

加入網絡 Year of designation **2013**

城市介紹 City Information

Zahle was designated a UNESCO Creative City of Gastronomy in October 2013.

Zahle is in the heart of Lebanon, in an equal distance between north, south, east and west: therefore, it enjoys a strategic location in a fertile land in the midst of the agricultural region of the Middle East, an ideal place whereby regional cultures mingle and interact.

It stands in an inlet of the mountain, on a steep ascent, surrounded with vineyards. The city's culture has long



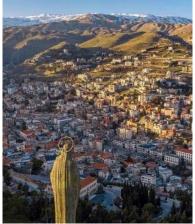
revolved around its signature crop, the grape, and its products, wine and arak. Arak has traditionally been served in cafés any time of the day. Together with the town's gorgeous natural settings it might have provided with inspiration many of the fifty

poets and writers born in Zahle over the past century, leading the city to its reputation as "the City of Wine and Poetry".

Zahle has always been known for its excellence in preparing food and it is homeland of the distinctive Lebanese mezze culture. "Those who think that there is an Arab mezze are mistaken, "there is only Lebanese mezze originated from Zahle".

Lebanese hospitality plays an essential role in the preservation of this tradition. Furthermore, Lebanon, situated at the crossroads of several countries and cultures, was influenced by foreign cuisines further personalizing them by creating a subtler taste. The reputation of the Lebanese expertise in cuisine is renowned: food lovers come from everywhere attracted to the unique Lebanese taste.







廚師簡介 Chef Information

- Melhem Ibrahim Fraiha
- Fadi Skaff



菜品名稱 Dish Name

- Tabouli Salad
- Stuffed Kebbé

