

Traditionally, savoring Bak Kut Teh takes place at old Chinese kopitiam or vendors by the road side or even alleys. Pao Xiang however takes a bold step to introduce Bak Kut Teh in a posh atmosphere, standing in the list among the fine dining restaurants. From the birth place in Klang, they stride to mark territory at upscale places such as KL Pavilion but I did not step in there. We landed in a newly established outlet at D'Piazza Mall in Penang by incidental.



Arriving with 2 hungry mouths, we went ahead like how we usually order for Bak Kut Teh. No spare-parts, no internal organs, no fatty meat for the pork ribs tea. We are healthy carnivores :) In addition to the main, we also opted for lettuce (Yu Mak), Fried Bean Curd (Tau Fu Pok) and Oil Stick (Youtiao/You char kway) for side dishes. Plus 2 bowls of white rice. Not in favor for Chinese tea, we went for Chrysanthemum tea in can.



The dishes were served within minutes. The signature dish - Luan Kut (RM9.80) was served in a mini-china with a diameter of 3 inches and a depth of less than two inches, containing 6 pieces of ribs (mainly bones). Thank goodness that we also ordered other side dishes. Ten odd pieces of lettuce cost RM6.00. The soup served was very little, hardly could sink our 'you char kway'!

Judging the food quality, Bak Kut Teh tang is up to par. Speaking of food quantity, it is wise to verify the dishes size in order to estimate sufficient food to chow down 🍴

Address:

No 57 D'Piazza Mall
Jalan Mayang Pasir
11900 Bayan Baru

Penang, Malaysia

Direction:

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