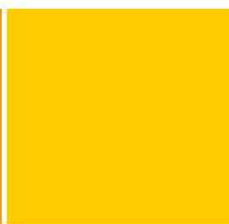


电话：09-567 3871

地址：31, JALAN TELUK CHEMPEDAK,
25050 KUANTAN, PAHANG.

营业时间：7.00AM-2.30PM (每隔两个星期一休息)

【海燕茶室】著名的是招牌咖喱面，基本上这家店只卖咖喱面、清汤面和干捞面，虽然选择不多，但是要到海燕用餐，还真的要早，因为差不多中午就可以卖完了，可见非常受食客欢迎。浓郁的咖喱味道不错，水准很稳。



阿顺茶室

KEDAI KOPI AH SOON



电话：09-566 6042

地址：JALAN ALOR AKAR, 25250 KUANTAN, PAHANG.

营业时间：7.30AM-1.30PM

【阿顺茶室】里的椰酱饭摊每天都满满的人，道地的椰酱饭、咖喱菜、猪肉咖喱、咖喱鸡、香辣参巴，看到已经流口水，吃下去才感觉到温馨的家乡味道；早上到下午都是这么多人，要吃趁早。



相聚欢茶餐室



业者：龚军华

地址：JALAN BESAR, 28400 MENTAKAB, PAHANG.

营业时间：7.00AM-2.00PM (每逢星期一休息)

由夫妻档搭档的文德甲【相聚欢茶餐室】开设至今，香喷喷又健康的客家河婆擂茶、味浓咖哩面、美味的卤面、鲜甜清汤面食、干捞濑粉加上鱼丸肉碎叉烧弹性爽脆，经食客品尝后深受喜爱更是赞不绝口。为创业而半途出家的龚军华经老行家的调教，如今已冲泡出一手香滑可口的咖啡奶茶水。



家乡小食馆 T.HOMEMADE CAFE



业者：洪秀英ANG SIEW ENG

电话：019-984 9977 / 014-211 2266

地址：214, JALAN KAMPUNG CHINA,
20100 KUALA TERENGGANU, TERENGGANU.

【家乡小食馆】设立在具有两百年历史的瓜拉登嘉楼市区唐人坡前半段唐人街牌楼侧边，虽然面临店租昂贵，在洪秀英姐妹同心协力精心营业下，饮食选择多样化，吸引众多本地顾客及游客光顾，店面人气旺盛，高朋满座。

具备传统道地餐饮的【家乡小食馆】，著名烧烤小面包配予咖啡与牛油，加上咖啡奶茶，即美味可口又经济实惠，还有各式各样土生华裔糕饼，例如螃蟹糕；另加各类粉面饭食，如烧鸡烧肉饭、叉烧饭、杂饭、云吞面、清汤或干捞等，深受欢迎。



桥头咖啡屋 RIVERVIEW CAFE



业者：许达哲DESMOND KOH 电话：012-236 3911
地址：113, JALAN BANDAR, 20100 KUALA TERENGGANU,
TERENGGANU.
营业时间：6.00AM-3.00PM (星期四休息)

许达哲十多岁开始与父亲許聞煌一起在小贩中心的咖啡店帮忙，自己创业后凭着丰富的冲泡技术与经验，香醇咖啡奶茶、烧烤面包和蒸半生熟甘榜蛋，每天慕名而来的顾客多到座无虚席。

【桥头咖啡屋】的美食有多款类的糕点、椰浆饭、Dagang饭、Kunyit饭，麵食则有砂拉越叻沙、虾面、炒面、干捞面、泰国冬炎功 (Tom Yang)、素食经济饭、素肉骨茶面等，另有特制西刀魚條及烤登嘉楼小面包，供顾客们选择。



东源酿蟹餐室

RESTORAN TONG JUAN



电话：09-8591 346

地址：K-117, JALAN SULAIMAN, CHUKAI,
24000 KEMAMAN, TERENGGANU.

营业时间：11.00AM-3.00PM / 6.00PM-10.00PM (星期五休息)

“酿蟹”是以花蟹为主，把蟹肉取出变丝，而后加入菜葱，面粉及一些调味料放入蟹壳内，上面铺满蛋浆后就下锅炸，吃时配上桌上的辣椒酱，味道更可口，【东源酿蟹餐室】的辣椒真的很棒，酸酸甜甜辣辣。

另一道招牌名菜便是“蒜茸老虎虾”，用沙爹枝穿透虾身，在虾背上清理干净后加入蒜茸后烧烤而成，做法简单，海产够新鲜，所以味道甜美。



海滨咖啡店 KEDAI KOPI HAI PENG



电话：09-8597 810

地址：K-3753, JALAN SULAIMANI, CHUKAI,
24000 KEMAMAN, TERENGGANU.

营业时间：6.30AM-6.30PM (星期五休息)

去登嘉楼要叹咖啡奶茶、吃面包，必定到【海滨咖啡店】。走在CHUKAI街上，你随便问一个人，不管是华人、马来人或印度人，他们都懂这间创始于1938年的老字号传统咖啡店，甚至在很多人的心目中，【海滨咖啡店】就是登嘉楼传统风味的“咖啡王”。

“炭烤面包”是【海滨咖啡店】的人气美食，在炭炉上烤得香脆的面包，涂上一层马上就溶化开来的牛油，配上独家自制、蛋香馥郁的咖椰（kaya），味道咸中带甜，再加上半生熟蛋，简直就是咖啡的绝配组合。



安兴茶室

KEDAI KOPI ANN HIN

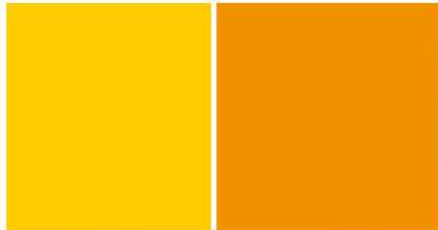
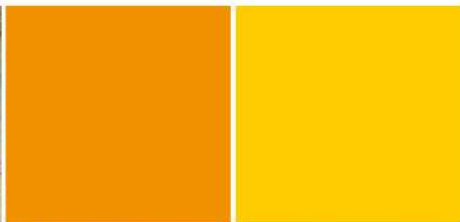


业者：符福敏 电话：012-922 8118

地址：LOT 356, JALAN ZAINAL ABIDIN, 15050 KOTA BHARU, KELANTAN.

营业时间：6.00AM-7.00PM

由1963年营业至今的【安兴茶室】，已经两代人；除了传统咖啡奶茶、烧烤牛油咖椰面包、半生熟鸡蛋，以及小炒、经济饭，还有道地马来住家妇女所烹饪的各类糕饼和椰浆饭，深受食客的喜爱。



GANO KOPITIAM



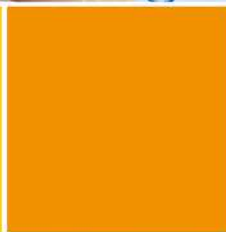
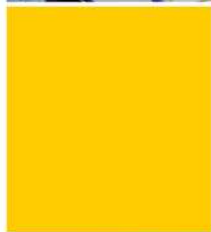
业者：韩竹君 HAN CHOO CHIN

电话：09-7441 444 / 016-988 234

地址：4662 H, JALAN SULTAN YAHYA PETRA,
15150 KOTA BHARU, KELANTAN.

营业时间：7.30AM-5.00PM

【GANO KOPITIAM】开业至今已有5年多，各式各样美食包括吉兰丹式咖哩饭，咖哩面、椰浆饭、各类款糕饼和点心，还有冷热饮料的咖啡、奶茶等，每天座无虚设。店里的煎蛋面包（Roti Goreng Telur）、半生熟鸡蛋煎面包（Roti Cotek）、巧克力牛油蜂蜜面包等，都是顾客必点食物。



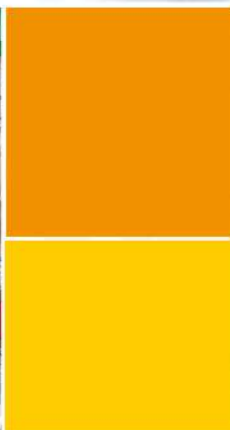
LOCK CAFE



业者：颜沅禄

地址：JALAN WAKAF MEK ZAINAB, 15300 KOTA BHARU,
KELANTAN.

【LOCK CAFE】别具风味的马来咖哩料理是白饭、咖哩鸡或咖哩鱼，还有煮得软软的蔬菜（小黄瓜和通心菜）及红辣椒酱，浓郁融合的味道因而变得有层次感，更加可口，深受当地人们的喜爱，同时也唤醒了每个味蕾，乐了老饕们，再喝着浓香的咖啡，真是洋溢着饱和感觉。



乐天酒楼

LOK THIAN RESTAURANT



业者：符气元 HU KEE JUEN

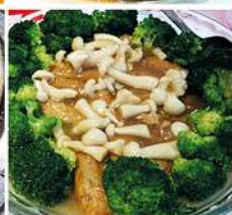
电话：082-331 310 / 082-335 042

地址：317-319, JALAN PADUNGAN, 93100 KUCHING, SARAWAK.

享有盛誉的【乐天酒楼】创始于1966年，以砂拉越州首府古晋市繁华地段作为驻地，一向是高档酒楼的代名词。乐天集团本着「促进本土饮食文化，提升餐饮口味」的经营理念，致力于华人饮食文化的继承和发扬，独具匠心的料理，凝聚品质的佳肴，倍受国内外食客的倾心与信赖。

乐天集团主营宴席、点心、甜品、饮料、快餐、素食、煮炒等多样化餐饮，非常关注

料理的品质，对于服务素质也倾注了高标准的要求，并且为饕客提供正宗精致的粤式料理，已经融汇大众化饮食格调，成功掳获平民食客的芳心。



生园饮食中心

SENG YUEN FOOD CENTRE



业者：张继生CHONG KEE SEN 电话：016-882 1122

地址：LOT 7054, JALAN FOOCHOW NO.1, 93300 KUCHING, SARAWAK.

营业时间：6.00AM-3.00PM

【生园饮食中心】的招牌美食“粿什”的“粿”就是把米板切成一条条大片的形状；“什”就是猪杂，即猪肝、猪皮、粉肠、猪大肠、猪肉、卤蛋、豆腐等材料，淋上热烫鲜甜卤汁，就是饕客们最爱的一餐；此外，食客也可选择品尝食料丰富、汤头清润入味的肉骨茶。

在【生园饮食中心】还有古晋唯一的“香米三层肉鱿鱼粥”，以及鲨鱼粥、猪肉猪肝皮蛋粥、鲨鱼或猪肝红酒汤、酸辣汤，面食则有叉烧肉碎鲜料；而且同一间店内也有非常好吃的烧烤鸳鸯牛油椰面包，并搭配咖啡西奶茶，绝对是绝配早餐。



福乐园茶室

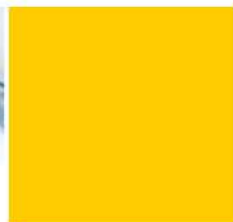
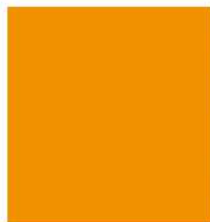
HOCK LOK HOUNG CAFE



业者：刘积锋及刘积逸

地址：14A, LORONG 2, JALAN LANANG, 96000 SIBU, SARAWAK.

【福乐园茶室】于1974年开始营业，是诗巫最具名副其实的传统咖啡茶餐店。刘氏两兄弟亲自以细火慢炒咖啡粉的古早做法，促使所冲泡出来的咖啡与西茶香醇浓郁，搭配烧烤牛油咖椰面包和半生熟蛋，吸引许许多多顾客闻香而来。



福乐园茶室

HOCK LOK HOUNG CAFE SHOP



摊主：黄新旺

地址：14A, LORONG 2, JALAN LANANG, 96000 SIBU, SARAWAK.

来到诗巫必吃的福州传统美食“干盘面”或称“干拌面”（Kampung）；黄新旺经营面摊生意已有17年，招牌干盘面具有三大分类，即纯猪油、生油或菜油半渗猪油，以及炸葱头油，尤以猪油干捞手工面条，配上几片薄切猪肉再撒上一小把青葱和选拌辣椒酱或酱油，更是美味无穷、百吃不腻。

最令饕客喜爱独具特色的“扁肉”俗称“馄饨”，皮薄如纸，颗颗晶莹剔透，肉馅鲜美爽口，汤头鲜甜，可称诗巫一绝。



福乐园茶室

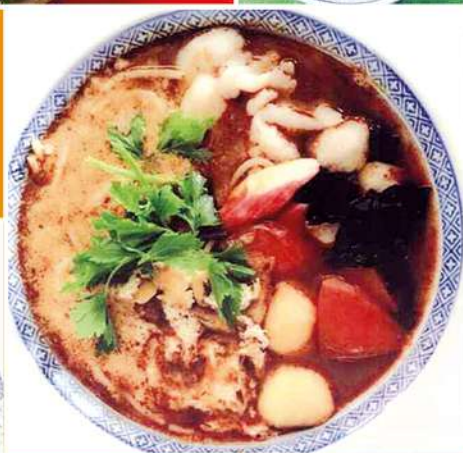
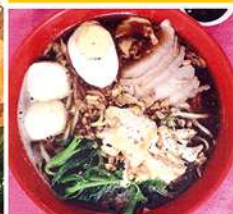
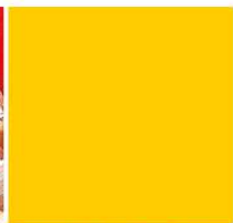
HOCK LOK HOUNG CAFE SHOP



摊主：白术祥PETER PEK

地址：14A, LORONG 2, JALAN LANANG, 96000 SIBU,
SARAWAK.

因家境贫穷，白术祥15岁便到西马、新加坡学习厨艺，尤以福州红酒鸡汤最为闻名，鲜甜的鸡汤配上香醇红酒，真得让饕客回味无穷。为迎合顾客不同的口味，自制了鲜甜的红酒粉干蛋汤、东炎鱼肉粉干、红糟三层肉面和卤面等，每天都选用新鲜的食材。



福乐园茶室

HOCK LOK HOUNG CAFE SHOP



摊主：吕玉花

地址：14A, LORONG 2, JALAN LANANG, 96000 SIBU, SARAWAK.

