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December 20, 2009 | Ben | Comments 56 Print this post

Chef Hung Taiwanese Beef Noodle in Aberdeen Centre, Richmond

*** BREAKING NEWS ***

I had talked about Ramen purists and how they defended venerable bowl of Japanese pork noodle soup.

I tried to garner support from a tiny band of Pho purists to defend with equal gusto the traditional Vietnamese beef noodle soup.

I saw a glimmer of hope for the Malaysian Curry Laksa in the effort to be recognized in the company of the big boys in Asian noodle soups.

I am still learning about the promise of the Korean Beef Bone noodle soup and their own proud uniqueness.

It is time now for the Taiwanese Beef Noodle purists not to be out done … to stand up and be counted!

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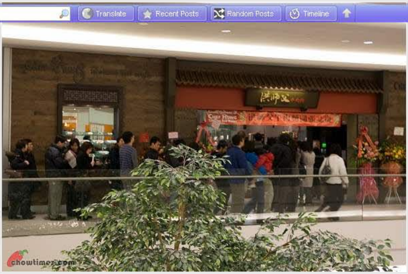

And man was I surprised by the turn out.

For the past few weeks, I had been hearing murmurings about the new Taiwanese Beef Noodle (TBN) house opening in the Aberdeen center. I heard it will be upscale and that it will shake the very foundation of the Taiwanese Beef Noodle Houses in Vancouver. There were talks that the kingpins of Vancouver TBN houses were watching with bated breath.

Two days ago, I read in the Loyaukee Chinese Foodie Forum, that Chef Hung had finally thrown opened the doors of his restaurant. So we planned to go for dinner but was faced with lines that is so uncommon in Chinese restaurants, let alone a TBN.

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Recent Comments

Suanne on Amish Friendship Bread
Hi Joseph, I had made the clarification in the post. Thanks for pointing it out. »

Cici on [CRA 2010 Signature Dish] Vermicelli in Fish Broth with Fish Balls & Squid Balls 潮式雙丸魚湯米粉 from Jubilant Restaurant, Richmond
I used to go to Jubilant on a weekly basis, but had to stop going not due to poor quality of food, but due to POOR VENTILATION of the restaurant. During

ordered that Drunken Chicken Hot Pot, the smell was suffocating. What's worse, the smell would settle into my hair, coat and clothes. I had to wash everything I wore every time after visiting there.....in the summer, their air-conditioning was not strong enough and again with such a crowded restaurant you coul... »

Crispy Lechon on [CRA 2010 Signature Dish] Vermicelli in Fish Broth with Fish Balls & Squid Balls 潮式雙丸魚湯米粉 from Jubilant Restaurant, Richmond
Jubilant is also one of our favorite restaurant. Their dishes are not as salty as some Cantonese restaurants. As you said their lunch specials are really inexpensive. I would even say they are cheaper than food court dishes. I usually order the ginger milk pudding dessert instead of drink. You can subsitute it without extra charge. Last time I was there, we ordered live spot prawns sauteed with soya sauce. It was gooood and cheap at 10.99 a pound. »

Joseph on Amish Friendship Bread
What is the formula to yield one starter? The instructions above still say to remove four cups. »

Suanne on Amish Friendship Bread
Hi Joseph, the formula to yield one starter worked perfectly. »

Joseph on Amish Friendship Bread
You comment that you will change the recipe to yield only one starter. How did that turn out? »

Caroline on DB Bistro Moderne on West

The wait was excruciatingly long. It took us 55 minutes before it got to our turn. People were patient.

While waiting in line, we overheard one of the leaving customers telling her friend who was standing in front of us that it is "hoe sek" with a thumbs up.

There were a few pictures and signs in Chinese just by the entrance. We could not read it but we can pick up the few words on the background of the pictures. We read the words "2006", "2007" and "International Taiwanese Beef Noodle Compet …". Chef Hung is some hot shot award winner, it seems.

They have an open kitchen. Eight people were working in that small space. It is a busy night for them trying to keep up with the demands. We saw them hand making the crispy pancakes and grilled dumplings.

