OPEN

NANJING YANGZHOU

打开 南京 扬州

吃 住

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

Food & Hotel



需要全本请访问 www.ertongbook.

吃在南京 WHAT TO EAT?

吃在南京，也是一种享受，因为这个城市有浓浓的文化底蕴。青梅煮酒，评诗论画，当然其乐无穷，别有韵致。

在南京是“无鸭不成席”。南京人好吃鸭，因此南京的鸭肴也很有名。南京人吃鸭很讲究，方法也特别多，有盐水鸭、板鸭、烧鸭、酱鸭、香酥鸭、八宝珍珠鸭等等，各具特色。南京人除了吃鸭肉，几乎鸭子全身都喜欢吃，比如鸭肠、鸭心、鸭肝、鸭血、鸭肫。爱吃鸭，成了南京人总体的一个标志。

据说，慈禧太后（1835-1908）每年都要南京进贡五百只盐水鸭。因此，盐水鸭有一个响当当的名字，叫“南京贡鸭”。

鸭血粉丝汤是南京的一道最有特色的小吃。一团粉丝、一堆鸭血、一些香菜，拌点芝麻辣椒，加点陈年香醋，便是一碗香喷喷的鸭血粉丝汤了。顾不上淑女绅士的风度味溜味溜吞下去，把碗里的汤也全部倒进胃里，然后对着空碗咂巴着嘴，意犹未尽。会吃的，还会买上一块酥酥脆脆的鸭油烧饼，一口烧饼一口汤，人间美味也！

南京人爱吃“草”。有些野菜，外地人认为是普通的草，但到了南京，它们全都成为了宝。如萎蒿、菊花脑、香椿头、荠菜、地皮菜等。南京人用这些野菜炒着吃，做汤吃，包饺子、包包子，花样繁多。

“竹外桃花三两枝，春江水暖鸭先知。萎蒿满地芦芽短，正是河豚欲上时。”春天，带着泥土芬芳的野菜全都冒出来了。男女老少就带着欢声笑语去踏青。上山时，把满山的春色看在了眼里，下山的时候，也顺便带点春色回家。到家后洗了择了，把绿油油、水灵灵的野菜炒上一盘，春天立刻绿了餐桌。

南京有一样很特别的菜，去南京一定不能错过，那就是萎蒿炒臭干。翠绿色的萎蒿秆里夹着一些干、硬、黑的臭豆干，吃起来有一种特别的感觉，还很有嚼头，不管是喜欢或是不喜欢，你都不会忘记这道菜。

南京人胆子大。在南京有一样奇怪的小吃叫“旺鸡蛋”，就是没有被孵化出的鸡子，如果是活的胚胎，又叫“活珠子”。外形和鸡蛋没什么两样，但是味道却大不一样。很多外地人一看就觉得很恶心，南京却认为它异常鲜美。如果你有胆量，那就尝尝吧，没准儿，你会喜欢它。

南京的特色菜有：盐水鸭、蛋烧卖、香菜梗炒鳝丝、气锅滑嫩丸子、江宁老鹅、咕咾肉、炖菜核、鸡茸芦笋、萎蒿炒臭干等等。

南京的小吃特别诱人，以夫子庙一带为中心。小吃以“秦淮八绝”为代表。“一绝”为魁光阁的五香茶叶蛋、五香豆；“二绝”为永和园的开洋干丝、蟹壳黄烧饼；“三绝”为奇芳阁的麻油干丝、鸭油酥烧饼；“四绝”为六凤居的豆腐脑、葱油饼；“五绝”为奇芳阁的什锦菜包、鸡丝面；“六绝”为蒋有记的牛肉汤、牛肉锅贴；“七绝”为瞻园面馆的薄皮包饺、红汤爆鱼面；“八绝”为莲湖甜食店的桂花夹心小元宵、五色糕团。



It is very enjoyable to eat in Nanjing, because there is obvious cultural background in this city. It will be happy and contented when drinking under the greengage trees, talking about the lyrics and paintings.

