

## 1 潮州卤水食品制作技艺

### Chiu Chow Marinated Food Making Technique

- 香港的潮州家庭会以花椒、八角、桂皮、甘草和多种药材制成卤水，并以卤水烹调多种肉类或内脏，制成潮州卤水食品。

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.

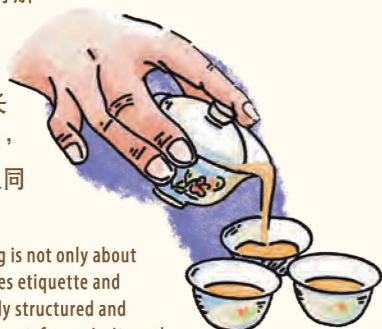


## 2 潮州工夫茶艺

### The Art of Chiu Chow Kung Fu Tea

- 潮州人的工夫茶艺除了有解渴之用，更是茶礼的载体，当中讲究礼仪文化，程序繁多、井井有条，体现长幼有序及宾客互让的精神，亦起了维系潮州人身份认同的作用。

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 腊味制作技艺

### Preserved Meat Making Technique

- 腊味是将肉类处理晒干，以便保质和贮藏。制品包括腊肠、腊肠、腊肉和腊鸭等。

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.

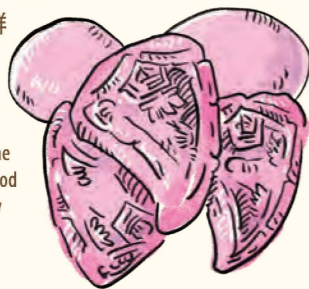


## 4 潮州食品制作技艺

### Chiu Chow Food Making Technique

- 潮州食品中的粿品和糖塔，是潮州人在传统节日，例如祭祀祖先或祈福酬神时制作的供品。这些潮州食品制作技艺有助维持潮州人的族群认同。

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.

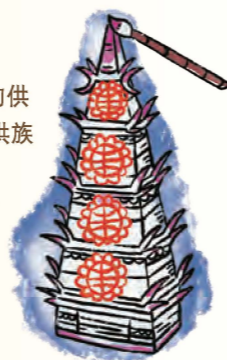


## 5 潮州糖塔制作技艺

### Chiu Chow Sugar Loaf Making Technique

- 糖塔是用糖制成风水塔造型，作为仪式的供品。供奉完成后的糖塔会用作烹调糖水，供族群成员享用。

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 潮州五色饼制作技艺

### Chiu Chow Five Assorted Betrothal Cakes Making Technique

- 「五色礼饼」为香港潮州族群的流行饼食，包括白皮绿豆沙饼、豆仁方条、淋糖、榄仁明糖和鸭颈糖。

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 传统虾子面制作技艺

### Traditional Shrimp Roe Noodle Making Technique

- 虾子面（或写作「虾籽面」）在香港十分普及，师傅在打面时混入虾子及浓汤精华，再将面条煮熟及烘干成面饼。面条不经油炸，用清水煮熟数分钟即可食用，是虾子面的一大特色。

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 九龙城潮侨街坊孟兰胜会

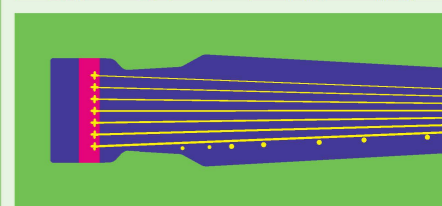
### Chiu Kiu Yu Lan Festival of Kowloon City

- 九龙城潮侨孟兰会于每年农历七月在亚皆老街球场举办孟兰胜会，仪式包括请神、诵经、竞投福品和化大士王等，并聘请潮剧团上演潮剧神功戏。由于亚皆老街球场正进行工程，2025年的活动于贾炳达道公园足球场举行。

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.



