

CELEBRATING THE 40TH
ANNIVERSARY OF
DIPLOMATIC RELATIONS
BETWEEN IRELAND
AND THE PEOPLE'S
REPUBLIC OF CHINA

UCD Confucius
Institute for Ireland
with the chefs from
Sichuan Tourism University

Invite you to the inaugural
Confucius Institute Banquet
A Taste of Sichuan

Anois teacht an Earraigh,
beidh an lá dúl chun shíneadh,
Is tar eis na féil Bríde,
ardóigh mé mo sheol

Antaine Ó Raifteirí
1784-1835

With the coming of spring
the light will be gaining.
So after Brid's feast day
I'll set my course

With thanks to University College Dublin and
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特别鸣谢四川菜馆的鼎力协助

This event is kindly supported by China Sichuan

CHINA **SICHUAN** 四川菜館

庆祝中爱建交40周年
都柏林大学孔子学院
四川旅游学院
联合邀请您出席首届
《孔府家宴——舌尖上的四川》

如今春又来
白昼日渐长
二月和风徐
扬帆欲远航

A TASTE
OF SICHUAN
15 MAY 2019

MENU

菜單

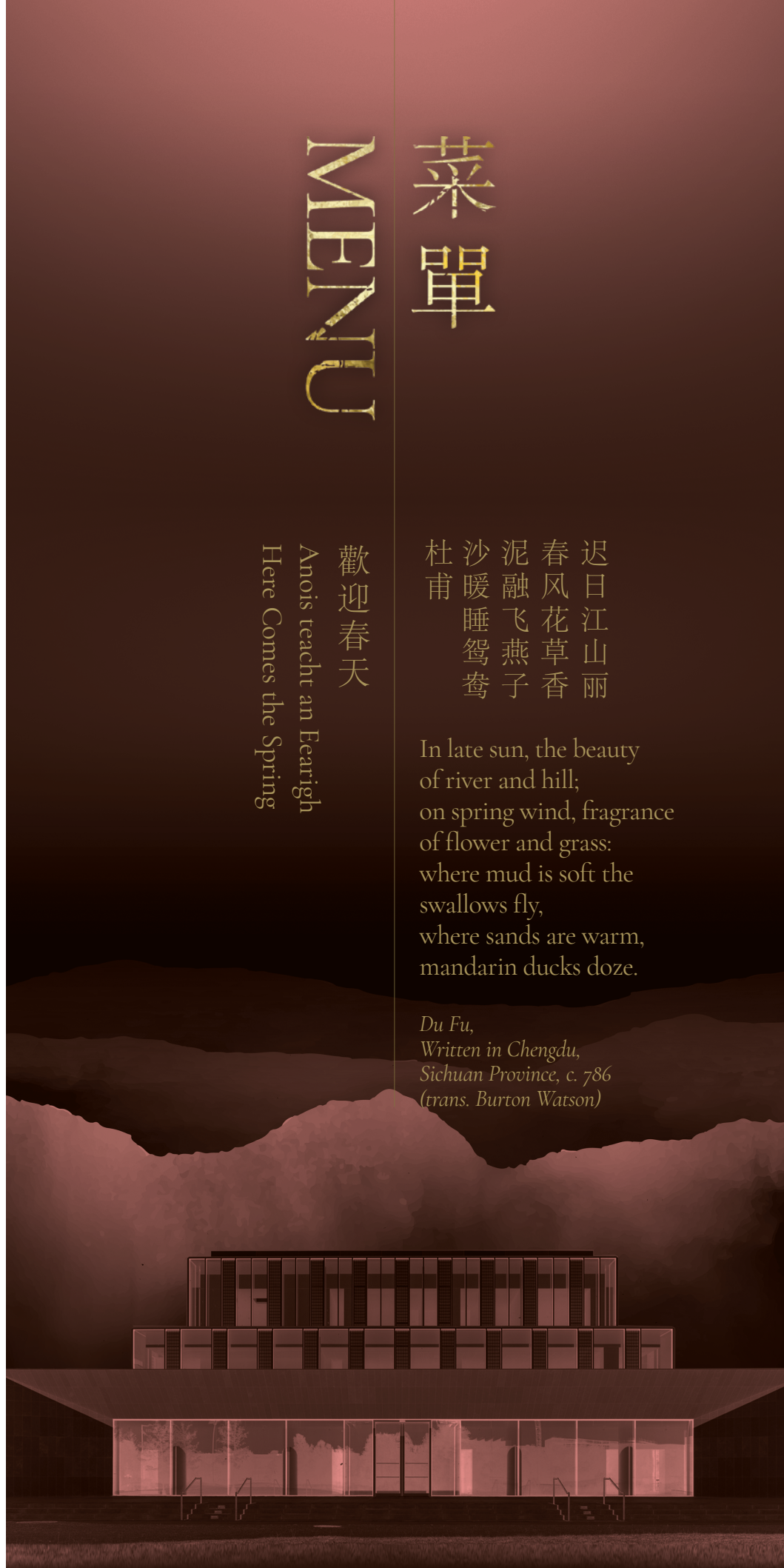
歡迎春天

Anois teacht an Earraigh
Here Comes the Spring

迟日江山丽
春风花草香
泥融飞燕子
沙暖睡鸳鸯
杜甫

In late sun, the beauty
of river and hill;
on spring wind, fragrance
of flower and grass:
where mud is soft the
swallows fly,
where sands are warm,
mandarin ducks doze.

