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The Bee's Knees 甜蜜回憶

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The Bee's Knees 甜蜜回憶

There's a definite buzz around the beautifully crafted dishes at Tate Dining Room & Bar

Tate Dining Room & Bar精緻小巧的甜點，連蜜蜂也尋味而來

By Rachel Duffell

It's astounding how much attention to detail can go into petit fours – those miniature, often-sweet treats that follow a meal. At Tate Dining Room & Bar in Hong Kong's Sheung Wan district, chef-owner Vicky Lau's Ode to Bees is comprised of a beehive-shaped vessel in which a selection of miniature culinary wonders lie, to be admired and enjoyed.

"Most people think beekeeping can exist only in villages and rural areas, but there are a few farms that prove that wrong," says Lau. "Wing Wo Bee Farm in Hong Kong is one. [Beekeeper] Yip Ki-hok opened his farm in Shatin in 1983. Today, it has more than 100 beehives, all occupied by Chinese bees. To support him and his urban farm, I created this dish using his honey, along with other ingredients."

Petit fours of raspberry sponge cake, white chocolate honey crunch, passion fruit marshmallow, banana caramel bon bon and vanilla canele pay tribute to Yip and his bee farm, while the flowers that attract bees, and the hexagonal pattern of their honeycombs, provide visual inspiration for such tasty treats.

通常在餐後進食的迷你甜點，做工可以精細至教人驚歎的程度。在香港上環的Tate Dining Room & Bar，大廚兼東主劉韻棋所創作的迷你甜點「向蜜蜂致敬」，以蜂巢狀的容器盛載著一粒粒小巧的甜點，不僅美味可口，還賞心悅目。

劉韻棋說：「大部分人以為只有農村和鄉郊才可以養蜂，其實不然，因為香港也有幾個蜂場，永和蜜蜂場便是其一。養蜂人葉其學於1983年在沙田開設蜂場，現時有百多個蜂箱，養的全是中華蜜蜂。為了支持他的都市蜂場，我用他們的蜂蜜和其他食材，設計了這道甜點。」

這道甜點包括向葉其學及其蜂場致敬的紅莓海綿蛋糕、白朱古力蜂蜜脆脆、熱情果棉花糖、香蕉焦糖小糖果和雲呢拿可麗露，而吸引蜜蜂的小花及六角形蜂巢圖案則讓整個賣相更誘人。

Duffell: The Bee's Knees????

