

THE MAGAZINE OF THE HOSPITALITY DISCIPLINE OF VTC 2024

AMBROSIA 客道

SARAH HELLER

ASIA'S FEMALE MASTER
OF WINE ON HER
ILLUSTRIOUS CAREER

亞洲葡萄酒大師分享職涯點滴

HOW CHINESE CUISINE IS MAKING ITS MARK ACROSS THE WORLD 中華美饌躍上全球舞台 | SECRETS OF SUCCESS IN CLUB
HOUSE MANAGEMENT 會所管理職涯的金科玉律 | RICHARD EKKEBUS ON THE FUTURE OF SUSTAINABILITY IN FINE DINING
名廚RICHARD EKKEBUS 暢談可持續性高級餐飲



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INDIA-JAYNE TRAINOR

India-Jayne is a London-based travel and food journalist whose work has been published by Forbes, Time Out, Fodor's, SCMP and more. She enjoys discovering the latest restaurants and groundbreaking chefs in Asia and the UK. In AMBROSIA, she explores the impact of award-winning Chinese diaspora fine dining.

現居倫敦的India-Jayne 是一位旅遊和美食記者，她的報導見於《Forbes》、《Time Out》、《Fodor's》及《南華早報》等多份報章雜誌。她經常到訪英國和東南亞等地區，發掘當地最新餐廳的飲食情報，與別具一格的廚師會面。在今期的《AMBROSIA客道》，她帶領讀者探索海外多間傑出的獲獎中菜餐廳，及了解它們如何把中菜推向新高度。



ANNA CUMMINS

A Brummie by birth and a Hongkonger by nature, Anna is a freelance lifestyle writer and editor who finds this a perfect excuse to be as nosy as possible, all the time. Specialist subjects include negronis, '90s B-sides, and chili sauce. Newly returned to the UK, she meets the minds behind Rosewood's latest social initiative.

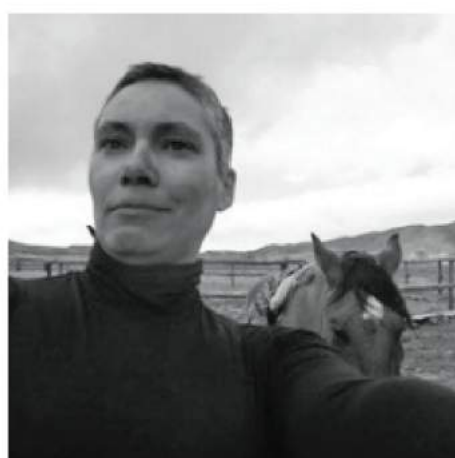
Anna於英國伯明罕出生，骨子裡卻像個香港人。她是一位自由作家，熱愛報導時尚生活題材，對所有事物都擁有一份好奇心。她對尼格羅尼雞尾酒、九十年代非主流歌曲和辣椒醬都十分講究。最近她回流英國，並訪問瑰麗酒店集團的舵手，講述集團最近的社會責任發展方向。



LEONA LIU

Leona Liu is a freelance lifestyle writer who loves covering fashion and design. She has contributed to Vogue, GQ, Harper's Bazaar, National Geographic, SCMP, and Perspective magazine. In this issue of AMBROSIA, she speaks with ICI Honorary Advisor Richard Ekkebus about sustainability in the fine dining realm.

Leona是一位自由作家，喜歡報導生活、時尚和設計。她的興趣是製作時髦服裝或在健身房流一身汗水，而最近她在環遊世界。她曾替《Vogue》、《GQ》、《Harper's Bazaar》、《國家地理雜誌》、《南華早報》及《Perspective》等報章雜誌撰文。今次她向國際廚藝學院榮譽顧問Richard Ekkebus取經，報導可持續高級餐飲的發展趨勢。



LIZ KERR

Toronto native Liz Kerr writes about art, culture, travel, food, design and more. Her work has appeared in The Hollywood Reporter, China Daily, SCMP and The Peak, among others. As an enthusiastic proponent of butter, sugar, and everything delicious, Liz profiled three successful bakers, all proud graduates of the International Culinary Institute.

