

Yunlin

100.

100 Tasty Flavors of Yunlin

雲
好
味

100

縣長序

| 雲林縣 縣長 / 張麗善

來吧，現在就到雲林來，一同細細品味，摻雜著土香、人情、地景的雲林風味。

在雲林這片圍繞著山、海、平原的豐沃土地上，在地印象就是與平原一同開闊的良善胸懷，及日照般溫暖的人情。它滿載鮮綠的農村與得天獨厚的物產，如古坑咖啡、斗六文旦、林內木瓜、莿桐蒜頭、西螺醬油、臺西文蛤、口湖烏魚子與臺灣鯛、水林地瓜到北港的花生和麻油等，各式獨有在地的好味道，豐腴滋潤了所有人的身心。土地之味，即是母親之味。

在豐厚的物產外，雲林更擁有各種各樣的人文風景與地貌，無論是自然生態、環境教育、社區總體營造，或者文化資產保存維護、地方文化館到文化創意產業與地方創生等不同面向。這些積累、經營，加上雲林人待人的熱情、慷慨，共同展現出雲林的各種美好。

爲了更完整的介紹雲林之美，因此規劃《雲林 500 千客萬來》套書的編輯與製作，其中包含「雲好味、雲好店、雲好景、雲好物、雲好行」五大主題。套書內容豐富，囊括雲林縣的各個特色項目，如在地文化、美食、宗教、景點與旅遊相關圖文資料，讓民眾深入了解雲林魅力、感受雲林。

在書籍深入淺出的介紹下，從而帶領大家發掘你所不知道的雲林，也更深入這個人美、物豐的好所在。在閱讀之餘，更歡迎大家即時出發，開啓自己的旅程。

來吧，現在就到雲林來，開啓屬於你的雲林記憶。

Preface

| **Yunlin County Magistrate / Chang Li-Shan**

Come on, come and savor the delights of Yunlin, where you will embrace the fragrance of the land, its hospitable people, and wondrous sceneries.

Yunlin, a fertile land surrounded by mountains, the sea and plains, is a place of great breadth as vast as its plains and of hospitality as warm as the sunshine. The land is dotted with lush green villages and farmlands, where unique products are produced, such as Gukeng coffee, Douliu pomelos, Linnei papayas, Cihong garlic, Xiluo soy sauce, Taixi clams, Kouhu mullet roe and Taiwan tilapia, Shuilin sweet potatoes, and Beigang peanuts and sesame oil, all of which are unique to the local area and nourish one's body and soul. Simply put, the taste of the land is like the fond memory of "mama's cooking".

In addition to a wide variety of agricultural produce, Yunlin has a wealth of cultural and natural landscapes, ranging from natural ecology, environmental education, and community development to preserving and maintaining cultural assets, local cultural museums, and cultural and creative industries, and local revitalization. All these, together with the warmth and generosity of the people of Yunlin, have together manifested the true beauty of Yunlin.

In order to introduce the beauty of Yunlin more fully, we are launching our "The 500 Highlights of Yunlin" series of guidebooks, which contains five themes: "100 Tastes of Yunlin, 100 Unique Attitudes in Yunlin, 100 Amazing Corners of Yunlin, 100 Best Specialties of Yunlin, and 100 Ways to Explore Yunlin". The books are rich in content and contain a wide range of information on the best Yunlin has to offer. These include the local culture, cuisine, religion, scenic spots, and tourism-related illustrations. We hope this allows you to gain a deeper understanding of the unique charms of Yunlin.

With the rich yet easy-to-understand content of the book, it will lead you to discover newer delights about Yunlin ever, and to delve deeper into this wonderful place with its amazing people and abundant produce. In addition to reading this book, I encourage you to immediately set off on your own journey to Yunlin.

Come on, come and create your own unique memories in Yunlin.

處長序

| 雲林縣政府文化觀光處 處長 / 陳璧君

雲林發展歷史久遠，豐沃的土地吸引了由各地聚集而來的移民，構成了雲林縣的多元族群，這些族群組成中包含了漳、泉、（詔安）客移民，以及原有的平埔族。在這些文化相互交錯下，雲林成了各色文化並陳又獨樹一幟的城市，並各自繁盛。漫步市街，舉目但見精雕細琢的華美廟宇，年頭到尾不停歇的戲曲、藝陣南北管表演，細節繁複精巧的工藝品，以及各色點心吃食，這般豐富的歷史與人文風景更構成了「文化雲林」的深厚基底。

在這樣完整的基礎上，因此催生了《雲林 500 千客萬來》的套書。當你依循著「好味、好店、好景、好物、好行」的足跡，一步步的發掘雲林引人入勝之處，同時間也正與雲林一同邁向建立雲林品牌的旅途上。

雲林 20 鄉鎮各有風華，其中北港鎮、虎尾鎮、古坑鄉及斗六市、口湖鄉皆獲得交通部觀光局公布之經典小鎮，在建築上亦由公、私部門共同聯手取得有建築界奧斯卡的建築園冶獎。且在 109 年的北港燈會更是獲得國際獎項協會（IAA）重點設計賽事展場設計獎項取得金獎，是全臺唯一拿下金獎的縣市，雲林正從農業大縣轉型為觀光大縣。

雲林的風貌是多樣化的，從土地蘊含的力量出發，與土地相倚共生的人們，無論是賴為以生的物產，以及到生活之中流轉出來的歷史足跡和人文價值等，都將完整的呈現在套書中。當在按圖索驥的同時，也走入了在地生活。《雲林 500 千客萬來》不僅是豐富精采的休日提案，藉著這套書的帶領，更能深入認識雲林之好。

Preface

**Director, Culture and Tourism Department, Yunlin County Government /
Chen Pi-Chun**

Yunlin has a long history of development, and its fertile land has attracted immigrants from all over, making up the diverse ethnic groups in Yunlin County today. This includes early immigrants from Zhangzhou, Quanzhou, the Hakka people from Zhaoan, as well as the original plains indigenous peoples. With the intermingling of these cultures, Yunlin has become a place where various cultures coexist and yet remain unique, and where each has flourished. When you walk through the streets, you can see elaborately decorated temples, enjoy year-round opera, nanguan and beiguan performances, intricately detailed handicrafts, and a variety of distinctive local snacks, all of which form the foundation of “Cultural Yunlin”.

Built on such a strong foundation, we have thus launched the “500 Highlights of Yunlin” series of guidebooks. As you follow the footsteps of “100 Tastes of Yunlin, 100 Unique Attitudes in Yunlin, 100 Amazing Corners of Yunlin, 100 Best Specialties of Yunlin, and 100 Ways to Explore Yunlin” and discover the fascinating land of Yunlin step by step, you are also on the journey of building the Yunlin brand together with Yunlin.

The 20 townships of Yunlin each have their own distinct character. Among them, Beigang Township, Huwei Township, Gukeng Township, Douliu City, and Kouhu Township were all awarded the accolade of “Classic Small Towns” by the Tourism Bureau of the Ministry of Transportation and Communications. The public and private sectors have also worked closely together, jointly winning the Yuan Ye Awards, known as Oscars of the architecture world. In 2020, the Beigang Lantern Festival won the Gold Award in the Experiential & Immersive category of the MUSE Design Awards, which is organized by the International Awards Associates (IAA). Yunlin is the only administrative division in Taiwan to win Gold, transforming Yunlin from a major agricultural county to a major tourist county.

The landscape of Yunlin is diverse. All of them will be presented from the power conferred by the land to the people who live together with the land, the produce that thrive on it, the historical footprints and the humanistic values that flow from the people's lives on it book set. When you follow the map as you explore Yunlin, you also enter local life. The “500 Highlights of Yunlin” series not only provides rich content and brilliant ideas for travel to Yunlin but is also an excellent way to get to know more about the best that Yunlin has to offer.

念念不忘就是好味

導讀 | 風格旅遊作家 / 瑪格

身為人文旅遊作者，美食對我來說，是旅程中特別重要的部分，透過視覺、嗅覺、味覺探索食材與料理的多元風貌，是具體感受當地風土、人文交織，直取精華的最佳途徑。探究什麼是好味？人人定義不同，我認為「因為對某樣食物的喜愛，而對某個地方念念不忘」的好感記憶，就是好味。雲林的米食、小吃、咖啡，始終縈繞我心。

雲林，以農業立縣，是嘉南平原最北端的縣級行政區，地勢平坦、氣候溫和，孕育出種類豐富的農特產品，被稱為「台灣的糧倉」。所謂三軍未發，糧草先行！在我真正踏上雲林的土壤之前，已根深蒂固認知，「北港麻油」、「西螺米」、「斗六文旦」、「古坑咖啡」等農特產就是雲林的代名詞。當我為了布袋戲、咖啡產業、地理奇景、廟宇進香前往雲林時，遊程規劃的優先考量因素，就是：「美食」。

轄下二十個鄉鎮市，以生活圈區分為斗六、虎尾、麥寮、北港四大中心，因不同自然人文背景，各自發展出不同型態的飲食文化。雲林縣政府觀光處規劃出版 2021 雲林旅遊套書，以圖文並茂、中英文雙語介紹的風格呈現，為國內外旅人提供到雲林踩點的豐富選項，套書分為五個主題，分別是雲好味、雲好店、雲好景、雲好物、雲好行。很開心能擔任《雲好味 100》一書的導讀人，書中清楚區分台式經典、古早味小吃、異國料理與文青選店的種類，收錄這些鄉鎮市共計 100 家雲林在地銅板美食。

雲林縣是全台唯一沒有「同名市」的縣級行政區，也就是說，境內並沒有雲林市這個地名。雲林縣治位在斗六市，是該縣政經交通文化中心，也是人口最多的地區。身為西螺米的故鄉，代表性美食少不了「米食」，《雲好味》書中推薦的古早味老街碗粿、吳記肉圓、長興圓仔冰，就是我對斗六念念不忘的雲好味。

歷史悠久的古坑咖啡產區，因政府推動一鄉一特產計畫，千禧年後，再度成為全台最知名的咖啡觀光重鎮。很多人愛喝咖啡，也知道雲林古坑是台灣咖啡的代表產區之一，卻不知道二戰後，雲林曾在美援支持下，在斗六設有全東亞規模最大的咖啡工廠，該工廠遺留的日式宿舍群，目前規劃為圖南咖啡故事館。

古坑咖啡帶動了農業大縣的咖啡商業活動，在主要市鎮中，咖啡館如雨後春筍般出現，從《雲好味》書中找到咖啡心頭好：凹凸咖啡館、Mr. Lobby Coffee Roaster、虎尾厝沙龍、後院、島的日常、Mishka Coffee & Antique 咖啡古董傢俱、TIGER BEAN 虎豆咖啡，都成為我日後按圖索驥，收集雲林在地好味的方向。

除了米食跟咖啡，我對雲林還有什麼念念不忘的呢？我想，絕對是鴨肉！把《雲好味 100》裡的當歸鴨料理都畫重點標記，就對了。

Good flavor is something you will always remember

Introduction | Travel Writer / Margaret Lai

As a travel and culture writer, food for me, is a particularly important and indispensable part of any journey. Exploring the diverse flavors of ingredients and cuisine through sight, smell, and flavor is the best way to experience the local customs and culture, and the best avenue to experience the essence of a place. So what is good flavor? Everyone defines it differently, but I think good flavor is a fond memory of a place “because of the love of a certain food, and something you just can’t get out of your mind.” Yunlin’s specialty rice-based cuisine, snacks and coffee always linger in my heart.

Yunlin, a county dominated by agriculture, is the northernmost county-level administrative district of the Chianan Plain. The flat terrain and temperate climate have produced a wide variety of agricultural products, with the county known as “Taiwan’s breadbasket”. As the old Chinese saying goes, “before the troops move, fodder and provisions go first”! Before I set foot on the land of Yunlin, I had already known about “Beigang sesame oil”, “Xiluo rice”, “Douliu pomelo”, and “Gukeng coffee”, which were synonymous with Yunlin. When I went to Yunlin for its hand puppet theater, the coffee industry, natural wonders, and temples, the priority factor in my trip planning was always “food”.

Yunlin’s 20 towns and cities generally come under the four major urban centers of Douliu, Huwei, Mailiao, and Beigang, each with its distinctive natural highlights and cultural heritage. Of course, each has also developed its own unique culinary culture. The Department Of Culture and Tourism, Yunlin County plans to publish the “The 500 Highlights of Yunlin” series of guidebooks in 2021, which is bilingual with illustrations and text to provide travelers from home and abroad with rich tourism information when visiting Yunlin. The books are divided into five themes, namely 100 Flavors of Yunlin, 100 Unique Attitudes in Yunlin, 100 Amazing Corners of Yunlin, 100 Best Choices in Yunlin, and 100 Ways to Explore Yunlin. I am ecstatic to write the introduction for the book “100 Flavors of Yunlin”, which features and clearly dis-

tinguishes Taiwanese classics, traditional snacks, exotic cuisines and trendy new eateries. The book collects information on 100 specialty foods from the towns and cities of Yunlin that are both delicious and affordable.

Yunlin County is the only county-level administrative district in Taiwan that does not have a “city of the same name,” which means there is no place called “Yunlin City”. The county government of Yunlin County is located in Douliu City, which is the political, economic, transportation and cultural center of the county and its most populous area. As the hometown of Xiluo rice, the most representative food is naturally rice-based. In the book “100 Flavors of Yunlin”, classics such as traditional savory bowl rice cake, Wu’s Meat Balls, and Chang Xing Ice come highly recommended. These are the iconic flavors of Yunlin that I can’t forget in Douliu.

The historical Gukeng coffee-growing region has once again become the most famous coffee tourism town in Taiwan after 2000 with the government’s promotion of the One Town, One Specialty project. Many coffee lovers know that Gukeng is one of the most iconic coffee producing areas in Taiwan. Still, few know that after World War II, the largest coffee factory in East Asia was established in Douliu with the support of U.S. aid.

Gukeng coffee has boosted the coffee business in this agricultural county, and coffee shops have sprung up across all of its major cities and towns. From “100 Flavors of Yunlin”, I’ve found some great options: Otto Cafe and Mr. Lobby Coffee Roaster, Huwei SALON, Houyuan, Huwei LivingLab, Mishka Coffee & Antique, Tiger Bean. All of them are on my bucket list, and I’ll surely follow the maps in the guidebook and collect them and many more in the future.

Besides rice and coffee, what else can I not forget about Yunlin? I think it definitely has to be duck-based dishes! Just make sure all the Danggui duck dishes in “100 Flavors of Yunlin” are all highlighted and marked.

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Sunny Q
- 110 麥寮鄉 078 韓國戀人 한국의 연인
Mailiao Korealover

112 CH4 文青選店 Cultural Immersion

- 114 斗六市 079 法米法式甜點
Douliu La Famille
- 116 080 凹凸咖啡館
Otto Coffe
- 117 081 艾澤拉斯小酒館
Bar Azeroth
- 118 082 艾蕾優格 & 翰奇幫
Irej & Hanjibang
- 119 083 春醴
Have a nice day
- 120 084 凹凸咖啡圖南館
Otto Coffe Tunan
- 121 085 RELAX 酒吧
Relax Bar
- 122 086 黑膠搖滾屋
Sunflower
- 123 087 甜蜜如詩法式手工烘焙
La poe'sie
- 124 088 恬恬
Immense
- 125 虎尾鎮 089 太日茶屋たいにちやや
Huwei Tainicyaya
- 126 090 白水咖啡。食物
Bai Shui Coffee Food
- 128 091 虎尾厝沙龍
Huwei Salon
- 129 092 後院
Houyuan
- 130 093 島的日常
Huwei Living Lab
- 131 094 米嘻咖 咖啡 & 古董傢俱
Mishka Coffee & Antique
- 132 095 TIGER BEAN
- 133 斗南鎮 096 卡璐佶咖啡館
Dounan Carouge Coffee
- 134 097 瑪麗安東妮法國點心坊
Salon de Marie Antoinette
- 136 北港鎮 098 北港保生堂漢方咖啡館
Beigang Bao Sheng Hall
- 138 土庫鎮 099 土庫巴比塩酥雞
Tuku Tuku Babi Fried Chicken
- 139 麥寮鄉 100 愍漫先生手作飲品
Mailiao Mr. KUO-I
- 140 索引 Index



地點 / 古早味老街碗粿 攝影 / Nancy Lin

古早味
小吃

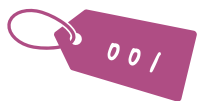
CH1

Traditional Street Foods

滿足你
第二個胃

Satisfy Your Appetite

雲
好
味



內行帶路！
暗藏巷弄60年Q肉圓



吳記肉圓

吳記肉圓採取油泡技術，讓肉圓外皮保持Q嫩不爛，同時逼出肉餡裡藏而不愛現的「二十多味香料」，以筍丁的清香搭配油蔥酥的焦脆，緊緊地將所有美味鎖在皮內。上桌前，再淋上在來米製甜米醬。來斗六款款行，錯過可惜！

Wu's Taiwanese meatball is made by having it soaked in oil to gently fry it to keep the outer layer of the meatballs springy and tender but not squishy, while bringing out the flavors of over 20 kinds of spices in the filling with the fragrance of bamboo shoots and the crisp of fried garlic. This skill also keeps all the flavors inside the outer layer. Before being served on the table, it will be topped with a sweet sauce made from extra long grain enriched rice. You will never want to miss it while in Douliu.

