

Restoran Ya Wang Johor Bahru: A Haven for Duck Meat Enthusiasts

Description

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As an enthusiast of herbal roasted duck, Iâ??ve observed a growing trend in recent years. An increasing number of coffee shops are venturing into the world of herbal roasted duck, moving away from the traditional roasted duck. This culinary shift has been significantly influenced by Dian Xiao Er åº?å°•äº?, but the roots of this dishâ??s creation are worth exploring.

Interestingly, in Johor Bahru, there exists a restaurant (Restoran Ya Wang) that is a consultant for Dian Xiao Er åº?å°•äº?. This establishment is familiar to foodies and frequent visitors to JB, and itâ??s notable that they have relocated a few doors down from their original location on Jalan Segget, now even closer to JB City Square.



Restoran Ya Wang, discreetly situated along Jalan Segget, offers an exceptional dining experience for duck enthusiasts, both locals and tourists alike.



At Ya Wang, the standout offering is their herbal roasted duck, available in three tempting variations:

1. Angelica herb (å½?å½?ç?§é¸) â?? RM44(Half); RM86(Whole)
2. Wild ginseng (æ³¡å•?ç?§é¸) â?? RM45(Half); RM88(Whole)
3. Ten-wonder herbs (å•å ¨ç?§é¸) â?? RM45(Half); RM88(Whole)

The herbal roasted duck takes center stage on their menu. This dish is a testament to the culinary prowess of the chefs at Restoran Ya Wang. The duck undergoes marination in a closely guarded blend of herbs and spices before being expertly roasted, resulting in a crispy, golden skin that gives way to tender, succulent, and intensely flavorful meat.



Most patrons complement this dish with a side of fragrant steamed rice or noodles (RM2.50). I initially opted for noodles but, in retrospect, believe that steamed rice might be a better match, as the generous herbal sauce left on the plate would pair perfectly with the rice.

While the herbal roasted duck steals the spotlight, Restoran Ya Wang also offers a diverse selection of other meats, including roasted pork (RM18) and char siew (RM16).



One of the standout features of Restoran Ya Wang is its affordability. Despite offering top-notch cuisine, the restaurant remains budget-friendly, ensuring that exquisite flavors are accessible to a wide range of diners.


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Restoran Ya Wang has evolved into a culinary destination in Johor Bahru, attracting food enthusiasts from various locations. The restaurantâ??s unwavering commitment to preserving tradition while expanding its menu with a range of delectable dishes is evident in every bite.

If you happen to find yourself in Johor Bahru, Restoran Ya Wang is a must-visit for a culinary adventure that promises to tantalize your taste buds.

Restoran Ya Wang
44, Jalan Segget, Bandar Johor Bahru, 80000 Johor Bahru, Johor, Malaysia
Operating Hours: Daily: 8am â?? 6pm (Closed on Wednesday)

This restaurant is located in **â??Old Townâ?• Johor Bahru**.

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Date Created
31/10/2023
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