

1 潮州滷水食品製作技藝

Chiu Chow Marinated Food Making Technique

- ◆ 香港的潮州家庭會以花椒、八角、桂皮、甘草和多種藥材製成滷水，並以滷水烹調多種肉類或內臟，製成潮州滷水食品。

The Chiu Chow families in Hong Kong make use of aniseed pepper, aniseed star, cinnamon, licorice and other herbs to produce marinated sauce for cooking various types of meat and internal organs. The final product is known as Chiu Chow marinated food.

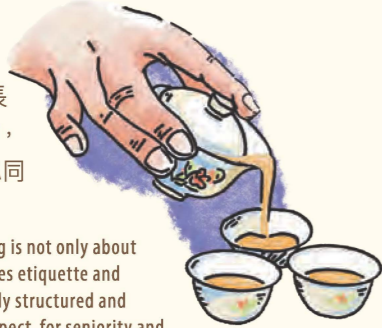


2 潮州工夫茶藝

The Art of Chiu Chow Kung Fu Tea

- ◆ 潮州人的工夫茶藝除了有解渴之用，更是茶禮的載體，當中講究禮儀文化，程序繁多、井井有條，體現長幼有序及賓客互讓的精神，亦起了維繫潮州人身份認同的作用。

For Chiu Chow people, tea drinking is not only about thirst-quenching but also embodies etiquette and culture. The tea ceremony is highly structured and intricate, reflecting a spirit of respect for seniority and courtesy towards guests. It also serves to reinforce a sense of identity among the Chiu Chow community.



3 臘味製作技藝

Preserved Meat Making Technique

- ◆ 臘味是將肉類處理曬乾，以便保質和貯藏。製成品包括臘腸、臘腸、臘肉和臘鴨等。

Preserved meat is made through the sunning process for preservation and storage. The products under this category include preserved sausage, liver sausage, ham and duck in Chinese style.

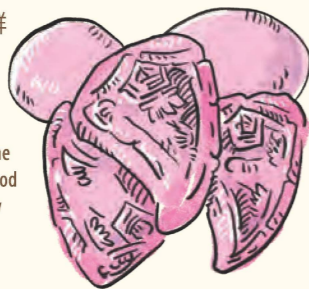


4 潮州食品製作技藝

Chiu Chow Food Making Technique

- ◆ 潮州食品中的粿品和糖塔，是潮州人在傳統節日，例如祭祀祖先或祈福酬神時製作的供品。這些潮州食品製作技藝有助維持潮州人的族群認同。

Chiu Chow people make sticky rice dumplings and sugar loaves as offerings during festive events, such as ancestral worship, praying for the blessings from deities and thanksgiving. The food help uphold a sense of identity in the Chiu Chow community.

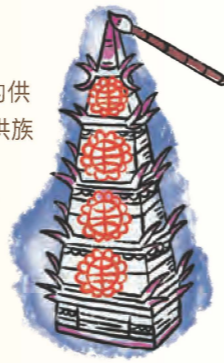


5 潮州糖塔製作技藝

Chiu Chow Sugar Loaf Making Technique

- ◆ 糖塔是用糖製成風水塔造型，作為儀式的供品。供奉完成後的糖塔會用作烹調糖水，供族群成員享用。

Sugar loaf, as a ritual offering, is shaped like a feng shui pagoda. When the ritual is over, the sugar loaf will be served in sweet soup and shared among members of the community.



6 潮州五色餅製作技藝

Chiu Chow Five Assorted Betrothal Cakes Making Technique

- ◆ 「五色禮餅」為香港潮州族群的流行餅食，包括白皮綠豆沙餅、豆仁方條、淋糖、杭仁明糖和鴨頸糖。

Five assorted betrothal cakes, popular snacks of the Chiu Chow community in Hong Kong, refer to Bai Pi Lu Dou Sha Bing (Green bean muffin with white skin), Dou Ren Fang Tiao (Peanut sweet), Lin Tang (Peanut soft sweet), Lan Ren Ming Tang (Olive seed soft sweet) and Ya Jing Tang (Peanut soft crisp sweet).



