

# 武汉十大名点

## Top Ten Wuhan Snacks

### 1. 热干面

**Re Gan Mian (Hot Dry Noodles / Noodles with Sesame Paste)**



#### 推荐理由

武汉热干面源于 1930 年汉口长堤街蔡林记面馆，创始人蔡明玮。热干面在武汉家喻户晓，也是武汉的代名词。

#### Recommended Reason

Hot dry noodles originated in the 1930s at Cai Lin Ji, a noodle shop on Changdi Street in Hankou by Cai Mingwei. The dish quickly captured the hearts of locals and has since become a symbol of the city.

## 所需食材

碱水面、芝麻酱、酱油、陈醋、辣椒油、小葱、萝卜丁、酸豆角等

## Ingredients

Alkaline noodles, sesame paste, soy sauce, aged vinegar, chili oil, scallion, diced pickled radish, fermented long beans, etc.

## 2. 三鲜豆皮

### Sanxian Doupi (Wuhan-style Glutinous Rice Cakes)



#### 推荐理由

豆皮是武汉小吃符号，口感层次丰富，形似金色方块，喻意吉祥。在武汉，老通城的三鲜豆皮历史最为悠久，也最负盛名。如今，三鲜豆皮已经成为了武汉人过早的主打品种之一。

#### Recommended Reason

A symbol of Wuhan's authentic local snacks, this dish features rich, layered texture and a golden, square shape that symbolizes good fortune. Among all the varieties, the version from Lao Tong Cheng, with its long history, is the most iconic. Over the years, it has become one of the top breakfast choices for locals.

#### 所需食材

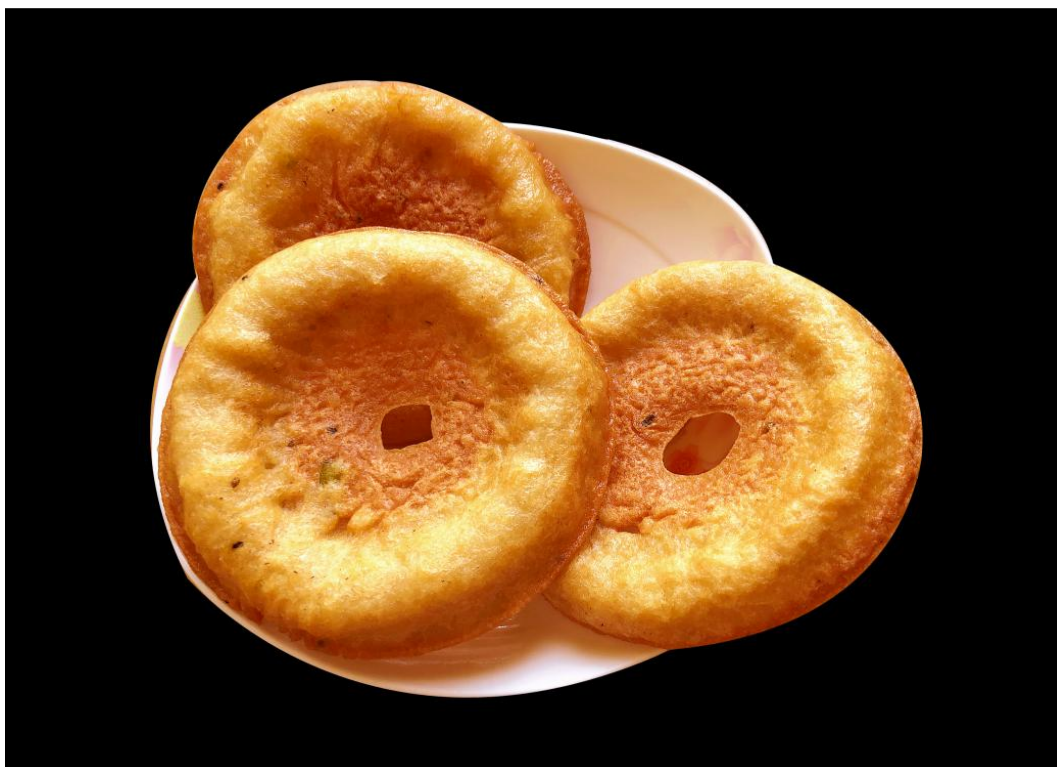
糯米、绿豆、鸡蛋、猪肉、香菇、香干、笋等

**Ingredients**

Glutinous rice, mung beans, eggs, minced pork, shiitake mushrooms,  
dried tofu, bamboo shoots, etc.

