



MARDAN PALACE
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Chinese Food Festival At Mardan Palace



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For being the world wide luxury resort hotel, Mardan Palace would be appreciated for welcoming such a kind of organization. Many countries have traditional festivals and China, with its long history, is no exception. Chinese festivals reflect the diverse cultural heritage of its many ethnic groups.

Food plays a very important role in any celebrations and what better way can one celebrate but by enjoying rich and colorful occasions with special tasty dishes in Chinese Culture. Chinese intellectuals have created countless dishes with apt names, aromas, flavors and colors, greatly enhancing the dining experience.





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During these four or five thousand years of development, Chinese cuisine appears various features in different periods and regions. Generally speaking, Chinese people mainly live on the five common cereals and vegetables and added by a small supply of meat. This eating habit is formed by the mode of production which is centered by agriculture. Moreover, Chinese food makes cooked food and hot food primary, which is related to the advance of culinary skills and early civilization of the country Chinese cuisine, rich and colorful, has, as its main features diversified color, aromatic flavor, and excellent taste. With these three characteristics, Chinese cuisine is not only tasty but also a work of art for people to appreciate. To make real Chinese food, none of the three characteristics - color, aroma and delicious taste should be excluded.





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At the 9th of June 2012 Chinese food Festival will be made at Bosphorus Restaurant of MARDAN PALACE. There will be so many special talented chefs and team leaders such as Mr. Meng Xiangren, Han nationality, Master's degree, Lecturer. Senior technician of Chinese cooking, Mr. Xia Chen; Teacher, Tourism and Culinary College of Yang Zhou University Mr. Haifeng Zhang Teacher, Tourism and Culinary College of Yang Zhou University and the team leader Mr. Lu Xinguo, Professor, Graduate student teacher, President of the school of tourism and cuisine (food science and engineering) , Yangzhou University. Editor in chief of the culinary science journal of Yangzhou University.





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Category	Poultry	Beef and mutton	seafood	vegetables
Cold dishes (6 dishes)	Enticing chicken	Sauce beef	Mustard flavored salmon	Dipping sauce cucumber
	/	/		Colored bell pepper asparagus
	/	/	/	Honey kidney beans
Hot dishes (8 dishes)	Kung Pao Chicken	Braised beef in oyster sauce	Gollum Bass	Double Color Cauliflower
	Crispy Quail	Hong bridge mutton	Fried prawn row	Garlic Cabbage
Dessert (2 dishes)	Fried glutinous rice balls with sesame	Osmanthus Yuanxiao	/	/
Fruits (2 dishes)	Seedless watermelon	Mare's milk grape	/	/
Staple food (2 dishes)	Yangzhou fried rice	Tam Tam noodle	/	/
Soup (2 dishes)	Snow plum	Radish mutton soup	/	/