Du Fu,
Written in Chengdu,
Sichuan Province, c. 786
(trans. Burton Watson)



A TASTE
OF SICHUAN
舌尖上的四川

SPRING
CENTERPIECE
HARMONY UNDER
THE COSMOS
普天同庆

SPRING
GREENING
草树迎春

SPRING
FLAVOURS
寻味赏春

CONFUCIUS INSTITUTE BANQUET

with Sichuan Tourism Universty
& China Sichuan

Celebrating 40 years of partnership
between Ireland and China

DOUGH FIGURINES OF RICE & WHEAT FLOUR

The art of flour figurines is one that has endured in China for centuries. In this banquet centerpiece, people from both China and Ireland are depicted celebrating with the Great Wall of China and Ireland’s Giant Causeway in the background.

ASSORTMENT OF COLD APPETIZERS

什锦春盘 | 🌿🍤🥚🐟🦐🍄

Mustard cured salmon & poached shrimp
Sliced “**lu rou**” beef & pickled radish
Chengdu “**jidān gān**” egg
Green bamboo & broccoli

To whet the appetite, it is traditional to begin with small bites, all chilled, and varied in taste and texture. “**Lu rou**” beef is braised and then left to cool in its bath of spices and soy. “**Jidān gān**” is a dish special to Chengdu, in which eggs are pressed into a block and thinly sliced.

SICHUAN CONSOMMÉ & “DOUHUA” MOUSSELINE OF CHICKEN

鸡豆花 | 🥚🍄

Literally translated as “chicken tofu blossoms” **ji douhua** is a technique-intensive dish and a classic dish of Sichuan haute cuisine.

SCALLOPS “KUNG PAO” STYLE & CASHEW NUTS

宫保扇贝 | 🌿🦪🥜🥥CASHEW 🍄

Scallops replace chicken in this twist on this Sichuan classic, which highlights the numerous nuances of Sichuanese heat and sour.

TENG JIAO PEPPERCORNS, TK BEEF & CUCUMBER

藤椒肥牛 | 🌿🥒🌿

Aromatic, fruity teng jiao are peppercorns that are special to Sichuan province. Translated, teng means “vine”, because the berries are harvested when they are still green on the vine and used when fresh.

“FISH FRAGRANT” TK CODFISH

鱼香鳊鱼 | 🌿🐟🥒🍄

Correctly done, a Sichuan “fish fragrance” dish demonstrates a delicate balance between some of Sichuan’s fundamental flavors: chili heat, numbing ma-la tingle and unami depth.

THE OLD LADY’S MA PO TOFU WITH TK BEEF AND GARLIC SPROUTS & THE POET SU DONGPO’S MOOLI CHOWDER

麻婆豆腐配东坡羹 | 🌿🥒🌿🍄

Arguably Sichuan’s most iconic dish, “Ma Po” tofu named after the pock-marked old woman who first sold it centuries ago. Its punch is paired with a subtle chowder of mooli inspired by the poet, gastronome and Sichuan native Su Dongpo.

POACHED HANDMADE “ZHONG” DUMPLINGS & SICHUAN COLD NOODLES

钟水饺配四川凉麵 | 🌿🥚🥒🌿🍄

Zhong dumplings are a Chengdu specialty, distinct in their filling flavored with a broth that is seasoned with ginger and scallions. Noodles are a fortuitous end to many Chinese meals, as their length symbolizes long life.

TWO COLORED MOCHI WITH MATCHA & BLACK SESAME

椰蓉汤圆 | 🌿🏠🌿

MENG DING TEA

孟定差

According to legend, Meng Ding tea, which comes from Meng mountain in Sichuan, was the first tea to be ever cultivated in China 2000 years ago. It was also the emperor’s tea; for 360 leaves were collected by Buddhist monks for that ruler’s delectation from the Tang dynasty in 700 AD to the end of the Qing in 1911. The tea should be a clear, pale topaz, and its flavor should be rich and sweet.

SPRING
BLESSINGS
祈福庆春

TEA OF THE
IMMORTALS
仙茶

CHEFS				
Joe Bloggs	Joe Bloggs	Joe Bloggs	Joe Bloggs	Joe Bloggs
Joe Bloggs	Joe Bloggs	Joe Bloggs	Joe Bloggs	Joe Bloggs

ALLERGEN LIST

 CEREALS

 CRUSTACEANS

 EGGS

 FISH

 PEANUTS

 SOYBEANS

 DAIRY

 NUTS

 CELERY

 MUSTARD

 SESAME

 SULPHITES

 LUPINS

 MOLLUSCS