攝影 / Nancy Lin

📍 斗六市愛國街 21 巷 10 號

☎ +886-5-534-3581

🕒 09:00-19:30

No. 10, Ln. 12, Aiguo St. Douliu City

Satisfy Your Appetite

Wuji Taiwanese Meatball





比賽第一名魷魚羹，
銅板能吃金榜菜！



阿國獅魷魚羹

傳承三代的全國第一名魷魚羹！近七十年的一碗羹湯裡，有著許多Q彈的魷魚嘴，而羹湯的甘甜、火香，配上蛋蓉、筍絲，滑溜又順口。品質堅持的老店，就連小菜滷豆干都不馬虎，爆汁濕潤。小吃狀元，金榜師傅。

The No. 1 squid thick soup has been passed down for three generations. There are many squid mouths in a bowl of thick soup that has been available for 70 years. The soup, with stirred egg and bamboo shoots, is sweet, fragrant, and smooth. This long-standing store insists on quality, and even its side dish of braised tofu is juicy. Its reputation is well served.

攝影 / Nancy Lin

📍 斗六市大同路 112 號

☎ +886-5-533-3000

🕒 09:00-19:30

No. 112, Datong Rd. Douliu City

Satisfy Your Appetite

A Guo Shi's Squid Thick Soup





吃的碗糕？
啥米碗糕？
用冰棒棍

Taiwanese Old Street Savory Rice Pudding



古早味老街碗糕

碗糕淋上滷汁一碗只要 25 元，上面插著一根冰棒棍可愛方便食用。蛋飯這明星品項更被網友推爆，大鍋炒出鑊氣金蛋鋪在飯上，樸實而金燦耀眼，多種關東煮更便宜，能吃得無負擔。

A bowl of savory rice pudding topped with marinade only costs NT\$25, with a popsicle stick inserted in it at the center, which is cute and easy to eat. The popular egg rice is even highly recommended by netizens. The stir-fried golden omelet over the rice is simple and attractive. A variety of Japanese oden ingredients are affordable, allowing you to have a meal without feeling burdened.

攝影 / Nancy Lin

🏠 斗六市太平路 122 號

☎ +886-5-532-3093

🕒 10:30-14:30 ; 16:30-19:30 日公休

No. 122, Taiping Rd. Douliu City

10:30-14:30 ; 16:30-19:30 (Closed on Sun.)



圓仔撫慰你的甜點胃
冰火幾重天？冰熱

Chang Xing Ice Shop



長興圓仔冰

經營三代的冰品鋪以招牌純糯米手工圓仔聞名，夏天吃上一碗不但消暑，飯後更消食解饞。亦提供現煮燒麻糬，撒上獨家濃香芝麻粉與甜香花生糖粉，Q軟濃郁不膩，料多又實在。

攝影 / Nancy Lin

🏠 斗六市中華路 136 號

☎ +886-5-533-9445

🕒 10:30-22:00

No. 136, Zhonghua Rd. Douliu City

The ice shop, which has been in business for three generations, is famous for its signature purely glutinous rice handmade tangyuan. In summer, having a bowl of icy tangyuan will not only help you cool off the heat but also relieve your craving for dessert after a meal. It also offers freshly-cooked mochi, sprinkled with exclusive fragrant sesame powder and sweet peanut brittle sugar, which is soft and rich in flavor. The ingredients are solid.



古坑私宅咖啡
配炒糖香粉圓

Qiao Fan Taiwanese Tapioca Ball

巧蕃古早味粉圓

台洋新派結合，古樸裝潢的店家將自宅烘焙咖啡加入粉圓當中，讓甜湯有了創意吃法，不僅吃得到軟透琥珀色粉圓，更可以品嚐糖香與咖啡的迷人香氣，或加牛奶變成香醇粉圓拿鐵！

With a combination of Taiwanese and western styles, the quaintly decorated store adds home-roasted coffee to the tapioca balls, creating a creative sweet soup. Not only can you taste the soft amber-colored tapioca balls, but you can savor the aroma of sugar and coffee. You can also choose to add milk to turn the sweet soup into a mellow milk tea with tapioca balls.

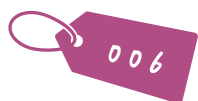
攝影 / Nancy Lin

🏠 古坑鄉永光村光興路（加油站旁）

☎ +886-5-582-8117

🕒 09:00-19:00

Guangxing Rd. Gukeng Township



純地瓜粉製的Q圓
餡料鹹香，

Yong Guang Li's Taiwanese Meatball



永光（李）肉圓

走Q厚派的油泡肉圓，內餡鹹香帶有蒜味，外皮則Q韌不會粉粉的容易散掉，這祖傳三代的食譜，更有特色四神湯，一碗二十，湯活料滿，小腸清理也乾淨，配上肉圓正是完美套餐。

The springy thick Taiwanese meatball, soaked in oil to be gently fried, features salty garlic filling and a chewy outer layer. This recipe has been passed down for three generations. It also has a featured four-herb soup, \$20 NTD a bowl, full of ingredients with clean small intestines. The meatball with the soup makes a perfect set meal.

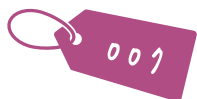
攝影 / Nancy Lin

🏠 古坑鄉永光村光昌路口

☎ +886-5-582-6617

🕒 15:00-23:00

Guangchang Rd. Gukeng Township



眞・純手作，
平價排隊下午茶



樂包子

從發麵到揉製廿種包子、饅頭，老闆費力費心的純手工製作，就是爲了讓顧客吃到手打鬆緊有致的肉餡。麵皮柔軟不膩口，麵粉更是使用鼎泰豐指定物料，和自家老麵發酵，若要品嚐道地台派下午茶，選這間準沒錯！

The owner/cook kneads the dough, let it rise, and makes 20 kinds of steamed stuffed buns and buns by hand in the hope of allowing customers to eat the firm yet tender meat filling. The dough is soft, and the flour, the same one designated by Din Tai Fung, is used to rise with its own levain. If you want to taste the authentic Taiwanese afternoon tea, this one is the best choice for you.

攝影 / 樂包子提供

🏠 虎尾鎮林森路二段 25 號

☎ +886-5-632-7120

🕒 06:30-22:00

No. 25, Sec. 2, Linsen Rd. Huwei Township

Le Baozi

Satisfy Your Appetite





百年糖廠宿舍變身
獨家散步小吃天堂！

Mo Ma Taiyaki



秣馬鯛魚燒

來自日本國民美食！老闆於日本料理店習得鯛魚燒製作技術，從小攤販到成立雲林總店，以甜鹹口味區分，新鮮配料現點現做，熱騰騰的古早味小吃在不斷蒐集靈感創新嘗試下，成為在地人的下午茶首選！無論是爆漿起司，抑或選用日本進口抹茶粉製作的靜岡抹茶，吃完一整隻魚不但不膩口，反而幸福感滿分。

攝影 / 秣馬鯛魚燒提供

🏠 虎尾鎮中山路 54 號

☎ +886-975-172-250

🕒 13:30-17:30 不定時休

No. 54, Zhongshan Rd. Huwei Township
13:30-17:30 (Closed irregular)

It is a national cuisine from Japan. The owner of Mo Ma Taiyaki has picked up the skills of making taiyaki in a Japanese restaurant. Starting out from a small vendor to the establishment of the head office in Yunlin, it provides sweet and savory flavors. With fresh ingredients, taiyaki is made on the spot. After continuous innovation and improvement, this freshly-made old-fashioned snack has become the first choice of afternoon tea for local residents. Either the flavor of succulent cheese or Shizuoka matcha made with Japanese matcha powder, you will be full of happiness after finishing a whole taiyaki.



米食
坊
延續
愛和
回憶
的

Zenbakery

禪屋米胖工坊

延續阿嬤時代傳承的製糰工法，選用雲林在地小農契作米，歷經九道工序，耗時三天製作，用堅持成就米麵包天然美味！禪屋米胖工坊位於虎尾巷弄間，樸實鄉村小屋販售米做麵包、餅乾和蛋糕等，除了實體店面外，更可於官網購買，各種新奇口味，不管你是鹹土司派、甜點心派，還是蛋糕系、包子組，任君挑選！

攝影 / 禪屋米胖工坊提供

🏠 虎尾鎮北溪里 2-6 號

☎ +886-5-633-0452

🕒 14:00-18:30 一二公休

No. 2-6, Beixi Huwei Township

14:00-18:30 (Closed on Mon. - Tues.)

Inherited from her granda's skills of making rice cake, the owner/baker of Zenbakery selects rice from Yunlin's local small farmers and insists on making natural and delicious rice flour bread through nine steps in the process for three days. Zenbakery is located in an alley in Huwei. The simple country house sells bread, biscuits and cakes made from rice. In addition to the physical store, it sells products online. A variety of creative flavors are available, either salty toast, sweet dessert, cake department, or stuffed buns.





「日本天皇御用西螺米」
做的老碗粿！

琴連碗粿城

琴連碗粿精選西螺日本時代「獻納」專用米，製成的碗粿完全沒有添加修飾粉，讓饕客能原汁原味地吃到西螺驕傲的正米香！碗粿上遍淋甜米醬與肉臊，比日本天皇更「贅沢」！每日限量現做，千萬不要錯過！

攝影 / Nancy Lin

🏠 西螺鎮延平路 75 號

☎ +886-5-586-5436

🕒 07:00- 售完為止

No. 75, Yanping Rd. Xiluo Township
07:00-sold out

Made from Xiluo's special rice, which was contributed to the Emperor of Japan in the Japanese colonial period, Qin Lian's savory rice pudding does not contain any modified starch, allowing gourmets to enjoy the authentic rice taste of which Xiluo's residents are proud. The rice pudding is topped with sweet sauce and minced pork, making it more "extravagant" than the Emperor of Japan's lifestyle. It is freshly made in a limited number. Don't miss it!

Satisfy Your Appetite

Qin Lian's Savory Rice Pudding





分層堆疊、細軟滑香，
古早味千層粿！

Xiluo Huang's Nine-Layer Rice Cake



西螺黃記九層粿

黃記以嚴選西螺米慢磨分層炊製，至少六小時的工序，才使粿身稍黏口、彈而有勁。掛上油蔥醬油、蒜蓉，口感層層疊起，隨著咬合不斷釋放米甘甜與醬香，被列為西螺必吃古早味。

Huang's grinds the select Xiluo rice slowly to make layered rice cake. It takes at least six hours to make it, and the cake is slightly sticky, springy, and chewy. It is topped with soy sauce with fried garlic and garlic sauce, to have a layered taste. During chewing, the sweetness of rice and the aroma of the sauce are released continuously. It is listed as a traditional must-try in Xiluo.

攝影 / Nancy Lin

🏠 西螺鎮福興里建興路 280 號

☎ +886-932-591-537

🕒 05:00-11:00

No. 280, Jianxing Rd. Xiluo Township

Satisfy Your Appetite

0/2

百年熬糖好功夫，
糖糕、冰品全都要！

Glasses' Maltose Pastry

眼鏡仔麥芽酥

每日清晨老闆堅持純人工熬麥芽、挑選花生，如此造就老店「無走鐘」的好品質。麥芽酥純香不黏齒，花生糖更無膩油感，店內也販售結合糖糕、圓仔的雪花冰品，清香透涼。

攝影 / Nancy Lin

🏠 西螺鎮建興路 244 號

☎ +886-5-587-0398

🕒 08:00-20:00

No. 244, Jianxing Rd. Xiluo Township

Every morning, the store owner insists on cooking maltose manually and selects quality peanuts; as such, the quality of the old store is highly recognized. The maltose pastry is fragrant and not sticky, and the peanut brittle is even not greasy. The store also sells shaved ice products with sugar cakes and tangyuan to cool off your heat.

雲中



古早敬神的最高美味，
越嚼越香「北港飴」！

Rifa Sweets



日發製飴店

「日發」傳承了北港一代敬神貢糖的製飴精神，人工分切使每一塊糖飴大小適口，讓花生、麥芽的香味也能越嚼越香。而店內「芭蕉飴」微透明Q彈帶香，更是老少咸宜古早味軟糖！

“Rifa” inherits the spirit of making peanut candy from the older generation in Beigang. It cuts each piece of sweets into an appropriate size, so that the more you chew the peanut brittle or the maltose candy, the more fragrant it becomes. The “banana sweet” in the store is slightly transparent and fragrant and suitable for people of all ages!

攝影 / Nancy Lin

🏠 北港鎮中山路 53 號
北港鎮共和街 18 號

☎ +886-5-783-3057

🕒 07:30-21:00

No. 18, Gonghe St. Beigang Township
No. 53, Zhongshan Rd. Beigang Township





現點現煮Q軟圓仔，
大碗只要30元！

Beigang Tangyuan Soup



北港圓仔湯

除了加紅豆、綠豆、花生以外，更有脆圓，堅持現搓、現煮的湯圓，讓每一碗熱甜湯都是軟綿有勁到、不硬芯。圓仔冰更是夏天必點，滿滿五種料，現刨細冰燒冷著吃，退火又解渴。

In addition to adding azuki beans, mung beans, and peanuts, there are crispy tapioca balls. The owner/cook insists on making and cooking tangyuan on the spot, so that tangyuan in every bowl of hot sweet soup is tender yet chewy. Shaved ice with tangyuan is a must in summer with five kinds of ingredients in a bowl. The freshly shaved ice with hot soup cools off your heat and quenches your thirst.

攝影 / Nancy Lin

🏠 北港鎮中山路 29 號

☎ +886-5-773-1231

🕒 11:00-22:00

No. 29, Zhongshan Rd. Beigang Township



佛心銅板價，
大口吃盡地道手工粿

Beigang Huasheng Pan-Fried Rice Cake



北港華勝煎盤粿

北港地道小吃「煎盤粿」，在地經營 30 逾年並傳承至第三代。每日早晨五點半即開門營業，以在來米和手工製作的粿，上鍋煎至金黃焦香，搭上米腸、香腸、滷腸，淋上店家秘製米醬，綜合煎粿盤微甜鹹香，大口吃盡經典古早味！湯品以豬血湯、苦瓜丸湯最受歡迎，歷久不變的好滋味，銅板價即可食。

攝影 / Nancy Lin

🏠 北港鎮華勝路 107 號

☎ +886-912-740-120

🕒 05:30-12:00 二公休

No. 107, Huasheng Rd. Beigang Township
05:30-12:00 (Closed on Tues.)

Beigang's local snack "pan-fried rice cake" has been available for more than 30 years and passed down for three generations. The store opens at 5:30 every morning, and makes handmade rice cake with extra long grain enriched rice and water; then, pan-fries it until it has turned golden brown with fragrance, matches it with rice sausages, sausages, braised sausages, and tops it with the store's secret rice sauce. This plate of pan-fried rice cake is slightly sweet and savory, allowing you to enjoy the classic traditional taste. The most popular soups are pig blood curd soup and bitter melon ball soup. All of them are very affordable.



炭火香酥脆烤香腸，
聞香下交流道的美味，

Dounan Chung's Taiwanese Sausage with Sticky Rice

斗南大腸包小腸 - 忠

獨家親灌肥瘦各半香腸、炭火逼出肥瘦各半的鮮肉甜、鎖住肉汁，再配上蒜片、嫩薑，烤得酥脆的大腸包小腸，飄香到路過此段的駕駛，路過都不忍錯過，硬是要買上一組上車吃！

Filled with fat and lean meat evenly, the sausages are hand-made by the vendor. The sweetness and grease brought out by the charcoal fire keep the gravy inside. With garlic slices and tender ginger, the crispy grilled sausage with sticky rice lures each driver who passes by to buy it.

攝影 / Nancy Lin

🏠 斗南鎮光華路旁鐵皮屋 58 號

☎ +886-953-238-373

🕒 14:30-18:00 一公休

Near the No. 58, Guanghua Rd. Dounan Township
14:30-18:00 (Closed on Mon.)





