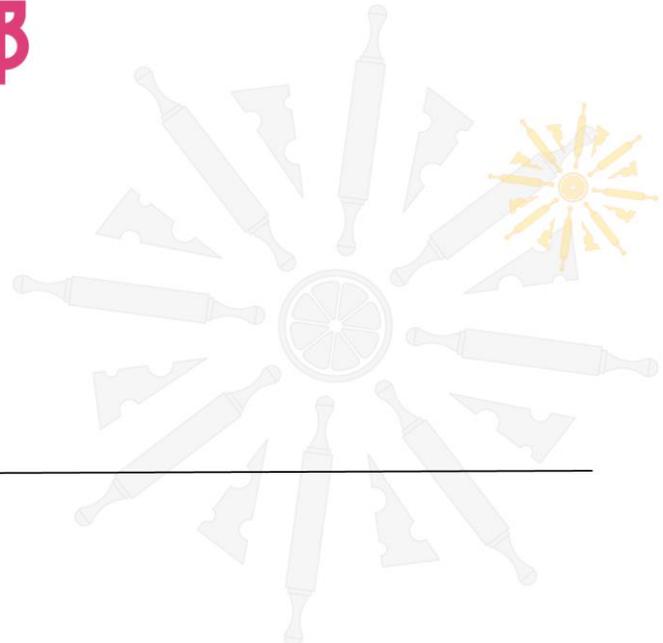




2026 澳門國際美食之都 嘉年華

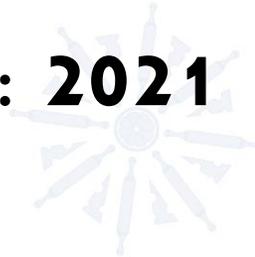
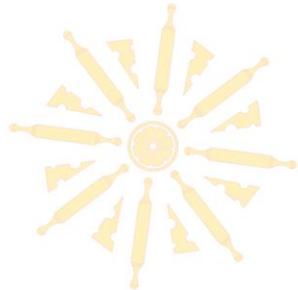
INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



Phetchaburi
City of Gastronomy

Phetchaburi, Thailand

Year of Designation: 2021



城市介紹 | INTRODUCTION OF THE CITY

Phetchaburi, Thailand, located about 160 kilometers south of Bangkok, is renowned for its rich culinary heritage. In November 2021, it was designated a UNESCO Creative City of Gastronomy. The province is famous for its abundant natural ingredients such as sea salt, limes, coconuts, rose apples, pineapples, and bananas. These ingredients shape Phetchaburi's distinctive cuisine, known for its balanced salty, sour, and sweet flavors. This has earned it nicknames like the "City of Three Flavors" and "City of Three Palaces and Three Seas."

Traditional sweets such as *khanom mo kaeng* (Thai custard) and *khanom tan* (toddy palm cake) reflect the region's deep ties to sugar production, especially from toddy palms. Phetchaburi is also known for its fresh seafood and signature dishes like *khao chae* (rice soaked in jasmine-scented water) and *guy tiew nam daeng* (red pork noodles), which showcase both local ingredients and culinary creativity.

Beyond its cuisine, Phetchaburi offers a wealth of cultural and natural attractions—from historic landmarks like Phra Nakhon Khiri Historical Park (Khao Wang) to scenic treasures such as Kaeng Krachan National Park. The city's unique blend of history, nature, and gastronomy makes it a vibrant destination that honors tradition while embracing innovation.



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城市介紹 | INTRODUCTION OF THE CITY



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