### 3. 面窝

#### **Mianwo (Wuhan-style Rice Fritters)**



#### **推荐理由**

面窝选用优质大米，磨成糊状，炸制金黄色，口感酥脆，是一道色香味俱佳且武汉独有的传统小吃。

#### **Recommended Reason**

Made from premium rice, ground into batter and deep-fried to a perfect golden crisp, Wuhan-style rice fritters are a traditional Wuhan snack known for their satisfying crunch and rich flavor. This delightful treat is a specialty of Wuhan, offering a perfect blend of color, aroma, and flavor.

#### **所需食材**

大米、糯米、黄豆、黑芝麻等

#### **Ingredients**

Rice, glutinous rice, soybeans, black sesame seeds, etc.



#### 4. 鲜肉汤包

#### Steamed Pork Soup Dumplings



#### 推荐理由

汤包是武汉的小吃名片，制馅讲究，选料严格，皮薄如灯笼，汤汁鲜醇，味美爽口。“四季美”汤包馆创立于1922年，经过四代技艺传承，“四季美”将起源于淮扬的汤包进行了本土化改良，独特的风味引得四方宾客纷纷慕名前来。

#### Recommended Reason

Soup dumplings are a signature snack of Wuhan, known for their carefully crafted fillings, strict ingredient selection, and paper-thin wrappers that resemble lanterns. The rich, savory broth inside creates a deliciously refreshing taste. Established in 1922, Si Ji Mei restaurant has perfected the art of soup dumplings through four generations, blending

Huaiyang-style techniques with local flavors. The result is a dish that attracts visitors from far and wide.

### 所需食材

面粉、猪肉、生姜、醋等

### **Ingredients**

Flour, pork, ginger, vinegar, etc.

## 5. 鲜鱼糊汤粉

### **Xianyu Hutangfen (Rice Noodles in Fish Broth)**



#### **推荐理由**

鲜鱼糊汤粉是一道武汉传统特色小吃，鱼米合烹的代表。田恒启糊汤粉起源于1924年，创办人为了体现“吃鱼不见鱼”的特色，将鱼彻夜熬煮，熬得骨化肉碎，又加入大量胡椒遮掩鱼的腥味。吃一碗鲜鱼糊汤粉，感受千湖之省和百湖之市。

#### **Recommended Reason**

A traditional Wuhan delicacy, Rice Noodles in Fish Broth perfectly represent the unique fusion of fish and rice. The dish, which originated in 1924 by Tian Hengqi, a restaurant owner whose name later became a brand, was designed to deliver “rich fish flavor without any fish pieces”. The fish is simmered overnight until bones and flesh dissolve into a thick, flavorful,



and creamy paste, with plenty of pepper added to balance the fishiness. A bowl of Rice Noodles in Fish Broth provides a true taste of Hubei province and Wuhan city, known as the “land of a thousand lakes” and the “city of a hundred lakes”.

### 所需食材

米粉、鲫鱼、胡椒、生姜、小葱、虾皮、榨菜等

### **Ingredients**

Rice noodles, crucian carp, pepper, ginger, scallion, dried shrimp, pickled mustard tuber, etc.

## 6. 蛋酒

### Sweet Egg Rice Wine



#### 推荐理由

蛋酒在武汉“过早”圈出镜率很高，往往是热干面、豆皮、油条的“最佳搭档”。清甜解腻，深受人们喜爱。

#### Recommended Reason

A popular drink in Wuhan's Guo Zao (breakfast) culture, Sweet Egg Rice Wine is often the perfect pairing with hot dry noodles, doupi (Wuhan-style glutinous rice cakes) and fried dough sticks. Its refreshing sweetness balances out the richness of these dishes, making it a local favorite.

