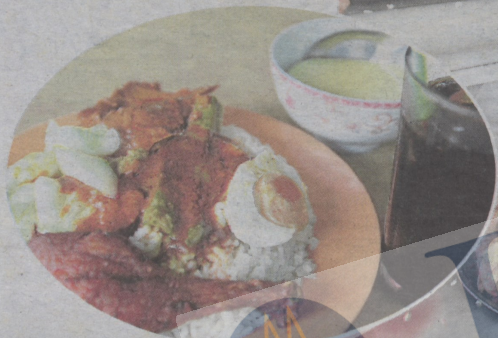


Vanggey rice like no other

Making a detour on her way back to Kuala Lumpur, **Hanna Hussein** stops at Yong Suan Coffee Shop for addictive nasi ganja



A great combination.

Plenty to choose from with fish, chicken, mutton, beef and seafood.

ON my way back to Kuala Lumpur after visiting my younger brother in Tronoh, I thought to myself "why not go for a short tour of Ipoh which is just 20 minutes away?"

Not being particularly familiar with the town, I called a friend to recommend a place for me to enjoy my day. Because I am a foodie, he advised me to try vanggey rice at Yong Suan Coffee Shop.

AN ADDICTION

Located at the corner of Jalan Yang Kalsom, the place is crowded, so I assume that the food must be very good.

Although I am not hungry, I decide to give it a try. Without wasting time, I park my car and walk excitedly to the Chinese-run eatery.

From a distance, I can hear the mamak cheering "vanggey! vanggey! vanggey!" (Vanggey is come in Tamil). Although its proper name is vanggey rice, the dish is better known to locals as *nasi ganja* (literally marijuana rice).

It's bustling in the shop and there are Malay, Chinese and Indian customers. The aroma of the herbs and spices in the fried chicken is so inviting that it makes my tummy growl. I quickly join the long queue in front of the stall.

I am impatient to see what it has to offer. Known as *Nasi Kandar Ayam Merah*, the stall has a variety of offerings from the menu on the

I pick rice with fried chicken and the set is served with salted egg and sliced cucumber. Curry and sambal are ladled over the rice.

To my surprise, the rice tastes nothing like what I usually eat in Penang or Kuala Lumpur. The red sambal is so delicious that I simply have to have more. Now I realise why it's called nasi ganja — I'm beginning to get addicted to it.

The curry tastes just right and I love the spiciness. I am so enam-

oured that I order some to take away as well.

DRINKS & DESSERT

My order of sweet ice cincau (black jelly) goes well with the spicy vanggey rice.

For dessert, I indulge in caramel custard, a signature item at Yong Suan. This has the right amount of syrup that makes it sensationally divine.

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WHERE

Yong Suan Coffee Shop & Nasi Kandar Ayam Merah
2 Jalan Yang Kalsom,
30250 Ipoh, Perak.

OPENING HOURS

9.30am to 7pm.

WHAT'S COOKING

The mamak stall serves a selection of dishes including fish head curry, fried chicken, prawn, squid and many more.

MUST TRY

The delightful ayam masak merah and caramel custard.

ATMOSPHERE

Kopitiam environment combined with Indian Muslim stall, making it the perfect Malaysia eatery.

PRICE

From RMS.

PARKING

Park at side of road.

OVERALL VERDICT

Very satisfying.



Long queues seem not to be a problem with customers.