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I stopped one of waitress. I had to ask who is Chef Hung. I was afraid that Chef Hung is someone still in Taiwan who merely lent his name to open an outlet here in Vancouver.

She smiled and said "black cap" and quickly walked away with a pot of tea for the customer. Oh yeah … if you are there he's the guy with the black cap and fancier chef jacket.

Broadway, Vancouver

What you ate about "foie gras" is actually "paté"of "fois gras". Fresh foie gras should be grilled. Paté du fois gras is usually eaten as "hors d'oeuvre" or said "appetizer" which could be put on bread or cracker.All the French restaurants in Vancouver are expensive but not lots of choices of food. »

LotusRapper on Weekend Musings (June 26th, 2010)

All proteins tastes better with a bit of oyster sauce …….. »

Ed Lau on Weekend Musings (June 26th, 2010)

Dude if someone told me sabertooth tiger was delicious, I'd eat the hell out of some prehistoric endangered jungle cat. »

Marike on Weekend Musings (June 26th, 2010)

I vote for congee too! »

Older »

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He personally prepares the noodles — most of the time anyway. I kept observing him. I noticed that every now and then, he takes a spoonful of the TBN soup and tasted it. It was very often, like once every 10 minutes. That's a good sign … the man himself doing constant quality control.

He does walk out and speak to the customer. He stopped at the table next to ours but he did not ours!! I was dying to ask him tons of questions. We overheard him telling the table next to us that he takes two days to make the TBN soup.

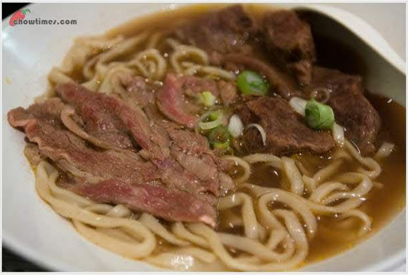
Chef Hung's TBN restaurant is clean. Decor was spartan. I don't think anyone cared, not in such places. It was quite big and can fit quite a number of people.

They even have a VIP room which you can have. However you need to spend a minimum of $200 and are limited to 1.5 hours use. First time I came across this.

We read the menu. Our eye brows were raised when we saw that they are charging $11 for a bowl of their premium TBN. That is expensive when you could get top notch TBN for $7-$8 easily. Scanning the neighboring tables we saw that the bowls are not large, just average … we had seen larger ones.

This better be good.

Here's the food …



On their menu are 14 different versions of the TBN, ranging from $11 down to $6 for just noodle plus soup.

I asked what is their best version. It is the first item and it is called Champignon Beef Shank with Noodle in Spicy Soup.

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It looked simple. I had seen more complex looking ones. The soup does look lighter and does not look spicy at all … no red chili and no film of oil floating on top. First thing I did was to taste the soup. Despite the word "spicy" in the name, it was not spicy — just a faint tinge of spiciness. I like it … the soup was marvelous and flavourful.

We get an option between the flat or the thin noodles. I had to have the best and so asked the waitress what she thought Chef Hung would want to serve. She said thin … and I got thin. Very good … al dente to perfection and tasty too. From my table I could see Chef Hung caressing each strand of noodles before he dumps it the cooker. He made sure that every strand is separated and none sticks together. It was good to have long strands that you pick up one at a time to savour.

So … soup, good … noodles, good.

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Champignon beef shank … nice! Large chunky ones at that too. Needed at least 2-3 bites to eat it. I took smaller bites to savour it with a spoonful of soup each time. It is not fibrous like other TBNs where you get this annoying problem when the tough meat gets stuck between your teeth. This meat has … errr … integrity? LOL!

While waiting for my TBN, I saw that there is one person in the open kitchen who was assigned solely to torch beef strips … one at a time. I was really curious and wondered what dish that was being prepared. I wanted to order that too.

So, I stopped one of the busy waitress, pointed to the torching and asked what is that being made for. She said, you have it … the beef strips being torched are served with the #1 TBN noodles.

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This is it. A little bit of the all important fat. It has a smokey flavour, slightly different from the champignon beef shank.

I can see why this is so popular. It is different from other TBNs and very good — every single component of it. It is also simple without the complex tastes compared to mainstream TBNs.

