



菊花奶布丁配甜點

# 淮揚佳餚 品味之巔

*The Ultimate Taste of Huaiyang Cuisine*

鴿包燕，置於「麗固」朱紅餐碗內，尤顯絕代風華。



頂端「如意宴」，先自上海出發，輾轉到香江，連續流連兩次，其璀璨及風華，令人讚歎不置。目前班師返滬，再展絕代丰采。此次合作對象，選在蘇浙總會。該店譽滿上海，擅燒淮揚佳餚，兼有美好氛圍，其首席技術官朱俊，迭受媒體青睞，除設計菜色外，亦精搭配組合，在美器助陣下，如虎添翼，躍登品味之顛。

首先前菜仍由九宮格擔綱，亮眼依舊在，四度眩人目，能玩味再三。其正中者為手工描繪黃金搭配酸薑蟹柳，滋鮮味尤佳，顯金相玉質，有開胃之效。雖然無一不精美，若論我個人喜好，尚有元代釉裡紅搭配牛油果澳帶，珠環翠繞外，腴軟色鮮明，一入口即化；以及用奢華手繪鉑金，搭配鴿蛋青菜，感覺空濛出奇，白璧鏤空帶翠，口感虛實掩映。其他六個小品，無不精心製作，在欣賞瓷碟中，享精緻的小菜，品其味外之味，實為人生一樂。

接下來的兩道鴿菜，其細膩精彩處，會動人之心弦。其一為「鴿脯當歸湯配四喜松露梢梅（燒賣）」，此菜採用如意茶盤與陰陽托盤呈現，別具巧思。鴿脯一式兩吃，有製成肉凍者，置於黃鉑金小勺上，華麗奢華兼備，晶瑩透亮而香；或製成當歸湯，先沖入聞香杯，品其馨逸餘韻，迴腸盪氣不絕。「四喜松露梢梅」，極為小巧玲瓏，

滋味富層次美，堪與黃鉑金之小碟輝映。

其二為氣派非凡的「鴿包燕」。此菜為朱俊得意之作，置於「麗固」的朱紅餐碗內，尤顯絕代風華。鴿脯先去細骨，釀以發好燕窩，足足有四兩重，外觀飽滿皮潤，允稱釀菜上品。這道菜精彩處，在於皮滑肉細，加上燕窩軟腴，佐以至佳高湯，彷彿飄上雲端，頓覺身輕如燕，加上美器襯托，益顯雍容貴重。

隨上者為「牡丹蝦球、糖漬白果佐檸檬沫」，還真有意思。我對其色澤及呈現方式，驚艷得很。先將大明蝦以淮湯刀法，精雕細琢成牡丹花狀，其色凝白如脂，其上為檸檬泡沫，其下為蜜漬山藥及糖漬白菜，再用紅油點染，紅黃爭艷外，置於漆黑的天目釉荷葉碗中，色彩對比強烈，視覺效果一流。蝦入口脆而鮮，白果、山藥皆甘，只勞尊口常開，逐一品享其美。

「牛肝菌烟熏牛臉頰肉」及「黑松露焗海參」這兩道，陸續端來。前者將食材放在晶瑩透亮的水晶杯裡，猶如在雲嵐間，一旦掀其杯蓋，乍聞果木精香，乃炙熏之牛臉頰肉、牛肝菌與豬肉餡糰子。味雖紛而不亂，反能相輔相成，堪稱佳妙組合。此際長方形底盤上，擺著小奶缸及清酒杯，全是金、白配色，時尚流露古典，內盛英國煙熏伯爵紅茶，吃罷滑軟鬆嫩的牛肉，再飲高雅氣息的紅茶，其合作之無間，可謂間不容髮。

後者菜絕器美，再掀此宴高潮。金窗格寬邊之盛盤，其中心凹處之靛藍瓷皿，美輪美奐，超級吸睛。海參製作費工，先以鮮肉慢燉，再用黑松露吊味，各味交融之後，白菜充和事佬，更能得其風神。啜飲烟熏紅茶，真是無比美好。

終結美饌為「竹蓀釀西洋菜佐松茸」。此味設計巧妙，竹蓀稱「菌中之后」，松茸名「食菌之王」，一王加上一后，兜攏山珍雙驕。其容器為金裂紋魔術盒，將竹蓀釀西洋菜及炙松茸合成之佳味，其眼到口到心到，已譜成完美樂章。

