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硕士学位论文

## 中国饮食文化对印尼的影响

The influence of Chinese cuisine cultural on Indonesia

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## 摘 要

饮食是文化的承载者，我们可以透过饮食来了解人类的行为和文化。同时，饮食与族群文化有着密切的关系，透露着族群的各种文化线索。虽然在我们看来，吃饭仅仅是一种非常简单不过的日常行为，其实背后所承载的是一个族群的文化传统。

印度尼西亚，又称“千岛之国”，在以前和马来西亚，新加坡被中国人习惯称为“南洋”。作为物产丰富的群岛国家，印尼的文化可以说是典型的南洋文化，即受到中国和印度的影响，也受到的后来西方殖民者的影响，所以它的饮食文化可以说是亦东亦西，亦土亦洋。由此可见，印尼饮食文化的形成有其特殊的历史原因。首先印尼曾被西方的荷兰殖民者统治了 300 多年，明朝以后，粤闽两省的中国人因为人多地少，许多人开始“下南洋”，讨生活，也无意中带来了中国的饮食文化。早期的南洋华人在南洋建立华人社区，虽然远离家乡，但是保存了浓厚的中华传统文化和传统的生活习俗，包含饮食文化。刚刚到南洋生存的中国人由于语言不通，往往是投靠同族同乡聚居，慢慢形成了华人聚居区，也就是我们常说的“唐人街”。

在这个过程中，可以说中国饮食文化深深的影响了印尼的饮食文化，印尼语和汉语（主要为闽南话方言和潮州话方言）有很多共有的词汇。例如：粉糕，油条，肉丸这些来自闽南的词汇在印尼语的发音是差不多的，相信这是早期文化交流的产物。因为南洋华侨在生活中也促进者中国与南洋地区的饮食商品的贸易。大量的华人以经营中国菜餐馆作为谋生手段，使得中国的传统烹饪有了广阔的市场。我们不难看出，中国移民带来的以及不仅仅是词汇，还有服饰、建筑、饮食等等中国文化。由此可见，从早期的郑和下西洋到后来的华裔移民，两国之间的文化交流是十分密切的。所以两国的饮食文化的交流自然也十分密切，中国的饮食文化（尤其是广东和福建）对印尼的饮食文化有着深刻的影响。在进餐风格上还是在饮食观上，印尼饮食就大量地吸收接纳了中国广东、潮州与福建菜的风格。在几百年的交流中，甚至产生了中国与南洋高度混血的佳肴——娘惹菜。

本人收集大量资料，从两国的饮食观念，饮食内容，烹饪手法，饮食方式等

方面，对两国之间饮食文化的异同进行论述，并去指出中国饮食文化的对印尼饮食文化影响。

**关键词：**饮食文化；融合；影响；中印；娘惹菜



## **Abstract**

A culinary tradition is a culture bridge. We can understand the human behavior and culture through their culinary patterns. Meanwhile the culinary culture is very closely link to the local ethnic group. Eventhough in our opinion that eating is only a simple one of needs in daily, but in fact the culinary tradition is a representation of an ethnic culture tradition.

Indonesia is also known as a country with a thousand islands. In the past, Indonesia, Malaysia and Singapore, Chinese people used to call "The South Sea Regions" by Western Colony, so it can be said that the food culture also have a taste of the area from east to west. Hence, it is firmid directly a culinary culture in Indonesia by its owned uniquely history. At first, Indonesia is under Dutch colony for about 300 years, now it become popular by name as South East Asia. As an archipelagic country riched by natural resources, the Indonesian culture can be said as a typical of the culture of the South Sea area. A culture that is heavily influenced by Chinese culture and India, also western country.

After the Ming Dynasty, the Chinese people from Guangdong and Fujian provinces due to population increases while the land is reduced, many people think to imigrate to Southeast Asia to start speculating there, by inadvertently bring a typical Chinese food culture. At the beginning the overseas Chinese formed their own environment in Southeast Asia. Although far from hometown, but they still keeping a strongly Chinese tradition and their very traditional life, as well as culinary culture. Just for surviving, the Chinese Community in Southeast Asia as well as the difficulties of the local language, people are more likely to lean towards their hometown people, hence it was slowly built a Chinese society, that we usually called "Chinatown".

In this process, it can be said that Chinese culinary culture is greatly influenced by the culinary culture in Indonesia, by Indonesian and local languanges in China (mainly Hokkien and Teochew laguages) that has many similar vocabularies. For

example: some foods like kwetiaw, cakwe, meatballs vocabularies are derived from the Hokkien and Indonesian languages vocabulary by similar pronounciations. It is believed that it was a beginning of an initial cultural exchange. And because of overseas Chinese people in their life also triggering on trade between China and the Southeast Asian region in terms of culinary.

Many traditional Chinese restaurant by serving special menus for a livelihood, then that traditional Chinese cuisine has a wider market. We can see, that the Chinese people not only brought a new vocabulary, but also brings clothing materials, construction, culinary and etc from Chinese Culture. At the time of Admiral Zheng Ho went to the Southeast Asian region untill the imigrated people from Tiongkok, a cultural exchanges in between the two countries are very close. Therefore, culinary in between the two countries is also very sticky, A typical Chinese culinary culture (especially in the area of Guangdong and Fujian) is greatly impact from the culinary culture in Indonesia.

In a style and concept of culinary, the Indonesian food is very pervasive from Chaozhou, Guangdong and Fujian cuisine traditions. In hundred of years the two countries has been related, even in the two countries can create a very classy culinary combination that called by "Peranakan cuisine/Nyonya cuisine".

I collect a lot of data from the two countries in culinary concepts, contents of culinary, cooking methods, and the things about cooking. In the case from the both states of their culinary similarities and differences, and to show the impact of Chinese culinary culture to the culinary culture in Indonesia.

**Keywords:** food culture; fusion; influence; China and Indonesia; Nonya

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