



ichingo.app

China Food Guide2

Famous Foods of China's Greatest Cities

Organized by Dietary Preference — For Every Traveler



Vegetarian / Vegan
No meat or fish



Halal / No Pork
Beef, lamb, chicken & seafood



No Restrictions
All ingredients, full experience

ichingo.app · Your Complete China Travel Toolkit

ichingo.app

How to Use This Guide

🌸 Guangzhou & Guangdong — Dim Sum & Cantonese Cuisine

Cantonese cuisine is the most internationally exported Chinese food tradition — yet what you find in Guangzhou bears little resemblance to 'Chinese takeout.' The emphasis is on freshness, lightness, and the natural flavors of premium ingredients.

	Dish	Description	Must Try At	Price
	Dim Sum (Yum Cha) 点心 / 饮茶	The Cantonese tradition of sharing many small dishes with tea. Steamed rice rolls (肠粉), shrimp dumplings (虾饺), char siu bao (BBQ pork buns), egg tarts, turnip cake, and dozens more. Go for Sunday morning yum cha — a Guangzhou institution.	Lianxianglou / Guangzhou Restaurant	¥5–¥25/dish
	Cheung Fun (Rice Noodle Roll) 肠粉 Chángfěn	Silky steamed rice noodle sheets rolled around shrimp, beef, or BBQ pork, topped with sweet soy sauce, sesame oil, and hoisin. One of the most elegant Chinese street foods. The texture — silky, delicate, yielding — is unforgettable.	Yin Ji / morning tea restaurants	¥8–¥20
	Wonton Noodles 云吞面 Yúntūn miàn	Thin egg noodles in a clear, intensely-flavored pork-and-shrimp broth, topped with plump pork-and-shrimp wontons. A Guangdong breakfast staple with depths of flavour that reward multiple visits.	Mak's Noodle (also in HK)	¥20–¥35
	Double-Skin Milk 双皮奶 Shuāngpí nǎi	A Cantonese dessert from Shunde — warm buffalo milk set into a silky pudding with a delicate skin layer on top. Sweet, subtle, deeply comforting. Often served with red bean or ginger.	Renxin (仁信) Shunde	¥12–¥22
	Cantonese Steamed Fish 清蒸鱼 Qīngzhēng yú	Whole fresh fish steamed with ginger and scallion, dressed tableside with hot oil and light soy sauce. The definitive expression of Cantonese philosophy: the best ingredients need the least intervention.	Any seafood restaurant	¥50–¥200

🌶️ Chengdu & Sichuan — The Spice Capital

Sichuan cuisine is built on málà (麻辣) — the combination of dried chilli heat and the lip-numbing tingle of Sichuan peppercorns. UNESCO designated Chengdu a City of Gastronomy. If you can handle heat, this is the most exciting food region in China.

	Dish	Description	Must Try At	Price
	Sichuan Hotpot 四川火锅	A bubbling pot of red chilli-and-Sichuan-pepper broth in which you cook raw meats, vegetables, tofu, and offal tableside. The most social meal	Haidilao / local restaurants	¥80–¥200/person

		in China. Order the half-half pot (鸳鸯锅) for one spicy and one mild side.		
	Dan Dan Noodles 担担面 Dāndān miàn	Wheat noodles in a spicy sesame and pork sauce with preserved vegetables, peanuts, and chilli oil. Originally sold by street vendors carrying poles (担). Intensely flavoured, deceptively filling.	Street stalls / Chengdu local shops	¥10–¥20
	Mouth-watering Chicken 口水鸡 Kǒushuǐ jī	Cold poached chicken dressed in an extraordinary sauce of chilli oil, numbing peppercorn, sesame paste, garlic, and vinegar. The name means 'drool chicken' — accurate. Served cold as a starter.	Any Sichuan restaurant	¥25–¥45
	Twice-Cooked Pork 回锅肉 Huíguō ròu	Pork belly boiled then stir-fried with leek, green peppers, and sweet bean paste until caramelized and slightly charred. Considered by many Sichuanese as the fundamental Sichuan dish.	Local Sichuan restaurants	¥25–¥45
	Skewer Hotpot (Chuanchuanxiang) 串串香 Chuànchuàn xiāng	Individual skewers of meat, vegetables, tofu, and offal cooked in a shared boiling pot of spicy broth. You choose skewers from trays, pay by count. Chengdu's great street food eating experience.	Yulin Road area	¥30–¥80

Xi'an — Ancient Capital Meets Muslim Street

Xi'an food is bold, wheat-based, and shaped by centuries of Silk Road trade. The Muslim Quarter is the most extraordinary street food destination in China for non-Chinese visitors.

	Dish	Description	Must Try At	Price
	Roujiamo (Pork) 肉夹馍 (猪肉)	The original version uses slow-braised spiced pork belly in a crispy baked flatbread. Different from the halal beef version — the pork is richer and more complex. The defining street food of Shaanxi province.	Lao Liu Jia (老刘家)	¥12–¥22
	Biang Noodles Biáng Biáng miàn	Extra-wide, hand-pulled belt noodles (sometimes 10cm wide) tossed with chilli oil, garlic, and topped with a sizzle of hot oil poured over raw seasonings. The character for 'biang' is the most complex in Chinese writing.	Any Xi'an noodle shop	¥15–¥25
	Cold Noodles (Liangpi) 凉皮 Liángpí	Cold wheat or rice noodles dressed with chilli oil, black vinegar, garlic, cucumber strips, and gluten pieces. Refreshing, spicy, addictive. The perfect summer street food. Eat it quickly.	Street stalls, Xi'an	¥8–¥15
	Lamb Paomo 羊肉泡馍	See Halal section — this is Xi'an's most iconic meal. Crispy flatbread torn into a rich lamb soup. Even non-halal restaurants serve this — the lamb version is always halal.	Tong Sheng Xiang (同盛祥)	¥30–¥60

