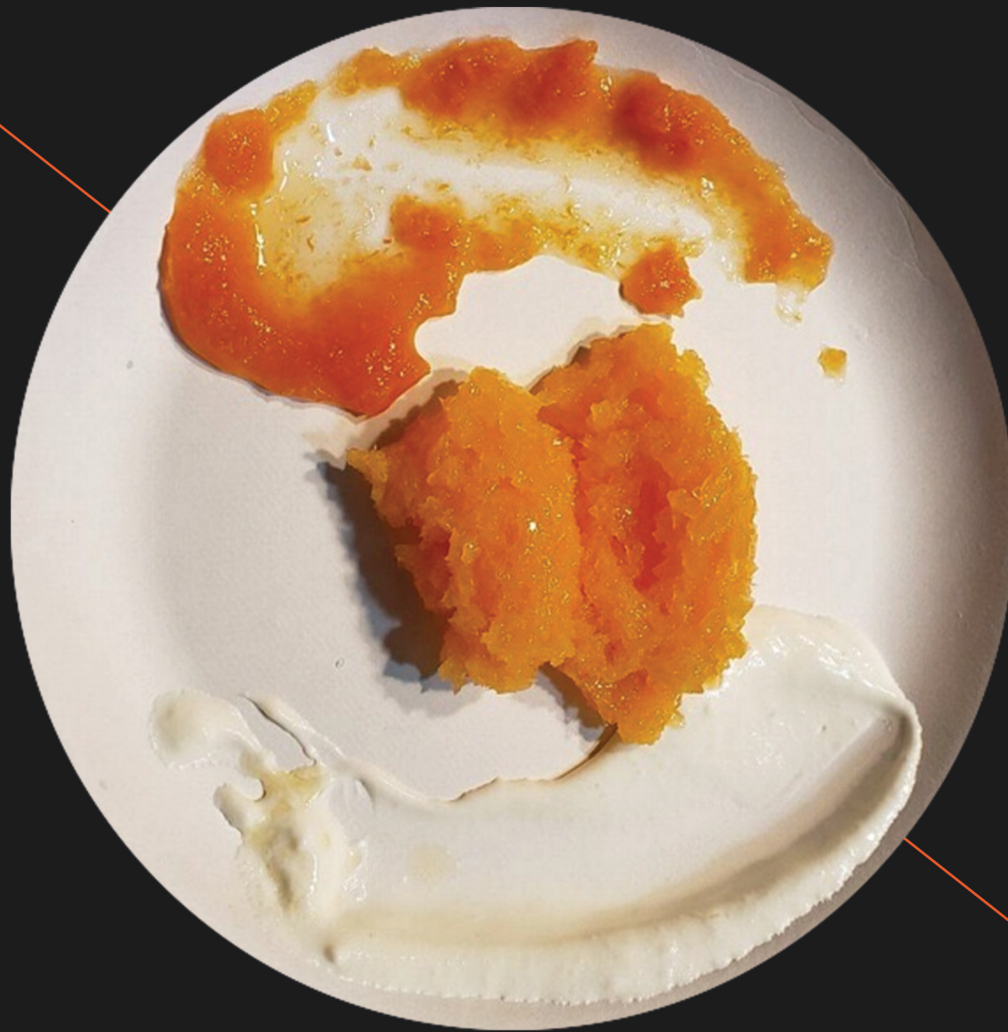




**COMFORT
FOOD
FOR
THOUGHT**

DISHES & PAIRINGS

Selina Du



COMFORT

DISH

Tomato Egg Soup Spheres

This dish is a family staple. Based on a snack recipe from Northern China, Tomato egg soup is a traditional and popular Chinese dish. This transformed dish features a modified visual and physical texture, but the same homemade tastes.

Braised Beef Cubes

Originating in Sichuan, this braised beef dish reminds us of our childhood where mom always had a warm bowl of beef noodle soup. The beef is paired with form changed beef soup and cilantro flavored gases to give you the feelings of a comfort beef noodle soup.

PAIRINGS

Carbonized Green Tea

Green Tea in the form of a soda. This drink pairs well with Tomato and Egg as it washes the oil from your mouth as you enjoy the hearty soup.

Spicy Peppercorn

A dash of spicy numbing tastes help bring out the flavors of the Braised Beef Cubes. Spicy Peppercorn is inspired by Sichuan cuisine.



COMFORT

DISH

Ge Da Soup

From Northern China, Ge Da soup is a comfort dish eaten by many of us as kids. Remember coming home on a warm winter day and you smell the boiling tomatoes, eggs and hear the rolling of small noodle clumps. The stomach soothing tastes and textures are what we aim to keep in this dish. We want the soup to melt in your mouth and serve as a middle point of our journey together.

Jian Bing

From the Northeast of China, this 2,000 year recipe from Shandong province has been passed down for generation. The recipe was said to have existed since the 3 kingdoms and serves as the roots to our culture. Oil and infused gases have been combined with the dish to get the full experience.

Mango Sago Carbonized

From being a sacred fruit where Buddha himself meditated under, to being the sacred fruit of a million desserts, Mango Sago utilizes the magic mango. We grew up enjoying this dish in the hot summer weather. We hope to bring back feelings of summer, childhood and a time where everything was simpler. This dessert is paired with green tea flavored scents to create more freshness in the dish.

PAIRING

Carbonized Spring

A simple refreshing taste to pair with the rich flavors of Ge Da Soup. Carbonized Spring is a self carbonized drink with fruity flavors.

Rosemary Infusion

Rosemary infused to pair with the spices in Jian Bing. Rosemary is a Western flavor, but works well to bring out the spices in Jian Bing. They compliment each other in perfect harmony.

Longjin Plum

Longjin Infused Plum gives a sweet yet savory flavor. Paired with sweet Mango Sago, we are able to taste the sugary greatness. Plums and Mangos are both viewed as sacred fruits in various Asian cultures.