

ANTOR HONG KONG GOOD FOOD GUIDE 2024 (Updated 11 Dec 2024)

Destination	Must-Try Dishes	Annual Food Festivals	Good Food Guide URLs	Others
Perth, Western Australia	Southwest lamb, native salsa verde, celeriac and bush tomato	All year round	Wildflower https://www.agfg.com.au/restaurant/wildflower-53820	
Perth, Western Australia	Japanese food, seafood	All year round	Nobu Perth https://www.agfg.com.au/restaurant/nobu-perth-31477	
Caversham, Swan Valley, Western Australia	Donnybrook marron, macadamia, quandong, red back ginger; free-range pork belly and loin, cinnamon myrtle, muntrie, parsnip and roast chicken glaze.	All year round	Wild Swan at Mandoon Estate https://www.agfg.com.au/restaurant/wild-swan-at-mandoon-estate-43433	
Henley Brook, Swan Valley, Western Australia	Outstanding, hand-crafted spirits alongside a uniquely West Australian menu of thoughtful and thought-provoking dishes, showcasing esoteric native ingredients and the superb local produce of the Swan Valley.	All year round	Old Young's Kitchen https://www.agfg.com.au/restaurant/old-youngs-kitchen-96726	
Yallingup, Western Australia	Modern Australian food. Every plate is a work of art produced with uncompromising quality	All year round	Wills Domain Winery Restaurant https://www.agfg.com.au/restaurant/wills-domain-winery-restaurant-27038	

<p>Adelaide / South Australia</p>	<p>SiSea (Adelaide Central Market) – Eyre Peninsula wok fried mussels</p> <p>Fishbank (King William St) – fresh South Australian seafood including a caviar cart.</p> <p>Metro Oyster Bar (Gouger St) – South Australian oysters with a Greek twist.</p> <p>Hot Spicy Kitchen (Gouger St) – steamed whole barramundi.</p> <p>Magill Estate Restaurant (15 mins from CBD) – home of Penfolds Grange – fine dining.</p> <p>Mayura Station Tasting Room (Limestone Coast) – unique dining experience on the Mayura Station Wagyu farm. Complete beef experience. About four hours from Adelaide on the way to Melbourne.</p> <p>Oyster HQ (Eyre Peninsula) – oysters straight from the source. A flight plus travel from Adelaide.</p> <p>Shibui Dessert Bar (Grote St) – super trendy dessert bar with experimental flavours.</p> <p>Beerenberg (Hahndorf) – strawberries / strawberry milkshake</p>	<p>Tasting Australia – May 2025 Tasting Australia presented by RAA Travel 02–11 May 2025 <u>https://tastingaustralia.com.au/</u></p>	<p>Broadsheet - Adelaide</p> <p>Eat Club - Adelaide Restaurant Deals Near Me Up to 50% off with EatClub</p>	<p>Probably worth reiterating that Adelaide is a Great Wine Capital of the World with some of Australia’s foremost wine regions within one hour of the city – Barossa, McLaren Vale, Adelaide Hills.</p>
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Canberra – Pilot Onzieme	Palak Paneer – a creamy spinach and cheese dish with a hint of curry Smoked duck, rhubarb, gollion farm blood plums	June - August The TruffleFestival February Multicultural Festival	Pilot: Two hats Pilot, Ainslie - Modern Australian Restaurant Menu, Phone, Reviews AGFG Onzieme: One hat Onzieme, Kingston - Modern Australian Restaurant Menu, Phone, Reviews AGFG	Chef-hatted and awarded restaurants VisitCanberra
Bar Rochford	Roasted eggplant, sheep's yoghurt, curry leaf and vadavan.		Bar Rochford: One hat Bar Rochford, Canberra CBD - Modern Australian Restaurant Menu, Phone, Reviews AGFG	
Cairns: Tamarind Restaurant	Modern Australian Food. Tamarind serves Australian Freestyle cuisine with diverse styles. Seasonal local ingredients and flavors are featured. The menu includes a great wine list and cocktails.		The Reef Hotel Casino https://www.reefcasino.com.au/dine-2/tamarind-restaurant/	
Whitsundays: Bommie Restaurant	Modern Australian Food Bommie Restaurant serves innovative contemporary Australian food with fresh, locally sourced, seasonal produce, while guests can enjoy a glass of champagne with a Whitsundays view, surrounded by Glenn Murray's floor-to-ceiling sculptures.		https://www.hamiltonisland.com.au/restaurants/bommie	
Gold Coast: Palette	Modern Australian Food Situated in the stunning HOTA Gallery, Palette offers a unique blend of art and food on the Gold Coast. A unique fine dining experience with a fully curated wine list and locally sourced ingredients.		https://hota.com.au/visit-and-explore/dining-and-nightlife/palette-restaurant	

