

PINGTUNG FOOD MAP

Pingtung is a culinary treasure trove where geography defines the menu. Coastal towns are famed for fresh seafood and Donggang Rice Cake with Meat Soup, while the mountains offer premium coffee, cocoa, and indigenous flavors. From traditional Hakka rice noodles to global cuisine, Pingtung's diverse local specialties offer an authentic, unforgettable feast for every visitor.



CHAOZHOU STIR-FRIED FLAT RICE NOODLES



Chaozhou Stir-Fried Flat Rice Noodles is a legendary Chaozhou staple with over 40 years of history. Originally from Wanluan, the founder sought to create a unique flavor by replacing traditional soy sauce with tomato sauce. This innovative twist resulted in a signature sweet-and-sour taste that transformed the dish into an iconic temple-side snack and a cherished memory for generations of locals.

PINGTUNG MUST-EAT DELICACIES

A Chaozhou staple since 1965, Ah Lun Ice Shop is famous for its Cold & Hot Ice. A mix of warm ingredients and shaved ice. For the best taste are don't stir, scoop from the bottom, and eat the rice balls first to enjoy their warm, chewy texture.



CHAOZHOU HOT & COLD ICE

CREATING MOMENTS



Pingtung's warm climate and abundant rainfall make it a premier region for growing cocoa. Unlike global producers, local farmers keep the high-value cocoa butter intact, preserving its full nutritional benefits in every bar. This "Tree to Bar" approach—where everything from cultivation to production happens locally—drastically reduces carbon emissions. Expertly roasted to highlight a unique tart, plum-like acidity and a subtle spicy finish, Pingtung's cocoa has earned deep admiration from international experts.



RICE CAKE WITH MEAT SOUP

Named for its peeled mung beans that look like minced garlic, this dish contains no actual garlic. It's slow-cooked with sugar and sweet potato flour into a thick, smooth syrup. Served over shaved ice, this refreshing dessert is a signature must-try for any visitor to Checheng.



CHECHENG SWEET MUNG BEAN SOUP