7 傳統蝦子麵製作技藝

Traditional Shrimp Roe Noodle Making Technique

- ◆ 蝦子麵（或寫作「蝦籽麵」）在香港十分普及，師傅在打麵時混入蝦子及濃湯精華，再將麵條煮熟及烘乾成麵餅。麵條不經油炸，用清水烹煮數分鐘即可食用，是蝦子麵的一大特色。

Shrimp roe noodle is very common in Hong Kong. The master mixes shrimp roe and concentrated broths into the noodle dough. The noodles created from this dough are then cooked and baked dry to become noodle bundles, without being deep fried. They are ready to eat after just a few minutes of boiling in plain water. Quick preparation is a major characteristic of shrimp roe noodles.



8 九龍城潮僑街坊盂蘭勝會

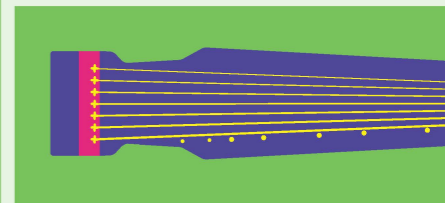
Chiu Kiu Yu Lan Festival of Kowloon City

- ◆ 九龍城潮僑盂蘭勝會於每年農曆七月在亞皆老街球場舉辦盂蘭勝會，儀式包括請神、誦經、競投福品和化大士王等，並聘請潮劇團上演潮劇神功戲。由於亞皆老街球場正進行工程，2025年的活動於賈炳達道公園足球場舉行。

Kowloon City Chiu Kiu Yue Lan Association Limited organises the Yu Lan Festival at the Argyle Street Playground during the seventh lunar month every year. The festivities consist of inviting deities, chanting scriptures, auction of auspicious items and burning the Ghost Master. A Chiu Chow opera troupe is also hired to perform thanksgiving Chiu Chow opera. Due to ongoing works at Argyle Street Playground, the 2025 event was held at soccer pitch at Carpenter Road Park.



2026 HONG KONG MONTH 香港非遺月



ICH 香港處處有非遺 Around Town

THE HONG KONG JOCKEY CLUB SERIES 香港賽馬會呈獻系列

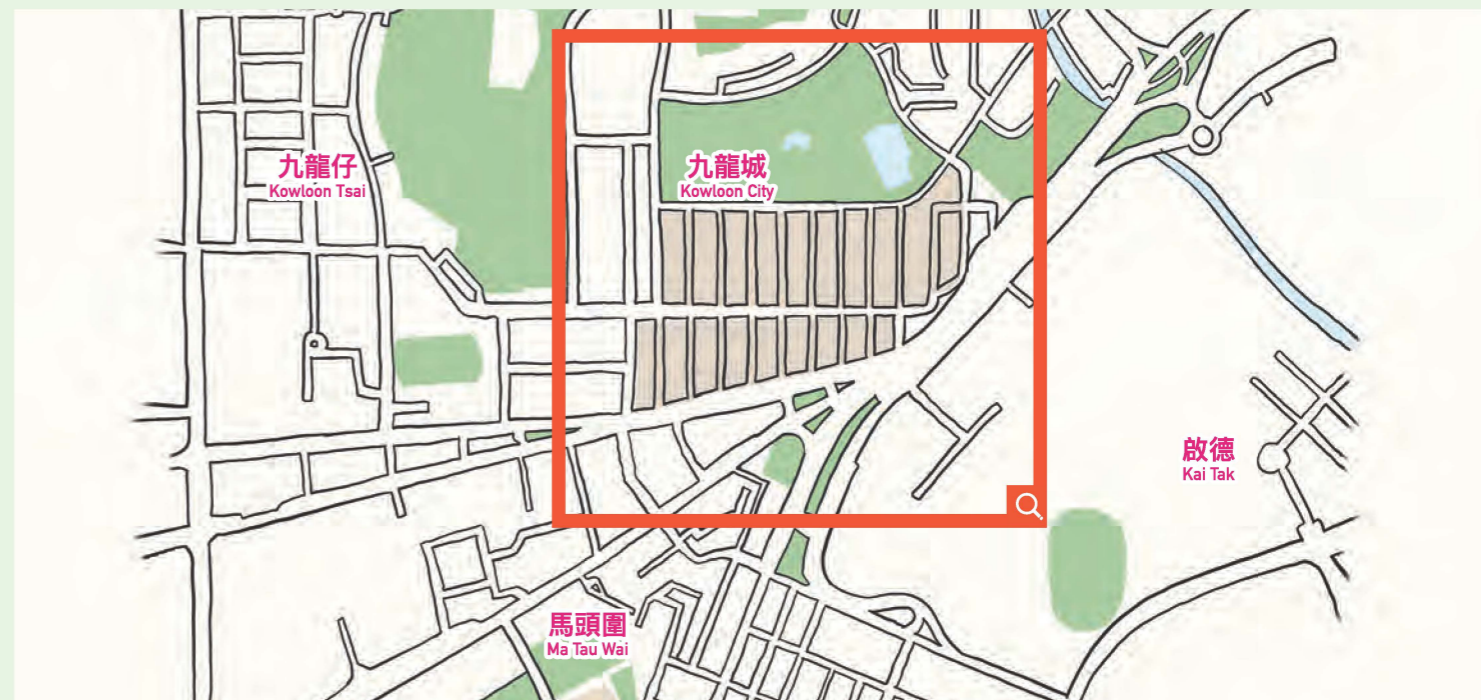
非遺精華遊蹤－九龍城區 ICH Highlight Tours - Kowloon City District

