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UNIVERSIADE TAIPEI 2017

TAIPEI NIGHT

Evenings in Taipei are relaxing and the city features a colorful, bustling night life. Spread throughout the city, the night markets are the best attractions for visitors and diners.

Night markets in Taipei city feature a variety of merchandise including clothing, jewelry and accessories. Also they are the best places for looking for traditional souvenirs. The most unforgettable characteristic of these markets, however, is their snacks. A variety of types and flavors of these traditional foods give visitors a delicious and unforgettable experience.

Night markets in Taipei show the diverse culture and food habits of Taiwan and have been one of the tourist attractions for foreign visitors. Recently, Taipei city government has made efforts to plan and support the night markets, transforming into a renewed image and with unique characteristics and combining with the recreation in the neighborhood. In addition, tourists not only have the opportunity to enjoy traditional culture, but also gain an excellent experience at night markets.

This book helps visitors make good use of the Taipei MRT network to arrive at the various night markets, and provides information about the unique snacks and popular items.

Travel Information

TAIPEI CITY

24-Hour Toll-Free Travel Information Hotline 0800-011765

Citizen Hotline (for callers in Taipei City) 1999

Taipei Visitor Information Centers

East Metro Mall 02-66380059
Room 4-2, B1F, No. 77, Sec. 1, Daan Rd., Daan District, Taipei City

Metro Beitou Station 02-28946923
No. 1. Guangming Rd., Beitou District, Taipei City

Metro Ximen Station 02-23753096
B1F, No. 32-1, Baoqing Rd., Zhongzheng District, Taipei City(EXIT5)

Metro Jiantan Station 02-28830313
No. 65, Sec. 5, Zhongshan N. Rd., Shilin District, Taipei City(EXIT1)

Metro Yuanshan Station 02-25916130
No. 9-1, Jiuquan St., Datong District, Taipei City(EXIT2)

Taipei City Hall Bus Station 02-27236836
No. 6, Sec. 5, Zhongxiao E. Rd., Xinyi District, Taipei City
(1F,Taipei City Hall Bus Station)

Taipei Main Station 02-23123256
No. 3 Beiping W. Rd., Zhongzheng District, Taipei City
(1F lobby southwest sideTaipei Main Station）

Songshan Airport 02-25464741
No. 340-10, Dunhua N. Rd., Songshan District, Taipei City
(Two arrival hall of Terminal）

Miramar Entertainment 02-85012762
No. 20, Jingye 3rd Rd., Zhongshan District, Taipei City
(1F fountain plaza behind）

Plum Garden 02-28972647
No. 6, Zhongshan Rd., Beitou District, Taipei City

Gondola Taipei Zoo Station 02-86617627
No. 2, Lane 10, Sec. 2, Xinguang Rd., Wenshan District, Taipei City
（Service Center 1st Floor）

Gondola Maokong Station 02-29378563
No. 35, Lane 38, Sec. 3, Zhinan Rd., Wenshan District, Taipei City
（Gondola Maokong Station Exit）

Travel Websites

Taipei Travel Websites
http://www.taipeitravel.net
Tourism Bureau Travel Websites
http://www.taiwan.net.tw

Travel Phone Numbers

National Immigration Agency, Ministry of Interior Immigration 02-23889393

Information for Foreigners 0800-024111

Foreign Affairs Division, Taipei City Police Department 02-23817494, 02-23818251

Foreign Affairs Division Services, Taipei City Police Department 02-25566007

Toll-free Taxi Dispatch Service Hotline 0800-055850

From cell phone, please dial 55850 (call charges apply)

Traffic information

▲Metro system：Train service hours 06:00-24:00

Taipei Metro http://www.trtc.com.tw

Metro 24-hour Service Call 02-21812345

〔Metro Tickets〕
1.Single-Journey Ticket: You can buy tickets for one way costing NT$20-65 at MRT stations.

2.Adult EasyCard: It costs NT$500 and consists of a disposable amount of NT$400 and a refundable deposit of NT$100.

3.One-Day Pass: It costs NT$200 and it is valid for unlimited Taipei Metro rides from first use until the end of service on a single day (Not including Maokong Gondola). The price of a One-Day Pass includes a refundable deposit of NT$50. The deposit can be claimed by returning the card within 3 days from first use. Damage to the card forfeits the deposit.

▲Taipei City Bus
Bus route information「我愛巴士5284」www.5284.com.tw

▲Bus
Travelers headed to Taipei, depending on their destination, board a Kuo Guang bus, Airbus, Evergreen bus, or Fe Go bus in the entry lobby on the first floor of the terminal building. One-way fare is NT$110-140; travel time is approximately one hour.

Emergency Medical Service

National Taiwan University Hospital 02-23123456
Changgung Memorial Hospital 02-27135211
Taipei City Hospital 02-25553000
Renai Branch 02-27093600
Heping Branch 02-23889595
Zhongxing Branch 02-25523234
Yangming Branch 02-28353456
Zhongxiao Branch 02-27861288

Sleepless in **Wanhua**

A1 Huaxi Street Tourist Night Market

A2 Guangzhou Street Tourist Night Market

A3 Wuzhou Street Tourist Night Market

A4 Xichang Street Tourist Night Market

A1 Huaxi Street Tourist Night Market

Huaxi Street Night Market has a 50-year history. With its canopy, palace-style archway and lanterns, Huaxi Street was recognized in 2010's as the best night market for shopping. Huaxi Street was famous for medicinal foods made with snakes and turtles in the early days. However, in recent years many unique businesses, such as foot massage parlors and name painting stalls, have also set up shop here. There are many delicacies here that should not be missed, such as the Tainan danzai noodle, Beigang sticky rice congee, and fresh Hokkaido squid.

Most Popular

- Beigang Sweet Soup
- Beef Stir Fry
- A-Yi's Braised Mince Pork Rice
- Pork Nugget in Thick Soup
- Han's Boneless Goose
- Tainan Danzai Noodle
- Sushi King
- Fresh Hokkaido Squid
- Foot Massage
- Snake Meat estaurant

Huaxi Street Tourist Night Market Map

Travel Information

Location：Huaxi Street, Wanhua District, between Guiyang Street and Guangzhou Street.

Business Hours：10:00-24:00

Traffic：5 minutes walk toward Guangzhou Street from exit 1 of MRT Longshan Temple Station

Restrooms

01 Public Restrooms：MRT Longshan Temple Station No.153 Sec1 Xiyuan Road, Wanhua District.

02 Public Restrooms：Monga Park, intersection of Guangzhou Street and Xiyuan Road, Wanhua District

03 Public Restrooms： Qingshan Park, next to Lane 10, Huaxi Street

04 Courtesy Restrooms：Huaxi Shopping District Association, 2F, No.28-3, Huaxi Street, Wanhua District

05 Courtesy Restrooms：Wuzhou Street Temporary Market Association, No. 3, Lane 40, Huaxi Street

06 Courtesy Restrooms：Liechuan Company, No.22 Wuzhou Street

07 Courtesy Restrooms：Guangzhou Street Temporary Market Association, 1F, No.25, Lane 253, Guangzhou Street

08 Courtesy Restrooms：Monga Steak, 1F, No.220, Guangzhou Street

Tiny Dragons on Your Table

Huaxi Street Tourist Night Market is renowned internationally for its exotic meats, seafood, and foods, and the most famous of all is undoubtedly the snake. Tourists visiting the Huaxi Street Tourist Night Market—or "Snake Alley", as it is called in the early days—can view giant golden cobras and taste cuisines made with snakes. Every part of the snake's body is edible and nutritious, as evidenced by the sweet and refreshing snake meat soup, and the uniquely flavored snake liver, snake blood, and snake wine. Many people come to Huaxi Street either to get a taste of the uncommon or to test their courage by eating snake and herbal-based dishes.

