



January 2024

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Recommended Citation

Trainor, India-Jayne (2024) "From China to the World 中華美饌 耀眼國際," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , 36-41.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol12/iss1/14>

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FROM CHINA TO THE WORLD

中華美饌 耀眼國際

Chinese fine dining ascends to the global stage at these award-winning restaurants
多間屢獲殊榮的中餐廳，讓中華美食登上國際舞台

As elevated Chinese fare enters a modern golden age, we meet the masterminds behind highly acclaimed Chinese restaurants around the world to uncover their recipes for success.

高級中菜正邁向黃金時代，India-Jayne Trainor為您介紹世界各地備受讚譽的中菜食府，揭開當中的成功之道。

By India-Jayne Trainor

It started as a trickle that became a flood.

In 2009, Lung King Heen in Hong Kong made history as the first Chinese restaurant to earn three Michelin stars in the history of the guide. Dozens more Chinese restaurants followed in their footsteps, including Lei Garden, Shang Palace and Bo Innovation, who have all earned the topmost prize in the hypercompetitive world of haute cuisine.

As a result, high-end Chinese restaurants today are finding their footing with critics worldwide. In an industry once predominantly shaped by French and Western culinary traditions, the inclusion of Chinese fine dining in prestigious restaurant guides and awards has become increasingly common.

Likewise, thanks to generations of immigration, Chinese communities have established a presence in almost every major world city. This widespread presence makes it easier for gourmet Chinese restaurants to attract and maintain a loyal customer base, supportive of their fine dining concepts and price points.

This has led to the emergence of a vibrant network of establishments specialising in gourmet Chinese cuisine, making it an opportune time to dive into the culinary arts of Chinese gastronomy. Worldwide, the scarcity of chefs proficient in these skills makes those who are, highly sought after.

The chefs at these renowned restaurants have mastered techniques passed down through generations, further refined in top culinary schools and the world's most prestigious kitchens. Here's an insight into some of the world's most remarkable Chinese restaurants that continue to spearhead the revolution in fine dining Chinese cuisine.

甫開始，餐廳獲獎如幾道細水；後來卻變成澎湃洪流，氣勢如虹。

2009年，香港的龍景軒成為全球第一家獲米芝蓮三星殊榮的中菜餐廳。隨後，不少中菜餐廳如利苑酒家、香宮和廚魔，亦紛紛躍上「星」途，在競爭激烈的高級餐飲世界，榮獲此項最高殊榮。

目前，高級中菜餐廳都在全球飲食評論家的美食名單上。在這行業，法國菜和西餐曾是主流，大行其道；但現在，高級中菜被納入著名餐廳指南，並獲得多項殊榮，已是愈來愈普遍的趨勢。

同時，經歷幾代華人移民海外，華人社區已幾乎遍及世界各大重要城市。中菜餐廳的廣泛存在，令它們更容易吸引和維持忠實的顧客群，其美食理念和價格均為受落。

這股趨勢使不少精緻中菜餐廳相繼湧現，亦造就深入研究中華廚藝的一個好時機。因此，在全球中菜廚藝專家短缺的餐飲業裡，中菜廚師變得炙手可熱。

這些著名餐廳的廚師掌握了代代相傳的烹調技術，並在頂級廚藝學校和全球享負盛名的廚房獲得進一步提升。以下是幾家在世界各地著名的中菜食府，它們繼續引領高級中餐的演變。

Coconut water ice with bird's nest, fermented coconut, dried mulberries, yogurt and mochi from London's A. Wong restaurant

倫敦A.Wong餐廳炮製的甜點，將椰汁冰配燕窩、椰果、桑椹乾果、乳酪和麻糬。

A. WONG, LONDON

Tucked away in Central London, the two-Michelin-starred A. Wong is the epitome of Chinese diaspora dining. The restaurant is owned and run by Head Chef Andrew Wong, a British-born chef of Chinese descent whose grandfather moved to England as a refugee.

Later, Andrew's parents, Albert and Annie, would come to open this elegant Pimlico haunt, which Andrew named A. Wong in tribute to the family. His authentic yet innovative dishes reflect his British upbringing, which was enveloped in traditional, home-cooked Chinese food.

"The restaurant is my celebration of China, its history, and the bridge between China and Britain," says Wong, whose signature "Collections of China" tasting menu takes diners through a multisensory feast across China's provinces, from Yunnan sweet potato to Shaanxi pulled lamb.

CANTON BLUE, LONDON

Not far away from A.Wong, Canton Blue in The Peninsula London prides itself on its fusion of Asian and British dining styles. More than just a Chinese restaurant, Canton Blue boasts the refined

elegance that is a hallmark of the original Peninsula in Hong Kong.

Executive Chef Dicky To who is also CCI's Master Chief course graduate, describes the menu as "rich in traditional Cantonese dishes, enhanced by recognisably British cooking techniques and ingredients."

