Are you a travelling foodie with a passion for sampling the many local dishes that ASEAN has to offer? Our checklist this month takes you to restaurants that not only offer a good munch but also provide job opportunities for at-risk youths or people with disabilities.

**Eat X Dignity Café, Kuala Lumpur**
Refugee youths staff this restaurant that serves a decent cup of coffee and hearty brunch fare.

**Eighteen Chefs, Singapore**
Chef Benny Se Teo gives ex-offenders a healthy way to break their cycle of addiction and gangsterism.

**FingerTalk Café, Jakarta**
Step into the silent world of FingerTalk and be pampered by the attentive service of its hearing-impaired staff.

**KOTO, Hanoi & Saigon**
With Know-One-Teach-One as its motto, this training restaurant turns out fine graduates who are highly sought after by five-star hotels.

**Khaiphaen, Luang Prabang**
The sister restaurant of Phnom Penh’s famous Friends stays true to the training restaurant model for at-risk youths, serving creative Laotian cuisine.

**Spoons, Siem Reap**
The restaurant arm of NGO EGBOK (Everything’s Gonna Be OK) helps train Cambodia’s next generation of hospitality managers.

**Jaan Bai, Battambang**
Serving hearty Khmer fare, Jaan Bai helps fund the child protection work of the Cambodian Children’s Trust.

**LinkAge, Yangon**
This restaurant serves up delicious local curries prepared by its team of former street children.

**What’s ‘Destination: GOOD’?**
A movement to encourage people to shop and travel sustainably

**Contact Us!**
Yap Mun Ching, Executive Director of AirAsia Foundation, is always on the lookout for exciting new social enterprises. Write in to foundation@airasia.com

**Word Up!**
Speaking of social enterprise restaurants, I am also coming across more farm-to-table restaurants where food ingredients are sourced from local farmers to ensure that meals served are good for diners, as well as producers.

One such establishment that I visited recently was Balik Bukid Farm and Kitchen in Davao City, Philippines. Although tucked away in this corner of ASEAN, it tops my list of social enterprise restaurants. I may not have recognised the names of the regional dishes but it was a meal that took me back to my childhood, when food production was much less industrialised and far tastier.

I would love to be able to travel the region and see these food establishments become the norm – where we have peace of mind knowing that our food is locally and responsibly sourced, and the joy of cooking can also be a way of empowering those who need a fresh start.

**Wanted!**
Are you a budding social entrepreneur, performer or chef who needs a short-term space to experiment? AirAsia Foundation is moving to downtown Kuala Lumpur later this year and we will be making an incubation space available.

Let us know what you are interested in doing and we’ll keep you posted!

1. Spoons Café in Siem Reap, Cambodia
2. Destination: GOOD volunteers and performers at the 9th World Urban Forum (WUF9) in Kuala Lumpur last February
3. Balik Bukid grows its greens on-site in repurposed water drums.