

Street Food in Bangkok







The delicious culinary adventures in Bangkok

Street food is a part of Thai way of life for decades, for not only it is convenient, but it is also inexpensive and most certainly, delicious. There is no shortage of street food vendors in Bangkok, where the mouthwatering-smelling option is endless, ranging from grilled pork skewers to fresh seafood cooked on the spot. Bangkok is a city that never sleeps, especially when it comes to serving food, as one can find culinary treasures on the street at no matter what time it is. Take an edible tour through Bangkok's most vibrant roadside food scenes and discover for yourself why Bangkok is one of the best places in the world for street food!





Chinatown

A heaven for those who enjoy eating, Yaowarat Road or Thailand's Chinatown is rated on the top of Bangkok street food list. One visit is never enough to enjoy the variety of sumptuous food and snacks on offer at the countless stalls that dotted along both sides of the road.

Famous for: Seafood, congee, fish maw soup, Chinese dumplings, Bami Kiao Mu Daeng (egg noodles with barbecued pork and wonton), Kuai Chap Noodle (rice noodle soup with pork entrails and roasted pork), Rat Na Noodle (stir-fried noodles with gravy sauce), and Cheng Sim I (shaved ice with assorted dried fruits and gelatinous sweets)

Venue Box:

- Best time to visit: All day but street food stalls get lively in the evening until late at night.
- How to get there: Take MRT Subway to Wat Mangkon Station.

Silom

A major business district of Bangkok that transforms into an entertainment venue as night falls, Silom offers an array of street food treasures. Apart from on both sides of Silom Road itself, the mouthwatering aroma of food cooking at the roadside stalls fills the air specially at Soi Lalai Sap (Silom Soi 5), Soi Convent, and Soi Sala Daeng.

Famous for: Bami Kiao Mu Daeng (egg noodles with barbecued pork and wonton), Khao Mu Daeng (rice with barbecued pork), Khao Man Kai (rice with steamed chicken), Khao Kha Mu (rice with stewed pork knuckles), Yentafo Noodle (pink noodle soup with fish ball and morning glory), Kai Yang (grilled chicken), Somtam, and Kluai Khaek (deep-fried banana)

Venue Box:

- Best time to visit: Everyday, Evening until to late at night.
- How to get there: Taxi, tuk tuk, or bus, but the most convenient way is to take BTS Skytrain to Sala Daeng Station or MRT Subway to Silom Station.



Sukhumvit

Sukhumvit is one of the longest roads in Bangkok with many adjoining 'sois' (small streets). Scattered along both sides of the road and in the sois are carts, stalls, and vendors cooking aromatic and scrumptious food. The most prominent sois for street food are Soi Sukhumvit 55 (Thong Lo), Soi Sukhumvit 63 (Ekkamai), and Soi Sukhumvit 38 (directly opposite to Soi Sukhumvit 55).

Famous for: Bami Kiao Mu Daeng (egg noodles with barbecued pork and wonton), Khao Mu Daeng (rice with barbecued pork), congee, pork satay, Pad Thai, Hoi Thot (oyster omelette), and mango with sticky rice

Venue Box:

- Best time to visit: Evening until late at night.
- How to get there: Taxi, tuk tuk, or bus, but the most convenient way is to take BTS Skytrain along the Sukhumvit line.



Khao San / Soi Ram Buttri

A world-famous place that is usually the first to welcome first-time tourists to Thailand, Khao San Road offers a selection of street food where visitors can get an introductory taste of Thai as well as enjoy a diversity of delish items. A few minutes walk from Khao San Road is Soi Ram Buttri, a street full of vendors selling appetising meals and snacks.

Famous for: Pad Thai, spring rolls, fried rice, Khao Khai Chiao (Thai-styled omelette with rice), Khao Kraphrao Kai (rice topped with stir-fried chicken with basil leaves and chili), BBQ skewers, mango with sticky rice, and coconut ice-cream

Venue Box:

- Best time to visit: All day but street food stalls get lively in the evening until late at night.
- How to get there: Taxi, tuk tuk, bus, or take a boat to Phra Athit Pier.

Phra Nakhon

Phra Nakhon district is the historical centre of Bangkok that includes Rattanakosin Island and is famous for a wide range of delectable street food. The most famous areas in Phra Nakhon for street food are the Three Junctions on Atsadang Road (Phraeng Phuthon, Phraeng Nara, and Phraeng Sanphasat) and the area around the Bangkok Metropolitan Administration.

