PENANG DELIGHTS

Clockwise from above:

hats", pie tee is one of Penang's street-side

favourites; cendol is a

refreshing summer

street food such

treat: Indian

as martabak

pancakes can also be found

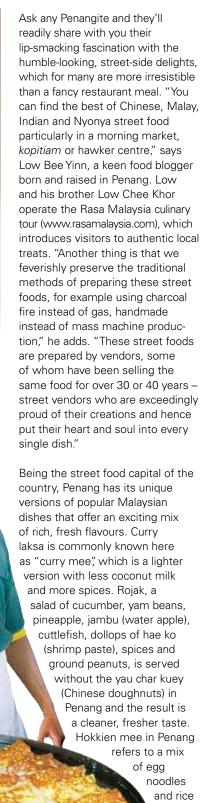
in Penang.

Also known as "top

Southeast Asia is known for

its variety of mouthwatering

street-side quick bites, but



noodles served in prawn soup with chicken, pork, squid, fish cake and greens – a lighter version of its Kuala Lumpur variation involving flat rice noodles stir-fried with dark soy sauce.

Other popular Penang picks include char kuay teow (flat rice noodles stir-fried with soy sauce, prawns, fried eggs, bean sprouts and optional duck egg and crab meat); pie tee (shrimp, shallots, julienned yam beans and carrot in deep-fried pastry shaped like a "top hat"); cheh hu (prawn fritters, tofu and shredded vegetables in a special sauce); and cendol (pandan jelly noodles and red beans topped with palm sugar, shaved ice and coconut milk), a refreshing dessert enjoyed throughout South Asia.

"If you travel to Penang, don't just limit yourself to the usual suspects, try out as many different dishes as possible," Low enthuses. "I seriously can't think of any Penang street food that is not good."

