



**1. Beef Noodles**  
Boiling big chunks of beef at low heat for making soup stock gives the soup an irresistible aromatic flavor. This 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. Oyster Vermicelli**  
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.



**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. Baked Pepper Buns**  
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. Candied Hawthorn Berries**  
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. Freshly made juice**  
Taiwan is a kingdom of fruits. The shop uses multiple fresh fruits to make many cups of colorful juice by your choice. The juice here is very popular in the market.



**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.



**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. Braised Pork on Rice/ Rice with Soy-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. Ribs Stewed with Medicinal Herbs**  
The pork ribs are cooked in soup with Chinese herbs, resulting in an authentic Taiwanese flavor that can fill you with energy.

# 臺北市 TAIPEI 夜市

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**11. Glutinous Rice Sausage**  
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. Pepper Popcorn 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. Scallion Pancake**  
The flour pancake of multiple thin layers is pan-fried at low heat to slightly golden brown, with scallion's unique aroma and seasoning sauce, it is the best choice to satisfy your cravings.



**14. Guabao**  
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. Sausage**  
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. Sesame Oil Chicken Soup**  
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. Wheel Pies**  
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. Pan-fried Stuffed Bun**  
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.

## Travel Information

## Taipei Night Markets

24-Hour Toll-Free Travel Information Hotline  
0800-011765  
Citizen Hotline (for callers in Taipei City) 1999

### Taipei Visitor Information Centers

- Metro Beitou Station 02-28946923  
No. 1. Guangming Rd., Beitou District, Taipei City (on the left side of the MRT entrance)
- Metro Ximen Station 02-23753096  
B1F, No. 32-1, Baoqing Rd., Zhongzheng District, Taipei City (EXIT 5)
- Metro Jiantan Station 02-28830313  
No. 65, Sec. 5, Zhongshan N. Rd., Shilin District, Taipei City (EXIT 1)
- Taipei Main Station 02-23123256  
No. 3 Beiping W. Rd., Zhongzheng District, Taipei City (1F lobby southwest side, Taipei Main Station)
- Songshan Airport 02-25464741  
No. 340-10, Dunhua N. Rd., Songshan District, Taipei City (Check-in Lobby of Terminal 2)
- Miramar Entertainment 02-85012762  
No. 20, Jingye 3rd Rd., Zhongshan District, Taipei City (Behind the fountain plaza, 1F)
- Plum Garden 02-28972647  
No. 6, Zhongshan Rd., Beitou District, Taipei City
- Gondola Maokong Station 02-29378563  
No. 35, Lane 38, Sec. 3, Zhinan Rd., Wenshan District, Taipei City (Gondola Maokong Station Exit)
- MRT Station at Taipei 101/ World Trade Center 02-27586593  
B1, No. 20, Sec. 5, Xinyi Rd., Xinyi Dist, Taipei City
- DaDaoCheng Tourist Information Center 02-25596802  
No. 44, Sec. 1, Dihua St., Datong District, Taipei City

### Travel Websites

- Taipei Travel Websites  
<http://new.travel.taipei/>
- Tourism Bureau Travel Websites  
<http://www.taiwan.net.tw>
- Taipei River Cruise, Mini Trip  
<http://www.riverfun.net>

### 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.metro.taipei/>  
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\$100 (Easycards has been sold as buyout not including deposit and pledge fee since August 1st, 2016.)

### ▲Taipei City Bus

Bus route information 「我愛巴士5284」  
[www.5284.com.tw](http://www.5284.com.tw)

### ▲Bus

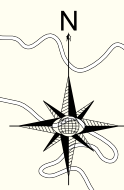
Travelers headed to Taipei, depending on their destination, board a Kuo Guang bus, Airbus, Evergreen bus, or Fe Go bus out of the Arrival Hall of Taoyuan Airport Terminal 1. One-way fare is NT\$110-140; travel time is approximately one hour.

### 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
- Songde Branch 02-27263141
- Linsen Branch 02-25916681
- Kunming Branch 02-23703739



# Map of Night Markets in Taipei City



For More Details Please Refer to Taipei Metro website: <http://www.metro.taipei/>