In Nanjing a saying says that "No duck no cuisine". Because duck is the favorite food of Nanjing people, Nanjing duck-cuisine is renowned. Nanjing people have strict procedures to eat duck and they have many methods of cooking duck, such as briny duck, salted duck, braised duck, sauced duck, crisp-fried duck, glutinous rice duck, etc. Each has individual trait. Besides eating duck meat, almost all organs are edible for Nanjing people, for example, intestines, heart, liver, blood, gizzard. The habit of eating duck becomes a symbol of Nanjing people .

It is said that in every year 500 briny ducks would be paid tribute to Mother Queen Cixi* (A.D.1835-1908). So the briny duck of Nanjing is called "imperial Nanjing duck".

Ya-xue-fen-si-tang (duck's blood and vermicelli soup) is a kind of famous snack with striking feature. Some vermicelli, some duck blood, some coriander, some sesame, some chilli and some mature vinegar constitute a bowl of savoury soup. Ignoring the elegant gesture, everybody swallows it instantly, eventually pours all the soup into the stomach, then sips the lips in remembrance of the flavor. If someone is a gourmet, he will take a piece of crisp duck oil cake at the same time. It is really a feast.

"Grass" is another kind of favorite food of Nanjing people. Some wild herbs, perhaps they are common to the people of other cities, but in Nanjing, on the contrary, will be looked on as treasures. Such as Louhao, Juhuanao, Xiangchuntou, Jicai, Dipicai, etc. Nanjing people like to fry the "grass", make Dumpling, soup and steamed stuffed bun.

In spring, when the wild herbs burgeon from the fresh soil, Nanjing people like to have a walk in the countryside. On the way of ascending a hillock, they enjoy seeing the green. When descending, they always bring some wild green grass home. After washing, plucking and frying, a plate of greenish and vivid wild herbs gives them a green spring at home.

An extraordinary grass dish can't be missed when traveling in Nanjing. It is Lou-hao-chao-chou-gan (reed cane and bean curd). Among the green reed canes mixed with some dry, stiff, dark dried bean curd, you will have a special taste and good smell. No matter you prefer or not, you will never forget this special dish.

Referring to eating, the courage of Nanjing people is admirable. There is a bizarre snack which is called "wang-dan (prosperous egg)". It is an egg being hatched but never becoming a chick. Because the embryo is in t, it is called "living egg". The profiles between the "prosperous egg" and normal egg are the same, but the tastes are totally different. Many outlanders usually feel terrible, but Nanjing people think it the treasure food. You will be encouraged to have a try if you are brave enough. Who knows, perhaps you will like it.

The special dishes in Nanjing: Yan-shui-ya (briny duck), Dan-shao-mai (steamed dumpling), Xiang-cai-geng-chao-shan-si (eel), Qi-guo-hua-nen-wan-zi (pork), Jiang-ning-lao-e (goose), Gu-lao-rou (pork), Dun-cai-he (chicken, bacon, shrimp, mushroom), Ji-rong-lu-sun (bamboo shoot), Lou-hao-chao-chou-gan (reed cane and bean curd), etc.

The snacks of Nanjing are very delicious. Confucius Temple Sightseeing Area is a good place to have the snacks. The best snacks in Nanjing are called "qin-huai-ba-jne" which means the best eight kinds of snacks. The first is Wu-xiang-cha-ye-dan (egg) and Wu-xiang-dou (bean) of Kuiguang Ge; the second is Kai-yang-gan-si (shredded dried bean curd) and Xie-ke-huang-shao-bing (sesame seed cake) of Yonghe Yuan; the third is Ma-you-gan-si (shredded dried bean curd) and Ya-you-su-shao-bing (duck oil cake) of Qifang Ge; the fourth is Dou-fu-nao (jellied bean curd) and Cong-you-bing (scallion oil cake) of Liufeng Ju; the fifth is Shi-jin-cai-bao (steamed stuffed bun) and Ji-si-mian (noodle) of Qifang Ge; the sixth is Niu-rou-tang (beef soup) and Niu-rou-guo-tie (fried dumpling) of Jiangyou Ji; the seventh is Bao-pi-bao-jiao (dumpling) and Hong-tang-bao-yu-mian (noodle) of Zhanyuan Mianguan; the eighth is Gui-hua-jia-xin-xiao-yuan-xiao (rice dumpling) and Wu-se-gao-tuan (cake) of Lianhu Tianshi Dian.