軟糯傳香，超過一甲子的好呷滋味

Dounan Mi Gao Jia's Rice Cake



斗南米糕甲

第一代吳茂甲老頭家傳香至今已七十餘年，從沿街叫賣到如今不少分店，以糯米的炒料香、香韌口感、滷汁香等細節，持續征服幾代顧客，排骨湯的嫩透甜爽更是不能錯過之鮮選！

攝影 / Nancy Lin

🏠 斗南鎮中正路 96 號

☎ +886-5-597-4090

🕒 10:00-19:30 (售完為止)

No. 96, Zhongzheng Rd. Dounan Township
10:00-19:30 (While sold out)

Since this store was founded by Mao-Chia Wu, it has been operating for more than 70 years. Starting out by selling the dishes along the street, today it has many branches. With the fragrant glutinous rice, the chewy texture, and the aroma of the marinade, it has continued to win over customers for generations. The tenderness and sweetness of the pork chops soup is a refreshing choice that cannot be missed.



真正一百年沒退流行的
宵夜炸饅頭

Dounan Deep-Fried Buns



斗南炸饅頭

斗南炸饅頭店堪稱炸饅頭界開基祖。熱銷逾百年，老饕都知道，一定要搶在晚上九點半開店就來買，否則晚來這外酥內嫩，多種口味的炸饅頭可是要排上一小時！傳統蛋餅更是被這功夫火候煎的脆香！

攝影 / Nancy Lin

🏠 斗南鎮中正路 117 號

☎ +886-5-596-3299

🕒 21:30-05:00

No. 117, Zhongzheng Rd. Dounan Township

Dounan Deep-Fried Buns is the pioneer of dee-fried buns. The buns have been selling well for more than a hundred years, and gourmets know that they must arrive at the store when it is open at 9:30 p.m., or they may need to wait in a long queue for the buns that are crispy on the outside and tender on the inside for an hour. The dee-fried buns are available in a variety of flavors. Its traditional omelets are also crispy and fragrant.



以肉爲皮，再包肉
做的餃子型點心！

Pork Wonton

肉燕

這民國 60 年開至今的美味，仰賴老闆手路活，將豬後腿拍至起筋性，摻以薄粉輾成紙薄燕皮，才包入肉餡，口感輕盈滑香。考驗煮、包功夫，這樣的精緻口味如此不易，值得一試！



This dish has been available since 1971. With the store owner's/cook's excellent skills, he beats the pig's hind legs until they become glutenous, mixes them with a thin layer of flour, and rolls them into thin outer layers before he uses them to wrap meat fillings. It tastes smooth and fragrant. This dish tests one's cooking and wrapping skills. Such a delicate taste is not easy and definitely worth a try.

攝影 / Nancy Lin

🏠 土庫鎮三民街 17 號

☎ +886-5-662-1450

🕒 11:00-19:00 一公休

No. 17, Sanmin St. Tuku Township
11:00-19:00 (Closed on Mon.)



搶手好味道
辦公室團購名店，

Hsieh's Tuku Steamed Stuffed Bun

謝記土庫肉包

以老麵發酵使各式肉包、饅頭成為搶手貨。包子不會乾硬，越咬越香甜，內餡爆湯滿滿筍丁甜香，口感好多層次。芋粿也是芋頭控的必買，半世紀的手工桿麵功夫，銅板價輕鬆吃。



It uses levain to rise, making all kinds of steamed stuffed buns and steamed buns popular products. The steamed stuffed buns are not dry and hard. The more you chew it, the sweeter it is. The filling is juicy and full of bamboo shoots with a layered taste. Taro rice cakes are also a must-buy for taro fans. With half a century of hand-making skills, this dish only costs a few coins.

攝影 / Nancy Lin

📍 土庫鎮中正路 113 號

土庫鎮忠正里 2 鄰中山路 198 號

☎ +886-5-662-2836/+886-5-662-3121

🕒 09:30-18:30/ 日 07:30-18:30/ 一公休

No. 113, Zhongzheng Rd. Tuku Township

No. 198, Zhongshan Rd. Tuku Township

09:30-18:30 Sun. 07:30-18:30 (Closed on Mon.)



百年老牌見證千萬嫁娶，
雲林知名糕仔店

Gao Xiang Zhen Cake Shop



高香珍餅舖

老餅舖堅持自製豆沙、麻糬等內餡，讓餅舖滋味保留最健康純樸，無添加的美好。傳統的冬瓜肉餅更是層次分明，品的到細緻甜蜜的餡香，這些功夫都讓餅舖也成了現下伴手的首選！

The old pastry shop insists on making bean paste, mochi, and other fillings on its own, to allow the most healthy and simple taste without any additives to be retained. The traditional white gourd meat cake features a layered taste with a silky and sweet filling. All these efforts have made the pastry shop the first choice for gifts.

攝影 / 高香珍餅舖提供

🏠 荊桐鄉中山路 130 號

☎ +886-5-584-2017

🕒 08:00-20:00

No. 130, Zhongshan Rd. Citong Township



人未到，香先到！
吃到讓人笑的甜鹹煎包

Erlun Pan-Fried Buns



二崙煎包

人在街口，就聞到高麗菜餡快炒的甜香。老闆以慢火細煎兩面「恰恰」酥金的外皮，讓煎包又更多酥香脆。亦有甜綠豆沙，清軟綿綿而不甜膩，配上香酥金黃外皮，竟沒想到這麼搭。

攝影 / 二崙煎包提供

🏠 二崙鄉中山路與中華路交叉口

☎ +886-932-591-659

🕒 14:00- 售完為止 日公休

On the corner of Zhonghua Rd. and Zhongshan Rd. Erlun Township

14:00-sold out (Closed on Sun.)

Before arriving, you can smell the sweet aroma of the cabbage filling. The owner/cook pan-fries both sides of the bun to let them turn golden-colored and crispy. There are also sweet mung bean paste buns available, which are soft, silky, and not sweet, and the crispy golden-colored crust is a perfect match.



雲林大埤獨門，
停在每戶供桌的
「鳥仔餅」

Cia Yuan Xin Pastry

洽源馨西點

日本時代的老頭家，巧思發明蕃薯甜餡的鳥仔餅，成為自當時中元節至今都熱銷的供品。少年頭家接班後更改良內餡為台農57號地瓜，外皮酥香不油膩，甜餡幼綿、老少咸宜。



The founder in the Japanese era invented the bird-shaped cake with sweet potato filling ingeniously, which has become a popular offering on the Zhongyuan Festival since then. After the younger generation took over, the filling was changed to Tainung No. 57 sweet potato. The crust is crispy and not greasy, and the sweet filling is soft and silky, making it suitable for people of all ages.

攝影 / 店家提供

🏠 大埤鄉南門街 18 號

☎ +886-5-591-2234

🕒 09:00-21:00 / 六 09:00-17:00

No. 18, Nanmen St. Dapi Township
09:00-21:00 / 09:00-17:00



濃香豬雜湯
回甘又爽喉
。 ，

Sha Zhu Pork Offal Soup

殺豬豬雜湯

老闆名號叫殺豬，手藝更「矯氣 suí-khui」。豪邁一大把的乾淨豬雜，不惜本的灑進，點綴薑絲與酸菜香的湯頭中，再配招牌彈牙、帶肉臊香爽的「才六」麵，這樣獨門美味錯過可惜。

The shop owner's/cook's name is Sha Zhu (killing pig), and his cooking style is even more unrestrained. He pours a big handful of clean pork offal into the soup without caring about the cost and sprinkles it with shredded ginger and pickled mustard green, which is served along with the signature springy "La-Zai" noodle with minced pork. It's a pity to miss such a unique and delicious meal.

攝影 / 高翊璋

🏠 大埤鄉北門街民生路交岔口

☎ +886-989-751-408

🕒 05:30-13:00

On the corner of Minsheng Rd. and
Beimen St. Dapi Township





如果你冷，
就來一碗清燉羊肉湯吧。

Ri Ri Xing Freshly Slaughtered Mutton Hotpot



日日興現宰羊肉爐

大埤鄉的日日興，除了擁有超高人氣外，更能吃到一整隻羊料理。主打現宰羊肉，湯頭搭配嫩薑去腥，鮮甜的清燉口味，不油不膩十分清爽，天冷時來上一碗，暖心又暖胃！此外，羊油麵線、炒青菜類，也是本店必點搭配餐食。

攝影 / Nancy Lin

📍 大埤鄉延平路三段 590 號

☎ +886-5-591-0442

🕒 10:00-00:00

No. 590, Sec. 3, Yanping Rd. Dapi Township

Ri Ri Xing in Dapi Township is highly popular and allows you to have a whole mutton dish. It is mainly known for its freshly-slaughtered mutton. The soup is sprinkled with tender ginger to remove the gamey taste. The fresh and sweet clear soup is very refreshing, and warms your heart and stomach when it is cold. In addition, its mutton grease vermicelli and stir-fried vegetables are dishes that must be ordered.

Satisfy Your Appetite

026

與
嫩
甜
Q
的
肉
圓
皮

A Huo's Taiwanese Meatball

阿火肉圓

以切成小塊新鮮的肉塊，包在肉圓內油泡，筍丁清甜與肉纖維彈。內餡厲害外，老闆也同時將皮嚴格掌握厚度適口、反覆咀嚼還有香味的秘方，顛覆你永遠都吃不完肉圓皮的印象！

攝影 / Nancy Lin

🏠 崙背鄉南光路 30 號

☎ +886-5-696-6291

🕒 09:00-19:00 二公休

No. 30, Nanguang Rd. Lunbei Township
09:00-19:00 (Closed on Tues.)

Taiwanese meatball with diced fresh meat filling is soaked in oil to be gently fried. The diced bamboo shoots are sweet and the meat is fresh and springy. In addition to the amazing filling, the owner/cook also strictly controls the thickness of the outer layer to allow it to be fragrant after it is chewed repeatedly. You will never get tired of chewing it.



自種花生自釀糖，
原地採收製做，

Dong Shi Cuo Local Specialty Pea- nut Brittle

東勢厝特產鄉土味花生糖

以自家產的花生，配上熬煮糖漿，一塊塊琥珀色的花生糖，花生分明、甜香不黏膩，更純天然連素食也可以品嚐。香脆土豆與糖香甜蜜口感，茶、酒都搭，再不用擔心買錯伴手禮！



With self-grown peanuts and self-made syrup, each piece of amber-colored peanut brittle with solid peanuts is sweet but not sticky. It is natural and even suitable for vegetarians. Crispy peanuts and sugary sweets go with tea and wine well. You do not need to worry about buying the wrong gifts!

攝影 / 店家提供

🏠 東勢鄉復興村文化路 2-5 號

☎ +886-5-699-3161

🕒 08:00-19:00 無特定公休日

No. 2-5, Wenhua Rd. Dongshi Township
08:00-19:00 (Closed irregular.)



現包蚵嗲
滿口鮮甜
海滋味

Yi Wu Oyster Fritter

宜梧蚵嗲

不像其它的蚵嗲只選用韭菜，宜梧更添加高麗菜增加香甜脆口之感，埋以數顆大鮮蚵，並糝以薄粉酥炸，吃起來厚香卻鮮爽，炸糝與無骨雞排也是明星商品，新鮮而吃的到食材真味！

Unlike other oysters that only contain leeks, Yi Wu adds cabbage to increase the sweetness and crispness. With several large fresh oysters wrapped inside, the fritter is fried with a thin layer of flour. Its texture is solid and it tastes fragrant and fresh. Its dee-fried rice cake and boneless chicken chop are also popular as you can have the true taste of the ingredients.



攝影 / 店家提供

🏠 口湖鄉文光路 54 號

☎ +886-987-183-517

🕒 14:00-18:00 四公休

No. 54, Wenguang Rd. Kouhu Township
14:00-18:00 (Closed on Thur.)



自產自銷，
台灣有機古法草本味

Authentic Traditional Herb Tea

正宗青草茶

以友善農法自耕的甘蔗，配上自家耕種草本植物，讓店內甘蔗汁、青草茶，變做不分節令的熱門商品，老闆也嚴選屏東檸檬調配清香甘蔗檸檬汁，想品嚐台灣草本清香味，首推這間！

With self-grown sugarcane grown in friendly farming techniques and self-grown herbs, the store's sugarcane juice and traditional herb tea become popular products regardless of seasons. The owner also carefully selects Pingtung lemons to make the sweet sugarcane lemon juice. Want to taste the fragrance of Taiwanese herbs? This one is right for you!

攝影 / Nancy Lin

🏠 水林鄉水林路 343 號

☎ +886-5-785-4240

🕒 08:00-20:00

No. 343, Shuilin Rd. Shuilin Township

Satisfy Your Appetite

030

80年工夫老餅鋪，
轉做美味歐包也驚喜

Yu's Cake

玉記蛋糕

寶島地瓜燒內餡採用水林在地地瓜，早已走紅媒體。以傳統餅鋪起家的店做起現代蛋糕、研發如桑葚、柿子等時令蛋糕、與自家老麵的歐式麵包，都可以嘗到老餅鋪深厚的製餅功夫。

Taiwan Sweet Potato Pastry is made from local sweet potato in Shuilin, which has long been popular in the media. Starting out as a traditional bakery, the bakery has begun to make modern cakes, develops seasonal cakes, such as mulberries and persimmons, and European bread. When you have the cake or bread, you can taste the solid baking skills of this old bakery.

攝影 / 高翊璋

🏠 水林鄉水林路 106 號

☎ +886-5-785-2857

🕒 08:00-19:00 日公休

No. 106, Shuilin Rd. Shuilin Township
08:00-19:00 (Closed on Sun.)



地點 / 阿賜豬腳 攝影 / Nancy Lin

台式
經典

CH2

Taiwanese Classic

米派麵系
雲林味

Taste Rice and Noodles of Yunlin

雲
好
味



雲林派！排骨、豬腳，
暖胃潤膚派對



阿文排骨飯大王

阿文排骨細心選用新鮮豬肉，以醃、炸、滷，三式，將秘滷深刻扣入肉排。除了古早味排骨，也別忘記「隱藏版」美味——那就是瑩透發香、入口黏糯不油膩的豬腳飯。配上涼菜、鯊魚煙、筍乾，這就是滋潤雲林派！

Arwen selects fresh pork, and marinates, fries, and braises the pork with his secret spice pouch so it will burst with flavor. In addition to the traditional Taiwanese pork chops, don't forget the delicacy not on the menu: the pig's trotter over the glossy and fragrant rice, which is sticky yet non-greasy in the mouth. Served with cold dishes, shark meat, and dried bamboo shoots, this dish is the classic Yunlin style!

攝影 / Nancy Lin

🏠 林內鄉中正路 206 號

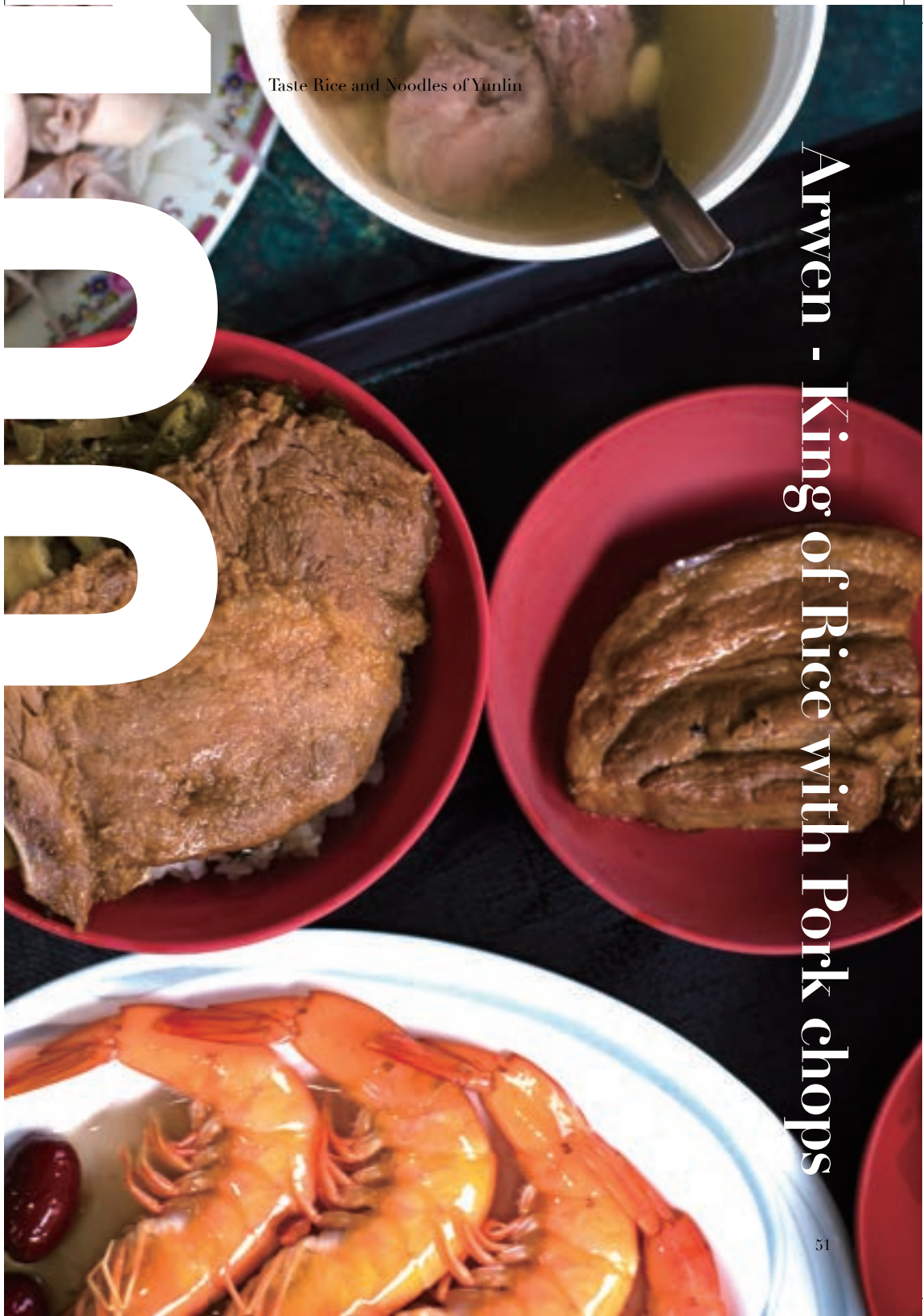
☎ +886-5-589-1374

🕒 11:00-19:00 一公休

No. 206, Zhongzheng Rd. Linnei Township
11:00-19:00 (Closed on Mon.)

