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## Editor's letter

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EDITION  
ONE

# EDITOR'S LETTER

At a recent Sheung Wan breakfast I drank coffee from Laos, ate bread from France, and enjoyed eggs from Australia that had been *omeletted* with Japanese shitake mushrooms. In the 21st century, food in Hong Kong has become an international buffet and we talk of cuisines rather than ingredients, asking friends to meet for Chinese, Japanese, French, Indian or Italian.

In association with the Vocational Training Council's new International Culinary Institute, **AMBROSIA** magazine has been launched in response to this fertile environment. Construction of the International Culinary Institute (ICI) in Pokfulam began last year and is expected to finish in 2017/18, but there have been students and staff registered with ICI from Autumn 2014. The Institute is set to become a globally recognised academy for the culinary arts, teaching a comprehensive array of cuisines from around the world and ensuring that Hong Kong's culinary industry gets the flow of talented and professional staff that it requires.

**AMBROSIA** will be curated as a world-renowned magazine, reflecting ICI's ambition to inspire debate and a lively exchange of information and opinion about the culinary arts. The magazine is called **AMBROSIA** because its pages will be graced by heavenly creations; and its editorial mission has an Asian perspective. This region's creativity, hard work and humility bring a special accent to everything it touches and this is profoundly true of its unique art of hospitality and philosophy of food. These virtues will be reflected here, and we hope that **AMBROSIA** will give our readers a powerful appetite to explore the incredible array of culinary cultures that Hong Kong has to offer.

**DANIEL JEFFREYS**  
*Editor-In-Chief*

最近，我在上環品嚐了一份早餐，有來自老撾的香濃咖啡，法國的香脆麵包，用澳洲雞蛋所炮製的奄列，裡面還包著日本香菇。21世紀的今天，我們一餐之中，便可享用到來自全球各地的美食，而我們經常掛在嘴邊的不再是什麼食材，而是哪種菜式，和朋友用餐聚會的選擇亦囊括了世界各地的特色菜式，如中菜、日本料理、印度菜、意大利菜等。

面對餐飲市場的蓬勃發展，職業訓練局 (VTC) 新成立的國際廚藝學院 (ICI) 打造出《**AMBROSIA**》雜誌，以餐飲業與旅遊服務業的從業人員。ICI 教學大樓位於薄扶林，已於2014年動工，預計在2017/18年竣工，但已開始為學生提供課程。ICI志在成為享譽全球的烹飪學府，向學生傳授世界各國菜式的烹飪技巧與藝術，致力為香港餐飲業提供所需的專業人才。

《**AMBROSIA**》雜誌內容將契合ICI的理念，致力成為業界的知名雜誌，促進飲食業的信息交流與互動。我們將雜誌命名為**AMBROSIA**，意指「仙家美食」，寓意在雜誌中介紹的均為精心挑選的頂級佳餚，而文章內容則是以亞洲為視角環視全球。亞洲的文化特色與創新精神極富魅力，其認真勤勉、謙虛謹慎的處事哲學蘊含深遠，體驗了「客道」的精神，這些品質賦予了該地區飲食和服務業與眾不同的個性，也勢必將在《**AMBROSIA**》雜誌中一一體現。我們衷心地希望，當你讀完這本雜誌後，不僅能夠增進食慾，亦能對各地飲食文化有進一步的了解，勇於嘗試、探索更廣闊的美食天地。

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