

South East Asian Chinese-influenced street foods, noodle types, and dry and soup noodle dishes circa Singapore/Kuala Lumpur/Penang.

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SEA CHINESE-INFLUENCED STREET FOODS

Bak Kut Teh (肉骨茶): A herbal pork rib soup slow-cooked with various Chinese herbs and spices, often served with rice or fried dough sticks (youtiao)

Belacan Fried Rice (虾酱炒饭): Spicy fried rice cooked with belacan (shrimp paste), often served with sliced cucumbers and eggs

Char Siew (叉烧): Cantonese-style barbecued pork, known for its sweet, savory glaze. Often served with rice or noodles.

Chee Cheong Fun (猪肠粉): Steamed rice noodle rolls, often served with sweet hoisin sauce, sesame seeds, and fried shallots. In Penang, it's served with a prawn paste sauce

Chinese Lap Cheong (腊肠): Sausage

Chwee Kueh (水粿): Steamed rice cakes topped with preserved radish (chye poh) and served with chili sauce

Claypot Chicken Rice (砂煲鸡饭): Rice cooked in a claypot with marinated chicken, Chinese sausage, mushrooms, and sometimes salted fish, giving it a distinct smoky flavor

Curry Puff (咖喱角): A flaky pastry filled with curried potatoes, chicken, and sometimes egg, resembling an empanada

Hainanese Chicken Rice (海南鸡饭): Poached chicken served with rice cooked in chicken stock, accompanied by garlic chili sauce and soy sauce

Heong Peng (香饼): Fragrant biscuits filled with a sweet yet slightly savory sticky filling, topped with sesame seeds

Ice Kacang (杂雪): Shaved ice dessert with sweet corn, groundnuts, kidney beans, cendol, and syrup

Jianbing (煎饼): A Chinese savory crepe, typically filled with egg, scallions, coriander, and various savory fillings like sausage or fried dough sticks. It's more commonly associated with Northern Chinese street food.

Kaya (咖椰): Coconut jam with pandan

Kaya Toast (咖椰吐司): Toasted bread spread with kaya (coconut/pandan jam) and butter, often served with soft-boiled eggs and coffee

Lor Bak (五香肉卷): Marinated minced pork rolled in bean curd skin and deep-fried, often served with a starchy dipping sauce

Nasi Lemak (椰浆饭): Coconut milk rice served with sambal, anchovies, peanuts, boiled eggs, and cucumber. Often includes Chinese-style fried chicken or rendang

Nonya Kueh: Bite-sized desserts made with glutinous rice flour, coconut milk, and palm sugar, often colorful and intricately designed

Penang Rojak (檳城杂果): A fruit and vegetable salad mixed with a sticky, sweet, and spicy prawn paste sauce, topped with crushed peanuts

Popiah (薄饼): Fresh spring rolls with a filling of cooked turnips, carrots, bean sprouts,

and sometimes meat, wrapped in a thin crepe

Rojak (杂菜): A fruit and vegetable salad mixed with a sticky, sweet, and spicy prawn paste sauce, topped with crushed peanuts.

Roti Canai (印度煎饼): A type of flatbread served with dhal (lentil curry), fish or chicken curry, and sometimes with a side of sugar.

Satay (沙爹): Skewered and grilled meat, usually served with peanut sauce, rice cakes, and a side of cucumber and onions.

Tambun Biscuits (淡文饼): Small, round biscuits with a sweet or savory filling, originating from Penang

Yam Cake (芋头糕): Served dry with a savory sauce and toppings like fried shallots and dried shrimp (sometimes served in a clear broth with additional ingredients)

Yee Sang (鱼生): A salad dish typically served during Chinese New Year, consisting of raw fish and various shredded vegetables

Yong Tau Foo (酿豆腐): Various vegetables and tofu stuffed with fish or meat paste. Served in a clear broth, with dipping sauce, or tossed with noodles in a light sauce.

