

尊爵不凡的灵感

imperial inspirations

Mandarin Oriental, Taipei and Legle open the latest chapter in the Ruyi Gastronomy study of Chinese dining and history.

INSPIRATION MAY BE DRAWN from many sources. Some chefs start with new ingredients and explore the possibilities. Others modernize classics with daring innovations. But when Chef Tin Mo Wong designed his new Ru Yi Yan tasting menu for Ya Ge at Mandarin Oriental, Taipei, it all began with the tableware.

Ya Ge is the most recent restaurant to collaborate with luxury porcelain maker Legle in its ongoing exploration of modern Chinese haute cuisine. Legle's Ruyi Gastronomy, which has toured Shanghai, Hong Kong, and now Beijing and Taipei, delves into new interpretations of regional cuisines, challenging world-class chefs to pair the finest local ingredients with the striking patterns and delicate lines of Legle's Ruyi chinaware collection.

Devoting half a year to researching and planning the menu, Wong carefully

烹饪灵感的来源不一而足。有些主厨运用新食材来拓展多元美饌，有些主厨则大胆创新，为经典佳肴增添当代新意。而台北文华东方酒店主厨黄天武为雅阁中餐厅设计的全新如意宴品饌菜单，则以用餐器皿的选择为重。

雅阁中餐厅与法国顶级瓷器品牌丽固合作，致力探索当代中式高级美饌。丽固如意宴已在上海和香港率先策展，如今来到北京和台北，以全新风貌演绎地方菜色，向世界级主厨下战帖；亦即以在地顶级食材，搭配饰有精美花纹与细致线条的丽固如意瓷器。

黄天武花半年研拟菜单，细心考量瓷器的尺寸、形状和颜色，以及设计背后的历史脉络。他介绍蓝色钧窑宽金边餐盘时说：「盘内空间很小，我选择的食材除了得合乎餐盘大小，还得是典雅珍饈，才能搭配金边。」于是，缀以金箔的北海道干贝就恰如其分；干贝宛如宝石，映着蓝底金边，

BY

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↑↑

Double-boiled Gastrodia and Quail in Supreme Soup
益脑鹌鹑养生汤

↑

Braised Japanese Cucumber with Conpoy, Fish Maw,
Red Date and Taiwanese Red Barley
渔舟唱晚次第来

considered the sizes, shapes, and colors of the china as well as the historical contexts from which the designs are drawn. “The inside area is quite small,” he remarks of a shallow blue bowl with a patterned gold flange. “Whatever I select has to fit the space, but it must be an exquisite delicacy to match the gold rim.” A Hokkaido scallop topped with gold leaf achieves the goal. Set off like a jewel against the blue and gold, the scallop has the succulent sweet flesh that Sung dynasty poet Su Tung-p’o praised for “possessing a lofty character. One can consume a whole plate, leaving none.”

A greater challenge was the Jiu Gong Ge square platter with nine individually designed small dishes. The number nine was considered auspicious by the imperial rulers, and the dishes feature such dynastic design influences as pea green clouds from the Song, blue and white porcelain from the Ming, and underglaze red decorations from the Yuan. “This dish gave me a six-month headache,” Wong smiles. “You can’t fill them with just *anything*. It was a very complicated process.”

The final result is an array of appetizers that is a masterpiece of visual contrasts, each dish a micro-celebration of distinctively Taiwanese ingredients. The chewy skin of ocean sunfish recalls Taiwan’s famous tapioca balls. Spinach and *Cordyceps militaris* fungus are playfully shaped to resemble the expensive Tibetan *Cordyceps sinensis*. Dried mullet roe, traditionally eaten with raw daikon or garlic, is paired with pickled daikon and served atop taro and strawberry jam.

Presented as an exclusive tasting menu that runs from June 22 to November 30, the Ru Yi Yan experience is an authentic reflection of Wong’s personal style of fresher, lighter cooking that is also evident in his more traditional Cantonese cuisine. “In the past, we might have used more oil and cooked over fiercely high heat,” he says. “But we’ve modernized our approach to make it healthier.” That means less oil and smaller portions, but always the finest ingredients. “And of course, our local products are excellent. For a chef, Taiwan is a treasure island.”



Executive Chinese Chef Tin Mo Wong
中餐行政主厨莫天武



Seared Hokkaido Scallop
米果巧托玉瑶柱

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口感多汁鲜甜，无怪乎宋朝诗人苏东坡曾盛赞干贝「格韵高绝，盘飧尽废」。

更艰巨的挑战莫过于九宫格开胃小品，上头九道小点皆独树一帜。数字「九」在帝王眼中象征至尊吉祥，盛装小碟样式华美，彰显不同朝代特色，如宋代天青色钧窑、明朝青花瓷、元朝釉里红瓷等等。黄天武笑说：「这道开胃小品让我头痛了足足六个月，食材可不能胡乱搭配，过程非常复杂。」

最后呈现的开胃小品，堪称完美的视觉饗宴，具有鲜明对比，每道小品皆反映台湾道地食材特色：曼波鱼肉质的嚼劲让人联想起台湾著名的珍珠圆口感；菠菜虫草花像极了昂贵的西藏冬虫夏草；向来佐生萝卜或大蒜的乌鱼子，这回则佐以腌萝卜，底下铺有芋头草莓酱。

台北如意宴独家菜色从6月22日起至11月30日为饗客提供品尝机会，每道佳肴皆反映了黄天武注重鲜味与淡雅的个人烹饪风格，并揉合了较为传统的粤式料理。他说道：「过去我们可能会加比较多油，并且用大火翻炒，但是我们已经把烹调方法现代化，让食物更加健康美味。」对他来说，这就代表少油少量，但仍坚持顶级食材。「当然，在地的农产品和食材都是一流的。台湾真的是厨师的宝岛。」