A2 Guangzhou Street Tourist Night Market

Turn onto Guangzhou Street from Xiyuan Road, and you will immediately feel the lively atmosphere of the night market. Stalls for carnival games, goods as far the eyes can see, and the sound of merchants competing for customers all add up to a scene that is characteristic of Taiwan. There are a wide variety of products sold at the Guangzhou Street Night Market, including household products, clothing, toys, and last but not least, foods that cannot be missed. Oyster omelet, steak, shaved ice, and squid thick soup are all worth lining up for.

Most Popular

- Dingxiang Sailfish Ball
- Oyster Omelete
- Zhou's Meat Congee
- Dingji Tempura
- Liangxihao Squid Thick Soup
- Longdu Fruit and Ice
- UFO Cake

Guangzhou Street Tourist Night Market Map

Travel Information

Location：Guangzhou Street, Wanhua District, between Huanhe S. Road and Xiyuan Road

Business Hours：18:00-24:00

Traffic：5-minute walk along Xiyuan Road Sec. 1 and turn left on Guangzhou Street from MRT Longshan Temple Station

Restrooms

01 Public Restrooms：MRT Longshan Temple Station No.153 Sec1 Xiyuan Road, Wanhua District.

02 Public Restrooms：Monga Park, intersection of Guangzhou Street and Xiyuan Road, Wanhua District

03 Public Restrooms： Qingshan Park, next to Lane 10, Huaxi Street

04 Courtesy Restrooms：Huaxi Shopping District Association, 2F, No.28-3, Huaxi Street, Wanhua District

05 Courtesy Restrooms：Wuzhou Street Temporary Market Association, No. 3, Lane 40, Huaxi Street

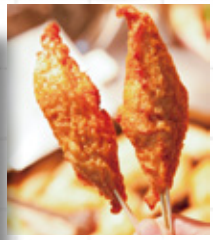
06 Courtesy Restrooms：Liechuan Company, No.22 Wuzhou Street

07 Courtesy Restrooms：Guangzhou Street Temporary Market Association, 1F, No.25, Lane 253, Guangzhou Street

08 Courtesy Restrooms：Monga Steak, 1F, No.220, Guangzhou Street

Eating and Praying at the Longshan Temple

Longshan Temple at Monga, built during the days of Qianlong Emperor of the Qing Dynasty, is an exquisite architecture of high artistic merit, and one of the most popular tourism destinations in Taipei. The main deity worshipped in the temple is Guanyin, and the temple is built as a traditional three-layer Chinese quadrangle. The temple features many famous artworks by renowned calligraphers and sculptors, and is the site of the only cast copper dragon pillar in Taiwan. There are many famous foods near the temple, like the delicious meat congee at Zhou’s and the fresh and chewy sailfish balls that can satisfy your taste buds while seeing the sights.



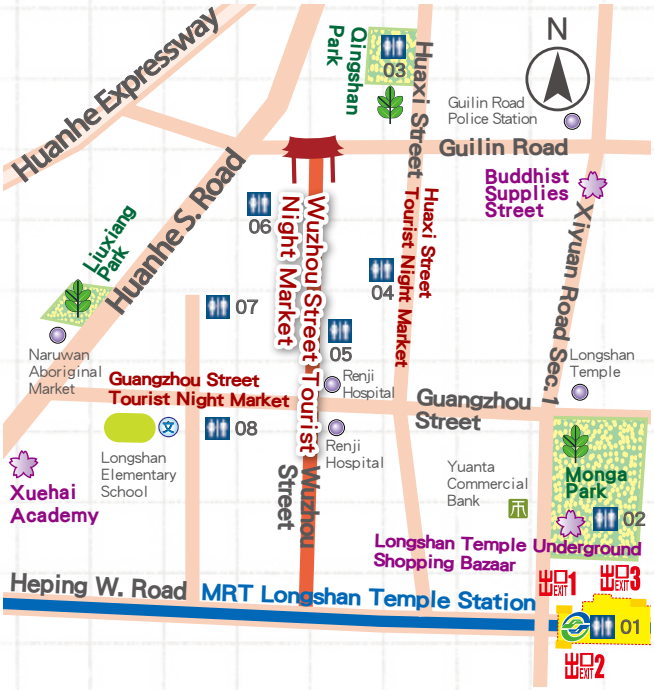
A3 Wuzhou Street Tourist Night Market

Wuzhou Street Tourist Night Market is located next to Huaxi Street and Guangzhou Street, and features mainly traditional cuisine. Some of the more unique dishes found in the Wuzhou Street Tourist Night Market include pork knuckles with peanuts, frog soup, fried eel, and stir fry. The southern part of the night market feature more restaurants that serve aiyu jelly, tempura and teppanyaki steaks. Many locals and tourists alike often come to Wuzhou Street in search of culinary delights.

Most Popular

- Pork Knuckles with Peanuts
- Frog Soup
- Teppanyaki Steak
- Duck with salted vegetables
- Fried Eel Noodles
- Cherished Memory Aiyu Jelly
- Seafood Stir Fry
- Dianfa Grass Jelly

Wuzhou Street Tourist Night Market Map



Travel Information

Location：Wuzhou Street, Wanhua District, between Heping W. Road Sec. 3 and Guilin Road.

Business Hours：18:00-24:00

Traffic：5-minute walk along Xiyuan Road Sec. 1 and turn left on Guangzhou Street from exit 1 of MRT Longshan Temple Station.

Restrooms

01 Public Restrooms：MRT Longshan Temple Station No.153 Sec1 Xiyuan Road, Wanhua District.

02 Public Restrooms：Monga Park, intersection of Guangzhou Street and Xiyuan Road, Wanhua District

03 Public Restrooms： Qingshan Park, next to Lane 10, Huaxi Street

04 Courtesy Restrooms：Huaxi Shopping District Association, 2F, No.28-3, Huaxi Street, Wanhua District

05 Courtesy Restrooms：Wuzhou Street Temporary Market Association, No. 3, Lane 40, Huaxi Street

06 Courtesy Restrooms：Liechuan Company, No.22 Wuzhou Street

07 Courtesy Restrooms：Guangzhou Street Temporary Market Association, 1F, No.25, Lane 253, Guangzhou Street

08 Courtesy Restrooms：Monga Steak, 1F, No.220, Guangzhou Street

Countryside; Nutritious Lamb Hot Pot

1.Countryside Taste Frog Soup

The soup contains whole frogs and lots of garlic, and the aromatic, sweet soup and the tender frog meat have attracted many gourmets to return again and again.

2.Nutritious Lamb Hot Pot

At Wuzhou Street, the lamb in the hot pot was boiled quickly before it is stir-fried with selected Chinese medicine, making the soup thick and sweet with a hint of herbs. The fragrance from lamb stir-fried in sesame oil can always attract a big crowd during the winter time.

A4 Xichang Street Tourist Night Market

Many scenes of the 2010 hit film Monga was shot at the nearby Longshan Temple, Herb Lane, and Bopiliao, and the area became one of the most popular tourism destinations as a result. Sichang Street Tourist Night Market is located right next to Longshan Temple, and the area has long been a commercial hub. Recently Taipei City Government has re-organized the layout of the night market so that the stalls are now located in the middle of the street. The stalls near Guangzhou Street usually sell clothes and household items while the food is found on Xichang Street near Guilin Road. Famous foods that can be found here include the tofu pudding, grass tea, glutinous oil rice, and pot stickers. If you find yourself visiting Longshan Temple to pray for luck, why not take a stroll down Xichang Street?

