

真材实料 慢工细活

没有什么比好吃更重要
没有什么比信任更重要
没有什么比您重要



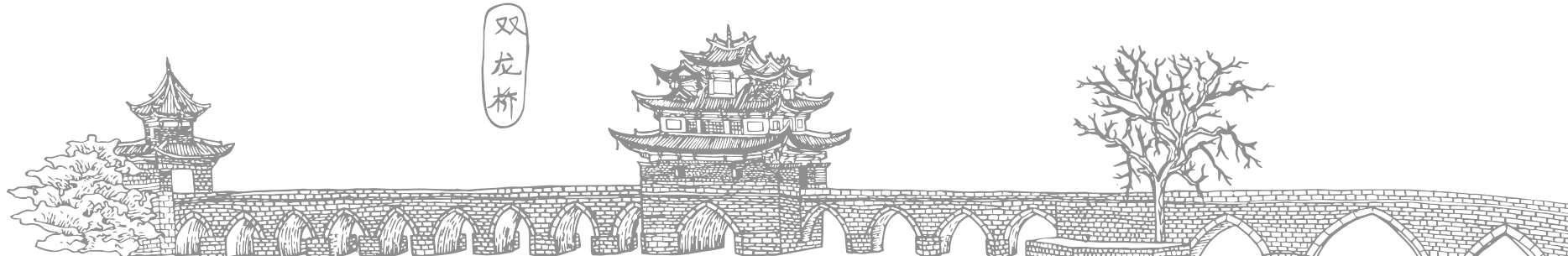


云南省非物质文化遗产——汽锅鸡烹饪技艺

注释：2017年云南省公布了第四批省级非物质文化遗产代表性项目名录。

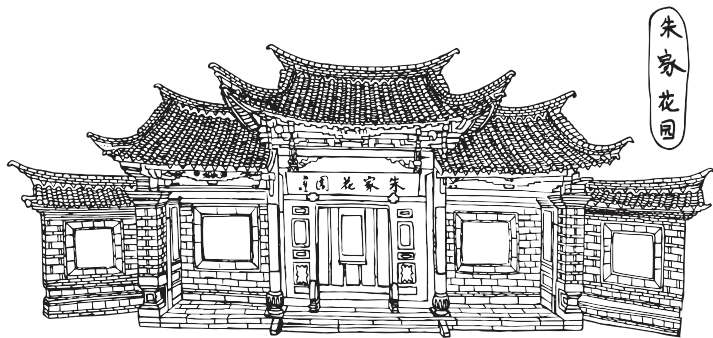
建水的汽锅鸡烹饪位列其中。

双龙桥



建水

古城建水，汽锅鸡之发源地，其历史可以追溯到清代乾隆年间。



朱家花园

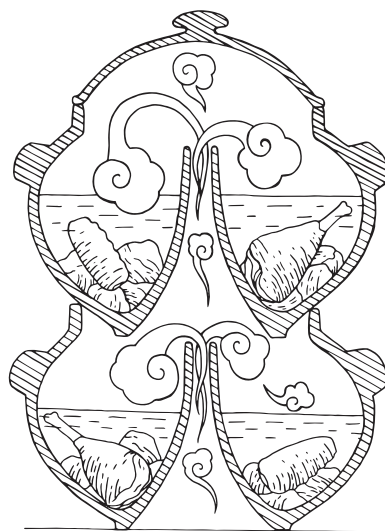
选鸡

汽锅鸡甄选好鸡蒸制，鸡汤鲜美。



制陶

选用建水五色土，1180°C高温烧制紫陶汽锅，历经填泥、修坯、风干、焙烧、分次打磨抛光等十几道工序。



↑ 水蒸汽 ↓

蒸制

锅里不加壹滴水，蒸汽凝结一锅汤。全国100家+门店量身定制蒸汽设备，蒸汽压力充足，保证汤浓量足。



鸡汤

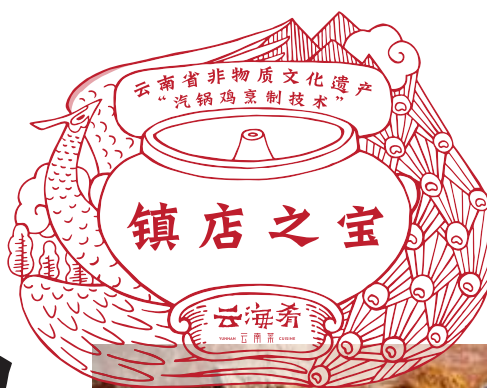
汽锅鸡的鸡汤清澈澄黄，汪曾祺曰：“最存鸡之本味”。

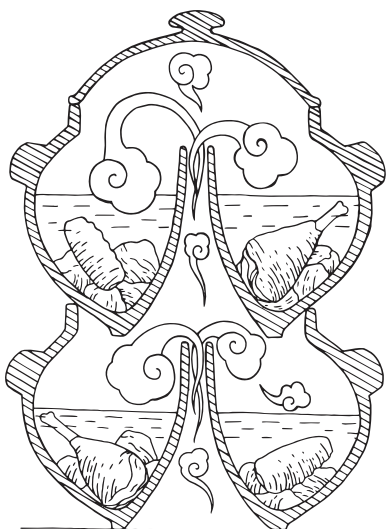


建水紫陶

The pot of Jianshui is called boccaro instead of purple sand clay. The basic difference lies in the material: clay. The clay of Jianshui is rather fine, with nearly no sand. In the boccaro of Jianshui, there are five colors: white, black, yellow, red, and streaky. After being filtered, the mud of clay has to go through the stage of mixing and washing, at least five to six times before being condensed to clay in a closed but ventilated natural state. The whole process will last about 20 days when the clay is just like paste, and then it will be made into a base, a half finished product. In the making of the base, the operator's mind must be "righteous", his eyesight must be "accurate", and his hand must be "stable". Only in this way, can an authentic work of boccaro be made.

建水紫陶不叫紫砂陶而叫紫陶，泥料是最本质的区别。建水土陶接近0砂，相当细腻。白土，青土，黄土，红土，五花土是五色土矿里的五种颜色。泥浆经过滤浆后，经过五六次反复的搅拌漂洗，然后在透气封闭的状态下自然凝干成泥，整个过程要经过20天左右的时间，这时的泥料已腻如膏脂。尔后要经过拉坯，拉坯时“心要正、眼要准、手要稳”，唯有此，才能造就壹件正品紫陶作品。





↗ 水蒸汽 ↘

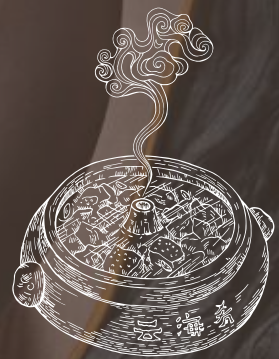
汽锅鸡的烹饪

汽锅鸡的烹饪技艺被列为云南省非物质文化遗产

云海肴汽锅鸡，锅里不加一滴水，蒸汽凝结一锅汤

为了让锅内循环的气压足够强，能够确保汤的量是足够的。云海肴从18年2月份起，开始更新全国门店的设备，确保从底部到顶部的所有汽锅都可以在最短时间内，凝结充分。





云海肴汽锅鸡
Steam Pot Chicken
Soup

【必点】\$ 24.9

*价格附加服务费 (10%) 及消费税。照片仅供参考, 菜肴以实物为准。
10% Service Charge and Prevailing GST are applicable. Actual dish presentation may differ from photo shown.



松茸汽锅鸡 (位)

Steam Pot Chicken Soup with Matsutake Mushroom

\$ 14.9



大红菌汽锅鸡 (位)

