

HK COMFORT FOOD

I don't know if French toast with pork floss is authentic Hong Kong food or more of a Kowloon creation.

Either way, this unusual dish (\$3.80++) is one of the hits at Streets, a home-grown chain of cha chan teng or Hong Kong tea cafes that set up its first shop late last year at IMM mall in Jurong East.

The bread is properly pan-fried, not deep-fried, and doesn't ooze oil or get soggy. Since the topping is floss instead of the usual syrup, the toast stays crispy for a longer time.

Two other uncommon dishes, fried rice with pork and olive (\$6.80++) and pumpkin fries (right) with salted egg (\$6.50++), are delicious too. The rice has the salty, fruity fragrance and flavour of olives. The golden fries – thin pieces of sweet pumpkin caked in salted egg – look and taste lovely.



PHOTO: STREETS

But if you are the old-school sort, don't worry: Streets gets its Hong Kong standards right too. Its shrimp dumpling noodles (\$5.80++) are springy and the dumplings bouncy. Simply good.

Streets has outlets at 01-126 IMM Building, tel: 6565-0507; 03-05 Bukit Panjang Plaza, tel: 6767-4745; B1-44C Raffles City Shopping Centre, tel: 6338-7445.

Opening hours: 11am to 10pm daily.