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Asian Gastronomy

Presented by  **OCBC Bank**

**i 尊享INDULGENCE :**

# 亚洲新典范

*Asian Gastronomy*

The Miele Guide 2011 / 2012年度指南公布亚洲  
20大餐厅，其中三家首次上榜的餐馆以鲜明个性赢得  
最刁钻的饕客和食评的肯定。

TEXT 陈彬雁 & LIM HUI SIN



Mr & Mrs Bund, Shanghai



# 米

其林三星名厨皮尔迦聂（Pierre Gagnaire）在首尔乐天酒店的同名餐馆，是首个打入亚洲权威美食指南The Miele Guide的韩国餐厅，首次上榜就名列第8，为韩国高级料理树立典范。

皮尔迦聂贵为“厨艺界毕加索”，其复杂精辟的料理带鲜明个人特色，但Pierre Gagnaire à Séoul深得好评，最大原因在于其法国菜成功融合韩国料理风味，让人吃到尊贵的西式技巧，也吃到在地食材如济州岛五花肉和方头鱼的质朴，突破韩国料理不易被国际接纳的局限，引发更多人的兴趣。

济州龙虾烤芦笋搭烤杏仁摩洛哥榛果酒、马耳他酱、鲍鱼、鸭鹅肝、红金枪和烟熏济州五花肉搭配酸小洋葱、蟹肉香草果冻，以及西兰花浓汤，看似不搭调，却是他不断钻研韩国料理及食材的实验成果。

更多老饕冲着“餐桌诗人”本尊的风采慕名而来。皮尔迦聂狂放不羁，极富个人魅力，其创意菜单以异域色彩浓厚和罕见食材诱人。他的菜以艺术感著称，突破美味范畴，刺激食客想象力。他说：“我觉得自己像电影导演，用食物来创作高潮起伏的剧情，让食客像看了一场电影，从眼睛、味蕾到心灵都充满感动！”

也因为他豪迈痴狂，被视为精神领袖，在法国烹饪界地位极高。他也是分子料理领军人物之一。首尔餐馆是他在全球的第7家，首家Pierre Gagnaire是在1997年于巴黎创办的，隔年获米其林三星。之后他把事业重心放在亚洲，2002年及2008年先后进驻伦敦及迪拜，其后，新店陆续选址东京、香港和首尔。

除了料理别出心裁，Pierre Gagnaire à Séoul另一卖点是酒库收藏许多韩法市面上无法找到的130款红酒，包括阿尔萨斯、罗纳、卢瓦尔河珍稀葡萄酒。

说到酒，在Miele榜上排名第7的上海外滩现代法国餐馆Mr & Mrs Bund所呈上的体验相当独特。餐馆正中有台葡萄酒鲜饮机，采用惰性气体保鲜技术直接从酒瓶发放葡萄酒，即使开瓶超过三周，葡萄酒的味道、香气和个性也不会走调。

鼓励食客随心和喜好，亲自走到葡萄酒鲜饮机前选酒，这在法国餐馆实属罕见。主厨保罗派雷特（Paul Pairet）说：“我喜欢让食物和客人都松懈下来。我喜欢吃，也天天想着吃，以及我为家人做的菜。我只想味道好的菜。”

餐馆骨子里是法国情怀，但通过保罗派雷特的诠释，就是不一样。他游走世界，喜欢轻松自在的现代餐饮感，但却没放弃法国人重视的chic。

他擅长的法式经典外带乐趣，作品经常出现解构和重构的概念。“概念是我在厨房里玩的，也邀请客人参与。”他把波士顿龙虾摆入玻璃罐，用柑橘、香茅、香草蒸，另一道鳕鱼则用上耐热带以粤式酱料焖，将一般食材变成高级料理。

传统中餐给他灵感，他的菜单和中餐厅菜单有异曲同工之妙，每一页以

一种食材（如鸡）为主，列举几种烹调法，让食客从中选择，就连分量和呈现方式，都与中餐有雷同处。他说：“1970年代，法国餐厅呈现美食的方式，就像我现在在餐馆里做的一样。我想把家庭式共享美味的做法再次引入高级餐饮，让更多人品尝到不同的美味，这些想法都表现在餐具、摆设和菜单上。”

