

9th World Congress of Biomechanics 2022 Taipei Taipei International Convention Center 10-14 July 2022

TAKE ME OUT TO DINNER!

Xiang Duck (Zhongxiao Dunhua)



- https://www.instagram.com/XIANGDUCK/
- https://goo.gl/maps/u22mviETUS3o9WrPA

After a long day discussing cardiovascular fluid flow, how about stimulating some salivary gland fluid flow instead? Just outside the Zhongxiao Dunhua Station on the blue metro line is a restaurant offering a modern take on a Classic Chinese Cuisine staple: Roasted Peking Duck.

Prepared since imperial times, Peking duck has been the dish of choice for many a scholar (or an emperor or two) and has inspired more than their fair share of poems.

And who can blame them? Each duck is seasoned with Chinese five-spice, giving its slow roasted skin a complex savory-sweet aroma. How Xiang Duck serves the dish is also a show in itself. Carved right at your table, each cut is crispy perfection dripping with juicy beads of umami soy sauce.

The duck is then presented in a DIY format, awaiting you to wrap it in a sharply fragrant bed of green onions and a drizzle of sweet Hoisin Sauce.



Yong-Kang Street is not a street, but a culinary mecca in Taipei. Nestled in the heart of the city, this is where local legends are born. Featuring two world-class restaurants and a world-renowned dessert shop, Yong-Kang Street is a must-visit for foodies everywhere.

 <u>https://guidetotaipei.com/visit/yongkang-street-</u> %E6%B0%B8%E5%BA%B7%E8%A1%97

Din Tai Fung

- <u>https://www.dintaifung.com.tw/eng/</u>
- <u>https://goo.gl/maps/QCQW9eNz9CCyCzaaA</u>
- <u>https://goo.gl/maps/L72dwXq8wZWNwP1WA</u>

With its old-world charm, this Din Tai Fung is the very first one opened by founder Yang Bing-Yi in 1958, long before its iconic xiaolongbaos took the world by storm.

Even today, it stays true to its humble beginnings. Each xiaolongbao is still made by hand with exquisite culinary craftsmanship: sumptuous juicy fillings folded delicately in thin dumpling skins and then steamed in woven bamboo baskets.

In a basket of ten, each bite-sized bao is an experience, from a juicy first bite to the tender meat of the last, Din Tai Fung's signature is not one to miss.

Yongkang Beef Noodles

- <u>http://www.beefnoodle-master.com/</u>
- https://goo.gl/maps/KxndWci4eVmteGY86

Yongkang Beef Noodles has been a local legend long before it was featured on the annual Michelin Guide. Although Taipei is no stranger to Beef Noodles, the long queues here indicate that something special is in the soup at Yongkang. It might be the tender beef or the slightly spicy stock it is braised in for four hours, but when paired with its hearty soup and chewy noodles, its taste will haunt you, and no other beef noodle will ever really quite taste the same.



Smoothie House Mango Shaved Ice (Da-An)

- <u>http://www.smoothiehouse.com/index_e.php</u>
- https://goo.gl/maps/RVx8KNBepgx75xnv8 this link is for 永康牛肉麵? Please check.

Smoothies, 관빙수 (Patbingsoo), かき氷 (Kakigōri), and 剉冰. It is an undeniable truth that when things get hot, nothing beats a cool bowl of shaved ice topped with fresh fruit and drizzled with sweetened milk.

The brainchild of a homesick student studying in Seattle, Smoothie House was inspired by a taste of smoothies. Although quite different from the shaved ice back home, the magic in a bit of ice and fruit brought a wave of nostalgic memories of hot summer days from yesteryear. It was as if he was transported back home with little more than a sip.

Since 2014 Smoothie House has been bringing its own brand of magic. Flavored snowflakes with the texture of fallen leaves, fluffy ice creams, and tangy seasonal fruits, conjured up to bring you a taste of home, wherever and whenever that may be.





Serenity

- https://serenity.com.tw/english/
- <u>https://goo.gl/maps/HUVFf5eEkvoZr1kw9</u>

In Taiwan, we take our food seriously. And doubly so when it comes to vegetarian cuisines. Located in the center of Taipei is Serenity, a Michelin-starred restaurant beloved by veggie and non-veggie foodies alike.

With traditional herbs and spices, Serenity takes you on a gastronomic tour of Chinese cuisine, from the Valleys and rivers of Szechuan to the mountains of the Hakka, and of course, to the streets of Taiwan's famous night markets.

If WCB is your first time in Asia, stay awhile and let us guide you through light succulent tofus, fiery stir-fry, and refreshing veggie side dishes designed to delight and excite your tastebuds from the first bite to the last.