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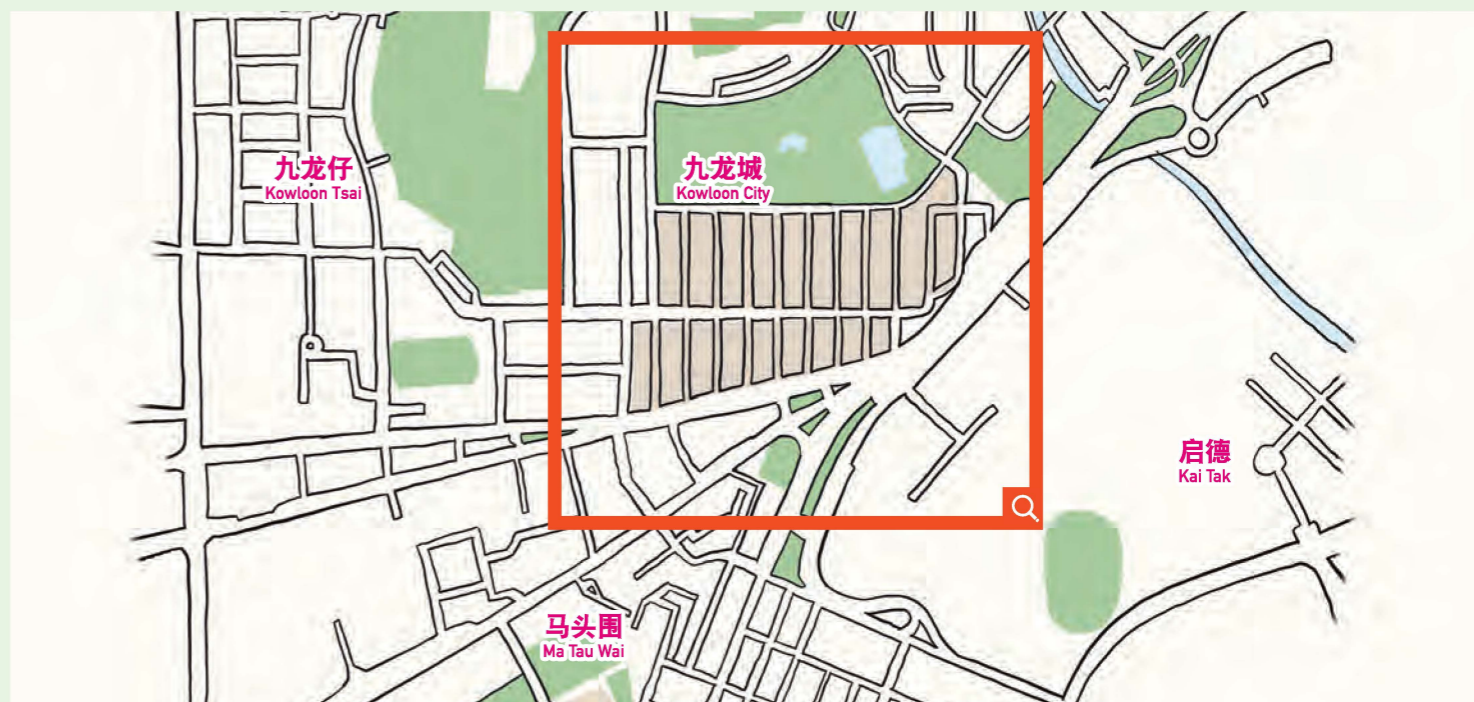