保罗派雷特在2005年初到上海，开过浦东香格里拉大酒店的Jade on 36餐

馆，以高度个性化原创料理赢得国际食客青睐。最初他重视技巧的掌握和耍玩，不管是食物的口感、温度甚至食客对食物的期待，他都乐于操控。Mr & Mrs Bund则彻底相反。

每年11、12月的白松露季节，香港作为亚洲美食之都，总是成为国际焦点。珍稀而昂贵的白松露，有“意大利厨房的白钻”之美誉，年复一年由香港饕客标得，去年得手的是一棵900克重的“白松露王”，由一名居港的韩籍名媛以112万港元标得，轰动香港传媒。这次竞投的幕后推手不是别人，而是有“世界白松露大使”之称的意大利厨师岑柏涛（Umberto Bombana）。

竞标者聚集在岑柏涛的餐馆8½ Otto e Mezzo Bombana，通过现场卫星连线意大利世界白松露阿尔巴拍卖会。拍出的白松露，每年都会交由岑柏涛烹调，他的看家绝活是将珍贵的白松露与朴实的鸡蛋、菇类配对，借此引出白松露复杂而高贵的芬芳。更高级的享受是白松露与但马牛里脊、鹅肝、菠菜和马铃薯的组合。几年下来，饕客已将8½ Otto e Mezzo Bombana视为全港，甚至全亚洲享用白松露的最佳餐馆。

在国际上得奖无数的岑柏涛来自北意大利贝加莫市，启蒙于著名的Centro di Formazione Alberghiera厨艺学府，到香港之前先后任职于米其林两星餐厅Antica Osteria del Ponte和洛杉矶顶级意大利餐厅Rex Il Ristorante。他拥有20多年的厨艺经验，曾任香港丽嘉酒店Toscana总厨。2005年，岑柏涛获意大利烹调协会颁授“亚洲最佳意大利大厨”，隔年获选为“世界白松露大使”。

除了白松露，岑柏涛也精于炮制意大利各地方特色料理，并善于以时令食材创作。意大利青花鱼配石斑、杂菌牛舌烩意大利饭、海鲈鱼配意大利柠檬等皆出自他对意大利料理的热情。

今年首次入围Miele美食指南名列13，还拿下首度颁发的“名厨中的名厨”奖，岑柏涛说：“因为爱吃而学着做菜，开始是为了让自己开心，接着想让别人也和自己一样快乐起来。对我来说，这是非常有意义的奖。”

**Pierre Gagnaire à Séoul**  
35/F, new wing, Lotte Hotel, Seoul +82-2-3177-1812

**Mr & Mrs Bund**  
Bund 18, 6/F, Zhongshan Dong Yi Lu, Shanghai +86-21-6323-9898

**8½ Otto e Mezzo Bombana**  
Shop 202, Alexandra House, 18 Chater Road, Central, Hong Kong +85-2-2537-8859



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Pierre Gagnaire à Séoul, Seoul



8½ Otto e Mezzo Bombana, Hong Kong



Pierre Gagnaire à Seoul, Seoul

### Asian Gastronomy

Planning a year-end holiday just got easier if you are a foodie. With the annual Miele Guide fresh off the presses in October, you can take your pick of Asia's top dining destinations. This year, 20 Asian restaurants made the cut, with three entering the list for the first time.

#### Pierre Gagnaire à Seoul in Seoul

Three-Michelin-star chef Pierre Gagnaire makes his debut in the Miele Guide with his eponymous restaurant at Lotte Hotel in Seoul. It is the first South Korean restaurant to be listed, taking eighth place in the independent restaurant guide that started in 2008.

Gagnaire has been labelled the Picasso of the culinary world and is renowned for his complicated and intricate cuisine served in his restaurants across major cities of the world. But Pierre Gagnaire à Seoul is celebrated for its successful infusion of Korean flair into a French menu. Diners are treated to a combination of the finest Western cuisine with local ingredients such as Jeju pork belly and tilefish, in a formula that has broken rank to popularise Korean cuisine in an international arena, raising awareness and interest in Korean cuisine.

He says: "I feel I'm like a film director, using food to create a dramatic narrative; I want to create a dining experience that's like a film – full of movement from the eyes to the taste buds to the soul!"