Sunshine Coast: Bask	Modern Australian Food This restaurant, which holds two Chef Hats, uses high-quality, fresh seasonal ingredients. Its diverse wine list complements its seasonal menu.		https://www.baskrestaurant.com/	
Brisbane: GOMA Restaurant	Modern Australian Food GOMA Restaurant offers a superb dining experience with modern Australian cuisine made from fresh local ingredients. Its contemporary setting makes it perfect for art and food enthusiasts to enjoy a unique blend of flavor, culture, and creativity.		https://www.qagoma.qld.gov.au/visit/eat-and-drink/	
Melbourne/Victoria	<p>Vue de Monde (Melbourne) --Melbourne's master of Middle Eastern cuisine</p> <p>Farmer's Daughters (Melbourne) -- preserves the proud tradition of Gippsland's farmers and producers (Idea: Sustainability with a vision for the future).</p> <p>Flower Drum (Melbourne) - fine dining Cantonese cuisine</p> <p>Laura at Pt.Leo (Victoria - Mornington Peninsula) - The only one two-hats restaurant in Mornington Peninsula.</p> <p>Lake House (Daylesford)</p>	<p>Melbourne Food & Wine Festival (World's Longest Lunch on 21 March 2025 & World's Longest Brunch on 23 March 2025)</p>	<p>Festival: Melbourne Food & Wine Festival Home - Melbourne Food and Wine Festival</p> <p>Vue de Monde (Melbourne) Vue de monde</p> <p>Farmer's Daughters (Melbourne) Farmer's Daughters - Restaurant, Bar & Deli in Melbourne</p> <p>Flower Drum (Melbourne) Flower Drum – Chinese Restaurant Melbourne</p> <p>Laura at Pt.Leo (Victoria - Mornington Peninsula) Laura</p> <p>Lake House (Victoria – Daylesford) Daylesford Luxury Hotel Accomodation - Lake House, Victoria</p>	

New South Wales	Seafood especially oyster, beef, Wine, Aussie brunch, coffee, diverse cuisines (such as Asian cuisines) etc.	<p><u>July</u> Hunter Valley Wine and Beer Festival</p> <p><u>May – June</u> Vivid Food (during Vivid Sydney)</p> <p><u>May:</u> Narooma Oyster Festival</p>	<p>AUSTRALIAN GOOD FOOD GUIDE (Sydney): https://www.agfg.com.au/awards/sydney</p> <p>Time Out (Sydney): Time Out Sydney Sydney Events, Activities & Things To Do</p> <p>Open Table (Sydney): https://www.opentable.com/metro/sydney-restaurants</p> <p>Concrete Playground (Sydney): The best things to do in Sydney - Concrete Playground Sydney</p>	
Tasmania	Rye Whiskey Gravlax, Tasmanian Scallop Pie, Mt Gnomon Shredded Pork and Dover Cherries, Tasmanian Apple Cake	<p><u>December – January</u> Taste of Summer</p> <p><u>February</u> Festivale</p>	<p>Discover Tasmania https://www.discovertasmania.com.au/things-to-do/food-and-drink/?page=1&pageSize=10&coords=-41.7418,146.580096&t=3867</p>	
<p>Restaurant recommend by Tasmania</p> <p>Clover Hill – Clover’s Kitchen Multi-Course Dining Experience Clover Hill, a Tasmanian winery established in 1986, crafts sparkling wines rivalling Champagne. Committed to tradition and quality, it recently launched Clover’s Kitchen – a multi-course experience featuring seasonal, local produce paired with their sparkling wines. Available on Saturdays and Sundays for lunch.</p> <p>Restaurant Maria Hobart's newest waterfront gem, Maria, brings a touch of the Mediterranean to town. Part of the Aloft family, this lively new space sits proudly in the Brooke Street Pier building, perched above the water below. Local and Australian produce takes centre stage of course, alongside a wine list from near</p>				

