

The International Wine & Food Society

Tokyo

Meeting
of

19th January 2012

at
Fureika



Menu

前菜盛り合わせ

Preserved duck egg and tofu with special sesame sauce,
Shredded stem of stem lettuce dressed with leek oil, Honey roasted Kinka pork,
Steamed chicken with leek sauce

ハタとスナッピンゲンのあつさり炒め
Plain stir-fried grouper and common beans

フカヒレの蒸しスープ
Steamed shark's fin soup

名物 北京ダック
Beijing duck

スペアリブの中国風ステーキ
Stewed and sautéed sparerib Chinese style

白菜のスープ仕立て
Stewed Chinese cabbage in rich white broth soup

焼きぎょうざ
Sautéed pork dumpling

干しタコと鶏肉の土鍋ごはん
Steamed rice with dried octopus and chicken in earthen pot

いちごプリン
Cold strawberry pudding

Wines

Ferrari Perle 2004

Shao Hua Tiao Chiew

Host

Kenji Yoshizawa

Chef

Fung Che Keung