



The Pursuit of Lifetime

Discover local cuisine in Beijing

For a foodie, Beijing must be on the check list. This city not only has its own traditional food, but also includes all kinds of food from all over China, or even around the world. No matter what kind of food tastes and habits you have, you can definitely find your own favorite delicacies in Beijing.

For those who are the first time in Beijing, the question is: Where is the best place to enjoy local food? This itinerary will let the foodies know how to use the simplest way to discover the most authentic food in Beijing.

DAY ONE



Check-In

Settle in and get comfortable at your new home away from home and unwind while surrounded by your room's artistic vibe.



Go to the Place where the Beijingers go

Huguosi Snack Bar is a time-honored brand which you can find its chain stores in many places of Beijing, especially in the hutongs, this will offer you much convenience to arrange your sightseeing route. Follow the local people to try the classic snacks and this is the beginning of setting foot in local people's way of living in this city.

Arrival

Chic Dining Experience at George's Restaurant

Indulge in signature Mediterranean cuisine that introduces an authentic, yet distinctive palette accompanied by a rich selection of wine from private chateaus.



DAY TWO



Start in the Morning

Set out to Qianmen Street which has become one important attraction in 'One-day Trip in Beijing' tour. Neighboring attractions like Tiananmen Square, Temple of Heaven, Forbidden City and Da Shi Lar are worth visiting while coming to the Qianmen area. It is one of the last remnants of the business centers of the old Beijing and has been transformed into a modern commercial pedestrian street, with traditional handcrafting stores, such as Neiliansheng Shoe Store, Ruifuxiang Silk Shop and Zhangyiyuan Tea House.



Have Fun with Traditional Beijing Style Hotpot

Dong Lai Shun Restaurant was founded in Beijing and renowned for authentic "Shuan Yang Rou". Paper-thin slices of Inner Mongolian black-headed mutton is cooked instantly and stays tender even when boiled for longer. Served with succulently seasoned sauces made from ancient secret recipes provide a fiesta of flavors. retail outlets and more than 40 dining outlets.

It's time to Eat



Taste the Name Card of Beijing

One of the most representative food in Beijing is Peking duck and it would be nice to stroll along Dashilan street and enjoy this traditional delicacy that you won't forget at Siji Minfu Roast Duck Restaurant. You could also try other local food here, such as Beijing Style Roasted Lamb, Almond Tofu, and some famous snacks like Red Bean Cake and Lvdagunr. A fine tip is that you need to walk a certain distance to get to the restaurant since no taxi or private car is allowed to drive on this street.



Dumpling is the Must-Have

Duyichu Dumpling is an ancient restaurant with more than 200 years of history dating back to Emperor Qianlong. This well-known restaurant serving "Shu Mai" or stuffed steamed dumplings is famous for its workmanship. A selection of fillings is wrapped into the shape of a pomegranate or a lotus and comes out remarkably fresh and tasty. "Shu Mai" is a type of traditional Chinese dumpling, originating from Huhhot. Du Yi Chu is not just limited to these stuffed dumplings, they also make local delicacies such as "Fried Triangles" which also has an amazing taste.

DAY THREE



Relax as The Beijingers

Houhai, which means "Back Sea", is a large artificial lake in northern downtown Beijing. This area is characterized by abundant Hutongs and courtyards where you can have a glimpse of old Beijing. It is also a famous bar street and dotted with various restaurants - a great place to enjoy nightlife and taste local food.



Barbecue in Beijing Style

Kao Rou Ji is a famous Beijing restaurant that offers varieties of Muslim cuisines with more than 300 years of history. Muslim Food plays an important role in Beijing and is welcomed by the residence here. Smoke rises from the chafing dishes and swirls around the dining area, as raging fires burn, and a tantalizing sizzling sound coming from the barbecued meat, its sweet smell greeting the nose. You will undoubtedly have an unforgettable meal at here.

Becoming the Local Eaters



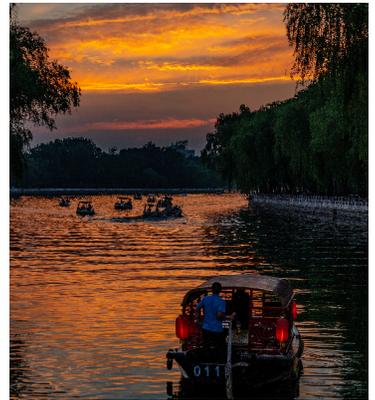
Exquisite Cantonese Food at Xin Ming Yuan

From Hong Kong to Beijing, Hong Kong Parkview to Parkview Green FangCaoDi, Xin Ming Yuan Restaurant selects precious and healthy ingredients to present a collection of authentic Cantonese cuisine, innovative Chinese delicacies, and specialties to gastronomes.



Beijing Fried Sauce Noodles - Zha Jiang Mian

They love the people of Beijing have for noodles is perhaps only rivaled by the Italian's love for pizza. There are so many different kinds of noodle dishes in the city, and Hai Wan Ju is the one you can't miss. The restaurant specializes in traditional Beijing noodles with soybean paste and is particular about the way the dish is served, the sides are separate from the noodles, so you can DIY your dish. Don't forget to drink some noodle soup after finishing the main dish, it's part of the tradition. Go to the Hai Wan Ju at Wangfujing so that you can have the change to go sightseeing.



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Parkview Green, No.9, Dongdaqiao Road, Chaoyang District, Beijing, P.R.China 100020
86-10-8561 2888 | reservations.bj@eclathotels.com
www.eclathotels.com/beijing