	<p>Erda Erda beckons you in with warmth and deliciousness. This forty-seat cafe, nestled on Hobart's CBD fringe, is your new community hub. Gather with friends and neighbours, soak up the welcoming atmosphere and savour great food and drinks, such as omurice – tomato fried koshihikari rice, scrambled eggs, and a demi-glaze, or the honey butter toast with brioche, mascarpone and blueberries.</p> <p>Agrarian Kitchen Eatery – New Garden dining experience The Agrarian Kitchen takes farm-to-table to a new level with its new immersive garden dining experience. Start your set menu adventure among the garden beds, before exploring the grounds at your leisure and continuing on in the restaurant. As always, the menu is a celebration of fresh, local ingredients sourced directly from the on-site garden, neighbouring plots, and local producers.</p>	
Two food guides for use:	<p>Australian Good Food Guide https://www.agfg.com.au/awards/wa</p> <p>WA Good Food Guide https://wagoodfoodguide.com</p>	

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Britain	<p>Cornish Pastry</p> <p>Scotch Eggs</p> <p>Scones With Clotted Cream and Jam</p> <p>Shepherd’s Pie/Cottage Pie</p> <p>Sussex Pond Pudding</p> <p>Eton Mess</p> <p>Welsh Rarebit</p> <p>Cormer Crab</p> <p>Haggis</p> <p>Mince Pies</p>	<p><u>April</u> Broadstairs Food Festival, Kent, England</p> <p><u>May</u> St Ives Food and Drink Festival, Cornwall, England</p> <p><u>June</u> Taste of London, England</p> <p><u>July</u> Cardiff Food and Drink Festival, Cardiff, Wales</p> <p><u>August</u> The Big Festival, The Cotswolds, England</p> <p><u>September</u> Abergavenny Food Festival, Wales</p> <p><u>October</u> Bushmills Salmon and Whiskey Festival, Northern Ireland</p>	<p>First Look: You Can Dine At This Fine Dining Restaurant While Donating To Charity At The Same Time Bamboleo: Dine At This Fine Dining Restaurant While Donating To Charity</p> <p>The “Best Restaurant In The World” Boasts Three Michelin Stars, And Has Now Officially Opened In Scotland: TimeSpirit: Three-Michelin Star El Celler De Can Roca Experience In Scotland</p> <p><u>London's Best Afternoon Teas Festive Edition:</u> The Best Festive Afternoon Tea in London 2024 For Every Budget</p>	