Arwen - King of Rice with Pork chops

Taste Rice and Noodles of Yunlin





純檜木桶 炊仔飯



正斗六炊仔飯

老闆堅持幾代家傳功夫，碗內刷上香甜的豬油、鋪滿採豬後腿炒成的肉燥、菊花捲、熟米等等，進行二次炊製，踏進店內便聞到檜木炊桶、濃醇豬油、炊飯餡料融合的香味，層次豐富的口感與好味道，絕對能登上饕客的必嘗名單。

With the family recipe passed down for generations, the owner/cook brushes sweet lard inside the bowl, fills it with minced pork (from the pig's hind legs), chrysanthemum rolls, cooked rice, etc., and steams it a second time. When you step into the restaurant, you can smell the blended fragrance of the oak barrel, the lard, and the filling. The rich texture and amazing taste will definitely make this dish a must-try for gourmets.

攝影 / Nancy Lin

🏠 斗六市中山路 379 號

☎ +886-5-534-7988

🕒 11:00-19:00 二公休

No. 379, Zhongshan Rd. Douliu City

11:00-19:00 (Closed on Tues. - Wed.)

Taste Rice and Noodles of Yunlin

Douluo Perfect Steamed Rice





化筋神掌門人！
滷到香糯發亮豬腳

A-Si Pig's Trotter over Rice

阿賜豬腳飯

阿賜豬腳以不油不膩，絲柔的醬油甜香、滷至軟綿化筋，呈炒糖色的滷豬腳為招牌。梅干扣肉飯、米糕更是香氣烘人，滋味細膩。無論你是哪一派，掌門人給你滿桌最下飯的菜！



A-Si pig's trotter over rice is famous for its non-oily and non-greasy as well as soft and tender caramel-color braised pig's trotter with the sweet and fragrant silky soy sauce. Braised pork belly with pickled vegetables and rice cakes are even more fragrant and delicate in taste. No matter what you prefer, A-Si serves the most delicious dishes for you.

攝影 / Nancy Lin

🏠 斗六市公正街 23 號

☎ +886-5-533-5899

🕒 16:00-22:00 六公休

No. 23, Gongzheng St. Douliu City

16:00-22:00 (Closed on Sat.)



斗六傳統小吃，
不退流行的好滋味

Sweet Potato's Steamed Rice



蕃薯仔炊飯

蕃薯仔炊飯至今已開業七十多年，是在地人的獨門早午餐，一開店就有長長的人龍等著炊飯，另外獨門淋上滷汁的炊蛋，更是口感軟滑幼綿。再喝一口肉羹湯，這難忘滋味無人能敵。

Sweet Potato's Steamed Rice has been in business for more than 70 years. It is a unique brunch for local people. There is already a long queue waiting for the dishes when the store is just open. In addition, its unique steamed eggs topped with marinade are tender and smooth. Then, with a sip of its pork thick soup, such a taste is unforgettable and unparalleled.

攝影 / Nancy Lin

🏠 斗六市中正路 89 號

☎ +886-5-534-9397

🕒 11:00-14:30 六日公休

No. 89, Zhongzheng Rd. Douliu City
11:00-14:30 (Closed on Weekend)

035

奇香妙草，
打破傳統的
異國美味。

Herbs Family

奇香妙草蔬食館

雲林自創品牌，「奇香妙草」創辦人憑藉對香草的熱情，研發各式香草產品，如精油、調理食品、花草茶等。而以香草為主題「奇香妙草蔬食館」，提供全齋蔬食料理，呈現異國創意，打破傳統素食。店內外種植花草，純白裝潢給人清新用餐環境，不只好看，更健康好吃！養生好選擇，就在斗六車站旁。

攝影 / 店家提供

📍 斗六市慶生路 10 號

☎ +886-5-535-0001

🕒 11:00-14:00 ; 17:00-20:00 一二公休

No. 10, Qingsheng Rd. Douliu City

11:00-14:00 ; 17:00-20:00

(Closed on Mon. - Tues.)

A self-owned brand in Yunlin, the founders of Herbs Family, with their passion for vanilla, have developed a variety of vanilla products, including essential oils, fully-prepared meals, and herbal teas. In the theme of vanilla, the Herbs Family Restaurant provides all-vegetarian vegetable dishes with exotic creativity, which breaks through the traditional framework of a vegetarian diet. Flowers and plants are planted inside and outside the restaurant, and the pure white interior design allows guests to enjoy delicacies in a refreshing dining environment. This restaurant not only looks good but provides healthier and more delicious meals. A Healthy Good Choice Right Next to Douliu Station.



不是，
水晶餃巨大化？
是大水餃！

Triangle Steamed Dumpling

三角大水餃

看似肉圓或水晶餃，其實是老頭家娘發明傳承五十年的獨家料理。以粉皮夏包筍丁、冬包大頭菜，再鑲滿絞肉蒸熟。上桌前大水餃可選乾或濕吃法，是雲林必試的正古早味創作料理。

It looks like a Taiwanese meatball or crystal dumpling, but it is actually an exclusive dish that the old owner's wife invented and passed down for fifty years. The ground meat is wrapped in starch sheet with bamboo shoots in summer and turnip in winter, steamed. The big triangle steamed dumplings can be eaten with or without soup. It is a must-try creative traditional delicacy in Yunlin.

攝影 / 高翊璋

🏠 西螺鎮觀音街 12 號

☎ +886-5-586-3955

🕒 10:00-16:00 一四公休

No. 12, Guanyin St. Xiluo Township
10:00-16:00 (Closed on Mon. & Thur.)





白麵線糊 五十年的綿甘滋味



北港阿豐油飯麵線糊

北港阿豐創造的獨家美味，油飯精選長糯米米糕、與大骨湯熬至糊化的麵線糊，是北港必吃早餐。糯米軟綿，麵線糊至今暢銷五十年。光麵線糊上的蝦米爆肉臊、蛋白滷，整整需要費時兩天，才成就這道繁複深邃的香味。

Beigang Afeng has created exclusive delicacies. His select long-grain glutinous rice cake and vermicelli paste stewed with bone broth are breakfast must-haves in Beigang. The soft glutinous rice cake and the vermicelli paste have been popular for 50 years. It takes two days to pan fry dried shrimp, minced pork, and braised egg whites to achieve such a complex and rich fragrance for the vermicelli paste.

攝影 / Nancy Lin

🏠 北港鎮中正路 24 號

☎ +886-911-100-679

🕒 06:00-13:00 三公休

No. 24, Zhongzheng Rd. Beigang Township
06:00-13:00 (Closed on Wed.)

Taste Rice and Noodles of Yunlin

Beigang Afeng's Steamed Glutinous Rice & Vermicelli Paste



來一場鴨肉恰恰，
飯香油甘肉彈牙！



老受鴨肉飯

北港鄉親在老蒸籠探頭前前後後，原來引頸期盼的就是這碗，由嫩筋、帶皮肉、清肉組成、口感像在舌尖跳起活潑恰恰的鴨肉飯！再配上那「吊出金湯」的招牌燉鴨、滷鴨翅、鴨下水一塊品嚐，真正酣眠都會跳恰恰！

Surrounding the old steamers, the folks in Beigang are looking forward to a bowl of duck rice containing tender tendons, meat with skin, and meat without skin. The texture is like duck rice having a party on the tip of your tongue. Having the rice along with the signature juicy stewed duck, braised duck wings, and duck offal soup will even guarantee a sweet dream at night.

攝影 / Nancy Lin

🏠 北港鎮中山路 104 號

☎ +886-5-783-0389

🕒 06:30- 售完為止

No. 104, Zhongshan Rd. Beigang Township
06:00-sold out

Taste Rice and Noodles of Yunlin

Lao Shou's Duck Rice

雲中



昭
和
時
代
末
至
今
的
王
牌
早
餐
！

Lao Deng's Steamed Glutinous Rice & Vermicelli Paste



老等油飯 · 麵線糊

以白麵線糊為底，碗底扣上一顆生蛋黃拌勻，香氣和頂部肉臊混和，層次互相推拉而迷人，一碗更只要二十塊，加上肉臊帶軟花生仁的油飯，是來雲林才能吃到的難忘王牌早餐滋味！

With the white vermicelli paste as the base, blended with a raw egg yolk on the bottom of the bowl well, the dish's aroma is mixed with the minced pork on the top. The layers of flavors interact with each other, making this dish more attractive. A bowl only costs \$20 NTD. The vermicelli paste and the glutinous rice with soft peanut kernels make the signature breakfast with an unforgettable taste in Yunlin.

攝影 / Nancy Lin

🏠 北港鎮中秋路 87 號

☎ +886-938-906-338

🕒 06:30-13:00

No. 87, Zhongqiu Rd. Beigang Township

Taste Rice and Noodles

040

應季換菜！
練家子的黃金功夫菜！

Qing Song Restaurant

青松餐廳

三四十多道菜，還應季替換，這掌廚真是練家子。脆皮雞、黃金魚肚鍋、燒鵝掌等功夫菜鎮店，尤其分量多又新鮮，成為在地人辦桌的首選。熬至燦金的蟹黃粥更賣成了預約菜！

攝影 / Nancy Lin

🏠 北港鎮太平路 369 號

☎ +886-5-783-6548

🕒 11:30-14:00；17:30-20:30

No. 369, Taiping Rd. Beigang Township

It features 30 to 40 dishes, and will adjust them according to each season. The chef is really a master. The crispy chicken, golden fish belly pot, and roasted goose palm are its signature dishes, which are fresh and in a large portion, making them the top choice for catering in the local community. The crab roe congee that is slow-cooked to the golden color has become a dish you should book in advance!

雲中



手切鴨肉飯，遊子回鄉
必吃的正雲林味

Fu An's Duck Rice

福安鴨肉飯

招牌手切的鴨肉飯將鴨肉切的幼秀，並淋上鴨油滷汁，光路過店攤就聞到滿滿鴨香，此外炖鴨湯更是招牌，由生鴨慢熬至鴨油逼出。肉厚切質地也嫩，一碗更是銅板有找，無法不愛。



The signature hand-sliced duck rice with the sliced tender duck meat, topped with duck grease marinade, is fragrant. In addition, the stewed duck soup is another signature with the duck grease brought out from raw duck stewed. The thick duck meat is tender, and a bowl of rice only costs a few coins. No wonder gourmets cannot help but love it.

攝影 / Nancy Lin

🏠 北港鎮中山路 37 號

☎ +886-919-800-101

🕒 11:00-19:00

No. 37, Zhongshan Rd. Beigang Township

Taste Rice and Noodles of Yunlin

042

道地老台菜，咬住羹湯
的「蹦皮」鮮美滋味

Fake Fish Belly by the Temple

廟邊假魚肚

將炸至酥脆膨發的豬皮（蹦皮）
放進羹湯熬煮，是老一輩發明取
代魚肚的平民小吃。老闆以了得
的鮮美羹湯熬化高麗菜，加入不
油膩能咬住羹湯的酥炸蹦皮，使
羹湯甜美又下飯！

Putting the deep-fried, crispy, and puffed pork rind into the soup to stew is a way to replace fish belly by people in the older generation. The owner/cook stews the cabbage with fresh and delicious thick soup, and adds crispy, non-greasy pork rind to absorb the taste of the soup, making the thick soup sweet and appetizing.

攝影 / Nancy Lin

🏠 北港鎮中山路 186 號

☎ +886-5-783-5172

🕒 08:00-15:30/ 例假日 08:00-17:00

No. 186, Zhongshan Rd. Beigang Township
08:00-15:30/ Holiday 08:00-17:00

雲
中



煮、炸、熬，
功夫當歸鴨麵線



斗南圓環當歸鴨肉麵線

老頭家憑藉著深厚經驗與技藝，調動十餘種藥材，慢火精燉出琥珀金色的鮮活湯頭、更「炸」出能吸當歸湯、與鴨油香的功夫麵線！鴨肉軟嫩、湯鮮活、麵爽口，這一碗當歸鴨麵線，就是雲林在地人四時溫補的優質首選。

With considerable experience and outstanding skills, the old owner/cook uses more than ten kinds of traditional medicinal materials to stew the amber-golden fresh soup, and fries the vermicelli that can absorb the angelica soup and the taste of duck meat grease. With tender duck meat, fresh soup, and refreshing noodles, this bowl of angelica duck vermicelli is the first choice for the local people in Yunlin.

攝影 / Nancy Lin

🏠 斗南鎮福德街 69 號

☎ +886-5-596-0326

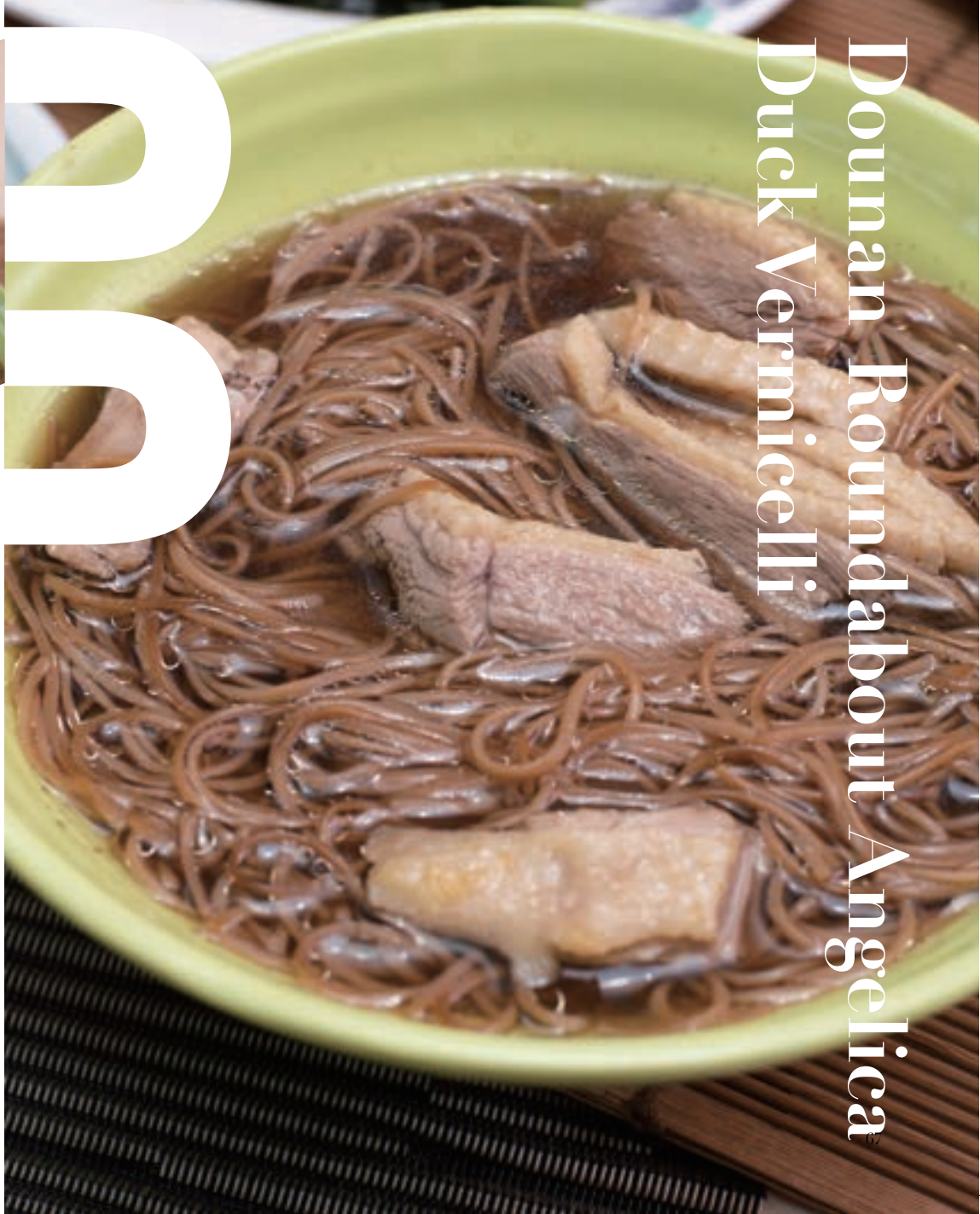
🕒 07:00-19:00

No. 69, Fude St. Dounan Township

Taste Rice and Noodles of Yunlin

Downan Roundabout Angelica Duck Vermicelli

UP





厚工兼幼路 三百餘年古蹟旁的手路菜



川龍食堂

雲林土庫媽祖廟的對面，正是當地著名「碧蘭阿嬤」的手路菜店「川龍食堂」。紅糟肉軟嫩甜鮮之外，更保留無外來文化影響的原產美味——「最難台菜—扁魚白菜鍋」。清雅有致、香味層次鮮明，真正是雲林無雙！

攝影 / Nancy Lin

🏠 土庫鎮中山路 165 巷 9 號

☎ +886-5-662-2548

🕒 10:30-14:00；16:00-19:30 二公休

No. 9, Ln. 165, Zhongshan Rd. Tuku Township
"10:30-14:00 ;16:00-19:30 (Closed on Tues.)"

