

位於東京都港區港麗飯店The Conrad Tokyo的China Blue時尚中餐廳，甫連續五年拿下日本米其林評鑑的一顆星評價，背後的靈魂人物，就是一手創立這間餐廳的料理長：謝偉城。

香港出身的謝偉城，入行超過三十年，從香港老字號茶樓餐館的學徒開始習藝，後轉進新加坡中餐廳掌廚，不但練就了紮實深厚的粵菜烹調底子，更從法式西餐與南洋料理中，汲取了豐富的創意靈感，進而昇任新加坡四季飯店江南春中餐館的主廚，2005年獲邀至東京港麗飯店籌辦China Blue時尚中餐廳，而從2008年起，即獲得日本米其林評鑑一顆星的榮譽至今，是極少數以中式料理獲得米其林評鑑青睞的主廚。

謝主廚的廚藝哲學崇尚「原味即鮮」、「脛不厭細」；一方面以清新少油的傳統粵菜技法，烹出食材原有的清新甘美，另一方面巧妙融合廣東、港式、星馬、泰式、甚至日式調味手法，鋪陳出高潮迭起的味覺變幻；最後輔以豐豔多彩又俐落鮮明的餐盤美學，打造出令米其林評鑑員讚好、各國饕客耳目一新的摩登時尚中菜。



Albert Tse, Chef of CAL Michelin Feast

The soul of the fashionable Chinese restaurant China Blue at the Conrad Tokyo Hotel, located in the Minato area of downtown Tokyo, can be no one else but Albert Tse, the creator of this restaurant which has won the one-star evaluation of Japanese Michelin for 5 consecutive years.

Originating in Hong Kong and having been in the business for over 30 years, Albert Tse started out as an apprentice of a tea house restaurant with time-honored brand name, and then shifted to command the kitchen of a restaurant in Singapore, having thus built up the deep foundation for Cantonese cuisine. He further absorbed abundant creative inspiration from the French-style Western meals and Southeast Asian cuisines, and was promoted to be the chef of Jiang-Nan Chun Chinese restaurant at Four Seasons Hotel Singapore. In 2005, Tse was invited to organize the China Blue Fashionable Chinese Restaurant for the Conrad Tokyo Hotel. Since 2008, Albert Tse has won the favor of Japanese Michelin and been awarded with the one-star Michelin evaluation which very few Chinese cuisines have the chance to enjoy.

Chef Tse upholds the cuisine philosophy of "original flavor for freshness" and "never too detailed to cook." On the one hand, he adopts the traditional way of Cantonese cooking with freshness and little oil in order to retain the original freshness and sweetness of the food materials, while, on the other hand, he tactfully integrates the seasoning methods of Cantonese, Hong Kong, Singapore and Malaysia, Thai, and even Japanese styles and dishes out his magic flavors one after another. Then, finally, accompanied with the clear and colorful aesthetics of tableware, his Chinese cuisine of modern fashions is rolled out to overwhelm the Michelin appraisers and refresh the gluttonous sense of diners of every country.

# 東京－台北

## 華風洋食匯粹



### 前菜

櫻花鴨甫配紅酒椰菜



### 沙拉

日本蘋果綜合沙拉佐中華蒜香油醋



### 主菜

辛辣乳酪椰香咖哩海鮮時蔬佐洋蔥紅蘿蔔飯  
或  
炙烤菲力牛排佐菠菜、時蔬、焗烤洋芋及芥末籽醬

### 精選麵包佐奶油

德國麵包、義式佛卡夏麵包、德國鹹麵包、玉米麵包



### 甜點

蘆薈香芒三重奏 或 Häagen-Dazs冰淇淋

### 精選季節鮮果

## 和風料理

### 先付

鯖魚、雞肉串佐明蝦

### 和風集錦

鰻魚糕、蒸海螺、牛肉卷  
櫻花豆腐佐飛魚卵  
抹茶卷佐蔬菜樂煮物

### 主菜

鰈魚西京燒佐魚板  
白飯 漬物 味噌湯

### 甜點

和菓子 或 Häagen-Dazs冰淇淋

### 精選季節鮮果



為東京米其林一星主廚謝偉城設計  
限於機上裝載空間，若未能滿足閣下的選擇，尚祈見諒。  
歡迎使用「預選餐點」服務，預約您的空中美饌。

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# 東京 — 台北

## グルメチョイス



アペタイザー  
桜風味一鴨の胸肉と赤キャベツの赤ワイン煮  
特製サクラソースとともに



アペタイザー  
ミックスサラダ 林檎添え、中華航空特製ガーリックドレッシング



メインディッシュ  
スパイシーなチーズ野菜、ココナッツカレーシーフード、  
タマネギニンジンライス  
又は  
ビーフテンダーロインのグリル、マスタードソース  
ほうれん草、カリフラワー、キャロット、ドフィノワーズポテト、  
マスタードソース

パン各種とバター  
フォッカチアロール、センメルロール、ローゲンロール、コーンロール



デザート  
マンゴームース  
マンゴーゼリー、マンゴーソースとアロエゼリー  
又は Häagen-Dazs アイスクリーム

季節の果物

## 和風料理

一之膳  
鯖焼霜、鶏つくね串、才巻海老芝煮、芝漬けソース

二之膳  
穴子新丈、姫サザエ磯煮、牛肉葱串  
桜豆腐と飛び子、茶蕎麦飛竜頭の銀餡がけ、筍旨煮

台の物  
鰯の西京焼き、松笠慈姑、小松菜お浸し、桜麩  
御飯 香の物 味噌汁

デザート  
和菓子 又は Häagen-Dazs アイスクリーム

季節の果物



ミシュラン一つ星シェフ Mr. Albert Tseによる特別メニュー  
お客様のお選びになりました食事のご希望に添えない場合もございますのでご了承下さい。  
オンラインによるお食事の事前予約は、ホームページのE-メニューサービスにて承ります。

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# Tokyo — Taipei

## Modern gourmet



*Appetizer*  
spring sakura flavored – sliced duck breast, red cabbage braised in red wine, sakura sauce on the top of the sliced duck breast



*Salad*  
local japan apple julienned, mesclun salad, special china airlines garlic vinaigrette



*Main course*  
SEAFOOD CURRY with coconut, spicy cheese, vegetables and onion carrot rice  
or  
GRILLED BEEF TENDERLOIN  
sautéed spinach, cauliflower, carrot, dauphinoise potato, mustard sauce

*Assorted bread served with butter*  
semmel roll, focaccia roll, laugen roll, corn roll



*Dessert*  
MANGO MOUSSE  
mango jelly, mango sauce and aloe jelly  
or  
Häagen-Dazs ice cream

*FRESH FRUITS OF THE SEASON*

## Japanese cuisine

*First course*  
seared spanish mackerel, minced chicken ball, simmered prawn, shibazuke sauce

*Second course*  
CONGER EEL and fish paste cake, simmered turban shell, sliced beef with leek skewer  
SAKURA TOFU with flying fish roe  
SLOW COOKED green tea soba rolled with vegetable tofu cake

*Main course*  
SAIKYO-YAKI GRILLED FLOUNDER  
gluten cake, water chestnut, simmered komatsuna steamed rice, pickled vegetables, miso soup

*Dessert*  
JAPANESE SWEET or Häagen-Dazs ice cream

*FRESH FRUITS OF THE SEASON*



a special designed by one star Michelin chef Albert Tse  
please accept our apology if your choice of meal is not available.  
you are invited to visit our e-menu to pre-order your meal online at  
[www.china-airlines.com](http://www.china-airlines.com)