



Edit: Summer

The Sixth Chapter of LEGLE FRANCE's RUYI Gastronomy Experience 「如意宴」的第六篇章

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It started when a part of Chinese culture was destined to meet luxury French porcelain brand – LEGLE FRANCE. Hence, the RUYI collection, designed by acclaimed ceramics designer Peter Ting, was born.

Managing Director of LEGLE FRANCE, Mr. Desmond Chang, a food and wine connoisseur, visualized

what type of food could be paired with such delicate tableware. As a result, RUYI Gastronomy was created. “The RUYI Gastronomy is no ordinary feast. Through the re-interpretation of the connection between food and its tableware pairing, a new relationship is formed to enliven the senses. Allow each taste bud to sample the delicateness of each flavour, and bring



back memories of authentic, traditional dishes. The RUYI Gastronomy is on a quest to revive this heritage, paying homage to several thousand years of Chinese dining history”, said Mr. Chang.

The essence of Chinese dining cannot be explored in one single RUYI Gastronomy. To explore 5,000 years of dining culture, each RUYI Gastronomy is a discovery of a new chapter in the history book. Tracing the footsteps of our ancestors, the RUYI journey began in Hong Kong, Shanghai and Beijing with new interpretations of Cantonese cuisine, private kitchens, Huaiyang cuisine and Beijing cuisine. Now the journey has taken LEGLE FRANCE RUYI Gastronomy to Taipei, ready to begin the next stage of gastronomic exploration of Taiwanese cuisine together with Mandarin Oriental, Taipei.

Many have descended on this beautiful island from shores afar. Bountiful supplies, a variety of flavours and intricate culinary skills have made Taiwan into a food paradise, attracting tourists from around the world. Mandarin Oriental, Taipei, as a team, added ingenuity to the finely selected ingredients to present the RUYI Gastronomy. Local ingredients such as high-mountain oolong tea, Tie Guan Yin and black tea have been chosen. Fruits and vegetables include fresh organic spinach, morel, cordyceps flowers, asparagus, radish and cherry tomato. Seafood includes prawn, oyster, spotted garoupa, sunfish and mullet roe. Quail, salty duck egg and other ingredients such as red barley and crispy rice have also been selected. A variety of cooking techniques such as stewing, frying and grilling are used to prepare the hot and cold courses included in the feast presented by LEGLE FRANCE at Mandarin Oriental, Taipei since 22 June 2015.

On this lavishly unique evening, all dishes will be presented on LEGLE FRANCE’s RUYI collection. Guests will be taken on a journey of Chinese culture and heritage of the past 5,000 years, and are invited to embark on a gastronomic exploration of dining’s finest, where experience of ancient dining rituals of China is rekindled.

如意宴不只是一场宴席，它是一场中华文化与现代烹饪共舞的华尔兹。美食讲究的不只是食材的精致与料理手法的高明，更讲究氛围情境与摆盘艺术。从色泽、温度到食器的设计都是一连串的华丽演出。

如意宴的诞生，出自 LEGLE FRANCE（法国丽固）执行董事张聪先生对美食的热情。张聪表示：「如意宴是通过味觉、视觉、触觉，与食客内心产生共鸣的一次促膝长谈。我们希望借着顶尖厨师的手艺以不同的中国菜系完美诠释，将中国饮食精髓发扬光大，在美器与美食相得益彰的烘托陪衬下，中华美食绝对可和法国美食或日本怀石料理在国际食坛一较长短、互争千秋。」

每一场如意宴就好比翻开一页中华美食厚重的历史篇章，追寻上下五千年的美食文化。如意宴三年前开始先后在香港、上海和北京重新演绎了海派私房菜、中西结合新式中餐、粤菜、淮扬菜和北京菜。这一次，LEGLE FRANCE（法国丽固）之如意宴来到了台北，与文华东方酒店的餐饮团队一起进行一场全新的探索。

如意宴以「如意九宫格开胃小品」拉开序幕，午餐有 5 道菜式，晚餐则有 8 道菜式，益脑鹌鹑养生汤、干煎北海道干贝、关东刺参伴红葱米、东石青蚶客家菜脯粥，以及雅阁甜品汇，每一道皆是万中选一的极致上品。如益脑鹌鹑养生汤，盛于 LEGLE FRANCE（法国丽固）之红色釉如意小汤盅内，汤盅呈四环如意状，其内象牙白色，四周皆镶金边，掀起华丽碗盖，大红而有喜感，颇能扣人心弦。汤匙金光四射，平稳端庄轻巧，象征高雅隆重，取此食鹌鹑汤，自在轻盈从容，真是得其所哉！

盛宴之上，美食都将在 LEGLE FRANCE（法国丽固）「如意」系列美器上完美呈现。宾客们在体验美味佳肴的同时，亦可透过器皿设计及图案，感受中国五千年文化的累积与沉淀。用精致打造质朴，用文明创造文化，用饮食诠释美学。「如意宴」是一次循着先人脚印的探索，这条路千年来人迹罕至，我们希望它再次车水马龙。