* Cixi: a mother queen in Qing Dynasty (A.D. 1644-1911), who attended to court affairs behind a screen. She governed the whole national authority for more than forty years.

在哪儿吃 WHERE TO EAT?



南京的美食街主要是湖南路和夫子庙秦淮风光带的大石坝。

The food streets of Nanjing are at Hunan Road and the Confucius Temple Sightseeing Area.

推荐菜馆 Recommended Restaurants

回味 hui-wei

南京人都知道的老字号小吃餐馆。

招牌菜：鸭血粉丝汤

湖北路店

地址：湖北路 181 号　　电话：025-83352420

狮子桥店

地址：狮子桥 2 号　　电话：025-83241536

It is an old well-known snack bar.

Special： Ya-xue-fen-si-tang （duck's blood and vermicelli soup）

Hubei Road branch

Add: No.181, Hubei Road　　Tel： 025-83352420

Shizi Qiao branch

Add: No.2, Shiziqiao　　Tel： 025-83241536

江苏酒家 Jiangsu-jiu-jia

地道的老南京菜馆，创建于 1946 年。

招牌菜：香酥鸭、南京鸭肫、蕨叶鱼丸汤、小鱼锅贴等。

地址：健康路 126 号　　电话：025-86625632

It is a typical Nanjing Styled restaurant. It was established in 1946.

Special： Xiang-su-ya （duck）, Nan-jing-ya-zhun （duck gizzard）, Jue-ye-yu-wan-tang （fish soup）, Xiao-yu-guo-tie （fish cake）, etc.

Add: No.126, Jiankang Road　　Tel： 025-86625632

需要全本请访问 www.ertongbook.

孔府饭店 kong-fu-fan-dian

文化气氛很浓的餐馆。

招牌菜：孔府家常菜。如米粥、煎饼、咸菜、鸡蛋、茄子等。

地址：钞库街 52 号　　电话：025-86622204

It is a restaurant with the Confucian culture.

Special: home styled dishes. Such as the conjee, fried cake, pickled vegetable, egg, eggplant, etc.

Add: No.52, Chaoku Street　　Tel: 025-86622204

绿柳居 lu-liu-ju

有 100 年历史的素餐馆。

招牌菜：素鸡、素烧鹅、素鱼片、罗汉斋、松籽扣肉、素什锦包等。

地址：太平南路 248 号　　电话：025-86643644

It is a vegetarian restaurant with 100-year history.

Special: Su-ji ("chicken"), Su-shao-e ("goose"), Su-yu-pian ("fish"), Luo-han-zhai (vegetable), Song-zi-kou-rou ("pork"), Su-shi-jin-bao (steamed stuffed bun).

Add: No.248, South Taiping Road　　Tel: 025-86643644

南京大牌档 Nanjing-da-pai-dang

长袍马褂的老者，古色古香的八仙桌，很有味道。每天晚上还有评弹表演。

招牌菜：金牌煎饺、烤鸭包、鸡汁野山菌、咸鸭酸白菜等。

狮王府店

地址：狮子桥 2 号　　电话：025-83305777

龙江店

地址：草场门大街 96 号　　电话：025-86218777

The waiters are the old men with the mandarin gowns. The tables are old-fashioned. There are storytelling with ballad singing performances every night.

Special: Jin-pai-jian-jiao (fried dumpling), Kao-ya-bao (steamed stuffed bun), Ji-zhi-ye-shan-jun (mushroom), Xian-ya-suan-bai-cai (duck & cabbage), etc.