Steam Pot Chicken Soup with Yunnan Red Mushrooms

\$ 13.9



牛肝菌

Wild Porcini Harvesting at Midnight 深夜的牛肝菌收购站

In the CCTV documentary film "A Bite of China", Zhuo Ma and her mother went into the forest early in the morning looking for spirits. When they came down from the mountain top, it was already noon. Just because of this time difference, some people began their work at three in the afternoon.

舌尖纪录片里，卓玛和妈妈是凌晨走进山林里寻找森林里的精灵；当她们从山上下来的时候，已经是中午时分了。因为这个时间差，有些人的工作就是从下午三点开始的。

Now 23, Qian Wanjian has been working in this purchasing station for a good few years. Every day from three o'clock in the afternoon to three o'clock in the morning, she would repeatedly do the work of weighing and copying. She would calculate how many catties the bolete is in gross weight, how heavy the baskets are, how much the defective bolete is, and finally arrive at the net weight. After the mountain people hand over their bolete, some leave happily, and others leave with worried looks.

钱万箭今年23岁，她在楚雄彝族自治州大姚县的这个收购站里工作了好几年，每天下午三点到凌晨三点，她都在重复称重、记录的工作。牛肝菌连筐头一共多少斤头，筐多少斤头，除去次品后多少斤头，最后再得出净重。山民们将牛肝菌交给他们之后，或心满意足、或愁云满面的离开。

The growth of bolete cannot be controlled by man. A great amount of energy has been put into it in every link, from collecting, purchasing to treating.

牛肝菌的生长无法人为干预，采集、收购、处理，每一个环节，都有人投入了巨大的精力。

It is true that every piece of bolete is not easy to get.

真正是每一颗牛肝菌都来之不易。

The summer of a root-clean girl 刮根少女的夏天

It is summer vacation, and the five grader Shi Yali would collect her tuition and fees for the next semester. Together with her mother, she would carry a knife, the look of an iron piece, and come to the processing factory. Being the first step in treating bolete, the work is not difficult. What she has to do is scrape clean the earth from the bolete and cut the roots into thin pieces. At dusk, she and her little pals can be assigned a certain amount of bolete. Mushroom in the left hand and knife in the right, everybody is working in great attention.

