



## Cuisine & Culinary Experiences

Suzhou cuisine is more broadly referenced as Shanghai cuisine, given the proximity of the two cities. However, local chefs are proud to say the flavors of “su bang cai” (Suzhou cuisine) are far more delicate.

Most famous for its vegetable and fish dishes, Suzhou cuisine emphasizes fresh, subtly sweet flavors and exquisite presentation. It commonly features freshwater fish, especially eel and carp, which are usually steamed. Traditional dishes include **Mandarin Fish, Steamed White Fish, Water Shield with Egg Flakes, Moon Cakes, Fengzhen Noodles, Aozao Noodles, Fish Flavor Spring Rolls, and Fried Steamed Buns.** Sweet and sour fried **Mandarin Fish** is one of Suzhou’s most well-known dishes. Known for its unusual shape and bright color, Mandarin Fish is often served at family celebrations, holidays, and banquets.

Both visitors and locals frequent the city’s oldest and best-known restaurants including **Songhelou Restaurant** which has two locations – one on historic Shanlang Street and the other off busy GuanQian Jie Street. Mandarin Fish and Braised Bean Curd with Crabmeat and Shrimp are the dishes not to miss. At **De Yue Lou Restaurant**, also on GuanQian Jie Street, many dishes feature ingredients sourced from nearby Lake Tai, as well as Spring Chicken, Fried Shrimp with Green Tea Leaves, and Steamed Pork Slices.

Located in the courtyard of the admission-free Suzhou Folk Custom Museum, **Wumen Renjia Restaurant** also specializes in traditional local cuisine. Dishes have been carefully researched for authenticity and follow traditional cooking methods focused on quality produce, meticulous techniques, elegant presentation and natural fragrant flavors from nearby gardens. The dish to try is slow-cooked Cherry Pork served with spiced peanuts, bean curd, Suzhou noodles, lotus, water chestnuts, broad beans stir-fried with spring onions, and preserved mustard greens.

For more information on Suzhou, visit [TravelToSuzhou.com](http://TravelToSuzhou.com) or follow @VisitSuzhou on [Instagram](#), [Twitter](#), or [Facebook](#).

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