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Croatia	<p>Mains: Komiža Pie (flatbread), Meat under Bell, Whole Roast Lamb, Paštica, Skradin Risotto, Oysters, Sea Food Stew</p> <p>Desserts: Štrukli, Skradin Torte, Rab Torte, Fritule, Gibanica</p> <p>Snacks: Soparnik, Tartufata, Zlevka, Pag Cheese, Prgica Cheese, Ham and Cheese from Mišina (aged cheese in sheepskin), Kulen</p>	<p><u>March</u> Mali Ston Oyster Festival, Mali Ston https://www.peljesac.holiday/event-details/dan-malostonske-kamenice-mali-ston?lang=en</p> <p><u>May</u> Vinistra Wine Fair, Istria https://vinistra.hr/hr</p> <p>Sep: Truffle Days, Istria https://www.istra.hr/en/gourmet/truffle/truffle-days-in-istria</p> <p><u>October</u> Good Food Festival, Dubrovnik https://tzdubrovnik.hr/lang/en/news/good_food_fest/index.html</p>	<p>FOOD GUIDES:</p> <p>CNTB: https://croatia.hr/en-gb/food-and-drink</p> <p>Michelin: https://guide.michelin.com/dk/en/selection/croatia/restaurants</p> <p>Taste Atlas: https://www.tasteatlas.com/croatia</p>	

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Finland	<p><u>拉普蘭炒馴鹿肉 Poronkärästys</u> 馴鹿分佈于芬蘭北部的拉普蘭省，近期研究發現，馴鹿肉是可食用的最健康肉類之一。這種肉類富含 B-12、omega-3 和 omega-6，肉質精瘦，鮮嫩美味！炒馴鹿肉搭配馬鈴薯泥，是芬蘭人一年四季百吃不膩的一道美食。</p> <p><u>三文魚湯 Salmon Soup</u> 芬蘭三文魚湯是一道經典傳統菜肴，無論是當地人的家中還是餐廳內均會製作。最受歡迎的版本是在奶香白湯中加入三文魚、洋蔥和馬鈴薯，並以蒔蘿作為點綴。您會在許多餐廳和咖啡館的菜單上看到這道美食。寒冷冬日來一碗熱氣騰騰的三文魚湯，爽心又暖胃。</p> <p><u>卡累利阿派 Karjalanpiirakka</u> 卡累利阿派也叫做大米焗派，是芬蘭美食界的一顆明珠。這道經典糕點最初源自<u>芬蘭東部的卡累利阿省</u>，其餡料採用美味大米、馬鈴薯或胡蘿蔔製成，包裹在酥脆的黑麥面皮中，滿口香溢的黃油糕點會即刻征服您的味蕾。最好搭配新鮮黃油或雞蛋黃油抹醬食用。</p>	<p><u>4 September</u> Finnish National Food Day <u>九月四日</u> 芬蘭餐館日</p> <p><u>July - August</u> Rapujuhlat <u>七-八月</u> 芬蘭龍蝦節</p>	<p>Best restaurants in Finland: 最佳餐飲場所: https://www.visitfinland.com/en/articles/best-restaurants-in-finland/</p> <p>Michelin-star restaurants in Helsinki https://www.myhelsinki.fi/en/eat-and-drink/restaurants/michelin-star-restaurants-in-helsinki</p> <p>To book the restaurant: https://www.tableonline.fi</p>	

	<p style="text-align: center;"><u>芬蘭肉桂卷 Korvapuusti</u></p> <p>雖然芬蘭並未給肉桂麵包註冊專利，但芬蘭人都覺得這就是芬蘭專屬。香噴噴熱乎乎的肉桂卷搭配咖啡享用，是芬蘭人享受愜意時光的最好方式。</p>			
France	Beef Bourguignon, Garlic and parsley snail, Onion Soup, Oysters, Foie gras, Magret de Canard (Duck breast)	<p><u>May</u></p> <p>French GourMay</p>	<p>The Fork https://www.thefork.com/restaurants/paris-c415144</p> <p>Michelin Guide France https://guide.michelin.com/hk/en/selection/france/restaurants</p> <p>Dianping https://www.dianping.com</p>	

