



# Chinese Classics

## 尋味中華 寻味中华

We are delighted to introduce 'Chinese Classics' on your flight today, showcasing the richness and vibrancy of China's Eight Great Cuisines and a recommended pairing of Chinese tea and wine.

This month's selection comes from Fujian. Celebrated for its light, delicate flavours, Fujian cuisine champions braising and steaming with ingredients from both the sea and mountains.



我們誠意奉上「尋味中華」系列佳餚，為你呈現中國八大菜系的豐富底蘊和多样魅力，同時為你甄選地道香茗和中國佳釀搭配，一起開啟精彩旅程。

本月，我們誠邀你品嚐閩菜的獨特魅力。閩菜以清新鮮美著稱，融入山珍海味食材，烹調技巧以燉製與清蒸最為常見，尤其講究湯品與海鮮料理的呈現，造就了其山海相濟的獨特風味。

我们诚意奉上「寻味中华」系列佳肴，为您呈现中国八大菜系的丰富底蕴和多样魅力，同时为您甄选地道香茗和中国佳酿搭配，一同开启精彩旅程！

本月，我们诚邀您品味闽菜的独特魅力。闽菜以清新鲜美著称，融合海鲜与山珍食材，核心烹饪技法包括煨制与清蒸，尤其注重汤品与海鲜料理的呈现，造就了其山海相济的独特风味。



# Feature of the month

## 本月推薦 本月推荐

### Main course

主菜

主菜

### Eight treasures glutinous rice with crab meat

baby lotus root with lily bulbs and wolfberries

八寶紅蟳飯 杞子百合伴藕帶

八宝红鲟饭 枸杞百合伴藕带

A delicacy from Fuzhou, this dish features sweet, tender crab meat paired with glutinous rice infused with various ingredients — from chicken and conpoy to red dates, dried longan and pearl barley.

這道經典福州佳餚精選蟹肉，配以秘製糯米，糅合雞肉、瑤柱、紅棗、桂圓及薏米等八味食材蒸製而成，山珍海味融匯一盤。

本道经典福州佳肴精选蟹肉，佐以秘制糯米，糅合鸡肉、干贝、红枣、桂圆及薏仁等八味食材蒸制而成，山海之珍尽汇一盘。

### Suggested

### tea pairing

佐餐茶品推薦

茶品搭配推荐

### Iron Buddha JING

鐵觀音 铁观音

Also known as *tie guan yin*, this Fujian oolong tea features floral and roasted notes that complement the region's delicate cuisine, while its creamy mouthfeel refreshes the palate.

這款產自福建的烏龍茶，以花香焙香交織的獨特韻味，其醇厚如綢的口感，是閩地精緻菜餚的點睛之筆。

这款产自福建的乌龙茶，以花香焙香交织的独特韵味，其醇厚如绸的口感，是闽地精致菜肴的点睛之笔。

### Suggested

### wine pairing

佐餐葡萄酒推薦

葡萄酒搭配推荐

### Grace Vineyard Tasya's Reserve Chardonnay, Shanxi, China, 2021

怡園德熙珍藏霞多麗乾白葡萄酒，山西，中國，2021

怡园德熙珍藏霞多丽干白葡萄酒，山西，中国，2021

The clean, harmonious balance of stone fruits, tropical fruits and toasty notes in this crisp white wine elevates the fresh, light tastes of Fujian dishes.

這款口感清新的白酒將核果、熱帶果香與烘烤餘韻相互交融，完美襯托閩菜的鮮嫩本味。

这款清新爽口的白葡萄酒将核果、热带果香与烤香余韵清新和谐交融，完美衬托闽菜的鲜嫩本味。