

Report 2 – Top Picks and Recommendations in Tsinghua Student Dining Halls

Tsinghua University's student dining halls are well known for their good service and reasonable prices, especially compared to other universities in Beijing. There are more than 10 dining halls on campus. Based on both local students' opinions and my own experiences, a few of the most popular and must-try dining halls include Taoliyuan (桃李园) and Zijingyuan (紫荆园). These dining halls offer a wide variety of dishes, including Muslim and Western cuisine. Regular dining hours are: Breakfast (6:30–9:00 AM); Lunch (11:00 AM–1:00 PM); and Dinner (5:00–7:00 PM). If you're looking for a late-night meal or snack, Taoliyuan is the only canteen that remains open late as it stays open until 10:30 PM and offers a wide selection of tasty and comforting dishes.

Below are some food recommendations based on my experience during the exchange:

1. Hainan Crispy Pork Belly Rice (海南脆皮五花肉饭)



This dish serves crispy-skinned, tender pork belly roasted with traditional Hainan seasoning and served over steamed rice. It's not spicy but very flavorful and satisfying. You can find it at Lanyuan Canteen (清华大学澜园教工餐厅), near the Jianhua Building and it costs around 15 RMB.

2. Qing Qing Hotpot



If you're staying at the International Student Apartment (紫荆公寓), this is a great option nearby. Located on the 2nd floor of Zhilanyuan (芝兰园), and it offers big portions with several soup bases, including tomato, mala, and light soup. Mala is highly recommended if you enjoy spice, while the tomato soup is for healthier choice.

3. Korean Bibimbap (韩式石锅拌饭)



If you're looking for a healthier lunch, this Korean stone pot bibimbap is a great choice. It's available at Taoliyuan, with prices ranging from 12 to 20 RMB. If you're a fan of instant noodles, they also serve Shin Ramyeon (辛拉面) starting from 7:00 PM, perfect for a light dinner or evening snack.

4. Sour Fish Soup (酸菜鱼)



Lastly, if you are craving for something sour and spicy with a strong flavor, this one may become your favorite! 酸菜鱼 is a popular Sichuan-style soup made with tender slices of freshwater fish, poached in a flavorful broth of pickled mustard greens, chilies, garlic, and Sichuan peppercorns. You can find this dish on the 3rd floor of Zijingyuan (紫荆园).