

春茶入食 | 滋以肺腑

Tea Feast & Mushroom Cuisine

《茶赋》有载：“茶以入食，可滋饭蔬之精素，攻肉食之膻腻。”

以春茶入菜，古已有之。或将茶叶直接食用、或煮羹，亦可凉拌生食。

不同于八角、茴香，茶叶味轻，入菜不会喧宾夺主；

淡淡的茶香能解肉食之腻，激发蔬菜的甜鲜口感！

In ancient times,

tea-leaves were important ingredients in cook.

It's lightly and delicate fragrance can make food taste more fresh and delicious but not greasy.



万丽轩春茶珍菌养生菜 | Tea Feast & Mushroom Cuisine

万丽轩主厨梁师傅以春茶入食，

新鲜菌菇为材；

精心制作出八款春季养生菜式，

以“食”滋养您的肺腑！

Chef Liang cooks tea feast and mushroom cuisine, which are not just tasty but also good for your health!



-龙马杭菊功夫汤

茶香十足的铁观音祛除了瑶柱、海马的腥味。配上杭菊、姜片，鲜香黄澄的汤底有疏通风热、平肝明目、清热解毒的功效。

-Seahorse and syngnathus soup with chrysanthemum

Tieguanyin tea removed the fishy smell of dried scallop and sea horse. Added some chrysanthemum and ginger, the soup could have heat-clearing and detoxifying effect.



-毛尖桂花白玉 4 头大元貝

毛尖的茶味中和了炸豆腐的些微油腻，配着鲜甜桂花味的元贝，低脂却富含满满的蛋白质！

-Fried scallop with tippy and osmanthus tea sauce

Maojian tea cleared the oily of tofu, osmanthus tea made scallop taste sweet and fresh.



-茉莉茶皇鸽

大口咬下烤的外脆里嫩的乳鸽，细细咀嚼还有茉莉花的淡淡甜香味，当真是香而不腻！

-Deep-fried marinated pigeon with jasmine tea sauce

Crispy pigeon had the fragrance of jasmine tea, tasted tender and delicious.



-青龍井海蝦仁鸡腿片

透明鲜亮的虾仁，口感爽脆，鸡腿片也是滑嫩无比，细细回味，虾仁与鸡肉中浸入的醇香的龙井茶味在口腔中缓缓释放，回甘的口感让人为之惊艳！

-Stir fried shrimp ball and chicken with longjing tea

The fragrance of longjing tea made shrimp and chicken taste more fresh and aromatic.



鸚胎茶皇豆瓣牛仔骨

以豆瓣醬炖煮的酥爛的牛仔骨佐以清新味甘的碧螺春，肉質更加軟嫩爽口！

- Braised beef rib and quail egg with chili and biluochun tea

Chef innovative braised fresh beef rib with Sichuan bean sauce and biluochun tea.

The tender meat taste both a little bit spicy and lightly sweet, tasted very special.



銀盤燒鵝皇蟹味菇

有“香在松茸、味在玉蕈”之說的蟹味菇，獨有一股蟹香味，加上醇香的燒鵝，入口更加脆韌鮮美，多食有抗氧化，延緩衰老之效！

- Deep-fried crispy goose with beech mushroom

Beech mushroom is known for its special smell and nutritional value. Cooked goose with beech mushroom could clear the greasy of meat and also had the effect of anti-aging!



-乌鸡牛肝菌芋丝卷

被称为“四大菌王之一”的牛肝菌，为保证其鲜味，毋需特别烹饪，与鸡丝，香芋切丝，裹以软滑的蛋皮便是一道入口清爽营养价值满分的美饌！

-Deep-fried egg rolls filled with bolete and chicken

Bolete is one of the most famous mushroom, which has to be baked in an original way.

Fill it and sliced chicken into egg rolls could ensure the fresh taste and nutrition of bolets.



-浓汤秀珍菌烩莲子南瓜

可与牛奶营养价值相媲美的秀珍菇，与莲子南瓜一起佐以浓汤熬煮，入口滑糯甘爽，滋补养胃！

-Boiled oyster mushroom soup with pumpkin and lotus seeds

Oyster mushroom had plenty protein. Boil it with pumpkin and lotus seeds can be an excellent tonic soup.

万丽轩中餐厅邀您

赏味更多春茶珍菌养生菜，
以食补身！

时间：2017年3月6日-5月31日

预订电话：86621533

Wan Li Restaurant

Tea Feast & Mushroom Cuisine

Time: March 6th to May 31st, 2017.

Booking: 86621533.