



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.

Double-boiled Gastrodia and Quail in Supreme Soup

As early as the Warring States period, the quail was highly regarded for its high nutritional value. Medicinal herbs such as gastrodia, licorice, Chinese wolfberry are added to the deboned quail to make a health-enhancing soup. This broth is paired with Tie Guan Yin tea whereby the fragrance lingers on your tongue. LEGLE FRANCE RUYI red bowl with white glaze porcelain enhances the overall visual and tasting experience.

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.

Braised Japanese Cucumber with Conpoy, Fish Maw, Red Date and Taiwanese Red Barley

This course is presented on LEGLE FRANCE white gold bowl with simple lines and spectacular patterns on platinum gold platter. Ingredients such as red date, conpoy, fish maw and sea cucumber with vegetables are placed delicately inside. The soup and sauce are prepared using slow heat until it thickens to the right consistency. Vegetables retaining their original shape are laid out like a fishing boat. Red dates akin to lights of fishing boats created the perfect balance in texture, color and flavor.

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

***Caramel / Whisky Parfait Glace, Apple Tatin, Vanilla Mousse, Caramel Sauce
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.