

Beijing Traditional Food Tour

Trip overview

Embark on a tantalizing journey through Beijing's vibrant culinary landscape on this private one-day food tour. Beyond the magnificent palaces, the heart of Beijing lies in its sizzling woks and centuries-old recipes. This tour is designed for "foodies" who want to skip the tourist traps and dive straight into the authentic flavors that locals love.

From the crispy, succulent skin of a world-class **Peking Roast Duck** to the hidden gems tucked away in the narrow **Hutongs**, your expert guide will lead you through a sensory adventure. You won't just taste the food; you'll learn the stories behind the snacks and the history of Beijing's diverse food culture. Whether it's a traditional breakfast at a bustling local market or handmade dumplings in a private courtyard, this tour offers a delicious perspective on China's capital city.

- **Durations:** 1 Days
- **Destinations:** Local Restaurants
- **Tour inquiry:** <https://asiachinatour.com/beijing-food-tour-one-day/>

Itinerary

Day 1: A Twilight Culinary Adventure Through Old Beijing

Your gastronomic journey begins at **6:00 PM**, meeting your expert guide at **Exit A of Andingmen Subway Station**. We waste no time and dive straight into the heart of Beijing's snack culture with the **Doornail Meat Pie (Menkuang Roubing)**. Named for its resemblance to the large golden studs on imperial palace gates, these pan-fried beef pies are a burst of savory juice. Your guide will share the legendary history of this snack while teaching you the local secret: a dip in dark vinegar perfectly balances the richness. Pair it with a refreshing bottle of "**Fanta**" (a local favorite soda) to cleanse your palate for the next course.

After a short 300-meter stroll, we arrive at the famous **Mr. Shi's Dumplings**. This isn't just a meal; it's a story of cultural fusion. You'll meet Mr. Shi and hear how he evolved traditional recipes to captivate an international audience. You will sample two distinct varieties: a **time-honored traditional dumpling** and a **creative fusion version** that has become a cult favorite among

Beijing's expat community. To prepare your appetite for the grand finale, we'll walk another 660 meters to a boutique yogurt shop to try **Imperial-style Yogurt**, a silky, honey-infused treat once reserved for the emperors.

The evening culminates at the magnificent **Huajiyuan Restaurant**, housed in a sprawling, traditional courtyard. This celebrated eatery is a favorite for locals and celebrities alike. Before sitting down, you'll visit the **open roast-duck kitchen** to witness the master chefs skillfully wood-firing the birds to golden perfection. The feast features the iconic **Peking Roast Duck**, followed by the classic **Zha Jiang Mian (Noodles with Soybean Sauce)**. We conclude this "happy ending" with a trio of **exquisite Royal Court desserts**, leaving both your stomach and your mind full of Beijing's rich heritage.

Accommodations: Not Applicable (One-Day Tour)

Expert Travel Advice for Today:

When enjoying the Doornail Meat Pie, the first bite is crucial—nibble a small hole to let the steam escape and sip the hot soup inside to avoid burning your mouth. At Mr. Shi's, we recommend trying the pan-fried dumplings for a delightful crunch that contrasts perfectly with the soft, boiled versions. Since we will be walking approximately 1.8 kilometers (about 1.1 miles) between various food stops, comfortable footwear is essential for navigating the lively evening streets. Regarding the Peking Roast Duck at Huajiyuan, your guide will demonstrate the 'classic wrap' technique, but don't hesitate to try a slice of the crispy skin dipped only in a little sugar—it is designed to literally melt on your tongue. Lastly, as this tour takes place in the evening, the Hutong alleys provide a fantastic opportunity for night photography, so keep your camera ready for the atmospheric lanterns and bustling local life.

Booking Policy

Cancellation Policy

Cancellation by Customer

- Cancellation received before 60 days: FREE of charge
- Cancellation received from 30 days to 59 days prior arrival date: 20% of total rate
- Cancellation received from 15 days to 29 days prior arrival date: 40% of total rate
- Cancellation received from 7 days to 14 days prior arrival date: 70% of total rate
- Cancellation received less than 7 days prior arrival date or No show: 100% of total rate

Children Policy

The rate for children applicable for one child sharing a twin or double cabin with two adults.

- For infant (<04 years old): Free of Charge
- 04 - 11 years old without bed: 50% adult rate

- 04 - 11 years old with extra bed: 75% adult rate
 - Above 11 years old with extra bed: 100% adult rate
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