At the end, I wanted more and asked Nanzaro if he wants to share another bowl. Good sense prevailed — we did not get another bowl.

This is $11. You should try and let me know if you like it.

TBN must have pickled mustard. Theirs is yellowish and chopped more finely. It is served on the side — not thrown into the bowl if you don't want it.

Nanzaro had the Braised Beef Shank and Tripe with Noodles in Spicy Soup. This is the same as mine except for the beef parts. It is cheaper at $10. Poor Suanne was dying to try the soup but were limited to a few spoonful by Nanzaro and I.

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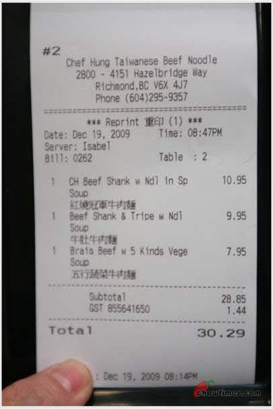
I said poor Suanne, right? She tried something different. It was the Braised Beef with 5 Kind of Vegetables in Clear Broth ($8). What was she thinking of?!? LOL!

She complained that hers is bland – not salty enough. Loads of vegetables that includes corn, bok choy, tomato, brocolli and carrot. Don't order this colourful dish — trust me.



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#2
   Chef Hung Taiwanese Beef Noodle
     2800 - 4151 Hazelbridge Way
        Richmond,BC V6X 4J7
        Phone (604)295-9357
=========================================
      *** Reprint 重印 (1) ***
Date: Dec 19, 2009     Time: 08:47PM
Server: Isabel
Bill: 0262             Table  : 2

 1   CH Beef Shank w Ndl in Sp      10.95
     Soup
     紅燒冠軍牛肉麵
 1   Beef Shank & Tripe w Ndl        9.95
     Soup
     牛肚牛肉麵
 1   Brais Beef w 5 Kinds Vege       7.95
     Soup
     五行蔬菜牛肉麵
  ---------------------------------------
        Subtotal                    28.85
        GST 855641650                1.44
  ---------------------------------------
Total                               30.29

     : Dec 19, 2009 08:14PM
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It is more expensive than other TBNs. I think it is partly because of the location too. The line at the restaurant is testament to its reputation. I am not sure of their story behind Chef Hung winning awards in Taiwan but would like to know.

If you have 1 hour to wait in line and the matching patience, I suggest you drop whatever lunch or dinner plans you have today. It is fun to join in the hype. Let me know if you think it is "hoe sek".

To us, it is indeed "HOE SEK!"

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Categorized Under: Richmond • Taiwanese

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Comments (56)

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deeta says:
December 20, 2009 at 10:28 am

That looks really good! I'm salivating right now. The soup looks so delicious.

BTW, if you can recommend OTHER TBN place, what would you recc?

Reply

Novi says:
December 20, 2009 at 11:18 am

Hi Ben, Suanne, just letting you guys know how much I have enjoyed visiting your site, your write-ups are very interesting and often times humorous! I also like your posts on recipes, I'll have to try them out. Thank you so much for sharing and thanks also for dropping by both my sites.

Here's sharing with you 4 places we tried but have enjoyed our food:
-Prince Chinese Seafood Restaurant at 2881 Grandview Highway, Vancouver (recommend to arrive before noon for dim sum as it gets busy later)
-Ma Dang Coul (Korean, small restaurant) at 847 Denman Street, Vancouver (have enjoyed grilled chicken, dolsot bibimbap and seafood pancake)
-X-Site Grill and Bistro at 4625 Hastings Street, Burnaby ($4.95 lunch special Mon to Sat but must order a drink with special, entrees under $10)
-Joey at 550 Lougheed Highway, Coquitlam, website http://joeysglobalgrill.com/home

Reply

Kevin says:
December 20, 2009 at 11:31 am

Ahhhhhh! Been waiting for this too…will try to go tonight or tomorrow! Thanks for the heads up Ben. You really have to stop making me homesick though.

Reply

Joyce says:
December 20, 2009 at 12:23 pm

The Champion TBN definitely looks good! I was just at Aberdeen last weekend and didn't see it coming!! Perhaps the next time in Richmond I'll give it a try.