Most Popular

- Old-Style Glutinous Oil Rice
- Pork Belly in Four Medicine Soup
- Pot Stickers
- Duck with Green Bean Noodle
- Stinky Tofu
- Grass Tea
- Tofu Pudding
- Candied Fruit
- Clothing

Xichang Street Tourist Night Market Map

Travel Information

Location：Xichang Street, Wanhua District, between Guangzhou Street and Guilin Road

Business Hours：18:00-24:00

Traffic：5-minute walk towards Xichang Street from exit 3 of MRT Longshan Temple

Restrooms

01 Public Restrooms：MRT Longshan Temple Station No.153 Sec1 Xiyuan Road, Wanhua District.

02 Public Restrooms：Monga Park, intersection of Guangzhou Street and Xiyuan Road

03 Courtesy Restrooms：Tainan Tsai's Milk Fish, 1F, No.233, Xichang Street, Wanhua DistrictStreet

Xichang Herb Lane

Lane 224 next to the night market is the famous Herb Lane where intense herbal aromas fill the air. There are a few stores dedicated to selling fresh, medicinal herbs as well as dry herbs that the customer can bring home for cooking. The stores also sell ready to drink herbal drinks such as grass tea, bitter tea, and roselle tea. If you want to enjoy a cup of mellow and sweet grass tea while catching a glimpse of the old Taiwan, Herb Lane is the perfect place.

Sleepless in Zhongzheng

B1 Nanjichang Night Market

B1 Nanjichang Night Market

Nanjichang Night Market is located in a nameless alley between lane 307 and 315 of Zhonghua Road Sec. 2. The night market received its namesake because there was an airport, or "jichang", nearby during the days of Japanese occupation. The public housing built later made this location a hub of activities and a place famous for cheap snack food. Different items are on sale during the day and at night. Many dumpling restaurants have opened in lane 309 in recent years, and as a result the lane is now known as the Dumpling Lane. In 2012, Nanjichang Night Market became internationally renowned for its delicious Ba-wan (meat dumpling).

Most Popular

- Sesame Oil Chicken Soup
- Shawarma
- Soy Milk Tea
- Steamed Stinky Tofu
- Tube Rice Pudding
- Meilan Fruit Juice
- Meat Dumpling
- Shannei Chicken
- Dumpling

Nanjichang Night Market Map

Travel Information

Location：Yiya Lane, between Lane 307 and Lane 315, Zhonghua Road Sec. 2.

Business Hours：05:00~24:00

Traffic：A.25-minute walk toward Zhonghua Road Sec. 2 from MRT Ximen Station / B.20-minute walk toward Nanhai Road from MRT Chang Kai-Shek Memorial Hall Station

Restrooms

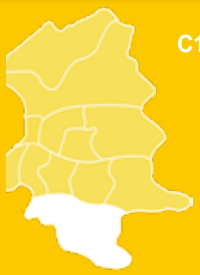
01 Courtesy Restrooms：Aurora Coffee,No.1 Lane 309, Zhonghua Road Sec. 2, Zhongzheng District

02 Courtesy Restrooms：Stinky Boss Stinky Tofu,No.46, Lane 309, Zhonghua Road Sec. 2, Zhongzheng District

309 Dumpling Lane

Many dumpling restaurants have opened in lane 309 of Zhonghua Road Sec. 2, next to the Nanjichang Night Market. Each restaurant on the "Dumpling Lane" has its own secret unique recipe, and you can easily find one flavor that you can enjoy. Using ingredients such as the popular cabbage and leeks and the less common leek sprouts and Chinese cabbage, the handmade fresh dumplings are delicious even without extra condiments or spices. Every customer would swear that their favorite restaurant is the best one, but the only thing the restaurants have in common is how good their businesses are.

Sleepless in **Wenshan**



C1 Jingmei Night Market

C1 Jingmei Night Market

Jingmei Street is located in the busy Wenshan shopping district, and it looks drastically different during the day and at night. During the day, it's a traditional market that sells fresh fish, meat, vegetable and everyday products. At night, it turns into a night market that features delicious foods and clothing with hundreds of vendors. Due to its convenient location, the night market is very popular, especially among students and office workers. Other than the latest fashion, there are many stalls that use recipes that have been passed down generation after generation, such as the double intestine four medicine soup, fry noodles, and barbecue.

Most Popular

- 168 Teppanyaki
- Double Intestine Four Medicine Soup
- Shanghai Pan Fried Buns
- Jingmei Tofu Pudding
- Steamed Spring Roll
- Fried Chicken
- Handmade Dumplings
- Old House Stuffed Meat Pie
- The Zhen Family's Barbecue
- Big Head Stuffed Pepper Bun
- A-Chang Oyster Vermicelli

Jingmei Night Market Map

Travel Information

Location：Jingmei Street, intersection of Jinghua Street and Jingmei Street, close to Jingmei Elemenatry
Business Hours：18:00~24:00
Traffic：5-minute walk from MRT Jingmei Station

Restrooms

01 Public Restrooms：MRT Jingmei Station, No.216 Roosevelt Road Sec. 6
02 Public Restrooms：Wenshan Police Station, Second Branch, No.2 Jingzhong Street
03 Public Restrooms：Wenshan No. 1, Jiying Temple Parking Lot

Popular Foods

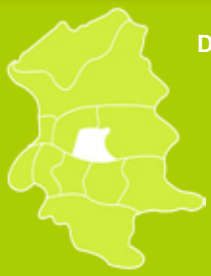
1.Double Intestine Four Medicine Soup

A restaurant in Jingmei Night Market sells a special type of four medicine soup, where they insert one intestine into another intestine to create a unique, chewy texture and cook it in sweet and refreshing soup. Be prepared to wait in line.

2.The Zhen Family's Barbecue

The foods used in the barbecue are braised before being barbecued with a secret sauce, resulting in a special peppery aroma after the foods are barbecued. You can always see a long line after 6pm, when the stall opens for business.

Sleepless in **Songshan**



D1 Raohe Street Tourist Night Market

D1 Raohe Street Tourist Night Market

Raohe Street Tourist Night Market, located near Ciyou Temple and Rainbow Bridge, is a 600-meter night market that is full of household items, bags, clothing, not to mention delicious foods. The popularity of the stuffed pepper bun, Chinese medicine pork bone soup and the oyster omelet are evident from the length of the queues. The mascot of the night market is the owl, which represents the night-owl like quality of the vendors. Let the colorful lights and the adorable owls show you what a great night you can have in Taipei!

Most Popular

- Stuffed Tamagoyaki
- Chinese Medicine Pork Bone Soup
- Stuffed Pepper Bun
- Chicken Sausage
- Braised Minced Pork Rice
- Tofu Pudding
- Hong Kong Style Rice Noodle Roll
- Japanese Egg Pancake
- Dongfahao Glutinous Oil Rice
- Okonomiyaki

Chicken Sausage

Raohe Street Tourist Night Market Map

Tofu Pudding

Travel Information

Location：Raohe Street, which is between and parallel to Bade Road and Songhe Street
Business Hours：18:00~24:00
Traffic：A.10-minute walk along Zhongpo N. Road from MRT Houshanpi Station / B.5-minute walk along Bade Road Sec. 4 from Songshan Train Station

Restrooms

01 Convenience Stores：7-11,No.687, Bade Road Sec. 4
02 Convenience Stores：7-11, No.767, Bade Road Sec. 4
03 Courtesy Restrooms：Zhuzhifang Artwork, No.196, Raohe Street
04 Courtesy Restrooms：Huandoqi Arcade, No.133, Raohe Street
05 Portable Restrooms：Next to the Rainbow Bridge on Songhe Street
06 Convenience Stores：7-11, No.31, Tayou Road

Folk Arts

One of the stalls features the traditional art of glass blowing, which is rarely seen in night markets in Taiwan. You may buy beautiful glass products or watch the craftsman change a tiny glass ball into the various shapes that are both delicate and colorful. The popular stall has always attracted many tourists who can't help but being amazed at the skills exhibited by the glass blower.