<p>Hong Kong</p>	<p>Dim Sum, Peking Duck, , Wonton Noodles, Char Siu, Egg tarts, Beef Brisket Noodle Soup, HK-styled Milk Tea, Seafood Congee, Curry Fish Balls, Roasted Goose and Duck</p> <p>點心、北京烤鴨、雲吞麵、叉燒、蛋撻、 牛腩麵、港式奶茶、海鮮粥、咖哩魚蛋、 燒鵝、燒鴨</p>	<p><u>October</u> Hong Kong Wine and Dine Festival</p> <p><u>十月</u> 香港美酒佳餚巡禮</p>	<p>OpenRice https://www.openrice.com/en/hongkong</p> <p>Time Out Hong Kong https://www.timeout.com/hong-kong</p> <p>Michelin Guide Hong Kong https://guide.michelin.com/hk/en/hong-kong-region/hong-kong/restaurants</p> <p>TripAdvisor https://en.tripadvisor.com.hk/</p> <p>大眾點評 https://m.d</p>	
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Korea	<p>Grilled pork belly, hanwoo (beef), Tteokbokki (picy rice cake), fish cake skewers, fried chicken, kimchi, kimbap (rice roll with seaweed), bibimbap (rice bowl topped with vegetables), ganjang gejang (marinated raw crab), etc.</p> <p>烤三層肉、韓牛、辣炒年糕、魚糕串、炸雞、辛奇、紫菜飯卷、拌飯、醬油蟹等</p>	<p><u>July</u> 大邱炸雞啤酒節</p> <p><u>October – November</u> 光州辛奇節</p>	<p>Catch Table (Global) Mobile app: https://www.catchtable.net/ -App for restaurant reservation, Michelin Guide</p> <p>Naver Map Mobile app: https://map.naver.com/p/ -App for restaurant search with navigation, restaurant booking (*Korea mobile phone no. will be needed for real name verification)</p> <p>Taste of Seoul: https://tasteofseoul.visitseoul.net/</p> <p>Restaurant Recommendations, Food Tour Programs made by Seoul City Government</p>	

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Macao	<p>土生菜及葡萄牙菜: 馬介休球、烤葡萄牙腸、葡式青菜湯、非洲雞、薯絲炒馬介休、葡式燒乳豬、澳門式免治、焗鴨飯、葡撻 (葡式蛋撻)、木糠布甸等</p> <p>澳門地道美食: 蝦籽撈麵、豬扒包、杏仁餅、肉乾等</p>	<p>六月 澳門國際美食之都嘉年華</p> <p>十一月 澳門美食節</p>	<p>OpenRice https://www.openrice.com/zh/macau</p> <p>Michelin Guide Macau https://guide.michelin.com/hk/zh_HK/best-of/best-place-taste-macau</p> <p>大眾點評 https://m.dianping.com/</p> <p>「食在澳門iFood Macau」 mobile app https://ifood-macau.appstor.io/#google_vignette</p>	

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Malaysia	<ol style="list-style-type: none"> 1. Nasi Lemak 椰漿飯 2. Mee goreng mamak 馬來炒麵 3. Rendang (beef, chicken or lamb) 仁當 (牛、雞、羊) 4. Bak Kut Teh 肉骨茶 5. Laksa 喇沙 6. Curry Mee 咖喱麵 7. Roti Canai 印度薄餅 8. Hokkien Mee 福建麵 9. Char Koay Teow 炒貴刁 10. Satay 沙嗲 11. Rojak 羅渣 12. Durian 榴槤 13. Otak Otak 烏達 14. Cendol 珍多冰 15. Apam balik 曼煎糰 	<p><u>August</u> Sabah Durian Tourism Bazaar</p> <p><u>October</u> Kita Food Festival</p> <p><u>November</u> Penang International Food Festival</p>	<p>Tatler Asia https://www.tatlerasia.com/guides/dining/my</p> <p>Food'n Road https://foodandroad.com/malaysian-food/</p> <p>Two-together https://two-together.com/things-to-eat-malaysia/</p> <p>Michelin Guide https://guide.michelin.com/my/en/selection/malaysia/restaurants</p>	

