

### Tomato group Fine Beef Noodle Soup Restaurants

- ㊦ Wuhamma Dumpling House & Chinese Restaurant - 五花馬水餃館  
 ㊦ No.60, Tianshu W. Rd., Shilin Dist., Taipei City 111, Taiwan  
 ☎ (02)2876-2013  
 ⌚ 11:00~14:00/17:00~21:00

Wuhamma Dumpling House & Chinese Restaurant is an innovative themed restaurant features with boiled dumpling. The price is reasonable and food is exquisitely palatable. The award-winning "Tomato Beef Noodle" combines dozens of Chinese herbal medicines, including star anise, clove, cardamom, cinnamon and bark, with the beef fried with Kangshan black bean sauces and simmers with low temperature for three hours. Also, seasonal fresh vegetables and fruit and unique tomato sauces are added to create the sweet flavor in the soup. It tastes wonderful with different layers and not satiated.

- ㊦ Beiping Bucolic Park - 北平田園總店  
 ㊦ No.1 Ln. 5, Sec. 1, Chongqing S. Rd., Zhongzheng Dist., Taipei City 100, Taiwan  
 ☎ (02)2314-8032  
 ⌚ 11:00~14:00/17:00~20:00

Based on the childhood memory of the hometown delicacy, Mr. Deng, Chin-Yu, the founder of Beiping Bucolic Park, established this 37-year old restaurant as a place to solidify his connections with other veterans. The five major Chinese noodles - Beiping gravy noodle, soy bean noodle, Shandong E-Fu noodle, Shichuan Dan Dan noodle, Henan Baked noodle - were all once served here. To meet current diet habits, starting from the second

generation, all food materials are purely handmade according to the concepts of being original, natural, and healthy. Beiping Bucolic Park is the only good store awarded each year in the Taipei International Beef Noodle Festival. It is dubbed as "Win Eight Years" in the industry.

- ㊦ Yong Kang Handmade Noodles - 永康(陳記)刀削麵  
 ㊦ No.5, Ln. 10, Yongkang St., Da'an Dist., Taipei City 106, Taiwan  
 ☎ (02)2322-2640  
 ⌚ 11:00~14:00/17:00~20:30

For the past 26 years, the first-generation chef from Taiyuan-Shansi has been upholding the concept of "fresh means delicious" from the first day of operation. The chef attends personally in each step from purchasing the food materials to the making of noodles in order to present the perfect taste. To preserve the spirit of beef noodle cuisine handed down from the first generation, currently, the second generation sticks to the use of handmade noodles in addition to local food materials and only slices the noodle when the meal is ordered to better keep the chewiness of the noodle. In the soup, fresh beef bones are selected and simmered for over eight hours in low temperature with freshly fried tomato to enhance the flavor.

### Tomato group Fine Beef Noodle Soup Restaurants

- ㊦ Chef Hung noodle restaurant - 洪師父麵食棧  
 ㊦ No.72, Sec. 2, Jianguo N. Rd., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2500-6850 ⌚ 11:00~23:00

When it comes to the winner for the past consecutive five years of Taipei International Beef Noodle Festivals, Chef Hung noodle restaurant- is definitely the one first comes to mind. The owner, Mr. Hung, Jing-lung, said the reason for winning for five years lies in the careful calculation of the amount of each serving and the order of cooking besides the basic elements of choosing fine food materials and controlling the timing and temperature. All these elements together make the beef noodle taste delicious, smell good, and nutritious. Currently, Chef Hung owns many direct branches and authorized branches dispersed in US, Canada, China, and Taiwan.

- ㊦ Premier Beef Noodle - 滬園金牌牛肉麵  
 ㊦ B1F, No.45, Shifu Rd., Xinyi Dist., Taipei City 110, Taiwan  
 ☎ (02)8101-7858 ⌚ 11:00~21:00

With more than 12 years of experiences, the leading chef of Premier Beef Noodle elaborately developed specific flavors aiming at the demand of Taiwanese market. Those, including choice beef rib cuts, special-made noodles and fresh soup stock, combined with Shanghai dishes and Taiwanese flavors, create the food with five-star quality at rather affordable prices and differ from other beef noodles in the market. In addition to the signature beef noodles, an assortment of Shanghai-featured food is also served to meet the various diet philosophy. Also, dishes for non-beef consumers are also available to provide more choices.

- ㊦ Noodles & Noodles - 麵對麵  
 ㊦ No.55, Huagang Rd., Shilin Dist., Taipei City 111, Taiwan  
 ☎ 0928287708 ⌚ 11:00~19:30 (Sunday off.)