來自多倫多的Elizabeth，於2005年移居香港，熱愛科幻小說和電影。她撰寫的文章涵蓋文化藝術、旅遊美食及設計等題材，並於多份報章雜誌刊登，如《The Hollywood Reporter》、《中國日報香港版》、《南華早報》及《The Peak》。她熱愛美食，如烘焙食品，今次她專訪了國際廚藝學院畢業的包餅師，娓娓道來其創業之路。

Members of VTC Group VTC 機構成員





Coconut water ice with bird's nest, fermented coconut, dried mulberries, yogurt and mochi from London's A. Wong restaurant

倫敦A.Wong餐廳炮製的甜點，將椰汁冰配燕窩、椰果、桑椹乾果、乳酪和麻糬。

FROM CHINA TO THE WORLD

中華美饌 耀眼國際

Chinese fine dining ascends to the global stage at these award-winning restaurants
多間屢獲殊榮的中餐廳，讓中華美食登上國際舞台

As elevated Chinese fare enters a modern golden age, we meet the masterminds behind highly acclaimed Chinese restaurants around the world to uncover their recipes for success.

高級中菜正邁向黃金時代，India-Jayne Trainor為您介紹世界各地備受讚譽的中菜食府，揭開當中的成功之道。

By India-Jayne Trainor

It started as a trickle that became a flood.

In 2009, Lung King Heen in Hong Kong made history as the first Chinese restaurant to earn three Michelin stars in the history of the guide. Dozens more Chinese restaurants followed in their footsteps, including Lei Garden, Shang Palace and Bo Innovation, who have all earned the topmost prize in the hypercompetitive world of haute cuisine.

As a result, high-end Chinese restaurants today are finding their footing with critics worldwide. In an industry once predominantly shaped by French and Western culinary traditions, the inclusion of Chinese fine dining in prestigious restaurant guides and awards has become increasingly common.

Likewise, thanks to generations of immigration, Chinese communities have established a presence in almost every major world city. This widespread presence makes it easier for gourmet Chinese restaurants to attract and maintain a loyal customer base, supportive of their fine dining concepts and price points.

This has led to the emergence of a vibrant network of establishments specialising in gourmet Chinese cuisine, making it an opportune time to dive into the culinary arts of Chinese gastronomy. Worldwide, the scarcity of chefs proficient in these skills makes those who are, highly sought after.

The chefs at these renowned restaurants have mastered techniques passed down through generations, further refined in top culinary schools and the world's most prestigious kitchens. Here's an insight into some of the world's most remarkable Chinese restaurants that continue to spearhead the revolution in fine dining Chinese cuisine.

甫開始，餐廳獲獎如幾道細水；後來卻變成澎湃洪流，氣勢如虹。

2009年，香港的龍景軒成為全球第一家獲米芝蓮三星殊榮的中菜餐廳。隨後，不少中菜餐廳如利苑酒家、香宮和廚魔，亦紛紛躍上「星」途，在競爭激烈的高級餐飲世界，榮獲此項最高殊榮。

目前，高級中菜餐廳都在全球飲食評論家的美食名單上。在這行業，法國菜和西餐曾是主流，大行其道；但現在，高級中菜被納入著名餐廳指南，並獲得多項殊榮，已是愈來愈普遍的趨勢。

同時，經歷幾代華人移民海外，華人社區已幾乎遍及世界各大重要城市。中菜餐廳的廣泛存在，令它們更容易吸引和維持忠實的顧客群，其美食理念和價格均為受落。

這股趨勢使不少精緻中菜餐廳相繼湧現，亦造就深入研究中華廚藝的一個好時機。因此，在全球中菜廚藝專家短缺的餐飲業裡，中菜廚師變得炙手可熱。

這些著名餐廳的廚師掌握了代代相傳的烹調技術，並在頂級廚藝學校和全球享負盛名的廚房獲得進一步提升。以下是幾家在世界各地著名的中菜食府，它們繼續引領高級中餐的演變。

A. WONG, LONDON

Tucked away in Central London, the two-Michelin-starred A. Wong is the epitome of Chinese diaspora dining. The restaurant is owned and run by Head Chef Andrew Wong, a British-born chef of Chinese descent whose grandfather moved to England as a refugee.

Later, Andrew's parents, Albert and Annie, would come to open this elegant Pimlico haunt, which Andrew named A. Wong in tribute to the family. His authentic yet innovative dishes reflect his British upbringing, which was enveloped in traditional, home-cooked Chinese food.

"The restaurant is my celebration of China, its history, and the bridge between China and Britain," says Wong, whose signature "Collections of China" tasting menu takes diners through a multisensory feast across China's provinces, from Yunnan sweet potato to Shaanxi pulled lamb.

