



# 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 spotlight is on Anhui cuisine. Known for its savoury, light flavours, Anhui food features wild, foraged and caught delicacies, utilising slow-cooking techniques to craft hearty dishes that reflect the region's mountainous terrain.

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樣魅力，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。

本月誠邀你品嚐徽菜的獨特魅力。這個以鹹鮮清雅見稱的菜系，多取材自山野珍饈，透過慢火烹調，呈現質樸豐盛的滋味，映照皖南山區的自然風貌。

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，我们诚邀您品味徽菜的独特魅力。这一菜系以咸鲜本味著称，多采用山野食材，通过慢火烹制出质朴丰盛的滋味，尽显皖南山区独特的地域风情。



# FEATURE OF THE MONTH 本月推薦 本月推荐

## MAINS

### Braised chicken with green soy beans in soy bean paste

pumpkin, bamboo shoot, water chestnut and vegetable rice

Delight in this comforting dish featuring chicken braised until tender in a rich soy bean sauce, finished with fresh green soy beans. It offers a perfect balance of savoury depth and subtle earthiness.

## SUGGESTED TEA PAIRING

### Yellow Mountain Peak JING

Hailing from the mountainous Huangshan area, this light and elegant wild green tea enhances the umami flavours of Anhui dishes with its smooth, sweet and refreshing taste.

## SUGGESTED WINE PAIRING

### Tiansai Vineyards S19 Cabernet Sauvignon /Marselan, Xinjiang, China, 2020

This deep ruby red wine offers enticing aromas of plum, cherry and blueberry, with notes of vanilla and coffee. Its smooth body and velvety tannins enhance the savoury tastes of Anhui cuisine.

## 主菜

### 皖北毛豆燒雞

南瓜、黃山菜飯

這道暖心料理以文火慢燉雞肉，配上濃厚豆醬烹調，最後以鮮嫩毛豆作點綴，在醇厚鹹鮮中透出淳樸的鄉土風味，帶來恰到好處的味覺平衡。

## 佐餐茶品推薦

### 黃山毛峰 JING

源自黃山山區，這是一款清雅高逸的野生綠茶；口感順滑、甘爽清潤，恰好襯托出徽菜的鮮醇風味。

## 佐餐葡萄酒推薦

### 天塞酒莊S19赤霞珠/馬瑟蘭紅酒，新疆，中國，2020

這款深寶石紅的葡萄酒散發著誘人的布祿、車厘子及藍莓果香，伴隨雲呢拿與咖啡氣息；酒體柔滑，單寧細膩，與徽菜特有的鹹香風味相輔相成。

## 主菜

### 皖北毛豆燒雞

南瓜、黃山菜飯

這道暖心菜肴以文火慢燉的雞肉佐濃郁豆醬烹制，最後綴以鮮嫩毛豆，在醇厚咸鮮中透出淳樸的鄉土風味，構成恰到好處的味覺平衡。

## 茶品搭配推荐

### 黃山毛峰 JING

此茶源自黃山山区，是一款清雅逸致的野生綠茶，其口感順滑、甘爽清潤，能很好地襯托徽菜的鮮醇之美。

## 葡萄酒搭配推荐

### 天塞酒庄S19赤霞珠/马瑟兰干红葡萄酒，新疆，中国，2020

这款深宝石红葡萄酒散发着诱人的李子、櫻桃和藍莓香气，伴有香草和咖啡的气息。其柔滑的酒体和细腻的单宁，完美呼应了徽菜特有的咸香风味。