Shiwangfu Branch

Add: No.2, Shiziqiao　　Tel: 025-83305777

Longjiang Branch

Add: No.96, Caochangmen Street　　Tel: 025-86218777

秦淮人家 qin-huai-ren-jia

位于夫子庙秦淮河边，饭店装修是仿明清时期的风格。

招牌菜：“秦淮八绝”小吃。

地址：大石坝街 128 号　　电话：025-52211888

It is located by the Qinhuai River and is decorated with the style of Ming & Qing Dynasties.

Special： snacks

Add: No.128, Dashiba Street　　Tel： 025-52211888

永和园 yong-he-yuan

老字号小吃店。

招牌菜：开洋干丝、蟹壳黄烧饼、鸭血粉丝汤等。

地址：贡院街 122 号　　电话：025-52205341

It is an old snack bar.

Special： Kai-yang-gan-si (shredded dried bean curd), Xie-ke-huang-shao-bing (sesame seed cake), Ya-xue-fen-si-tang (duck's blood and vermicelli soup), etc.

Add: No.122, Gongyuan Street　　Tel：025- 52205341



住在南京 WHERE TO STAY

所有推荐酒店的价格均为参考价，请以酒店实际价格为准。

All the prices of the recommended hotels are only for your reference, please subject to the actual price of the hotel.

夫子庙国际青年旅舍 Fuzimiao International Youth Hostel

特点：位于夫子庙秦淮河旁的国际青年旅馆连锁店。 30元/床。

地址：平江府路103号 电话：025-86624133

It has good location at the Confucius Temple Sightseeing Area. RMB30/bed.

Add: No. 103, Pingjiangfu Road Tel: 025-86624133

白鹭宾馆 Egret Hotel

特点：具有典型的明清建筑风格，河景房很特别。 3星级。168元。

地址：大石坝街68号 电话：025-86879999

It has a typical style of Ming and Qing Dynasties, and the riverside rooms are nice. Three stars. RMB168.

Add: No.68, Dashiba Street Tel: 025-86879999

中山陵国际青年旅舍 Zhongshanling International Youth Hostel

特点：园林式木屋建筑。位于风景秀丽的钟山风景区。 180元。

地址：石象路7号 电话：025-84446688

It has some log cabins and located in the beautiful Zhongshan Mountain. RMB180.

Add: No.7, Shixiang Road Tel: 025-84446688

钟山宾馆（江苏省会议中心）

Zhongshan Hotel (Jiangsu Conference Center)

特点：位于中山风景区，环境优雅。 4星级。326元。

地址：中山东路307号 电话：025-84818888

It is located in the beautiful Zhongshan Mountain. Four stars. RMB326.

Add: No.307, East Zhongshan Road Tel: 025-84818888

状元楼酒店 Mandarin Garden Hotel

特点：夫子庙的一座具有明清建筑风格的五星饭店。5星级。408元。

地址：状元境9号 电话：025-52202555

It is a hotel with the style of Ming and Qing Dynasties at Confucius Temple Sightseeing Area. Five stars. RMB408.

Add: No.9, Zhuangyuanjing Tel: 025-52202555

玄武饭店 Xuanwu Hotel

特点：坐落在风景迷人的玄武湖畔， 5 星级。468 元。

地址：中央路 193 号 电话：025-83358888

It is by the beautiful Xuanwu Lake. Five stars. RMB468.

Add: No.193, Zhongyang Road Tel: 025-83358888

金陵饭店 Jinling Hotel Nanjing

特点：36 层的璇宫旋转餐厅可从各个方位尽览石头城的美景。公共区域无线上网。 5 星级。468 元。

地址：汉中路 2 号 电话：025-84711888

A revolving restaurant is on the 36th floor. Wireless access to internet at the public area. Five stars. RMB468.

Add: No.2, Hanzhong Road Tel: 025-84711888



需要全本请访问 www.ertongbook.

吃在扬州 WHAT TO EAT?

