



PRESENTED BY GRAND LISBOA HOTEL



Executive Chef
Andy Lam

大厨匠心 美味起源 it starts with steak

The Kitchen, Grand Lisboa Hotel's renowned modern steakhouse, shows off its Michelin-star style.

Grilled Tomahawk Steak 炙烤战斧牛排

Emblematic of the exceptional level of The Kitchen's cuisine, the premium wagyu-grade Tomahawk steak weighs in at an average of 1,070 grams. Upon order, the cut gets a light seasoning of sea salt, white pepper, and olive oil before being grilled in one of the gas-fire ovens. For Lam, every second counts and temperature is key. Relatively low-level heat is used to grill the meat, ensuring a perfectly charred exterior and a juicy, melting middle.

吨位惊人的和牛等级战斧牛排，平均重量达1,070公克，是「大厨」一流美食的代表。接单后，牛扒以海盐、白胡椒及橄榄油简单调味后移至店内其中一台瓦斯烤炉准备料理。对于林总厨来说，炙烤过程每一秒都不容轻忽，温度是美味与否的重点所在；以相对较低的温度炙烤牛肉，让外表焦熟同时，内部仍保有丰厚肉汁及入口即化的口感。

Signature Semi-Buffer Salad Bar 经典半自助沙律吧

The Kitchen's lavish Signature Semi-Buffer Salad Bar goes far beyond the freshness of leafy greens. Artfully curated, it presents a harmonious and always exciting selection, including luscious fresh fruits, premium charcuterie, and imported cheeses, as well as tangy seafood amuse-bouches. Salads here are taken very seriously, with more than twenty varieties of dressings and toppings. "We change the selection from day to day," says Lam, "because we want our guests to discover something new every time."

「大厨」的经典半自助沙律吧除了鲜绿蔬菜，还有各式美味供客人品尝。甜美多汁的新鲜水果、顶级熟食冷肉、各式进口奶酪以及味道扑鼻的开胃海鲜小点精心排列，令人不知从哪里开始。沙律是这里的重头戏，因此备有 20 多种酱料及配料，足见餐厅的用心。主厨自豪地表示：「沙律吧每天都供应不同的食材，我们希望客人每次来都有新东西可以探索一番。」



SLEEK, CONTEMPORARY, AND ELEGANT, The Kitchen's understated interiors immediately convey the kind of sophisticated attention to detail that have won the restaurant a Michelin star for five consecutive years. Windows give out on spectacular views of Macau, and, in a subtle touch, hundreds of burnished gold bars suspended from the ceiling criss-cross to spell out the restaurant's initials. Ovens flare in the dramatic show kitchen, and a gleaming glass case near the entrance flaunts the day's selection of the finest premium cuts available.

This last feature speaks directly to the principal factor behind The Kitchen's glowing reputation: the wholehearted belief on the part of Andy Lam, its very talented executive chef, in the power of superlative products and flawless execution. In an age when many chefs are busy

澳门新葡京酒店的牛扒餐馆「大厨」，集时髦、现代和优雅于一身，餐厅低调雅致的装潢处处彰显对细节的用心，也正是此精神让其连续五年获得米其林星级认证。从餐厅内向窗外望去可一览澳门美景，往上则可见天花板数百枚金色长棒彼此交错，排列出餐厅名字字首，极具巧思。开放式厨房内烤炉火光正盛，娱乐性十足；餐厅入口闪闪发光的玻璃柜中则展示当日能享用的各式最顶级牛肉部位，叫人不禁驻足。

上述最后一项特色直指「大厨」得以享有盛名的关键所在：将品质一流的肉品交由行政总厨林国新主理，对他的执行力给予绝对信任。林总

chasing the next culinary fad, Lam holds an unshakable commitment to the highest-caliber ingredients and unvarying standards of preparation and presentation. "I personally travel from Macau to Hong Kong frequently to handpick our steaks," he says. "It's the only way I can ensure the consistency of the quality we're serving."

The same level of care can be found in every aspect of the restaurant, such things as homemade bread freshly baked for each table, live tanks with fresh-from-the-sea lobsters that diners personally select, an authentic sushi bar offering world-class sashimi, and an expertly chosen wine collection of more than sixteen thousand eight hundred labels. Lam's decades of experience have taught him the paramount principle that any fine dish is only as good as its starting elements. ①

厨坚持使用顶级的食材，备料烹调及最终摆盘都要达到最高标准。他表示：「我经常从澳门到香港亲自挑选牛肉，唯有如此才能让我们端出去的每一盘牛扒都具备品质保证。」

这种无微不至的态度也体现在餐厅的各方各面，比如每桌客人的面包均为新鲜烘焙的自家出品，餐厅鱼缸的海里现捞龙虾由客人选定后立即料理，以及原汁原味的寿司吧则提供世界级水准的生鱼片。餐厅的专家严选酒藏甚丰，供应超过一万六千八百多款顶级佳酿。回顾几十年的厨师生涯，林总厨学到最宝贵的一课便是，新鲜食材才是烹调出美味料理的关键。 ②



DAVID HANDELING

Supreme Crabmeat with Avocado and Japanese Tomato
鮮蟹肉配牛油果沙律及日本番茄

The Kitchen may bill itself as a steakhouse, but this artful starter proves there's far more to it than that. True to the restaurant's ethos, Lam lets the ingredients' inherent flavors shine. The result is a dance of balanced summer tastes: the umami of fresh crabmeat, the sweetness of Japanese tomato and apple spheres, the creaminess of finely sliced avocado, the crispness of frisée. Served with almost no dressing at all, it is deceptively simple and simply unforgettable.

「大厨」虽以扒房自居，但这道艺术品一般的前菜让人看到其无限的可能性。这道菜忠于餐厅的烹饪哲学，旨在让食材原有的味道发光发亮，成品犹如一支夏日梦舞，各式美味均衡，拿捏的恰到好处：蟹肉的鲜、日本番茄及球状苹果的甜、牛油果切片的绵密及菊苣的脆爽完美交融。这道前菜几乎不淋任何酱汁，令人难以置信的简单，却也最令人难忘。