主辦 Presenter

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香港非遺月2026香港賽馬會呈獻系列 Hong Kong ICH Month 2026 The Hong Kong Jockey Club Series



九龍城區 Kowloon City District

九龍城區位於九龍中部，背靠獅子山，前臨維多利亞港。戰後大量潮州移民定居九龍城，為九龍城區帶來了豐富的潮州文化和食品。是次遊蹤將主要介紹九龍城與潮州社區相關的非物質文化遺產（非遺）項目。

Kowloon City District is located in the central part of Kowloon, backed by Lion Rock and facing Victoria Harbour. After the Second World War, a large number of Chiu Chow immigrants settled in Kowloon City, bringing with them a rich Chiu Chow culture and food. The tour will focus on Kowloon City, primarily introducing intangible cultural heritage (ICH) items related to the Chiu Chow community.

遊覽須知 Notes for Visitors

- (1) 本地圖所列地點的開放時間或活動時段各有不同，部分地點並不對外開放，敬請留意。
The opening hours or event periods of the locations listed on the map may vary. Some of the locations are not open to the public. We appreciate your attention.
- (2) 請尊重場地其他使用者，盡量避免對業主及用戶造成影響。
Please be considerate of other users in the venues and avoid causing inconvenience to the owners and occupants.

九龍仔公園
Kowloon Tsai Park

石屋家園
Stone Houses
Family Garden

九龍城侯王古廟
Hau Wong Temple, Kowloon City

九龍寨城公園
Kowloon Walled City Park

前九龍寨城衙門
Former Yamen Building of
Kowloon Walled City

九龍寨城南門遺蹟
Remnants of the South Gate of
Kowloon Walled City

九龍城潮僑街坊盂蘭勝會
Chiu Kiu Yu Lan Festival of Kowloon City

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Chiu Chow Sugar Loaf
Making Technique

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Chiu Chow Marinated
Food Making Technique

宋皇臺港鐵站
MTR Sung Wong Toi Station

延文禮士道
Inverness Road

嘉林邊道
Grampian Road

聯合道
Junction Road

東頭村道
Tung Tau Tsuen Road

黃正街
Tung Tsing Road

衙前圍道
Nga Tsin Wai Road

福祿村道
Fuk Lo Tsuan Road

賈炳達道
Carpenter Road

獅子石道
Lion Rock Road

侯王道
Hau Wong Road

衙前圍道
Nga Tsin Wai Road

衙前圍道
Nga Tsin Wai Road

南南道
South Wall Road

啟德道
Kai Tak Road

太子道西
Prince Edward Road West

南南道
Nan Kok Road

龍崗道
Lung Kong Road

打鼓鑊道
Tak Koo Lung Road

太子道東
Prince Edward Road East

B3

B2