淮扬菜系是我国烹饪行业的一支重要流派。它代表了扬州的烹饪技艺，也代表了我国东南部，尤其是淮河以南这一广大区域的烹饪技艺，有“东南佳味”之称，与京、川、粤菜齐名。淮扬菜和上海菜一样以精致为特色。

扬州“三把刀”——厨刀、剃刀、修脚刀，自古名扬天下。扬州的厨刀几乎就是淮扬菜的代名词，可见淮扬菜的地位。这也形成了扬州人“早上皮包水，晚上水包皮”（早上“皮包水”是喝早茶，晚上“水包皮”是泡澡堂）的独特文化。扬州人懂享受，爱生活，当初文人骚客们争相“烟花三月下扬州”不是没有道理的。



扬州著名的大菜有扒烧猪头、拆烩鲢鱼头、清炖狮子头、琵琶对虾、菊花海螺等。

三丁包子、千层油糕、双麻酥饼、翡翠烧卖、干菜包、野鸭菜包、糯米烧卖、蟹黄蒸饺、车螯烧卖、鸡丝卷子等十大名点有很浓的地方风味。



红楼宴、三头宴、全藕宴是扬州的特色。三头宴是将扬州的三道传统名菜：拆烩鲢鱼头、清炖狮子头、扒烧整猪头发展而成的宴席。全藕宴是用几十种藕菜肴做成的宴席。最为有名的是红楼宴。据说，《红楼梦》的作者曹雪芹的祖父曹寅就曾在扬州设宴招待康熙皇帝。

根据《红楼梦》里的描述，美味的菜肴、精致的餐具、悦耳的音乐、幽雅的环境，这四美构成了丰富多彩的红楼宴文化。这不是在用嘴巴吃，而是用心灵去感受。

有中国人的地方就有“扬州炒饭”，那当然到了扬州绝对不能错过品尝正宗的扬州炒饭。扬州炒饭又名扬州蛋炒饭。扬州的蛋炒饭，风味各异，品种繁多，有“清蛋炒饭”、“虾仁蛋炒饭”、“火腿蛋炒饭”、“三鲜蛋炒饭”、“什锦蛋炒饭”等等。

真正的扬州炒饭每一粒饭外面都会均匀地包裹上一层薄薄的鸡蛋，有人说像秋天金色的桂花，有人说像散落下来的碎金，再配上红的虾仁，绿的香葱，就真正地色、香、味俱全了。

扬州菜中有一道既普通而又高级的菜，那就是“大煮干丝”，又名“鸡汁干丝”或“鸡火干丝”。说其普通，因为它的主料采用的是豆腐干；谓其高级，乃是因为它制作精细，风味独特。



Huai-Yang cuisine is an important cuisine style in China. On behalf of the cuisine of Yangzhou and the south of Huaihe River, it is named "Southeast delicious cuisine", as famous as Beijing cuisine, Sichuan cuisine and Canton cuisine. Huai-Yang cuisine is as specialized elegant as Shanghai cuisine.

Yangzhou is famous for its "three knives" —— cook knife, razor and pedicure knife since ancient times, especially the cook knife. Therefore, Huai-Yang cuisine occupies a very important position in China. Yangzhou people always live a leisurely life while enjoying their delicious food.

The special of Yangzhou cuisine：Pa-shao-zhu-tou (head of pig), Chai-hui-lian-yu-tou (head of silver carp), Qing-dun-shi-zi-tou (meatball), Pi-pa-dui-xia (prawn), Ju-hua-hai-luo (snail), etc.

The ten major snacks of Yangzhou are with very strong local flavor： San-ding-bao-zi (steamed stuffed bun), Qian-ceng-you-gao (cake), Shuang-ma-su-bing (crisp cake), Fei-cui-shao-mai (steamed dumpling), Gan-cai-bao (vegetable steamed stuffed bun), Ye-ya-cai-bao (duck steamed stuffed bun), Nuo-mi-shao-mai (rice dumpling), Xie-huang-zheng-jiao (crab steamed dumpling), Che-ao-shao-mai (carb steamed rice dumpling) and Ji-si-juan-zi (chicken cake).