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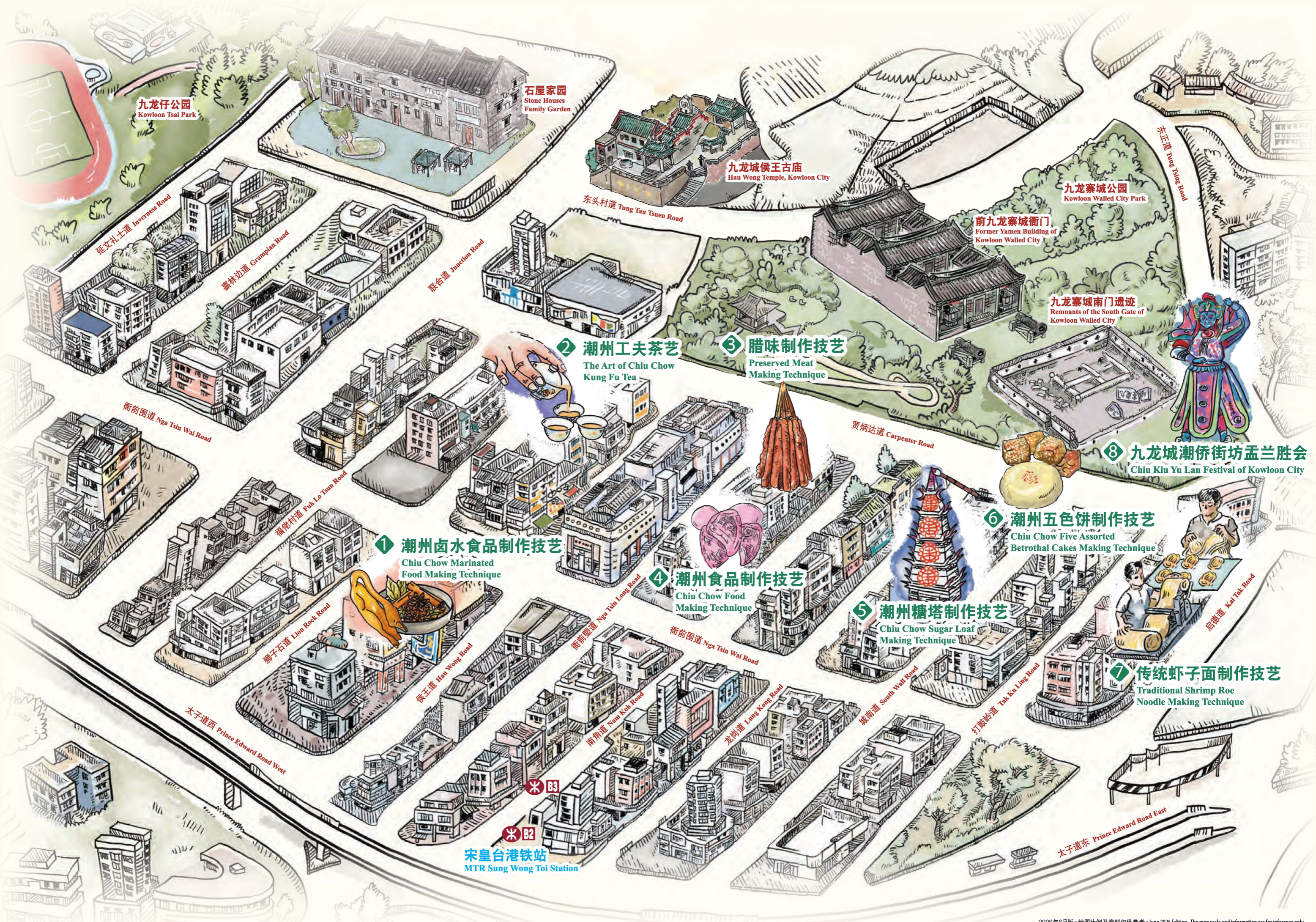
## 九龙城区 Kowloon City District

九龙城区位于九龙中部，背靠狮子山，前临维多利亚港。战后大量潮州移民定居九龙城，为九龙城区带来了丰富的潮州文化和食品。是次游踪将主要介绍九龙城与潮州社区相关的非物质文化遗产（非遗）项目。

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.

### 游览须知 Notes for Visitors

- 本地图所列地点的开放时间或活动时段各有不同，部分地点并不对外开放，敬请留意。  
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.
- 请尊重场地其他使用者，尽量避免对业主及用户造成影响。  
Please be considerate of other users in the venues and avoid causing inconvenience to the owners and occupants.



九龙仔公园  
Kowloon Tsai Park

石屋家园  
Stone Houses  
Family Garden

九龙城侯王古庙  
Hau Wong Temple, Kowloon City

九龙寨城公园  
Kowloon Walled City Park

前九龙寨城衙门  
Former Yamen Building of  
Kowloon Walled City

九龙寨城南门遗迹  
Remnants of the South Gate of  
Kowloon Walled City

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Chiu Chow Sugar Loaf  
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7 传统虾子面制作技艺  
Traditional Shrimp Roe  
Noodle Making Technique

宋皇台港铁站  
MTR Sung Wong Toi Station