A Culinary Homecoming at the Best High-End Buffet in Taipei This Autumn

At A Joy, Chef André presents three seasonal dishes inspired by land, family, and memory through eight fire-based cooking techniques.



Chef André at A Joy, a high-end buffet in Taipei



best-high-end-buffet-in-taipei-A JOY

TAIPEI, TAIWAN, September 8, 2026 /EINPresswire.com/ -- Located on the 86th floor of Taipei 101, A Joy is a dining destination for those seeking the best high-end buffet in Taipei. The restaurant has introduced the autumn chapter of "A Gastronomic Symphony of Taiwan's Four Seasons," its annual collaboration with Chef André. Centered on Land, one of the restaurant's four dining zones, the menu explores how memories of family, home, and place can be expressed through food.

For the autumn chapter, Chef André brings flavors and techniques encountered around the world back to the Taiwanese table. The menu features three seasonal dishes shaped by the "Craft of Fire."

Land: The Craft of Fire

In A Joy's Land zone, the autumn menu is built around the "Craft of Fire." The concept is expressed through eight cooking methods: pan-frying, boiling, stir-frying, deep-frying, searing, roasting, baking, and grilling. Three featured dishes correspond

to the themes of “Curiosity Discovery,” “Heart Warming,” and “Total Satisfaction.”

The sequence begins with seasonal flavors, moves into family memories, and concludes with a generous autumn feast.



best-high-end-buffet-in-taipei-a-joy-autumn-menu

Curiosity Discovery: Handmade Shrimp Noodles with Tiger Prawn

Drawing on the familiar form of “big pancake wrapped around a small pancake,” this dish combines ingredients and techniques from several culinary traditions.

A kuruma prawn is wrapped in Hong Kong-style shrimp roe noodles, fried until crisp, and served in a griddled Mexican tortilla with Japanese-style sweet sauce, cabbage, herbs, and condiments including mentaiko and scallion-ginger sauce.

Heart Warming: Silkie Chicken Soup with Sichuan Pepper & Pickled Chili

Rooted in Chef André’s mother’s home cooking, the soup features a gently spiced chicken broth made with pickled chilies and green Sichuan peppercorns.

Turnip, shiitake mushrooms, and silkie chicken are prepared separately to preserve their textures, then neatly arranged in a tureen and gently simmered in the broth, evoking the warmth of a family meal.

Total Satisfaction: Bouillabaisse with Genmai Monaka

The dish combines Taiwanese seafood with a Japanese genmai monaka and a bouillabaisse broth prepared using classic French techniques. The monaka is filled with sea bass, king crab, and kombu-seasoned vinegared rice, then served with shrimp, saffron cream, toasted genmai, and dill.

At the table, hot broth is poured over the monaka, softening its crisp shell and creating an ochazuke-inspired finish.

A Gastronomic Symphony of Taiwan’s Four Seasons

The autumn menu marks the latest chapter in “A Gastronomic Symphony of Taiwan’s Four Seasons,” a year-long collaboration between A Joy and Chef André.

Curated by Chef André, the series introduces three dishes each season to explore Taiwan’s ingredients, culinary techniques, and seasonal flavors.

For diners seeking the best high-end buffet in Taipei, the autumn chapter offers a new way to experience the series through Land and the “Craft of Fire.”

About A Joy

Feastogether Group created A Joy as its interpretation of the best high-end buffet in Taipei. Located on the 86th floor of Taipei 101, the restaurant presents Taiwan’s culinary landscape through four themed dining zones: Mountain, Sea, Land, and City.

Its seasonal menus and chef collaborations offer changing interpretations of Taiwanese ingredients, techniques, and food culture.

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