吕玉花拥有超过30年烹煮叻沙和牛肉的经验，经过温火熬煮的牛肉精华非言语所能形容，福乐园牛杂汤香浓够味，是真材实料熬成的汤头；牛杂面中有油面、牛筋、牛肚、牛肉，吃起来松软弹口，肉块甚至可以剖丝，非常好吃。

至于配搭粗米粉的叻沙另具风味，新鲜虾仁肉与鸡丝、香浓椰浆叻沙，佐料则为峇拉煎（Belacan），吃了让人唇齿留香，特别想要来多一碗。



砂拉越
呼嚕嚕



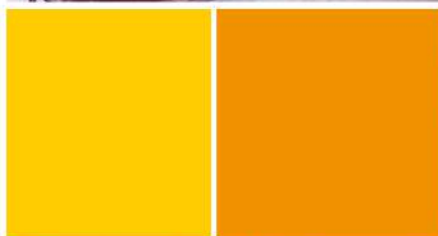
华乐茶餐室

FAH LOK CAFE



业者：钟振福 CHUN CHIN FOK 电话：083-323 989
地址：8, MAIN BAZAAR, 95000 SRI AMAN, SARAWAK.

位于砂拉越州斯里阿曼市海唇街门牌八号的【华乐茶餐室】，从1979年开始由主厨兼业者钟振福以家庭式营业至今，独门煮炒粉面粿条，以及冷热咖啡茶水当地知名。店家独有秘方烹饪的沙爹粿条面、茄汁粿条面、现炒现煮干粿条粉面，是食客捧场的喜好美食。



首都茶室餐厅

CAPITAL CAFE & RESTAURANT



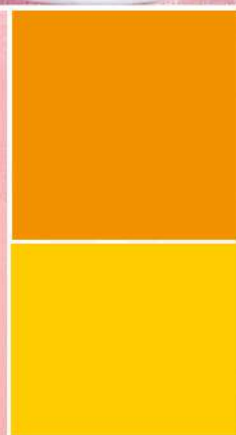
业者：陈联雍

电话：086-3311 55

地址：84, JALAN KEPPEL, 97000 BINTULU, SARAWAK.

由陈联雍兄弟俩人于60年代创设“首都大酒店”的楼下【首都茶室餐厅】，是民都鲁民众聚会、喝咖啡西茶与吃包点的一个好据点。

除此之外，位于市中心的【首都茶室餐厅】也有其特色炒煮，例如招牌福州炒面、虾面、海带面、炒面线及乾拌面等其他面食；还有自制新鲜豆腐水、手工猪肉包、夹肉光饼等点心，皆是一家大小与亲朋戚友享用美食的好地方。



冯业咖啡厅

FONG IP CAFE



业者：冯庭莊 FONG TING CHUANG

电话：019-881 3618 / 088-213 618

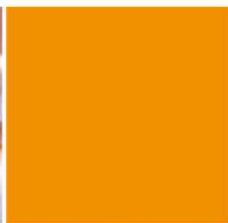
地址：2-A, 1st FLOOR, JALAN API API, 88000 KOTA KINABALU, SABAH.

分店：LOT 100, JALAN GAYA, KOTA KINABALU, SABAH.

木色设计又古典风味的【冯业咖啡厅】是于2009年，在亚庇市区要道加雅街（邦街）开业。色香味俱全的海鲜叻沙、黑酱油干捞粉面、特制椰浆饭的多层次口感更是超群出众。

采用冬瓜糖和道地丹南咖啡粉冲调出来的三层式咖啡风味别具一格，还有三层式拉茶、三层式凉粉与三层式Nescafe口味，更是各有千秋，再配搭松软的自创纯牛油榴槤面包、加椰面包、炸榴槤等，简直让人齿颊留香。

冯业自创各式道地豆腐是必要的品尝小食，其豆腐酸甜苦辣咸五味俱全，从外引进黑酱油来料理豆腐咸甜均衡，口感一级棒。此外，两粒土鸡半熟蛋加上饼干的独特海南式家常吃法，委实令人回味无穷。



国民茶室

KEDAI RESTORAN KUO MAN



业者：朱为民KENNY CHU

电话：088-221 189 / 017-814 1428

总店：LOT NO.5, 1 ½ MILES, JALAN TUATAN,
SUNNY GARDEN, KOTA KINABALU, SABAH.

分店：B-G-06, WARISAN SQUARE.

【国民茶室】是由朱业明（82岁）于1973年创设，40年来凭着独特又新鲜的鱼滑、滑牛片、牛杂、鱼片、煎鱼滑、东炎鱼滑面、炭烧脆皮烧肉，配搭自制手工全蛋面，家喻户晓，深获本地、国内食客的爱戴与欢心，也是游客到沙巴州首府亚庇必尝之美食，金字招牌愈擦愈耀眼。

接手主理【国民茶室】的朱为民和朱为国，将父亲的饮食业扩充经营，在市区华丽山购物广场开设分行，总店与分店客似云来，成为亚庇饮食业者的佼佼者之一。驰名的鱼滑、牛滑粉面、手工全蛋面更曾获得ASTRO寰宇电视著名美食节目『阿贤人情味』、八度空间『好吃』，本地中英文报章也登门采访，广受欢迎。



何记（文昌）正宗海南鸡饭 HO KEE HAINANESE CHICKEN RICE



业者：何瑞琳RICKY HO

电话：019-8533 368 / 016-8263 368

地址：GROUND FLOOR, SHOP 9, LORONG TERAP 11, JALAN KOLOMBONG,
88450 KOTA KINABALU, SABAH.

海南鸡饭于20世纪初期，由中国海南省南来东南亚等地的移民，所引入的桌上菜式演变而来并发扬光大。海南人以文昌当地的白斩鸡做法，同时配合鸡油和浸鸡水烹煮的米饭。【何记】东主何瑞琳夫妇皆为海南人，早年随着父母从海南岛越洋前来沙巴谋生；1987年在斗湖开设海南鸡饭店，後举家迁居亚庇，在哥隆邦继续营业，何记除了海南鸡饭，五香炸鸡饭、鸡而度、亚参鱼、油菜、小白菜也远近驰名。

鲜嫩多汁的白斩鸡，用鸡汤与香兰叶增添香味烹煮成的香喷喷米饭，再配上一碗清鲜鸡汤和薄薄黄瓜片，以及浓稠黑酱油和特制姜

蓉辣椒所精心调制的酱料相互配搭，就是一道原汁原味的海南鸡饭美食。

何瑞琳的海南鸡饭秘方就是用慢火把整只肉鸡蒸煮或煮熟，然后马上泡入冷水内，这做法就可以避免鸡肉持续高温而过熟变硬，确保鸡肉嫩滑多汁；这也是为何鸡肉端上桌时总是维持在室温状态，很少是热腾腾上桌的原因。





何記(富)正宗海南雞飯

Ho Kee Hainanese Chicken Rice



Nasi Ayam	雞飯	RM6.00
Nasi Ayam Goreng	五香炸雞飯	RM6.00
Nasi Ayam Paha	雞腿飯	RM7.00
Nasi Ayam Belakang	雞二度	RM7.00
Ikan Asam	亞參魚	RM6.50
Sayur Sawi/ Taiwan	油菜/小白菜	RM4.00
Tauge	豆芽	RM4.00
Tambah Nasi	加飯	RM1.00
½ Ekor Ayam	半只雞	
Seekor Ayam	一只雞	
	加料另計	









鸿记茶餐室

KEDAI KOPI HOUNG KEE



业者：陈海量 CHAN HOI LEONG

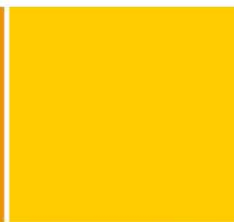
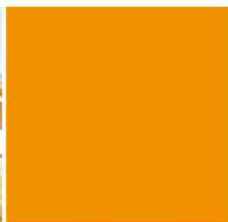
电话：088-267 159 / 016-8026 132

地址：15, GROUND FLOOR, BLOCK B, DAMAI PLAZA, PHASE 4,
JALAN POKOK KAYU MANIS 2, LUYANG, 88300 KOTA KINABALU, SABAH.

营业时间：7.00AM-2.30PM

经营超过30年老字号的【鸿记茶餐室】，土生土长或是海外的顾客皆对其招牌海鲜菜式，比如：红烧焖鱼头、鱼腩、鱼片、鱼鳔、鱼皮、鱼唇、鱼肚、鱼蛋、鱼肝、花胶、鲨鱼皮、鲜石斑、鲜鲁钝、东炎鱼杂、鱼头、虾等特色美食，赞不绝口。

【鸿记茶餐室】同时也有酿豆腐、水蒸豆腐、皮蛋水饺、云吞粉面、腐竹薏米水、桔子冰等饮食供顾客选择；此外，手工自制鱼料有鱼付、鱼滑、鱼饼、鱼卷、虾丸，更是美味嫩滑爽口。



好味肉骨茶

GOOD TASTE BAH KUT TEH



业者：石亚佬 SIAK AH LU

电话：089-615 899 / 016-8232 900

地址：LOT D, BLOCK 5, BANDAR NAM TONG, TAMAN MERAH, SANDAKAN.

说到肉骨茶相信都已街知巷闻，但来到山打根必要尝试，而且也是当地人常作为早餐，就是于1999年1月1日在南通市创立的【好味肉骨茶】，除吸引国内外老饕客，同时国内外艺人也闻名而至，当中就有香港艺人薛家燕前来光顾；客人每天络绎不绝。

【好味肉骨茶】选择多样化，包括传统式肉骨茶配料的排骨、腩肉、猪脚、猪尾、猪腰、蹄肉、猪肉丸等，另有鱼肉、鱼付、鲜

虾、虾丸、鲜鱿鱼海鲜类肉骨茶，还有鸡肉和牛柳肉骨茶，食客可以选择白饭、米粉或面条，配以油条一起吃，实在令人回味无穷。

值得一提的是，店内所用的食材非常新鲜，都是老板亲自到市区挑选，而且招牌美食泥鳅肉骨茶，更是一绝，通常一到中午就卖完；店里的黄酒鸡、猪腰或虾，咸菜鱼片、菠菜也是推荐美食之一；特色饮料凉茶则有夏火草，菊花草，冬瓜凉茶。品尝完美食后，点一杯具有地方风味咖啡乌冰，在热食之后，来上一杯咖啡冰，令人赞不绝口。



马来西亚《100家最具风味传统咖啡茶餐店》第二本 MALAYSIA 100 BEST COFFEE SHOP 2

JOHOR 柔佛

JOHOR BAHRU 新山

RESTORAN TEO SWEE HOE 张瑞和茶餐室

Having a sip of traditional, fragrant and delicious coffee or tea; eating a piece of tasty toast; enjoying two fresh half-boiled eggs; the unique and the traditional attraction exclusively found at Restoran Teo Swee Hoe.

The toast at Restoran Teo Swee Hoe is charcoal-baked, the good quality of tasty toast plus the creamy "Kaya"; delicious coffee and tea, as well as the indescribable traditional flavour, will definitely give extraordinary sublimation feeling for those who have had their meals at the respective restaurant.

MASAI 马塞

KENG SENG RESTORAN 锦城茶餐室

The Keng Seng Restoran is located at main road of Masai, Johor and it belongs to the family-run business. Besides bread, half-boiled eggs, coffee and tea; there are stuffed food (Yong Tau Foo), dry Mee Pok, Mee Soup & Mee Hoon Soup. It is crowded every morning in the shop, the eaters are very difficult to find an empty seat, however they wait patiently; no matter how busy the lady boss is, she will always take the orders in politely way.

The stuffed food in Keng Seng Restoran is abundant and fresh. For instance, there are fish fillets, yong tau foo, yong tau foo pok (tau pok), vegetables and etc; together with the sweet and fragrant soup cooked with special recipe; every single bowl of hot stuffed food cooked together with selected mee, mee hoon or kuey teow either using the soup or dry method, that just has a marvellous taste, people from all age groups unwittingly indulge themselves enjoying the respective foods.

SEGAMAT 昔加末

CHEONG YIK KEE WANTON NOODLES 张益记云吞面

[Cheong Yik Kee Wonton Noodles] has been using "Wonton Noodles" to conquer the Segamat, Johor for over 60 years; in early time, it starts the noodles business at the old downtown of Segamat i.e. "20th Floor"; nowadays, the descendents are using the similar name to sell the "Wonton Noodles" for instance [Yik Kee Wonton Mee] and [Cheong Yik Kee Wonton Mee]; their business are good as well; [Cheong Yik Kee Wonton Noodles] is the old gourmet signboard, it tells us that almost every single person who lives in Segamat must have tried it before.

The noodles of [Cheong Yik Kee Wanton Noodles] is hand-made, thus it is elastic and tasty; another specialty is this type of noodles is good in absorbing juices; for the take-away eaters, it is advised that eating the noodles just after 1 hour, because the noodles topped with pork lard now has absorbed enough juices, thus eating up with unique taste, many persons love this type of eating method; due to the fragrant and crispy Char Siew, delicious soup, soft and slippery Wonton; this combination indeed attracts even more connoisseurs to come.

[New Cheong Yik Kee Wanton Noodles] is located at Ho Chak Food Junction bearing the address of JALAN DATO HJ MOHD NOAH, 85000 Segamat, Johor; the owner is his grandson; besides of traditional "Wonton Noodles", there are other signature dishes namely fragrant and tasty "Mee Pok with Chicken Feet and Mushroom" as well as the "Spicy Wonton Noodles"; the ingredients used to make "Spicy Wonton Noodles" are hundred percent Tabasco, Garlic, Onion, and Noodles dye with Shrimp Sauce; for those who love spicy, it is encouraged to try it.

KEDAI KOPI SIN THONG AH 新东亚茶室

The [Kedai Kopi Sin Thong Ah] is located in pre-war shop in the old downtown of Segamat, Johor; the renovation of this restaurant is remaining nostalgic and historical; the "Hainan Coffee" is maintaining the original strong and fragrant traditional flavour; as for the crispy & fragrant "Toasted Bread with Butter and 'Kaya' spread over it"; Half-Boiled Kampung Eggs topped with a teaspoon of soy sauce and a bit of pepper powder, its taste will be more delicious by adding these condiments; the combination of Coffee, Bread as well as the Half-Boiled Eggs is definitely appetizing.

Besides that, the "Economy Mee or Mee Hoon", "Wantan Mee" and "Hainanese Chicken Rice" in [Kedai Kopi Sin Thong Ah] are also deeply loved by customers.

BATU PAHAT 峇株巴轄

HAI NAM KOPITIAM 海南香浓咖啡店

Hai Nam Kopitiam is established by a group of youngster; besides of maintaining the traditional flavour, it also has customized meals to fulfil the taste of modern-age people. At the same time, it provides a neat and clean environment to welcome the patronage of the customers; for the locals, it can be considered as one of the popular restaurant to having breakfast and lunch. Toasted or steamed bread with the "Kaya" and butter, Egg Toast, Fried Mee Hoon, "Nasi Lemak" and Boiled Eggs are the traditional flavour; the new features of restaurant signature which also have good reputation are "Otak-Otak" & Ham Bread, Hot Dog Bread as well as Wholemeal Toasted Bread.

In this Hainan Style coffee shop, it cannot do without the enriching and fragrant Roasted Coffee O, Coffee C, Milk Tea, Tea O, Tea C and etc. The perfect temperatures of fresh boiled eggs eating together with the toasted or steam bread are always the "best partner" for traditional coffee shop.