Noodles & Noodles opened in 2012. The founder had worked in automobile industry but decided to join in the food industry to combine work and habit because of his love for enjoying great food and making unique flavor. A unique lover for beef noodle and decades of experience gained from tasting different beef noodles push the founder to make different experiments and finally come up with his own style of beef noodle. Noodles & Noodles selects fresh tomato and simmers for 6 hours to extract its fragrance, and then adds unique braised soup. When these two elements were combined, the tomato pulps contained braised soup produces unique fragrance and fresh taste with delectable sour-sweet flavor.

## 臺北好麵類 就愛牛肉麵

# Taipei shows symbol for love of beef noodle

### 2012 Taipei Restaurants with Excellet Beef Noodle Soups Selection Result

- ㊦ Umaiya - Umaiya好吃居食屋  
 ㊦ No.60, Sec. 1, Jianguo N. Rd., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2518-5538  
 ⌚ 11:30~14:30/17:30~23:00 (Wed-Sat-24:30)

Umaiya is a themed restaurant features Japanese Teishoku (Meal sets) and Izakaya cuisine. The owner believes that the basic element of a restaurant is its food being tasteful, thus naming the restaurant with the pronunciation of Japanese word "tasteful"(うまい) and offering food that is "inexpensive." The owner insists on hiring chefs with traditional Japanese culinary background to fully present the original tastes of food with strict culinary procedures. Each dish must be served by fresh material and be authentic. Because of the high demands of simmered beef ribs, the chef comes up with the idea of using thick soup stock to create the special Beef Ramen with unique flavor and wonderful taste. That gives the izakaya a brand new style with Chinese cuisine.

### Braised group Fine Beef Noodle Soup Restaurants

- ㊦ 7Chefs - 七天王台灣冠軍牛肉麵  
 ㊦ 2F, No.83, Chengde Rd., Datong Dist., Taipei City 103, Taiwan  
 ☎ (02)2591-7967  
 ⌚ 11:00~14:00/17:00~21:30

Co-established by former winners of "Taipei International Beef Noodle Festival", 7Chefs upholds the common ideas of sharing tasteful food and creating new cuisines. 7Chefs selects only the best and choice beef and its beef noodle is distinct from traditional beef noodle with beef cubes. It uses the smooth taste of beef slice and unique culinary procedures, making the taste of its beef chewy and not dry. It is a beef noodle with particular style.

- ㊦ Taiwan Nights Club Beef Noodle - 台灣寶島酒家牛肉麵餐廳  
 ㊦ B1F, No.615, Linsen N. Rd., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2595-5803  
 ⌚ 11:00~21:30

Taiwan Nights Club Beef Noodle was formerly a piano bar for more than ten years. Influenced by the economic downturn, the piano bar owner decided to end the business and changed career. Many bar workers, however, worried they might not be able to taste again the richness and sweetness of the beef noodle soup to which they had accustomed. They asked the owner to restart the business of selling beef noodles. So the Taiwan Nights Club was born. Here are the secrets, proudly presented by the chef: For the beef, we use ribs and chunks of local beef and stew them with low temperature for eight hours. For the soup, we select bean sauces made of broad beans, red beans, and black beans and simmer them together with beef bones and various seasonal vegetables and fruit. It is MSG-free and chemical spicy-free and tastes uniquely fresh and sweet. Also, it is not greasy and will make you remembering the taste for a long time.

- ㊦ Royal Heritage Taiwan Beef Noodles - 皇家傳承牛肉麵  
 ㊦ No.231, Nong'an St., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2501-7078  
 ⌚ 11:00~21:30

Located in Banciao for more than 20 years, the Royal Heritage uses local fresh beef and selected beef from New Zealand and Australia with soup stock made in traditional method that does not contain artificial MSG and other spices. Common dishes that look ordinary are all prepared meticulously in temperature, seasoning, and timing. Its managing philosophy prioritizes customers by putting love, patience, and care into each dish. "Fresh, healthy, and MSG-free" is the insistence-letting each customer eat without burden.

### Braised group and Clear-stewed group Fine Beef Noodle Soup Restaurants

- ㊦ Fron Haven Beef Noodles - 神仙·川味·牛肉麵  
 ㊦ No.78-2, Sec. 2, Zhongshan N. Rd., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2562-0931 ⌚ 10:30~22:00

It is rather surprising to discover that a restaurant with the old-time flavor for the past 50 years situated on the bustling Zhongshan North Road. Modern design, comfortable and clean dining environment, and bright-lighted open kitchen: these are the first impression you have when you enter "Fron Haven Beef Noodles." The use of authentic food materials and special flavors even attract the 150-year-old Japanese company to look for transnational cooperation, turning this good flavor into instant noodles, the sales was enormous and 20,000 cups were sold on the first day. That means the first Taiwanese delicacy wins the instant noodle market in Japan.

