

2. Shaanxi Food
A Culinary Journey to
Ancient China
(Intro)

2.1 The culinary history of Shaanxi cuisine is one of the world's longest, and one of the richest too. According to written materials, the first major features of Shaanxi cuisine, such as its diverse ingredients, refined cutting and cooking techniques, and rich flavors, could be traced back to as early as the West Zhou Dynasty (西周朝), a few thousand years ago.

2.2 Compared to other Chinese cuisines, Shaanxi dishes have strong and heavy flavors. Shaanxi cooks love to spice things up, with ingredients such as Garlic, Onion, Chili, and Ginger. Vinegar is also a Shaanxi favorite, while sugar is only used sparingly to improve a dish's taste.



<https://www.58pic.com/newpic/33426619.html>

3. Why Do Thais Love
Their Rice?

In the past, most Thai people had a career in farming. Therefore, Thai farmers are known as the backbone of the nation. Each year, Thai farmers are able to produce a lot of rice. Thai jasmine rice has been the world champion of rice contests for many years.



Signature/
Characterized dish
of Thai and Shaanxi
Cuisine

4. Shaanxi,
The Land of Noodle

Rain isn't abundant on the Guanzhong Plain, which makes wheat the main crop in the Shaanxi region. That's why Shaanxi people love for noodles, especially hand-pulled noodles. When it comes to noodles, the motto in Shaanxi is the bigger, the better!



**Why Thai-Shaanxi
Food
Collaboration?**

5. Discovering the similarities, bring together the uniqueness, let our cuisines tie the heart of Thai-Shaanxi people.

For the outset, Thailand and China are very close in Geography. This also reflects in the food culture. You will be much surprise how many Chinese-influenced dishes/techniques we have in Thailand. For example, the cooking techniques of stir-fry and deep fry, also the use of noodles, Taochiao (豆瓣酱), soy sauce, and tofu.

When it comes to Thai-Shaanxi food, although it's true that we have lots of diversity in food culture, however we also can see a lots in common! Especially in food materials, spices, or even cooking methods Both Thai and Shaanxi food often use cold dressing, deep frying, roasting, and steaming, and also love the spicy and sour taste.

In today's reception, we will show you the similarities in the (Competition Menu) and bring together the uniqueness in one dish in the (Fusion Menu). And we hope that combining the advantages of the food culture of the two regions will bring different food experiences to everyone, making Thai - Shaanxi food culture achieve in-depth exchanges. There is an old saying in China that "Food is the most important thing for people". We sincerely hope that this food collaboration can strengthen and deepen the cordial ties between Thai and Shaanxi people.



Experiencing
Thai-Shaanxi Food
Collaboration
"Thai Liao Le"

6. Thai Spicy Green
Papaya Salad mixed with
Shaanxi LiangPi Noodle
泰式青木瓜沙拉拌陕西
凉皮
(Fusion Menu)

This light and refreshing **Thai Green Papaya Salad** or widely known **Som Tam** is an exotic salad made with shredded green papaya, snake-beans, tomato, red chili, and dried shrimp mixed with Shaanxi Local Famous Noodle "**Liang Pi**". Noodles that are made from either wheat flour, rice flour, or a combination of both are dressed with Thai Style Som Tam's sauce and topped with peanut and dried shrimp. Serving you a new spicy, refreshing on the palate, and most of all...VERY tasty!



7. Thai Citronella Crispy
Chicken and Shaanxi
Gourd Chicken
泰式香茅脆皮陕西葫芦
鸡
(Fusion Menu)

A Special dish that upgrades from Thai Local roasted chicken with Citronella (Lemongrass) mixing flavors and cooking methods from Shaanxi Famous Fried Chicken "**Shaanxi Gourd Chicken (葫芦鸡)**". A double-fried till crispy on the outside and juicy on the inside with Thai Herbs will make you experience the perfect blend of flavors



8. Thai Style Chicken
Satay and Shaanxi Lamb
Skewer
泰式鸡肉沙爹和红柳烤
羊肉
(Competition Menu)

Thai chicken satay is one of Thailand's spiced skewers, marinated in coconut milk and curry powder, threaded, and grilled onto bamboo skewers. Finally, served with a thick and rich peanut sauce. You'll be blown away by the authentic flavor! Alongside with Shaanxi Lamb Skewer, the flavorful, tender, and juicy skewers. The chef especially uses red willow branches (红柳枝) because the fresh red willow branches have a little sticky red willow juice, while grilling the taste is more fragrant.



**9. Thai Style Stir-fried
Pork Minced in
Shaanxi Baked Bun
(Rou Jia Mo)
泰式罗勒炒猪肉味夹馍
(Fusion Menu)**

Thai Style Stir-fried Pork Minced (or Pad Kra Prao) is one of the popular and wonderfully comforting, fragrant, and spicy Thai street food. In this event, we will put Stir-fried Pork Minced in a Shaanxi steamed bun, which sort of makes it similar to a hamburger



**10. Shaanxi Beef Ball
dipped in Thai
Tamarind sauce
陕西牛肉丸
配泰式酸角酱
(Fusion Menu)**

Chewy Roast Beef Meatballs or “**Look Chin**” in Thai, made from Shaanxi-breed beef served with Thai Style’s Dipping Sauce that made from Thai tamarind which gives it a sweet and sour taste. Tamarind is a very popular fruit in Thailand, the plant is found all over the country. The combination of sweet, sour, and spicy will bring you a fresh sense of taste that you’ve never experienced elsewhere.