Sleepless in **Daan**

E1 Linjiang Street Tourist Night Market

E2 Jianguo Jade Market

E1 Linjiang Street Tourist Night Market

Linjiang Street Tourist Night Market, located at the intersection of Lingjiang Street and Lane 39 of Tonghua Street, neighbors the eastern district of Taipei City with entrances on Keelung Road and Tonghua Street. The 200-meter long night market provides shoppers with a wide variety of things to buy, including clothing, everyday products, and bedroom supplies. The must-try foods that can be found here include fried buns, braised foods, soy milk, sushi and sausages.

Most Popular

- Liang's Braised Foods
- Crunchy Egg Cake
- Tainan Fried Noodles
- Today's Sushi
- Shanghai Fried Buns
- Taiwan's No. 1 Fried Chicken
- Almond Tofu
- Tsingtao Soy Milk
- Shaved Ice
- Salty Chicken

Lingjiang Street Tourist Night Market Map

Travel Information

Location：Lingjiang Street, between Tonghua Street and Jilong Road
Business Hours：18:00~24:00
Traffic：15-minute walk along Jilong Road Sec. 2 from MRT Liuzhangli Station
10-minute walk along Tonghua Street from MRT XinyiAnheStation

Restrooms

01 Public Restrooms：No.102-5, Lingjiang Street
02 Public Restrooms：No.106-2, Lingjiang Street
03 Public Restrooms：Lane 112, Lingjiang Street

Popular Foods

1.Today's Sushi

This affordable Japanese restaurant features sashimi, sushi and oden that are delicious and popular. Another well-liked item on the menu is the potato salad, which can be seen on almost every table. The authentic Japanese taste has won the restaurant many faithful customers.

2.Shaved Ice

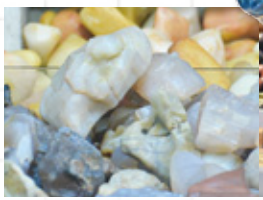
The ice made with pure water is slightly sweet, which you can put more than 30 ingredients in it. The syrup is thick but not overly sweet, so you can enjoy a taste of old Taiwan while getting rid of the summer heat.

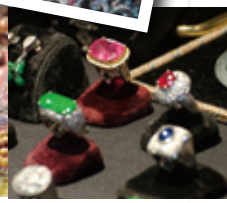
E2 Jianguo Jade Market

Formerly located on the sidewalk of Guanghua 3C Shopping Complex, the Guanghua Jade Market moved to the space under the Jianguo Expressway next to the Flower Market. Currently, there are more than 800 stalls selling jade stones, jade products, pearls, precious stones, and other related products in the market, a treasure trove for any serious collectors. Under the expressway you can also find the flower market and the cultural park, making the area the perfect place to spend your holiday.

Most Popular

- Sculptures
- Myanmar Jade
- Shou Moutain Stone Sculpture
- Silver Pendant
- Ring
- Antique Jade
- Buddhist Prayer Beads
- Minerals
- Natural Amber





Jianguo Jade Market Map

Travel Information

Location：Jianguo S. Road, between Jinan Road and Renai Road

Business Hours：09:00~20:00 on Saturday, 09:00~18:00 on Sunday

Traffic：10-minute walk along Zhongxiao E. Road Sec. 3 from MRT Zhongxiao Xinsheng Station

Restrooms

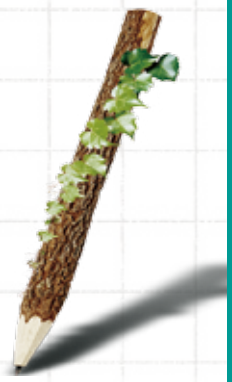
01 Public Restrooms：MRT Zhongxiao Xinsheng Station Newborn South Road No. 67

02 Public Restrooms：Parking lot, under the Jianguo Expressway near Renai Road and Jinan Road (Jade Market)

Jianguo Holiday Shopping District

Between Jinan Road and Xinyi Road and under the Jianguo Expressway you can find the jade market and the flower market, where you can purchase jade, jade products, flowers, plants, and horticultural products. In the cultural park, you can find paintings, antiques, stones, crystals and ceramic products at a market set up by those who are physically challenged. During the weekends or holidays, the Jianguo Holiday Shopping District is always full of families having a good time.

My Food Diary



Sleepless in **Datong**

F1 Dalong Street Night Market

F2 Ningxia Tourist Night Market

F3 Yansan Tourist Night Market

F1 Dalong Street Night Market

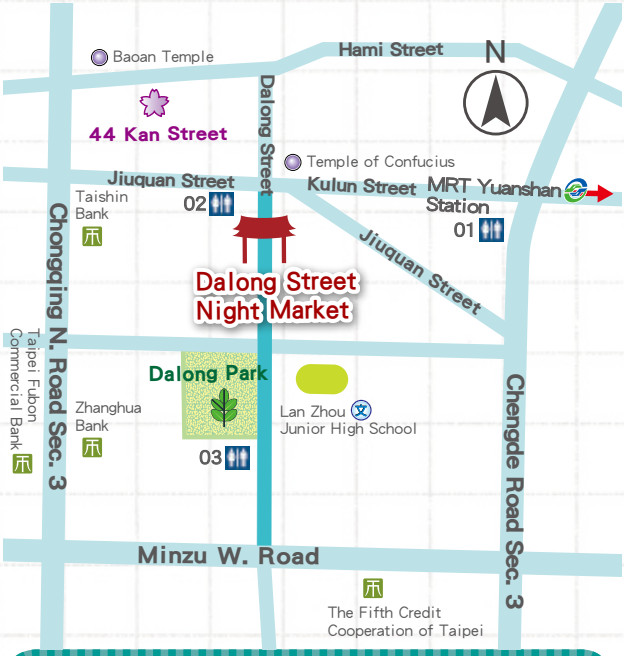
Confucius and Baoan Temple, features different foods during the day and at night. In the morning, there are many stalls and restaurants that provide Taiwanese-style breakfast like the sesame flat bread, soy milk, fried egg pancake, rice, noodles and congee. At night, the traditional restaurants open to feed award-winning braised minced pork rice, sweet desserts, goose, meat dumpling, fried chicken, and fried rice to the throng of fans. Come for the history, and stay for the night market food!

Most Popular

- Brother Zhong's Sweets
- No. 1 Goose
- Lamb in Shacha Sauce
- Dalongtong Meat Dumpling
- Wanshixiang Xiaolongbao
- Chongqing Soy Milk
- Dalong Street Fried Egg Pancake
- Fried Chicken

Fried Egg Pancake

Dalong Street Night Market Map



Travel Information

Location：Dalong Street, between Jiuquan Street and Minzu W. Road
Business Hours：18:00~24:00
Traffic：10-minute walk along Kulun Street from exit 2 of MRT Yuanshan Station

Restrooms

01 Convenience Stores：Family Mart, No.48-4, Kulun Street, Datong District
02 Convenience Stores：7-11, Datong District, No.58 Jiuquan Street
03 Public Restrooms：Near No.240-10, Dalong Street Street

Dishes Inspired by Confucius

The Feast of Confucius, consisted of dishes inspired by the story of Confucius and designed by renowned food designers, can be found in restaurants in Dalong Night Market. You can find the "Qi Jun Zi Yu" (the fish that lied to a gentleman) and the "Cang Zhen Do Fu" (precious treasure tofu) at Little Li's Seafood Restaurant (advanced order required), the "Gu Shuo Xi Yang" (Lamb of Worship) in Tsai's Shacha Sauce Lamb Restaurant. Other dishes include the Guan Shi Zhi Ji (stolen chicken), Yang Huo Kui Tun (a gift of pork), Xin Zhong Da Niu (the cow that is spared), and Jun Chen Zuo Zhou (congee for the emperor and his subjects). The wide variety of dishes will give you a taste of Confucianism you will never forget.