NOODLE TYPES

Ban Mian (板面): Hand-Pulled Noodles (Thick, flat noodles made from wheat flour. Typically served in a clear broth with vegetables and meat.)

Bee Hoon (米粉): Rice Vermicelli (Thin rice noodles, often used in soups or stir-fried dishes)

Hokkien Mee (福建面): Hokkien Noodles (Thick yellow noodles used in both the dark

soy sauce-based KL Hokkien Mee and the prawn broth-based Penang Hokkien Mee.)

Hor Fun (河粉: Wide Rice Noodles (Wide, flat rice noodles used in dishes like Beef Hor Fun)

Jian Dui Mian (煎堆面: Crispy Noodles (Deep-fried noodles often served with a savory sauce poured over them).

Kway Teow (粿条: Flat Rice Noodles (Broad, flat rice noodles used in dishes like Char Kway Teow and Penang Laksa. Known for smooth and slippery texture.)

Laksa Noodles (叻沙面: Laksa Noodles (Thick rice noodles or rice vermicelli)

Lo Mein (捞面: Tossed Noodles (Wheat noodles tossed with sauce rather than being served in a soup.)

Lo Shi Fun (老鼠粉: Silver Needle Noodles / Rat Tail Noodles (Short, thick rice noodles commonly used in stir-fried dishes.)

Mee (面: Noodles (general term)

Mee Goreng (炒面: Fried Noodles (Yellow wheat noodles, stirred fried, often with soy sauce, vegetables, and meat or seafood)

Mee Kiah (米干: Flat rice noodles similar to kway teow but slightly thicker. Often used in soups and stir-fries.

Mee Pok (面薄: Flat, wide egg noodles made from wheat flour and eggs. Commonly used in dishes like Bak Chor Mee (minced meat noodles).)

Mee Sua (面线: Wheat Vermicelli (Very thin, delicate wheat noodles used in soups

and known for smooth texture.)

Toong Fun (冬粉): Glass Noodles aka cellophane noodles or mung bean vermicelli. Translucent when cooked; often used in soups or stir-fries.)

Yee Mee (伊面): Egg Noodles (Thick egg noodles often deep-fried before stir-frying or serving in soup. Springy texture.)

NOODLE DISHES (DRY)

Bak Chor Mee (肉脞面): Minced meat noodles typically made with flat egg noodles (mee pok) or thin egg noodles, served dry with a savory sauce. Topped with minced pork, sliced mushrooms, liver, meatballs, and sometimes fish balls or slices. Often accompanied by a side of soup.

Beef Hor Fun (干炒牛河): Flat, wide rice noodles stir-fried with beef slices, bean sprouts, and scallions in a savory soy sauce. Known for its "wok hei" (breath of the wok) flavor. Often garnished with Chinese chives.

Cantonese Noodle (广东炒面): Stir-fried noodles with a mix of meat and vegetables in a light, savory sauce, often incorporating seafood and vegetables.

Char Koay Kak (炒粿角): Stir-fried rice cake cubes with preserved radish, eggs, bean sprouts, and chives. It's a popular street food in Penang, known for its savory flavor and crispy texture.

Char Kway Teow (炒粿條): Stir-fried flat rice noodles (chow fun, basically) with shrimp, blood cockles, Chinese lap cheong (sausage), bean sprouts, eggs, and chives. Often cooked with lard and soy sauce

Curry Chee Cheong Fun (咖喱猪肠粉): Flat rice noodles (Chee Cheong Fun) served with a rich, spicy curry sauce. It is a popular variation in Penang, differing from the

more common version served with sweet sauce and sesame seeds.

Fried Hailam Mee (炒海南面): Thick noodles stir-fried with pork, squid, fishcake, and vegetables, in a drier style

Fried Mee Sua (炒面线): Thin wheat vermicelli noodles stir-fried with various ingredients such as vegetables, meat, and seafood.

Fried Toong Fun (炒冬粉): Stir-fried glass noodles (mung bean vermicelli) with a mix of vegetables, meat, and seafood.