Reply

Jonnek says:
December 20, 2009 at 12:51 pm

As Ben suggested, I went there today for lunch. I quickly got in at 11 am as soon as they open. A few minutes later there was already a line-up at the door. I ordered the beef shank, tendon and tripe with thin noodles and clear non-spicy broth. It was good but I don't think it's 11 dollars good. There are lots of other good Taiwanese beef noodle places in Vancouver with less expensive menu.

One thing I dont like about this place is that they are really rushing you out. Literally, as soon I put down my soup bowl they took it away. A few seconds later, they took the placemat and was about to take my teacup away when I told them I'm still drinking my tea. I hate that. Then they gave me my bill without asking. I checked my watch and it only took less than 17 mins from the time I sat down till they gave me my bill. No time at all to finish your tea and digest your food a bit. Other than that everything was fine. There are lots of waitresses to make sure your tea is always refilled.

Reply

ladybug says:
December 20, 2009 at 3:10 pm

"It was good but I don't think it's 11 dollars good. There are lots of other good Taiwanese beef noodle places in Vancouver with less expensive menu"

Because you are paying for the ambiance, decor, and free indoor parking. The price is all right in very nasty winter weather (freezing, raining, snowing), it is a huge plus you can park indoor and walk to the restaurant without being exposed outdoor. You don't have to deal with cold, ugly rain or snow. You can wear whatever you want and your clothes and shoes won't get dirty from rain or snow. It's nice to dine out in this horrible weather but your clothes still remain intact and clean. Women like that. :)

In better weather? That place seems less appealing for 11 dollar beef noodle. LOL!

Reply

_ts of [eatingclub] vancouver says:
December 20, 2009 at 5:15 pm

We were at Aberdeen for dinner on Friday night and saw the line-up. JS and I were actually looking forward to another TBN place; I didn't know this Chef Hung is supposed to be a hotshot, though. ;) Anyway, I wasn't going to line-up that night, but will definitely check this out soon. Perhaps when all the hype has died down? I'm thinking of just getting the plain "hong zao" beef noodle soup, instead of the "Champignon" one, to compare with other TBNs.

Nice write-up, btw. Hehe. =)

Reply

Winnie says:
December 20, 2009 at 9:13 pm

Hi Ben,

Do you read Chinese? Interesting to know that you read Loyaukee as well. Most of the post there are in Chinese thought.
Anyway, nice review. I will try this place when the line-up is gone.

Winnie

Reply

Ben says:
December 20, 2009 at 9:23 pm

Hi Winnie:
I don't read Chinese but thank God for Google Translate. LOL! Anyway, many of the posts on Loyaukee is in English so I do follow the discussions.
Ben

Reply

Winnie says:
December 21, 2009 at 2:22 pm

Wah! I am amazed that you try to get restaurant news everywhere. Google translate is a good tool. I use it to navigate through Japanese pages when I planned for my trip 2 years ago.

You should post link of this food review (on a new topic because the other one is hidden) at Loyaukee.
Winnie

Reply

LotusRapper says:
December 21, 2009 at 12:07 am

Wow, they threw the gauntlet down on this one eh ?

I'd like to see a "Gordon Ramsay" version of TBN, LOL !

Now I'm so intrigued. And hungry.

Reply

akwok says:
December 21, 2009 at 5:41 pm

I really, really want to try this. I don't mind the $11 per bowl, but I do mind the 1 hour wait.. hopefully it will subside over time!

Might man up and just wait an hour though…

Reply

Ben says:
December 21, 2009 at 10:30 pm

Hi All: You know I had been thinking about the lines in Chef Hung's. Normally in Chinese restaurants, they will take down names and then let people mill around and call the customer when a table is free. Here in Chef Hung, I think they cleverly manufactured the line. When I was dining there, I observed that they kept getting people to get into line … single file so that the people "don't block the entrance". This effectively made the line longer. What do you all think? LOL!
Ben

Reply

Jonnek says:
December 23, 2009 at 3:29 pm

Ben now that you mentioned it, you are right. I haven't seen any restaurant in the Lower Mainland that will not take you name but instead makes you line up single file. Even G-Men Ramen has a clipboard to jot down your name. This is absolutely odd but as you suggested, it could be just a gimmick to make an appearance that people are lining up for the restaurant. Pity the old folks that will not be able stand in line for 30 to 60 minutes.