KEDAI MAKANAN & MINUMAN HAI NAM 2 KOPITIAM 海南2咖啡店

A cup of enriching and fragrant Hainan Coffee, a piece of crispy Hainan Butter & "Kaya" Bread, it is not just a Hainan Style, but also the inheritance of the Hainan culture and tradition. Kedai Makanan & Minuman Hai Nam 2 Kopitiam carries on the very original taste

of the thick traditional flavour in the Chinese eating culture / food taste, hence it is deeply loved by younger customers as well as their family members; the shop becomes crowded since its opening business hours at early 7.00am.

Kedai Makanan & Minuman Hai Nam 2 Kopitiam provides hot or cold Coffee, Milk Tea, Steamed or Toasted Bread, Boiled Eggs, Steamed Pau, Fried Mee Hoon, "Nasi Lemak" and etc; although it is just a common breakfast, but it is loved by the locals and they are even having these food as their lunch as well.

RENGIT COFFEE 龙引家园咖啡厅

Rengit Coffee is starting its coffee trading business in the year 1920 in the state Johor, Malaysia; it is single-handedly established by the first generation of the Rengit Coffee family (grandfather) and the business is passed down to the second generation. The second generation has discovered a kind of coffee bean which has a strong fragrant aroma, hence they start planting this kind of coffee beans by using the inoculation method; the result shows that this type of bean has larger shape than other coffee bean; it is given the name of "Elephant Bean". In year of 1980, the production of coffee beans are abundant; in order to share an unique coffee-drinking experience with the all coffee lovers; the third generation of the family starting to open an espresso bar-type café named [Rengit Coffee]; meanwhile they import the Italian High Pressure Espresso Baking Machine to brew their local coffees.

The 100% Pure Coffee which brewed by using the Elephant Bean is the must-drink when you visit the [Rengit Coffee]; the combination of the selected coffee bean and the skilled coffee-making chef make every single cup of Pure Coffee has strong fragrant aroma, giving a marvellous coffee-drinking experience for those who taste it; it becomes a signature brand of truly local Malaysian coffee. For the coffee lovers who like to try new flavours, they can always try the custom make latte with caramel & honey, nut lets or dark chocolate.

The signature of local cuisine is Laksa Mee or Mee Hoon, thick curry and slow fire stewing Rendang are freshly cooked; although they are not cooked with coconut milk yet tender and delicious thus suitable for all age groups; all kinds of good quality sandwiches, served with croissants or wholemeal bread and together with abundant materials, ensure the good taste and full flavour.

MUAR 麻坡

KEDAI KOPI MUI SOON 美顺西果茶餐室

Kedai Kopi Mui Soon is established by Lim Cheng Chun in year 1975, it belongs to the family-run business, besides of Curry Chicken Rice, Laksa Mee or Mee Hoon, Hainanese Chicken Rice, Fried Chicken Rice and etc, it also provides variety of hand-made cakes; it is located in the downtown of Muar, hence it is deeply loved by all races and supported by their frequent patronage.

The signature dish of this old Hainanese coffee shop is the Hainanese Curry Chicken Rice, it is delicious; another food that also has good reputation is the tender and smooth chicken rice, served together with chilli condiments and dark soy sauce; it is the must-eat for local eaters. Besides that, the Laksa Mee or Mee Hoon has good taste because of its abundant ingredients, although it is spicy but enjoyable; the side ingredients to be chosen are chicken, fresh prawn, squid as well as fresh cockles.

The restaurant also provides fresh-baked of all kinds of cakes; choose any of them and having together with the fragrant, strong and creamy coffee or tea, it will definitely satisfy your eating desire.

KEDAI KOPI DAN HOTEL HUA NAM 华南旅店茶餐室

Kedai Kopi dan Hotel Hua Nam is established in year 1940 by Loi Lim Yip, he sets up the coffee shop in downstairs and hotel in upstairs; now the business is managed by his son Loi Hui Kian; he continues to maintain the historical look of this pre-war building as well as its traditional food flavour. The Laksa is local Teo Chew flavour, it is cooked with a lot of spices and ingredients, the portion of coconut milk is just nice; the specialty of this Laksa are the "Sambal" prawn and egg floss added plus the fresh cockles, thus it is spicy but very enjoyable.

The rice sheets are cut into irregular shape, a soup cooked by using braised soy sauce, served with fragrant braised pig offal, pig intestines, pig skin, beancurd, braised eggs and etc, eating together with the chilli sauce made by using secret recipe; taste of chilli sauce is a bit sour and it helps to reduce the greasiness of Kway Chap.

Another combination is braised Pig's Organ Soup which is made by the fresh pork meat, pig intestines, pig liver and other pig offal; all of the ingredients are cooked just nice and not smelly; it is suitable eating together with the white rice, meanwhile tasting the soup, it can instantly fulfil and satisfy the eater's eating desires.

KEDAI MAKANAN & MINUMAN JIE CHUN 家春 (海南鸡饭粒)

Wong Ri Fatt set up the Restoran Ri Fatt, after he passed away, his son Wong Chang Zhen has inherited to manage the restaurant; meanwhile his four daughters using their mother's name to set up a new restaurant i.e. Kedai Makanan & Minuman Jie Chun; the traditional Hainanese coffee shop. At the same time, they continue to sell their parents culinary expertise i.e. Hainanese Chicken Rice Ball; the shape of Chicken Rice Ball is exactly looks like the shape of tennis ball.

The Chicken Rice Ball of Kedai Makanan & Minuman Jie Chun has strong and fragrant flavour, the Chicken Rice Ball is made by using steamed rice and chicken soup, hence the Chicken Rice Ball is fragrant, firm and elastic; served together with the smooth and delicious chicken, eaten with dark soy sauce, chilli sauce and pounded ginger; everything seems blend together; thus making it the perfect Chicken Rice in Muar. Do not forget to grab a cup of Traditional Hainanese Coffee after having the Chicken Rice Ball; with the hot and fragrant Hainanese Coffee, everything seems perfect.

KEDAI KOPI HENG MUI 兴美茶室

Kedai Kopi Heng Mui is established in year 1971 by Tan Tak Moh and it is located at the downtown of Muar; now the restaurant is managed by his son Tan Poh. The bread with the combination of fragrant, strong, smooth & not too sweet hand-made "Kaya" plus a bit salty of butter spread over it; it is indeed delicious with the above condiments thus deeply loved by all races and supported by their frequent patronage.

The coffee or tea of this restaurant is brewed in the just nice way, it does not have any bitter flavour; it is creamy and tasty; the Malay "Kuih Muih" is cheap and delicious; the fried "Mee Siam" which wrapping with banana leaf is the must-eat snack that strongly recommended by the eaters.

PONTIAN 笨珍

KEDAI KOPI KWAN 阿光咖啡店

The Kedai Kopi Kwan is established in Pontian, Johor in ten years ago by Tan Hai Kwan, besides of maintaining the traditional way that his father used to manage the business, he also sets up 6 new stalls in restaurant to sell Chinese-Style Foods, Vietnamese-Style Foods as well as Malay-Style foods.

Thus, at Kedai Kopi Kwan, the customers from all age groups can taste the traditional hometown flavour of strong and fragrant coffee and milk tea, steamed or toasted bread which with butter and hand-made "Kaya" spread over it as well as eating together with half-boiled eggs; all of these traditional flavour foods will definitely give a marvelous and unforgettable experience to the eaters.

KLUANG 居鑾

TAN LI SENG KEDAI KOPI 陈利成咖啡店

The historical old and famous Tan Li Seng Kedai Kopi is located at No 3, Jalan Dato Captain Ahmad, Kluang Johor; till now, it has over 60 years of history; and now the restaurant is managed by Tan Meng Ngoh. Due to the attracted cuisine, the shop is always crowded and having patronage by three races.

In Tan Li Seng Kedai Kopi, the cold or hot Coffee and Tea, Crispy Toasted Bread with the butter and "Kaya", Half-Boiled Eggs, "Nasi Lemak", Fried Mee Hoon, "Kuih Muih" and etc, giving the eaters an unforgettable and memorable experience.

KEDAI KOPI JIA YUAN 嘉园茶餐室

The [Kedai Kopi Jia Yuan] has been in business for almost 30 years, it sells variety of cakes as well as the strong & fragrant Coffee and Tea; it is deeply loved by visitors and locals.

The fresh-baked of variety of cakes for instances Curry Puff, Carrot Cakes, Malay "Kuih Muih", and other cakes will definitely attract lots of customers to buy after they are taken out from the oven; besides that, the Coffee & Tea, Mee Hoon and Mee are also loved by the customers as well.

KLUANG LIM KOPITIAM 豪华茶餐室

The Kluang Lim Kopitiam is among one of the famous traditional coffee shops in Kluang; it is established in year 1983 and till now, it has 31 years of history; the owner Lim Siew Min and her family for three generation, all of them opening as well as managing the coffee shop related business.

The signature dishes of this coffee shop include the Coffee & Tea, Steamed or Toasted Bread with butter and "Kaya", Mixed Rice with Dishes (Chap Fan), Hainanese Chicken Rice, "Nasi Lemak" as well as Fried Mee Hoon and Mee. The business hours of Kluang Lim Kopitiam starts at 7.00 am every morning, it is always crowded because the customers are coming nonstop, just to taste the delicious traditional cuisines.

NASI PADANG MUHIBBAH 人人餐厅

The [Nasi Padang Muhibbah] has been in business for 26 years, its coffee, tea and other delicious dishes are deeply loved by customers and furthermore it attracts three races i.e. Malay, Chinese & Indian patronage every day.

The must-eat foods and beverages in [Nasi Padang Muhibbah] are Coffee & Milk Tea, Barley Water, Cook & Fried all kinds of Dishes, Mee Hoon & Mee, "Nasi Lemak", Fish Head Curry, Chicken Curry and Signature Tau Foo.

MERSING 丰盛港

LOKE TIEN YUEN RESTAURANT 乐天园酒家

In [Loke Tien Yuen Restaurant] of Mersing, you can taste the traditional and authentic flavour of Cantonese-Style Cuisines, especially the signature dish of this restaurant i.e. "Deep-Fried Steamed Duck Stuffed with Lotus Seeds" needs reservation first before you can enjoy it; another famous dish is Lo Mai Gai, it is rarely to cook in normal days unless the customer orders it in the banquet feast.

[Loke Tien Yuen Restaurant] has been in business for over hundred years and all of the cuisine is not oily and not too salty as well, it is very healthy. One of the signature dishes is "Char Siew and Steamed Chicken", the chicken and hand-made char siew are tender, smooth and sweet; another signature dish is "Steamed Chicken with Ham and Kai Lan", it is also a finger-licking dish. "Steam Prawns" is also strongly recommended to the customers, the flesh of prawn is fresh, elastic and sweet, together with the sauce that has aroma of wine and ginger, it is best to mix and eat together with white rice.

For "Braised Bitter Melon with Pork Ribs", the bitter melons are soft but not mashed; the pork ribs are very tasty; the sauce of fermented black bean paste is suitable and appetizing to mix with white rice. "The Steamed Grouper" is the seafood that every customer must have when dining in the restaurant; the fresh and smooth fish flesh plus the sauce made by secret recipe, is totally looks like the cuisine in heaven. Besides that, the "Spring Rolls" are made by using the minced pork and wrapping with the caul fat and finally using the deep fried method to cook; it is crispy and delicious. The "Stir Fried Romaine Lettuce with Fermented Black Bean Paste", "Braised Sea-Cucumber with Mushrooms", "Braised Bean Curd", "Shark Fin Soup" and etc are also the Cantonese-Style Cuisine.

The Malaysia and Singapore Cuisine TV Programme as well as the famous Domestic and International food magazines are also attracted by these cuisines and they come to recording and writing the delicacies and beverages of [Loke Tien Yuen Restaurant]; thus it is well-known in the Mersing, Johor.

RESTAURANT MENG HANG WEE 茗芳园茶室

The [RESTAURANT MENG HANG WEE] is established in early year of 1950s by the late of Yap Si Kit, till now, it has over 60 years history; after many times of renovation, the old restaurant has been transformed from "attap" dwelling to a concrete-build shop; now it is managed and co-operated by the family members. "Fun Journey" which is a TV Variety Programme produced by Channel TV2 of Radio Television Malaysia (RTM) has been attracted by the famous cuisines, thus come to recording and writing the delicacies and beverages of this restaurant.

The signature flavour foods of this restaurant include Toasted or Steamed Traditional Bread with hand-made “Kaya” spread over it, eating together with Half-Boiled Eggs, will stimulate the eaters’ appetite; the “Nasi Lemak” and “Mee Siam” which resale by the Malays are also being sought by the eaters; the beverages of [RESTAURANT MENG HANG WEE] include Coffee & Milk Tea, especially the Iced Tea C is deeply loved by the youngsters.

MELAKA 马六甲

CHOP CHUNG WAH HAINANESE CHICKEN RICE

The Chicken Rice Ball is the Must-Eat food in Melaka, the [Chop Chung Wah Hainanese Chicken Rice] is located nearby the Dutch Square, Melaka River and it is one of the restaurants that strongly recommend by locals. In order to let the labourers easily to carry and portable, hence they make the chicken rice in ball-sized, it can be eating anytime anywhere.

The famous and loved by the locals of [Chop Chung Wah Hainanese Chicken Rice] has been in business for over 40 years; hand-made steamed rice soft and solid with aroma of chicken soup, it tastes fragrant and delicious, eating together with the smooth and tender Kampung Chicken, crispy cucumber and soy sauce & gravy; plus the special made garlic chili sauce; it has marvelous taste; no matter eating with chicken or dipped with rice ball.

BAN LEE SIANG

The price list of the every single stick of foods is pasted in the wall of [Ban Lee Siang]; if the eaters choose the foods on the plate rather than the stick-foods, then the price will be charged according to the size and colour of the plate. It is selling over 60 types of ingredients; it is appetizing for the connoisseurs, thus they can eat a large amount of the foods.

The side dishes of this restaurant are prawns, fish balls, crab meat, vegetables, abalone mushrooms, hot dog, Yoo Tiao, Fu Chuk and etc; these side dishes are appetizing for the eaters.

HENG HONG TIN KEE RESTAURANT

The [Heng Hong Ting Kee Restaurant] has been in business for nearly 60 years; the “Stew Mutton with Herbal Soup” is well-known tonic that originated from Hainan Province, People’s Republic of China; there are 2 steps in cooking “Stew Mutton with Herbal Soup”; firstly, putting the ancestral formula of herbal into the water, using “big fire” to cook for 1 hour; secondly, putting the mutton into the soup, using “slow fire” to cook for 2 hours; by doing so, the “Stew Mutton with Herbal Soup” can finally be cooked.