### Clear-stewed group and Tomato group Fine Beef Noodle Soup Restaurants

- ㊦ Lao Dong Beef Noodles - 老董牛肉麵  
 ㊦ No.35, Minsheng W. Rd., Datong Dist., Taipei City 103, Taiwan  
 ☎ (02)2521-6381 ⌚ 11:00~22:30

Lao Dong Beef Noodles, founded in 1950, is not only awarded for being one of the Taipei City Top 10 Gift Shops, but greatly praised by President Ma, Ying-jeou as well. The richest man in Taiwan, Kuo, Tai-ming, also selected Lao Dong Beef Noodle to be served on his wedding table. Under the leadership of Chairman Liu, Lao Dong Beef Noodles expands its business territories to China and Los Angeles. He hopes to present "Taiwanese flavor, Chinese fashion," to express "Cross-strait feeling, World-wide fragrance," and to open a new epoch of beef noodle industry in Taiwan. "Simple cuisine makes a bowl of beef noodle delicious and perfect" said Chairman and Chef Mr. Liu, Cheng-hsuan.

### Clear-stewed group Fine Beef Noodle Soup Restaurants

- ㊦ A-Niou Beef Noodles - 阿牛牛肉麵  
 ㊦ No.64, Kulun St., Datong Dist., Taipei City 103, Taiwan (Yuanshan Station Exit 2)  
 ☎ 02-2595-0112 ⌚ 11:00~20:30

A-Niou Beef Noodles is the frequent winner in the Taipei City Cuisine Competitions in the past two years, including Third place in braised group and excellent work in clear-stewed group in Taipei International Beef Noodle Festival in 2011, Fifth place on braised pork rice and special prize on fried rice in 2012, and restaurant with good soup - in clear-stewed group in Taipei International Beef Noodle Festival in 2012. The design of A-Niou Beef Noodles is plain and simple but the food is meticulously prepared and served. The owner stresses again and again that "fresh soup, delicious taste, and MSG-free" are the goals and responsibilities and "innovative tastes" is idea and principle.

### Clear-stewed group Fine Beef Noodle Soup Restaurants

- ㊦ Hung Brother Beef Noodle - 洪二哥美食館  
 ㊦ No.96, Longjiang Rd., Zhongshan Dist., Taipei City 104, Taiwan  
 ☎ (02)2508-1380 ⌚ 11:00~20:30

Chef Brother Hung participated in the first Taipei Beef Noodle Festival in 2005. Two years later, he won the champion of Beef Noodle - in clear-stewed group in 2007 with his consistent training and hard working. For the past five years, Brother Hung believes only one idea that "continuous innovation brings sustainable operation," thus developing various flavors of beef noodles, including sour cabbage beef noodle, singular noodle, streaky beef briskets, spicy beef noodle, and dried beef noodle, etc... With abundant experience, Brother Hung opened the "Hung Brother Beef Noodle" and won the title of "Restaurant with good soup - in clear-stewed soup group" in beef noodle festival this year.

- ㊦ Thanky - 誠記越南麵食館  
 ㊦ No.6, Ln. 6, Yongkang St., Da'an Dist., Taipei City 106, Taiwan  
 ☎ (02)2322-2765 ⌚ 11:30~21:30

Thanky was founded in 1980 by a Vietnamese Overseas couple, Mr. & Ms. Tu. They started as a noodle booth and featured with clear-stewed beef pho, fresh beef pho, and some side dishes with Vietnamese flavors. Due to traveling of voice, tourists came. To provide a better dining environment, the first restaurant opened at Yunkang Street, starts the history of Thanky. Signature dishes include clear-stewed beef pho and fresh beef pho. Both are the favorite choices of local consumers. Dishes with Southeast Asia flavors like Sa cha, curry, dried noodles are all favors for people away from their hometowns in Southeast Asia. Thanky is also a must-visit restaurant for foreign tourists.

- ㊦ Chiang's Noodles - 蔣記家鄉麵  
 ㊦ No.18-1, Ln. 208, Siwei Rd., Da'an Dist., Taipei City 106, Taiwan  
 ☎ (02)2707-6012 ⌚ 11:00~14:30/17:00~20:30 (Saturday off)

Chiang's Noodles, a good flavor hidden in the alley of Taipei city, follows the mindset of cooking for family and concept of "delicious and healthy," and wholeheartedly makes meals with traditional hometown flavors. Originally from Shandong province, Chiang's Noodles prepares all handmade materials from soup, source and condiments. Each bowl of noodle braised with soup stock remains the most authentic taste. Popular dishes prepared in Northern style include gravy noodle, dry-braised beef noodle, Coriander beef noodle and pot noodle. During dinner time, handmade scallion pancakes, boiled dumplings and chive pastries are also served besides noodles.