

MASTERS OF AUSTRALIAN FOOD AND WINE

奧地利食品与葡萄酒

Menu Submissions from Jin R, Green T. House, Beijing, PRChina

紫雲軒，錦兒推荐

1. 3 Set Menus – 6 Courses 三个套餐-六种菜

MENU ONE 菜单“壹”

Appetizer 头盘

- Field Dreams – Hangzhou Pecan Walnuts, Longjing Green T. Honey Mustard Seed Sauce on Spring Pear 白梨胡桃青芥末
- Blessed Splash – Chilled Cucumber Orange Yogurt Soup 黄瓜香橙酸奶汤

Kaffir Lime Leaf Green T. Sorbet 青柠叶绿茶冰霜

Main 主菜

- A Heavenly Match - Six Heavenly Mushrooms Dancing Around a Lonely Chestnut 围着栗子跳舞的六种漂亮的蘑菇
- Autumn Sky - Roasted Lamb Nestled Amongst Wulong T. Fennel 秋日。烏龍茴香小羊肉
- Always Forever - Yunnan Black T. Roast Mushroom Rice with Cheese, Nuts and Dates 紅茶奶酪蘑菇飯

A Little Black Dress(Dessert) 永远的小黑裙（甜点）

- Fresh Lemon Herbed Pear with Of Course ... Green T. Ice Cream!
朴素的绿茶冰激淋与柠檬香草煮梨

Tea Recommendation 推荐的茶

Ginger Date Wulong 鲜姜 枣乌 龙

MENU TWO 菜单“贰”

Appetizer 头盘

- Golden Pumpkin Soup 金色的南瓜汤
- Autumn Memories – Autumn Leaves Roasted Eggplant 那一年的秋天落叶烤茄子

Raspberry Jasmine Tea Sorbet 覆盆子茉莉冰霜

Main 主菜

- Angel Hair Green T. Pesto 如天使髮丝的绿茶面
- Shanghai Monsoon – Golden Pumpkin Chicken with sweet corn and pine nuts or Yunnan Black T. Roasted Duck with Orange Orange Sauce 上海季雨-南瓜咸蛋黄玉米松仁鸡 OR 云南红茶熏鸭子
- Asparagus and Broccoli with Jasmine Tea Orchid Cream Sauce 春之聲。芦笋蘭花清奶酪

A Little Black Dress(Dessert) 永远的小黑裙 (甜点)

- Tea-ramisu 有茶的冰蛋糕

Tea Recommendation 推荐的茶品

Kaffir Lime Leaf Green T. 青柠叶绿茶

MENU THREE 菜单 “叁”

Appetizer 头盘

- Artichoke Hearts with Jasmine Yogurt Dip 叶状苞片花头与茉莉酸奶酪
- Breeze Through Summer Foliage – Red Grapefruit Seafood Vermicelli with Lemongrass Chili Sauce 青檸西柚海鮮

Green T. Sorbet 绿茶冰霜

Main 主食

- A Doufu Named Green – Spinach Doufu with Enoki Mushrooms 染锦草与花浓. 绿茶豆腐与时蔬
- Pure Pleasure; Sheer Joy – Steamed Crayfish with Tree Fungus, Garlic and Preserved Traditional Vegetables 暮雨微寒, 雾落霜洲, 大鉢梅菜蒸鱼
- Basil Basil Risotto 又是春来秋去, 紫苏肉末松茸饭

A Little Black Dress(Dessert) 永远的小黑裙 (甜点)

- Jasmine Hazelnut Chocolate Fondue with Fresh Seasonal Fruits
- 新鲜季节水果浇上烤榛果茉莉黑巧克力酱

Tea Recommendation 推荐茶品

Apple Rose Jasmine 苹果玫瑰茉莉

Welcome Cocktail 鸡尾酒

2 cold canapés 两种冷的餐前点心

- Sweet Shrimp with Wulong Mango Bamboo Leaves Sauce 在青竹叶酒、乌龙芥末与牛油包裹的芦笋和甜虾
- Tuna and Caviar Floating on Pink Champagne Rose Petals 玫瑰花瓣 吞拿魚 魚子醬

2 hot canapés 两种热的餐前点心

- Dream of the Misty River of Jiangnan - Panfried Green T. Fennel Dumplings with Basil Sesame Vinegar Sauce 绿茶茴香煮饺子
- Scallops with Golden Green T. Pesto 绿茶酱鲜带子

GALA DINNER 庆典晚宴
Tbc

COOKING CLASS 烹饪课堂
3 ala carte dishes 三种小点

- Blessed Splash - Cucumber Orange Yogurt Soup 鮮橙黃瓜酸奶湯
- Sun Fire - Six Spices High Mountain Wulong T. Leaves 太陽火。豆豉辣椒高山烏龍
- Breeze Through Summer Foliage – Mixed Seafood with Grapefruit and Lemon
Vermicelli Vinaigrette 当微风拂过夏天的枝叶-青檸西柚海鮮

EXTERNAL COOKING CLASS 在外部的烹饪教学
3 ala carte dishes – can be same as internal cooking class (See above)

Green T. House
紫雲軒