The ancestral cooking formula of [Heng Hong Ting Kee Restaurant] can remove the scented smell of mutton, mixed with special-made chili, thus making it more delicious and refreshing; if the eaters drink a sip of fragrant stew herbal soup, it will definitely stimulate the appetite of the eaters and giving the an unforgettable experience.

HOE KEE CHICKEN RICE

[Hoe Kee Chicken Rice] is the first restaurant that selling chicken rice ball in Melaka; from carrying shoulder-pole until rent a stall, expanding from a small shop to another bigger shop; the connoisseurs from locals and overseas are always having long queue in front of the shop, this is the best phenomena to show that this restaurant has good reputation; it is the only restaurant in Jonker Street that use “pulling the rope” method to ask customers to line up.

Besides of the chicken rice ball, the another Nyonya signature dish of [Hoe Kee Chicken Rice] is “Asam Fish”; apart from that, there are side dishes namely smooth “Cabbage”, “Nourishing Black Bean Soup”, “Lotus Root Soup with Peanut and Chicken Feet” and etc.

CAPITOL SATAY

[Capitol Satay] has been in business for over 40 years and inherited to fourth generation of the family. The Satay Celup is one of the local signature cuisine of Melaka that you must try; the sauce which made by own family recipe has been improved through the relentless researches and experiments by the every generation of the family; they aim to let customers taste the best delicious of Satay Celup.

Satay Celup is served with abundant of meat, seafood and vegetables, dipped skewers into the pot which full with the special sauce until it is ready to eat; the skewers with Satay Celup is fragrant and delicious; make the customers eating again and again.

NEGERI SEMBILAN 森美兰

SEREMBAN 芙蓉

KEDAI KOPI DAN MAKANAN KHENG NAM YUEN 琼南园茶餐室

The [Kedai Kopi dan Makanan Kheng Nam Yuen] is located at Seremban Garden and since its establishment in year 1962, the old and famous signature dish i.e. “Hainanese Pork Belly Lai Fun”; it has been selected as one from the twelve cuisines which must try in Seremban, Negeri Sembilan; and it is top of the choices of connoisseurs; it is made by the pork belly and the side ingredients are peanut, pickled cabbage (Suan Cai), shallots and pounded sesame, and the braised soup which cooked for a long time, mixing together with the sauce and spices which made by secret recipe; for those who try it before, the taste of “Hainanese Pork Belly Lai Fun” is unforgettable and memorable experience.

Besides that, the restaurant also provides the “Fried Minced Pork Lai Fun or Mee”, mixing together with the special hand-made chilli condiments, thus the taste of these combination is unique and giving a marvellous eating experience to eaters. The Coffee and Milk Tea, Half-Boiled Eggs, Hainanese Bread and other traditional snacks of [Kedai Kopi dan Makanan Kheng Nam Yuen] are also loved by the customers as well.

SUM FOONG ANN KEDAI KOPI DAN MAKANAN 新逢安茶餐室

The [Sum Foong Ann Kedai Kopi dan Makanan] is established in year 1980 and its signature dish is "Wonton Noodles"; regardless of the dry-making or soup-making method, plus the smooth hand-made Wonton Noodles, making it tastes tender and smooth; the soup is even more fresh and sweet, and the taste enjoys general popularity, thus it makes every connoisseurs visit again and again.

Because of maintaining the traditional methods, the Coffee and Milk Tea of this restaurant are fragrant and tasty; the Toasted or Steamed Bread with the "Kaya" and butter spread over it; eating together with Half-Boiled eggs; it is definitely will fulfill the eating desire of eaters.

RESTORAN YL SIN 新乐园

[Restoran YL Sin] is established in year 1970; the signature dishes of this restaurant are "Lor Mee", "Cantonese-Style Stir Fried Yee Mee", "Egg Fried Rice with Bitter Gourd", "Yong Tau Foo", "Chay Kway Teow", "Thai-Style Chicken Feet", "Fried Chicken Wings with Black Beer" and Cook & Fried all kinds of Dishes; beverages include Coffee & Milk Tea, Cucumber Apple & Sour Plum Juice, custom-made Herbal Tea and etc.

The Hot Lor Mee of this restaurant is cooked with black vinegar; although it has not much of the side ingredients; but due to its noodles is hand-made, thus the noodles has the great tenacity, so this dish is loved by the customers as well; other fried dishes which cooked in full heat, simply stimulating the appetite of eaters.

PORT DICKSON 波德申

KEDAI MAKANAN DAN MINUMAN MIAN JIU 久拉拉面食

The famous noodles in [Kedai Makanan dan Minuman Mian Jiu] is located at main road, downtown of Lukut, Negeri Sembilan; it has three types of cooking method i.e. dry-making, fried-making and soup-making; eating together with a bowl of tasty Pork Thick Soup, Pork Soup with Cabbage or Seafood Soup with Fish Balls; all of the soup is sweet and fresh; hence it is deeply loved by the locals and foreigners.

[Kedai Makanan dan Minuman Mian Jiu] has been inherited to the third generation of the family; it will definitely be crowded with the connoisseurs when the restaurant starts business in the morning; especially the signature dish of restaurant, it looks like Hakka Mee and the whole egg is used to make this noodles; because it does not contain of any water, thus the taste of noodles will be in great tenacity; besides mixing with plenty of dark soy sauce, there are many side ingredients like pork meat, prawn, vegetables and etc; the noodles is fried in the full heat, thus it is tasty and delicious.

LUKUT 芦骨

TIONG KEE 中记咖啡店

[Tiong Kee Kopitiam] is established in year 1960 in Lukut, Negeri Sembilan, till now, it has been passed down to the third generation of the family; ancestor Leong Ding Hock brings in the secret recipe of making hand-made "Pork Meat Bun" (Bah-Pau) from Qiongsan District, Hainan Province, People's Republic of China to Malaysia; it is now maintaining the original flavour, ingredients and reasonable price, hence it is deeply loved by connoisseurs and supported by their frequent patronage.

The business of this old and famous “Bah-Pau” restaurant [Zhong Kee Kopitiam] is very good every day, all age groups of customers drinking Coffee or Milk Tea; whilst tasting the traditional “Bah-Pau” and watching “live” the “Bah-Pau” making procedures at the same time; the “Bah-Pau” is fresh-baked, full with filling & gravy and it contains no preservatives, thus every single bite is so genuine and it brings unforgettable and memorable experience to eaters.

RANTAU 晏斗

KEDAI KOPI DAN MAKANAN SIN SUAN FONG 新泉丰茶餐室

[Kedai Kopi dan Makanan Sin Suan Fong] is located at main road of Rantau, Negeri Sembilan and it has been in business since 1970s; till now, it has been passed down to third generation of family to manage the restaurant; it maintains selling all kinds of traditional flavour of Hainanese Foods which cannot be found in other places i.e. “Hainanese Mee”, “Hainanese Pork Chop”, “Hainanese Chicken Chop”, “Hainanese “Kaya” or Butter Bread”, “Hand-Made Pau”, “Curry Puff”, “Siew Pau”, Coffee & Milk Tea and etc.

The person in charge now is Tan Chuan Yok who uses the original cooking method; meanwhile maintaining the traditional Hainanese flavor; there are not many changes in the menu. For those who like the Hainanese Cuisines, the [Kedai Kopi dan Makanan Sin Suan Fong] is a best choice of place to visit.

KUALA LUMPUR 吉隆坡

DANG WANGI 金马区

YUT KEE (1928) RESTAURANT 镡记中西菜馆

[Yut Kee (1928) Restaurant] has been in business in Jalan Dang Wangi for over 80 years; now, it is moved to Jalan Kamunting to continue its business; it is setting up by the first generation of Lee Family in Malaysia i.e. Lee Da Yut who migrant from Hainan Province, People's Republic of China; his son Lee Guang Han who inherited the business maintaining the original features of cooking method, in selling all kind of Hainanese Cuisines; till now, it is inherited to the third generation of Lee Family i.e. Mervyn Lee to manage its business. The ambience and sense of memory for this old and famous traditional restaurant is nostalgic; the business is opened for six days a week and it is hard to find an empty seat; the customers need to queue and wait for long time to taste the fragrant and strong Black Coffee, Milk Tea, Black Tea, Crispy and Soft Toasted Bread with hand-made “Kaya” spread over it, Butter Tart, Marble Cake, Swiss Rolls, Half-Boiled Eggs, Porridge, Barley and etc. The must-eat signature dish in this place is “Roti Babi”, it is made by a 1-inch thick Hainan Bun, cutting through the side of the bun; filling it with the pork meat, sliced onions, crab meat, Chinese sausages and etc which have been stir fried, next it is dipped into egg liquid before being deep fried; after fried, using lettuce, tomato and cucumber as side dish for decoration; dipping the original Lea & Perrins sauce on it; the sauce marvellously brought out the flavour of the bun to another level that cannot be described.

Apart from that, another famous dishes include Hainanese Pork Chop, Hainanese Chicken Chop or Fish Chop, Roast Pork, Fried Hainanese Mee, Belacan Fried Rice, Mee Soup & Mee Hoon Soup, Bak Chang and etc; tasting the old Kuala Lumpur flavour in this restaurant with the ambience which is filled with sign of aging; although the time is past; but the original taste of foods in this restaurant maintains the same as the past.

KEDAI KOPI LAI FOONG

The Kuala Lumpur old and famous [Kedai Kopi Lai Foong] is established in year 1956; everyday, the "Hainanese Beef Noodles Soup" is prepared by putting over 10 types of herbs into the water and it is cooked for 10 hours; incomparable fragrance of the long-boil soup mixed together with a rich sweet flavor offal, yet the soup does not have scented smell of beef; beef slices are soft but tough; beef balls are tasty and elastic; tendon and tripe are pretty chewy and that melts when it is eaten; pickle and mustard are added to enhance the flavor; the eaters can choose Lai Fun, Ho Fun, Mee Hoon or Yellow Noodles as their main course; this combination shows "Beef Noodle Soup" is handled in a delicate way, thus giving the traditional flavor appearance to the connoisseurs.

The roasted dishes of [Kedai Kopi Lai foong] comprise "Roasted Chicken", "Roasted Pork", "Char Siew", "Honey Chicken", "Pork Meat with Mee Hoon or Mee" and "Chay Kway Teow" with Black Soy Sauce; as for the beverages, there are fragrant and smooth traditional Coffee O, Milk Coffee, Western Tea and Milk Tea, all of them are deeply loved by the customers.

CAPITAL CAFE

The old and famous [Capital Cafe] is established in year 1956; the restaurant is very crowded especially in the lunch time and weekends; during the peak hour, customers are required to share and sit together.

[Capital Cafe] is located nearby the SOGO Shopping Mall; the specialty of this restaurant is all the food stalls owners comprising of different races i.e. Chinese, Malay and Indian; meanwhile the Chinese food stall owner sells "Hainanese Chay Kway Teow", the Indian food stall owner sells "Mee Rojak" and Malay food stall owner sells "Nasi Padang", "Satay" and etc, the combination of the three races has made three-races delicious foods available in this restaurant.

RESTORAN SIN HIAP KEE

In [Restoran Sin Hiap Kee], there is a unique food stall that sells Indian Curry Dishes; it is interested that the owner of the food stall is Chinese; in order to cater the needs of Chinese eaters, she has made a little adjustments over the Indian Foods.

Just like a normal "Mixed Rice with all kinds of Dishes (Chap Fan)", it provides all kinds of dishes, for instance, "crispy Fried Chicken", "Marinated Chicken with Spices", "Curry Cuttlefish", "Curry Mutton", "Spicy LaLa", "Curry Sotong", "Fried Bitter Gourds" and etc; besides that, the signature dish that cannot be missed of this food stall is "Curry Fish Head".

RESTORAN SEK YUEN

The famous signature dish of [Restoran Sek Yuen] is "Peking Duck" (Pei Pa Duck) which has attractive golden brown colour, fragrant smell of charcoal, crispy duck skin, topped with plum sauce, this combination make it taste heavenly; another signature dish is "Ba Bao Duck" which is stuffed with 8 types of ingredients, using traditional culinary method makes it fragrant, delicious and tasty; one more signature dish is "Stir Fried Sharks Fin with Egg", sharks fin is wrapped using lettuce, plus green chili and black vinegar, this combination has good fragrant smell when it is chewed.

The [Restoran Sek Yuen] is located at Jalan Pasar Pudu, Kuala Lumpur; it is crowded everyday; from the beginning until now, charcoal is used to do the cooking; apart from that, all the chefs here are growing old, hence, before the disappearance of these Cantonese cuisines, please find an opportunity to come here to have a meal, have a taste of these unique traditional flavor cuisines.

RESTORAN DOUBLE ONE

The [Restoran Double One] is located in Bandar Menjalara, Kepong; it is always crowded starts from morning until afternoon, the eaters hardly find an empty seat during that period. All types of Malaysian delicious foods can be found in this restaurant; there are "Pork meat with Mee or Mee Hoon", "Pan Mee", "Lor Mee", "Nasi Lemak", "Bah Kut Teh", "Lai Fun", "Curry Mee", "Claypot Chicken Rice", "Wanton Mee", "Chee Cheong Fun", "western Food", "all kinds of Mee Hoon, Mee & Kway Teow" and etc. The cold or hot Coffee and Milk Tea are fragrant and creamy, "Steamed and Toasted Bread with "Kaya" and Butter spread over it" and it tastes crispier and more delicious compared with others.

KEDAI KOPI WAH CHUE

[Kedai Kopi Wah Chue] only have one single food stall, which is "Fish Paste Noodles" counter, the signature dish of this restaurant is "Fish Paste", which made by the owner on the spot; hence the shapes are irregular, a bit looks like fish balls, it is elastic and chewy when tasting, full with fresh fish flavour, no adding any preservatives, it is guarantee fresh and good quality!

The "Fish Paste" can also be fried, after frying the skin is crispier and even taste better; this kind of "Fish Paste Noodles" also called as "Kampar Fish Balls Noodles" with four to five types of ingredients, but it is rarely find in Kuala Lumpur.

RESTORAN WOH

[Restoran Woh] is famous with the "Mixed Rice with All Kinds of Dishes (Chap Fan)", it is established in year 1995 until now; the owner insists to use the fresh ingredients to cook, chicken or pork is always slaughtered and delivered to the restaurant on the same day; the owner will never use the frozen meat to replace the fresh ingredients; in order to let the customers enjoying the delicious foods, the daily cuisines will be specially arranged and changed.

In the lunch time, the [Restoran Woh] is always crowded, the food stalls of the restaurants provide extra choice to customers, for instance "Pan Mee", "Mee Hoon with Pork Meat", "Prawn Mee", "Wanton Mee", "Mee Hoon Soup with Slice of Fish Head", "Chay Kway Teow", "Hakka Mee", "Nasi Lemak" and etc; besides that, there are all kinds of "Kuih Muih", desserts and fruits counter being served as well; all of them is deeply loved by customers.

