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# IN HOUSE







IN HOUSE FOOD 美食

# Exploring New Flavours

## 探索新滋味

Text 文 / Michele Koh Morollo Images 图 / Courtesy of Swire Hotels 由太古酒店授权

Li Dong, Executive Chef of Chinese restaurant Jing Yaa Tang at The Opposite House, is a born-and-bred Beijinger with a 20-year-long affinity for south-eastern Chinese cuisine, gained from his first job out of culinary school in the kitchen of a Cantonese restaurant.

瑜舍中菜厅京雅堂的行政主厨李冬是土生土长北京人，离开厨艺学院后，在一家广东餐厅开始第一份工作，20年来一直钟爱中国东南菜。

Li's recent travels in Guangdong have refreshed his take on its food, presented in Jing Yaa Tang's third instalment of its Discovery Series, this one a summer menu. 'The idea of these trips is to explore different culinary regions of China for inspiration, then bring these regional specialties back to Beijing,' he says.

Located at the mouth of several rivers and bounded by the sea, Guangdong has developed a cuisine offering many enticing, fresh seafood dishes. And over centuries, the province has attracted migrants from all corners of the country, bringing with them their regional culinary traditions. Because of this, Guangdong has one of the most vibrant regional cuisines in all of China.

'Before I went to Guangdong, I thought all the dishes were very light, but actually the flavours are deep and complex. Varied cooking methods such as pan-frying, deep-frying, steaming and boiling result in a wide range of textures and tastes. In Beijing, dim sum tends to be served in smaller portions with a refined presentation, but in Guangdong, the portions are much larger and are presented very humbly. These revelations added new levels of understanding to my appreciation of Cantonese cuisine,' says Li.

One specialty that Guangdong is famous for is its homemade sausage, or *lap cheong*, a popular

李大厨先后三次为京雅堂踏上“发现之旅”，最近一次去了广东，再次启发他的烹饪灵感，并设计出全新夏季菜单。李冬说：“我们举行发现之旅，是为了发掘中国各地的不同烹饪风格，再把它们的地道特色菜带到北京。”

广东省不但位于多条河交汇的河口处，还是临海省份，因此有大量美味又新鲜的海产菜式。过去几个世纪，全国各地居民均受到广东省的魅力吸引，纷纷移居此地，同时也把他们的传统家乡菜带到当地，令广东菜成为中国数一数二多元化的地方菜系。

李冬分享：“未去广东之前，我以为广东菜是偏清淡的菜系，其实广东菜滋味十足，丰富多样，而且烹饪方法种类繁多，例如煎、炸、蒸、煮等等，口感和味道层出不穷。北京的点心一般分量较小，卖相精雕细琢；香港的点心分量较大，卖相简朴平实。这趟旅程的发现，让我对广东菜另有一番新见解。”

广东有一种名产叫做腊肠，远近驰名，是广东人在



gift presented to family members and friends over the Lunar New Year. Having returned home with some of these sausages, Li has used them in his Sticky Clay Pot Rice with Chinese Sausage and Dried Shrimp. ‘In this dish, the sausage complements the dried shrimp beautifully, and the heat of the clay pot retains the fragrance of the ingredients, so guests can enjoy a mouth-watering aroma when the dish is brought to their table,’ says Li.

His summer menu also includes Pan-fried Three-treasure Dace. Inspired by a popular street food in Guangdong, this dish is made with a paste of freshwater dace and water chestnut stuffed into lotus roots and halved green peppers. ‘The fresh dace is full of umami flavours, while the lotus root, green pepper and water chestnut add a nice crunchy texture to the dish,’ he says.

Other dishes that guests can sample include a Shunde Raw Snapper Salad with Shredded Egg Pancake, Lemongrass, Ginger and Fried Shredded Taro, which Li serves with a condiment of peanut oil and soy sauce; and Hakka Poached Free-range Mountain Chicken. ‘The chicken is covered in salt and left to dry for more than twenty-four hours so the meat becomes tender and savoury. This dish seems very simple, but its preparation is rather complex. It’s perfect as a starter, especially during the hot summer months, when a little saltiness goes a long way in stimulating appetites,’ says Li.

