



Bullfrog in Spring Water Sichuan Style

Appetiser, Serves 4

Vegetable oil
Sliced ginger to taste
120 g./4 oz. bird's-eye chiles
250 g./1 cup Sichuan chili paste
Green Sichuan pepper to taste
120 g./4 oz. potatoes, sliced
80 g./2 3/4 oz. Chinese black fungus, cleaned
Chinese yellow wine
Salt to taste
MSG to taste
Chicken bouillon powder to taste
Sugar to taste
400 g./14 oz. bullfrogs' legs, cleaned and halved

- Heat a wok over medium-high heat and add oil. Fry the sliced ginger, bird's-eye chiles, Sichuan chili paste and Sichuan pepper until fragrant. Add the potatoes and black fungus, and enough wine to cover. Bring to a simmer and simmer for 5 minutes.
- Add salt, MSG, chicken powder and sugar to taste. Add the bullfrogs' legs and simmer until cooked through. Transfer to a serving platter.

Spicy Chicken Skewers Sichuan Style

Main Course, Serves 4

100 g./4 oz. string beans
350 g./12 oz. boneless skinless chicken breast
100 g./4 oz. lotus root
80 g./2 3/4 oz. dried, reconstituted Chinese mushrooms
200 ml./3/4 cup red chile oil
20 g./4 tsp. Sichuan pepper
20 g./3 tsp. fried peanuts, chopped
10 g./1 1/2 tsp. caraway seeds
10 g./2 tsp. chopped Chinese celery
Chopped red chiles
Cilantro

- Bring a pot of salted water to a boil. Add the string beans and cook until just crisp-tender, 3 to 5 minutes. Remove with a slotted spoon and set aside. Add the chicken to the water and simmer until just cooked through. Cut the poached chicken into slices.
- On bamboo skewers, thread a piece of lotus root, mushroom, and sliced chicken. Place the string beans on a plate and position the skewers on top. Drizzle with red chile oil, and top with the remaining ingredients.



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CHONGQING

Located in the centre of the city, the InterContinental Chongqing boasts spectacular views of this cosmopolitan metropolis. Situated between the Jialing and Yangtze rivers, the modern city has ancient roots, which can be seen in Cigikou and, not much further away, the Dazu Stone Carvings, which date from the Tang Dynasty. Today Chongqing is a thriving city, one of China's largest, filled with skyscrapers, and poised for even more growth upon completion of the massive Three Gorges Dam. After meetings or sightseeing, guests at the InterContinental Chongqing can gather over innovative cocktails in the lobby lounge before dinner at one of the hotel's fabulous restaurants: Gingers serves casually elegant Asian and Western specialties, Asia Live prepares the finest contemporary Asian cuisine, Wildfire Brazilian Grill specializes in carefully prepared meat, and Emerald Sea offers authentic Cantonese and Sichuan dishes.

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