

Ng Ah Sio Bak Kut Teh, Singapore



While the signature pork ribs soup may not look like much, your tastebuds certainly don't care about "pretty." (Photo: TripAdvisor)

When this joint opened, in the 1950s, pork rib soup wasn't a thing. Mr. Ng Ah So's father changed that, selling a pork-based, peppery herbal soup made in a distinct Teochew style. As the dish caught on, the place moved to bigger digs, but the calling card remains the same: satisfying soup served with *you tiao* (Chinese doughnuts) and strong tea, but no chili or soy sauce.