It is precisely because of this liberal streak that he is cast as a leading figure for anti-traditionalist French chefs. Gagnaire is highly regarded in the French culinary world and is also one of the leading practitioners of molecular gastronomy.



Mr & Mrs Bund, Shanghai

The Seoul branch is Gagnaire's seventh restaurant globally: His first opened in 1997 in Balzac Hotel Paris. The accolades came fast: the restaurant was awarded three Michelin stars the following year. Following that, a London branch opened in 2002 and a Dubai outpost in 2008, and the rest were opened in Asia, namely Tokyo, Hong Kong and Seoul. Another highlight at the Seoul restaurant is its extensive wine collection with 130 bottles of wines, including rare wines from Alsace, the Rhône and Pays de Loire.

#### Mr & Mrs Bund in Shanghai

Speaking of wine, the modern French restaurant Mr & Mrs Bund, located on Shanghai's historic waterfront and coming in at No. 7 in the latest Miele Guide, offers diners the chance to taste a variety of wine by the glass. The restaurant's special wine tasting experience comes courtesy of an Enomatic wine-serving machine located in the middle of the restaurant, which employs a technology that ensures freshness with the use of inert gases. Glasses are poured from the bottle directly and, with the aid of the machine, the taste, aroma, and character of a bottle can be preserved even three weeks after it is opened. Diners are encouraged to pick wines and go up to the machine to try them.

Mr & Mrs Bund can be categorised as a French restaurant, but head chef Paul Pairet has given it a new twist with deconstruction and reconstruction two concepts that make frequent appearances in his dishes. Take Black Cod in the Bag, for instance, which finds black cod simmered in a heat-proof bag with Cantonese sauce.

Pairet takes inspiration from traditional Chinese cuisine and his menus resemble that of a Chinese restaurant: Dishes are grouped according to the key ingredient, alongside different ways of preparation, enabling diners to make their choices based on the main ingredients and not courses.

The similarities extend to portions and presentation, where food is plated for sharing, Chinese style. He explains: "In the 1970s, French restaurants plated their food just like I do now in the restaurant. I wanted to bring back family-style sharing into a high-end restaurant, to let more people taste all kinds of food – all this thinking is reflected in the cutlery, presentation and menu."

Pairet arrived in Shanghai in 2005 to helm the restaurant Jade on 36 at the Shangri-La Hotel Pudong. He remained for three years and became known for his originality, technique and wizardry. He revelled in manipulating flavours, textures, temperatures and even diner expectations. Clearly, the tables are turned at Mr & Mrs Bund, where diners lead the way.

#### 8½ Otto e Mezzo Bombana in Hong Kong

The bid for Italy's largest and most valuable truffle has been won by Hong Kong for several years in succession. Last year, the two-Michelin-star Italian restaurant 8½ Otto e Mezzo Bombana was host to the auction of the 900g King of White Truffles, which was sold for the sum of HK\$1.12 million (S\$186,000).

Restaurant owner Umberto Bombana, who was tasked to prepare the truffle after the auction, had done so at a previous auction, thus sealing his status as the king of white truffles.

Bombana, who hails from Bergamo in north Italy, cut his teeth at the famous Centro di Formazione Alberghiera culinary institute and also honed his craft at the two-Michelin-starred Antica Osteria del Ponte as well as Rex II, the top Italian restaurant in Los Angeles before his arrival in Hong Kong. Prior to setting up on his own, he headed up Toscano at the Ritz-Carlton Hong Kong. In 2005, Bombana was awarded the title of Best Italian Chef in Asia by the Italian Culinary Institute for Foreigners. The following year, he was named Worldwide Ambassador of the White Truffle by the Enoteca Regionale Piemontese Cavour.



Bombana's restaurant enters the guide for the first time, at 13th place, while the man himself has been awarded the inaugural The Miele Guide Chef of Chefs award. Bombana says: "I learnt how to cook because I love to eat, to make myself happy, then other people were also happy. This is a very meaningful prize for me."



For reservations and a special experience, please contact the 24-hour concierge service of the OCBC Elite World Card. Premier Hotline at 1800-PREMIER(773-6437).