此外，點心極為考究，無不合乎節拍，令我拍案稱奇。

麵點為「煎番茄蝦湯龍鬚麵」。先欣賞其瓷器，實在不同凡響。以如意雙喜秀盤，上載藍色鈞窯套裝，麵即置身其中。此麵白如玉、細如絲、質帶爽，在裝碗之後，其狀似梳子；湯以斑節蝦頭熬成，鮮到不行；小紅番茄先行烤過，再置於麵上，有如皇冠上的寶石，充滿著動態美，其味固然挺棒，但整體的感受，才是無上享受。

甜點亦甚不凡，為「菊花炖奶」佐以中西美點。炖奶秉持傳統，以水牛奶製作，乳味濃郁醇香，配上天山雪菊，增添淡雅清韻。一起在青花三足碗內，釋出「醇儒」丰姿，為之神往不已。而那中西美點，只只小巧可愛，錯落置於細珠盤內，有如眾星拱月，玩賞其器其味，確乎無窮無盡。□

Text by 朱振藩 · Photo from LEGLE



鷓鴣當歸湯配四喜松露餃

“**R**u Yi Yan”(wishful feast) comes from Shanghai, and travels to Hong Kong, then back to Shanghai. This time it chooses to cooperate with Shanghai’s Suzhe Association restaurant.

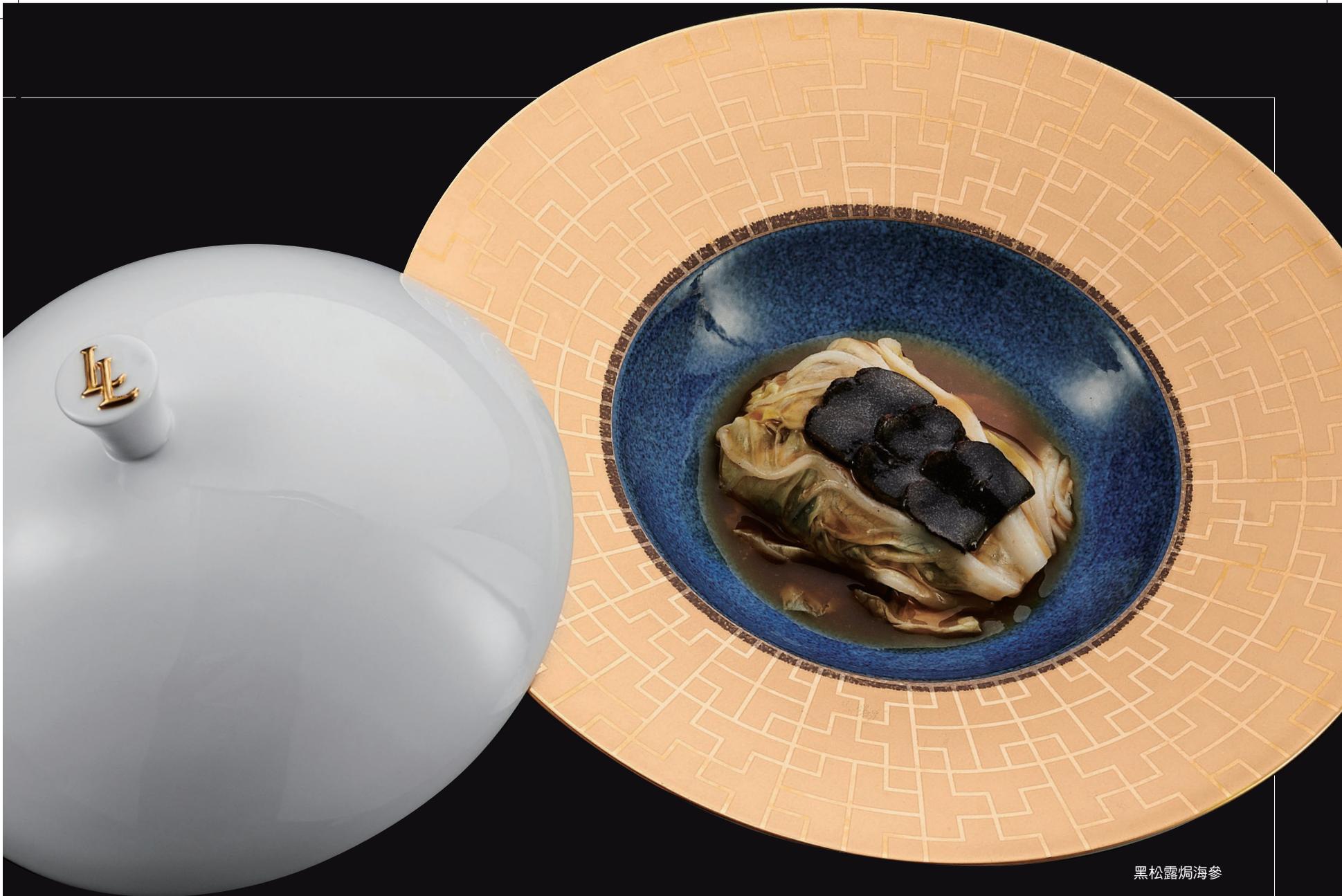
The first course as usual goes with “Jiu Gong Ge”(nine-in-one course in rows of three). The middle saucer got hand-painted gold on its rim, and presents fresh crab meat that had marinated in sour ginger. I like the soft and bright color avocado scallop, which is very soft and melts immediately in my mouth and served on Yuan Dynasty underglaze red saucer. My second favorite dish is pigeon with vegetables. It is put on the luxurious saucer with hand-painted platinum.