Temple of Confucius: No.275, Dalong Street / Telephone:(02)-2592-3934
For more information on the Feast of Confucius, please see taipeitravel.net：www.taipeitravel.net

F2 Ningxia Tourist Night Market

Ningxia Night Market is the first night market to have a large underground oil drainage system. After the event "Banquet in Ningxia" in 2010, the night market's popularity exploded and won the "best marketing event" title in the best night market competition. The front part of the night market is for food while the second part is for shopping. Some of the more popular foods featured here include the oyster omelet, poached egg in shrimp soup, and egg yolk taro cake.

Most Popular

- Fish Soup
- Egg Yolk Taro Cake
- Red Bean Cake
- Oyster Omelet
- Poached Egg and Shrimp Soup
- Pig Liver Soup
- Eel Noodle
- Sticky Rice Cake
- Stinky Tofu
- Old-Style Tofu Pudding

Ningxia Tourist Night Market Map

Travel Information

Location：Ningxia Road, between Nanjing W. Road and Minsheng W. Road
Business Hours：18:00~24:00
Traffic：1.10-minute walk along Minsheng W. Road from MRT Shuanglian Station / 2.10-minute walk along Nanjing W. Road from MRT Zhongshan Station

Restrooms

01 Convenience Stores：7-11 No.214, Minshen W. Road
02 Courtesy Restrooms：Old-style Tofu Pudding, No.210 Minsheng W. Road
03 Courtesy Restrooms：Formosa Chang, No.62 Ningxia Road
04 Courtesy Restrooms：The Borough Chief's Spicy Tofu and Oyster Vermicelli, 22-9 Ningxia Road
05 Courtesy Restrooms：Xianglian Teppanyaki, No.16 Ningxia Road

Thousand Age Feast

In a special 2010 event, a banquet menu was designed that turned the traditional snacks of Ningxia into banquet dishes. The event was so successful that it returned in 2011 with a new name: "Thousand Age Feast." With a reservation, you will be able to taste the best Ningxia Night Market has to offer in an unforgettable banquet.

Address : 2F, NO.58, Ningxia Road
Business Hours : 18:00-22:00 every day, maximum 10 customers per table
Reservation: 0915-692-480

F3 Yansan Tourist Night Market

Daqiaotou Night Market was formerly known as the Taipei Bridge Night Market due to its location next to the Taipei Bridge. With stalls at both sides of the road and busy traffic in the middle, the old stalls—some more than 40 years old—are still able to attract many foodies who are seeking a taste of nostalgia. Some of the more popular foods here include the chicken roll, vermicelli in sailfish soup, tube rice pudding, sticky rice sausage, sticky rice cake, stuffed rice balls, Taiwanese pork sandwich, and beef noodle.

Most Popular

- Taiwanese Pork Sandwich and Four Medicine Soup
- Qiaotou Oden
- Qiaotou Sweet Sticky Rice Cake
- Vermicelli in Sailfish Soup
- The Ye Family's Fried Five-Spice Chicken Roll
- Sticky Rice Sausage
- Fried Chicken
- Qiaotou Braised Minced Pork Rice
- Oyster Omelet
- Xinyingren Shacha Beef
- Shantou Beef Noodle

Yansan Tourist Night Market Map

Travel Information

Location：Yenping N. Road Sec. 3, Datong District, between Minquan W. Road and Minzu W. Road

Business Hours：18:00~24:00

Traffic：MRT Daqiaotou Station, follow the signs in the station

Restrooms

01 Public Restrooms：MRT Daqiaotou Station No.223 Minquan West Road, Datong District,

02 Public Restrooms：Daqiao Police Station, No.2, Yenping N. Road Sec. 3

03 Courtesy Restrooms：Yansan Seafood Barbecue, No.32-2, Yenping N. Road Sec. 3

04 Courtesy Restrooms：Yansan Xinyingren Shacha Beef, No.80, Yenping N. Road Sec. 3

05 Convenience Stores：7-11 1F, No.16, Yenping N. Road Sec. 4

06 Convenience Stores：Family Mart 1F, No.25-3, Yenping N. Road Sec. 3

Popular Foods

1.Sticky Rice Cake

The handmade rice cakes, after being cooked in water, are flavored with peanut powder. The sweet taste of the peanut, the fragrance of the rice, and the chewy texture keep the customers coming back.

2.Ye's Fried Five Spice Chicken Roll

Despite the name, the roll actually contains no chicken but pork. (In Taiwanese, "chicken" sounds the same as "leftover", which is used to make the roll in the original recipe). Today, the roll is made with tofu skin, pork and onions and eaten with a special sauce and cucumber.

3.Vermicelli in Sailfish Soup

Other than the vermicelli soup, the restaurant is also famous for its fried meat that's crunchy on the outside and tender inside, as well as its fried fresh squid and oysters.

Sleepless in **Shilin**

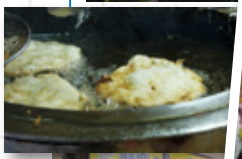
G1 Shilin Tourist Night Market

G1 Shilin Tourist Night Market

Most foreign tourists make Shilin Night Market one of their must-visit destinations. The night market occupied a large area that includes the historical Shilin Market, which relocated to Jihe Road on 2011. The night market, surrounded by Jihe Road, Wenlin Road and Dabei Road, features the Yangming movie theater, department stores, and food vendors. The famous foods that can be found in the night market include the "small bun wrapped in big bun" , giant sausage, oyster omelet, fried buns, and fried squid. You can also shop for clothes and other household items. Shilin Night Market is a staple of Taipei's night market culture.

Most Popular

- Hometown Cold Noodles
- Small Bun Wrapped in Big Bun
- Giant Sausage
- Guo Family's Green Onion Pancake
- Shanghai Fried Bun
- Oyster Omelet
- Fried Chicken
- Vermicelli with Big Intestine
- Baked Potato with Cheese
- Tapioca
- Squid Thick Soup



Shilin Tourist Night Market Map

Travel Information

Location：between Dadong Road, Danan Road, Wenlin Road, and Jihe Road
Business Hours：18:00~24:00
Traffic：Turn left on Wenlin Road from exit 1 of MRT Jiantan Station

Restrooms

01 Public Restrooms：MRT Jiantan Station No.65, Sec 5 Zhongshan North Road
02 Public Restrooms：CPC Gas Station, No.100 Wenlin Road
03 Public Restrooms：Shilin Market, No.101, Jihe Road
04 Convenience Stores：7-11 No.132, Jihe Road
05 Convenience Stores：7-11 No.14, Dabei Road
06 Courtesy Restrooms：Bull Demon King, No.83 Danan Road

Popular Foods

1.Hometown Cold Noodles

If you are a lover of spicy foods, the thai-style and the spicy cold noodles here will surely satisfy your taste buds. With simple garnishes such as cucumbers, ham and meat, the cold noodles and the special sauce can conquer even the most fickle food lovers.

2.Giant Sausage

The internationally famous Shilin Giant Sausage was roasted over red coal, which is free of coal dust and able to bring out the natural sweetness of the meat. You can buy the sausage by itself, or eat wrapped in rice sausage, cucumber and red sauce. It's a must-try for any tourists.

3.Small Bun Wrapped in Big Bun

The crunchy small buns is shredded and wrapped inside the tender big bun, making the snack complex in texture and unforgettable in taste. This is one of the signature foods in Shilin, and one with a long history. You may try the savory or sweet variety across more than 20 flavors, including peanut, sesame, taro, red bean paste, curry, and pork floss.