CANTON BLUE, LONDON

Not far away from A.Wong, Canton Blue in The Peninsula London prides itself on its fusion of Asian and British dining styles. More than just a Chinese restaurant, Canton Blue boasts the refined

elegance that is a hallmark of the original Peninsula in Hong Kong.

Executive Chef Dicky To who is also CCI's Master Chief course graduate, describes the menu as "rich in traditional Cantonese dishes, enhanced by recognisably British cooking techniques and ingredients."

Forgoing traditional ingredients such as abalone and bird's nest, Canton Blue instead showcases unique culinary creations. Highlights include Cornish blue lobster braised with aged cheddar, stilton, girolles, rice cakes, and hand-dived Scottish scallops. The menu also features inventive dishes like wok-fried lamb chops in a rich eight treasure sauce, alongside beloved authentic recipes like Peking duck, abalone and classic dim sum, plus an extensive drinks menu of baijiu and Shaoxing wines.

SHANG PALACE, PARIS

Shang Palace in Paris was the first Chinese restaurant in France to be awarded a Michelin star - a groundbreaking milestone when it was announced in 2011.

Under the guidance of Executive Chef Samuel Lee and his team of four culinary masters, the restaurant

operates with seamless efficiency, showcasing advanced techniques that impress even the most discerning French chefs.

Chef Lee brings substantial expertise to the table. A graduate of the Chinese Culinary Institute's course in Chinese Cuisine, he honed his skills with the Shangri-La Group in Wenzhou, mastering the nuanced cooking styles of Canton and Huaiyang.

While Shang Palace primarily offers Cantonese dishes, Chef Lee incorporates influences from other Chinese regions like Beijing, Sichuan, and Shanghai, evident in dishes such as roasted Peking duck and Sichuan-spiced chicken. The "Discovery Menu" features a variety of exquisite selections like Cantonese-style roast duck, classic char siu with honey, and langoustines with yuzu sauce, beautifully marrying Chinese culinary art with local French ingredients.

Anti-clockwise from bottom left: Chef Dicky To of Canton Blue, The Peninsula London; Canton Blue's signature Peking Duck; Cornish blue lobster with cheese, rice cakes and scallop from Canton Blue

(左) 倫敦藍粵軒餐廳主廚陶國檢
(右下、右上) 倫敦藍粵軒招牌北京烤鴨、
及英國康沃爾郡的藍龍蝦、配芝士和扇貝





MOTT 32, DUBAI

Nestled in the heart of the desert, Mott 32 in Dubai is an unlikely place to find award-winning Chinese cuisine. This renowned Cantonese restaurant has carved out a niche in this unusual environment, celebrated for its sustainable produce, time-honoured recipes, and innovative approaches.

From its vantage point on the 73rd floor of the Address Beach Resort, the restaurant offers a fine dining experience that blends Eastern and Western design elements with a traditional Chinese aesthetic. Executive Chef Frankie Yang Tao attributes the restaurant's success to its use of authentic ingredients like Yellow Mountain Honey, taro, and bird's nests, imported directly from China, and its adaptability in aligning traditional Cantonese flavours with the diverse tastes of Dubai's populace.

Originating from Nanjing, Chef Tao was schooled in Chinese culinary arts by his father. At Mott 32, he helms the kitchen, crafting signature dishes such as the renowned Peking Duck. This dish's creation, involving extensive trials with thirty duck varieties, a range of smoking woods, and numerous cooking methods, underscores the meticulous effort that has cemented its esteemed reputation.

CASSIA, SINGAPORE

At Cassia in Singapore, a culinary gem inspired by Asia's ancient spice routes, Executive Chef Alan Chan offers what he describes as a "modern reinterpretation of Chinese cooking."

Cassia's menu at this Sentosa establishment artfully blends traditional techniques with bold and vibrant flavours, presenting sophisticated dishes such as stewed udon with Australian lobster and handmade dim sum featuring abalone and Ibérico pork.

For those seeking a taste of comfort, Chef Chan

recommends a house favourite: the double-boiled chicken soup with fish maw and dried scallop. He highlights that this dish reflects Guangdong cuisine's focus on the quality of the broth, delivering an invigorating aroma and flavour.

Chef Chan's extensive experience honed in restaurants and dai pai dongs alike in Hong Kong, has culminated in the perfection of his Signature Set Menu at Cassia. This menu showcases some of Chan's star items like wok-fried Kagoshima wagyu beef in black pepper sauce and chilled almond jelly with superior bird's nest. ■

Interiors at Mott 32, Dubai
迪拜卅二公館的內部裝飾美輪美奐

