**擔仔麵Danzai noodles**

It features oil noodles with minced pork and fresh shrimp in a shallow broth. Translated as "peddler's pole noodles," the dish was invented in 1895 by Hung Yutou, a fisherman who sold it from buckets strung on a bamboo pole.

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**蚵仔煎（Oyster Omelet）**

Oyster Omelets are consisted of an omelet primarily composed of oysters, vegetables, and starch. The starch is mixed into the egg to give a thicker consistency. The dish is served with savory sauce (in rosy color) on top of the omelet for an added flavor. Today, you may also find substances substituted for oysters with either shrimp or plain egg. It is a typical yet authentic Taiwan street food that you may find it in over the island.



**珍珠奶茶Pearl Milk Tea**

Pearl Milk Tea, also known as bubble tea, is a famous Taiwan drink favored by both locals and foreigners. Originated from the Spring Water Teahouse in Taichung, this special tea drink is made from small tapioca balls that are cooked with brown sugar syrup and put in the milk tea. The tapioca balls apply a sweet, creamy, and chewy taste in the milk tea. Today, the pearl milk tea becomes more popular that you may also find Bubble Tea stores in many countries



**肉圓Taiwanese Meatball**

Taiwanese Meatballs may have a larger size from what you know about typical meatballs. First of all, they do not look like regular meatballs. The Taiwanese Meatballs have a thick layer of starch dumpling skin with stuffing of pork meatball, mushrooms, bamboos, and a variety of ingredients. They are cut a couple of times with scissors as well as a sweet sauce and some cilantro on top. Taiwanese Meatballs are chewy outside and the meat inside is tender and juicy. You may eat like a local, ordering a Four Chinese Herb Soup (四神湯) to go along with the Taiwanese Meatballs will provide you an authentic Taiwan experience.



**魷魚羹Cuttlefish Thick Soup**

Cuttlefish Thick Soup is made by sliced cuttlefish and vegetables in a thick soup. The crispy taste of the cuttlefish and vegetables plus the creamy taste of the thick soup make the dish tasty with a blend of flavor. The Cuttlefish Thick Soup usually goes well with rice or noodles. Add some black vinegar in the soup may bring up another flavor.



**魯味Braised Snacks**

Braised Snacks include a variety of items that are cooked in a braised sauce made with special herbal ingredients. Braised snacks often include chicken wings, tofu, seaweed, pork blood cake etc. With a strong herbal scent, braised snacks have a special taste with a special aroma.



**剉冰Shaved Ice**

Shaved Ice is an ice-based dessert made by shaving a block of ice. Ingredients like adzuki beans, tapioca balls, taro balls, or pudding are commonly added on top of it. Brown sugar water or condensed milk is usually drizzled over the top adding more flavor of it.



**藥膳排骨Pork chops in Chinese medicine soup**

Pork chops in Chinese medicine soup is a traditional food in Taiwan. It’s especially popular in winter since people usually eat it as a winter dietary supplementation. The soup is stewed with Chinese herbs, making one warm after eating it. The smell and taste of the soup will be slightly different according to the herbs they use.



**割包Gua Bao**

Gua Bao, also known as steamed bao or pork belly buns, is a Taiwanese street food food consisting of a slice of stewed meat and other condiments in the middle of flat steamed bread. The steamed bread is semi-circular and flat in form, with a horizontal fold in that holds the fillings. The traditional filling for Gua Bao is a slice of stewed pork belly, typically dressed with sauerkraut, coriander, and ground peanuts.



**棺材板Coffin bread**

Coffin bread is the Taiwanese answer to the Western bread bowl. The dish is a piece of remarkably thick toast that holds a seafood chowder pool with pork, mushrooms, peas, and carrots. It gets its name because it resembles a coffin.



**粽子Zong zi**

Zong zi or rice dumpling is a tetrahedral-shaped pocket of sticky rice wrapped in bamboo leaf. It's a Taiwanese staple during the annual summer Dragon Boat Festivals and is also a common breakfast. Zong zi is best served with sweet soy sauce and with grated peanut powder on the side.



**豆花Tofu pudding**

Taiwan's tofu pudding (or douhua) is a variation of the soft, slippery soybean concoction found around Asia. Here it's topped with a sweet sauce -- usually with brown sugar, red bean, green bean, taro and, in summer, crushed ice.



**水煎包Pan-Fried Bun**

Pan-Fried Bun, also known as shengjianbao, is a type of small, pan-fried baozi common street food in Taiwan. There are different flavors based on the stuffing, from vegetable-based ones like leek or cabbage version to juicy pork-based versions. The buns are lined up in a nice and hot oily pan and cooked until the bottoms are very crispy. The texture of these buns is soft and fluffy with a crispy bottom.



**鹽酥雞Popcorn fried chicken**

Taiwanese popcorn chicken is a flavorful fried chicken marinated in garlic, ginger, 5-spice and white pepper before being deep fried. The spiced marinade recipe that the chicken sits in with garlic, ginger, soy sauce, five-spice and white pepper provide plenty of flavor. It is often served with deep fried Thai basil leaves as a garnish.



**胡椒餅Baked Black Pepper Pork buns**

The secret of its success is the rich and juicy filling of its buns, made of fresh pork, marinated in a special sauce concocted using a secret recipe. The plentiful green onions and strong peppery taste is almost a perfect combination. The pepper buns, lightly sprinkled with sesame seeds on the crust, are crisp on the outside and piping hot in the inside.