SELANGOR 雪兰莪

SUNGAI WAY 双溪威

RESTORAN HUA XING 华绅风味餐馆

[Restoran Hua Xing] is famous with the Hokkien- Style traditional flavour dishes; it is established in year 2003 using family-run business model; the signature dish of this restaurant is "Hokkien Braised Pork with Alkaline Kuih" plus the fragrant thick sauce; this combination will make the Hokkien Dialect People miss the traditional good taste.

Besides that, "Fried Eggplant", "Steamed Fish Head Carp with Black Bean Paste", "Sour & Spicy Pig Knuckle", "Fu Zhou Red Wine Chicken", "Braised Pig Knuckle with Fish Maw", "Braised Peanut Garoupa", "Tong Fan Soup with Bitter Gourd", "Asam Fish", "Home Town Taufu", "Spring Rolls", "Fried Tapioca Flour Noodles", "Marmite Pork Ribs", "Fried Potato Flour Noodles" and other 70 dishes to be served; all these dishes aimed to fulfil the eating desire of customers. The Chef Madam Oh Fui Yong has been invited to be a part-time Guest Chef in Five Star Hotel restaurant in Kuala Lumpur.

The [Restoran Hua Xing] is located in Sungai Way, Selangor; it is famous with the delicious cuisines; hence the mealtimes are always full with customers; when the customers eating the marvellous and authentic traditional Hokkien-Style cuisines; they not only taste the flavour of the foods; but also the disappearing memory of the flavour of their local hometown.

PETALING JAYA 八打灵再也

MING TIEN FOOD COURT

[Ming Tien Food Court] is established in year 2001 and it is located in Petaling Jaya which can be considered as the biggest food court as well as having the greatest number of food stalls in Malaysia; it is designed by using the "Theme of Colourful Seaside and Coconut Tree" with alfresco dining area; this food court is deeply loved by the people from all age groups and different fields; all of them can having the meals in a pleasant and relaxing ambience.

The [Ming Tien Food Court] is deeply loved by the eaters and it has 63 food stalls altogether; it provides almost all kinds of Malaysia and Eurasia Cuisines; customers can taste all kinds of good quality Chinese Style and Western Style cuisines with reasonable prices.

NEXT STATION

The owner Chin Chan Fei introduces a Home Town Signature Dish of Kampung Bukit Pagar named "A Soup with Three Flavour" to Petaling Jaya, thus the [Next Station] is established to continue bringing the traditional delicious foods to others; the objective is to let all of the Hakka cuisine lovers have the opportunity to taste the authentic flavour.

The signature dishes with traditional flavour of [Next Station] are "Mee with Ginger Soup", "Tomato Mee Soup", "Bakar Village with Pork", "Kampung Chicken", "Mee Soup", smooth and aroma Coffee and etc; all of the dishes are deeply loved by the connoisseurs.

KEDAI KOPI KHOONG

[Kedai Kopi Khoong] is established in year 1979, the dishes that strongly recommended by the owner are "Kampar Fish Balls" which made by own unique recipe, crispy and tender "Fried Fish Balls", "Beef Meatballs", "Fried Fu Chuk" and other stuffed foods; customers can choose either soup-making or dry-making method to serve; both cooking methods can easily let the eaters taste the nice quality ingredients with traditional flavour.

The Chee Cheong Fun of [Kedai Kopi Khoong] is chewy; it is prepared by using the selected Shrimp Paste, Sweet Bean Paste, Sengkuang, Chili Sauce, Dried Shrimp, Garlic Chives, Sesame, Curry gravy or others gravy; thus this combination makes it to become a delicious food, eaters must definitely try it.

RESTORAN MALAYSIA

The best Chinese style "Satay" is in Kajang, the purpose of most of the connoisseurs visiting Kajang is to taste the signature dish of [Restoran Malaysia] that is "Satay Kajang"; the "Satay Kajang" has lots of flavour to be chosen by eaters; the restaurant is always crowded, hence it takes time to wait and to taste the delicious and yummy Satay. If the Satay is not sufficient, you can always choose the other foods such as "Fried Mee", "Stewed Rice" and etc, the price of foods in this restaurant is reasonable.

LOR MEE

The authentic and famous "Lor Mee" in Ulu Yam originated from [Hock Choon Kee Kedai Kopi]; although the filled ingredients are not much, but due to the hand-made noodles, thus it is chewy. The owner also provides "white Lor Mee" to customers, the traditional "Lor Mee" is welcomed by the visitors; meanwhile the new "White Lor Mee" is deeply loved connoisseurs. Another signature dish is Fried Fish cake, it has crispy skin, it is tender soft inside the "Fish Cake"; thus this combination makes it delicious and tasty. "Hokkien Fried Mee" is another signature for this restaurant.

RESTORAN SWEE YEN

The "Lor Mee" of the old and famous of [Restoran Swee Yen] has over 30 years history, it is well-known in Ulu Yam, Selangor; even attracting the local and foreign connoisseurs to come to try the Lor Mee. When the hot Lor Mee with dark soy sauce plus the taste of black vinegar, it is exactly appetite the eaters; apart from that, there are many delicious cuisine such as "Fried Mee Sua", "Special made Turtle with Herbal Soup", "Fish Cake", "Fried Fu Chuk" and others.

KEDAI KOPI SHIN LOK

[Kedai Kopi Shin Lok] is established in fifty years ago; it becomes famous because of the hand-made Pau; there are 7 types of Pau including "Cai Pau", "Curry Chicken Pau", "Chicken Pau", "Red Bean Paste Pau", "Peanut Pau", and "Coconut Pau" and "Kaya" Pau. Another signature dish is "Yam Dumpling", its crispy, fragrant and soft when it is eaten; apart from that, "Yam Dumplings" is not greasy to eat because it is fried in just a short time.

IPOH 怡保

THE PARIS RESTAURANT 巴黎餐室美食中心

[The Paris Restaurant] is established in year 1946 at the original address and it has been in business for almost 70 years; now it is managed by the second generation of family Wong Chee Keong; at the beginning they roasted the coffee bean by themselves; later the coffee powder manufactured by the coffee supplier is used instead; but, the traditional method to brew coffee and tea is maintained, "Half-Boiled Eggs", "Toasted Bread with Butter and Secret Recipe of Hand-made "Kaya"" spread over it are among the signatures dishes.

The beverages of this restaurant are "Barley Fu Chuk", "Chrysanthemum Tea", "Apple Juice", "Orange Juice", "Lime & Citrus Juice" and etc; in the afternoon, it provides Mixed Rice with Dishes (Chap Fan).

There is a famous stall that sells "Hakka Mee" in the morning; the owner is the third generation of the family running this business; the "Hakka Mee" is made by whole egg noodles; stir fried minced pork eating together with side ingredients i.e. pork meatball, fish ball, yong tau foo, and other stuffed foods to be chosen by customers; eating with pounded garlic and chilli sauce will bring another different delicious flavour; every single bite of "Hakka Mee" is not oily; besides the locals, it also attracts attention of outstation eaters' patronage.

KAR PIN EATING SHOP 嘉賓茶室

[Kar Pin Eating Shop] is established in year 1957 by the Wong Chee Chun who came from Hainan Province, People's Republic of China; it is only a traditional coffee shop in the beginning; when it passed down to the third generation of the family Wong Kim Tong to manage the restaurant; he studies and he is doing research of the cookbook by himself and finally create the traditional flavour of "Stuffed Foods" (Yong Tau Foo); his son Wong Yeng Chin has expanded the restaurant to 2 shop-lots when he starts to manage the restaurant; thus, it is transformed to a specialty store that sells all kind of "Stuffed Foods"; besides that it is also a wholesaler for the minced fish meat, minced pork meat, hand-made pork meatball and etc.

[Kar Pin Eating Shop] is using the fresh ingredients and hand-made method to make the delicious "Stuffed Foods"; there are over 30 types of "Stuffed Foods" for instance hand-made meatball, fish ball, tofu skin, as well as all types of yong tau foo to be chosen; it also sells the famous Gopeng "Lai Fun"; the sweet soup with large amount of sesame; it will definitely delight and appetite the customers to enjoy the delicious foods.

NAM HEONG COFFEE SHOP 南香茶餐室

The old town of Ipoh is a place full with the aroma of coffee; almost every coffee shop in the old town have their own secret recipe to brew a fragrant and strong coffee; it is not only deeply loved by the locals, but it also attracts the foreigners who are coffee lovers to visit this old town. [Nam Heong Coffee Shop] is the place of origin of OldTown White Coffee Chain Stores.

[Nam Heong Coffee Shop] is established single-handedly by the grandfather of Goh Qing Boon in year 1948, the new person in charge is Goh Ah Kian who continues to roast the coffee by himself and maintain using the secret recipe to brew the coffee, to make "Hainanese Toasted Bread with "Kaya" and Butter" spread over it as well as "Half-Boiled Eggs". This secret recipe of brewing the white coffee inspires Goh Qing Boon with the new idea i.e. to promote this white coffee to everyone; hence in year 1994, he starts a business with his secondary-school friend Mr Tan who is interested in making coffee, and the result of their business adventure "OldTown White Coffee Sdn Bhd" is established.

The hot or cold White Coffee in [Nam Heong Coffee Shop] is totally has unique and original flavour; it is long-lasting and cannot be replaced by other types of coffees; it is fragrant and smooth, after drinking it will definitely bring a comfortable, relaxing and unforgettable experience to the people; thus it becomes the first choice among the local beverages; the restaurant also provides the "3-in-1 Old TownWhite Coffee pack", so the customers will buy as souvenirs to share with relatives and brew it at home by themselves.

In [Nam Heong Coffee Shop] people not only can taste the authentic and original Old Town White Coffee, but also the fragrant "Crispy Egg Tart"; using the pot which filled with the egg custard mixture to pour into the crust / tart shells; wait until it becomes solid and next it is baked into oven; finally it will be a fresh-baked and fragrant "Crispy Egg Tart". All kinds of popular "Hong Kong Style Dim Sum", "Pau", "Popcorn Chicken", "Taro Dumpling" and etc make the restaurant crowded every day.

Besides that, do not forget to try the "Hor Hee Fun", "Chicken Hor Fun", "Hakka Mee", "Chee Cheong Fun", "Fried Kuey Teow", "Hokkien Prawn Noodles", "Yong Tau Foo" as well as "Curry Mee" which also provided in this restaurant when you visit.

RESTORAN XIN QUAN FANG 新泉芳咖哩面茶餐室

In the early year of 1950, [Restoran Xin Quan Fang] is called Seng Kee Curry Mee; but after moving to the new address which located across the road from the original place in the year 2003, the restaurant is renamed as [Restoran Xin Quan Fang]. The Mr & Mrs Foong Kok Hong who take over of the business from his father-in-law Koh Teng Ching; they continue to sell the "Curry" which made by using the secret recipe from the Hainan Home Town, People's Republic of China, they study and make the improvement, and finally the create a special curry sauce that suitable for mee and mee hoon.

The curry is made by pounded Garlic, Ginger, a bits of Pork and Lard, Curry Oil and cooked Curry Sauce; Curry Soup with all kinds of meat, thus every single bite will definitely melt and blend together, finally it becomes the signature dish of the restaurant; the eaters also can choose the dry curry; it can be added with the side dishes for instance Char Siu, Roast Pork, Steamed Chicken, Braised Pork Meat, Fresh Prawns, Chicken Slice and etc so to be eaten together. Besides of deeply loved by the locals, it also attracts connoisseurs from around the world which includes the actor Chow Yun-Fat, the actress Fung Bo Bo and etc, thus it become more famous.

The [Restoran Xin Quan Fang] is a family-run business and thus every single cup of the coffee and tea is brewed in a very exquisite and particular way; it can also be described as using very meticulous way to brew it; using the egg beater to blend the coffee and tea until it becomes foam, hence the coffee and tea has strong fragrance and aroma, not too sweet; hence, the restaurant is crowded every day.

NEW WENG FATT CAFE & RESTAURANT 新永发茶餐室

[New Weng Fatt café & Restaurant] is established in year 1989 by Hong Shuang Kong who came from Kampar, Perak; till now, it has accumulated over 20 years experience; he learns the method to brew a good taste of coffee and tea from his experience; customers are served with strong and fragrant white coffee and milk tea; together with its famous and popular of traditional "Duck-Drumstick Noodles".

The stalls in [New Weng Fatt café & Restaurant] sell all kinds of famous and delicious foods for instance "Hainanese Curry Mee" without coconut milk and served with hand-made roast pork and char siew, "Chicken Hor Fun", "Lam Mee", "Bentong Famous Stuffed Foods with Mee or Mee Hoon", "Beef Noodles", "Gopeng Wanton Mee: and etc. In the noon, there are selling "Roasted Chicken Rice" and "Mixed Rice with Dishes" (Chap Fan); at the night shift, it provides famous "Fried Hokkien Mee", "Fried Mee or Mee Hoon", "Roti Canai", "Western Foods", "Malay Satay" and etc.

KEDAI KOPI SUN YUAN FOONG 新源丰茶餐室

Wong Hong Lan's father is starting his business the [Kedai Kopi Sun Yuan Foong] in year 1955; till now, it is passed down to third generation; the fragrant and strong "White Coffee" is brewed by using traditional secret recipe, "Wintermelon Longan Herbal Tea", "Traditional Toasted YuanYang "Kaya", Butter and Peanut Bread", "Half-Boiled Eggs", still maintaining the standard of old tradition flavour.

Wong Hong Lan and her husband make meticulous effort to study and research the cookbook, finally they create "Pork Chop with Bun", "Curry Mutton", "Curry Chicken", "Roasted Pork" and etc, the customers can choose eating together with other main courses for instance White Rice, Mee Hoon or Mee as well as Toasted Bread; every combination will come with half-boiled eggs on top (Dan Chi) and sausage (optional). Besides that, the "Chee Cheong Fun" is also delicious and loved by customers.

KEDAI KOPI SIN YOON LOONG 新源隆茶室

[Kedai Kopi Sin Yoon Loong] is established in year 1937 by Wong Brothers i.e. Wong Poh Chew and Wong Poh Ting who came from Hainan Province, People's Republic of China; through the relentless researches and experiments, they finally found a special technique which is using the low temperature to roast and brew the coffee as well as remaining the aroma of coffee bean; this technique also will remove the burnt-bitter taste by using high temperature to stir-fry the coffee bean; during the procedures they do not adding any impurities and additives, hence they name this pure coffee as White Coffee". Thus, the first cup of White Coffee is emerged or "born"; henceforth the Ipoh is famous with "Home Town of White Coffee".