Hailam Mee (海南面): Thick noodles similar to udon, stir-fried with meat, seafood, and vegetables in a savory sauce. A signature Hainanese dish

Hokkien Mee (福建面): Two variations: KL Hokkien Mee: Thick yellow noodles braised in a dark soy sauce with pork, squid, cabbage, and crispy pork lard....and Penang Hokkien Mee: A spicy prawn noodle soup with a rich, flavorful broth, yellow noodles, prawns, pork slices, and hard-boiled eggs

Lam Mee (淋面): Also known as Hokkien birthday noodles, this dish features thick yellow noodles in a starchy gravy made from braised meat and seafood. It's often garnished with prawns, sliced pork, and vegetables.

Mee Goreng (炒面): Stir-fried noodles with vegetables, tofu, and sometimes meat or seafood, flavored with soy sauce and chili.

Mee Rebus (爪哇面): Yellow noodles in a thick, spicy, and slightly sweet potato-based gravy, garnished with tofu, bean sprouts, boiled eggs, and lime.

Mee Siam (暹面): A spicy, tangy noodle dish made with thin rice vermicelli, usually served with a gravy made from tamarind, taucheo (fermented bean paste), and dried

shrimp. Topped with bean sprouts, boiled eggs, and occasionally prawns.

Penang Char Hor Fun (檳城炒河粉): Broad rice noodles (chow fun, basically) stir-fried with a savory sauce, seafood, and vegetables. It's known for its smoky flavor and is a popular choice in Penang.

Penang Duck Egg Char Kway Teow (鴨蛋炒粿条): A variation of Char Kway Teow, using duck eggs instead of chicken eggs for a richer flavor. Stir-fried with prawns, Chinese sausage, bean sprouts, and chives.

Penang Lor Mee (檳城卤面): Thick yellow noodles served in a starchy, flavorful gravy made from braised pork and soy sauce. Garnished with boiled eggs, pork belly, and sometimes fried wontons or crispy pork skin.

Penang Mee Goreng (檳城炒面): Stir-fried yellow noodles with tofu, potatoes, bean sprouts, and a mix of sweet and spicy sauces. Often garnished with lime and fresh cut chilies.

Penang Wan Tan Mee (檳城云吞面): Thin egg noodles served with wontons (dumplings), char siu (barbecued pork), and leafy greens. It can be served dry or in a light broth, often accompanied by pickled green chilies.

Rendang Mee (仁当面): Noodles served with a rich and aromatic rendang sauce, typically made with beef or chicken, flavored with coconut milk and spices.

Wat Dan Hor (滑蛋河): Flat rice noodles stir-fried and topped with a silky egg gravy, often with seafood and vegetables

NOODLE DISHES (SOUP)

Asam Laksa (亞參叻沙): A sour tamarind-based fish soup with thick rice noodles, mackerel, and vegetables

Beef Noodle Soup (牛肉面汤): Noodles in a rich beef broth with slices of beef, tripe, and tendon, garnished with greens and sometimes radish.

Chee Yoke Fun (猪肉粉): A hearty bowl of noodles served with pork slices, minced pork, and pork liver in a clear broth. It's a comforting and savory dish often found in hawker centers.

Curry Laksa: A coconut-based curry soup with rice noodles, tofu puffs, fish sticks, shrimp, and bean sprouts

Curry Mee (咖喱面): Noodles in a spicy coconut curry soup, typically with tofu puffs, shrimp, cuttlefish, and bean sprouts.

Fish Head Bee Hoon (鱼头米粉): Vermicelli noodles in a milky fish broth, often with fried fish head pieces, tomatoes, and preserved vegetables.

Ipoh Hor Fun (怡保河粉): Flat rice noodles (chow fun, basically) in a chicken and prawn broth, garnished with shredded chicken, prawns, and chives.

