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Bangkok: If you're a Thai food enthusiast, Bangkok is just the place to be. Quality of food and atmosphere in Bangkok can really fill your senses with delights. It's a well-known fact that Thai cuisines are usually spicy with strong taste of herbs and spices, and Bangkok is no exception for that. However, a number of sweet, sour and bitter dishes are popularly consumed in the capital city by the tourists and the locals alike. Damnoen Saduak, about 100kms west to Bangkok, is the busiest floating market of Thailand, and a must-visit place during tour to Bangkok.

Hongkong: Here you can find the perfect blend of eastern and western styles of food: Indian, Chinese, Western and Hawker food is abundantly available in Hongkong. There are over 11,000 restaurants in Hongkong offering the visitors with a full choice of authentic Asian cuisines and Western fare. Dim Sum and fresh seafood are popular dishes in Hongkong, which are served everywhere from street-side food stall to fancy fusion-cuisine restaurants.

Singapore: The city/state has been crowned with title of "Food Capital of Asia", and deservingly so. Owing to its multicultural population, Singapore offers cuisines of varied flavors. In most Singapore restaurants, the menu of local cuisines has many choice of Chinese, Malay, Indian and Japanese dishes. From halal Malay meat to South India vegetarian thali, and Chinese Hokkien Mee to Cantonese dim sum, a vast selection of food is there at restaurants in Singapore. Every year, the city host "Singapore Food Festivals" where large varieties of Singapore dishes are offered to the visitors.

Delhi: Eating in Delhi "the capital of India" has its own delights. Delhi is one of such rare destinations where you can enjoy any kind of cuisine: from continental to Chinese and South Indian to Western dishes. With numerous dining avenues, ranging from street-side vendors to deluxe restaurants, Delhi satiates every taste bud and budget. "Delhi ka Angan" in Hyatt Regency, "Bukhara in Maurya Sheraton", "Baluchi in The Hilton" and "Baan Thai" in The Oberoi are some popular deluxe dining destinations in Delhi. However, you can try out the snacks sold by hawkers in markets and lanes of Delhi.

Kerala: Although well known for state's astounding natural beauty and ayurvedic treatments, a vast selection of cuisines is also the highlight of a Kerala holiday tour. Dishes in Kerala have roots in the history and cultures of the state. They are segmented into two divisions "vegetarian and non-vegetarian dishes. Most of Kerala dishes are spiced and made of local ingredients like rice, coconuts and banana. You can also enjoy fresh seafood and many other delicious non-vegetarian dishes.

This article has been written by an expert who is associated with a travel company Hungry Bags and is specialist for designing budget Singapore holiday package.

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