Sleepless in Zhongshan

H1 Liaoning Street Night Market

H2 Shuangcheng Street Night Market

H3 Qingguang Market

H4 Siping Sun Square

H1 Liaoning Street Night Market

In the early days, the crowd that worshipped at Fuju Temple attracted a gathering of merchants, which became the night market that we see today. Liaoning Street Night Market is a small night market mostly formed by food stalls that are more than 40 years old. Some of the more notable cuisines that can be found here are poached squid, seafood stir fry, goose, pig kidney in sesame oil, danzai noodle, oyster omelet, stuffed tapioca, and sticky rice cake. The night market, which is located at near Fuxing N. Road and Nanjing E. Road, always attracts many people who just get off work, as well as tourists and foodies.

Most Popular

- Hokkaido Squid
- Pig Kidney in Sesame Oil
- Stuffed Tapioca
- Short Rice Noodle
- Steamed Meat Dumpling
- Danzai Noodle and Oden
- Matsu Noodle Restaurant
- Yi's Goose
- Sticky Rice Cake
- Oyster Omelet
- Braised Minced Pork Rice
- Hakka Rice Balls
- Seafood Stir Fry

Liaoning Street Night Market Map

Travel Information

Location：Liaoning Street, between Changan E. Road and Zhulun Street

Business Hours：18:00~24:00

Traffic：10-minute walk towards the west along Nanjing W. Road from MRT Nanjing E. Road Station. Turn right on Liaoning Street

Restrooms

01 Public Restrooms：Zhulun Park, Lane 45, Longjiang Road

02 Convenience Stores：Family Mart No.67, Zhulun Street

Liaoning Seafood Stir Fry

There are many restaurants with a long history in Liaoning Street Night Market, despite its relatively small area. The most unique dishes offered are the seafood stir fries, where the restaurants cook from a wide variety of live seafood. The customers can choose the cooking method and the amount, and you can make it all Thai-style if you want. The place has become popular among people who want to have a drink and relax after work.

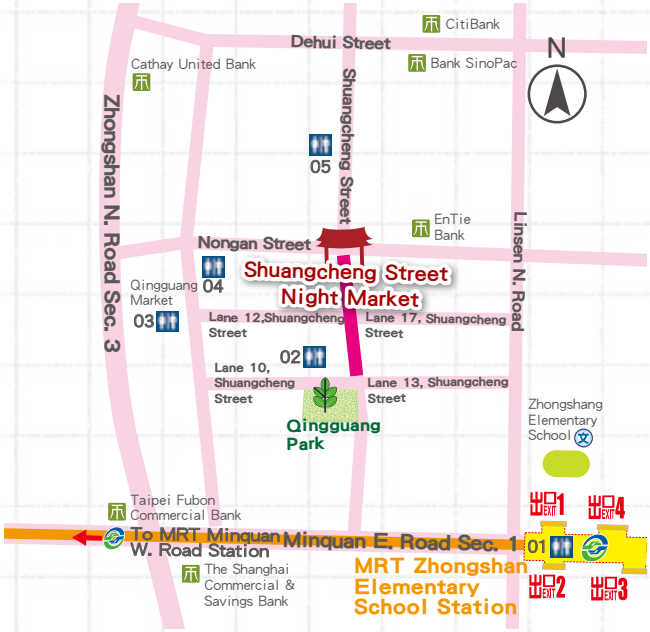
H2 Shuangcheng Street Night Market

The market on Shuangcheng Street, located next to the Qingguang Market, has been in existence for over 40 years. The market was re-branded by the city government in 2006 and became the Shuangcheng Food Street where you can find different kinds of food during the day and at night. Other than the restaurants that have stood the test of time, there are also many new restaurants that offer innovative and unique tastes, such as black bone chicken in sesame oil, seafood congee, goose, ice desserts, and dessert soups, where customers can enjoy at a shared table area.

Most Popular

- A Hong's Black Bone Chicken
- Yi Noodle
- Hong Kong Style Barbecue Meat on Rice
- Oyster Vermicelli
- Hele Fried Chicken
- First Rate Barbecue
- Pork Knuckles with Chinese Angelica
- Afu's Seafood Congee
- Huang's Braised Minced Pork on Rice
- City Aiyu Jelly
- Awan's Goose

Shuangcheng Night Market Map



Travel Information

Location：Shuangcheng Street, Zhongshan District (between Nongan Street, and Lane 10 and 13 of Shuangcheng Street)

Business Hours：08:00~24:00

Traffic：5-minute walk from exit 1 of Zhongshan Elementary School Station

Restrooms

01 Public Restrooms：MRT Zhongshan Elementary School Station B1 No.71 Sec.1 Minquan East Road

02 Courtesy Restrooms：Qingguang Market Alley 5, Lane 2, Nongan Street

03 Courtesy Restrooms：Qingguang Market No.17, Zhongshan N. Road Sec. 3

04 Convenience Stores：Family Mart, No.4-1, Nongan Street

05 Convenience Stores：7-11 No.30, Shuangcheng Street

Shuangcheng Pub Street

When the US armed forces were still in Taiwan for its defense, due to its proximity to the American Club and the American drinking culture, many pubs opened its doors, making Shuangcheng Street a unique place in Taipei. The pubs can look like a relaxing, tropical beach hangout or a warm and welcoming English pub, but the only thing they have in common is that they are all places where you and your friends can have a drink and have a good time.

Location: Lane 32, Shuangcheng Street

H3 Qingguang Market

Qingguang Market is located at near the intersection of Zhongshan North Road and Nongan Street, next to Shuangcheng Street Night Market. In the early days, Qingguang Market is known as a place to buy imported goods. However, in 1997, a fire burned down the market, after which it was rebuilt by the city government and became a modern shopping destination. Other than the old yet still popular jewelry and imported goods shop, you can also find some popular foods here, such as the glutinous oil rice, braised foods, taro vermicelli, red bean cake and tofu pudding.

Most Popular

- Taro Vermicelli
- Qingguang Red Bean Cake
- Germany Pork Knuckles
- Yipinxiang Braised Foods
- Qingguang Yi Noodles
- Qingguang Glutinous Oil Rice
- Tofu Pudding
- Imported Goods
- Jewelry

Qingguang Market Map

Travel Information

Location：Lane 2, Nongan Street and Lane 12, Shuangcheng Street
Business Hours：09:00~21:00
Traffic：5-minute walk from exit 1 of Zhongshan Elementary School Station

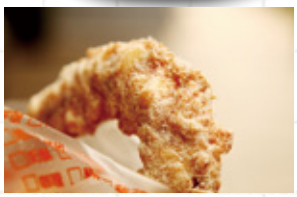
Restrooms

01 Public Restrooms：MRT Zhongshan Elementary School Station B1 No.71 Sec.1 Minquan East Road
02 Courtesy Restrooms：Qingguang Market Alley 5, Lane 2, Nongan Street
03 Courtesy Restrooms：Qingguang Market No.17, Zhongshan N. Road Sec. 3
04 Convenience Stores：Family Mart, No.4-1, Nongan Street

Popular Foods

1.Qingguang Red Bean Cake

The cake literally sells like hot cakes despite only having two flavors: red bean and cream. The generous amount of sweet stuffing and the crunchy skin make it the perfect snack when you shop.



2.Donut

The "Crunchy Milk Donut" at the Qingguang Shopping District is full of flavor, and the texture is soft yet chewy. The taste is simple, yet unforgettable.

3.German Pork Knuckle

People who walk by the restaurants always notice the delicious smell. The pork knuckles, with its golden skin and pink and tender meat, is deliciously crunchy and the slightly burned fragrance is one of the most enjoyable culinary experience you can have in life.

