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Contributors 作者簡介

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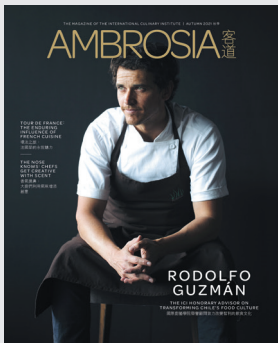
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CONTRIBUTORS 作者簡介



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PUBLISHER
發行人



Member of VTC Group
VTC 機構成員

INTERNATIONAL CULINARY INSTITUTE

CREATIVE CONTENT TEAM
創意團隊

PSKONNECTS

PUBLISHING DIRECTOR 出版總監
Petula S Kincaid

EDITORIAL DIRECTOR 總編輯
Tama Miyake Lung

CREATIVE DIRECTOR 創意總監
Gigi Lee

CHINESE EDITOR 中文編輯
Yam Yim Lan

PRODUCTION MANAGER 製作經理
Howard Leung

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MAMIE 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 AMBROSIA, she explores the intriguing power of scent.

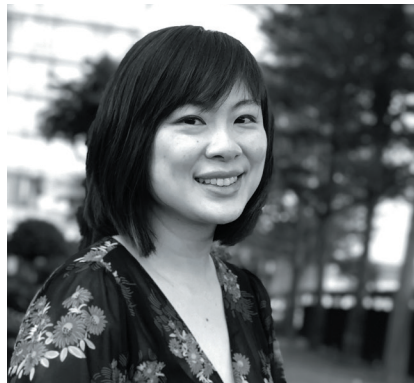
Mamie是《Tasting Kitchen (TK)》雜誌的創辦成員之一，擅長撰寫飲食文章，作品見於香港及澳門米芝蓮指南網站及其他刊物。她最喜歡訪問廚師，發掘他們的熱忱和動力。在本期《AMBROSIA客道》，她為我們探討了氣味讓人著迷的魅力。



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. Newly returned to the West, she takes us on a journey through France's culinary history and its contribution to global gastronomy.

出生於伯明翰但扎根香港多年的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。Anna不久前回歸歐美，並順道帶我們暢遊法國的廚藝發展史及其對全球美食的影響。



GRACE MA

Grace is a lifestyle and dining writer for luxury publications such as Travel+Leisure (SEA), CNA Luxury and Tatler Singapore. She enjoys discovering the next exciting dining spot in her hometown of Singapore, and unfurling the stories behind delicious plates and food trends. For this issue, she indulges her sweet tooth by talking to some of Asia's leading pastry chefs.

Grace為多本介紹奢華生活的雜誌如《Travel+Leisure (SEA)》、《CNA Luxury》和《Tatler Singapore》等撰寫與生活時尚和餐飲美食相關的文章，她熱衷發掘故鄉新加坡的最新美食熱點，以及各種美味菜式和飲食潮流的背後故事。在本期《AMBROSIA客道》，Grace訪問了幾位亞洲知名的糕餅廚師，滿足她對甜食的熱愛。



YUKARI SAKAMOTO

Yukari is the author of Food Sake Tokyo, a guide that demystifies Japanese cuisine and introduces shops in Tokyo. A graduate of the French Culinary Institute and trained as a sommelier, she offers market tours in Tokyo and cooking classes in her home. Her insider's guide to the many variations of sushi can be found in our Test Kitchen section.

Yukari著有《Food Sake Tokyo》一書，深入淺出地介紹了日本菜及東京的特色店舖。她畢業於法國廚藝學院，曾接受侍酒師的培訓。定居東京的她會帶人暢遊當地街市，以及在自己家裡舉行烹飪班。她在今期的「試驗廚房」裡介紹了多種不同的壽司，分享行內人才懂的知識。