

2026澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF
GASTRONOMY FEST
MACAO



YANGZHOU
CITY OF GASTRONOMY

Designated
UNESCO Creative City
in 2019

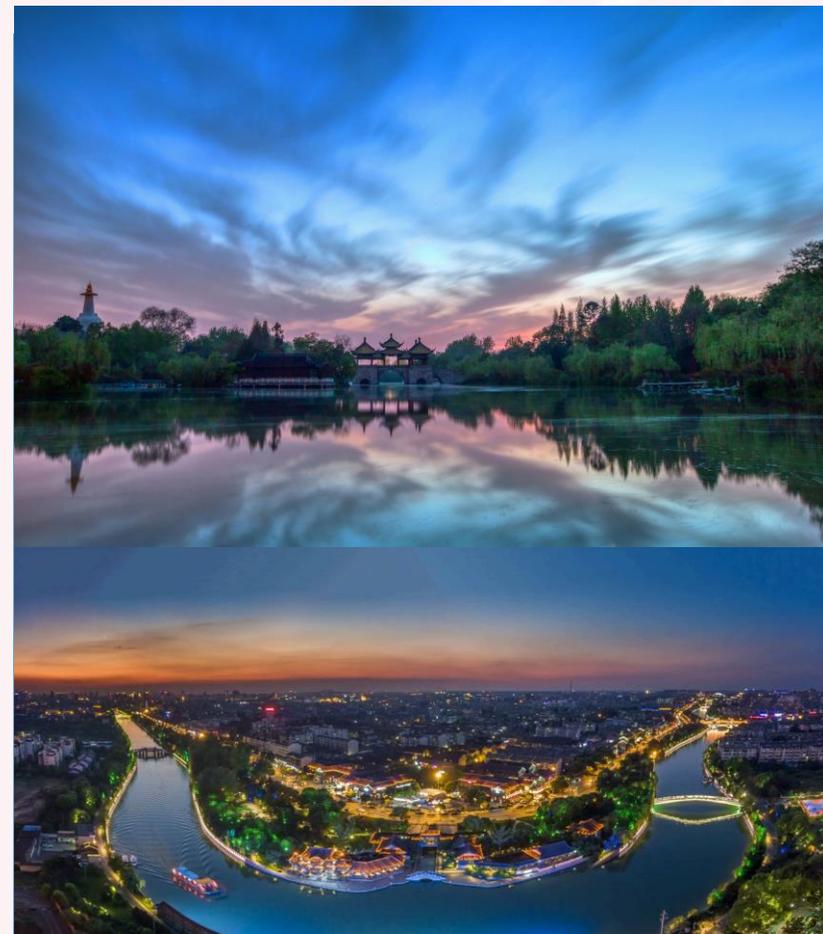
揚州, 中國 Yangzhou, China

加入網絡年份
Year of Designation 2019



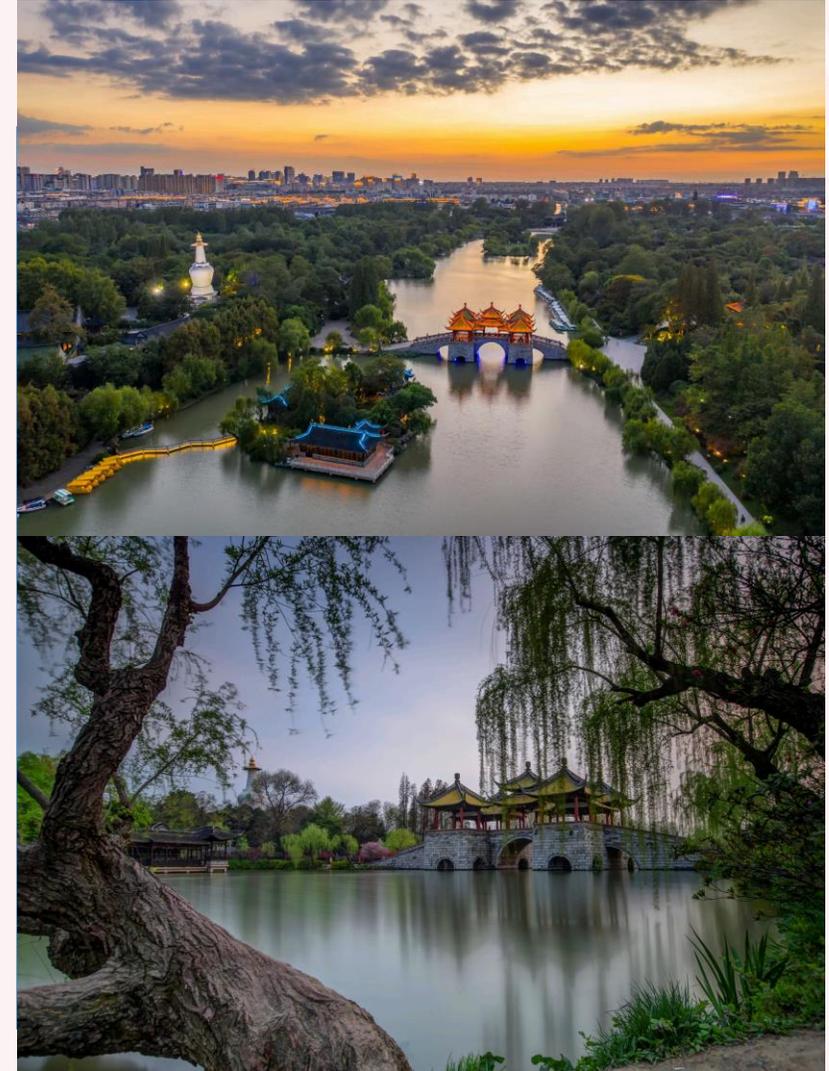
城市介紹

揚州美食文化有著深厚的歷史積澱，揚州自古就是魚米之鄉，是中國四大菜系之一“淮揚菜”的發源地。揚州現有餐飲及食品加工製造企業二萬多家，帶動就業 24 萬人；富春茶點製作技藝等飲食類非物質文化遺產項目 75 項，擁有從中職至碩博士教育的完整全鏈條烹飪人才培養體系。揚州正堅持以更加優質、多元的食品體系，帶動旅遊、住宿、會展、文創等產業發展，促進優秀美食文化普及傳承。以美食為媒，探尋全球合作機遇。



INTRODUCTION OF THE CITY

The culture of Yangzhou' s gastronomy boasts a profound historical heritage. Since ancient times, Yangzhou has been renowned as the land of fish and rice, and it is the birthplace of one of China' s four major cuisines, Huaiyang cuisine. Today, Yangzhou has over 20,000 catering and food processing enterprises, providing employment for more than 240,000 people. The city is home to 75 intangible cultural heritage projects related to gastronomy, such as the production skills of Fuchun teas and refreshments. Yangzhou also has a comprehensive talent education system for culinary professionals, offering pathways from vocational training to doctoral education. The city is dedicated to promoting tourism, hotel accommodation, meetings, and exhibitions, as well as cultural and creative industries, all through a high-quality and diversified gastronomy system. This approach facilitates the dissemination and inheritance of its outstanding culinary culture. By embracing gastronomy as a bridge, Yangzhou continues to seek global cooperation opportunities.



主廚介紹 | CHEF INTRODUCTION

繆學富 Miao Xuefu

繆學富從廚三十載，深耕淮揚菜系。秉持匠心，潛心鑽研傳統技藝，功底扎實；又不拘古法，善于在經典之上守正創新，精研菜品開發。從業多年，實戰經驗豐富，具備大型烹飪團隊管理與統籌能力。以匠心守初心，以創新致味道，用心傳承與發揚淮揚美食文化。

Miao Xuefu has been engaged in culinary arts for thirty years, with deep expertise in Huaiyang cuisine. Upholding craftsmanship, he has devoted himself to traditional culinary skills and built solid foundations.