[Kedai Kopi Sin Yoon Loong] has been in business for over 70 years and it is now managed by the third generation of the family Wong Kee Chor; continue the cooking method of the family used to cook; till now, White Coffee is still maintaining the strong traditional flavour, the restaurant also serves hand-made "Kaya", "Bahulu", "Half-Boiled Eggs", "Caramel Custard and Pastry"; the stalls are rented to sell "Beef Meat Noodles", "Crispy and Delicious Chee Cheong Fun with Fried Shallots", "Silver Needle Noodles" (Rat Noodles), "Char Siew", "Roasted Pork" and etc.

Apart from that, Ong Kee Cheng is adhering to the old and famous brand of [Kedai Kopi Sin Yoon Loong], he adventures into new business i.e. producing a pre-packed 3-in-1 instant Ipoh White Coffee, finally it is successfully formulated; it is named as "My Cofe"; and this product has successfully penetrated into the Malaysia and overseas markets.

YEE FATT TEA SHOP 怡發茶室

The ancestor of Chuan Tuck Keong migrate from Hainan Province, People's Republic of China to Malaysia in year 1955; after buying the shop lot, they set up [Yee Fatt Tea Shop] and start the business; till now, it is passed down to fourth generation of the family, the traditional way to brew coffee and milk tea and "Hard-Boiled Egg with Bohea Tea" is still maintaining the original flavour.

The most famous and signature dish of [Yee Fatt Tea Shop] is "Curry Chicken" which cooked with the traditional hand-made secret recipe, it can be served either in soup-making or dry-cooking method, customers can add in Char Siew and Roast Pork on it; the "Shredded Chicken Mee Soup or Mee Hoon Soup", "Lor Mai Gai" and etc are also delicious and loved by customers. In the noon, it also provides "Pork Chop Rice", "Fried Rice", "Stewed Rice", "Spring Onions & Ginger Rice", "Fermented Beancurd Paste (Nam Ru) Chicken Rice", "Thai Style Chicken Rice", "Singapore-Style Fried Mee Hoon", "Cantonese-Style Kuey Teow" and etc.

YONG SUAN COFFEE SHOP 永泉茶室

[Yong Suan Coffee Shop] is established in year 1959 by Ang Fang Piao; till now, it is passed down to the fourth generation of the family; traditional "Hainanese Coffee" and "Kaya" Bread are still maintaining the original traditional flavour; there is the most famous and popular Indian dish i.e. "Nasi Vanggay" sold in this restaurant for over 50 years, this phenomena shows the strong relationship between the fourth generation of the Chinese and Indian family.

The side dishes of "Nasi Vanggay" are Spicy Chicken, Mutton, Beef, Fish, Squid, Prawns, Achar, Salted Eggs and etc; eating together with either the spicy or non-spicy condiments. The customers of [Yong Suan Coffee Shop] comprise of the three races namely Malay, Chinese & Indian; the restaurant is crowded every day; different races of customers are frequently sharing the tables; never quarrel; the ambience of restaurant is filled with peace and harmony. Apart from that, the local government servants are always enjoying the patronage to this restaurant; there are also many outstation connoisseur and famous persons come to enjoy the delicacies; as for the take-away customers, a long queue is always awaiting them, but they wait patiently to make orders.

TAIPING 太平

PEACE COFFEE SHOP & HOTEL 和平茶室旅社

[Peace Coffee Shop & Hotel] is established in year 1959, besides of serving the traditional cold or hot Coffee & Milk Tea, "Toasted Bread" with "Kaya" and Butter spread over it as well as Half-Boiled Eggs, it still provides the famous "Lor Bak" and "Char Kway Teow"; the chef has accumulated of over 50 years of cooking experience for these two popular dishes. The restaurant also sells all kinds of foods, for instance "Hainanese Chicken Rice", "Duck Rice", "Mixed Rice with Dishes" (Chap Fan) and etc; thus the customers have variety of choices to choose.

YUT SUN RESTORAN 日新茶餐室

The famous and popular [Yut Sun Restoran] is located at Taiping, Perak and it is established in year 1920, till now it is passed down to the fourth generation of family; this restaurant has Halal Certification that seldom found in most of Chinese Restaurant in Malaysia; it is deeply loved by the eaters from three races i.e. Malay, Chinese and Indian, they are either the local person or outstation persons. The dishes of this restaurant are mainly in Western-Style, for instance "Half-Boiled Eggs", "Fried Eggs", "Fish & Chips", "Mutton Steak", "Beef Steak", cold or hot Coffee Tea and etc.

The signature dish of this restaurant is "Hainanese Chicken Chop", the very first step is dipping the chicken with flour and deep-fried the chicken, then it is served with mushroom sauce which poured over it plus Onions, Green Beans, Tomatoes and Potatoes, thus a plate of delicious "Hainanese Chicken Chop" is ready to be served. Another signature dish is Enchikabin, during the lunch time; almost every customer will have this dish as his/her meal.

The owner's native of [Yut Sun Restoran] is Hainanese; as we know; most of the Hainanese people in Malaysia are not only famous in brewing coffee or milk tea but also good in cooking Chinese or Western Style cuisines. Hence, the main Chinese Style dishes in this restaurant are "Fried Rice", "Fried Mee Hoon", "Fried Kway Teow", "Cantonese Style Kway Teow"; whilst the main Western Style dishes are egg tarts, cakes, biscuits and etc.

TELUK INTAN 安顺

LIEW KEE (AH LEK) CHEE CHEONG FUN 燎记 (伉立) 加料猪肠粉

[Liew Kee (Ah Lek) Chee Cheong fun] is really famous in Teluk Intan, Perak; the "Chee Cheong Fun" here is different compared with other Hong Kong-Style; it seems like a thin-layer of Milky White Rice Flour Cake; filling with Deep-Fried Dried Shrimps, Sengkuang and Salted Radish; the "Chee Cheong Fun: is easily to melt and blend, must be eaten while it is hot.

The "Chee Cheong Fun" of this restaurant does not have any gravy but served with pickled green chilli; the taste of "Chee Cheong Fun" is marvellous, eating together with the pickled green chilli is very crispy, sweet and delicious. Besides that, the "Chee Cheong Fun with Sengkuang Dried Shrimp" and "Chee Cheong fun with Green Deep Fried Shallots" are also recommended and they are loved by the customers; but please remember to come earlier, if not, the long queue is awaiting for those who are late; furthermore, the owner will immediately close the shop once all stocks are sold.

SAM SIEW YEAH CHEE CHEONG FUN

After having over 60 years history, the Teluk Intan Chee Cheong Fun becomes famous and well-known by the locals. [Sam Siew Yeaw Chee Cheong Fun] is serving the "Dried Shrimp Chee Cheong Fun" that loved by most of the people, there are other signature dishes namely "Chee Cheong Fun with Ingredients" and "Curry Chee Cheong Fun", all of them is delicious, smooth and fragrant.

SITIAWAN 实兆远

RESTORAN BOON HONG 文芳茶餐室

The owner of [Restoran Boon Hong] is Meng Boon Hong who migrates from Hainan Province, People's Republic of China to Malaysia when he is 13 years old; he started working as a helper in coffee shop while learning and gathering the required experience; with the spirit of hardworking he started to set up this restaurant; for over 50 years, he uses the Hainanese-Style to brew fragrant and strong Coffee, Tea & other beverages; fragrant & crispy "Toasted Bread with "Kaya" and Butter" spread over it as well as "Half-Boiled Eggs" are the signature dishes in this restaurant; thus every day the restaurant is crowded with the eaters.

The special-made "Minced Pork Spring Rolls" is another signature dish of [Restoran Boon Hong]; other foods which found in this restaurant are all kinds of "Kuih Muih", "Nasi lemak", "Mee Jawa", "Laksa Mee", "Prawn Mee", "Lor Mee", "Dry-Making or Soup-Making Mee".

RESTORAN SIN EK SEK 新一色茶餐室

[Restoran Sin Ek Sek] has involved in noodles business for third generation of family; customers can choose types of cooking namely dry-making, soup-making, pork ribs, braised-making, curry-making, fish ball, prawn, wanton or pig bellies to serve together with the famous "Fu Zhou Kam Pua Noodles"; the other signature foods which provided in this restaurant are "Fried Noodle", "Fried Rice", "Lam Fan", "Fish Head Mee Hoon Soup", "Lor Mee" and etc.

The "Fu Zhou Kam Pua Noodles" is not made by using whole egg noodles, it is a thin and flat hand-made noodle, the delicious noodles plus the special Black Sauce, Pork Meat, Pounded Garlic with Vinegar, and blend together with either Chilli Sauce or Garlic Chilli Sauce, this combination makes it a delicious "Fu Zhou Kam Pua Noodles". Besides that, eaters can also request to add in Sambal Udang and hand-made Sambal Belacan as well.

KEDAI MAKANAN DAN MINUMAN JIN DU LI

The ingredients of Fish Head Noodles of [Kedai Makanan dan Minuman Jin Du Li] is abundant; every single bowl of soup is fresh and sweet, its ingredients is fragrant and enriching; it is served with ginger slice, pickles and tomato; thus this combination of ingredients is delicious.

There are a lot of new cooking flavour to be choosen, namely "Fried Fish Head Noodles", "Slice of Grouper with Milk", "Shark Noodles", "Fish Fillets Noodles", "Fresh Prawns Noodles", "Fu Zhou Fish Balls", "Meatballs Noodles", "Fried Fish Cake", "Fried Shrimp Paste Chicken"; all of them are delicious and unforgettable.

PENANG 檳城

CITY RIO CAFE 新丽罗茶室

In [City Rio Cafe], the traditional way is used to brew Coffee, Tea, & other beverages, "Steamed or Toasted Bread with "Kaya" and Butter" spread over it, "Half-Boiled Eggs" and others are still maintaining the original flavour, it is popular among eaters. The famous "Tiger Chay Koay Teow" is also been selected as one of the best ten Chay Kway Teow in Pulau Pinang; it is deeply loved by the local and foreign connoisseurs.

Besides that, the "Fried Mee Mamak" topped with the potato sauce that made by special spice; and the "Mee Rebus" is also one of the signature dish in this restaurant which served with Hard-Boiled Eggs, Fried Dried Beancurd, Bean Sprouts, Chives and Deep-Fried Shallots.

RESTORAN TONG HOOI 东园茶餐室

[Restoran Tong Hooi] is crowded every day; the breakfast that it provides including traditional cold or hot Coffee & Milk Tea, "Steamed or Toasted Bread with "Kaya" & Butter" spread over it, "Half-Boiled Eggs" and etc; thus fulfilling the eating desire of customers.

"Fried Hokkien Mee" is the signature dish of this restaurant, full with the "Wok Hei", strong aroma, eating together with Sambal chilli sauce; the noodles absorb the strong & fragrant sauce; this combination is really marvellous and bring the flavour to another higher level; besides that, "Fried Hor Fun", "Fried Mee Sua" and etc, "Roasted Chicken Rice" are also a nice try.

KEDAI MAKANAN DAN MINUMAN HIN LEONG 兴隆茶餐室

[Kedai Makanan dan Minuman Hin Leong] has gathered together all the delicious foods in Pulau Pinang; thus the customers from all age groups have plenty of choices to choose; ultimately it will definitely satisfy the appetites of everyone. The traditional Coffee and Tea, "Toasted or Steamed Bread" with "Kaya" and Butter spread over it or "Half-Boiled Eggs"; and the taste-great "Chay Kway Teow" with good looks and smell, "Roasted Chicken & Char Siew Rice", "Curry Mee & Mee Hoon", "Kway Teow Fish Ball Soup" and etc, will make the eaters satisfy and unforgettable.

AH LENG CHAR KOAY TEOW 亚龙炒粿条

[Ah Leng Char Koay Teow] is located next to Restoran Tong Hooi which is among one of the must eat place in Penang Delicious Cuisine; Teo Kun Lin is using the quick-fry technique to cook the pork lard with Koay Teow, when it is done the egg liquid will stick together with the Koay Teow; bean sprouts still maintain the fresh and crispy flavour; the fresh and elastic prawn meat and cockles are ingredients that must have in "Chay Koay Teow", the combination of prawn meats and cockles make the "Chay Koay Teow" full with seafood aroma; the chives is also a compulsory add-in ingredient.

[Ah Leng Char Koay Teow] is cooked in full heat, every single piece of Koay Teow looks clear, elastic and delicious; either spicy flavour or original flavour is tasty; it can also be served with the special ingredients like Tiger Prawns and Mantis Shrimps, or duck eggs, thus making the "Chay Koay Teow" even more delicious.

TOH SOON CAFE

The signature dishes of [Toh Soon Cafe] are “Charcoal-Baked Toast” and “Traditional Hainan Coffee and Milk Tea”; this restaurant has been over 60 years of history; it is deeply loved by connoisseurs and visitors from all of age groups; due to the reasonable price, no matter weekdays or weekends, it is definitely crowded and eaters are hard to find any empty seat.

There are four types of hand-made breads in [Toh Soon Cafe] namely “Hainan Bread”, “Wholeoat Bread”, “Coffee Marble Bread” and “Chocolate Bread”; the filling has three flavours to be chosen such as Homemade “Kaya”, imported Butter and Homemade Peanut Butter.

The eaters also can choose “Egg on Toast”, “Half-Boiled Eggs”, “Nasi Lemak” and “Curry Puff”; served together with Coffee, Milk Tea and other beverages. The “Egg on Toast” means 2 half-boiled eggs are placed on the Charcoal Toasted Bread.

KEDAI KOPI SIN HWA

The charcoal-fried “Chay Kway Teow” of [Kedai Kopi Sin Hwa] is already passed down to the third generation of the family; the specialty is using the duck egg to fry; it can be served with big prawns also; the exterior view of the restaurant is inconspicuous, but the dishes are delicious; this family-run business is set up by grandmother, and now it is passed to the grandchildren to manage it.

KEDAI MAKANAN CINTRA FOOD CORNER

It starts from humble beginning i.e. small food stall, after 60 years painstaking efforts, [Kedai Makanan Cintra Food Corner] finally has its permanent shop; dumplings, not only bringing the livelihood to Loh family, but also bound together the strong feelings of the three generation; Every day, every single piece of bamboo leaves, every single pinch of glutinous rice and every single rope, are the continuation of the three generation of ancestral rice dumplings wrapping technique.

The Cantonese dumplings have fragrant of beans; its colour is unique; the bright –jade glutinous rice and the plain light yellow of green beans silhouetted against each other, the glutinous rice and green bean blending together with yolk and pork meat, this combination makes it fat but not greasy, it is just delicious when you eat the dumplings.

SEBERANG PERAI 威省北赖

RESTORAN HOK MUN 富满楼酒家

The famous and popular [Restoran Hok Mun] has good reputation; the chefs in this restaurant possess the great culinary skill especially the frying technique in which they have good control of the full heat; the ingredients selected are genuine, fresh and rich of taste; it also provides all kinds of delicious and good taste of meats and dishes; thus many eaters from around the world are attracted here to taste and enjoy the delicacies.

