

● Starters - 前菜



冷菜

3 种色拉酱

西红柿玛丝利拉奶酪色拉

紫甘蓝香菜色拉

胡萝卜香菜色拉

鹰嘴豆孜然色拉

冰镇茄子

芦笋色拉

小丑色拉

混合蔬菜色拉

西红柿烤面包

芒果三文鱼鞑鞑

Cold Dishes

3 Salad Dressings

Tomato-Mozzarella Salad

Red Cabbage Salad with Coriander

Carrot Salad with Coriander

Chickpea Salad with Cumin

Marinated Eggplant

Asparagus Salad

Clown Salad

Mixed Vegetable Salad

Bruschetta

Salmon Mango Tartare

10-11

12-13

14-15

16-17

18-19

20-21

22-23

24-25

26-27

28-29

30-31

汤

奶奶的蔬菜汤

冷西葫芦汤

孜然胡萝卜汤

咖喱南瓜汤

法式洋葱汤

Soups

Grandma's Vegetable Soup

Cold Zucchini Soup

Carrot Soup with Cumin

Curried Sweet Pumpkin Soup

French Onion Soup

32-33

34-35

36-37

38-39

40-41

● Main Courses - 主菜



荤菜和意大利面

- 咖喱鸡肉
- 泰国青柠鸡
- 红酒牛腱
- 蓝纹奶酪牛排
- 孜然猪排
- 熏肉奶油意大利面
- 意大利千层面

| | |
|------------------------------|-------|
| Meat & Pasta | |
| Chicken Curry | 46-47 |
| Chicken with Kaffir Lime | 48-49 |
| Beef Bourguignon | 50-51 |
| Steak with Blue Cheese Sauce | 52-53 |
| Pork Chops with Cumin | 54-55 |
| Pasta Carbonara | 56-57 |
| Lasagna Bolognaise | 58-59 |

美味的挞和面包

- 西红柿酱配茄子馅饼
- 法式培根蛋塔
- 洋葱馅饼
- 咸塔皮
- 蘑菇蛋饼

| | |
|---------------------------------------|-------|
| Omelet, Tarts & Flans | |
| Eggplant Flan with Fresh Tomato Sauce | 60-61 |
| Quiche Lorraine | 62-63 |
| Onion Tart | 64-65 |
| Savory Tart Pastry | 66-67 |
| Mushroom Omelet | 68-69 |

鱼和海鲜

- 普罗旺斯鱼
- 薄荷虾
- 铁板烤墨鱼

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|---------------------|-------|
| Fish & Seafood | |
| Provence Style Fish | 70-71 |
| Shrimp with Mint | 72-73 |
| Squid a la Plancha | 74-75 |

● Side Dishes - 配菜



普罗旺斯茄子
烤蔬菜
奶油大葱
法式什锦炖菜
土豆饼
奶油土豆泥
多菲内奶油烙土豆
烤西葫芦
烤花菜

| | |
|-------------------------|-------|
| Provence Style Eggplant | 80-81 |
| Roasted Vegetables | 82-83 |
| Leek Fondue | 84-85 |
| Ratatouille | 86-87 |
| Hash Browns | 88-89 |
| Mashed Potatoes | 90-91 |
| Potato au Gratin | 92-93 |
| Zucchini au Gratin | 94-95 |
| Cauliflower au Gratin | 96-97 |

● Desserts - 甜点



水果甜品

西瓜盅水果色拉
草莓薄荷色拉
橙子色拉
芒果冰沙
苹果蜜
草莓冷汤
柠檬慕司

Fruit Desserts

Fruit Salad in Watermelon Bowl 102-103
Strawberry Salad with Mint 104-105
Orange Salad 106-107
Mango Smoothie 108-109
Apple Compote 110-111
Strawberry Gazpacho 112-113
Lemon Cream 114-115

糕点

妈妈的酸奶蛋糕
杏仁蛋糕
法国薄饼
国王饼
反烤苹果塔
甜塔皮
巧克力派
巧克力慕司

Cakes & Puddings

Mom's Yogurt Cake 116-117
Financier Cake 118-119
French Brittany Crêpes 120-121
The Kings' Pie 122-123
Tarte Tatin 124-125
Sweet Tart Pastry 126-127
Chocolate Tart 128-129
Chocolate Mousse 130-131

● Appendix - 参考知识



| | | |
|------------|-------------------------------------|---------|
| 几种菜式搭配 | Some Ideas for Balanced Menus | 137-138 |
| 中西式烹饪比较 | Western Cooking vs. Chinese Cooking | 139 |
| 要遵守和避免的 | Do's & Don'ts | 141-142 |
| 必需的原料和使用方法 | About the Basic Ingredients | 143-146 |
| 常用工具 | Basic Tools | 147-148 |
| 公制英制对照表 | Conversion Charts | 149-150 |
| 餐具的摆放 | Table Settings | 151 |
| 我的采购单! | My Shopping List! | 153-156 |