

LING  
LONG

Re-Fine  
Dining

Ling Long,

融汇中式的风味人文于西方的烹饪艺术之中，  
这是对过去对经典的谦卑致敬，  
以及对未来与未知的美好展望。

Ling Long's re-fine dining takes you on a gastronomical journey across China's diverse regions. With Chef Jason's mastery of Western culinary technique, he reinterprets classic Chinese dishes.

Ling Long simultaneously stays true to the essence of Chinese cuisine and offers an audacious vision of what Chinese cuisine can be.

洋为中用

古为今用

中西并举

南北结合

这一次, Chef Jason 进行更深刻的内省与推敲  
如何让料理反应出中国人博采众长的个性  
如何更好的将西式烹饪技巧揉入中式的火候真功夫中  
如何在弹牙之际  
呈现出融入了科学、美学和人类学的新中式料理

从山珍与海味巧妙结合的花枝鸡  
到混血了法式可颂的中式老婆饼

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Ling Long 2020 春夏菜单

是我们对于不同食物和人文的理解、欣赏与自在诠释

Chinese cuisine, despite its superb use of flavors and ingredients, has often been overlooked on its presentation. But what happens when one incorporates Western gastronomy's rigidity and aesthetic into these beloved classic fares?

With this reflection in mind, Chef Jason continues to honor Chinese cuisine this season but also freely experiments with its possible, often unattempted, shapes and forms, texture and tastes.

After all, we as human are always trying to expand our horizon by learning from different cultures, so should Ling Long cuisine aspire to be.

## (六道菜)

### 开胃小点

#### 鱼生

普宁豆酱 雅安鱼子酱 萝卜干

#### 药膳炖牛舌

药膳牛清汤 山东牛舌 银川枸杞

#### 卤水鸭

卤水酱汁 连云港鸭肝 鸭肉

#### 酸汤鱼

野生马头鱼 贵州酸汤 木姜子

#### 花枝鸡

童子鸡 东海墨鱼 沙姜

#### 或(+100)蚝与牛

山东和牛A4 土法炼蚝油 芥兰

#### 甘味旅程

老婆饼 桃酥 流心蛋黄酥

菜品: **700** RMB

(含1杯哲别桃红香槟: **828** RMB)

搭配6款配酒: **358/398** RMB

无酒精搭配: **180** RMB

**Snapper Carpaccio**

Cirro, Sauvignon Blanc, Marlborough, New Zealand 2019

卷云长相思, 马尔堡, 新西兰

**Herbal Beef Tongue**

Kaishan 9 Years, Suqian, China

开山九子42度, 宿迁, 中国

*or*

Puchang Vineyard, Beichun, Turpan, China 2015

蒲昌酒庄北醇干红, 吐鲁番, 中国

**Marinated Duck**

Kendall-Jackson, Vintner's Reserve Zinfandel,

California, USA 2015

肯道杰克逊酿酒师珍藏馨芳红葡萄酒, 加州, 美国

**Fish in Sour Soup**

Shi Bai Pian, Mastery Riesling, Huailai, China 2018

诗百篇雷司令干白, 怀来, 中国

**Cuttlefish & Chicken**

La Stoppa, Ageno Bianco, Emilia-Romagna, Italy 2015

阿杰诺橙酒, 艾米利亚-罗马涅, 意大利

*or Oyster & Wagyu*

Delas, AOC Châteauneuf-du-Pape, Rhône Valley,

France 2017

尚皮埃尔教皇新堡干红, 罗纳河谷, 法国

**Journey of Sweets**

Royal Tokaji, Late Harvest, Tokaj, Hungary 2016

荣耀托卡伊埃苏特酿甜白, 托卡伊, 匈牙利

Pairing with 6 wines and spirits: 358/398 <sup>RMB</sup>

Non-alcoholic Pairing: 180 <sup>RMB</sup>



## (Six-Course)

### **Amuse Bouche**

### **Snapper Carpaccio**

Puning Bean Paste Yaan Caviar Dried Daikon

### **Herbal Beef Tongue**

Herbal Consommé Shandong Beef Tongue

Yinchuan Goji

### **Marinated Duck**

Soy & Duck Jus Foie Gras Duck Meat

### **Fish in Sour Soup**

Wild Tilefish Guizhou Sour Soup Mountain Spice

### **Cuttlefish & Chicken**

Spring Chicken Cuttlefish Galangal

or (+100)**Oyster & Wagyu**

Shandong Wagyu A4 Homemade Oyster Sauce

Chinese Broccoli

### **Journey of Sweets**

Lao Po Bing Walnut Biscuit

Salted Egg Yolk Pastry-updated

**Food: 700** <sup>RMB</sup>

(Including 1 glass of Pierre Gerbais Rose Champagne: **828** <sup>RMB</sup>)

Pairing with 6 wines and spirits: **358/398** <sup>RMB</sup>

Non-alcoholic Pairing: **180** <sup>RMB</sup>



## (七道菜)

### 开胃小点

#### 老醋海蠡

雅安鱼子酱 大连海蜇头 扇贝

#### 猪五花

酸白菜肉汁 百合 竹荪

#### 鸡汤鲍鱼

大连鲍鱼 烟台瑶柱干 海藻

#### 桂花黄鱼

闽南黄鱼一夜干 甘肃青苹果 桂花陈酒

#### 蚝与牛

山东和牛A4 土法炼蚝油 芥兰

#### 虾汤米粉

新竹米粉 虾澄清汤 自制虾酱

#### 甘味旅程

老婆饼 桃酥 流心蛋黄酥 芝麻包

菜品: **900** RMB

(含1杯哲别桃红香槟: 1028 RMB)

