**Laksa Kedah**

A popular dish in Kedah, *laksa*Kedah is a must-have whenever you come here. The dish consists of rice noodles in fish-based gravy with tangy *asam*flavour. It is garnished with cucumber and onions as well as fragranced herbs such as *daun kesum*. For *laksa* Kedah, it is served with variety of finely-sliced *ulam*, like *daun selom, ulam raja*and *pucuk gajus*.

**Zakaria Laksa Teluk Kechai  
Address:**250, Jalan Kuala Kedah, Kampung Klong Hoi, 06600 Alor Setar, Kedah  
**Contact:**+604-762 1071  
**Opening Hours:**Saturday – Thursday: 12.00 pm – 7.00 pm (Closed on Friday)

**Gulai Temenung**

Fish curry is a common dish in Malaysia, which can be found almost anywhere. However,*gulai temenung*, or mackerel curry, is an all-time favourite Kedah’s dish. Since the fish is small, it is usually priced according to the quantity of fish. Served with hot white rice, *sambal belacan* and fresh *ulam*–a complete hearty meal to keep you satisfied.

**Kak Yang Gulai Temenung  
Address:**Jalan Marina Harbour, Kuala Kedah, 06600 Alor Setar, Kedah  
**Contact:**+6019-282 5922  
**Opening Hours:**Tuesday – Sunday: 8.15 am – 2.30 pm (Closed on Monday)

**Nasi Lemak Royale**

Here in Kedah, *nasi lemak*is given a royal treatment and a fun twist. Interestingly, *nasi lemak*Royale doesn’t look like the typical standard *nasi lemak*. Served in *nasi kandar*-style, this dish consists of yellow bright rice with the must-have *kuah campur banjir*, which is a mixed gravy of different scrumptious curries.

**Nasi Lemak Royale  
Address:**424/A, Lebuhraya Sultan Abdul Halim, 05300 Alor Setar, Kedah  
**Contact:**+6012-409 6360  
**Opening Hours:**Daily, 4.00 pm – 2.00 am

**Mee Udang Tsunami**

Prawn noodle is a highly cherished dish in Kedah. One of the most sought-after Kedah’s noodle dishes, *mee udang*Tsunami is a special one. It comes with lusciously thick and sweet gravy, loaded with a generous portion of fresh prawns.

**Selera Dataran Tsunami  
Address:**Kampung Kepala Jalan, 08500 Kota Kuala Kedah, Kedah  
**Contact:**+6019-417 9897  
**Opening Hours:**Tuesday – Sunday: 9.00 am – 11.00 pm (Closed on Monday)

**Mee Rebus**

Another scrumptious noodle dish that you must try in Kedah is *mee rebus*. This dish comprises of yellow noodles, served with thick, spicy potato-based gravy and garnished with hard-boiled egg and crunchy bean sprouts. What makes *mee rebus*Kedah-style different is that it is served with *cucur udang*or prawn fritters. Yum!

**Zul Mee Rebus  
Address:**Jalan Anak Bukit, Titi Gajah, 06550 Alor Setar, Kedah  
**Opening Hours:**Daily, 12.30 pm – 7.00 pm