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Portugal	<p>365 Different Types of Codfish Dishes</p> <p>Portuguese Suckling Pig</p> <p>Cataplana - Shellfish Rice on A Round Shaped Copper Kitchen Pan</p> <p>Fish Stew</p> <p>Octopus In Olive Oil</p> <p>Egg Custard (Pastel de Nata)</p>	<p><u>February</u> Essence of Wine, Oporto</p> <p><u>June</u> St. John Festival, Oporto; St. Anthony Festival, Lisbon</p> <p><u>August</u> Sardine Festival, Portimão</p> <p><u>October - November</u> National Gastronomy Festival, Santarém</p> <p><u>November</u> Cozinha dos Ganhões – Alentejo Gastronomy Festival</p>	<p>Gastronomy www.visitportugal.com</p> <p>Michelin Stars in Portugal for 2023 www.visitportugal.com</p> <p>Essence of Wine (Essência do Vinho)</p> <p>Visit Portugal's WeChat MiniProgram 葡萄牙國家旅遊局騰訊小程序</p> <p>https://www.visitlisboa.com/en/p/lisbon-flavours/specialties/pastel-de-nata</p> <p>https://www.visitalgarve.pt/en/3373/algarve-cataplana.aspx</p> <p>https://www.visitportugal.com/en/node/73758</p> <p>St. John Festival (Festa de São João)</p>	

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Samoa	<p><u>Palusami</u> 烘烤前將牛肉、洋蔥和椰子混合,包裹在芋頭葉在 <u>Umu</u> 慢煮。</p> <p><u>Oka l' a 魚生</u> 新鮮的金槍魚,檸檬汁和椰子奶油腌制,然後與洋蔥一起切成塊一起生食。</p> <p><u>Supo Esi 木瓜湯</u> 這道菜用椰奶、西米、木瓜和椰子片製成。搭配薩摩亞麵包一起食。</p> <p><u>Sapasui</u> 豬肉或雞肉、芋頭葉和胡蘿蔔製成,以粉絲面為底,配米飯或芋頭。</p> <p><u>Palolo 蠕蟲尾巴</u> 一種鬚毛海蟲生活在南太平洋珊瑚礁內。這些蠕蟲繁殖期每年兩次,分別在 10 月和 11 月。用葉子包起來烤、煎,或者生吃。</p> <p><u>Panikeke 甜甜圈</u> 圓形煎餅,由麵粉、糖、鹽、雞蛋、牛奶和泡打粉組成的甜麵團。</p> <p><u>Fai' ai Elegi 椰子奶油魚</u> 椰子奶油和魚,加入了黃瓜、洋蔥和西紅柿裝在椰子殼中烹製。</p>	<p>September Samoa's Teuila Festival 每年九月第一個星期是為期一周 Teuila 節。期間展示傳統的薩摩亞藝術和手工藝品,木雕、服裝、紋身藝術、火刀舞、舞蹈比賽和薩摩亞小姐選美大賽。及體驗傳統的 Umu 烹飪食譜。包括肉類、海鮮和蔬菜的美味佳餚,還可以找到甜食和水果。</p>	<p>Samoa 最佳餐飲場所:</p> <p><u>Paddles 餐廳</u> Tripadvisor 2024 年薩摩亞最佳餐廳的第一名。結合薩摩亞和義大利 Fusion 美食。</p> <p><u>Nourish Café</u> Tripadvisor 2024 年薩摩亞最佳餐廳的第二名。精選新鮮當地和有機食材,美味和有益健康的食物。</p> <p><u>品嚐傳統薩摩亞美食的最佳地點是 fiafia 之夜:</u> 許多度假村和酒店每周都會舉 fiafia 之夜,通常包括跳舞和以傳統方式 Umu 烹製的晚餐。</p> <p>www.samoa.travel/pagepreview/teuila-festival</p>	<p><u>Umu</u> 是一種傳統的薩摩亞烹飪方法,將石頭放在火上加熱,然後放食物在上面,用香蕉葉或椰子葉包裹,或放入半椰子中。更多的香蕉葉覆蓋在頂部以密封烘烤。</p>

