



This traditional tonic dish adopts Guilin's local specialty ginkgo, sliced old duck, ham slices and some other various ingredients. They are put together into a ceramic pot and stewed in a bamboo steamer. The end result is a strong-tasting but clear soup, with the fresh and savory duck meat and slender ginkgo. This dish has natural nourishing capabilities, promotes the secretion of body fluids, and can aid in moistening the lungs among other benefits.