The three kinds of banquet are also special in Yangzhou —— Honglou (red mansions) Banquet, Three-Head Banquet, Lotus-Root Banquet. Three-Head Banquet is derived from three traditional famous dishes in Yangzhou —— the head of silver carp, meatball and the head of pig; Lotus-Root Banquet is with dozens of lotus dishes. Among them the most famous one is Honglou Banquet. It is said that Caoyin, the grandpa of Cao Xueqin (A.D.1715-1763) —— the author of *A Dream of Red Mansions*, once greeted Emperor Kangxi with Yangzhou cuisine.

According to the description in *A Dream of Red Mansions*, the delicious food, the exquisite tableware, the arioso music and the elegant environment constitute the pictorial culture of "Red Mansions". It is not to eat by mouth but to feel by heart.

Where there is Chinese there is "yang-zhou-chao-fan (Yangzhou fried rice)". So it's to say that when you travel in Yangzhou, it's not forgiven to miss the orthodox "Yangzhou fried rice". Yangzhou fried rice is

also called “Yangzhou fried egg rice”.

As for the orthodox Yangzhou fried egg rice, each grain of rice should be wrapped equally of egg. Someone says it looks like the golden sweet osmanthus in autumn, and someone says it looks like the broken gold.

Furthermore, when the rice is mixed with red shrimp, green shallot, its color, fragrance and sapor will emerge completely.

There is a common as well as famous dish ——da-zhu-gan-si (Shredded dried bean curd). Regarding it common, for its main source comes from dried bean curd, regarding it famous, because it is made exquisitely with special taste .

在哪儿吃 WHERE TO EAT?

推荐菜馆 Recommended Restaurants

菜根香饭店 cai-gen-xiang

始于明末清初的老字号饭店。

招牌菜：醋熘鳜鱼、砂锅狮子头、双皮刀鱼和各种扬州炒饭。

地址：国庆路 115 号

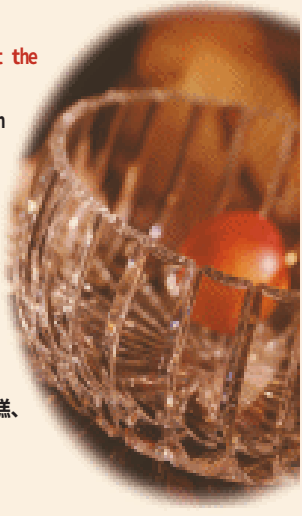
电话：0514-7342079

It is an old restaurant established at the beginning of Qing Dynasty.

Special： Cu-liu-gui-yu (mandarin fish), Sha-guo-shi-zi-tou (meatball), Shuang-pi-dao-yu (fish) and fried rice, etc.

Add: No.115, Guoqing Road

Tel： 0514-7342079



富春茶社 fu-chun-cha-she

扬州最有名的百年老店。

招牌菜：扬州干丝、三丁包、千层油糕、翡翠烧卖等。

地址：国庆路得胜桥 35 号

电话：0514-7233326

文昌西路来鹤台广场　　电话：0514-7781777

It is the most famous restaurant of Yangzhou with a history of one century.

Special：Yang-zhou-gan-si (shredded dried bean curd), San-ding-bao (steamed stuffed bun), Qian-ceng-you-gao (cake), Fei-cui-shao-mai (steamed rice dumpling), etc.

Add：No.35, Desheng Bridge, Guoqing Road　Tel：0514-7233326

Laihetai Square, West Wenchang Road　Tel：0514-7781777

福满楼 fu-man-lou

这是一家老字号淮扬菜酒楼。

招牌菜：福门狮子头、三鲜干丝、翡翠烧卖等。

地址：文昌西路202号　　电话：0514-7959777

This is an old Huai-Yang styled restaurant.