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Spain	Paella燴飯, 伊比利亞黑毛豬火腿, 風乾肉腸, 烤乳豬, 烤羊腿, manchego芝士, 深海魚類及海鮮, 薯仔雞蛋餅	<u>January</u> Madrid Fusión <u>April</u> Salón Gourmet <u>October</u> San Sebastian Gastronómika	Michelin Guide Spain 米芝蓮指南-官方網站 品味西班牙官網 Home - Saborea España	

Destination	Must-Try Dishes	Annual Food Festivals	Good Food Guide URLs	Others
Switzerland	<p>Raclette 烤芝士</p> <p>南部瓦萊地區的菜餚，把直徑 40 公分的圓形芝士切成半圓形，把切口部分加熱至開始溶化，用刀刮下來放在盤中，然後就著煮熱的馬鈴薯吃，還可配上酸瓜和洋蔥。</p> <p>Cheese Fondue 芝士火鍋</p> <p>將 2-3 種芝士放在白葡萄酒中加熱使其溶化，然後用長叉插着切成小塊的麵包蘸着吃，隨地區不同，使用的芝士種類和調配方法各不相同，當然其味道也各不一樣。</p> <p>Rosti 烤薯條</p> <p>將馬鈴薯切成細條狀，像做薄煎餅似的用平底鍋把馬鈴薯兩面烤熟。作為伴菜或主菜用，一般都是和奶油、煮牛肉、烤香腸一起吃。也可以和火腿，熔化的芝士，炒蛋或燻肉一起食用。</p>	<p>https://www.myswitzerland.com/en/experiences/events/events-search/?rubrik=culinaryevents</p> <p>https://www.zuerich.com/en/node/84631</p>	<p>https://www.myswitzerland.com/en/experiences/food-wine/</p> <p>https://www.myswitzerland.com/en/planning/about-switzerland/custom-and-tradition/typical-food/</p> <p>https://guide.michelin.com/en/ch/restaurants</p> <p>https://www.gaultmillau.ch</p>	

Destination	Must-Try Dishes	Annual Food Festivals	Good Food Guide URLs	Others
Taiwan	Danzai Noodles (擔仔麵) , Braised Pork Rice (滷肉飯) ,Taiwanese Meatballs (肉圓) , Popcorn Chicken (鹽酥雞) , papaya milk (木瓜牛奶) , Mango Shaved Ice (芒果冰) , Oyster Omelette (蚵仔煎) , Xiao Long Bao (小籠包)	<p>八月 August 台灣美食展 Taiwan Culinary Exhibition</p> <p>八月 August 縱谷原遊會部落食樂園</p> <p>East Longitudinal Valley Festival</p>	<p>Michelin Guide Taiwan https://guide.michelin.com/hk/en/select/on/taiwan/restaurants</p> <p>The Taiwan Guide to Vegan & Vegetarian Dining https://www.taiwan.net.tw/vegetarian</p>	

Destination	Must-Try Dishes	Annual Food Festivals	Good Food Guide URLs	Others
Thailand	<p>Pad Thai 泰式炒金邊粉</p> <p>Green Curry 青咖哩</p> <p>Boat Noodles 船麵</p> <p>Chiang Mai Curry 泰北豬腩肉咖哩</p> <p>Papaya Salad 生木瓜沙律</p> <p>Mango sticky rice 芒果黑糯米飯</p> <p>Kaeng Liang 泰式胡椒蝦醬雜菜湯</p> <p>Platu Tom Wan 鹹甜吞拿魚</p>	<p><u>May</u></p> <p>Thai Fruit Festival</p>	<p>The MICHELIN Guide Thailand https://guide.michelin.com/en/th/restaurants</p> <p>Wongnai https://www.wongnai.com/</p> <p>GrabFood https://food.grab.com/th/en/</p>	