Across the Yunlin Tuku Mazu Temple, Chuan Long Shin Tang is a local restaurant, famous for Grandma Bilan's signature delicacies. In addition to the tender, sweet, and fresh crispy fried pork, it retains the original delicacy without being influenced by foreign cultures: "the most difficult Taiwanese dish—braised dried silver carp with Chinese cabbage". Featuring freshness and distinct layers of taste, it is invincible in Yunlin.

Taste Rice and Noodles of Yunlin

Chuan Long Shin Tang



「怪人」妙味
羹底的甜鮮海味



怪人花枝鱔魚麵

怪人究竟有多怪？其實不是怪味而是在地美食！雲林土庫媽祖廟隔壁的鱔魚、花枝料理專門店，創始人因遭火吻而左手變形，街坊多稱怪人。其又秘密研製「西門白菜」之湯頭做羹燉煮花枝、鱔魚、赤肉，素盈活香，竟變成鄰里最愛。

How weird is the weirdo? In fact, what it has is not a weird taste but a local delicacy! The founder of this eel and squid delicacy restaurant next door to the Yunlin Tuku Mazu Temple was injured in a fire and his left hand was deformed as a result; thus, the neighbors often call him the weirdo. He also secretly developed the soup of “Ximen Chinese cabbage”, which is used to make squid or eel thick soup, stewed and boiled with flower sticks, eel, or pork. It is fragrant and tasty, and has become everyone’s favorite.

攝影 / Nancy Lin

🏠 土庫鎮中正路 105 號

☎ +886-5-662-1545

🕒 10:00-19:30 一公休

No. 105, Zhongzheng Rd. Tuku Township
10:00-19:30 (Closed on Mon.)

Weirdo's Squid and Eel Noodles

Taste Rice and Noodles of Yunlin





夏日溫補排溼，飄香
一甲子的清湯藥膳鴨

Tuku Angelica Duck Vermicelli



土庫老店當歸鴨肉麵線

不是漆黑當歸藥膳，而是金黃清湯的鴨肉麵線，雲林手工紅麵線飄盪清澈湯底中，吃起來拗勁不爛，吸滿了嫩鴨肉的鴨油與當歸香。再點一盤爽脆下水，解暑排溼就靠這碗溫補了！

Rather than a dark black angelica medicinal meal, this golden duck meal with Yunlin's handmade red vermicelli in the clear soup is chewy. The vermicelli fully absorbs the grease from the tender duck meat and the angelica fragrance. With another plate of crunchy offal, the gentle health enhancement in summer reduces water retention counts on this meal.

攝影 / Nancy Lin

🏠 土庫鎮中山路 157 號

☎ +886-5-662-1567

🕒 08:00-19:00

No. 157, Zhongshan Rd. Tuku Township



清爽鴨肉麵線，
當歸甘香，

Roundabout A-Ming's Duck Vermicelli

圓環阿明鴨肉麵線

店頭乾淨明亮，走的是湯頭甘醇、單純的路線，鴨肉也切成適口大小，還特別有鴨腸麵線，及柔軟的鴨心麵線，滿足愛吃鴨下水的饕客，炸豆腐與米血也是多人推薦的實惠佐餐小菜！

攝影 / Nancy Lin

🏠 土庫鎮光明路 12 號

☎ +886-5-662-2902

🕒 08:00-18:00

No. 12, Guangming Rd. Tuku Township

The store is clean and bright, and the soup is sweet and simple. The duck meat is also cut into bite sizes. There are also duck intestine vermicelli and tender duck heart vermicelli to satisfy gourmets' desire for duck offal. Many people also recommend deep-fried tofu and pig blood cake as affordable side dishes.



048

民國五十年開業，
練功半世紀的鴨肉羹

Yuan Chang Bai He's Duck Thick Soup

元長白鶴鴨肉羹麵

羹湯略帶蔥頭爆香香氣，配甘甜脆嫩筍絲、帶皮薄鴨肉片讓整碗鴨肉羹食感層次，豐富很而順口，亦可加麵線、米粉等麵類，老闆的骨仔肉湯、滷肉飯、米糕也是內行必點選項。

This soup has a slightly fragrant aroma of shallots pan fried, along with sweet, crispy, and tender bamboo shoots and thin duck slices with skin, to give the whole bowl of duck thick soup a rich and smooth taste. You can also add additional vermicelli or rice noodles. Its pork bone broth, braised pork rice, and rice cakes are also must-try options for experts.

攝影 / Nancy Lin

🏠 元長鄉元中路 23 號

☎ +886-5-788-2302

🕒 07:00-15:00 三四公休

No. 23, Yuanzhong Rd. Yuanchang Township
07:00-15:00 (Closed on Wed. - Thur.)

049

嫩羊肉湯
羊脂香，湯甜味美的

Li Fu Mutton

李福羊肉

內文李福羊肉以80年老店馳名遠近，精選台灣羊，軟嫩清香不油膩。怕羊羶味的你更可以放心來試試招牌羊雜湯，吃的到多種口感，軟彈有勁，每一口都有台灣羊的甘香而沒有羊騷味。

攝影 / Nancy Lin

🏠 崙背鄉民主路18號

☎ +886-937-761-066

🕒 06:30-11:30

No. 18, Minzhu Rd. Lunbei Township

Li Fu Mutton is well-known as an 80-year-old restaurant. Its select Taiwanese mutton is tender and fragrant yet not greasy. For those who have a fear of the gamey taste of mutton, you can try the signature mutton offal soup. You can have a variety of textures, soft and springy, and you can taste the sweetness of Taiwanese lamb for every bite without the gamey taste of mutton.



特選草飼鵝，
鮮到入口還在飛

A Qiu's Goose Noodle



阿秋鵝肉麵

選用當日溫體鵝肉，熬出鮮甜鵝高湯，佐以紅蔥頭，整碗高湯香氣高揚、膠滑、鵝肉細雅彈牙，真吃得到溫潤草飼鵝肉甜，招牌鵝肉飯更是香噴噴，我的老天鵝啊！怎麼停得下來啦！

It chooses freshly-slaughtered goose of the day to stew it into fresh and sweet goose broth and shallots. The whole bowl of broth is aromatic and smooth, with tender and springy goose meat. You can really taste the sweetness of the grass-fed goose meat. The signature goose rice is even more delicious, and all you can say is, "Oh my goose! How am I going to stop?"

攝影 / Nancy Lin

🏠 東勢鄉東勢東路 140 號

☎ +886-5-699-4799

🕒 11:00-20:00

No. 140, Dongshi E. Rd. Dongshi Township



老饕最愛！
牛雜必點的牛肉麵店！

Shi Jia Tun Beef Noodle

施家屯牛肉麵店

以清燉方式逼出溫體牛鮮美的香氣，以牛肉、牛雜湯聞名。而老闆「炒功」也驚人，無論滑嫩牛筋、白肚、牛舌，各式牛雜，都仔細調味炒製，而非現成沙茶，這功夫沒在輸的啦！

The fresh aroma of freshly-slaughtered beef is brought out through stewing, and beef and beef offal soup are the most famous. The owner's/cook's "pan-frying skill" is also amazing. He carefully seasons and fries all the dishes, from the tender beef tendon, beef belly, beef tongue to all kinds of beef offal without using a ready-made sauce. His cooking skills are unbeatable!

攝影 / Nancy Lin

🏠 褒忠鄉三民路 121 號

☎ +886-5-697-2136

🕒 11:00-17:00 日公休

No. 121, Sanmin Rd. Baozhong Township
11:00-17:00 (Closed on Sun.)





在地人最愛，
樸實古早味！

Bao Zhong's Soy-stewed Pork with Rice & Pork Thick Soup with Mushroom

褒忠爌肉飯・香菇肉羹

爌肉飯是在地人來店必買，小小一碗兩片軟嫩控肉竟只要三十元，香菇肉羹更是必推。羹中赤肉紮實，不添加過多的澱粉修飾肉質，吃的肉質之新鮮，是外地難以品嚐的正古早味。



The soy-stewed pork with rice is a must-buy for locals. A small bowl with two pieces of soft and tender soy-stewed pork only costs \$30 NTD, and pork thick soup with mushroom is also highly recommended. The pork in the thick soup is solid without adding too much modified starch for the meat quality. The freshness of the meat is an authentic traditional taste that is difficult to experience outside Yunlin.

攝影 / Nancy Lin

🏠 褒忠鄉中民路 194 號

☎ +886-5-697-2567

🕒 05:00-14:00 日公休

No. 194, Zhongmin Rd. Baozhong Township
05:00-14:00 (Closed on Sun.)



神級滷肉飯！
2020 雲林滷肉飯節冠軍

Hui Xiang



回鄉食堂

以日料的廚藝背景，老闆返鄉打造空氣感日系木裝潢，並嚴格把關設計台菜，店內好吃又好拍。瓷碗上滷肉剔亮動人，肥瘦肉比例得當，米飯也粒粒分明，連涼菜都精緻細雅。

With a background in Japanese cooking, the owner/chef had a light Japanese-style wooden building created in his hometown, and strictly controlled the design of Taiwanese dishes. The meals are delicious, and the restaurant is suitable for photography. The braised pork on the porcelain bowl is shiny and attractive, and the fat and lean meat ratio is just right with fluffy rice. Even the cold dishes are delicate and elegant.

攝影 / 回鄉食堂提供

🏠 麥寮鄉泰順路 300 之 1 號

☎ +886-5-693-0386

🕒 11:00-14:00 ; 17:00-20:00 一公休

No. 300-1, Taishun Rd. Mailiao Township

11:00-14:00 ; 17:00-20:00

(Closed on Mon.)



入口即化
超強小排
滷到筋膜全軟！

Taiwanese Rice with Short Pork chops

古早味小排飯

小排筋膜在久滷之下發亮烏金色，柔到以舌頭就可推出骨枝，香嫩滋潤。滷汁與油花、肉香均勻的混和，吃完還覺「涮嘴」，讓這靠海主打海鮮的台西，以這豬小排飯成為一大亮點。

The silver skin of short pork chops appears in a golden black color after being braised for a long time and is so soft that the bone can be pushed out with your tongue. It is fragrant and juicy. The marinade is evenly mixed with grease and meat, and you will want to have more after finishing it. The short pork chops have become a highlight in Taixi where the seafood is famous near the sea.



攝影 / Nancy Lin

🏠 台西鄉中山路 181 號

☎ +886-5-698-4668

🕒 10:30-19:00 六公休

No. 181, Zhongshan Rd. Taixi Township
10:30-19:00 (Closed on Sat.)



大骨湯、豬下水
趁冬粉，絕妙好滋味

A Man's Minced Pork Bean Noodles

阿滿碎肉冬粉

熬至乳水顏色的豬骨高湯，配上順滑冬粉、豬肉，讓許多在地人每日都必須吃上這湯頭濃郁的早午餐。另有綜合冬粉多了豬血、豬腸、豬舌、韭菜，讓口感層次、香氣都更豐富！



攝影 / Nancy Lin

🏠 台西鄉崙豐路 61 之 3 號

☎ +886-5-698-4809

🕒 05:30-13:30 (如售完會提早結束營業)

No. 61-3, Lunfeng Rd. Taixi Township

05:30-13:30 (Will close early if sold out.)

The pork broth boiled to the milky color, along with smooth bean noodles and pork, is the brunch that many locals must have every day. In addition, the bean noodle with a variety of ingredients, including pig blood curd, pig intestines, pork tongue, and leek, which enriches the taste and the aroma!

056

懷舊風！
滷肉飯界小當家

Nostalgic Restaurant

回鄉懷舊食堂

回鄉懷舊食堂是雲林滷肉飯比賽冠軍「回鄉食堂」創始店，裝潢走復古懷舊風，精挑肥瘦肉比例妥當的滷肉、並配上粒粒分明的白飯，使人口水直流，還有精緻涼菜都超搭必點。

Nostalgic Restaurant is the founding restaurant of Hui Xiang, winner of braised pork rice competition in Yunlin. The interior design is retro and nostalgic. It carefully selects pork with a proper ratio of fat and lean meat for braising, along with fluffy white rice, to make a dish that makes people mouth water. Its exquisite cold dishes are also must-haves.

攝影 / Nancy Lin

🏠 四湖鄉中正路 304 號

☎ +886-919-559-234

🕒 11:30-14:00 ; 17:00-21:00 日公休

No. 304, Zhongzheng Rd. Sihü Township
"11:30-14:00 ; 17:00-21:00 (Closed on Sun.)"



與
甜
香
羊
雜
！

甘
醇
鮮
滑
當
歸
羊
肉
湯

Lao Cha's Mutton

老查羊肉

老查的招牌菜除了燉當歸羊肉外，更是在地有名新鮮羊肉料理店，從羊肉爐到當歸湯、炒羊雜，都培養出許多死忠粉絲，Q彈的肉質與新鮮的甜味，讓怕羊羶的顧客竟都變作饕客！

攝影 / 老查羊肉提供

🏠 四湖鄉中山東路 78 號

☎ +886-5-787-2337

🕒 11:00-20:00

No. 78, Zhongshan E. Rd. Sihu Township



Lao Cha's signature dish is the stewed angelica mutton; Lao Cha is also a famous local fresh mutton restaurant. It has developed a group of diehard fans from mutton hot pot, angelica soup to stir-fried mutton offal. The tender and springy meat and the fresh sweetness have turned customers who have a fear of the gamey taste of mutton into its patrons!



「老文青的
吃的藝廊」
老味道



蔦松客棧

老文青返鄉復原老菜譜，無論老菜脯雞、桔餅鴨蛋，或原創發明的草地美學料理：東方花藝野菜沙拉，鮮豔的色澤、教人食指大動的香氣，讓餐桌內外好拍又好吃，就在這五〇年代風格，古厝老檜木結構下的「老」藝廊。

The old aesthete returned to his hometown to restore old recipes, either chicken soup with old dried radish, duck egg omelet with orange cake, or the original cuisine: oriental floral and wild vegetable salad. Featuring bright colors and rich fragrance, the meals not only look good but are tasty. You can enjoy them in this “old” gallery in the 1950s style.

攝影 / 蔦松客棧提供 (左)、Nancy Lin(右)

📍 水林鄉蔦松路 8 號

☎ +886-935-114-228

🕒 11:00-20:00

No. 8, Niaosong Rd. Shuilin Township

Taste Rice and Noodles of Yunlin

Tsutamatsu Inn



地點 / 韓國戀人 攝影 / 韓國戀人提供

異國
料理

CH3

Exotic Cuisine

創意融合
無邊界

Creative Fusion Without Borders

雲
好
味



異地移植： 「西班牙摩爾式花園」 料理與建築



摩爾花園

馬賽克磚拼貼城堡、庭園長池、伊斯蘭刻花，充滿異國情味的建築風格和細節設計，讓人感覺彷彿置身異地。而網友更是大推基輔香草奶油雞胸、海鮮燉飯，最近更成了IG勝地。喜歡美食配美景的遊客一起來吧！

攝影 / 張甄恬

🏠 斗六市引善路 123 號

☎ +886-5-532-7168

🕒 11:30-15:00/ 六日 11:30-16:00/ 二三公休

No. 123, Yinshan Rd. Douliu City
11:30-15:00 Weekend 11:30-16:00
(Closed on Tues. - Wed.)