Forgoing traditional ingredients such as abalone and bird's nest, Canton Blue instead showcases unique culinary creations. Highlights include Cornish blue lobster braised with aged cheddar, stilton, girolles, rice cakes, and hand-dived Scottish scallops. The menu also features inventive dishes like wok-fried lamb chops in a rich eight treasure sauce, alongside beloved authentic recipes like Peking duck, abalone and classic dim sum, plus an extensive drinks menu of baijiu and Shaoxing wines.

SHANG PALACE, PARIS

Shang Palace in Paris was the first Chinese restaurant in France to be awarded a Michelin star - a groundbreaking milestone when it was announced in 2011.

Under the guidance of Executive Chef Samuel Lee and his team of four culinary masters, the restaurant

operates with seamless efficiency, showcasing advanced techniques that impress even the most discerning French chefs.

Chef Lee brings substantial expertise to the table. A graduate of the Chinese Culinary Institute's course in Chinese Cuisine, he honed his skills with the Shangri-La Group in Wenzhou, mastering the nuanced cooking styles of Canton and Huaiyang.

While Shang Palace primarily offers Cantonese dishes, Chef Lee incorporates influences from other Chinese regions like Beijing, Sichuan, and Shanghai, evident in dishes such as roasted Peking duck and Sichuan-spiced chicken. The "Discovery Menu" features a variety of exquisite selections like Cantonese-style roast duck, classic char siu with honey, and langoustines with yuzu sauce, beautifully marrying Chinese culinary art with local French ingredients.

Anti-clockwise from bottom left: Chef Dicky To of Canton Blue, The Peninsula London; Canton Blue's signature Peking Duck; Cornish blue lobster with cheese, rice cakes and scallop from Canton Blue

(左) 倫敦藍粵軒餐廳主廚陶國檢
(右下, 右上) 倫敦藍粵軒招牌北京烤鴨, 及英國康沃爾郡的藍龍蝦、配芝士和扇貝



(Above) Executive Chef Samuel Lee of Shang Palace, Paris
(Left) Dim sum selection at Shang Palace, Paris

(上) 巴黎香宮的行政總廚李森
(左) 巴黎香宮的點心拼盤



倫敦A. Wong 餐廳

米芝蓮二星餐廳A. Wong位於倫敦市中心,是海外華人餐飲典範。餐廳由主廚Andrew Wong擁有和經營,這位華裔廚師於英國出生,其祖父當年以難民身份移居英國。

後來,Andrew的父母Albert和Annie於倫敦巴黎可區開設餐廳,Andrew以一家名字A.Wong來命名,以此來向家族致敬。他正宗又嶄新的中菜佳餚,反映他在英國華人家庭成長的背景。

主廚Andrew分享道:「餐廳體現我熱愛中國、她的歷史及中英文文化的連繫。」主廚的招牌菜單「中國典藏」(Collections of China) 帶領食客以味蕾走過中國不同省份,從雲南的番薯到陝西的羊肉。

倫敦藍粵軒

位於倫敦半島酒店的藍粵軒,距離A. Wong餐廳不遠。以融合亞洲和英式餐飲風格而佔有一席,藍粵軒不僅是一家中菜餐廳,還散發出香港半島酒店標誌性的優雅氣質。

行政總廚陶國檢亦同為中華廚藝學院大師班畢業形容菜單為「豐富的傳統粵菜,並融入公認的英國烹飪技術和食材」。

藍粵軒每道菜式盡顯創意,捨棄鮑魚、燕窩等傳統菜餚,卻以英國康沃爾郡的藍龍蝦、陳年車打芝士、斯蒂爾頓藍芝士、girolles芝士、年糕和人手捕捉的蘇格蘭扇貝作為亮點。菜單還包括創意菜餚,如濃郁的八寶醬炒羊扒、北京烤鴨、鮑魚和粵式點心等備受客人鍾愛的經典菜餚,以及具備多款白酒和紹興酒的酒水單。

巴黎香宮

位於巴黎的香宮,是法國首家獲得米芝蓮星級的中菜餐廳。2011年,香宮獲頒此項殊榮時,實在締造了重要的里程碑。

餐廳在行政總廚李森及其四位廚藝大師的領導下,保持高效率的運作,並展示高超廚藝技術,令到最挑剔的法國廚師也留下深刻印象。

李總廚早年畢業於中華廚藝學院的中廚師課程,在溫州香格里拉集團磨練出多項技藝,掌握了粵菜和淮揚菜的細緻烹飪風格,因此,他為香宮引進了豐富的專業菜餚知識。

香宮主要提供粵菜,但總廚融合了京、川、滬等中國地方菜色風味,例如北京烤鴨和川辣雞等菜餚,把美食體現得淋漓盡致。「探索菜單」(Discovery Menu)提供粵式烤鴨、經典蜜汁叉燒、柚子海蜆蝦等一系列精緻美食,將中式烹飪與法國當地食材完美結合。





MOTT 32, DUBAI

Nestled in the heart of the desert, Mott 32 in Dubai is an unlikely place to find award-winning Chinese cuisine. This renowned Cantonese restaurant has carved out a niche in this unusual environment, celebrated for its sustainable produce, time-honoured recipes, and innovative approaches.