The signatures dishes of [Restoran Hok Mun] are “Buddha Jump Over The Wall”, “Abalone Poon Choi”, “Bamboo Pork Ribs”, “Roasted Suckling pig”, “Sea Treasure Pot”, “Yam Cake with Vegetables”, “Pineapple Fried Rice”, “Salted Chicken”, “Fried Fish with Sweet & Sour Sauce”, “Guinness Stout Chicken”, “Plum Sauce Pork Ribs”, “Dongpo Pork”, “Abalone with Goose Web”, “Beijing Roasted Duck”, “Broccoli with Scallop”, “Shark’s Fin Soup with Scallop” and many more.

COOK IDEA 好煮意 (怡保沙河粉)

[Cook Idea] starts from the humble beginning i.e. small food stall, relying only the "word of mouth" from regular customers as the promotion, thus the stall is crowded every day, plus the hardworking, in less 10 years, it is transformed to the specialty food restaurant; nowadays you simply ask the locals from Prai, Penang regarding the location of [Cook Idea], you will easily get the answer; it sells fresh and elastic "Sa Ho Fen Served with Fresh Prawns", "Slice of Chicken", "Chives and Special Essence of Prawn Soup"; the sweet, tender and fragrant "Tender Chicken" with Soy Sauce, crispy and delicious "Won Ton" and other dishes that strongly recommended and loved by every eaters; you will definitely be attracted after trying the dishes with the abundant ingredients and cheaper price.

Mr & Mrs Tong Kok Hwa are paying close attentions to manage the [Cook Idea] well, thus they use hands-on approach to cater every things; not only the standard and taste of the foods and beverages must be monitored closely but also the environment of the restaurant must be always clean and hygienic; due to the delicious foods and beverages as well as the clean atmosphere; thus, it is deeply praised by the customers and always having their patronage.

The [Cook Idea] has its unique secret recipe of traditional flavour that passed down by the ancestor to cook namely "Soup-making or Dry-making Sa Ho Fen", "Prawn Won Ton Soup", "Traditional Fried Won Ton", "Tender Chicken with Soy Sauce", "Bean Sprouts", "Vegetables with Soy Sauce", "Hand-Made "Kaya" Toast", the "Enzyme of Buddha's Hand"; apart from that the delicious and healthy cold or hot beverages are "Pumpkin Milk", "Pumpkin Barley", "Chrysanthemum Tea", "Ginger Tea", Coffee, Tea and etc; all of them are being loved by the customers.

BUTTERWORTH 北海

THE GRANDVILLE 食为天酒楼

The collection of menu of [The Grandville] has combined the traditional and new innovation dishes, all of the ingredients is strictly selected by the owner Tan Kean Kheng; he pays close attention at the quality of ingredients and the cleanliness of the environment; furthermore the chef Chong Ming Mun who has over 30 years of culinary experience in cooking, hence he has the very high expectation and requirement towards the cooking recipe and special hand-made sauces; the objective is to give a special, marvellous and happy eating experience to the customers.

[The Grandville] is located near the SJK (C) Kwang Hwa, Butterworth, Pulau Pinang; in order to fulfil the eating desire of eaters, it has many special signature dishes, for instance fish (Pomfret) with three sauce which is "Thai-Style Pomfret", "Ginger & Garlic Pomfret" and "Sweet & Sour Pomfret", "Special Curry Prawns with Bread", "Pineapple Pork Ribs", "Braised Mutton Steak", "Braised Caudal Fin with Mushrooms", "Mini Buddha Jump Over The Wall", "Fujian Braised Pork with Bao", "Soy Bean Chilli Benn", "German Pork Knuckle", "Prawn Balls with Padang Sauce", "Steamed Tiger Grouper in HongKong- Style", "XO Sauce fry with Fresh Hokkaido Scallop" and etc.

KEDAH 吉打

ALOR STAR 亚罗士打

HOE CHUAN 和泉茶室

The Pendang [Hoe Chuan] is famous with the authentic "Hainanese Coffee", "Toasted Bread with "Kaya" and Butter" spread over it, "Hand-Made Bak Pau" and "Curry Rice" which are sold for over two generation of family; the "Half-Boiled Eggs" even using the eggs that produced by hens which raised in backyard; till now it is deeply loved by the locals especially those from Pekan Tokai.

[Hoe Chuan] not only selling the traditional flavour of Bak Pau, but also the Red Bean Buns (Tau Sar Pau) and Kaya Pau; apart from that, it has 7 to 8 types of curry to be served with curry rice, for instance curry chicken, fish, prawns, eggs, anchovy, and etc, the rice with the curry sauce poured over has strong aroma and it will make eaters unstoppable to eat.

KIM SEANG CAFE 金城茶餐室

[Kim Seang Cafe] is the old and famous traditional coffee shop, besides of delicious and strong aroma Coffee, Tea & other beverages; but also the tasty "Steamed or Toasted Bread with "Kaya" and Butter" spread over it; the D Samsiah Sidik Nasi Padang that set up in this restaurant since the year 1965, are deeply loved by connoisseurs from all races. The [Kim Seang Cafe] makes a lot of Malay, Chinese & Indian customers pay their visit every day to have a good taste of foods and beverages as well as having nice conversation with friends; the restaurant is super huge crowded; hence, the "1 Malaysia" concept that encompassing all races different cultures is truly shown and fulfilled in this restaurant.

SUNGAI PETANI 双溪大年

WAH KEONG COFFEE SHOP 华强茶室

[Wah Keong Coffee Shop] is located at Sungai Petani, Kedah and till now it has 70 years history, the signature beverage is special made "Black Tea", it has been loved by the locals and visitor as well. Besides that, traditional Cold or Hot and Black or White Coffee, Milk Tea and other beverages, "Toasted or Steamed Bread with "Kaya" or Butter" spread over it, "Half-Boiled Eggs"; all these foods are loved by the customers.

[Wah Keong Coffee Shop] also rents the food stalls to sell "Chay Kway Teow", "Hokkien Mee", "Lor Mee", "Mee or Mee Hoon Soup with Pork Meat", "Hainanese Chicken Rice", "Wonton Mee", and "Ah Lam Mee" and other delicious foods.

RESTORAN LOU YU 老友小贩中心

[Restoran Lou Yu] has been in business for 20 years, under the hard work and effort of Mr & Mrs Loh Kee Xian, the food stalls are leased to others to sell all types of foods for instance "Hainanese Chicken Rice", "Pan Mee", "Curry Mee", "Chay Kway Teow", "Lor Mee", "Hokkien Mee", "Kway Teow Soup", "Wonton Mee", "Mixed Rice with Dishes" (Chap Fan), "Chee Cheong Fun", "Herbal Soup" and many more.

The signature beverages of [Restoran Lou Yu] are "Five Grains Soya Bean" and "Dou Fu Hua", the authentic and pure Soya Bean and Dou Fu Hua are the Must-Drink for customers.

PERLIS

KANGAR

KEDAI KOPI EUAN TONG

[Kedai Kopi Euan Tong] has been in business of selling Coffee to the customers for over half century; The Foo Yu Ling and his son are passionate to brew every single cup of coffee and tea with the taste of fragrant and creamy; "Half-Boiled Eggs" served with "Toasted or Steamed Bread with "Kaya" & Butter" spread over it, still maintaining the traditional flavour; This combination has also satisfied and fulfilled the customers eating desire.

The another signature dish of [Kedai Kopi Euan Tong] is "Chay Kway teow"; the well-cooked Kway Teow is distinctive and topped with fragrant sauce; it is delicious to eat together with Coffee or Milk Tea.

PAHANG

KUANTAN

RESTORAN LAI MENG

The big, tasty and famous "Spicy Pan Mee" originated from [Restoran Lai Meng], the soup is appetizing and its spiciness is moderate, the restaurant is crowded every day; apart from that, the side ingredients for Dry-Making Pan Mee comprise fungus, minced pork and garlic chives, plus a bowl soup with fish paste and vegetables; chili sauce and anchovy are used as condiments.

RESTORAN HOI YIN

The signature dish of [Restoran Hoi Yin] is "Curry Mee", in fact it is only selling "Curry Mee", either in Soup-Making or Dry-Making; although it does not have various of choices, but if you like to visit the restaurant, you should be earlier, because it is normally sold out in afternoon; this shows how deeply the customers love the restaurant. The good quality Curry is thick and fragrant.

KEDAI KOPI AH SOON

Every day there are a lot of people line up for "Nasi Lemak" of [Kedai Kopi Ah Soon]; the authentic "Nasi Lemak" together with the side ingredients namely Curry Vegetables, Curry Pork Meat, Curry Chicken as well as fragrant and spicy Sambal; this combination makes the eaters feel hungry even just take a look; after finishing eating, the eaters will have warmest feel of home town; please be remember that it is always crowded starts morning until afternoon, so just come earlier.

MENTAKAB

[Restoran Xiang Qu Huan] is established by Mr & Mrs Keng Chun Hua, the signature dishes of this restaurant are the aroma and healthy "Hakka He Po Lei Cha", strong fragrant "Curry Mee", delicious "Lor Mee", as well as fresh and sweet "Mee Soup"; another popular dish is "Dry-Making Lai Fun" served with fish balls, minced pork and delicious Char Siew; all of the foods are deeply loved and praised without a ceased by customers. Keng Chun Hua is taught and trained by the old expert when he starts the business in the beginning, till now, he can brew every single cup of Coffee or Milk Tea with smooth and fragrant smell.

TERENGGANU

KUALA TERENGGANU

T.HOMEMADE CAFE

[T.Homemade Cafe] is located beside the gateway of Chinatown, Kuala Terengganu in which the Chinatown has over 200 years of history; although the rental of the shop is expensive; but with the effort of Ang Siew Eng and her sisters so the business grows well; there are a lots of beverages to be served, attracting the local and overseas eaters to visit; hence, the restaurant becomes well-known and famous; it is huge crowded every day.

[T.Homemade Cafe] provides all kinds of traditional dishes, the signature dish is "Roti Paun Terengganu" served with the "Kaya" and Butter spread over it, plus the Coffee or Milk Tea, the combination of "Roti Paun Terengganu" and beverage is delicious and economical; besides that there are lots of Chinese Style Kuih Muih, namely "Crab Cake"; apart from that all kinds of Mee Hoon, Mee, & Rice are prepared as well such as "Roast Chicken & Roast Pork", "Char Siew Rice", "Mixed Rice with all kinds of Dishes" (Chap Fan), Wonton Mee, "Soup-making or Dry-making Noodles" and etc, all of them are being loved by customers.

RIVERVIEW CAFE

The owner Desmond Koh starts to assist in his father Koh Wen Huang's coffee shop since his is around 10 years old; with the accumulated experience regarding the technique of making and brewing fragrant and strong Coffee & Milk Tea, "Toasted Bread" as well as "Half- Boiled Eggs"; he began to start a business by himself; it attracts a lot of customers to visit the restaurant every day; thus it is crowded and the eaters are hardly find an empty seat.

[Riverview Cafe] has all kinds of delicious foods, for instance "Kuih Muih", "Nasi Lemak", "Nasi Dagang" and "Nasi Kuntit"; for noodles, there are "Sarawak Laksa", "Prawn Noodles", "Fried Noodles" and "Dry-Making Noodles"; other tasty foods comprise "Tom Yang", "Vegetarian Mixed Rice with all kinds of dishes", "Vegetarian Bah Kut Teh Mee" and etc, apart from that, it also serves custom-made "Sai Tao Fish" and "Roti Paun Terengganu"; thus customers do have many choices.

KEMAMAN

RESTORAN TONG JUAN

"Stuffed Crab" is made by using Flower Crab, take out the crab flesh and chop in into crab slices; add in the garlic chives, flour and the condiments on it, after that it is stuffed in the crab shell, dipped into the egg liquid and finally it is deep fried; it must be served with the chili sauce when you eat, the sauce will make the "Stuffed Crab" become more delicious; the chili sauce of [Restoran Tong Juan] is really delicious, a bit sour, sweet and spicy.

Another signature dish is "BBQ Tiger Prawns with Garlic and Ginger", use the Satay sticks to penetrate the prawns; having the proper wash of prawn back, after that add in the garlic and ginger, finally it is grilled; although the cooking method is simple, but due to the freshness of the prawns, hence the taste is always sweet and delicious.

KEDAI KOPI HAI PENG

The [Kedai Kopi Hai Peng] is the best place to taste coffee, milk tea and toast in Terengganu. Walk along the old street of Chukai, you can simply ask people where is the location of this restaurant; no matter Chinese, Malay or Indian; everyone knows this old and famous traditional coffee shop that has been established since year 1938; in many people's points of views, the [Kedai Kopi Hai Peng] is given the name "Coffee King" for having the best traditional flavour of Coffee in Terengganu.

The charcoal-baked bread is the signature dish of [Kedai Kopi Hai Peng]; firstly, the bread is baked on the charcoal stove, secondly, spread a butter that melt easily; finally it is served with the unique hand-made "Kaya" with fragrant egg smell; the taste is the combination of salty and sweet, plus Half-Boiled Eggs, thus making it the perfect combination with Coffee.

KELANTAN

KOTA BHARU

KEDAI KOPI ANN HIN

[Kedai Kopi Ann Hin] has been established since the year 1963, until now it is passed down to the second generation of family; besides of traditional Coffee and Milk Tea, "Toasted Bread with Butter & "Kaya" Spread over it", "Half-Boiled Eggs", "all kinds of stir fry" and "Mixed Rice with all kinds of Dishes" (Chap Fan); it also serves the "Kuih Muih" and "Nasi Lemak" that prepared by local Malaysia Auntie.

GANO KOPITIAM

[Gano Kopitiam] has been in business for over 5 years, it serves all kinds of delicious foods for instance "Kelantan Curry Rice", "Curry Mee", "Nasi Lemak", all types of "Kui Muih" and desserts; besides that it has cold or hot Coffee, Milk Tea and etc; the restaurant is crowded every day.

The signature dishes of this restaurant which is deeply loved by customers are "Roti Goreng Telur", "Roti Cotek", "Chocolate, Butter & Honey Bread" and etc.

LOCK CAFE

The specialty in [Lock Cafe] is “Nasi Dagang”; it is served with White Rice, Curry Chicken or Curry Fish, plus the soft and melted Vegetables (Cucumber and KangKong) and topped with red chilli sauce; the mixture of them has a multi-level taste, more delicious, deeply loved by the locals; at the same time it makes you feel appetizing, thus it is loved by the connoisseurs; it is full with enriching feeling, if drinking together with the fragrant and strong Coffee.