He does not rigidly adhere to old practices, but excels in innovation while preserving tradition, and specializes in dish development. With rich professional experience, he is capable of leading and managing large culinary teams.

He stays true to his original aspiration with craftsmanship, pursues exquisite flavors through innovation, and is committed to inheriting and promoting Huaiyang culinary culture.



菜式介紹 | DISH INTRODUCTION

清燉獅子頭 Braised Lion's Head in Clear Soup

淮揚經典名菜，精選五花肉手工細切粗斬，團成圓丸慢燉至酥。肉質鬆軟鮮嫩、肥而不膩，湯清且醇，盡顯淮揚菜精工細作、清鮮本味的特色。

A classic Huaiyang dish. Premium pork belly is hand-chopped, shaped into balls, and gently simmered until tender. The meat is soft, fresh, and not greasy, with a clear, mellow soup, embodying the delicate craftsmanship and pure, fresh flavor of Huaiyang cuisine.



主廚介紹 | CHEF INTRODUCTION

韓健 Han Jian

現擔任揚州冶春餐飲股份有限公司廚師長，曾榮獲中式烹飪高級技師、淮揚菜烹飪大師、江蘇省烹飪工匠、中國青年名廚等榮譽。在從業二十餘年來，多次執廚高級別接待任務。擅長淮揚菜的傳承及創新，秉承傳統不守舊，創新不忘本的理念。兼收并蓄、博采衆長。

Currently serving as the Head Chef of Yangzhou Yechun Catering Co., Ltd., I have been honored with titles such as Senior Technician in Chinese Cuisine, Master of Huaiyang Cuisine, Jiangsu Provincial Culinary Craftsman, and China's Young Renowned Chef. With over two decades of experience in the industry, I have overseen numerous high-level catering events. I specialize in the heritage and innovation of Huaiyang cuisine, adhering to the principle of upholding tradition without rigidity and embracing innovation while staying true to its roots. I integrate diverse strengths and draw upon a wide range of expertise.

菜式介紹 | DISH INTRODUCTION

上湯松茸燉綉球 Braised Matsutake Mushroom with Broth in Shaped Tofu

此菜式是在揚州名菜文思豆腐基礎的升華。展現了淮揚菜精湛的刀工以及獨到的制湯工藝以清鮮淡雅見長。

Braised Matsutake and "Silk Ball" in Superior Broth. This dish represents an elevated interpretation of the renowned Yangzhou specialty, Wensi Tofu. It highlights the exquisite knife skills and unique broth-making techniques of Huaiyang cuisine, celebrated for its delicate, fresh, and refined flavors.

