

台北文華東方酒店

扇耀十年·星光熠熠

十顆米其林星級名廚 十手聯烹極致晚宴

INDULGE IN MICHELIN-STARRED DINNER DELIGHTS:
CELEBRATING TEN YEARS OF GASTRONOMIC EXCELLENCE

ICSA™
2024 International Chefs
Summit Asia 2024

Eurasian
料理的文藝復興 *mix*
Flavor
precise

05/17

5位主廚陣容 Invited Chefs



Kanji Kobayashi /
Villa AiDA



Ryogo Tahara /
logy



Yoon Dae Hyun & Kim Hee Eun / Soul

HOST:

Emanuele Bergamo
Bencotto

迎賓香檳 WELCOME CHAMPAGNE

Pol Roger Brut Reserve NV, Champagne, France

海膽塔 SEA URCHIN TARTE

芒果 | 鮮蝦 | 海膽

Mango | Shrimp | Sea Urchin

Ryogo Tahara

義式炸餅 VENEZIANA FRITTA

生蠔 | 刺山柑葉 | 牛肉 (牛肉原產地：美國)

Oyster | Capers Leaves | Beef (Beef Origin: the U.S.A.)

Emanuele Bergamo

Peter Jakob Kuhn Hallgarten Alte Reben Riesling Trocken, Rheingau, Germany 2021

鰺魚薄片 CRUDO DI RICCIOLA

鰺魚 | 番茄 | 紅李

Hamachi | Tomato | Plum

Emanuele Bergamo

Hugel Estate Gewurztraminer, Alsace, France 2019

鹹卡士達 SAVORY EGG CUSTARD

當歸 | 青蟹 | 魷魚乾

Angelica | Mud Crab | Dried Squid

Ryogo Tahara

青玉錦荔枝 BITTER GOURD

酪梨 | 豬蹄 (豬肉原產地：台灣)

Avocado | Pig's Feet (Pork Origin: Taiwan)

Kanji Kobayashi

甘鯛 AMADAI

韓國甘苔 | 韓式大醬 | 白奶油醬 | 櫛瓜 | 茄子

Gam-Tae | Doen-Jang | Beurre Blanc | Zucchini | Eggplant

Yoon Dae-hyun & Kim Hee-eun

Shinsei Dassai 23 Junmai Daiginjo, Japan

玫瑰鴨 CHANGHUA DUCK

皮蛋 | 紅蘿蔔 | 木耳

Century Egg | Carrot | Wood Ear Mushroom

Ryogo Tahara

Famille Perrin Gigondas La Gille, Rhone, France 2020

春之景 SPRING SCENE

松子 | 榛果 | 香草

Pine Nuts | Hazelnuts | Vanilla

Yoon Dae-hyun & Kim Hee-eun

A.J. Adam Dhroner Hofberg Riesling Auslese, Mosel, Germany 2019

外加 2,300+10% 可享佐餐佳釀

An exclusive wine pairing is available at TWD 2,300+10%

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Flavor *precise*

05/18

5位主廚陣容 Invited Chefs



Jun Lee /
Soigné



Ken Sakamoto /
Cenci



Kunihiro Hagimoto /
Inita

HOST:

Emanuele Bergamo /
Bencotto



Justine Li /
Fleur de Sel



Wines and Spirits
Leading Brands
酩洋國際酒業股份有限公司
Leading Brands Wines and Spirits Co. Ltd.



Celebrating
10
fantastic years.



迎賓香檳 WELCOME CHAMPAGNE

Pol Roger Brut Reserve NV, Champagne, France

草本拌飯 HERB 'BIBIM'

豆乳 | 薏仁 | 魚子醬

Soy Milk | Barley | Caviar

Jun Lee

壽司瑪格麗特 SUSHIGHERITA

紅甘魚 | 發酵番茄 | 絲綢乳酪

Hamachi | Tomato Fermentation | Stracciatella

Kunihiko Hagimoto

Peter Jakob Kuhn Hallgarten Alte Reben Riesling Trocken, Rheingau, Germany 2021

雙色芒果龍蝦塔 LOBSTER

青芒果 | 芒果泡泡

Green Mango | Mango Foam

Justine Li

Hugel Estate Gewurztraminer, Alsace, France 2019

蛋白舒芙蕾 EGG WHITE SOUFFLÉ

櫻花蝦 | 煙燻乳酪 | 馬鈴薯

Fresh Sakura Ebi | Smoked Caciocavallo | Potato

Kunihiko Hagimoto

義大利餃 CAPPELLETTI IN BRODO DI CIPOLLA

紫蘇葉 | 奶油 | 佩科里諾乳酪 | 洋蔥高湯

Shiso | Butter | Pecorino | Onion Broth

Emanuele Bergamo

鮑魚 ABALONE

蓮藕 | 豆乳 | 海藻 | 花椒

Lotus Root | Soy Milk | Seaweed | Sichuan Pepper

Ken Sakamoto

Shinsei Dassai 23 Junmai Daiginjo, Japan

韓式沙朗牛排 BEEF SIRLOIN STEAK in K-BBQ STYLE

綠泡菜 | 淡菜 | 香菇 (牛肉原產地: 日本滋賀縣)

Green Kimchi | Mussel | Mushroom (Beef Origin: Shiga-ken, Japan)

Jun Lee

Famille Perrin Gigondas La Gille, Rhone, France 2020

胡桃派 PASTINACA E NOCI PECAN

防風草 | 胡桃 | 奶油乳酪

Parsnip | Pecan | Cream Cheese

Emanuele Bergamo

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