With mosaic tiles on the castle, a long pond in the garden, and Islamic carved designs, the exotic architectural style and detailed design make people feel as if they are in a foreign country. Netizens highly recommend its vanilla Chicken Kiev with butter and seafood risotto. This restaurant has recently become one of the most popular places on Instagram. Visit this place if you like to enjoy delicious food with beautiful scenery.

Creative Fusion Without Borders

Moors





百年印書局內的 異國創作料理



墨池堂

墨池堂前身原是日治晚期的印書局，老宅改造的書局化身為異國料理餐桌，專營餐桌美學、異國創作料理。食物擺盤瑰雅，器皿別具心思。追求餐序、菜譜設計、用餐氛圍的饕客，來訪此處，必然心動得每一道菜都一試芳澤。

As a printing house in the late Japanese colonial period, Ink Pond House has been transformed into an exotic cuisine restaurant after renovation, specializing in culinary aesthetics and creative exotic cuisine. Each dish is presented elegantly, and the utensils are selected carefully. Gourmets who are in pursuit of the order of dishes, recipe design, and dining atmosphere will surely be tempted to try every dish when visiting here.

攝影 / 墨池堂提供 (左)、Nancy Lin (右)

🏠 斗六市太平路 164 號

☎ +886-5-533-6186

🕒 11:00-14:00 ; 18:00-21:00 一二公休

No. 164, Taiping Rd. Douliu City

11:00-14:00 ; 18:00-21:00

(Closed on Mon. - Tues.)

Creative Fusion Without Borders

Ink Pond Church

061

日式居酒屋風格，
料理技藝吃的到！

Goro Rice Pasta

五郎日洋食

店內點餐機以及擺設，老闆都精心布置，讓人忍不住拍照。但食物卻沒有因此馬虎，從丼飯小菜の配色、可樂餅的麵包糠，對各式肉類的烹調掌握都吃得出技藝，是值得二訪的店舖！

The owner has arranged the food ordering machines and furnishings in the restaurant carefully so that people can't help but take pictures. He is also not sloppy with the food. The color combinations of the donburi dishes, the bread crumbs of the croquettes, and all kinds of meat dishes demonstrate this restaurant's great skills. It is worth a second visit.

攝影 / 五郎日洋食提供

🏠 斗六市永昌西街 185 號

☎ +886-5-535-1151

🕒 14:00-20:00 日一公休

No. 185, Yongchang W. St. Douliu City
14:00-20:00 (Closed on Sun. - Mon.)



台法混搭披薩餐車，
餅皮薄韌有香氣！

Han's Pizza

Han's pizza - 翰斯比薩

負責窯烤的法國廚師因為姻親關係，在台灣與大嫂之弟 Han，一起開了當地小有名氣的披薩餐車，不僅料豐味美，揉麵、烤工都講究，更有超越連鎖店的勁道餅香，道地美味不傷荷包。

攝影 / Han's pizza - 翰斯比薩提供

🏠 斗六市大學路三段

☎ +886-918-751-756

🕒 15:30-20:00 一二公休

Sec. 3, University Road Douliu City
15:30-20:00 (Closed on Mon. - Tues.)



Because of the marital relationship of a French chef, who is in charge of the pizza kiln, he and his sister-in-law's brother Han runs a small and famous local pizza truck together in Taiwan. The ingredients are rich in variety and delicious, and are also particular with their kneading and baking. With the fragrance of their crust even surpassing that of chain stores, this authentic taste is far from expensive.



雲林秘藏私廚，
預約制道地義法料理

J.Food

J.Food 傑夫料理人

無菜單的類型餐廳，得以選用在
地農牧場的季令產品，從設計菜
單到餐餚解說，由廚師長親侍，
吃同時也能知道精緻的烹製細
節，主廚招牌燉牛舌更是讓人驚
艷，軟綿嫩化不費咬勁。



The menu-less restaurant chooses seasonal products from local farms and pastures. From menu designing the dishes explanation, the chef serves diners in person. You can also know the cooking details while enjoying the meals. What's more, the chef's signature soft and tender stewed beef tongue is stunning.

攝影 / J.Food 傑夫料理人提供

🏠 斗六市建成路 1 巷 2 號 3 樓

🕒 18:00-21:00 採網路預約制

3F., No. 2, Ln. 1, Jiancheng Rd. Douliu City
18:00-21:00

(Please making reservations on Website.)



義式料理好拍又好吃
俐落黑時尚，

See Tea

See Tea 戲。茶

店內以黑色系、木裝潢打造，讓用餐空間特別有時尚感。座位不多但出餐品質與風味、平價路線，成為了聚餐好選擇，除了義大利麵以外，烤雞、鴨胸也是熱門款，擺盤、滋味皆美。

The interior of the restaurant is in a black style with wood decoration, which makes the dining space particularly fashionable. There are not many tables, but the quality and flavor of the meals and the affordable prices have made it a good choice for gatherings. In addition to pasta, roast chicken and duck breast are also popular. The plate presentation and taste are both wonderful.



攝影 / See Tea 戲。茶提供

🏠 斗六市八德路 78 號

☎ +886-925-613-663

🕒 11:30-14:00 ; 17:00-20:00 二公休

No. 78, Bade Rd. Douliu City

11:30-14:00 ; 17:00-20:00 (Closed on Tues.)



英式餐點這裡有！
歐風餐酒聚會就來此

Homescrew Bistro



霍姆斯庫餐酒館

擁有低調異國門面的霍姆斯庫餐酒館，位於斗六後站，歐式風格裝潢讓人踏進店裡，一秒錯覺行至英倫街頭！販售早午餐拼盤，另有英式經典如班尼迪克、炸魚薯條。午後來訪，亦可享受店家現做的英式甜點套餐，三五好友或上班族放風都適合來此，展開雅致恬靜的餐酒聚會！

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

攝影 / 霍姆斯庫餐酒館提供

📍 斗六市武昌路 158 號

☎ +886-5-533-4203

🕒 10:00-18:00

HomescrewBistro, with a low-key exotic appearance, is located behind the Douliou Station. The European-style interior design makes people wonder if they are on the street of London once stepping into the restaurant. It also sells brunch platter, as well as British classics, such as eggs Benedict or fish and chips. If you visit here in the afternoon, you can also enjoy the British dessert set made by the restaurant. It is suitable for gatherings with friends or office workers to have an elegant and peaceful meal and wine party!

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



最
熟
對
味
！
熟
悉
的
港
味
，

Ding Ding Hong Kong Brunch



叮叮車港式早午餐

傳承自香港老爹手藝，來一趟叮叮車港式早午餐，尋找獨到港味。以台灣在地蔬食肉類與香港進口原料結合，叮叮車港式早午餐提供各式手工港點、特色腸粉、飯類和公仔麵、法式西多士等餐點，喜愛香港和懷念家鄉口味的朋友們都能找到熟悉的味道！

攝影 / 叮叮車港式早午餐提供

📍 斗六市大同路 80 之 2 號

☎ +886-923-137-966

🕒 09:00-14:30 日公休 / 六不定時休

12 歲以下兒童只提供外帶

No. 80-2, Datong Rd. Douliu City

09:00-14:30

(Closed on Sun. and Sat. closed irregular.)

The Ding Ding Hong Kong Brunch has inherited their Hong Kong father's cooking skills. Visit here to have the authentic unique Hong Kong taste. Combining Taiwan's local vegetables and meat with raw materials imported from Hong Kong, Ding Ding Hong Kong Brunch provides a variety of handmade Hong Kong dim sums, featuring steamed rice rolls, rice dishes, instant noodles, and French toast. If you love the Hong Kong taste or miss the taste in your hometown, you can find the taste with which you are familiar here!



平價韓國享受，
道地歐巴老闆！

OPPA HOUSE



OPPA HOUSE 歐巴好食

位於斗六市的歐巴好食，是道地韓國老闆開的店，供應各式韓國特色料理：石鍋拌飯、春川辣炒雞、韓式炸雞等，甚至還有一個人也可以完食的人蔘雞湯！餐點價位落在 100-200 之間，另不定期有韓國罐裝飲料、甜米釀等優惠，勘為學生聚餐、上班族午餐，抑或三五好友敘舊好所在！

OPPA HOUSE, located in Douliu City, is a restaurant opened by a Korean. It serves a variety of Korean specialties: bibimbap, Chuncheon spicy stir-fried chicken, and Korean fried chicken. There is even Korean ginseng chicken soup in one-person portions. The prices of the meals fall between \$100 to \$200 NTD. There are also discounts on Korean canned drinks and Korean sweet rice soup from time to time. It is really a good place for students to gather, office workers to have lunch, or people to hang out with their friends.

攝影 / OPPIA HOUSE 歐巴好食提供

🏠 斗六市中堅西路 216 號

☎ +886-5-536-2453

🕒 11:00-21:00 二公休

No. 216, Zhongjian W. Rd. Douliu City
11:00-21:00 (Closed on Tues.)



紅磚老物，
滿香四溢的
健康飲食

Green Food

青食餐廳

藏身斗六民宅區，紅磚頭、老物件，如入舊時光之境。青食 Green Food，顧名思義主打健康飲食，以「青食四重奏」為特色餐點，手作豬肉煎餅搭配多種蔬果，不只好吃，更好看！另有各式異國料理，如澳門菜葡國雞、港式牛筋飯、泰式椒麻雞飯等，來一趟青食，感受視覺和味覺的雙重美好。

攝影 / 青食餐廳提供

🏠 斗六市永昌東街 46 號

☎ +886-5-533-9335

🕒 11:00-18:00 二三公休

No. 46, Yongchang E. St. Douliu City

11:00-18:00 (Closed on Tues. - Wed.)

Hidden in the residential area of Douliu, the red brick building with old objects is reminiscent of the good old days. Green Food, as the name suggests, focuses on healthy meals, with “Green Food Quartet” as its specialty. Hand-made pork pancakes with a variety of fruits and vegetables are not only delicious but also beautiful! There are also a variety of exotic dishes, such as Macau’s Portuguese coconut chicken, Hong Kong beef tendon rice, and Thai spicy fried chicken rice. Visit Green Food to experience the beauty of vision and taste.





今晚一起喝一杯吧！
Let's go!

IKOU Izakaya



IKOU 伊口串燒居酒屋

店外以紫彩霓虹加上掛串黃燈布置，店內使用昭和元素裝潢，播放日本非主流樂團，迷幻又懷舊的 IKOU 伊口串燒居酒屋，適合怡情小酌。各式丼飯、烤串食、炸物等，冷盤來點鱈魚肝，熱湯來碗蛤蠣湯，再來一杯生啤酒，微醺夜晚最忘憂！

※ 飲酒過量，有害（礙）健康；酒後不開車，安全有保障

攝影 / IKOU 伊口串燒居酒屋提供

📍 斗六市城頂街 146-1 號

☎ +886-5-537-9453

🕒 18:00-01:00 一公休

No. 146-1, Chengding St. Douliu City

18:00-01:00 (Closed on Mon.)

The exterior of the store is decorated with purple neon and yellow lights. Showa-era elements are used to decorate the interior of the store. Non-mainstream Japanese bands' music is played in the store. The psychedelic and nostalgic IKOU Izakaya is suitable for a relaxing drink. There are a variety of donburi dishes, skewers, and fried food available. A cold dish of some cod liver, a bowl of hot clam soup, and a glass of draft beer will enable you to have the most relaxing night.

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



簡約慵懶風，
義式、西式小餐館

CHICO

CHICO 餐廳

黃光、慵懶的餐館氛圍提供著各式早午餐，義式、西式料理。從甜點、飲料、小食也都有精巧有特色，從燉飯等正餐，到吉拿棒點心、裝潢，都用心嚴格把關食材與烹調、用餐之美。

攝影 / CHICO 餐廳提供

🏠 斗六市鎮南路 176 號

☎ +886-5-532-9453

🕒 10:00-15:00 ; 17:00-21:00 一公休

No. 176, Zhennan Rd. Douliu City

10:00-15:00 ; 17:00-21:00 (Closed on Mon.)



In the lazy atmosphere, the restaurant offers a variety of brunch, Italian, and Western cuisine options. The desserts, beverages, and snacks are exquisite with distinctive features. It strictly controls the quality from meals, such as risotto, snacks, to decorations to ensure the quality of dining.



異國老闆自營，
深夜出爐漢堡包

Roxy's bar

Roxy's bar

熱愛 Bob Dylan 的老闆自營居家休閒風酒吧，除了有專業調酒以外，還有被推爆的漢堡、下酒菜與牛肉沙拉，適合日常小酌與三五友小聚聽音樂，更是在地學生、上半族夜晚的秘密餐館！

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

攝影 / Nancy Lin

📍 斗六市西平路 100 號

☎ +886-5-537-6846

🕒 18:30-22:00 日一公休

No. 100, Xiping Rd. Douliu City

18:30-22:00 (Closed on Sun. - Mon.)

The owner, who is a big fan of Bob Dylan, runs his own casual home-style bar. In addition to professional cocktails, there are highly recommended burgers, appetizers, and beef salad, making this bar suitable for daily drinks or small gatherings with friends. It is also a secret place for local students or office workers to gather at night!

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



偽出國！滿載南洋
風情用餐「園區」！

Guilin Impression Hall



桂林映象會館

整體以泰國風打造的用餐環境，將泰式高腳屋、大紅大金的用色都搬進了會館園區內，更在範圍廣大的園區依地勢造小溪流、吊橋與泰式涼亭，在這裡品嚐點心、咖啡別有滋味！

攝影 / 桂林映象會館提供

🏠 古坑鄉景水 1 之 6 號

☎ +886-5-590-1280

☕ 咖啡廳 10:00-18:00

餐廳 11:00-13:30, 17:30-20:30 無特定公休日

No. 1-6, Jingshui Gukeng Township

10:00-18:00(For coffee)

11:00-13:30, 17:30-20:30(For dining) (Closed irregular.)

The overall dining environment is built in Thai style. The park features Thai stilt houses and the colors of bright red and bright gold. Small streams, a suspension bridge, and Thai pavilions are built according to the terrain in the park. Having a taste of snacks and coffee here will give you a different experience!



越南美饌！ 文青日式矮厝裡的



X in Chào 越南 café

咖啡・美食

古宅的店頭、老日式矮厝，表面看來是剽悍日式關西風情，但餐廳之內竟是道地清鮮越南菜！炸春捲、隱藏版「Bun Cha」炭火烤肉配米線、及多種香料炮製的越式紅燒牛肉，讓號稱美食專家的雲林在地人一試成主顧！

The old Japanese-style two-story house is in a strong Japanese Kansai style on the exterior, but fresh and authentic Vietnamese cuisine is served inside the restaurant. The deep-fried spring rolls, “Bun Cha” charcoal grilled meat with rice vermicelli not on the menu, and the Vietnamese braised beef made with various spices let the local people in Yunlin, known as gourmets, become patrons after their first visit.

攝影 / Nancy Lin

🏠 林內鄉新興路 76 號

☎ +886-5-589-6881

🕒 11:00-20:00 二公休

No. 76, Xinxing Linnei Township
11:00-20:00 (Closed on Tues.)

Creative Fusion Without Borders

Xin Cháo Restaurant





濃濃日風居酒屋，
小酌宵夜真的 Chill

San Lun Zai Barbecue Skewers



三輪仔串燒酒戶

以日式風格打造的居酒屋，以日式串燒、宵夜小物為主打，小酌、聚餐都友善。空間質感走暖黃寬敞木作風格，彷彿真的來到深夜食堂，除烤物外，剝皮辣椒雞湯更意外鮮嫩必推。

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

An izakaya is built in the Japanese style, with Japanese skewers and late night snacks as features, making it suitable for drinking and gatherings. The wooden space is warm and spacious as if you really are a “Midnight Diner”. In addition to the grilled food, the peeled chili chicken soup is surprisingly fresh and tender.

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.

攝影 / 三輪仔串燒酒戶提供

📍 虎尾鎮民族路 82 號

☎ +886-5-636-3909

🕒 18:00-00:00 一公休

No. 82, Minzu Rd. Huwei Township
18:00-00:00 (Closed on Mon.)



寬敞舒適的排餐
餐廳，高貴不貴

Yunpin Restaurant

雲品食坊西式複合式料理

明亮開闊的裝潢與精緻排餐，成了在地人慶功或家族聚餐的選擇。每季換菜單，讓每道套餐中都可以品嚐到，主廚對季令物產靈活的烹調巧思。同時亦提供泰式、日式料理選擇多元。

The bright and spacious interior and exquisite steak dishes have made this restaurant a good place for local people to celebrate important occasions or to have family gatherings. The menu will be updated every season, so that you can taste the chef's flexibility and ingenuity of seasonal ingredients in every meal. Meanwhile, it provides a variety of Thai and Japanese dishes.