Reply

Sam says:
December 28, 2009 at 12:22 am

Kintaro Ramen on Denman and Robson make you line up too. It's a better system than taking names, because it's first come first serve. It's more civilized than chaotic dim sum places like po king in burnaby. if you go in a group, they'll fill the smaller tables with people that come after you.

Reply

holly says:
December 22, 2009 at 12:19 am

I did the one hour wait and discovered that tables of 2 moved much more quickly. For such a busy restaurant, I thought it was actually kind of small. i liked the minimalist decor.

As for the food, the spicy noodles and beef are definitely worth waiting for, but there are other options and $11 for a bowl of noodles is a little steep. However, I must say the noodles, beef and soup stock are king of the heap of taiwanese beef noodles in Vancouver. I just may be too cheap to appreciate it on regular basis.

I was more interested in seeing what all the hype was about, as you don't see line ups for restaurants very often, except for dim sum.

Reply

wayne says:
December 23, 2009 at 2:01 am

DONT BOTHER COMING HERE:

I had been hearing rumours about this place for a few weeks and when it finally opened the missus and I were very excited to try it. Apparently Hung is a five time champion of the taipei noodle festival.

I can honestly say that I will never ever return here. I've always felt that all TBN in the city should be atleast acceptable, and for the first time I was extremely dissapointed, EXTREMELY.

Tonight we arrived at apprx. 6:30pm and it took us a good half hour or so to get to the front of the line. The host guy (middle age man who spoke canto) told us to "go to that table over there" and just waved us off (annoying). The table we had was as close as possible to the waitress station, I would have been able to lean over and poke one of them. Somehow.. with four waitresses on the floor serving what looked like only 20 or so tables, they missed us… seemed like we were invisible. I let them do their thing because I work in a restaurant too, but when I noticed the couple that was behind us in line already recieving their food, that pissed me off.

Eventually we got to order after flagging the host guy down, we ordered the "champion beef noodle in spicy soup" of course. This is easily the worst noodle I've ever eaten, if it weren't for the fact that I hadn't eaten all day I would have just paid and left.

The Noodles Breakdown:

-Noodle lacked texture and mouth feel(chewiness). acceptable, but the portion was very small.
-Soup was extremely bland, lacking flavour, aroma, and salt. It tasted exactly like watered down beef broth and nothing more. Spicy? only if you find water to be spicy (I may be desensitized to this sensation).
-Beef, the shank pieces were small, scarce and of average quality.
-Vegetables were non existant unless you count the slivers of green onion, they were also super stingey with the mustard greens which were salty and not the sweet-sour kind to which most are accustomed.

The only good item we had tonight was the daikon pancake thing, which was tasty. This place is not worth coming to and definitely not worth waiting in line for, at this rate I give them two months before their business dies off and they will close up shop when their lease ends.

you will find this review at dinehere in a few minutes.

Reply

Christine says:
December 23, 2009 at 10:09 am

Hi Wayne,

Even though I have not tried it yet, my mom did and she said the same thing……the noodles were small (not worth $11 and the soup was bland and no flavour……In my opinion, for TBN, nothing beats Vancouver's TBN……There's this place near oakridge which in my opinion has the best TBN in town and MUCH cheaper too….

Reply

LotusRapper says:
December 23, 2009 at 11:26 pm

Christine – is that the place directly across the mall, on the east side of Cambie ? They (sadly) had the front-row view to the Canada Line construction, yet they survived the 4-year construction and now is still there. I maybe making the wrong assumption about the TBN restaurant you are referring to, though.

Speaking of which, that other new TBN restaurant on Oak and 67th (forget name, but Ben reviewed it no long ago) is quite good IMHO.

I think this Chef Hung place is probably just "ok" but to some, the ambiance and prices may influence them into thinking the food is better than it really is. For others, the effect is totally opposite ….. nothing will convince them that a bowl of noodles (TBN or not) is worth more than $10.

