



**This page** It's hard to turn down a plate of the national dish Pad Thai – wok-tossed before your eyes on countless street corners.

**Opposite** Head to the buzzing Chatuchak Market for fresh produce and snacks, like bael fruit cooked in sugar syrup.

BANGKOK | THAILAND

## Street appeal

From the delicious national dish of noodles to fresh produce, good street food is never far from Bangkok locals' minds (and mouths) »

PHOTOS EWEN BELL



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สว...ส่งยิ้ม

Menu 1  
ข้าวเหนียวมะม่วง  
芒果糯米饭  
100  
Sticky Rice with Mango  
マンゴーともち米デザート

Menu 2  
ข้าวเหนียวทุเรียน  
榴莲糯米饭  
50  
Sticky Rice with Durian  
ดริ안ともち米デザート

บริการรับซื้อของเก่าทุกชนิด  
Buying Service Available

ชาวเขมรขอมะม่วง  
Mango with Sticky Rice

Coconut young

Coconut

Those with a sweet tooth won't starve in Bangkok: hunt down fresh coconut juice and sweet sticky rice with mango.



**Left top** Locals on the number 85 bus, connecting Chinatown with the main train station at Hua Lamphong.

**Left below** Fish maw is a popular dish in Chinatown. It's prepared from fish swim bladders and served in a rich mushroom broth.

**Right** Fresh pomegranate and orange juice costs only \$1 and the smile is free.

50

51

# Market research

Photographer Ewen Bell, who snapped the mouth-watering Thai street food on the preceding pages, tells us where he gets his caffeine fix in Bangkok and more

**This photo series was the result of a collaboration** with my partner, Shellie Froidevaux, who runs a blog ([ironchefshellie.com](http://ironchefshellie.com)). She had only visited Bangkok once when she was very young and I wanted to show her the city's best food offerings. We planned one week in the Thai capital and we stayed in three areas: Yaowarat, Silom and Ploenchit. Each has its own unique character, offering different inspiration for foodies.



Get to know a little about the rhythm of the street

**Thai street food is so good because it's cooked right in front of you.** The seafood is brought in fresh every day. Flashing food in a big hot wok is a great way to ensure the food is safe [for consumption] and delicious. Even the desserts are cooked fresh, like bread with chopped bananas drizzled with condensed milk.

**I never buy cold drinks from convenience stores:** I always buy them from street stalls. During the day, a little stall near Wat Po sells iced drinks – their version of café *yen* (ice coffee with condensed milk) is so good it's evil. They use a

little espresso machine and blend everything with ice, sugar and condensed milk.

**Noodle soup with crab is my favourite dish.** The meat is pulled out of freshly cooked crabs every morning, by hand, and dressed over a bowl of handmade noodles with broth.

Down on the riverside, a short walk from Sathorn Pier, is a tiny place called

Prachak. They roast their own ducks and make their own noodles, and they offer the crab meat option along with wantons and *siew mai* (dim sum).

**When you stay in a single area for several days,** you get to know a little about the rhythm of the street. Some laneways have great noodle stalls; others have delicious fried rice options. No two lanes are the same. ✈

## About the photographer

Ewen Bell wanted to travel and dedicate more time to photography so he put the two together and resigned from his last job in 2000 to become a pro photographer. "I seek to capture real life from my travels", he says.



FOLLOW: @ewenbell

## Travel Info

Singapore → Bangkok up to five times daily

[jetstar.com](http://jetstar.com)

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