### AMBROSIA 客道: The Magazine of The International Culinary Institute

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# Contributors 作者簡介

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#### CONTRIBUTORS 特約作者及攝影師

Gloria Chung, Kee Foong, Connie Lai, Michelle Yiu, Tama Lung, Robin Lynam, Vivian Mak, Rachel Read, Bikshan Scheng, Payal Uttam, Chris Wong

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#### PRODUCTION MANAGER 製作經理

Gemini Hui 許寶川

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## CONTRIBUTORS 作者簡介

#### PAYAI UTTAM

Payal is a freelance journalist who divides her time between Hong Kong and Paris. She has been writing about travel, food and culture across the globe for close to a decade and her work has appeared in The Wall Street Journal, CNN, Quartz, Forbes, The Art Newspaper and Women's Wear Daily. For AMBROSIA she meets the chefs putting plant-based plates on their menus.

在香港和巴黎兩邊走的Payal,以自由作者為業已接近十年, 喜歡報道全球各地的旅遊、飲食 和文化資訊,其文章見於《福布 斯》、《華爾街日報》、《CNN》、 《Quartz》、《The Art Newspaper》 和《Women's Wear Daily》。於今 與雜誌裡,Payal訪問了多位素食 烹飪先锋。

#### KFF FOONG

A former editor of the LUXE City Guides and Discovery magazine, Hong Kongbased journalist Kee has an insatiable appetite for food and travel, one that has seen him gorge his way through every continent on earth. As happy dining in street-side eateries as he is at some of the finest restaurants in the world, for AMBROSIA he takes a culinary tour of the Middle East.

定居香港的Kee曾擔任《LUXE Clty Guides》及國泰航空《Discovery》雜誌的編輯,他對美食和旅行 永不滿足的欲望使他走遍七大洲。 欣賞全球頂級餐廳的精緻佳餚, 也同樣喜歡哲頭小食的他,為今 期《AMBROSIA客道》的讀客送上 中東的美食之旅。

#### RACHEL READ

A Hong Kong-based writer with more than a decade's experience, Rachel has contributed to Hong Kong Tatler, South China Morning Post and Jetstar magazine, and she runs lifestyle blog Through The Looking Glass, giving her the perfect excuse to visit the best restaurants in town. For the spring edition of AMBROSIA, she meets the mad scientists of modernist cuisine.

Rachel是定居香港的自由作者,擁有十多年撰稿經驗,作品見於《Hong Kong Tatler》、《南華早報》、《Jetstar》等。她還經營自己的生活時尚網誌《Through The Looking Glass》,讓她有藉口到訪各知名餐廳。在今年春季的《AMBROSIA客道》裡,Rachel為大家訪問了多位瘋狂的現代主義烹調名廚。



#### **TAMA LUNG**

Tama is a freelance writer who is passionate about food, travel, beauty and all things lifestyle-related. A former editor of AMBROSIA, Destination Macau, Metropolis (Tokyo) and the South China Morning Post, she lives in Hong Kong and is on a continual search for the perfect sushi experience. For this issue she tasted the future of food-insects - and lived to tell the tale.

Tama熱愛撰寫飲食、旅遊、美容等一切與時尚生活息息相關的報道。曾擔任《AMBROSIA客道》、《Destination Macau》、《南華早報》和東京《Metropolis》編輯的她,現居香港,發掘完美的壽司是她無止境的追尋。在這期的報道裡,她品嚐了人類的未來糧食一昆蟲,並記下箇中滋味。

#### **VIVIAN MAK**

Vivian has 20 years of experience in the publishing world. She currently works as a freelance editor for various publications, and in the past has edited Silkroad for Dragonair, Horizon Magazine for TurboJET, and Shang for the Shangri-la Hotel Group. For AMBROSIA, she talks to Vanessa Im, founder of T. Confection, about life as a pastry chef.

Vivian從事出版工作已20年, 目前為自由工作者。她曾經擔任 多本刊物的編輯,包括港龍航空 《絲路》、噴射飛航《飛航天地》、 香格里拉酒店集團《Shang》等 雜誌。於今期《AMBROSIA客道》 裡,她訪問了T. Confection創辦人 嚴慧敏,暢談甜點師的日常生活。

#### **ROBIN LYNAM**

Based in Hong Kong, Robin is a freelance journalist who has been writing about food, drink, travel, music, and arts and culture for various international media outlets since the early 1980s. In this issue he looks at the rise of winery restaurants and wine-led menus around the world, from Bordeaux to Napa, Adelaide to Okanagan.

現居香港的Robin,是一位自由作者,自1980年代初已開始為多間國際媒體撰寫飲食、旅遊、藝術和文化方面的文章。於本期雜誌裡,他探討了一股新的飲食潮流:由波爾多到納帕谷,由阿德萊德到加拿大奧肯納根,佳餚與美酒並重的酒莊餐廳及以美酒主導的餐單在世界各地冒起。