

2026澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



QUANZHOU
City of Gastronomy

泉州, 中國 **Quanzhou, China**

加入網絡年份
Year of Designation

2025





中国 **NOGLHPH**

China

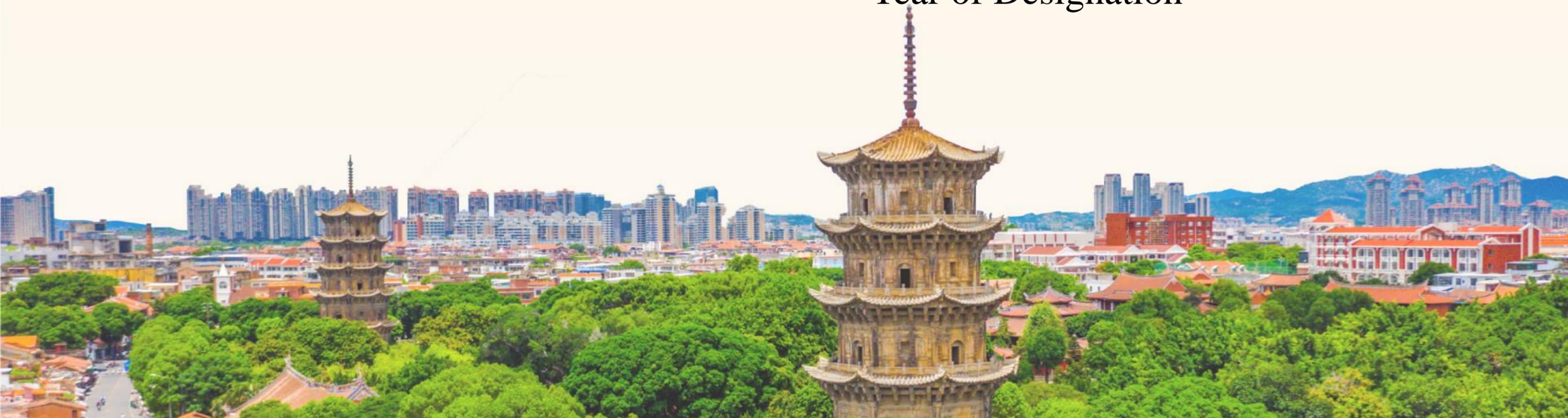
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城市介绍

泉州是中国古代海上丝绸之路的重要起点城市。它位于中国东南沿海，陆域和海域面积均达1.1万平方公里，常住人口超过900万。泉州被列为首批国家历史文化名城、首个东亚文化之都，素有“世界宗教博物馆”的美誉。它拥有44处国家级文物保护单位，以及7项列入世界级非物质文化遗产名录和36项列入国家级非物质文化遗产名录的项目，是目前中国唯一一个在联合国教科文组织非物质文化遗产名录的三大类别中均有项目的城市。泉州在唐代是中国四大对外开放港口之一，在宋元时期更是“东方第一大港”。“泉州：宋元中国的世界海洋商贸中心”已被列入联合国教科文组织世界遗产名录。泉州是中国海洋文明的杰出代表，为世界提供了一个繁荣、开放、包容的世界级商贸中心的卓越经济与文化范例。





CITY INTRODUCTION

Quanzhou, a crucial starting point city of the ancient Maritime Silk Road. It has land and sea areas both cover 11,000 square kilometers, and a resident population exceeding 9 million. Quanzhou was designated as one of the first group of historic and cultural cities, the first Cultural Cities of East Asia, and is renowned as the "Museum of World Religions". It has 44 national-level cultural heritage sites, with seven elements inscribed on the world-level intangible cultural heritage list and 36 elements on the national-level intangible cultural heritage list, making it the only Chinese city with entries in all three major categories on UNESCO's Lists of Intangible Cultural Heritage. Quanzhou was one of China's four major ports open to foreign countries in the Tang Dynasty and the "Largest port in the East" during the Song-Yuan period. "Quanzhou: Emporium of the World in Song Yuan China" was inscribed on UNESCO World Heritage List. Quanzhou stands as a "Masterpiece of Great Achievements" of China's maritime civilization, offering the world with an outstanding economic and cultural paradigm of an emporium of the world that is prosperous, open, and inclusive.

