



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 Sichuan cuisine. Known for being bold and hearty, Sichuan food is characterised by the abundant use of garlic, chilli and Sichuan peppercorns, as well as preservation techniques such as pickling, salting, and drying.



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，同時甄選地道香茗和中國佳釀搭配，一起開啟精彩旅程。

本月率先登場的是四川美食。川菜以其濃郁、醇厚的風味而聞名，其特色在於大量使用大蒜、辣椒和花椒，以及醃製、鹽漬和風乾等保存技藝，造就了層次豐富的口感。

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，我们诚邀您品味川菜的独特魅力。川菜以其浓郁、醇厚的风味而闻名，其特色在于大量使用大蒜、辣椒和花椒，以及腌制、盐渍和风干等保存技艺，造就了层次丰富的口感。



Feature of the month

本月推薦 本月推荐

Main course

主菜
主菜

Sichuanese spicy wok-fried chicken with chilli

celtuce, potato rice with garlic sprouts

辣子雞 萵筍、孔乾飯

辣子鸡 莴笋、孔干饭

This popular dish features chicken flash-fried until crispy and golden brown, then tossed with chilli peppers and Sichuan peppercorns for an addictive, hot and numbing sensation.

雞塊炸至金黃，外酥內嫩，加入辣椒和花椒爆炒，麻辣與香氣交織，層次豐富回味悠長。

鸡块酥炸至金黄，外脆里嫩，佐以辣椒与花椒爆炒，麻辣鲜香层层递进，风味醇厚，回味悠长。

Suggested tea pairing

佐餐茶品推薦
茶品搭配推荐

Jasmine Spring Tips JING

茉莉春毫茶 茉莉春毫茶

A deliciously fragrant tea commonly enjoyed in Sichuan, consisting of a robust green tea base and jasmine sweetness that perfectly complement the bold flavours of Sichuan cuisine.

在四川常見的茗茶，以綠茶為基底，洋溢新鮮的茉莉花香，口感柔和，完美融合了川菜的醇厚風味。

选自四川本地的经典茶品，柔香细腻的清甜绿茶，洋溢新鲜的茉莉花香，与川菜的醇厚风味完美契合。

Suggested wine pairing

佐餐葡萄酒推薦
葡萄酒搭配推荐

Grace Vineyard Tasya's Reserve Marselan, Shanxi, China, 2022

怡園德熙珍藏馬瑟蘭紅酒，山西，中國，2022

怡园德熙珍藏马瑟兰红酒，山西，中国，2022

The dark fruitiness, plush tannins and vibrant acidity of this red wine — made from 100% Marselan grapes — lends itself well to the rich pungency of Sichuan food.

這款由100%馬瑟蘭葡萄釀製的紅酒，果香深邃馥郁，單寧柔順細膩，伴隨鮮明酸度，與川菜的濃郁辛香相得益彰。

这款由100%马瑟兰葡萄酿制的红酒，果香深邃馥郁，单宁柔顺细腻，伴随鲜明酸度，与川菜的浓郁辛香相得益彰。