攝影 / 雲品食坊西式複合式料理提供

🏠 虎尾鎮清雲路 589 號

☎ +886-5-633-5449

🕒 11:30-21:00 一公休

No. 589, Qingyun Rd. Huwei Township
11:30-21:00 (Closed on Mon.)



李先生的
日式私房家常味！

Mu Zi Mu Zi. Japanese Set Meal

木子木子。日式定食

位於雲林故事館後方，平淡而美味的日式家常料理店。提供定食餐點一主食一湯和三樣小菜，販售如日式炸豬排、唐揚炸雞、牛肉咖哩、塩燒鯖魚、松阪豬燒肉主食。另可加點明太子山藥、牛蒡天婦羅等，搭配梅子酒和清酒，讓美食來療癒你的身心吧。



Located behind the Yunlin Story House is a Japanese home-cooked restaurant with a plain and delicious taste. It provides combo meals with one main course, one soup, and three side dishes, and the main course includes Japanese fried pork chop, Japanese fried chicken, beef curry, salty grilled mackerel, and roast sliced pork loin. You can also order Chinese yam with cod roe or burdock tempura, with plum wine or sake to let the food heal your body and mind.

攝影 / Nancy Lin

📍 虎尾鎮復興路 5 號

☎ +886-5-632-4075

🕒 11:30-13:30 ; 17:30-20:00 二三公休

No. 5, Fuxing Rd. Huwei Township

11:30-13:30 ; 17:30-20:00 (Closed on Tues. - Wed.)



尋找陽光下的童話Q
公主，品享精緻餐點

Sunny Q

Sunny Q 陽光公主

位於虎尾春秋文創旅店 1 樓，有如童話故事般的場景和店名，提供飯店住宿早餐也對外營業，以早午餐和義式餐點為主，義大利麵、排餐、披薩應有盡有。店內特色招牌之一「戰斧豬排」，使用雲林特產「究好豬」為原料，精緻餐點配上沙拉、薯泥，手工自製紅酒醬等，味蕾、嗅覺與視覺三重饗宴。

攝影 / Sunny Q 陽光公主提供

📍 虎尾鎮信義路 69 號

☎ +886-5-636-0298

🕒 07:00-14:00；17:00-21:00

No. 69, Xinyi Rd. Huwei Township



Located on the ground floor of Huwei Hotel, it has a fairy tale-like scene and name. It provides breakfast to hotel guests and is also open to the public. It mainly provides brunch and Italian meals, such as pasta, steak meals, and pizza. One of the restaurant's signatures is Tomahawk pork chops, which are from Yunlin's Choice Pig. This exquisite meal is served with salad, mashed potatoes, and handmade red wine sauce. It is a triple feast for your taste buds, smell, and vision.



新韓風 潮貨櫃餐廳



韓國戀人 한국의 연인

Korealover

整齊劃一的翠綠草地之上，矗立著時下最流行的低彩度貨櫃風韓風餐館，光從外表看來就像是一座裝置藝術。除了可以於店外大草坪與大陽傘蔭下，飽餐道地的紫菜飯捲、韓式三明治，可也別忘留點胃囊給每日限量的美好甜點！

On the green lawn stands the most popular low-chroma Korean-style container restaurant. It looks like an installation artwork from the appearance. In addition to the authentic Korean kimbap and Korean sandwiches that you can enjoy on the large lawn under the sunshade outside the restaurant, don't forget the daily limited delicious desserts!

攝影 / 韓國戀人 한국의 연인 Korealover 提供

🏠 麥寮鄉霄仁路 50 號 (車水馬龍自助洗車場旁)

🕒 11:00-19:00/ 五六 11:00-21:00/ 一二三公休

Near the No. 50, Xiaoren Mailiao Township

11:00-19:00/ Fri. - Sat. 11:00-21:00

(Closed on Mon. - Wed.)

Creative Fusion Without Borders

한국의 연인

韓國戀人

SINCE 2019

Korealover





地點 / TIGER BEAN 攝影 / TIGER BEAN 提供

文青
選店

CH4

Cultural Immersion

真・美味
打卡攻略

Delicious Places to Check-In

雲
好
味



小鎮裡的 藍帶甜點大師



La Famille 法米法式甜點點

從法國學藝後返台創業的藍帶甜點師，回到了雲林故鄉的老家，打造了這間純白色系甜點專賣店，除了有傳統可娜蕾、繁複工序的法式千層，還主打各式甜塔，配上嚴選茶品、現泡咖啡，想吃頓下午茶或品嚐道地法式甜食，選法米準沒錯！

A Le Cordon Bleu pastry chef returned to his hometown of Yunlin and started this pure white dessert specialty store after picking up the skills in France. In addition to the traditional canele and the French mille-feuille that is complicated to make, this store also features a variety of sweet tarts, along with select teas and freshly brewed coffee. If you have a craving for an afternoon tea or wish to taste authentic French pastry, La Famille is the right choice for you.

攝影 / Nancy Lin

🏠 斗六市南興街 17 號

☎ +886-5- 534-5499

🕒 11:00-19:00 二公休

No. 17, Nanxing St. Douliu City
11:00-19:00 (Closed on Tues.)

Delicious Places to Check-In

La Famille



080

放鬆的午茶
日式老宅與青草大苑

Otto Coffe

凹凸咖啡館

歷史
建築

保留昭和初期至今的日式純木頭建築，維持傳統格局與通透感的長及大草坪。無論在院子、簷下、廊內品嚐手沖咖啡、下午茶都像電影畫面唯美，喜歡日式空氣感美感的你不容錯過。

The Japanese wooden buildings preserved from the Showa era have been preserved to the present, and the traditional layout and the long and large lawn have been maintained. Whether you savor pour-over coffee or afternoon tea in the yard, under the eaves, or on the porch, it is as beautiful as in a movie. If you like the Japanese style, you do not miss it.

攝影 / Nancy Lin

📍 斗六市雲中街 9 巷 12 號

☎ +886-5-533-9610

🕒 10:00-18:00/ 五六 10:00-22:00/ 日

10:00-19:00/ 二公休

No. 12, Ln. 9, Yunzhong St. Douliu City

10:00-18:00/Fri. - Sat. 10:00-22:00/Sun. 10:00-19:00

(Closed on Tues.)



這
不是
傷
心
酒
店
，
讓
你
打
烺
的
心
重
新
開
張

Bar Azeroth

艾澤拉斯小酒館

從花蓮七星潭旁搬回雲林的酒吧，情調舒緩浪漫。是歡聚好友最佳選擇。一人獨酌也提供心靈充電，健談酒保安撫你受驚駭浪的心，除經典調酒外，更提供「客製」專屬你的酒品！

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

攝影 / 張佳偉（艾澤拉斯小酒館提供）

🏠 斗六市內環路 772 號

☎ +886-925-006-289

🕒 20:00-02:00/ 五六 20:00-03:00/ 三公休

No. 772, Neihuan Rd. Douliu City

20:00-02:00/Fri. - Sat. 20:00-03:00

(Closed on Wed.)



This bar in Yunlin was moved from Chishingtian in Hualien. The atmosphere is soothing and romantic. It is the best choice for gatherings with friends. If you drink alone, the chatty bartender will soothe your heart. In addition to classic cocktails, it provides customized cocktails exclusively for you!

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



純天然無負擔的
優格冰淇淋

Ireij & Hanjibang

艾蕾優格 & 翰奇幫

嚴格把關物料，從水果挑選到優格冰的製作，都由老闆監工，堅持純水果不添加人工添加物，凍成冰涼沁心的冰霜口感，除了店內口味繁多，更提供客製化，送禮自用都放心！

攝影 / 艾蕾優格 & 翰奇幫提供

🏠 斗六市崙南三路 31 號

☎ +886-5-532-1959

🕒 10:00-19:00 日公休

No. 31, Lunnan 3rd Rd. Douliu City
10:00-19:00 (Closed on Sun.)



The owner strictly controls the ingredients and supervises the process, from the selection of fruits to the production of yogurt ice cream, with the insistence on using natural fruit without adding additives. With a cold and refreshing frosty texture, the ice cream is available in a wide variety of flavors. It also provides customized flavors, allowing you to eat them or give them to friends as gifts with peace of mind.



波普藝術混搭工業風，
白天供餐、晚上賣酒

Have a nice day

春囍 Have a nice day

特色的小店主打有機與小農食材挑選，提供正餐、沙拉與下午茶，還有特色「試管」蔬果飲料，漢堡與肉桂捲更是量足味美，晚上還提供酒精飲品，想待上一整天這裡絕對能滿足！

※ 飲酒過量，有害（礙）健康；酒後不開車，安全有保障

攝影 / 春囍 Have a nice day 提供

🏠 斗六市八德路 82 號

☎ +886-5-533-8667

🕒 10:00-14:00；20:30-00:00 二公休

No. 82, Bade Rd. Douliu City

10:00-14:00；20:30-00:00 (Closed on Tues.)



With a focus on select organic and small farmers' ingredients, this small shop provides meals, salads, and afternoon tea, as well as featured fruit and vegetable juice in test tubes. Burgers and cinnamon rolls are large and delicious. Alcoholic drinks are also available in the evening. If you want to stay at a place all day long, this place is absolutely right for you.

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



台灣生活美學史進行式，
百坪古宅咖啡香

Otto Coffe Tunan



凹凸咖啡圖南館

歷史
建築

日治時期三菱企業的圖南產業宿舍群落腳斗六，就在這美麗的日式庭院、房舍內開展了輝煌歷史，曾擔負遠東最大咖啡工廠的生產任務。現在亦有文創咖啡店進駐，值得拜訪賞景。

During the Japanese Colonial Period, Mitsubishi Group's Tunan industrial dormitory was located in Douliu to develop a glorious history in the beautiful Japanese courtyard and houses. The houses were once used to produce coffee as the largest factory in the Far East. There are also cultural and creative coffee shops in the houses, making it worth a visit.

攝影 / Nancy Lin

🏠 斗六市雲林路二段 16 巷 14 號

☎ +886-5-537-9880

🕒 11:30-21:00 一二公休

No. 14, Ln. 16, Sec. 2, Yunlin Rd. Douliu City
11:30-21:00 (Closed on Mon. - Tues.)



華麗英式酒吧
超低調復古

Relax Bar

RELAX 酒吧

昏黃燈光，核桃色系木裝潢的慵懶氛圍，音樂從藍調到爵士再到浩室音樂，配上各式的威士忌、手鑿冰球、異國啤酒，每週六、週間的啤酒暢飲，更是適合想鬆一下的你。

※ 飲酒過量，有害（礙）健康；酒後不開車，安全有保障

攝影 / 店家提供

📍 斗六市太平路 124 號

☎ +886-5-537-0669

🕒 19:30-03:00 日公休 "

No. 124, Taiping Rd. Douliu City
19:30-03:00 (Closed on Sun.)

With the dim light and the lazy atmosphere of the walnut wood interior, the music ranges from blues to jazz to house music. All kinds of whiskey, hand-carved ice balls, and exotic beer are available. The all-you-can-drink beer activity every Saturday and during weekdays has made it a suitable place for you to relax.

* Drinking too much alcohol can harm (affect) your health.

Don't Drink and Drive, Arrive Alive.



雲東

086

好音響配好黑膠，
能喝醉也會聽醉！

Sunflower

Sunflower 黑膠搖滾屋

退休教授營業黑膠酒吧，蒐集美、日近萬張黑膠，店內酒水消費平價，卻能得到絕佳音響氛圍體驗。是否該約起你久未見的朋友，用那難得的好音響點播屬於你們的歡聚夜晚！

※ 飲酒過量，有害（礙）健康；酒後不開車，安全有保障

A retired professor runs a vinyl bar and has collected nearly 10,000 American and Japanese vinyl records. The alcohol in the bar is affordable, but you can gain experience listening to music from the great stereo system. Hang out with your friends you have not seen for a long time here to listen to music from the great stereo system to celebrate your party night!

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.

攝影 / Nancy Lin

📍 斗六市鎮北路 64 之 9 號

☎ +886-988-203-652

🕒 22:30-03:00 一二三公休

No. 64-9, Zhenbei Rd. Douliu City
22:30-03:00 (Closed on Mon. - Wed.)



如入夢境，愛麗絲般的優雅下午茶！

La poe'sie



La poe'sie

甜蜜如詩法式手工烘焙

佇立於花草間的「甜蜜如詩」，2013 年成立，以精緻可口的法式甜點擄獲眾多喜愛甜點的仙女少男們不遠前來。所有餐點皆以純手工製作，法國進口原物料和當季台灣食材搭配，無負擔的少糖甜點，讓你身心都滿足。此外，24 節氣啤酒系列和鄉村鹹派，在甜美之於也能果腹又小酌。

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

攝影 / La poe'sie 甜蜜如詩法式手工烘焙提供

📍 斗六市大同路 279 巷 19 號

☎ +886-5-532-4310

🕒 14:00-19:00/ 六日 13:30-19:00/ 二、三、公休

No. 19, Ln. 279, Datong Rd. Douliu City

14:00-19:00/Weekend 13:30-19:00 (Closed on Tues. - Wed.)

La poe'sie, standing among the flowers and plants, was established in 2013, has attracted many young ladies and men who love desserts to visit from afar with its exquisite and delicious French desserts. All deserts are hand-made with raw materials imported from France and seasonal Taiwanese ingredients. The natural sugar-less desserts will satisfy you both physically and mentally. In addition, the beer series is in alignment with the 24 solar terms and the quiche, enabling you to enjoy delicious deserts while having a drink.

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.



轉角遇到
恬恬少女心！

Immense

Immense 恬恬

位於斗六的法式甜點店「Immense 恬恬」，遠觀如大蛋糕，內部粉嫩牆壁和乳白欲滴奶油設計，亮麗吸住人們眼球。藍帶主廚製作各式精緻甜點，其中名為「驚喜」的禮物盒甜點和漸層飲料是必點，義大利麵和日式咖哩飯吃貨男女更是不可錯過。



Immense, a French dessert shop, is located in Douliu. Its appearance looks like a big cake from a distance, and the white cream dripping from the pink-colored and baby blue-colored walls inside the shop attracts people's attention. The Le Cordon Bleu pastry chef makes a variety of exquisite desserts, among which a gift-shaped dessert named surprise, and gradient color beverages are highly recommended, and pasta and Japanese curry rice are must-try meals for foodies.

攝影 / Immense 恬恬提供

🏠 斗六市太平路 52 號

☎ +886-5-535-4520

🕒 11:30-19:30 一公休

No. 52, Taiping Rd. Douliu City
11:30-19:30 (Closed on Mon.)



活潑日式茶屋在
眷村建築群

Tainicyaya

太日茶屋たいにちゃや

聚落
建築群

藏身眷村中的茶屋，提供了點心與老闆嚴選私房茶，空間廣闊適合拍照，更有手碟、箏、鼓等樂器現場演奏，陪伴你度過優閒能賞表演藝術的茶屋時光，與品賞細節點滿的器物之美！



Located in a military dependents' village, this tea house provides snacks and the owner's select tea. It is spacious and suitable for taking photos. There are also live performances of hand pan, stringed instruments, and drums; as such, you can appreciate the performing arts and the beauty of exquisite objects in the tea house.

攝影 / 太日茶屋たいにちゃや提供

📍 虎尾鎮建國一村（撲鼻冰店旁）

☎ +886-938-985-125

🕒 五一 - 12:00-18:00 / 六 12:00-21:00

平日接受預約包場、活動

In the Jianguo Vil. Huwei Township

Fri. & Sun. - Mon. 12:00-18:00/Sat. 12:00-21:00

(Reservations on the weekdays and closed on Tues. - Thur.)



客廳感咖啡店，
與老闆喝一杯來交陪



白水咖啡。食物

聚落
建築群

白水咖啡為建國眷村內紅磚古厝改建而成，身為藝術家的老闆創造出通透的廣角客廳體感，讓客人彼此可以一起聊天、品嚐招牌陶鍋烘焙咖啡豆手沖，或也能隨意找到獨享角落，試試每日限量甜點，或者秒殺的「黑膠堡」。

Bai Shui Coffee is a building reconstructed from an old red brick house in the Jianguo military dependents' village. The owner, as an artist, created a wide and spacious living room to allow guests to chat with each other, taste its signature pour-over coffee with beans roasted in a ceramic pot, or feel free to find a corner to stay alone. Try its daily limited dessert, or the "Black Burger" that is sold out in seconds.

攝影 / Nancy Lin

🏠 虎尾鎮建國眷村 55 號 (活動中心後方)

☎ +886-932-875-506

🕒 12:00-18:00/ 六 12:00-21:00/ 一二三公休

Behind the No. 55, Jianguo Vil. Huwei Township

12:00-18:00/Sat. 12:00-21:00

(Closed on Mon. - Wed.)