#### 所需食材

米酒、鸡蛋、白糖等

#### Ingredients

Rice wine, eggs, sugar, etc.

## 7. 腊肉豆丝

### Sautéed Bean Strips with Cured Pork



#### 推荐理由

在湖北的农家，腊肉是农历新年必备的食材之一，人们用新鲜的豆丝与腊肉搭配，口感丰富，层次分明，形成了这道美味小吃。每到重大节日，农家的桌上都少不了腊肉豆丝，传承着乡村的味道。

#### Recommended Reason

In rural areas of Hubei, cured pork is a must-have ingredient for the Chinese New Year. Paired with fresh bean strips, it creates a dish full of rich and complex flavors. This comforting snack is a holiday staple in many households, bringing the true taste of rural traditions to the table.

#### 所需食材

腊肉、大米、绿豆、黄豆、小葱、生姜、大蒜等

**Ingredients**

Cured pork, rice, mung beans, soybeans, scallion, ginger, garlic, etc.

## 8. 糯米鸡

### Nuomiji (Deep-fried Glutinous Rice Balls)



#### 推荐理由

糯米鸡，外表金黄，面凸凹不平，形如鸡皮，故而得名，是一道具有武汉本地特色的风味小吃。糯米鸡诞生于民国初年，在武汉有 100 多年的历史。

#### Recommended Reason

Named for its golden, dimpled surface resembling chicken skin, this Wuhan specialty has long been a favorite at local food stalls, with over 100 years of history dating back to the early days of the Republic of China.

#### 所需食材

糯米、香菇、笋、干子、鸡蛋、小葱等

#### Ingredients

Glutinous rice, shiitake mushrooms, bamboo shoots, dried tofu, eggs, scallion, etc.

## 9. 重油烧麦

### Wuhan-style Rich-oil Shaomai



#### 推荐理由

烧麦是一道有着悠久历史传承的名点，全国各地都有。武汉的烧麦以顺香居口味为最，后经严氏改良后更适合大众口味。重油烧卖选用糯米和多种配料，经过精细的加工后，呈现出饱满的外观和丰富的口感，是一道武汉特色传统小吃。

#### Recommended Reason

Shaomai is a classic dish with a long-standing history, found across China. In Wuhan, the version from Shunxiangju is particularly renowned, and it was later refined by the Yan family to suit a broader range of tastes. Wuhan-style Rich-oil Shaomai features glutinous rice and a variety of



ingredients, carefully prepared to achieve a plump appearance and a rich, savory flavor, making it a beloved traditional snack unique to Wuhan.

### 所需食材

糯米、猪肉、香菇等

### **Ingredients**

Glutinous rice, pork, shiitake mushrooms, etc.

## 10. 糯米包油条

### Glutinous Rice-Wrapped Fried Dough Sticks



#### 推荐理由

糯米包油条是一道融合传统与创意的武汉特色美食。武汉位于江南偏北，民众多爱米食但不排斥面食，大众的油条被包上一层厚厚的糯米饭，外香甜软糯，里香酥脆爽，无不体现了武汉人的包容性。

#### **Recommended Reason:**

Glutinous Rice-Wrapped Fried Dough Sticks are a delightful Wuhan creation that blends traditional flavors with a modern twist. In Wuhan, where rice dishes are popular but wheaten food is also loved, this dish is a mix that wraps crispy fried dough sticks in a thick layer of glutinous rice.

The result is a mouthwatering combination of a sweet, soft exterior and a crunchy, savory interior, perfectly showcasing the inclusiveness of Wuhan people.

### 所需食材

糯米、油条、白糖、黑芝麻等

### **Ingredients**

Glutinous rice, fried dough sticks, sugar, black sesame seeds, etc.