

# STORY OF TOFU

The origin of tofu dates back to over two centuries ago in China. During the Han Dynasty, Emperor Liu Bang's seventh son, Liu An accidentally added gypsum into a mixture of yellow soy beans in the water. The curdling effect that took place resulted in the unplanned invention of the world's first tofu.

Since the creation of tofu, the Emperor continued to develop and refine the taste, quality and consistency of tofu through personal experiments and workshops. Liu An's mission was to pass on the knowledge of tofu-making through the generations to come. During the Song Dynasty (960-1279 AD), tofu had already become a widespread household staple ingredient, and was extremely popular among the working class. During the Ming Dynasty (1368-1644 AD), tofu was considered the food of royals, and would be regularly served on the tables of elites and monarchs.

## 豆腐的起源

豆腐的起源，可追溯到公元前二世紀的西漢時代。當時漢高祖劉邦第七名兒子、淮南王劉安於煉丹之際，不慎將石膏混入黃豆水中，奇妙的化學作用讓劉安誤打誤撞發明了史上第一磚豆腐。

自此，這位一國之君開始專注改良豆腐的味道、質素及生產技術，更設立了豆腐工作坊，務求將豆腐發揚光大。劉安並將豆腐的製作技巧授予老百姓，期望新研發的美食能代代相傳。到了宋朝，豆腐已成為民間美食，然而僅於低下階層之間流行；及至明朝，這種食材才再登大雅之堂。



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**CHARACTERS of SOY**  
*An Evening of October 2022*

Homemade Velvet Tofu with Caviar & Condiments



Black Tiger Prawn, Jícama and Avocado in Tofu Pocket  
Fried Tofu with Smoked Eel, Wood Ear Mushroom and Green Apple



Cold Noodle in Soy Milk Chicken Bouillon and Bean Paste



*Brioche Cube with Whipped Soy Cream*

One-Sided Crispy Theadfin with Savory Soy Milk Soup



Drunken Pigeon with Bean Sauce Rolled in Tofu Paper



Mora Tofu Stew of the Day  
*Medley of Seasonal Mushrooms*



Soy Pastry Cream with Red Bean Ice Cream  
Guava Gel and Aged Mandarin Peel

*\$1,080/person - Subjected to 10% service charge*