

CHEF GUANGFAN MAI

at



26 - 30 June 2018

Chinese has been studying and explored the recipes of food with immense enthusiasm for over thousands years.

Chef Mai brings you the genuine Chinese food with amazing food ingredients from South to North of China. To go through Sweet, Sour, Bitter, Spicy and Salted, a rapid impact on the taste of ascension, wake up your taste buds and bring you to another horizon of Chinese food.

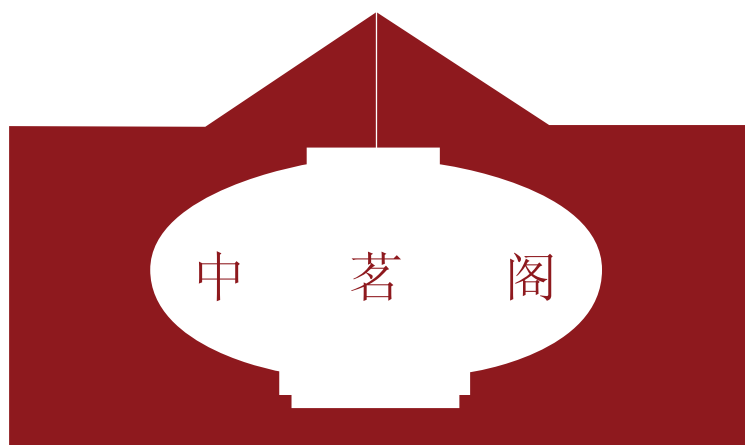
From the Salted-Tibetan Black Pork Ham, Yunnan Black Truffle Gel with Lijiang Supreme Caviar, Changbai Mountain Matsutake, to the long lost incredible traditional charcoal cook "Sugar Heart" Dry Abalone.

The China House is delighted to welcome the "Prince of Abalone" and a Master of Cantonese cuisine, Chef Guangfan Mai, whose exquisite culinary creations highlight the best ingredients from the different regions of China, with a particular focus on organic products and sustainability at "The China House" for a 8 courses set dinner served from 26th to 29th June.

Please also join us on Saturday 30th June for a very special Cantonese and French collaboration between two outstanding chefs: Le Normandie Chef de Cuisine Arnaud Dunand Sauthier and Chinese cuisine master Guangfan Mai.



For more information, or to make a reservation, please contact +66 (2) 659 9000 Ext 7390



T H E C H I N A H O U S E

中國飲食文化晚宴
Chinese Food Culture Dinner

Journey of Senses from South to North

甜 - 桂花蜜河南铁棍鲜淮山
Sweet - Henan Osmanthus Honey Iron Bar Fresh Yam
酸 - 柚子汁山東海參
Sour - Grapefruit Juice mixed with Shandong Sea Cucumber
苦 - 話梅杜阮涼瓜
Bitter - Plum mixed with Dugnan Bitter Gourd
辣 - 香辣炸雲南黑虎掌菌
Spicy - Deep Fried Yunnan Black Tiger Palm Fungus
咸 - 西藏黑豬火腿
Salted - Tibetan Black Pork Ham



野生長白山極上松茸菇燉清雞湯
Clear Chicken Soup Stew Changbai Mountain Matsutake



云南黑松露凍配浙江極上魚籽醬
Yunnan Black Truffle Gel with Zhejiang Supreme Caviar



檸檬香茅雪芭
Lemon and Lemongrass Sherbet



王子招牌-正宗15頭南非糖心干鮑魚配白蘆筍
Prince's Signature - Authentic 15-head South African Sugar Heart Dry Abalone
with White Asparagus



湄公河大頭蝦配二十年紹興花雕蒸蛋
Steamed River Prawn in 20 Year Sieow Shing Rice Wine with Steamed Egg



高湯腿茸煨津白
Poached Tianjin Cabbage with Yunnan Ham in Supreme Soup



秘制鮑粒荷葉籠仔蒸蟹飯
Steamed Mix Rice in Lotus Leaf with Crabmeat and Pieces of Abalone



秘制頂級泰國白官燕配純手工廣西頂級紅糖
Special Supreme Thailand Famous White Cubilose
with Hand-made Guangxi Brown Sugar

Menu Degustation THB 9,888
5 glasses wine pairing THB 3,300

Prices are in Baht and inclusive of 10% service charge and applicable government tax.

East Meets West Collaboration Dinner

Journey of Senses from South to North

Chef Mai

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Sour - Grapefruit Juice mixed with Shandong Sea Cucumber

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咸 - 西藏黑猪火腿

Salted - Tibetan Black Pork Ham



Chef Arnaud

精选海鲜，鱼子酱和山葵

Variation Autour de La Mer

Sea Variation, Kristal Caviar and Horseradish



檸檬香茅雪芭

Lemon and Lemongrass Sherbet



Chef Mai

王子招牌-正宗15頭南非糖心干鮑魚配白蘆筍

Prince's Signature -Authentic 15-head South African Sugar Heart Dry Abalone
with White Asparagus



Chef Arnaud

黑蒜茄子烤沙朗鴨和西柚

Canette de Challan de Madame Burgaud

Roasted Challan Duck, Eggplant, Grapefruit and Black Garlic



Chef Mai

秘制鮑粒荷葉籠仔蒸蟹飯

Steamed Mix Rice in Lotus Leaf with Crabmeat and Pieces of Abalone



Chef Arnaud

巧克力和薄荷

After Eight

Chocolate and Mint

美點雙輝

Petits Fours

Menu Degustation THB 8,888
5 glasses wine pairing THB 3,900

Prices are in Baht and inclusive of 10% service charge and applicable government tax.