Anyway that's just my opinion. I suspect places like this with "higher-than-average" prices for what is a fairly pedestrian food will be polarizing to many diners, esp. foodies like us ;-)

Reply

Wayne says:
December 24, 2009 at 12:50 am

Christing, I'm not sure which place you are talking about but if you leave an address I'll be sure to give it a go sometime.

LotusRapper, I have no problem with a place trying to make a better product at a higher price but this place falls far below average. I don't know if they simply did no market research before opening but you should try it yourself, it is afterall only $11.

Reply

Christine says:
December 24, 2009 at 10:19 pm

Yes – that is the place I was referring to. You can read more reviews at the dinehere site http://dinehere.ca/vancouver/tonys-beef-noodle. And yes, they survived the Canada Line construction . I'm sure the décor and atmosphere is not as fancy as Chef Hung's but I go there for the food and think their soup noodles (beef noodles) are delicious. I usually just try the regular beef noodles (thick noodles)- the 1st one on the menu, although, they do have a spicy version of it for a bit more.

LotusRapper- I have not tried the Oak and 67th Ave Beef noodles, but from what I saw in Ben's post, its similar to the one on Cambie.

Ben says:
December 24, 2009 at 10:23 pm

All this talk makes me want to check out Tony's. Will probably do it in the next few days. We went to Cambie for lunch today. It was a toss between Copa and Tony's … we went to Copa because Arkensen and Nanzaro does not want TBN.
Ben

LotusRapper says:
December 25, 2009 at 1:16 am

What did you think of COPA ? BTW, I can't say their name without wanting to follow with "CABANA" ;-)

They're one of my parents' favorite places. But standard modern HK fare, albeit in a pleasant and modern setting.

LotusRapper says:
December 25, 2009 at 1:28 am

Hope this works:

http://maps.google.com
/maps?key=ABQIAAAAQnwoqj5EUkU1lWFjsMYb_xRQT7ix3HWJa4RstUp4Ip80ejcpYRTPr2Ph
sensor=false&mapclient=jsapi&ie=UTF8&ll=49.215579,-122.9884678&
spn=0,359.957471&z=15&layer=c&cbll=49.215478,-122.9884528&
panoid=DT8nc2gVnZ3mfvbxEUV30A&cbp=12,262.09,,0,-4.5

LotusRapper says:
December 25, 2009 at 1:30 am

Sunflower Cafe is the left-most shop (yellow signage) in the small strip mall.

deeta says:
December 26, 2009 at 1:05 am

Had one of the worst meal experiences in Copa. Definitely like Cafe Gloucester who's a few blocks down more.

Kevin says:
December 26, 2009 at 9:41 am

LotusRapper, the place at Oak & 67th is Taiwan Beef Noodle King!

A little history class for those not in the know. :)

"A little back history of the owner of this restaurant is needed. Do you know about Taiwan Beef Noodle House? Actually, it's now called Wang's Beef Noodle House, I believe. What about Tony's Beef Noodle? Anyways, these two restaurants and a couple other lesser known ones were started up and sold by the current owner/chef of TBNK (yea, I abbreviated it, too much typing). His first location was on Main near 35th avenue, and that was ages ago."

- http://www.604foodtography.com/2009/07/30/taiwan-beef-noodle-king/

So now, Christine, if you think that Tony's and TBNK are similar..you have a very valid reason to think so. :)

Reply

Jonnek says:
December 24, 2009 at 2:10 am

I think Christine was referring to Tony's Beef Noodle house. The one that's right across from Oakridge mall. Here's some info from Urbanspoon.

http://www.urbanspoon.com/r/14/762695/restaurant/South-Cambie-Street/Tonys-Beef-Noodle-Vancouver

Reply

eatdoku says:
December 24, 2009 at 9:10 am

tried it last night, won't go there again.

this is place is a joke~

Reply

Johnny says:
December 24, 2009 at 10:15 pm

Just tried, Small Portion, Nothing special ! Worst of the worst! . Not worth $11 for a bowl like this!! This place won't last long!