**11. Shaanxi Rice
Noodles with Thai
Style Chicken Green
Curry Sauce
泰式青咖喱鸡肉干拌米
粉(Fusion Menu)**

Never mind to get the pronunciation right, but this is a traditional dish cooked with rice noodles called “**Kha Nhom Jeen**” while today we use **Mi Fen (米粉)** which is the Chinese original of Thai Kha Nhom Jeen served with **Thai Green Curry Chicken**, A subtle fragrance of dries spices (Thai Shallots, red turmeric, lemongrass, galangal, and kefir limes) and a lingering sweetness from fresh coconut cream



12. Thai Yellow Curry with Hengshan Lamp with Shaanxi Egg Noodles
泰式黄咖喱横山羊肉干拌鸡蛋面
(Fusion Menu)

“Hengshan” located in the interlaced area of agriculture and animal husbandry, has been the main sheep-raising area in Shaanxi since ancient times. The grass of Hengshan call “*Di Jiao (地椒)*” It is a highly nutritious food with a strong fragrance that can reduce the fishy smell of mutton that made Hengshan lamp very popular in China,

Hengshan lamp contains a unique taste and textures that goes well with the *Thai yellow curry*” sauce. The sauce is savory, sweet and fragrant with Thai aromatics including lemongrass, turmeric, garlic, shallots and chili.



13. Thai Rice Noodles with Minced Pork and Mixed Vegetable Sour Soup
岐山哨子配泰式宽米粉
(Fusion Menu)

It consists of Thai rice noodles with soup and toppings, combining rice noodles which Thai people often make *Pad-Thai* with, and the Soup base is made from a famous *Qishan balsamic vinegar* which is made from persimmon, give you a strong flavor with a sour aroma, but slightly sweet aftertaste.



14. Mao Cai with 2 Styles Soup Base
冒菜配两种汤底
(Fusion Menu)

Maocai is a dish made with meat, soy products, green vegetables, seafood, and mushrooms as the main ingredients. Let’s warm up the winter night with these 2 winter soup recipes.

1. **Tom Yum Koong Soup (冒菜配冬阴功汤)**: the most famous Thai soup and is popular not only in Thailand but in Thai restaurants worldwide. It is a clear, sour soup flavored with fragrant lemon grass, fresh galangal root, and kaffir lime leaf. This potent herbal mixture is well known for its medicinal properties.



2. Qinling Chicken and Mushroom Soup (冒菜配秦岭土鸡鲜菌汤) A Clear soup prepared from fresh vegetables, spices, and local chicken from Qinling Mountain.



Glutinous Rice is a type of rice grown mainly in Southeast, East Asia, and the northeastern regions of South Asia. In China and Thailand, glutinous rice has been grown for at least 2,000 years. Chinese people eat glutinous rice in various ways such as Zongzi (粽子), sticky rice dumplings etc. Same with Thailand, Thai people especially in northern and northeastern took sticky rice as their essential ingredient because it's a good source of energy, more than normal white rice.



**15. 泰式芒果糯米饭
和陕西甑糕
Thai Style Glutinous
Rice with Mango and
Shaanxi Style steamed
Sticky Rice with
Red Beans and Dates
(Competition Menu)**

Here, we bring you the use of glutinous rice as a dessert, the first one is **Thai Style Glutinous Rice with Mango or Khao Niaow Ma Muang** is a traditional Thai dessert made with glutinous rice, coconut milk, sugar (usually palm sugar), and fresh mango. Famously served as street food in Thailand and at Thai restaurants throughout the world, the taste of this tropical rice cake is irresistible and **Shaanxi Style steamed Sticky Rice with Red Beans and Dates or "Zeng Gao (甑糕)** a local snack in Guanzhong area. The raw materials of the rice cake are Jiangmi (traditionally Wuxi glutinous rice), jujube, red bean etc.



16. 泰式汤圆和陕西醪糟鸡蛋汤圆
糟鸡蛋汤圆
(芝麻馅/花生馅)
Thai Style Glutinous Rice Balls and Shaanxi Glutinous Rice Balls (Sesame and Peanut flavor) in Fermented Rice Soup with Eggs

Thai Style Glutinous Rice Balls or Bua Loy (floating Lotus) is a dessert as beautiful as it is named, Bright orange and green orbs intermingling and floating in a sea of white coconut milk, it is a traditional Thai soupy dessert that is fragrant and will satisfy any sweet tooth. The Best authentic Thai coconut mixture should be not only sweet but should also have a slightly salty taste .Alongside with Shaanxi Glutinous Rice Balls in Fermented Rice Soup with Eggs, also known as fermented eggs, After being brewed, glutinous rice is more easily absorbed by the human body. It is a good product for middle-aged and elderly people, pregnant women and the weak.



<https://www.chinatours.com/shaanxi-cuisine/>

https://www.thailandfoundation.or.th/th/culture_heritage/secrets-to-thai-cooking/