SARAWAK

KUCHING

LOK THIAN RESTAURAN

The famous [Lok Thian Restaurant] is established in year 1966; it is located at state capital i.e. Kuching, Sarawak; it has always been synonymous with high-end restaurant; “to promote the local food culture, to enhance the dining tastes” is the philosophy that the management of Lok Thian Group Companies upholds; committed to inherit and develop Chinese Culture, the distinctive cuisines, high quality delicacies, thus this combination has gained the attraction and trust of local and foreign eaters.

The main businesses of Lok Thian Group of Companies are organizing banquet, pastry, dessert, fast food, vegetarian food, all kinds of fried dishes and etc; the quality of cuisines are strictly monitored; having high expectation against the service quality; furthermore, providing authentic and refinement Cantonese cuisines to the connoisseurs; already integrating with the popular dining style, thus successfully captured the hearts of civilian diners.

SENG YUEN FOOD CENTRE

The signature dish of [Seng Yuen Food Centre] is “Kway Chap”; “Kway” refers to the broad rice piece that is cut into many strips; meanwhile “Chap” means pig offal that includes Pig Liver, Pig Skin, Intestines, Pigs’ Large Intestines, Pork Meat, Braised Egg, Bean Curd and etc; topped with hot and sweet Lor Chap, thus becoming the favourite meal of the connoisseurs; apart from that, eaters can choose to taste the moist and tasty “Bah Kut Teh” which has abundant ingredients.

The Kuching’s “only one” can be found at [Seng Yuen Food Centre] namely “Bacon Porridge with Squid and Pork Belly”; “Shark Meat Porridge”, “Preserved Egg Porridge with Pork and Liver”, “Shark Meat or Pig Liver Soup with Red Wine”, “Hot and Sour Soup” and “Noodles with Char Siew and Minced Pork” are also the signature dishes that can be found in this restaurant; apart from that, the delicious “Toasted Bread with “kaya” and Butter spread over it also can be found here, eating together with Coffee or Western Milk Tea, thus this combination makes it the perfect breakfast for the eaters.

SIBU

HOCK LOK HOUNG CAFE

[Hock Lok HounG Cafe] is established in year 1974; it is the most traditional coffee shop in Sibu. The Lau Brothers are using the traditional method that is to use the low temperature to stir fry the coffee powder; due to the traditional method, the Coffee and Milk Tea are strong and fragrant after brewing; eating together with "Toasted Bread with Butter & "Kaya" spread over it" as well as the "Half-Boiled Eggs"; thus this combination of eating has attracted many customers to have their patronage in this restaurant.

HOCK LOK HOUNG CAFÉ SHOP

When visiting the Sibu, the traditional Fu Zhou "Kampua Mee" is the must-eat food; Ng Sing Wang has 17 years of experience in business of selling mee, the signature noodles are divided into three types, namely "pork lard", "cooking oil or vegetables oil which mix with pork lard" and "fried shallots oil"; the specialty in this restaurant is when the pork lard is used to cook the "Dry-Making Kampua Mee", plus pork slices and garlic chives topped with selected chili sauce or soy sauce; thus this combination has a marvelous and delicious taste.

The signature dish that most loved by connoisseurs is "Pian Rou" which is also called as "Wanton", the wrapping skin is very thin, the "Wanton" looks like transparent even after it is wrapped; its filling is fresh and delicious, the soup is fresh and sweet; hence it can be described as the best food in Sibu.

HOCK LOK HOUNG CAFÉ SHOP

Due to the poverty family background, Peter Pek has gone to West Malaysia and Singapore to learn the culinary skills when he is young; the "Fu Zhou Red Wine Chicken Soup" is the most famous food, the fresh and sweet chicken soup with red wine; this combination has given the connoisseurs an unforgettable memory; in order to cater the needs of customers, the new signature dishes are being introduced, namely "Red Wine Noodles Soup with Eggs", "Tom Yam Fish Noodles", "Pork Belly with Anka Sauce & Noodles Soup", "Lor Mee" and etc; every day only fresh ingredients are selected to be used to cook.

HOCK LOK HOUNG CAFÉ SHOP

Lee Yock Hua possesses 30 years of culinary experience in cooking "Sarawak Laksa" and "Beef"; the taste of beef extracts which cooked using "slow fire" cannot be expressed with words; "Beef Offal Soup" in [Hock Lok HounG Café Shop] is fragrant and tasty, genuine ingredients are used to cook the soup; "Beef Offal Noodles" consists of Oil Noodles, Tendons, and Tripe, this combination makes it soft and elastic when eaten; its meat can be cut into slices, thus it is delicious.

Another combination is Laksa with Thick Mee Hoon which has unique flavor; the ingredients are Fresh Prawn Flesh, Sliced Chicken, Fragrant Coconut Milk and Laksa; plus Belacan as the side ingredient, thus giving the fragrant smell to the eaters after tasting it, hence the eaters will definitely ask for the second bowl of "Sarawak Laksa".

SRI AMAN 斯里阿曼

FAH LOK CAFE 华乐茶餐室

[Fah Lok Cafe] is located at NO 8, Main Bazaar of Sri Aman and it is established in year 1979 by the owner cum Chef Chun Chin Fok and it is a family-run business model; it is famous with the special recipe of cooking "Fried Mee Hoon, Mee & Kway Teow"; apart from that the cold or hot Coffee and Tea are also have good reputation.

[Fah Lok Cafe] using the special recipe of culinary to cook "Fried Kway Teow Mee with Satay Sauce", "Fried Kway Teow Mee with Tomato Sauce", and all kinds of instant cook and fried Kway Teow, Mee Hoon and Mee are the dishes that loved by eaters.

BINTULU

CAPITAL CAFE & RESTAURANT

[Capital Cafe & Restaurant] is established in early year of 1960 which located in downstairs of Capital (Air Cond) Inn; it is a good place to gathering for residences of Bintulu, tasting Coffee or Tea and having Pau.

Besides that, the [Capital Cafe & Restaurant] is located in the downtown and has it owns signature dishes, for instance "Signature Fu Zhou Fried Mee", "Prawn Mee", "Kelp Noodles", "Fried Mee Sua", "Dry-Making Noodles"; besides that it has own made fresh "Soya Bean", "hand-made Pork Pau", "Kompang filled with minced pork (Guang Biang)" and other desserts; all of the foods make it is a nice place to share the delicious foods with family members, relatives and friends.

SABAH

KOTA KINABALU

FONG IP CAFE

[Fong IP Cafe] is using the wooden style to design and create a classical style which established in year 2009, it started business in Gaya Street. It served "Fong IP Seafood Curry Laksa" which is delicious, fragrant and nice look, "Dry Mee Hoon or Mee with Black Dark Soy", and the "Nasi Lemak Special" which has multi level of taste and is marvellous and most outstanding food among the others.

The 3 Layer Coffee has unique flavour which using the candied winter melon and local Tenom coffee powder to brew it, it also has "3 Layer milk Tea", "3 Layer Grass Jelly" and "3 Layer Nescafe"; all of them has their advantage; eating together with the own made "Toasted Bread with Durian Puree and Butter", "Kaya" Bread, "Deep Fried Ice Durian D24" and etc, thus giving a memorable eating experience to eaters.

The all kinds of Taufu that own made by [Fong IP Cafe] is the Must-Try snack, the Taufu is a complete gamut of all five flavour i.e. sour, sweet, bitter, spicy and salty; cook the Taufu by using the black dark soy which import from other countries makes the Taufu not too sweet and not too salty; excellent and marvellous taste. Besides that, eating 2 Half-Boiled Eggs plus the biscuit crackers is the special Hainanese way to eat; the combination of both of them is giving a unforgettable experience.

KEDAI RESTORAN KUO MAN

[Kedai Restoran Kuo Man] is established in year 1973 by Chu Yip Meng, 40 years experience on making unique and fresh fish paste, beef slice, beef with its offal, fish slice, fried fish paste, tom yam fish paste mee, crispy roasted pork, served together with whole egg noodles that hand-made by own recipe; well-known in the area, it is deeply loved by locals and visitors from other state; is also the Must-Eat food when visitors travel in Kota Kinabalu; it becomes more and more famous.

When the Kenny Chu and Chu Wei Kok inherited to manage this restaurant, they expanded his father business to open another branch in Warisan Square; the business in HQ and branch is in endless stream; hence it is become the pioneer of Catering in Kota Kinabalu. Numerous magazines and newspapers (English or Mandarin) have already written and introduction about the famous of Fish Paste, Beef Stewed Mee Hoon or Mee, and hand-made Whole Egg Noodles, even the Taste with Jason, Astro Variety TV Programme and Ho Chak, 8 TV Variety Programme have been visited the restaurant.

HO KEE HAINANESE CHICKEN RICE

The origin of Hainanese Chicken Rice is at earlier 20th century, when the people from Hainan Province, People's Republic of China migrate to South East Asia and bring in together their favourite foods. After certain time, modification of these foods takes place, thus the Hainanese Chicken Rice is "born" and it flourish rapidly especially in Malaysia. Another story addressing that Hainanese who live in WenChang city of Hainan Province, People's Republic of China using the local chicken to make steamed chicken and then it is used for practising spell; the chicken oil and rice that cooked using the chicken soup must be used together with steamed chicken to practise spell.

The owners of [Ho Kee Hainanese Chicken Rice] are Mr & Mrs Ricky Ho, both of them are Hainanese; in early year, Ricky Ho together with his parents from Hainan Province, People's Republic of China migrate to Sabah, Malaysia for the purpose of making a living; the first [Ho Kee Hainanese Chicken Rice] is established in Tawau at the year 1987; later the whole family move to Kota Kinabalu; till now, the [Ho Kee Hainanese Chicken Rice] is located in Kolombong Industrial Area; [Ho Kee Hainanese Chicken Rice] not only selling the "Hainanese Chicken Rice", but also providing "Fried Five-Spices Chicken Rice", "Chicken Thigh", "Asam Fish", "Fried Vegetables" as well as the renowned "Siew Pak Choy".

The fresh and juicy Hainanese steamed Chicken; the fragrant rice is made by using chicken soup plus Pandan leaves that helps to increase the sweet smell; matched with a bowl of fresh chicken soup and thin sliced cucumber; mixed together with dark soya sauce, minced ginger and home-made chilli, thus this combination makes it the authentic "Hainanese Chicken Rice".

Ricky Ho's recipe in cooking Hainanese Chicken Rice is using small fire to steam or cook the chicken; soaking the cooked chicken in the cold water, by doing so it helps to prevent chicken flesh becomes harden, thus maintaining the tenderness and juiciness of the chicken; this also explains why the chicken is always served in room temperature but not in high temperature.

KEDAI KOPI HOUNG KEE

The [Kedai Kopi Houng Kee] has been in business for over 30 years, all of the locals or visitors from overseas are familiar with its signature dishes, for instances Braised Fish Head, Fish Belly, Fish Slice, Fish Maw, Fish Skin, Fish Caudal Fin, Fish Stomach, Fish Eggs, Fish Liver, Shark's Skin, Fresh Grouper, Fried Wonton, Tom Yam Fish Mixture, Fish Head, Prawns and other unique dishes, all of them are delicious.

[Kedai Kopi Houng Kee] also provides Yong Tau Foo, Steamed Tau Foo, Century Egg & Dumplings, Wonton Mee or Mee Hoon, Fu Chuk Barley, Citrus Juice and etc to let customers choose; apart from that, there is a lot of hand-made fish mixture for instances Fish Taufu, Fish Paste, Fish Cake, Fish Rolls, Prawn Balls; they are fresh, smooth and delicious.

SANDAKAN

KEDAI HOU MEI (GOOD TASTE) BAH KUT TEH

The Bah Kut Teh is famous and known by everyone; but when you reach Sandakan, the Bah Kut Teh you must try is [Kedai Hou Mei (Good Taste) Bah Kut Teh] which established in 1st January of year 1999 in Bandar Nam tong; besides of attracting the local and foreign connoisseurs; at the same time it also catches the attention of artist from Malaysia or International; the Hong Kong artist Nancy Sit Ka Yin is one of artist that having meals in this restaurant; the customers is in a endless stream.

There are a lot of choices to have Bah Kut Teh in different way in [Kedai Hou Mei (Good Taste) Bah Kut Teh] for instance the traditional ingredients of Bah Kut Teh i.e. pork ribs, pork belly, pork knuckles, pig's tail, pig's kidney, pork shoulder meat, pork meatballs, additional ingredients are fish meat, fish tofu, fresh prawns, prawn meatballs, fresh cuttlefish and other seafood; it also has "Bah Kut Teh" that served with chicken or beef tenderloin; eaters can choose white rice, mee hoon or mee; and eating together with youtiao, the taste will lingering in your memory.

It is worth to mention that, all of the ingredients that been used are very fresh from market; and being strictly selected by the owner in downtown; furthermore the signature dish of this restaurant is "Rabbitfish Bah Kut Teh (Ni Man)"; it has marvellous taste and normally sold out in the afternoon; the "Chicken cooked with Yellow Wine Soup", "Pig's Kidney or Prawns", "Fish Fillets with Salted Vegetables in Soup", "Spinach" are also dishes recommended by customers; for the specialty Chinese herbal tea are "Prunella Vulgaris Tea", "Chrysanthemum Tea" and "Winter melon Herbal Tea". After having delicious foods, drinking a cup of traditional flavour "Iced Kopi O", this combination will make people to praise without cease.

[illegible]



MSCSPGA SAY "NO" TO DISPLAY BAN

FACTS on Impact of Cigarette Display Ban to Retailers in Malaysia

Based on Deloitte Report 2015 commissioned by MSCSPGA



- Initial cost of **RM500 million**
- Annual cost of **> RM16,000** per outlet



- Increase of **2.2 times** on customer serving time
- Longer customer queues = potential loss of sales



- **Increase in shoplifting**
- **More time** spent in locating the requested products



- **Increase in illicit trade**
- **More difficult** to detect illicit products
- **Revenue loss** of legitimate businesses

For more information, please contact: 03-2032 1055 / 03-2032 2055



马新咖啡茶业联合总会 向禁止展示香烟条例说“不”

禁止展示香烟条例对大马零售商所造成冲击的事实

马新咖啡茶业联合总会委托Deloitte进行2015年调查报告显示



- 初期损失为 **5亿令吉**
- 每年每家咖啡茶餐店损失 **>1万6千令吉**



- 应对顾客的时间增加 **2.2倍**
- 排队顾客人数增加 = 失去生意盈利增加



- **增加偷窃机会**
- 需要**更多时间** 拿取顾客所需的商品



- **增加违禁商品交易的机会**
- **更难** 察觉违禁商品
- 合法经营者蒙受**收入损失**

欲知详情，请联络：：03-2032 1055 / 03-2032 2055

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*Based on Nielsen Retail Service for Condensed Milk Category
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*资料来源: 根据 Nielsen 马来西亚于 2012 年发表的调查结果

*Sumber: Berdasarkan kajian yang dijalankan oleh Nielsen Malaysia 2012.



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