

# Art Lunch Inspired by The Celestial Web

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On this very special occasion which marks the unveiling of Tan Siew Hian's collaboration with Chingay, the People's Association has invited Mr Sebastian Ng, Restaurant Ember's Chief Chef to create a one-of-a-kind Art Lunch for the media representatives, itself also a work of art comprising five delectable *Nouveau Cuisine* inspired by the artist's poem *Celestial Web*.

The five-course lunch, namely: *Pearl on the Celestial Web, A Peacock, Pulling Towards Mountain and Streams, A Whole Life's Dedication, and The Tapestry of Universality*, is thematically linked by the poem's core essence, a thread that ties all Universal beings within a bond of mutual love. Each course will be served with a recitation of the corresponding excerpt from Tan Swie Hian's poem, promising to delight both the palate and mind.

In the first course, the chef tosses angel hair pasta in a Japanese Konbu sauce, the "celestial angel hair" spreading out net-like, representing the Celestial Web. The egg shells preciously cup the mushroom veloute and truffle oil symbolising the pearls.

The accompanying verses are:

*In every mesh of this celestial web / is a radiant pearl / The pearls are all in a pearl / Slowly, slowly / the whole immense web is orbiting slowly / In every mesh of the web is a star / The stars are all in a star / The purple devas the red devas the green devas the blue devas / are all in a star*

In the second course, four pieces of duck breast meat with sweet cream corn are designed to resemble a peacock with its fanciful tail in full display, a representation of universal beings.

Accompanying the dish is the verse:

*A peacock / pulls over with a thread / a fan-dance from elsewhere*

The third course creatively captures an abstract scene of the mountain and streams with delectable "paints" consisting of Pan-seared Chilean seabass, mushroom and truffle butter sauce.

The seabass, artfully cut into triangles, are adorned by mushrooms to represent the mountain. With a few deft strokes of spinach powder, the chef brings the streams to life.

The verses accompanying the dish are:

*Let the white light / prolong the lines of wisdom unceasingly / from thousands upon thousands of palms / pulling them out of the palms / pulling them up to mountains and rivers / pulling them up to the boundlessness / and to the endless ages*

The fourth course consisting of five assorted *fromage* delights served with toasted breads represents a lifetime of dedication to all things living and non-living in this world.

Garnishing the dish, would be the verses:

*We embrace you Gaia / as this moment we are embracing you / is the moment we are praying / with the time and voice of a whole life / and a whole generation for other beings*

The last course, is a sweet and colourful tapestry of nectars, weaved from a berry medley of strawberries, blueberries, blackberries, gooseberries, raspberries. Within this carpet of berries, nestled a fig cake baked to spicy perfection with cinnamon and nutmeg, topped with chef-made soursop sorbet. The colourful creation celebrates the universal love of mankind, Gods, and being of all colours and creeds.

In a fitting finale, the dessert is accompanied by the verses:

*The pearls are all in a pearl / The brown men the black men the white men the yellow men / are all in a pearl / The stars are all in a star / The purple devas the red devas the green devas the blue devas / are all in a star*

# 以《天网》设计艺术午餐

撰稿/方桂香

人民协会在 2008 年 1 月 15 日假陈瑞献艺术馆特别为陈瑞献举行的专场记者招待会上，别出心裁地以陈瑞献《天网》诗里的意象，邀请 Restaurant Ember 的主厨黄炜喆设计一套艺术午餐，呈现给各媒体代表品尝。五道精致的新潮派佳肴，分别为“天网明珠”、“一只孔雀”、“拉到山川河岳”、“一生一世的奉献”和“普世性花毯”。五道菜都画有一根线牵连，以表现诗的核心内涵：这根线牵连宇宙间生命万物相互关爱的思想与感情。每一道菜都伴着陈瑞献诗歌《天网》的片段朗诵出场。

第一道是“天网明珠”，厨师以昆布拌意大利细面条呈现，摊开的面条象征天网。以鸡蛋壳盛着香菇汁拌鸡蛋与松露油代表网目上的明珠。伴着这道菜的出场所朗诵的《天网》诗句是：这张天网的每一个网目上/各有一颗明珠/明珠都在一颗明珠里/整张大网在缓缓地转动/每一个网目上各有一颗星星/星星都在一颗星星里

第二道是“一只孔雀”，由4片设计得如孔雀开屏的鸭胸肉伴以甜玉蜀黍代表万物。伴着这道菜的出场所朗诵的《天网》诗句是：一只孔雀/用一根线从别的地方/牵来扇舞

第三道是“拉到山川河岳”，以煎智利鲈鱼伴有香菇粒和松露牛油酱呈现。切成三角形的鲈鱼和撒在鱼上的香菇代表山岳，厨师以菠菜粉画上的几条线代表河川。伴着这道菜的出场所朗诵的《天网》诗句是：让白光/从千千万万的手掌/把智慧线不断拉长/一直拉出手掌/拉到山川拉到河岳/拉到无边拉到永年

第四道是“一生一世的奉献”，五种不同口味的乳酪，伴以烘烤面包片代表像供奉一样地对有情与无情的万物奉献。伴着这道菜的出场所朗诵的《天网》诗句是：We embrace you Gaia / as this moment we are embracing you / is the moment we are praying / with the time and voice of a whole life / and a whole generation for other beings  
(中文诗句即为：我们拥抱你隔亚/拥抱你的这一刻/正是我们用一生一世的时间和声音/为全体生命祈颂的一刻)

第五道是“普世性花毯”，以草莓、黑莓、木莓、醋果、蓝莓等多种五彩缤纷的水果，以及一个以肉桂和豆蔻等香料烘焙的无花果糕点，配上厨师自己调制的百香果红毛榴槿雪巴，代表各种颜色的人和神和万物的同体大爱。伴着这道菜的出场所朗诵的《天网》诗句是：The pearls are all in a pearl / The brown men the black men the white men the yellow men / are all in a pearl / The stars are all in a star / The purple devas the red devas the green devas the blue devas / are all in a star  
(中文诗句即为：明珠都在一颗明珠里/棕色人黑色人白色人黄色人/都在一颗明珠里/星星都在一颗星星里/紫色神红色神绿色神蓝色神/都在一颗星星里)

# 艺术午餐菜单

主厨：黄炜喆

## Art Lunch Menu

by Chef Sebastian Ng

### 天网明珠 Pearl on the Celestial Web

Cold angel hair pasta with konbu  
Egg confit with mushroom veloute and truffle oil

### 一只孔雀 A Peacock

Duck breast with cream corn in natural jus

### 拉到山川河岳 Pulling Towards Mountain and Streams

Pan-seared Chilean seabass with mushroom and bacon ragout, truffle yuzu butter sauce

### 一生一世的奉献 A Whole Life's Dedication

Assorted farm cheeses

### 普世性花毯 The Tapestry of Universality

Spiced fig cake with home-made soursop sorbet