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## WOM guide 2011 pays tribute to dai pai dongs

*The sixth edition of the homegrown foodie guide has an added twist -- Hong Kong's dai pai dongs made easy*

7 December, 2010



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Leaf Dessert on Elgin Street: WOM guide recommends the sweet sesame puree.

The WOM guide lists over 2,500 restaurants in Hong Kong reviewed by real diners. Each eatery is categorized under user-friendly heads, such as "Out-of-towners" for places that showcase the best of Hong Kong's dining culture to visitors, and "Hangover Cure" for meals that soothe the morning after.

A typical review critiques food, service, atmosphere, but also offers real advice that only people living and eating in Hong Kong would know -- when to go to avoid queues, which place has ridiculous air-conditioning (so bring a sweater), and specific dishes to order.

This year the WOM guide team have added to their book an ode to dai pai dongs in the form of a fold-out guide, small enough to carry in jean pockets. While the guide doesn't offer much critique of the cooked food stalls and the quality of their food, it is a handy list of the last remaining 28 stalls in Hong Kong with full addresses, maps, opening hours, and recommended dishes.

We can't wait to try Tin Cheung in Shek Kip Mei Street, which "started as a dai pai dong serving coolies in the neighborhood." The baked fish intestines in savory custard that WOM guide recommends sounds great. Esoteric and gourmet.

[www.womguide.com](http://www.womguide.com)