

STORY OF TOFU

The origin of tofu dates back to over two millennia 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，可追溯至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。




MICHELIN
2024


SUSTAINABLE
GASTRONOMY

CHARACTERS *of* SOY

A Day in August 2024

Soy Custard with Geoduck, Clam Jus, and Kochia Seed

豆乳蒸蛋配象拔蚌，蛤蜊汁和地膚子



Bean Curd Skin Tart with Pickled Cucumber and Wood Ear,
Soy Ricotta, and Herb Pesto

豆腐皮撻配醃漬青瓜和雲耳，豆乳芝士，草本青醬



**Udon Noodle in Soy Milk Lobster Bouillon*

龍蝦豆乳湯冷烏冬麵

**supplement 138 per person*



Camouflage Grouper Tofu Skin Roll with Zucchini and Herb Sauce

清水石斑魚油豆皮卷配西葫蘆，草本汁



Chicken and Tofu Roulade with Yellow Wine Sauce,
Swiss Chard, and String Bean

三黃雞豆腐卷配黃酒汁，瑞士甜菜，豆莢



Four Mushroom Mapo Tofu Rice

蘑菇麻婆豆腐飯



Figs Compote with Soy Yogurt Ice Cream,
Coconut Foam, and Mint

無花果蜜餞配大豆奶酪雪糕，椰汁泡沫，薄荷

\$780/person - Subjected to 10% service charge