暑假了，上五年级的施亚丽要开始攒下学期的学费了，她和母亲一起带着一个铁片一样的小刀来到菌子加工厂。这项工作不难，是处理牛肝菌的第一步，只需要将牛肝菌上的泥土刮干净，把牛肝菌的根削薄即可。傍晚的时候，她和小伙伴们会分到一定量的牛肝菌，左手持菌，右手持刀，每一个人都专注。Shi Yali and her sisters do not like eating the bolete passed over in their hands every day. In their mind, Pitiao fungi taste better, which can be found everywhere in the mountain. However, a weak voice reveals the secrets: bolete is too expensive for them to eat.

施亚丽和姐姐都不喜欢吃这种他们日日经手的菌，在他们心里，皮条菌更好吃，那是山里到处可见的美味。但是有一个微弱的声音道破了天机：牛肝菌太贵了，我们舍不得吃。

This is not a story, but is what actually happens in the mountainous areas of Yunnan every summer.这不是故事，这是在云南山区每年夏天都在发生的事情。



☆☆☆☆☆
**招牌
必点**
SIGNATURE



**干椒野生
牛肝菌**
Stir Fried Wild
Porcini Mushroom
with Dried Chillies
\$ **25.9**

*价格附加服务费 (10%) 及消费税。照片仅供参考, 菜肴以实物为准。
10% Service Charge and Prevailing GST are applicable. Actual dish presentation may differ from photo shown.

★★★★★
招牌
必点
SIGNATURE



包烧野生牛肝菌
Braised Wild
Porcini Mushroom

\$ 25.9



★ ★ ★ ★ ★
**招牌
必点**
SIGNATURE

云海肴
— 川湘菜 —
★ **原创菜品** ★
ORIGINAL DISH



**黑松露牛肝菌
烩牛蛙**
Truffles & Porcini
Mushroom

\$ 29.9

*价格附加服务费 (10%) 及消费税。照片仅供参考, 菜肴以实物为准。
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云南食材地图

云南因为地理条件优势和自然气候的优势，
壹直是国内的农业大省。
提到云南，蓝天白云、瓜果鲜蔬、原始森林、野生菌菇
等等，都会自动浮现出来。云海肴在过去几年，壹直
坚持为大家寻找云南新鲜的食材。

香格里拉
海拔:1503~5545米

丽江
海拔:2416~5596米

丽江鸡豆

大理
海拔:730~4295米

牛肝菌

德宏
海拔:2416~5596米

香茅草

玉面小粒

大理美薄核桃

楚雄
海拔:556~3657米

玉
海拔:328~316

临沧
海拔:450~3504米

甜玉米

竹荪

普洱茶

普洱
海拔:1302米

西双版纳
海拔:800~1300米

菠萝

大香柳

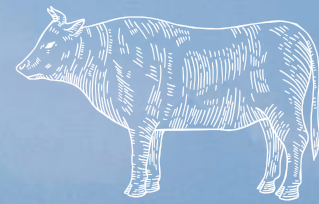
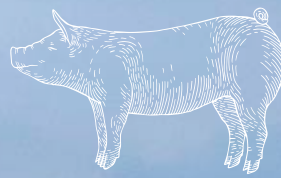


昭通
海拔:267~4040米



曲靖
海拔:695~4017米

昆明
海拔:1500~2800米



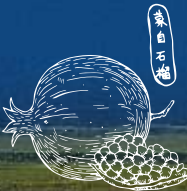
玉溪
海拔:328~3166米



文山
海拔:107~2991米



普洱
海拔:1302米



西双版纳
海拔:800~1300米



95米

楚雄
3657米

04米

十二大必点



永平黄焖鸡
Braised Chicken Noodles with Dried Chilli \$ 15.9



干椒野生牛肝菌
Stir Fried Wild Porcini Mushroom with Dried Chillies \$ 25.9



宣威火腿焖小麦瓜
Braised Wheat Pumpkin with Ham \$ 13.9



黑糖豆花
Beancurd Pudding with Brown Sugar \$ 4.9



傣味香茅草烤鱼
Charcoal Grilled Seabass with Lemongrass \$ 24.9



腌菜松板肉
Poached Pork Collar with Pickled Chillies \$ 18.9 /Small \$ 24.9 /Large

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Top 12 "Must Try"



黑三剁
Stir Fried Minced Pork with Yunnan Preserved Vegetables

\$ 13.9



鸡丝凉米线
Tossed Rice Noodles with Shredded Chicken

\$ 12.9



云南过桥米线
Signature Cross-bridge Rice Noodle

\$ 15.9



凉拌火烤茄子
Grilled Eggplant Salad

\$ 9.9



个旧烤猪蹄
Grilled Pork Trotters with Spices

\$ 13.9



火瓢牛肉
Beef Stew in Copper Pot

\$ 25.9 /Small \$ 36.9 /Small