Koay Teow Th'ng (粿条汤): Flat noodles in a clear broth, served with chicken or pork, fish balls, and sometimes crispy fried shallots

Laksa (叻沙): A spicy noodle soup with two main variations: Asam Laksa (sour, tamarind-based with mackerel) and Curry Laksa (coconut-based with tofu, shrimp, and chicken).

Lor Mee/Loh Mee/Lum Mee (卤面): Thick yellow noodles served in a starchy gravy made from braised pork and soy sauce, garnished with boiled eggs, pork belly, and sometimes fried wontons or crispy pork skin.

Mee Soto (鸡汤面): Spicy chicken noodle soup made with vermicelli or yellow noodles, served with shredded chicken, bean sprouts, and a boiled egg, often flavored with lemongrass, turmeric, and other spices.

Nonya Laksa: A coconut-based spicy noodle soup with a variety of herbs and spices, including lemongrass and belacan

Penang Assam Laksa (檳城亞參叻沙): A spicy and sour noodle soup with a tamarind-based broth, mackerel fish, rice noodles, mint leaves, pineapple, cucumber, onions, and a thick prawn paste (hae ko). Known for its tangy and flavorful taste.

Penang Hokkien Mee (福建蝦面) aka Hokkien Prawn Mee: different from KL version (see dry noodle dishes). Rich broth from boiling prawn heads and shells plus pork bones for several hours Chili paste is added. Served with yellow egg noodles and rice vermicelli (bee hoon). Toppings include prawns, pork slices, hard-boiled eggs, water spinach (kangkung), bean sprouts, and crispy fried shallots. Usually served with a side of sambal

Penang Tom Yum Noodles (檳城冬炎面): A spicy and sour Thai-inspired noodle soup with a clear, broth flavored with lemongrass, lime leaves, galangal, and chili. Typically served with shrimp, fish, mushrooms, and tomatoes.

Penang White Curry Mee (檳城白咖喱面): A noodle soup with a milky, coconut-based broth, served with yellow noodles and rice vermicelli. Toppings include tofu puffs, cockles, cuttlefish, and pig's blood cubes. The soup is flavored with a spicy sambal paste.

Prawn Mee (蝦面): Noodle dish in a prawn-based soup with chili paste, often garnished with prawns, water spinach, and pork slices

Soup Mee (面汤): General term for noodle soup, which can include various types of

noodles and broth bases.

Soup Mee Sua (面线汤): Thin wheat vermicelli noodles served in a light, clear broth with meat and vegetables.

Soup Toong Fun (冬粉汤): Glass noodles served in a clear soup with various toppings like vegetables, meat, and sometimes seafood.

NOODLE DISHES (SOUP AND DRY)

Ginger Beef Noodle (姜丝牛肉面): Noodles stir-fried or served in soup with beef slices and julienned ginger, offering a spicy and aromatic flavor.

Ginger Chicken Noodle (姜丝鸡肉面): Similar to Ginger Beef Noodle, but with chicken as the main protein, stir-fried or in a soup with ginger.

Ginger Fish Noodle (姜丝鱼片面): Noodles served with fish slices and ginger, either stir-fried or in a clear broth.

Ginger Pork Noodle (姜丝猪肉面): Noodles with pork slices and ginger, prepared in a similar style to other ginger-based noodle dishes.

Pontian Wanton Noodles (笨珍云吞面)

Soup Version: Thin egg noodles served in a clear broth with wantons, char siu (barbecued pork), and leafy greens. Originating from Pontian, Malaysia

Dry Version: Thin egg noodles tossed in a savory sauce, with wantons, char siu, and a side of soup.

Wantan Mee

Soup Version (云吞面): Egg noodles in a light broth with wantons, char siu, and leafy greens.

Dry Version (干捞云吞面): Egg noodles tossed in a light soy sauce, with wantons,

char siu, leafy greens, and a side of soup.

Kolo Mee

Soup Version (砂锅面): Egg noodles in a clear broth.

Dry Version (干捞面): Egg noodles tossed in a light sauce, with minced pork, char siu, and vegetables