



Yangshuo's most famous dish. It is made from fresh caught Li River carp. The fresh fish is fried in a wok along with beer, hot and green peppers, garlic, onions, celery, tomatoes, soy, and sugar. Visitors are amazed at how delicious the fish's skin is and how fresh and tender the meat is. Eating Yangshuo's beer fish will be an unforgettable culinary experience.

Yangshuo's famous West Street has many restaurants serving this delicious dish. The Tao's Authentic Beer Fish, and The Older Sister of Peng's Beer Fish come highly recommended.