For the next two pigeon courses, one is the “pigeon breast and angelica soup with four kinds of truffles and plums.” The pigeon breast was made into two types. One type is meat jelly, and it is placed on yellow platinum spoon, which is both gorgeous and luxury. The other type is angelica soup. It has to pour into aroma cup first, so tasters can smell its good fragrance before taste. The “four kinds of truffles and plums” is rich in layers of tastes, and it is served on the yellow platinum saucer.

The other pigeon course is “pigeon fermented in bird’s nest.” This is one of Zhu Jun’s expert dishes, and served on the bright red bowl of “Legle” porcelain. The pigeon

breast had taken out its bone first, and then fermented in fine bird’s nest. The bird’s nest weighs about 151 grams is good for vegetable fermentation. This dish is extremely good for its delicate pigeon meat and slippery skin, plus delicious and soft bird’s nest and fine broth.

The next course is “prawn ball, sugar immersed cabbage with lemon foam.” The prawn has carved into peony shape with huaiyang cooking skill, and on the top of it is the lemon foam, and the sugar immersed yam and cabbage are placed under it. This dish is served on the black temmoku glaze lotus-shape bowl, the strong colors bring big contrast. The prawn is crispy and fresh, the cabbage and yam are sweet, which is



黑松露焗海參

just in right combination.

The “porcini with smoked ox cheek” and “black truffle baked with sea cucumber,” the former dish is served on the glittering and translucent crystal cup. After lifting the lid, the fine fruit and wood fragrance comes from smoked ox cheek, porcini and pig meat dumplings. The small milk cup and sake glass are placed on the rectangular plate, they are all in gold and white color. The British smoked Earl Grey black tea is placed in the sake glass, after taking the slippery and soft beef to have a cup of elegant black tea is indeed a wonderful enjoyment. The latter dish is extinguish and placed on exquisite beautiful plate. The plate has golden wide rim

and holes on the side, plus the indigo color on its central indentation. The sea cucumber has taken a lot of time to prepare, it must simmer with meat first and then adding some black truffle to enhance its flavor.

The final delicacy is “bamboo mushroom fermented with watercress and matsutake.” The bamboo mushroom is known as “queen of fungus”, and matsutake is called “king of edible mushroom”. One king plus one queen becomes this delicious course. And this dish is served on golden magic box with beautiful cracking textures on it.

Among this feast, the noodle course is “noodles with fried tomato and shrimp soup.” The noodle is as white and fine as jade and

silk, after put in the bowl, it looks like a comb. The soup is boiled from striped prawn’s head. And the small tomato has grilled first and then placed on the top of the noodle.

The desserts are “chrysanthemum stew milk” accompanied with Western and Eastern pastries. The former one is made from water and milk, coupled with the snow chrysanthemum from Tianshan. This dessert is served on a blue and white three-legged porcelain, which exuding “Confucianism” luxuriant texture. And for the Western and Eastern pastries, each one of them is tiny and cute, and scatters on fine beads plate, which provides viewing enjoyment in addition of good taste. 22