	Persimmon Cake 柿子饼 Shìzǐ bǐng	Soft flatcakes made from ripe persimmon puree mixed with wheat flour, filled with sweet bean paste or sesame, pan-fried until golden. A Xi'an seasonal specialty — deeply sweet, mochi-like texture.	Muslim Quarter stalls	¥5–¥10
---	---	--	-----------------------	--------

More Cities — Regional Specialties

	Dish	City	Description	Price
	Guilin Noodles 桂林米粉 Rice	Guilin (Guangxi)	Smooth rice noodles in a pork bone and herb broth, topped with braised pork, pickled beans, peanuts, and chilli sauce. Eaten for breakfast, lunch, and dinner. Deceptively light but satisfying.	¥8–¥18
	Hot Dry Noodles 热干面	Wuhan (Hubei)	Wheat noodles tossed while hot with sesame paste, soy, chilli oil, and preserved radish. No broth — the sauce coats every strand. Wuhan's breakfast obsession.	¥7–¥15
	Roast Duck (Nanjing) 盐水鸭 Duck	Nanjing (Jiangsu)	Salt-cured duck, poached and air-dried — pale skin, dense flesh, clean flavor. Different from Beijing's lacquered version. Sold by weight from street vendors. A Nanjing institution.	¥50–¥120/duck
	Crossing-the-Bridge Noodles 过桥米线 Rice Noodles	Yunnan (Kunming)	A large bowl of boiling hot broth in which you poach raw ingredients tableside — rice noodles, chicken, vegetables, egg. A theatrical, ceremonial meal with origins in Yunnan legend.	¥25–¥60
	Stinky Tofu (Changsha) 臭豆腐 Tofu	Changsha (Hunan)	Deep-fried fermented tofu — jet black from the fermentation marinade, crispy outside, molten inside. Served with chilli sauce. The smell is confronting; the taste is extraordinary. Hunan street food icon.	¥5–¥12
	Xinjiang Pilaf 手抓饭 Lamb	Xinjiang / Nationwide	Fragrant rice cooked with lamb, carrot, onion, raisins, and cumin. One of China's most satisfying one-bowl meals. The centerpiece of Uyghur cuisine.	¥20–¥40
	Chongqing Xiaomian 重庆小面	Chongqing	Thin wheat noodles in a fiery broth of chilli oil, peanuts, preserved vegetables, sesame paste, garlic, and vinegar. Often called the best noodle in China by locals. Eat at 8am for the authentic experience.	¥8–¥15
	Shunde Freshwater Fish 顺德生鱼片	Shunde (Guangdong)	Raw freshwater fish sliced paper-thin, served with ginger, scallion, and sesame oil. The Cantonese answer to	¥40–¥100

		sashimi. Available in Shunde and Guangzhou restaurants.	
--	--	---	--

Quick Reference — City Food Map

City	 Vegetarian	 Halal / No Pork	 Must Try	Spice Level
Beijing	Jianbing (no pork), Aiwo Wowo, Sesame Cake	Niujie Muslim Street; Mutton Hotpot	Peking Duck, Zhajiangmian	 Mild
Shanghai	Scallion Oil Noodles, Vegetable XLB	Halal restaurants in Hongkou 	Xiaolongbao, Shengjianbao, Hairy Crab 	 Mild
Guangzhou	Congee, Veg Dim Sum, Taro Cake	Seafood widely available (no pork)	Dim Sum / Yum Cha, Cheung Fun, Wonton Noodles	 Mild
Chengdu	Mapo Tofu (veg), Dan Dan (veg opt)	Limited — check carefully	Hotpot, Dan Dan Noodles, Chuanchuanxiang 	   Very Spicy
Xi'an	Liangpi Cold Noodles, Persimmon Cake	Muslim Quarter — entire district!	Roujiamo, Biang Biang Noodles, Lamb Skewers	  Medium
Guilin	Rice Noodles (can be veg)	Ask for beef/chicken broth version	Guilin Rice Noodles, Beer Fish	 Mild
Wuhan	Hot Dry Noodles (sesame, veg option)	Limited — check	Hot Dry Noodles, Doupi (rice cake)	  Medium
Chongqing	Some vegetable skewers	Limited — very pork-heavy	Chongqing Hotpot, Xiaomian Noodles 	   Nuclear
Nanjing	Salted Duck Egg, Osmanthus dishes	Duck is generally not halal	Salt Duck, Duck Blood Soup, Steamed Dumplings	 Mild
Yunnan	Wildly vegetarian-friendly province 	Bai & Yi minorities have halal food	Crossing-the-Bridge Noodles, Yunnan Cheese 	 Mild

 **Tip:** Budget ¥50–¥100 (\$7–\$14) per day eating at street food stalls and local restaurants — you will eat extremely well.

Breakfast is the best meal to eat on the street in China: jianbing in Beijing, cheung fun in Guangzhou, xiaolongbao in Shanghai, hot dry noodles in Wuhan.

The app ichingo.app lists the best food apps for China — including Dianping (大众点评, China's Yelp) and Meituan for restaurant reviews and reservations.

Point-and-order menus with photos are standard in most Chinese restaurants — even without Chinese, you can eat well almost anywhere.



ichingo.app

Your complete toolkit for traveling China