主厨介绍 | CHEF INTRODUCTION

张志勇 Zhang Zhiyong

张志勇师从闽菜泰斗、元老级注册中国烹饪大师、中国烹饪大师名人堂尊师程振芳先生。自19岁起开始学习中餐烹饪技艺，2010年起历任鲤城大酒店、鲤酒佳宴行政总厨，鲤酒餐饮集团出品总监。从事餐饮烹饪行业至今三十余年，潜心研究泉州菜文化，梳理泉州菜的烹饪技艺和历史，积极探索泉州菜的传承和科学发展之路；曾两次代表中国烹饪协会赴联合国教科文组织（巴黎）总部推广泉州菜，获得了国际友人的一致赞誉。

Zhang Zhiyong studied under Mr. Cheng Zhenfang, a prominent figure of Fujian cuisine, a senior registered Chinese Culinary Master and a master of the Chinese Culinary Masters Hall of Fame. He began learning Chinese culinary techniques at the age of 19. Starting in 2010, he successively served as Executive Chef of Licheng Grand Hotel and Lijiu Jiayan restaurant, and later as Product Director of Lijiu Catering Group. Zhang has worked in the catering and culinary industry for more than 30 years, devoting himself to the study of Quanzhou cuisine culture, systematically sorting out the cooking techniques and history of Quanzhou cuisine, and actively exploring its inheritance and scientific development. He has twice represented the China Cuisine Association at UNESCO headquarters in Paris to promote Quanzhou gastronomy, earning unanimous praise.



主厨介绍 | CHEF INTRODUCTION



胡泽良 Hu Zeliang

胡泽良是荣誉集团年轻一代主厨，从小跟随父亲中国烹饪大师胡满荣出入厨房，受他的熏陶，耳濡目染下进入厨房深耕多年。曾多次参与国内中餐赛事荣获金奖并荣获中国闽菜大师、闽菜推广大使、泉州市技术能手等称号。2023年参与石狮市宋元海丝宴菜品复原，2025年参与泉州市市井十洲宴宴席打造。

Hu Zeliang is a representative of the younger generation of chefs at Honor Group. From a young age, he followed his father, Chinese Culinary Master Hu Manrong, to study cooking skills. Under his father's influence, Hu entered culinary field and cultivated his techniques. He has repeatedly taken part in domestic Chinese cuisine competitions and won gold medals, and has been awarded such titles as Master of Fujian Cuisine, Fujian Cuisine Promotion Ambassador, and Technical Expert of Quanzhou. In 2023, he participated in the restoration of dishes for the Song–Yuan Maritime Silk Road Banquet in Shishi City. In 2025, he took part in creating the Banquet of Ten Continents in Quanzhou.

菜式介绍 | DISH INTRODUCTION



东壁龙珠

东壁龙珠是一道极具泉州地方特色并体现精巧烹饪技艺的风味佳肴。它取材于泉州开元寺东塔旁古东壁寺僧人所栽植的稀有龙眼树的果实，形优味甘，其果壳呈花斑纹，壳薄核小、肉厚而脆、甘冽清香、气味尤佳，驰誉国内外。此菜采用鲜果与荤料搭配，甜咸结合，经炸制而成，入口既有龙眼的清津，又有肉质的鲜味，皮酥馅腴，气味甘美奇特。此菜因形似龙珠，故得其名。

Dongbi Dragon Pearl

Dongbi Dragon Pearl is a delicacy with strong Quanzhou local characteristic that showcases exquisite culinary craftsmanship. It uses the fruit of a rare longan tree planted by monks at the ancient Dongbi Temple beside the East Pagoda of Kaiyuan Temple in Quanzhou. The fruit is beautifully shaped and sweet in flavor. Bears unique patterns, its shell is thin with a small pit, while the flesh is thick and crisp. The fruit is pleasantly sweet and fragrant, with an fine aroma. This dish pairs fresh longan with meat ingredients, combining sweet and savory flavors. After deep-frying, it offers both the refreshing sweetness of longan and the flavor of the meat. The exterior is crisp while the filling is rich and succulent, with a wonderfully unique sweet aroma. The dish is named because the finished dish resembles dragon's pearls.

菜式介绍 | DISH INTRODUCTION



姜母鸭

姜母鸭是一道从泉州海上丝绸之路的历史烟云中走来的古早味。其核心食材“番鸭”与“麻油”，正是经由这条古老航道传入的物产。选用三年以上的姜母慢火烹调，辛辣温润的香气与麻油醇厚交织，这承载着数百年商贸与生活记忆的味道，早已化为闽南人心中关于温暖、团聚与乡愁最深烙印。它不仅是一道菜，更是一部可以品尝的、关于泉州海洋故事的生动史书。

Ginger Duck

Ginger Duck is an time-honored flavor that has emerged from the historical culture of Quanzhou's Maritime Silk Road. Its core ingredients, Muscovy duck and sesame oil, are products that were introduced via this ancient sea route. Using ginger that has grown for more than three years, the dish is slowly simmered over low heat, allowing the warm, pungent aroma of the ginger to intertwine with the mellow richness of the sesame oil. This is a taste that carries centuries of memories of maritime trade and daily life, and it has long become the deepest imprint in the hearts of southern Fujian people representing warmth, reunion, and homesickness. It is not only a dish, but also a vivid, edible history book telling Quanzhou's maritime stories.

世界遗产城市 世界美食之都 泉州欢迎您

World Heritage City, City of Gastronomy Quanzhou Welcomes You

