

【Shenzhen】Crispy pigeon and carp delight
Lingnan flavours: A must-try in Zhongshan



“Chef Tan's Kitchen” is one of the few Zhongshan-style restaurants in Shenzhen, specialising in local signature dishes such as crispy carp and roasted pigeon. Tam's pigeon is exceptional, with the “Fu Ling Zhongshan Pigeon” being the most renowned. Fried to order and served piping hot, each pigeon boasts crispy skin, tender meat, and crunchy, savoury bones. The skin is glassy, while the meat is juicy and full of flavour.



Crispy carp is also a signature dish, offered in various styles including salt-baked, with a uniquely crisp and tender texture.



Stylish and elegant, the restaurant's interior exudes Lingnan charm, making it perfect for hosting family and friends.

【Chef Tan's Kitchen】

Address: Shop L506, 5/F, Zone B, Dreams On, Zhonghang City, 1 Zhonghang Road, Huahang Community, Futian District, Shenzhen

Getting there:

1. From downtown area: Take Shenzhen Metro Line 1. Get off at Huaqiang Rd Station and walk about 9 minutes from Exit B. Or take Shenzhen Metro Line 2 or 7. Get off at Huaqiang North Station and walk about 4 minutes from Exit C.
2. From East Rail Line Lo Wu Station: Get to Shenzhen Metro Luohu Station on foot and take Line 1.
3. From East Rail Line Lok Ma Chau Station: Get to Shenzhen Metro Futian Checkpoint Station on foot. Take Line 10 and transfer to Line 1 at Gangxia Station.
4. From High Speed Rail Futian Station: Get to Shenzhen Metro Futian Station on foot and take Line 2.

The above information is for reference only and is subject to change without prior notice.