Delicious Places to Check-In

Bai Shui Coffee Food

091

和洋混和風古宅
獨立書店

Huwei Salon

虎尾厝沙龍

歷史
建築

波斯地毯、日式瓦簷！這建立於 1940 年代的老宅裡擺放店長各種文物收藏，在過渡的個空間也都各有點睛處，店內選書也有品味，不妨買上一本書，在這裡擁有一個書香日子。

Persian Carpets and Japanese Eaves
This old house built in the 1940s accommodates various cultural relics and collections, with highlights in various spots in the house. Its books also demonstrate the owner's taste. You might as well buy a book to be immersed in the scholarly atmosphere here.

攝影 / 張世龍

🏠 虎尾鎮民權路 51 巷 3 號

☎ +886-5-631-3826

☀ 10:00-18:00 一二公休

No. 3, Ln. 51, Minquan Rd. Huwei Township
10:00-18:00 (Closed on Mon. - Tues.)

Delicious Places to Check In

092

咖啡×酒吧，
綠植環繞的談天基地

Houyuan

後院 houyuan

紅磚、清水模的內部裝潢，帶來恬淡寧靜的色調，結合台派悠閒、北歐簡練，原木家具及藤製飾米白枕椅錯落，更給人度假味，白天與夜晚兩種氛圍，值得多訪品嚐咖啡、酒飲和點心！

※ 飲酒過量，有害（礙）健康：酒後不開車，安全有保障

攝影 / 後院 houyuan 提供

🏠 虎尾鎮忠孝路 2 號

☎ +886-966-019-717

🕒 10:30-18:00(咖啡) 三公休

19:30-01:00(酒) 三公四休

No. 2, Zhongxiao Rd. Huwei Township

10:30-18:00(For coffee and closed on Wed.)

19:30-01:00(For alcohol and closed on Wed. - Thur.)

The design of red bricks and fair-faced concrete in the interior creates a calm and tranquil atmosphere. With Taiwanese leisure and Scandinavian simplicity, the wooden furniture and rattan chairs with beige pillows have given people holiday vibes. The atmosphere during the day and night is different, making it worth multiple visits for coffee, alcohol, and snacks!

* Drinking too much alcohol can harm (affect) your health.
Don't Drink and Drive, Arrive Alive.

雲中





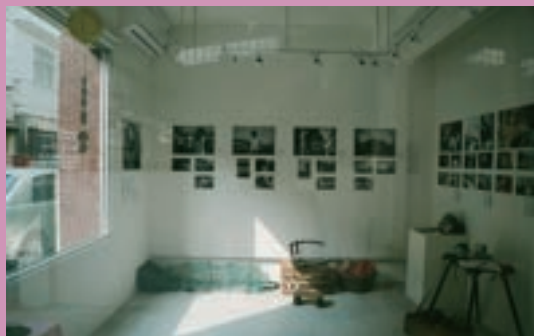
日常美味咖啡，
罕有的親密連結

Huwei Living Lab

島的日常

設計師兼老闆打造的透明空氣感空間，店內提供餐點的咖啡廳，但更作為創作展場、攝影教室，讓這店的與人關係親密而友善，請來買杯咖啡、看看展覽，把「日常」送給自己吧。

With a spacious space created by the designer and owner, the cafe provides meals in the store. Still, it is also used as an exhibition space and photography classroom to make the relationship between the store and people close and friendly. Come and buy a cup of coffee and see an exhibition to leave a day only for yourself.



攝影 / 島的日常提供

🏠 虎尾鎮工專一街 21 巷 25 號

☎ +886-5-636-5090

🕒 因疫情暫無特定營業時間，蛋糕訂單取貨

No. 25, Ln. 21, Gongzhuan 1st St. Huwei Township
Please call before visit.

Delicious Places to Check-In

094

精品古董與蛋糕，
值得體驗的華貴！

Mishka Coffee & Antique

米嘻咖 咖啡 & 古董傢俱

華奢貴氣不瞭亂的古董陳設，讓整間店彷彿錯身於老闆來自的愛沙尼亞。以古董西洋家具為主，並有著許多小物，一趟可體驗的貴族空間感，值得浪費無數日子在這享受下午茶。

The luxurious antique furnishings make the whole shop appear to be in Estonia, where the owner is from. With mainly Western antique furniture and other small objects, this luxurious space is worth spending countless days enjoying afternoon tea here.

攝影 / Nancy Lin

🏠 虎尾鎮光明路 111 號

☎ +886-919-801-301

🕒 13:30-19:00 日一二公休

No. 111, Guangming Rd. Huwei Township
13:30-19:00 (Closed on Sun. - Tues.)

雲中



一甲子老製藥廠
重生文青咖啡屋

TIGER BEAN

TIGER BEAN

70 年代台灣復古老屋的地磚、窗花，搭上美式卡通風格，讓咖啡店裡充斥輕鬆活潑的氛圍。坐著軟沙發、凳子，任性挑選滿櫥櫃的甜點，如此低調美好平價不貴，記得預約！

The floor tiles and window grilles of the Taiwanese 1970s retro old house, along with the American cartoon style, have created a relaxing and lively atmosphere in the coffee shop. Sitting on soft couches, stools, you can select desserts on the counter at will. Remember to make a reservation to enjoy such a low-key, pleasant, and inexpensive coffee shop.

攝影 / TIGER BEAN 提供

🏠 虎尾鎮中山里新興路 30 號

☎ +886-5-632-3882

🕒 13:00-18:00/ 六日 11:00-19:00/ 二公休

No. 30, Xinxing Rd. Huwei Township

13:00-18:00/ Weekend 11:00-19:00

(Closed on Tues.)



歡迎光臨！
如回家般的用餐體驗。

Carouge Coffee



卡璐佶咖啡館

乾淨明亮的卡璐佶，位於斗南車站旁，店內寬敞黃燈，給人如回家中的溫馨用餐環境。提供各式家常菜色套餐、暖胃火鍋、健康蔬食餐，更有極具異國風情的義大利麵和精緻排餐，多重主餐選擇，搭配甜點和飲品，物超所值。

攝影 / Nancy Lin

🏠 斗南鎮南昌路 126 號

☎ +886-5-596-7815

🕒 11:00-21:00

No. 126, Nanchang Rd. Dounan Township

The clean and bright Carouge, located next to Dounan Station, is spacious with yellow lights, allowing you to dine while feeling at home. It provides a variety of home-cooked set meals, hot pots, healthy vegetable meals, as well as exotic pasta and exquisite steak dishes. You can choose from multiple main courses with desserts and beverages. You will get the most bang for your buck.



從香榭大道移植 回台的好味道



瑪麗安東妮法國點心坊

在米其林三星廚房接受訓練，到香榭大道最熱門的甜點店。瑪麗安東妮的老闆，將法國時下最流行的甜點帶回雲林，加上地方素材、研發在地滋味，精緻纖巧的每一單品都必吃無疑，更是相當體面的伴手禮第一選擇。

Trained in a Michelin three-star kitchen and visiting the most popular pastry stores on the Avenue des Champs-Élysées, The owner/chef of Salon de Marie Antoinette makes the most popular French desserts in Yunlin. With local ingredients, he has developed flavors more aligned with local preferences. Each of the exquisite and delicate items is undoubtedly a must-try and even a very decent gift.

攝影 / 瑪麗安東妮法國點心坊提供

🏠 斗南鎮南昌路 124 號

☎ +886-975-753-386

🕒 09:00-21:00 日公休

No. 124, Nanchang Rd. Dounan Township
09:00-21:00 (Closed on Sun.)

Delicious Places to Check-In

Salon de Marie Antoinette



精緻歲月的
百年前後生



北港保生堂漢方咖啡館

保生堂是一間有著奇妙融合的漢方咖啡館，結合老文物設計百年漢藥房結合時髦咖啡廳，將品、賞美學提至極致。餐食、飲料特色結合了淡雅漢藥與香醇咖啡，店內亦提供多種養生美饌，打造獨門滋味、滋養眼睛與胃口，實為特色十足、難以輕易模仿的獨特空間。

攝影 / Nancy Lin

🏠 北港鎮中山路 61 號

☎ +886-5-783-3827

🕒 11:00-19:00/ 五六 10:00-20:00

日 10:00-19:00/ 三公休

No. 61, Zhongshan Rd. Beigang Township

11:00-19:00/ Fri. - Sat. 10:00-20:00/ Sun. 10:00-19:00

(Closed on Wed.)

Bao Sheng Hall is a cafe that blends Chinese herbal medicine. It combines the designs of a century-old Chinese pharmacy and a fashionable coffee shop to enhance the taste and aesthetics to the extreme. Its meals and beverages feature a combination of elegant and plain Chinese herbs and aromatic and mellow coffee. The shop also provides a variety of health-enhancing delicacies with unique flavors to nourish eyes and increase the appetite. It is a unique space with characteristics that is difficult to copy.

Delicious Places to Check-In

Beigang Bao Sheng Hall

保生堂

民國丁酉年
祝開堂誌

保生堂

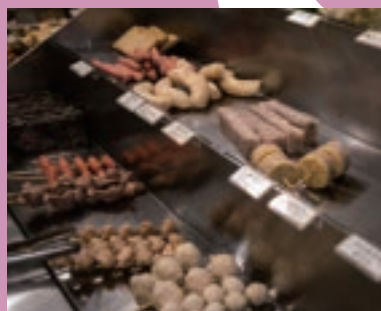


文青鹽酥雞？無油煙的炸雞好環境！

Tuku Babi Fried Chicken

土庫巴比塩酥雞

乍看讓人誤會式咖啡廳！滿滿的文青風設計，簡單俐落的大面積色塊、亮瓷地磚，沒想到也成了鹽酥雞店的標配，以後炸雞在也不怕外帶濕軟，與好友小聚，絕對讓人驚喜又愜意！



At first glance, people would think it was a café! The aesthete-style design, simple and neat large-area color blocks, and bright porcelain floor tiles have become the standard environment for fried chicken shops. You can have fried chicken in the shop without having to take it out while gathering with friends. It will be a surprisingly pleasant experience.

攝影 / Nancy Lin

📍 土庫鎮中山路 48 號

☎ +886-5-662-2612

🕒 17:00-23:00 日公休

No. 48, Zhongshan Rd. Tuku Township
17:00-23:00 (Closed on Sun.)



真材實料的
最美手搖飲店！

Mr. KUO-I



Mr.KUO-I 悠漫先生手作飲品

雲林在地手搖飲品牌，店名取其創辦人姓氏諧音：郭 kuo，「KUO-I」為台語「勾以」，即為憨直與可靠之意。飲品使用雲林當季水果如古坑葡萄柚、柳橙、西螺西瓜等，搭配嚴選茶葉和食材，原汁原味的天然口感，深受饕客喜愛。而店內明亮鮮豔的裝潢，也成為麥寮第一間網美飲料店。

攝影 / Mr.KUO-I 悠漫先生手作飲品提供

🏠 麥寮鄉中興路 21 號

☎ +886-5-693-3369

🕒 09:00-22:00

No. 21, Zhongxing Rd. Mailiao Township

Yunlin's local hand-shaken tea shop brand with the shop's name based on the founder's surname Kuo. "KUO-I" sounds like "honest, simple, and reliable" in the Taiwanese language. It uses Yunlin's seasonal fruits, such as Gukeng's grapefruit and oranges, and Xiluo's watermelon, with select tea and ingredients. The original and natural taste is deeply loved by gourmets. The bright and colorful design in the store has also become the first beverage store popular with online celebrities in Mailiao.

索引 Index

店名	地址	電話
斗六市		
CHICO 餐廚	斗六市鎮南路 176 號	+886-5-532-9453
Han's pizza - 翰斯比薩	斗六市大學路三段	+886-918-751-756
IKOU 伊口串燒居酒屋	斗六市城頂街 146-1 號	+886-5-537-9453
Immense 恬恬	斗六市太平路 52 號	+886-5-535-4520
J.Food 傑夫料理人	斗六市建成路 1 巷 2 號 3 樓	
La Famille 法米法式甜點	斗六市南興街 17 號	+886-5- 534-5499
La poe'sie 甜蜜如詩法式手工烘焙	斗六市大同路 279 巷 19 號	+886-5-532-4310
OPPA HOUSE 歐巴好食	斗六市中堅西路 216 號	+886-5-536-2453
RELAX 酒吧	斗六市太平路 124 號	+886-5-537-0669
Roxy's bar	斗六市西平路 100 號	+886-5-537-6846
See Tea 戲。茶	斗六市八德路 78 號	+886-925-613-663
Sunflower 黑膠搖滾屋	斗六市鎮北路 64 之 9 號	+886-988-203-652
五郎日洋食	斗六市永昌西街 185 號	+886-5-535-1151
凹凸咖啡圖南館	斗六市雲林路二段 16 巷 14 號	+886-5-537-9880
凹凸咖啡館	斗六市雲中街 9 巷 12 號	+886-5-533-9610
古早味老街碗粿	斗六市太平路 122 號	+886-5-532-3093
叮叮車港式早午餐	斗六市大同路 80 之 2 號	+886-923-137-966
正斗六炊仔飯	斗六市中山路 379 號	+886-5-534-7988
艾澤拉斯小酒館	斗六市內環路 772 號	+886-925-006-289
艾蕾優格 & 翰奇幫	斗六市崙南三路 31 號	+886-5-532-1959
吳記肉圓	斗六市愛國街 21 巷 10 號	+886-5-534-3581
奇香妙草蔬食館	斗六市慶生路 10 號	+886-5-535-0001
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阿國獅魷魚羹	斗六市大同路 112 號	+886-5-533-3000
阿賜豬腳飯	斗六市公正街 23 號	+886-5-533-5899
青食餐廳	斗六市永昌東街 46 號	+886-5-533-9335
春囍 Have a nice day	斗六市八德路 82 號	+886-5-533-8667
墨池堂	斗六市太平路 164 號	+886-5-533-6186
摩爾花園	斗六市引善路 123 號	+886-5-532-7168
蕃薯仔炊飯	斗六市中正路 89 號	+886-5-534-9397

店名	地址	電話
霍姆斯庫餐酒館	斗六市武昌路 158 號	+886-5-533-4203
古坑鄉		
巧蕃古早味粉圓	古坑鄉永光村光興路 (加油站旁)	+886-5-582-8117
永光 (李) 肉圓	古坑鄉永光村光昌路口	+886-5-582-6617
桂林映象會館	古坑鄉景水 1 之 6 號	+886-5-590-1280
林內鄉		
X in Chàò 越南 café 咖啡・美食	林內鄉新興路 76 號	+886-5-589-6881
阿文排骨飯大王	林內鄉中正路 206 號	+886-5-589-1374
虎尾鎮		
米嘻咖 咖啡 & 古董傢俱	虎尾鎮光明路 111 號	+886-919-801-301
Sunny Q 陽光公主	虎尾鎮信義路 69 號	+886-5-636-0298
TIGER BEAN	虎尾鎮中山里新興路 30 號	+886-5-632-3882
三輪仔串燒酒戶	虎尾鎮民族路 82 號	+886-5-636-3909
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木子木子。日式定食	虎尾鎮復興路 5 號	+886-5-632-4075
白水咖啡。食物	虎尾鎮建國眷村 55 號 (活動中心後方)	+886-932-875-506
虎尾厝沙龍	虎尾鎮民權路 51 巷 3 號	+886-5-631-3826
後院 houyuan	虎尾鎮忠孝路 2 號	+886-966-019-717
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雲品食坊西式複合式料理	虎尾鎮清雲路 589 號	+886-5-633-5449
樂包子	虎尾鎮林森路二段 25 號	+886-5-632-7120
禪屋米胖工坊	虎尾鎮北溪里 2-6 號	+886-5-633-0452
西螺鎮		
三角大水餃	西螺鎮觀音街 12 號	+886-5-586-3955
西螺黃記九層樓	西螺鎮福興里建興路 280 號	+886-932-591-537
眼鏡仔麥芽酥	西螺鎮建興路 244 號	+886-5-587-0398
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日發製餡店	北港鎮共和街 18 號 北港鎮中山路 53 號	+886-5-783-3057

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店名	地址	電話
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二崙煎包	二崙鄉中山路與中華路交叉口	+886-932-591-659

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四湖鄉		
回鄉懷舊食堂	四湖鄉中正路 304 號	+886-919-559-234
老查羊肉	四湖鄉中山東路 78 號	+886-5-787-2337
口湖鄉		
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正宗青草茶	水林鄉水林路 343 號	+886-5-785-4240
玉記蛋糕	水林鄉水林路 106 號	+886-5-785-2857
蔦松客棧	水林鄉蔦松路 8 號	+886-935-114-228

Yunlin

100.

100 Tasty Flavors of Yunlin

雲好味 100

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