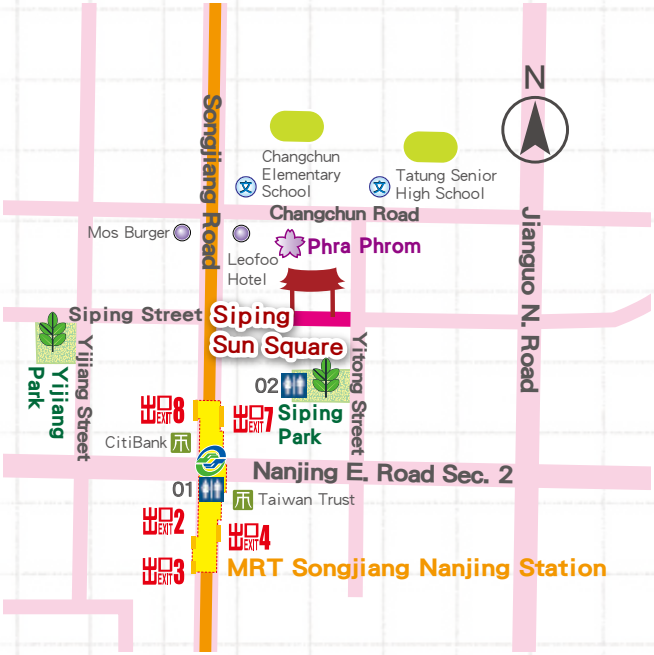
H4 Siping Sun Square

There are many office buildings in areas surrounding Siping Street, which attracted many female customers to come shopping at noon or after work. In recent years, the area has become a place to shop for fashion goods, which include clothing, shoes and household items. The street is now only pedestrian only, with coffee tables and street performers in the middle of the street. You can find many famous foods here, such as the tofu pudding, pork knuckles, and preserved fruits.

Most Popular

- Fubawang Pork Knuckles
- Clothing
- Socks
- Sipingyangguang Tofu Pudding
- Yuzhan Preserved Fruit
- Shoes and Bags

Siping Sun Square Map



Travel Information

Location：Siping Street (between lane 115 of Nanjing E. Road and Yitong Street)

Business Hours：11:00~19:00

Traffic：2-minute walk towards Siping Street from exit 7 of MRT Songjiang Nanjing Station

Restrooms

01 Public Restrooms：MRT Songjiang Nanjing Station B1, No.126 Songjiang Road

02 Public Restrooms：Siping Park, No.97-1, Yitong Street

Songjiang Road's Fortune Telling Street

Xingtian Temple is a major religious site, and inside the underground passage is the famous Fortune Telling Street of Taipei City. You can find a wide variety of fortune tellers services, from palm reading, face reading, handwriting analysis to the more exotic rice grain divination and Zi Wei Dou Shu. Due to the large number of Japanese tourists, many fortune tellers would have a "Japanese OK" sign on their table.

APPENDIX

Courtesy Restroom Project

The night market, one of the essential elements of life in Taiwan, sells toys, household items, as well as delicious foods. However, most people may have trouble finding a restroom while enjoying the sights. In order to solve this problem, the Taipei City Market Administration Office has began the Courtesy Restroom Project, which now has 18 participating stores in 10 different night markets. The stores that participate in the project would place a sticker near its entrance to show that you can use the restroom inside. (http://www.tcma.taipei.gov.tw/)

Location of the Courtesy Restroom

01.Huaxi Street Tourist Night Market
- (1)Huaxi Shopping District Association, 2F, No.28-3, Huaxi Street, Wanhua District

02.Guangzhou Street Tourist Night Market
- (1)Wanhua District Guangzhou Street Temporary Market Association, No.25, Lane 253, Guangzhou Street
- (2)Monga Steak, 1F, No.220, Guangzhou Street

03.Wuzhou Street Tourist Night Market
- (1)Wuzhou Street Temporary Market Association, No.3, Lane 40, Huaxi Street
- (2)Liechuan Company, No.22 Wuzhou Street

04.Xichang Street Tourist Night Market
- (1)Tainan Tsai's Milk Fish, 1F, No.233, Xichang Street, Wanhua District

05.Nanjichang Tourist Night Market
- (1)Aurora Coffee, No.1 Lane 309, Zhonghua Road Sec. 2, Zhongzheng District
- (2)Stinky Boss Stinky Tofu, No.46, Lane 309, Zhonghua Road Sec. 2, Zhongzheng District

06.Raohe Street Tourist Night Market
- (1)Songshan District Huandoqi Arcade, No.133, Raohe Street
- (2)Songshan District Zhuzhifang Art Store, No.196, Raohe Street

07.Ningxia Tourist Night Market
- (1)Formosa Chang, Datong District No.62 Ningxia Road
- (2)Old-style Tofu Pudding, Datong District No.210 Minsheng W. Road
- (3)The Borough Chief's Spicy Tofu and Oyster Vermicelli, Datong District No.22-9 Ningxia Road
- (4)Xianglian Teppanyaki, Datong District No.16 Ningxia Road

08.Yansan Tourist Night Market
- (1)Yansan Seafood Barbecue, No.32-2, Yenping N. Road Sec. 3
- (2)Yansan Xinyingren Shacha Beef, No.80, Yenping N. Road Sec. 3

09.Shilin Tourist Night Market
- (1)Bull Demon King, No.83 Danan Road

10.Qingguang Market
- (1)Qingguang Temporary Market Association, Alley 5, Lane 2, Nongan Street
- (2)Qingguang Temporary Market Association, No.17, Zhongshan N. Road Sec. 3

1.Beef Noodles

Boiling big chunks of beef at low heat for making soup stock gives the soup an irresistible aromatic flavor. This, a famous traditional dish in Taipei, is served in three styles; brown soup, clear soup and tomato soup.

2.Rice with Pork Knuckles

Fragrant and chewy steamed rice with a flavored braised pork sauce topping and combined with fatty and tender Pork knuckles. This dish is a food lovers' favorite, and the most fulfilling rice dish for your stomach.

3.Oyster omelets

Pan-fried fresh oysters, a topping with thickening cornstarch, one egg, some green leafy veggies, soy sauce and sweet chili sauce, this dish is the most commonly seen snack in night markets.

4.Zongzi

A traditional delicacy made with glutinous rice and other ingredients such as dried mussel, pork, and egg yolk, all wrapped with leaves into a unique triangular shape.

5.Vermicelli in starches soup with oysters

Commonly known as vermicelli paste, this dish is made with well-cooked red vermicelli, a topping with some large fresh oysters, chewy pig colon and fragrant cilantro. Add some minced garlic, dark vinegar and hot chili for more flavor.

6.Stinky Tofu

Fermented tofu radiates a unique yet nearly intolerable odor, but after it is deep fried at high temperature, it is transformed into irresistible and addictive golden yummy bites of tofu. With spicy and sour pickled vegetables, garlic soy sauce and hot chili.

7.Tempura

Mash fish meat into a paste. Continually mix and knead into a thick liquid, take a small amount to form into a round flat shape, and then deep fry until both sides become golden brown, what you get is a very popular snack in night markets-tempura.

8.Rice with braised pork

Slow-cooked minced pork on steamed rice gives plain rice extra flavor and taste.

9.Spring Roll

As a special snack for folk holidays, it is made with a thin flour wrap, and its stuffing contains shredded carrots, bean curds, bean sprouts, peanut powder and more. Top with sweet chili sauce for the final touch of a mouthwatering spring roll. You can also try a different taste by having it deep fried.

10.Pork rib stewed in Chinese medicine

The pork ribs are cooked in soup with Chinese herbs, resulting in an authentic Taiwanese flavor that can fill you with energy.

