

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

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## Contributors 作者簡介

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### KEE FOONG

A former editor of the LUXE City Guides and Discovery magazine, Hong Kong-based 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 Eastern Europe.

定居香港的Kee曾擔任《LUXE City 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。在今期 《AMBROSIA客道》,欣賞全球頂級餐廳的精緻佳 餚,也同樣喜歡街頭小食的他,將帶大家來一趟 東歐美食之旅。

### MAMIF CHEN

Mamie is a food writer and founding team member of Tasting Kitchen (TK) magazine. She contributes to various other publications as well as the Michelin Guide Hong Kong Macau website. Mamie particularly enjoys interviewing chefs and delving into their passions and motivations. For this issue, she explores the renewed interest in food smoking.

Mamie是《Tasting Kitchen (TK)》雜誌的創辦 成員之一,擅長撰寫飲食文章,作品見於香港 及澳門米芝蓮指南網站及其他刊物。她最喜歡 訪問廚師,發掘他們的熱忱和動力。在本期 《AMBROSIA客道》,她為我們探討再度受廚師注 目的煙燻烹調技巧。









### **PAYAL UTTAM**

Payal is a freelance journalist currently based in Singapore. She has been writing about travel, food and culture across the globe for more than 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 bringing more than food to the table.

目前定居新加坡的自由作者Payal,過去十多年來一直報道全球各地的旅遊、飲食和文化 資訊,其文章見於《華爾街日報》、《CNN》、 《Quartz》、《福布斯》、《The Art Newspaper》 和《Women's Wear Daily》。於今期《AMBROSIA 客道》裡,Payal訪問了多位將愛心帶到餐桌上 的廚師。

### **ANNA CUMMINS**

A Brummie by name and Hongkonger by nature, Anna is a freelance lifestyle writer and editor who finds this a perfect excuse to be as nosy as possible, all the time. Specialist subjects include negronis, 90s B-sides and chilli sauce. For AMBROSIA she talks to the chefs who are going wild for alternative meats.

出生於伯明翰但已扎根香港的Anna是自由作者及編輯,喜歡撰寫跟生活時尚有關的文章,藉此盡情刺探周遭一切。Anna擅長的題材包括有negroni雞尾酒、1990年代的副流行產物及辣椒醬。在本期《AMBROSIA客道》裡,她訪問了多位對另類肉類推崇有加的廚師。