**10 World Best Food that Worth Travel for**

Food is something that everyone takes to meet their nutritional needs to keep their bodies healthy and fit. Various ingredients consist of vegies, meats, and other things that contain substances your body needs such as fat, protein, carbohydrates, vitamins, minerals, and others.

But, no, forget all that, because we will not discuss about all of that now. No! We are talking about that mozarella cheese on top of chicken breast with crisp-skinned and drizzeled with herbs or scrumptious-juicy-tenderloin that melt sweet and flavorful taste all over your mouth.

Yes, we are talking about instant heart attack to your soul, it’s not the food you need but food you deserve. This is 10 world best food that worth travel for!

1. **Buttered Popcorn (United States)**

Instead of food, this might be more suitable called snacks. But who cares, if it good in your mouth, it’s worth to be included on the list. The most chosen supplement for perfect movie night, the combination of sweetness of corn and savoury of butter is the glamourous yet greasy company to your netflix and chill.

1. **Poutine, Canada**

Believe me, you would not be impressed when you first see it. You would not even believe if what looks like a pile of garbage is actually an edible food. But, you know what they always say, “don’t judge the food by it looks, stuff it into your mouth!” Fried potato mixed that engulf your mouth with cheesy and saucy sensation that will make you fight for the last piece of it.

1. **Stinky Tofu, Southeast Asia**

Prepare your nose for this dish because if you do not like food with a strong aroma such as durian, you should totally cross out stinky tofu from your list. This dish has the strangest stench of all yet this is one of the most iconic food in Southeast Asia. The odor comes from the fermentation and it’s surely overpowering you won’t quickly forget. However, as I told you before, if it’s on the list, it’s worth the effort.

1. **French Toast, Hong Kong**

What’s so special with french toast? Even my non-chef mom can make it in our kitchen. Before you skip this number let me describe it for you: two pieces of peanut butter smeared toast, soaked with egg batter that fried in butter and served with more melted butter and lots of syrup. Don’t forget to check out your cholesterol once you enjoyed it.

1. **Chili Crab, Singapore**

Finally, we talked about seafood now. I love meat, I love chicken, but seriously, seafood is way on different level, especially crab. And, if you are agree with me, pack your bag and passport because you have one trip to try Chili Krab in singapore. There are so many ways serve crabs here but Chili Crab is locals bestseller.

1. **Ohmi-Gyu Beef Steak, Japan**

Nothing special with the way the food served but what makes this steak get into the list is, prepare yourself, the COW. I mean the Wagyu beef stocks is the greatest beef stocks in the world for four centuries! It came from the famous Takara Ranch that has been recognized by Japanese imperial for hundreds years. In fact, they let the cow to drink sake there. Seriously?

1. **Butter Garlic Crab, India**

I’m sorry but I couldn’t help it, I have to put this one into the list. Actually, it doesn’t come from China or India, it doesn’t even come from any continent of this world. It roots comes from the BUTTER LAND! This unbelievably tasty dish is made by boiling a large crab in butter mixed with garlic sauce that absorbs into every inch of crabmeat. It’s a signature dish of sea god of butter land.

1. **Nam Tok Moo, Thailand**

Actually Nam Tok Moo means waterfall, and yes, this is the waterfall of delicious and savoury grilled pork with lemon juice, green onions, chili, mint sprigs, fish sauce, and toasted rice. When you come and visit Thailand, soak yourself under the pleasure and enjoyment of Nam Tok Moo.

1. **Rendang, Indonesia**

This is the best food for those who like spicy. Beef seasoned with various spices from Indonesian soil, cooked until all the spices infuse into every fiber of meats. what best of this dish is that authentic rendang will last for months without having to be stored in the fridge.

1. **Peking Duck, China**

If you ask my opinion, it would be better if in the story of the ugly duckling, instead of beautiful swan, it turns out to be a peking duck! Seriously, you will totally agree with me when you put that crispy, slow roasted duck skin coated by maltose-syrup into your mouth. That is what I call beautiful duck.