

2026 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



Member of the UNESCO
Creative Cities Network
since 2010

成都, 中國 Chengdu, China

加入網絡年份：
Year of Designation 2010



城市介紹

成都，一座三千年來從未更名的中國歷史文化名城，素有“錦城”“蓉城”及“天府之國”之美譽。作為亞洲首個“國際美食之都”，成都的滋味藏在寬窄巷子的茶香裏，也躍動於金融雙子塔的麻辣鮮香中。川菜以“一菜一格，百菜百味”聞名，擁有魚香、怪味等二十四種味型，承載著“海納百川”的城市精神。這裏既是南方絲綢之路的起點，也是吸引千萬人定居的現代化都市。從天府綠道到成都馬拉松，從老字號美食到全球風味，成都始終以開放包容的姿態，迎接四方來客，邀世界共品這份穿越時光的川香韻味



INTRODUCTION OF THE CITY

Chengdu, a renowned historical and cultural city in China that has never changed its name in three thousand years, is known as "Jincheng", "Rongcheng", and "the Land of Abundance". As Asia's first "International Gastronomy City", Chengdu's flavor is hidden in the tea aroma of the Kuanzhai Alley and also vibrates in the spicy and delicious taste of the Financial Twin Towers. Sichuan cuisine is famous for its "one dish, one style; a hundred dishes, a hundred flavors", with twenty-four flavor types such as fish flavor and strange flavor, embodying the city spirit of "accepting all things". It is not only the starting point of the Southern Silk Road, but also a modern metropolis attracting tens of millions of people to settle down. From the Tianfu Greenway to the Chengdu Marathon, from time-honored delicacies to global flavors, Chengdu always welcomes visitors from all over the world with an open and inclusive attitude, inviting the world to savor this time-traveling Sichuan flavor.



主廚介紹 | CHEF INTRODUCTION

赵立立 Zhao Li Li

趙立立，夫妻肺片第四代非遺傳承人。多次參與國際美食文化交流，赴法國巴黎中國文化交流中心表演，參加“行走的年夜飯”德國柏林、希臘、法國站活動。曾參加長沙國際美食節、中國國際餐飲博覽會、十五屆成都國際美食節，並完成四川旅遊學院國家非遺項目川菜烹飪技藝傳承研修班學習。

Zhao Lili is the fourth-generation inheritor of the intangible cultural heritage of Fuqi Feipian (Sliced Beef and Ox Tongue in Chilli Sauce). She has participated in international food culture exchanges multiple times, performed at the Chinese Cultural Exchange Center in Paris, France, and participated in the "Walking New Year's Eve Dinner" events in Berlin, Germany, Greece, and France. She has attended the Changsha International Food Festival, the China International Catering Expo, and the 15th Chengdu International Food Festival, and completed the Sichuan Tourism University's national intangible cultural heritage project - Sichuan Cuisine Cooking Skills Inheritance Training Course.



菜式介紹 | DISH INTRODUCTION

低溫慢煮三文魚 **Slow-cooked Salmon at Low Temperature**

低溫慢煮三文魚，創意源於川菜經典“豆瓣魚”。豆瓣魚源於清代，以郫縣豆瓣為核心，融合川人食魚傳統與豐富水產而成。本菜在傳統基礎上大膽創新，融入日本刺身技法、西式擺盤美學與四川調味。造型靈感取自傳統四喜餃子，寓意四喜臨門、團圓美滿、福壽安康、四方納福，寄托中式祝福。

Sous-vide salmon is creatively inspired by the classic Sichuan dish "Douban Fish," which originated in the Qing Dynasty and embodies the essence of Pixian Douban and Sichuan's fish-eating culture. This dish innovatively integrates Japanese sashimi techniques, Western plating aesthetics, and Sichuan flavors. Its presentation draws from traditional "Four-Joy Dumplings," symbolizing happiness, reunion, longevity, and good fortune—imbued with profound Chinese blessings.



魚香脆皮蝦 **Crispy Shrimp with Yu-Shiang Sauce**

魚香脆皮蝦，精髓在於“魚香”風味。“魚香味”是川菜經典複合味型，發源於民國四川民間。調味雖以“魚香”為名，卻不加魚肉，而是用泡椒、泡姜、蔥薑蒜、糖醋等調和出鮮香酸辣微甜的滋味。此菜創新演繹，將魚香汁與酥脆蝦肉結合，成就一道現代川味佳肴。

The essence of Crispy Shrimp with Yu-Xiang Flavor lies in the "Yu-Xiang" (fish-fragrant) taste. This classic Sichuan flavor profile originated in the Republican era. Despite its name, it contains no fish, but uses pickled peppers, ginger, garlic, scallions, sugar, and vinegar to create a savory, sour, spicy, and slightly sweet taste. This dish innovatively combines Yu-Xiang sauce with crispy shrimp, representing a modern Sichuan delicacy.