Special: Fu-men-shi-zi-tou (meatball), San-xian-gan-si (shredded dried bean curd), Fei-cui-shao-mai (steamed rice dumpling), etc.

Add: No.202, West Wenchang Road　Tel: 0514-7959777

共和春酒家 gong-he-chun

始建于1930年。以小吃闻名。

招牌菜：锅贴、粽子、蜂糖糕等。

地址：瘦西湖五亭桥边　电话：0514-7333743

文昌中路275号 电话：0514-5875777



It was built in 1930 and is well known for the snacks.

Special: Guo-tie (fried dumpling), Zong-zi (rice cake), Feng-tang-gao (honey cake), etc.

Add: Five-Pavilion Bridge, Slender West Lake　Tel: 0514-7333743

No.275, Middle Wenchang Road　Tel: 0514-5875777

晴云轩饭店 qing-yun-xuan

瘦西湖五亭桥畔的湖滨饭店。

招牌菜：文思豆腐、大煮干丝等。

电话：0514-7341324-3006

It is a lake-view restaurant beside the Five-Pavilion Bridge at the Slender West Lake.

Special： Wen-si-dou-fu (bean curd)， Da-zhu-gan-si (shredded dried bean curd)，etc.

Tel： 0514-7341324-3006

住在扬州 WHERE TO STAY?

所有推荐酒店的价格均为参考价，请以酒店实际价格为准。

All the prices of the recommended hotels are only for your reference, please subject to the actual price of the hotel.

福客都 Fukedu Hotel

特点：一家经济型商务旅游酒店，交通十分便利。房间宽带网免费。148 元。

地址：江阳中路 40 号　　电话：0514-5109777

This is a budget business hotel with a good location. The internet access is free in all rooms. RMB148.





Add: No.40, Middle Jiangyang Road Tel: 0514-5109777

西园大酒店 Xiyuan Hotel

特点：一家四星级涉外旅游饭店。曾接待过国家主席江泽民等贵宾。是“乾隆水上游览线”的起点。 4 星级。220 元。

地址：丰乐上街 1 号 电话：0514-7807888

It is a four-star hotel where Chairman Jiang Zemin once stayed. It is the starting point of the “Qianlong’s water tour route”. Four stars. RMB220.

Add: No.1, Fengleshang Street Tel: 0514-7807888

扬州宾馆 Yangzhou Hotel

该宾馆环境典雅安静，交通便捷。 3 星级。238 元。

地址：丰乐上街 5 号 电话：0514-7895888

The hotel enjoys beautiful environment and convenient traffic. Three stars.RMB238.

Add: No.5, Fengleshang Street

Tel: 0514-7895888

二十四桥宾馆 Twenty-Four Bridge Hotel

特点：靠近瘦西湖景区。3 星级。248 元。

地址：扬子江北路 486 号

电话：0514-7808999

It is close to the Slender West Lake area. Three stars. RMB248.

Add: No.486, North Yangtze River Road



Tel： 0514-7808999

扬州迎宾馆 Yangzhou State Guesthouse

特点：紧邻瘦西湖风景区，与徐园隔水相望，是别墅型酒店。曾接待过法国总统希拉克。 4 星级。378 元。

地址：长春路 1 号 电话：0514-7809888

It is close to the scenic spot of the Slender West Lake, facing Xu's Garden. It is a villa typed hotel. The French President Chirac once stayed here. Four stars. RMB378.

Add： No.1, Changchun Road Tel： 0514-7809888

新世纪大酒店 New Century Hotel

特点：酒店内有一个 2700 平方米的游泳馆。 4 星级。428 元。

地址：维扬路 101 号 电话：0514-7878888

There is a natatorium of 2700 square meters in the hotel. Four stars. RMB428.

Add：No.101, Weiyang Road Tel：0514-7878888



OPEN

NANJING YANGZHOU

打开 南京 扬州

行购

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

NANJING YANGZHOU

Traffic & Shopping



需要全本请访问 www.ertongbook.