Reply

LotusRapper says:
December 25, 2009 at 1:20 am

Christine – two another places for Beef Noodles are:

1) LIN'S (W. Broadway btwn Granville and Fir)
2) PEACEFUL (W. Broadway btwn Cambie and Ash)

Both are *not* Taiwanese cuisine but mainland Shanghai & Northern fare. And both are as authentic as can be. I highly recommend them.

Reply

deeta says:
December 26, 2009 at 1:03 am

Oh, I tried Lin's just last week, but not the noodles tho. I thought the service was fab, and the food was amazing too. Gotta try the noodles the next time I'm there.

I go to Tony's quite often, but I don't really think the noodle is something extraordinary. It's cheaper, but it's just okay to me.

Reply

LotusRapper says:
December 25, 2009 at 1:26 am

Sorry, but another beef noodles place I go on a semi-regular basis is The Sunflower Cafe. They on Royal Oak just north of Rumble (immediately north of the Chevron station).

This is a fairly typical Taiwan fare/bubble tea joint. Small, modern, cheap and cheerful. Service is decent and food is average to above-average. Actually I think their beef noodles is quite good:

http://dinehere.ca/burnaby/sunflower-cafe

.

Reply

ernie says:
December 25, 2009 at 1:39 pm

"Ben says:
December 21, 2009 at 10:30 pm

Hi All: You know I had been thinking about the lines in Chef Hung's. Normally in Chinese restaurants, they will take down names and then let people mill around and call the customer when a table is free. Here in Chef Hung, I think they cleverly manufactured the line. When I was dining there, I observed that they kept getting people to get into line … single file so that the people "don't block the entrance". This effectively made the line longer. What do you all think?
LOL!
Ben"

Glad you noticed that fabricated line of customers.
You missed all the comments in Vancouver Chinese forums. Most are outrageous with such dishonest business tactics, and do not recommend the food quality & taste there.

Reply

fresh_one says:
December 27, 2009 at 3:13 pm

Just checked out Chef Hung's TBN and i'm sorry to say that I won't be going back. It is totally not worth the 25 minute line up or the high prices they charge. The beef and the noodles were really good but the soup was a little lacking in flavor and wasn't spicy at all. The portion was also really small. I think i'll just stick to my favorite TBN at Huang's on 54th and Victoria.

Reply

Ben says:
December 27, 2009 at 7:55 pm

Hi fresh_one: I was at Aberdeen for dinner tonight. I still see the long lines even till today despite all the bad reviews and feedback. What I am observing about Chef Hung is perplexing to say to least. It will be interesting to see how long it will take before the novelty dies down.
Ben

Reply

LotusRapper says:
December 28, 2009 at 9:27 am

Like the old adage: "There's one born every minute" …..

Reply

Marike says:
December 27, 2009 at 9:00 pm

I've been hearing/seeing alot of ads for Chef Hung's TBN on chinese tv and radio! They are really heavily promoting the place.

Also, I know of a Sunflower Cafe bubble tea and taiwanese food joint right by the Joyce Skytrain station too. I wonder if it's related to the one in Burnaby?

Reply

Chow Times » Tony's Beef Noodle on Cambie and W 41st, Vancouver says:
December 28, 2009 at 9:46 am

[…] am referring to the post last week I made about Chef Hung's TBN (TBN is short for Taiwanese Beef Noodles). Believe it or not, that one post garnered the most […]

Reply

Jonnek says:
December 28, 2009 at 10:50 am

IMHO, to charge 11 dollars for a bowl of beef noodle, you expect to get something better than the cheaper TBN in other places. But it didn't deliver. In the end, you feel like you've been ripped off.

Reply

JayJayJetplane says:
December 28, 2009 at 8:15 pm

Being married to a Taiwanese woman and having traveled to Taiwan many times I have eaten a lot of TBN in my life. Chef Huang's is def one of the most overrated I have ever tried. It is def not bad but I would never go again for that price and the many other options available around the city. I believe the majority of people that do go and lineup are falling for that curiosity factor. I know I did haha. For TBN I totally recommend Sunway, Ben and Suanne reviewed it here
http://chowtimes.com/2009/10/25/sunway-restaurant-on-no-3-road-richmond/#more-14687

I have to say it is my favorite TBN place now and me and the missus travel to Richmond from Vancouver just for their food often. Its one of the closest I have tried to authentic Taiwanese food in Vancouver.

