



### ***Imperial Jiu Gong Ge Appetizer***

Marinated abalone with abalone sauce  
Coated prawn ball with salty egg yolk sauce  
Cantonese style steamed siu mai  
Fried ocean sunfish with yunnan ham  
Mullet roe with marinated radish and roasted pork loin  
Spinach with cordyceps flowers  
Spotted garoupa with cheese  
Chilled asparagus  
Marinated cherry tomato with morel

This nine-in-one course in rows of three is served on a platinum rim square platter representing the Jiu Gong Ge. The number 'nine' chosen as it is the most auspicious number and the symbol of the imperial ruler. Each delectable bite presented on a unique dish chosen for its visual effect. Black lacquer and gold with golden prawn, late Yuan Dynasty marble red with mullet roe, Qinghua blue white porcelain with morel, celadon with garoupa, pea green in cloud motif with cauliflower and abalone sitting atop like a boat on a river, amusing for the eyes and scrumptious for the tongue.

### ***Seared Hokkaido Scallop***

Famous Chinese poet Su Tung Po loved scallop for its fresh, tender and firm bite. So delicious, it's mouth watering. The scallop is stir fried to retain its texture. This course is served on LEGLE FRANCE gold rim blue platter. Inspired by ancient wooden window frames, bright gold and matte gold are used to convey straight lines and arcs. Admire this work of beauty and balance signifying harmony when earth, man and universe are one.

### ***Simmered Oyster, Dried Radish and Rice in Chicken Consommé***

After the advent of the elegant celadon cup, this course is presented in a graceful LEGLE FRANCE celadon jade-like bowl. Admire the transparent rice cooked to perfection; the fresh oysters, finely chopped emerald melon sprinkled with onions, celery and dried radish. Slowly pour the soup to bring out the aroma and freshness of the ingredients. Feel the essence of nature right before you.

### ***YAGE Dessert***

#### ***Osmanthus Cream, Fresh Ponkan, Yuzu Sorbet, Kalamansi Sauce***

### ***Petit Nine***

Known for its delicious desserts, the Mandarin Oriental Taipei team has infused Taiwanese elements into this delightful dessert platter. Marvel at the luxurious grey lacquer shell pattern platter consisting of 8 dishes and one cup. The sweet bites presented in platinum dishes include chocolate sandwich, oolong tea chocolate, almond cookies and black vinegar jelly. Served in gold dishes are fruit sweets, chocolate truffle and parfait with the centerpiece strawberry placed in a gold cup. Delicate or rich, sour or sweet, taste them all in this opulent finale in this extraordinary feast.