



Eat Like Locals: A Guide to Street Food in Talad Noi



Bangkok is famous around the world for many things

Its historical temples, hectic streets, the maze of canals, sprawling markets, towering skyscrapers, eclectic nightlife, smiling people and, of course, its street food. Here you'll find a rich array of flavors, with ingredients and recipes from across Thailand and Asia - all found in one kind of version throughout the city. It's a frequently asked question for many foodies visiting the city: where is the best place for street food in Bangkok? And while this question may well get 10 different responses if you asked 10 different people, one of the oldest and most diverse areas when it comes to eating in the city has to be Talad Noi. This historic market neighborhood located in the capital's 'Bang Rak' area next the Chao Phraya River is home to some mouth-watering restaurants and hawker-style stalls, with a particular focus on Thai-Chinese flavors (thanks to the Chinese settlers who have called Talad Noi home for over 100 years).

The neighborhood can easily be explored on foot from the Royal Orchid Sheraton Hotel & Towers, and below you'll find just some of the street food highlights.



Jae Paa Southern Thai food

If you like your curry both hot (and when we say hot, we mean hot!) and full of flavor, don't miss out on trying one of Thailand's famous southern dishes. Right around the corner from the Royal Orchid Sheraton, you'll find a particularly good southern Thai food restaurant called Jae Paa. The menu here boasts 40+ specialties that are available on a daily basis, and recommended items include gaeng tai pla (spicy fish soup), the tourists' favorite gaeng kiow wan (green curry), or the extra creamy kua kling (pork curry).

- Jae paa southern Thai food
Yotha Rd, Talad Noi
- 02 639 1630
- From Royal Orchid Sheraton Hotel & Towers:
4 minutes on foot



Khun Pu's Curry Puff

Karipap, a Thai-Malay-style curry puff pastry, comes either with a sweet or savory filling and has that satisfyingly flaky crunch on the outside and soft, often warm filling inside. Khun Pu's curry puff shop is one of the best places to try this popular Southeast Asian snack in town, and there are six different fillings to choose from such as salted peanut, sweet & salty coconut, chicken curry, mashed taro and many more.

- Khun pu's Curry puff
Charoen Krung Rd, Talad Noi
- 02 237 5425
- From Royal Orchid Sheraton Hotel & Towers:
7 minutes on foot



Ped Toon Jao Taa (Stewed Duck Noodle)

Ped Toon Jao Taa restaurant has been opened for more than 40 years, and thanks to its long and successful history, many consider it to be the best (and oldest) place to eat duck noodles in the entire Talad Noi neighborhood. The specially selected mule duck is stewed alongside a fragrant mix of Chinese herbs to pack the noodle broth full of flavor. Don't miss out their specialty dishes such as the stir fried water minis and stir fried fish with Chinese celery.

- 📍 Ped Toon Jao Taa
Talad Noi, Samphanthawong
- ☎ 02 233 2541
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
6 minutes on foot



Baa Jang Jae Watchalee (Zongzi)

Also known simply as zongzi and referred to in western countries as sticky rice dumplings, Baa Jang Jae Watchalee has been serving this sweet treat for over 30 years. The zongzi here are created by filling glutinous rice with sweet or savory fillings (such as beans, taro, egg or even slightly sweet meat), wrapped up tight in bamboo leaves and then left to steam until soft. A perfect afternoon snack on your walking tour of Talad Noi.

- 📍 Baa hang'jae Watchalee
Charoen Krung Rd, Talad Noi
- ☎ 087 068 4696
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot



Roo noodle

This noodle shop in the Talad Noi neighborhood has been opened for over 100 years, with the same recipe passed from generation to generation. Its meaty ingredients that go into the traditional broth include gourmet fish-balls and freshly boiled fish dumplings. There's also side snacks served with the noodles: our recommendation is to go for their crispy deep fried wontons that taste so good with Roo Noodle's special sweet dipping sauce.

- 📍 Roo noodle
Charoen Krung Rd, Talad Noi
- ☎ 02 233 1697
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot



'Grass Jelly' stall at Talad Noi

This may be more of a kids' after-school favorite, but few things are as refreshing to eat on a hot day as a bowl of sweet grass jelly with shavings of ice (and more added sugar). This is the most famous grass jelly stall in the area and has been in business for more than 10 years. There are also some warm treats available including soft bean curd or Chinese white nuts, both of which are flooded in hot ginger syrup.

- 📍 Grass Jelly' stall at Talad Noi
Charoen Krung Rd, Talad Noi
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot



Rice Noodle Paste Bean Sprout

One of the best rice noodle paste dishes in the areas, always uses fresh ingredients - the secret to making it taste so good. This dish is usually served alongside with fried tofu, sliced pork belly, bean sprouts and dried shrimps. Considering the great taste and large portions, it's a good value for money too.

- 📍 Rice Noodle Paste Bean Sprout
Charoen Krung Rd, Talad Noi
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot



Heab Teang

Nowadays, it can be quite hard to find a truly authentic homemade Chinese dessert in Bangkok. Heab Teang, an old shophouse located in Soi Charoen Krung 20, is one of the oldest Chinese desserts stores still left. All the sweet treats here are homemade, using family recipes that have been passed down from one generation to another for over 80 years. Go for their homemade mooncake or pastry (or both) and you won't be disappointed.

- 📍 Heab Teang - Soi Luean Rit 1,
Charoen Krung Rd, Talad Noi
- ☎ 02 233 7554
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot



Take a Bao

Take a Bao is a small café that serves, you guessed it, homemade 'baos', a type of steamed bun that originates from China. All are homemade by hand and come either with a sweet or savory filling such as BBQ pork, egg or custard. Varieties of these can be found all over Thailand - even in 7-Elevens (in the form of 'sala bao'), but it's difficult to find any as fresh and flavorsome than here.

- 📍 Take a Bao
Charoen Krung Rd, Talad Noi
- 🕒 From Royal Orchid Sheraton
Hotel & Towers:
10 minutes on foot

Riverside Grill



No idea to where to go for dinner? Then the Royal Orchid's Sheraton's very own Riverside Grill makes a perfect spot to eat and drink next to the water. The outside terrace here boasts some stunning panoramic views of the Chao Phraya River (great too for watching firework displays in festive season). This is a particularly good place to end a long day of sightseeing and enjoy the cool evening breeze that sweeps over the water. On the extensive menu you'll find fresh seafood, meat, sharing plates and a selection of sweets.

Royal Orchid Sheraton Hotel & Towers

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