Cheers!

Reply

Britney says:
December 29, 2009 at 4:31 pm

Best beef noodles in Richmond are Dinesty and Tri-ty. Lots beef and great flavor.

Sunway is no good. Small serving, not a lot of beef, flavor is not that strong.

Reply

TBN Lover says:
January 4, 2010 at 1:10 pm

Hi guys,

Very nice review, I like the way u walk us through the entire ordeal… haha.

I went there and also waited for 1 hr. Ordered the thick noodles, and I regretted. In comparison of the noodles only, the thick noodles at 41st/Cambie were much much much better then the $11 bowl. I wouldn't recommend anyone ordering the thick noodle at Aberdeen.

Reply

Chow Times » Chowtimes.com Turns Four says:
January 5, 2010 at 7:03 am

[…] Chef Hung Taiwanese Beef Noodle in Aberdeen Centre, Richmond […]

Reply

Chow Times » Refuel on West 4th Ave, Vancouver says:
January 11, 2010 at 7:42 am

[…] about TBNs … Gosh, I don't know what it is with Chef Hung. Until today we are getting tons of traffic and is the #1 restaurant review of all time on […]

Reply

Schweetb says:
January 19, 2010 at 12:06 pm

I tried this restaurant over the weekend with my fiance. Although we both had a good experience, we agreed that it was really, 'nothing too spectacular' and that if we had a choice we'd rather stick with Lao Shan Dong by Kingsway in Burnaby. It's closer, and the soup is more flavour plus a lot cheaper.

Reply

Ben says:
January 19, 2010 at 7:02 pm

Schweetb: Is there still a line at Chef Hung?

Reply

schweetb says:
February 4, 2010 at 3:53 pm

Hi Ben,

Last Sunday I went to Aberdeen for lunch and my fiance and I noticed that there were no line ups. This was around 1:30pm'ish…the food court was packed with people! Sadly, no long line ups in front for Chef Hung.

Reply

Ben says:
February 4, 2010 at 7:01 pm

Very interesting! Thanks for reporting back on this. We'll see how long Chef Hung will last. BTW, when I was at the 12B dinner last weekend with foodies/chowtimes readers, one of them who is Taiwanese swear that Chef Hung has the best TBN and added that for those who do not think it is good, they don't know TBNs. LOL! I was sitting there and just thinking … "he sounded very convincing". One thing for sure … Chef Hung has divided the opinions of Vancouverites on what TBNs is and is not. PRICE is their achilles heel.
Ben

Reply

schweetb says:
February 5, 2010 at 11:21 am

Everyone's tastebuds are unique to their own liking, I guess. I agree with on the price though!

Have you and Suanne had a chance to try out the new Cafe downstairs where Luk Fook used to be? It's called Aoyama Cafe, a Jap/Euro fusion restaurant.

DylanK says:
January 24, 2010 at 12:46 pm

Just thought I'd give my opinion… simple Chinese fare, like beef noodles, is a failure when it goes upscale. Price isn't important in the equation, I don't think. I'll pay a lot for a bowl of good noodles, but there's something about a big dining room and a fancy kitchen and an army of waitresses that kills simple food like this.

This is food that is best served in small batches to a tiny room, with a one page menu, one cook, someone to jot down orders.

If you want to try some good beef noodles, take the Canada Line to Oakridge-41st and go across the street to Brother Wang's Beef Noodle 王哥牛肉面. You're in a room that seats 15 people, the menu is short and sweet. Order the braised beef noodles 紅烧牛肉面, choose thin or fat noodles, and then grab a couple random snacks.

Death to lame upscale Chinese xiaochi. Long live stripmall noodles and public market rou jia mo.

Reply

jonnek says:
January 24, 2010 at 3:16 pm

Whoa, that's too violent. LoL. Anyway, I passed by Chef Hung this afternoon (Jan 24th) and suprisingly, there is still a line-up. Don't know if there are any repeat customers in the line-up. I know for sure I won't be back there.

Reply

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Mail (will not be published) (required)

Website

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