11.Sticky rice in tube

Steam or deep fry chewy sausages casings filled with glutinous rice. They are then cut open and topped with seasonings for a tasty night market snack. Nowadays, a unique and perfect way to further enjoy them is to insert a link of pork sausage and you have a double-sausage sandwich.

12.Taiwanese fried chicken

Deep-fry chicken chunks at high temperature until they turn crispy, combine with aromatic basil leaves, sprinkle some salt and pepper, then you have one of the most popular snacks in Taiwan.

13.Bing with scallion

The flour pancake of multiple thin layers is pan-fried at slow heat to slightly golden brown, with scallion's unique aroma and seasoning sauce, it is the best choice to satisfy your cravings.

14.Stewed pork in steamed bun

Soft flour bun wraps creamy and slightly greasy soy sauce stewed streaky pork, topping with flavorings of cilantro and peanut powder, this is the most flavorful traditional Taiwanese folk style snack.

15.Pork Sausages

Pork sausage is definitely one of the most popular night market snacks. In recent years, they have evolved into various flavors with enhanced taste.

16.Chicken cooked with sesame oil

First stir-fried chicken meat with sesame oil and aged ginger, then add rice wine to cook this winey and flavorful sesame oil chicken soup. Rich and creamy sesame flavor, compounding with rice wine's aroma, this delicacy is complete with perfect appearance, fragrance and taste.

17.Round cake with red bean paste filling

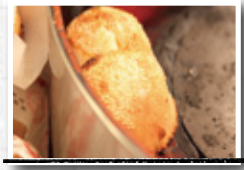
Also known as Wheel cake, this snack is made by pouring flour on heated ironware at high-temperature, adding various fillings such as red beans, butter or cabbage on one side of the flour cap, and then covering it with the other side, forming a great taste of crispy brown crust with warm and creamy fillings.

18.Fried baozi

Slightly pan-fry the steamed buns with stuffing (also known as Shui Jian Bao), and then add some water mixed with flour and cover them up until the water boils and the buns are cooked. Unlike steamed buns' soft and chewy texture, pan-fried buns are slightly burned and crispy.

19.Mochi

Steam glutinous rice, smashing it into dough, continually kneading it to reach perfect stickiness, and then boil it in hot water before serving. The unique cooking method is the only way to make this popular snack.



20.Bing with pepper seasoning

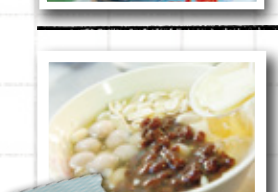
Made with thick flour dough stuffed with juicy pork, scallion and black pepper, this baked snack is mouthwatering. When biting into the crispy bun, the juicy stuffing will burst forth, offering a wonderful taste.

21.Fruit with syrup coating on a stick

The traditional way to make this popular snack is to pierce Lindley's pears with a bamboo stick, then add a layer of transparent reddish sweet crispy coating on it. Now Lindley's pears are replaced with other fresh fruits such as tomatoes and strawberries for a more diverse flavor.

22.Pao-pao Ice

Put some lemon, blueberries, pineapple and other fruits into a bowl, and then place it under an ice shaving machine. Allow flaky ice to fall into the bowl like snow flakes until it is full, and quickly stir the shaved ice with ingredients with a spoon into the best refreshing snack of various flavors.

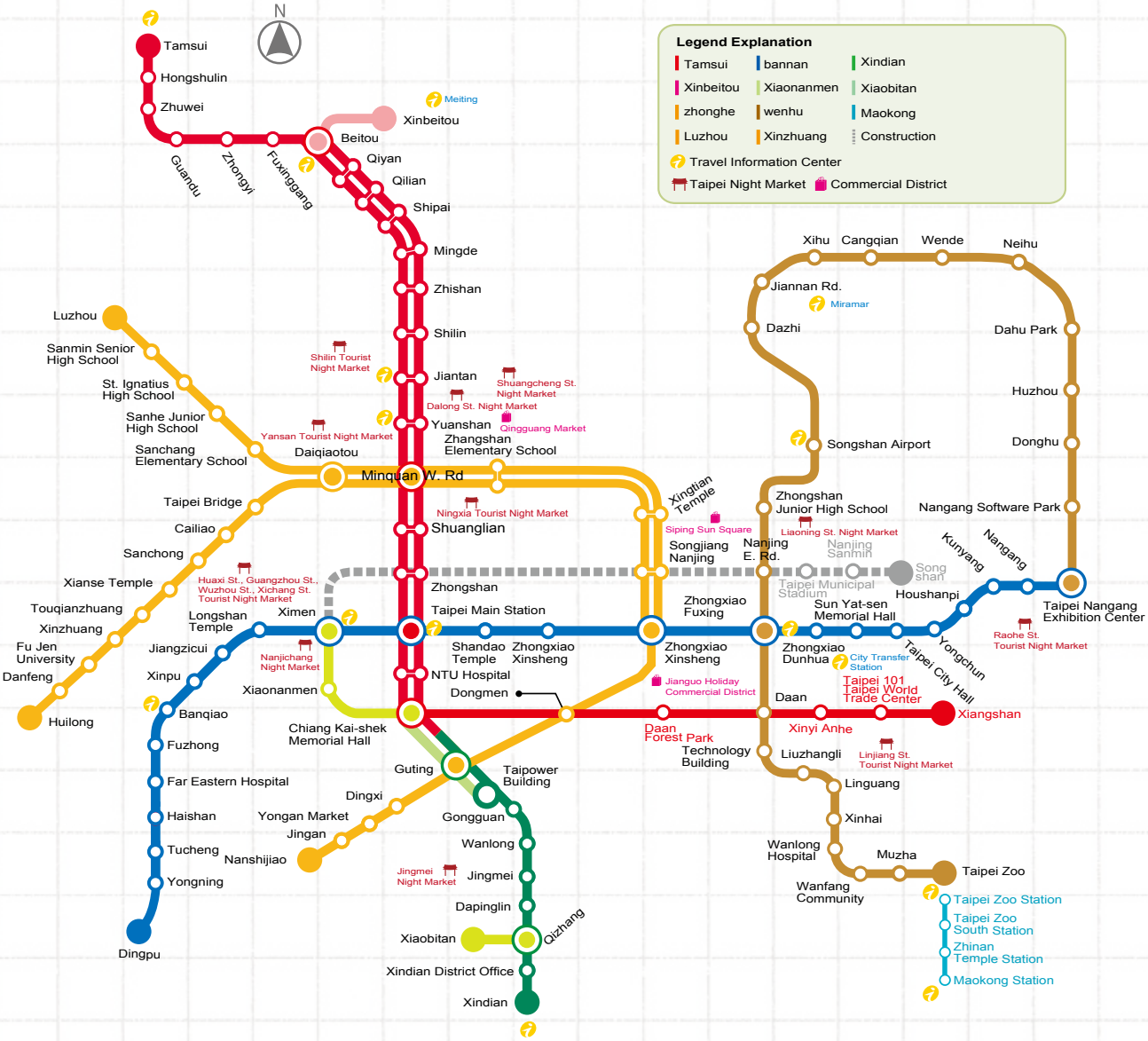


23.Tofu Pudding

This unique Taiwanese dessert can be served warm or cold. It is similar to tofu, but has an extra smooth and distinctive texture. You can add some peanuts or green beans to it and have it refreshingly cold or soothingly warm.

24.Frog Eggs

As one of the specialties of Taiwan, tapioca balls are added to a variety of icy desserts. Because of their shape and appearance, they look like frog eggs and thus the name. They have a chewy texture and the refreshing drinks are bound to be well-liked.



For More Details Please Refer to Taipei Metro website. http://www.trtc.com.tw/

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