搭配6款配酒: **398** RMB

无酒精搭配: **200** RMB

**Vinegar Ocean Trio**

Cirro, Sauvignon Blanc, Marlborough, New Zealand 2019

卷云长相思, 马尔堡, 新西兰

**Pork Belly**

Shi Bai Pian, Mastery Riesling, Huailai, China 2018

诗百篇雷司令干白, 怀来, 中国

**Abalone in Chicken Soup**

La Stoppa, Ageno Bianco, Emilia-Romagna, Italy 2015

阿杰诺橙酒, 艾米利亚-罗马涅, 意大利

**Osmanthus Yellow Coraker**

Eric Bordelet, Sidre Brut Tendre, Normandy, France 2017

爱梨堡半干苹果酒, 诺曼底, 法国

**Oyster & Wagyu**

Delas, AOC Châteauneuf-du-Pape, Rhône Valley,

France 2017

尚皮埃尔教皇新堡干红, 罗纳河谷, 法国

*or*

Glenmorangie Signet, Highland, Scotland

格兰杰稀印威士忌, 高地, 苏格兰

**Journey of Sweets**

Royal Tokaji, Late Harvest, Tokaj, Hungary 2016

荣耀托卡伊埃苏特酿甜白, 托卡伊, 匈牙利

Pairing with 6 wines and spirits: 398<sup>RMB</sup>

Non-alcoholic Pairing: 200<sup>RMB</sup>





## (Seven-Course)

### **Amuse Bouche**

### **Vinegar Ocean Trio**

Yaan Caviar Dalian Jellyfish Scallop

### **Pork Belly**

Pork & Sour Cabbage Jus Lily Bulb Bamboo Fungus

### **Abalone in Chicken Soup**

Dalian Abalone Yantai Dried Scallop Seaweed

### **Osmanthus Yellow Croaker**

Fujian Yellow Croaker Dried Overnight

Gansu Green Apple Osmanthus Wine

### **Oyster& Wagyu**

Shandong Wagyu A4 Homemade Oyster Sauce

Chinese Broccoli

### **Rice Vermicelli in Prawn Broth**

Rice Vermicelli Prawn Consommé

Homemade Shrimp Paste

### **Journey of Sweets**

Lao Po Bing Walnut Biscuit

Salted Egg Yolk Pastry-updated Sesame

**Food:900** <sup>RMB</sup>

(Including 1 glass of Pierre Gerbais Rose Champagne:1028 <sup>RMB</sup>)

**Pairing with 6 wines and spirits:398** <sup>RMB</sup>

**Non-alcoholic Pairing:200** <sup>RMB</sup>

## “酒”

酒与食物在一起,便互相赋予了灵魂

Ling Long 本次菜单邀请中国最知名的专业侍酒师之一  
李美玉

以她丰富的经验与独到的品味借酒诠释 Jason 的菜肴  
美玉与葡萄酒的结缘

始于浪漫的法国之都巴黎

落脚于古韵的东方之城北京

这一次,开花在三里屯的 Ling Long 之中

不止有浑然天成的葡萄酒搭配

更有出人意料的酒类打破我们对佐餐酒的预想

这些佳酿在展现自身味道的时候,也更加凸显食物本身风味  
达到相辅相成的绝佳效果

## “Wine”

This time, Ling Long invites Li Meiyu, one of the most highly-regarded sommeliers in China to select the accompanying wines to pair with Jason's food.

The selection Meiyu made aims to hit two birds with one stone: Complimenting Jason's cuisine expertly while still demonstrating its own personality. One can expect to find the unexpected: from unique labels of wines to sake, Chinese white wine, whiskey and even cider. Much like Jason's cuisine, Meiyu's dynamic selection aims to delightfully surprise, amuse and to broaden the horizon of our taste buds.

## “音乐”

不顺应世俗潮流的原创性是音乐先锋Julian朱利安的核心理念  
他的创造风格俏皮, 颇具实验性

他为 Ling Long 创作的背景音乐

从混合了电子、合成音乐及管弦乐等元素

演示自然、人类、人工智能的世界剧烈发展与演变  
到借由经典乐器

表达这些元素在同一空间的互相融合与共享乐土

紧密地呼应了Jason 的食物

既能不断进步, 亦能包容共生

## “Music”

Musician Julian Wang's style can be described as playful and experimental. His melodic creation for Ling Long, mixing electronic, techno and orchestral genres to create an original sound, aims to tell a 2-part story on the evolution of our world : the first segment narrating the evolvement from nature to humanity and arriving to the present artificial intelligence; the second section, after the evolution has come full cycle, he takes us to a Promised Land where these different elements can finally coexist harmoniously.

Julian's music honors Jason's culinary philosophy, where diverse influences concur beautifully through metamorphosis and the noble pursuit of the new promised land.

010 - 8635 5109  
[www.ling-long.com.cn](http://www.ling-long.com.cn)  
[enjoy@ling-long.com.cn](mailto:enjoy@ling-long.com.cn)

Fl.3, No.2 Worker's Stadium N.Rd,  
Chaoyang, Beijing  
北京市朝阳区工体北路2号Stey共享公寓3层

