



2026 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO

淮安, 中國 Huai'an, China

加入網絡年份
Year of Designation

2021



城市介紹

淮安位於長三角北翼和江蘇省中北部，是一代偉人周恩來總理的家鄉，面積1.01萬平方公里、人口560萬。淮安是中國四大菜系之一淮揚菜的主要發源地和傳承地之一，擁有“中國淮揚菜之鄉”稱號，2021年入選聯合國教科文組織“全球創意城市網絡—美食之都”。

淮安擁有五張特色城市名片：第一張名片，一座融合南北的歷史名城。秦時置縣，至今已有2300多年歷史。誕生了千古名將韓信、民族英雄關天培等衆多名人，享有“襟吳帶楚客多游，壯麗東南第一州”的美譽。第二張名片，一條人文薈萃的千年運河。世界物質文化遺產京杭大運河流經淮安已有2500多年，明清兩代，漕運總督、河道總督駐節淮安，與揚州、蘇州、杭州并稱為運河沿綫四大都市。第三張名片，一位胸懷天下的世界偉人。周恩來總理在這裏度過了12年的童年時光。習近平總書記曾殷切囑托我們：“淮安人杰地靈，是周總理的家鄉，把周總理的家鄉建設好，很有象徵意義。”第四張名片，一部家喻戶曉的世界名著。《西游記》作者吳承恩生活在淮安的河下古鎮，書中融入了諸多淮安元素、美食文化和風土人情。第五張名片，一席香飄四海的淮揚名菜。淮揚菜成于春秋，興于隋唐，盛于明清，素有“東南第一佳味，天下之至美”之稱，經過漫長的歷史演變，形成了“和、清、精、新”的鮮明風格。



INTRODUCTION OF THE CITY

Huai 'an is located in the northern of the Yangtze River Delta and the north central of Jiangsu Province. It is the hometown of the great Premier Zhou Enlai. It covers an area of 10,100 square kilometers and has a population of 5.6 million. Huaian is one of the main birthplace and heritage of Huaiyang cuisine, the four major cuisines in China, and has the title of "Hometown of Huaiyang Cuisine in China". In 2021, Huaian joint the UNESCO Creative Cities Network as the City of Gastronomy.

Huai 'an has five Characteristic city cards: the first city card, the historic city .The county of Huai 'an has a history of more than 2,300 years since Qin Dynasty. Many famous people such as famous general Han Xin and national hero Guan Tianpei were born in Huai 'an, enjoying the reputation of "the first state of magnificent Southeast".

The second city card, the thousand-year-old canal. The Beijing-Hangzhou Grand Canal, a world material cultural heritage, has been flowing through Huai 'an for more than 2,500 years. During the Ming and Qing dynasties, the governor of canal transport and the governor of river channel were stationed in Huai 'an, which were known as the four major cities along the canal.

The third city card, the great man Zhou Enlai. Premier Zhou Enlai lived in Huai'an for 12 years when he was child. The General secretary has earnestly entrusted us: "Huai 'an is the hometown of Premier Zhou, the construction of Premier Zhou's hometown has great symbolic significance."

The fourth city card, the world-famous masterpiece. The author of Journey to the West, Wu Chengen, lived in the ancient town of Hexia in Huai 'an. The book incorporates many elements of Huai 'an, such as food culture and local customs.

The fifth city card, the fragrant Huaiyang cuisine. Huaiyang cuisine was established in the Spring and Autumn period, flourished in the Sui and Tang Dynasties, and famous in the Ming and Qing Dynasties. It is known as "the best Flavor in the Southeast China and the most delicate cuisine in the world". After a long historical evolution, it has formed a distinctive style of "harmony, essence, feshness and innovation".



主廚介紹 | CHEF INTRODUCTION

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Asian God of Cookery Chinese Cuisine Master National Famous Chef Senior Cooking Technician Top Ten Artisans of Jiangsu Huaiyang Cuisine Master Inheritor of China's Intangible Cultural Heritage in Culinary Arts



菜式介紹 | DISH INTRODUCTION

菊花魚 Chrysanthemum Fish

菊花魚是淮揚菜系中的經典名菜，因成形後宛如綻放的菊花而得名。其製作技藝頗為考究，需選取鮮活草魚，經剔骨、切片、刮刀製成菊花狀魚坯，挂糊後入熱油炸至金黃酥脆，再淋上酸甜適口的秘制芡汁。這道菜歷史悠久，融合了淮揚菜“刀工精細、清淡適口”的精髓，承載著淮安水鄉的飲食文化記憶。它不僅是宴席上的佳肴，更體現了淮揚菜對食材本味與造型美學的追求，是傳承和展示淮揚飲食文化的重要載體。

Chrysanthemum Fish is a classic dish in Huaiyang Cuisine, named for its shape, which resembles a blooming chrysanthemum. Its cooking technique is highly exquisite. Fresh grass carp is chosen, deboned, sliced and cross-cut into chrysanthemum-shaped pieces, battered, deep-fried in hot oil until golden and crisp, then topped with a specially-made sweet-and-sour sauce. With a long history, the dish integrates the essence of Huaiyang Cuisine: delicate knife skills and mild, pleasant taste. It carries the food culture memory of Huai'an's water towns. It is not only a banquet delicacy, but also a reflection of Huaiyang Cuisine's pursuit of the original taste of ingredients and aesthetic presentation. As an important medium for inheriting and showcasing Huaiyang culinary culture, it carries profound cultural connotations.



主廚介紹 | CHEF INTRODUCTION

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Jiangsu Cuisine Master Senior Technician. Famous Huaiyang Cuisine Chef Excellent Chef de Cuisine

菜式介紹 | DISH INTRODUCTION

淮山鴨羹 Huai Shan Duck Soup

淮山鴨羹為淮安傳統名菜，明清時期淮安中醫藥發達，形成很有影響的兩淮醫派，并產生了中醫四大經典之《溫病條辨》的作者吳鞠通這樣的溫病學大師。相傳：吳鞠通處方中常出現淮山藥與老雄鴨同烹為羹，來醫治病人。根據醫食同源理論，此法具有滋五臟之陰，清虛勞之熱，補血行水，補氣健體，養胃生津，潤腸通便之功能。以"淮山鴨羹"醫療此類病症非常靈驗，從而成為醫食同工的傳統名菜，流傳至今。

Huai Shan Duck Soup Huai Yam Duck Soup is a famous traditional dish from Huai'an. During the Ming and Qing dynasties, the city was a hub of traditional Chinese medicine, giving rise to the influential Lianghuai Medical School. It was also the home of Wu Jutong, the renowned master of warm diseases and author of the classic text, Systematic Identification of Warm Diseases. Legend has it that Wu Jutong often used Huai yam and old male duck to make soup for his patients. Following the concept of "food as medicine", this dish nourishes yin, clears internal heat, invigorates blood, boosts energy, nourishes the stomach and moistens the intestines. Highly effective in health care, Huai Yam Duck Soup has become a classic medicinal dish handed down to this day.