Famous for: Grilled pork ball, Kai Yang (grilled chicken), Khao Man Kai (rice with steamed chicken), Rat Na noodle, Yentafo Noodle (pink noodle soup with fish ball and morning glory) Kuai Chap Noodle (rice noodle soup with pork entrails and roasted pork), grilled squid, fresh milk with toasted bread, and traditional Thai desserts; such as sweet sticky rice and khanom bueang (crispy crepe)

Venue Box:

- Best time to visit: All day but street food stalls get lively in the evening until late at night.
- How to get there: Taxi, tuk tuk, bus, or take a boat to Tha Chang or Tha Tian Pier.





Ratchaprasong – Pathumwan

Ratchaprasong Intersection is the main business and shopping district with countless roadside food vendors lining up in front of the entertainment complexes and department stores. Located nearby is Pathumwan or Siam, as referred to by the locals, which comprises several department stores, boutique shops, as well as carts and vendors offering an alluring option of street food.

Famous for: Kai Thot (deep fried chicken), Khao Niao Mu Thot (deep fried pork with sticky rice), rice and curry, deep-fried meatballs, Kai Yang (grilled chicken), Somtam, grilled snakehead fish, Saikrok I-san (grilled northeastern-style sausage), and Chim Chum (northeastern-style hot pot)

Venue Box:

- Best time to visit: All day but street food stalls get lively in the evening until late at night.
- How to get there: Taxi, tuk tuk, or bus, but the most convenient way is to take BTS Skytrain Siam Station and walk along the skywalk bridge to the Ratchaprasong Intersection.

Pratunam

Pratunam is Thailand's largest open-air clothing market that consists of many walking lanes. Not only can visitors find all the latest fashion trends, but also there is an incredible range of street vendors offering tasty food to satisfy all kinds of palates.

Famous for: Khao Man Kai (rice with steamed chicken), Mu Ping (grilled pork skewers), spring rolls, Khao Mu Thot (rice and deep-fried pork), Khao Kraphrao Kai (rice topped with stir-fried chicken with basil leaves and chili), rice and curry, noodle, Kai Yang (grilled chicken), Somtam, and Lap Mu (spicy minced pork salad)

Venue Box:

- Best time to visit: All day but street food stalls get lively in the evening until late at night.
- How to get there: Taxi, bus, tuk tuk, or take BTS Skytrain to Ratchathewi Station.



Wang Lang Market – Tha Phrachan

On the Thonburi side of Chao Phraya River is Wang Lang Market, a bustling open-air market that is famous for fashionable clothing, secondhand products, and most certainly, mouthwatering street food. Across the Chao Phraya River on the Bangkok side is Tha Phrachan, an area full of lively university students and delicious street food stalls.

Famous for: Mu Thot (deep-fried pork), Kai Yang (grilled chicken), somtam, southern-style dishes with rice, Po Pia Sot (fresh spring rolls), Pad Thai, Hoi Thot (oyster omelette), Roti and Mataba (roti stuffed with savoury fillings), Khanom Thang Taek (Thai-styled waffle), and crispy toast

Venue Box:

- Best time to visit: During the daytime.
- How to get there: Take the boat to Tha Chang, Wang Lang Pier and take a ferry across to Tha Phrachan Pier.



Huai Khwang Night Market

A night market that is fairly popular amongst the locals, Huai Khwang Night Market is always crowded with shoppers looking for trendy clothes and accessories. The most interesting facet, however, is the food section that is full of delightful street eats.

Famous for: Seafood, Khao Mu Daeng (rice with barbecued pork), chicken feet in spicy soup, Khanom Chin Namya (rice vermicelli with curry), Khao Na Pet (roasted duck on rice), Khao Man Kai (rice with steamed chicken), Kai Yang (grilled chicken), Somtam, and fresh fruits

Venue Box:

- Best time to visit: Evening until late at night.
- How to get there: Taxi, bus, tuk tuk, or take MRT to Huai Khwang Station.



Tips to enjoy roadside food stalls

- Bring enough cash, as most of the street vendors do not accept credit cards.
- Beware of pickpockets, as roadside food stalls are often crowded.
- Avoid raw seafood, such as oysters, and pre-cooked food that has been sitting in pots all day.
- Some street vendors display the sign "Clean Food Good Taste" which means they have been certified by the Bangkok Metropolitan Administration (BMA).





Mango sticky rice



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