农历新年送给亲友的热门贺礼。李大厨带了一些腊肠回北京，并用来炮制腊肠虾米煲仔饭。他说：“腊肠与虾米可谓完美组合，而烫热的瓦煲能保留食材香味，那样到上桌的时候，宾客就能闻到让人垂涎三尺的煲仔饭香味。”

主厨的夏季菜单还有一道新菜式：煎酿三宝，灵感来自一款大受欢迎的广东街头小吃，先将鲮鱼滑和马蹄碎粒混合，再酿入莲藕片和开边青椒中，然后煎香。李冬补充：“新鲜鲮鱼肉充满鲜味，搭配莲藕片、青椒和马蹄，入口更加香脆爽口。”

新菜单还有其他广东菜式供宾客选择，像是顺德鱼生配蛋皮丝、柠檬叶、姜丝和炸芋丝，佐配花生油和豉油，还有用走地鸡炮制的客家盐水鸡。主厨李冬说：“先用盐涂满整只鸡，干腌超过24小时，这样鸡肉入口会更加软嫩，咸香美味。这道菜看似简单，但准备过程其实相当复杂。炎夏那几个月最适合以这道盐水鸡作前菜，因为微微的咸香非常开胃。”



Over centuries, the province has attracted migrants from all corners of the country, bringing with them their regional culinary traditions

过去几个世纪，全国各地居民均受到广东省的魅力吸引，纷纷移居此地，同时也把他们的传统家乡菜带到当地



*Previous page:* Chef Li Dong brings the flavours of Guangdong to Jing Yaa Tang in his native Beijing, such as Shunde Raw Snapper Salad with Shredded Egg Pancake, Lemongrass, Ginger and Fried Shredded Taro

*This page:* Li (top) drew inspiration from his recent travels through the south-eastern province to create the third instalment in the restaurant’s Discovery Series

前页：大厨李冬将广东滋味带到北京家乡的京雅堂，并炮制出新菜式，像是顺德鱼生配蛋皮丝、柠檬叶、姜丝和炸芋丝

本页：李大厨（上图）第三次为雅京堂踏上“发现之旅”，最近去了东南部的省份，再次启发他的烹饪灵感



# Rewards On the Go 随时随地 赚奖赏

Text 文 / Isabella Chon

Swire Restaurants’ new Mobile Dining Rewards programme offers guests a range of exclusive rewards at some of Hong Kong’s best venues. Guests earn one digital ‘stamp’ for every HK\$150 spent at Mr & Mrs Fox, The Continental, Plat du Jour and PUBLIC Restaurant, and can begin reaping the rewards after just five stamps. Similarly, for coffee and tea lovers, the new Mobile Coffee Rewards programme has replaced the former paper loyalty cards, and every tenth drink is on the house at outlets such as Plat du Jour’s food truck in Pacific Place, PUBLIC Deli, Ground PUBLIC and REPUBLIC. Combining convenience with a commitment to a reduction in paper usage, the new Mobile Rewards programmes are a win for everyone.

太古餐厅推出全新电子奖赏计划，宾客可以透过计划得到独家奖赏，品尝香港美馔。宾客在指定餐厅消费每满港币150元，即可获得电子印花一个，累积满五个印花，就能兑换奖赏。指定餐厅包括：Mr & Mrs Fox、The Continental、Plat du Jour和PUBLIC。另外，喜欢咖啡和茶饮的宾客请留意，全新的电子咖啡礼遇计划已取代旧有的会员卡，集满九个印花，第十杯饮料免费，换领地点包括：Plat du Jour太古广场分店的小餐车、PUBLIC Deli、Ground PUBLIC和REPUBLIC。全新的电子计划不仅使用方便，又能减少用纸，体贴地球和每一个人的需要。