

中華美食宴集
THE COLLECTIONS OF CHINA

The Banquet

周朝釀蟹鉗配帶子芥蘭	Zhou dynasty cured scallop, stuffed crab claw
冰鎮拍辣黃瓜	Chilled 'smacked' cucumber with trout roe, chilli, garlic vinegar
蜜汁叉燒配鵝肝	Cantonese honey roasted pork and grated foie gras
醬炒四季豆	French beans, wasabi soy and osmanthus jelly
千層叉燒帶子	Isle of Mull seared scallop and honey glazed Iberico char siu
孜然羊配老虎菜	'Tiger salad' with cumin lamb and split buttermilk
魚香生蠔	Scalded oysters with 'fish fragrant' aubergine sauce.
雲南小甜薯	Yunnan sweet potato with tamarind and shrimp caramel

Dim Sum

蜜桔真鯛魚潮州牛湯魚子醬	'Tangerine Fish' with Chiu Chow beef broth and Caviar
四川木耳	Wood ear fungus
肉醬生和牛	Raw wagyu, fermented meat paste
點心拼	Dim sum duo
上海小籠包	Shanghai steamed dumplings, ginger infused vinegar.
北京鴨配鵝肝	'Memories of Peking Duck', foie gras and smoked duck

Fish

安徽紅燒臭鰱魚	Anhui province red braised fermented wild sea bass
白靈菇扒海參鮑片	Braised abalone, shitake mushroom, sea cucumber and abalone butter
素魚翅羹	'Why we don't need to eat shark's fin soup'
蒜茸蒸老虎蝦配涼粉條	Garlic steamed wild tiger prawn, mung bean noodles, superior soy

Snacks

陝西肉夾饃	Shanxi pulled lamb 'burger' with Xinjiang pomegranate salad
魚子醬豉油雞	'Soy chicken' with ginger oil and Oscietra caviar wrap
雲南和牛手拉麵	Pulled noodle cracker with Pomelo Salad

Five Flavours

四川宮保雞丁	Gong Bao chicken, roasted peanuts and 'hot pot' essence
花椒梨子	Nashi pear with Sichuan pepper
雲南薄荷牛肉	Yunnan seared beef with mint, chilli and lemongrass
甜酸雞	Sweet and sour corn-fed chicken, Thai basil, pineapple and candied walnuts
菊花豆腐湯	Chrysanthemum tofu, lemongrass broth
望子果油鮑汁鮮花枝	Squid flower, abalone sauce and cashew nuts spiced squid ink
蜂窩百花釀甜椒	Honeycomb tempura with two sauces

Fruits

海南椰香草莓燕窩	Coconut water ice, bird's nest, fermented coconut, dried mulberries, yoghurt and mochi
梅醋奶酪	Cheese/fruit vinegar
精選小菓品	'Fruits' - Homage to Enigma

£235

Classic wine pairing £150

Prestige wine pairing £240

Limited Prestige wine pairing £495