

“从产地，到餐桌” 米其林品鉴菜单

“Farm-to-Table” MICHELIN Tasting Menu

谧寻茶 | 坚果

Mi Xun Tea | Nuts

高山白菜 | 胡萝卜 | 绿豆芽

High Mountain Chinese Cabbage | Carrot | Mung Bean Sprouts

豆腐 | 波多黎各菌 | 鱼腥草

Tofu | Puerto Rico Mushrooms | Fish Mint Plant

迷你杏鲍菇

Mini King Oyster Mushroom

莲藕 | 板栗 | 腰果 | 有机山药

花生 | 大枣 | 枸杞 | 莲子

Lotus | Chestnut | Cashew Nut | Organic Yam

Peanut | Red Date | Gouji Berry | Lotus Seed

高山萝卜 | 羊肚菌

High Mountain White Radish | Morel

金丝瓜 | 海带芽

Spaghetti Squash | Kelp Sprouts

鸡枞菌豆腐 | 锅盔

Wild Mushroom Tofu | Guokui

手工菠菜担担面

Handmade Spinach Noodles with Dan Dan Sauce

黑芝麻 | 双皮奶

Black Sesame | Milk Custard

¥ 388 / 每位 Per Person

价格已包含服务费和增值税

The price quoted is inclusive of service charge & VAT

成都居舍与世界自然基金会（WWF）在国际熊猫日共同呈现“自然的礼物”晚宴，以大熊猫栖息周边社区的生态产品为灵感精心呈现出一套菜单。基于这套菜单，谧寻茶室推出“从产地，到餐桌”米其林品鉴套餐，本季以冬藏为灵感，部分食材来自一个地球自然基金会所支持的保护项目，让您在享用美食的同时，参与野生大熊猫保护项目，促进社区可持续发展。

In collaboration with World Wide Fund for Nature (WWF), Upper House Chengdu hosted "Gifts From The Nature" event on International Panda Day, featuring a special menu inspired by eco-friendly ingredients from communities around giant panda habitats. Building on this initiative, the culinary team at Mi Xun Teahouse has introduced seasonal "Farm-to-Table" MICHELIN tasting menu. This menu showcases the selected ingredients from these communities, offering a taste of winter while supporting sustainable community development.



谧 MI XUN 寻
TEAHOUSE 茶室