From its vantage point on the 73rd floor of the Address Beach Resort, the restaurant offers a fine dining experience that blends Eastern and Western design elements with a traditional Chinese aesthetic. Executive Chef Frankie Yang Tao attributes the restaurant's success to its use of authentic ingredients like Yellow Mountain Honey, taro, and bird's nests, imported directly from China, and its adaptability in aligning traditional Cantonese flavours with the diverse tastes of Dubai's populace.

Originating from Nanjing, Chef Tao was schooled in Chinese culinary arts by his father. At Mott 32, he helms the kitchen, crafting signature dishes such as the renowned Peking Duck. This dish's creation, involving extensive trials with thirty duck varieties, a range of smoking woods, and numerous cooking methods, underscores the meticulous effort that has cemented its esteemed reputation.

CASSIA, SINGAPORE

At Cassia in Singapore, a culinary gem inspired by Asia's ancient spice routes, Executive Chef Alan Chan offers what he describes as a "modern reinterpretation of Chinese cooking."

Cassia's menu at this Sentosa establishment artfully blends traditional techniques with bold and vibrant flavours, presenting sophisticated dishes such as stewed udon with Australian lobster and handmade dim sum featuring abalone and Iberico pork.

For those seeking a taste of comfort, Chef Chan

recommends a house favourite: the double-boiled chicken soup with fish maw and dried scallop. He highlights that this dish reflects Guangdong cuisine's focus on the quality of the broth, delivering an invigorating aroma and flavour.

Chef Chan's extensive experience honed in restaurants and dai pai dongs alike in Hong Kong, has culminated in the perfection of his Signature Set Menu at Cassia. This menu showcases some of Chan's star items like wok-fried Kagoshima wagyu beef in black pepper sauce and chilled almond jelly with superior bird's nest. ■

Interiors at Mott 32, Dubai
迪拜卅二公館的內部裝飾美輪美奐



迪拜卅二公館

在迪拜的沙漠中心，很難想像到遇上卅二公館這家屢獲殊榮的粵菜餐廳。這家著名的餐廳在這個非比尋常的環境中佔有一席之地，以其可持續發展的食材、歷史悠久的食譜和創新烹調而聞名。

餐廳位於迪拜地標海灘度假酒店的73樓，融合了東西方的設計元素，以及中國傳統美學的精緻用餐體驗。行政總廚Frankie Yang Tao表示，餐廳的成功主要是使用了從中國直接進口的正宗食材，如黃山蜂蜜、芋頭和燕窩，以及將傳統粵菜風味與迪拜民眾的多樣化口味，完美結合。

Frankie總廚來自南京，跟隨父親學習中國烹飪。他主理卅二公館的廚房，製作北京烤鴨等招牌菜餚。這道菜經過多重試驗，廣泛涉及三十種鴨子品種、一系列燻木和多種烹飪方法，突顯了廚師的一絲不苟，並奠定了這道菜的聲譽。

新加坡凱嘉中餐廳

新加坡凱嘉中餐廳精心設計的菜單，受亞洲古法香料路線的啟發。行政總廚陳偉倫形容為「以現代手法演繹傳統中式烹飪」。

這家聖淘沙餐廳的菜單，巧妙地將傳統技藝與大膽鮮明風味融為一體，呈現多款精緻菜式，如黃湯扣煮澳洲龍蝦球伴稻庭烏冬，以及鮑魚和西班牙伊比利亞黑毛豬精製的手工點心。

對於那些尋求療癒滋味的食客，陳總廚推薦一道招牌菜：宗谷元貝花膠燉櫻花雞湯。他表示，這道菜反映廣東菜重視湯底質量，散發出令人振奮的香氣和風味。

陳師傅在香港的餐廳和大排檔累積的豐富經驗，令他在凱嘉中餐廳打造出精選套餐。菜單展示了他的一些星級菜餚，例如黑胡椒醬炒鹿兒島和牛，以及龍王金絲官燕杏仁凍。■



Seafood in double-boiled broth at Cassia, Singapore
新加坡凱嘉中餐廳的海鮮燉雞湯，令人垂涎三尺



The Chinese Culinary Institute's (CCI) programmes including the Higher Diploma in Culinary Arts, Diploma in Chinese Cuisine and Certificate in Chinese Cuisine (QF Level 2) provide an immersive education in the artistry of Chinese culinary traditions and a clear path to a rewarding career. At CCI, you can turn your dream of becoming an executive chef into reality and prepare for your exciting global culinary adventure!

中華廚藝學院(CCI)的廚藝高級文憑、中華廚藝文憑和中式烹飪證書(QF級別2)等多個課程，提供全面的中文傳統廚藝職專培訓，清晰引領學生投身充滿前景的廚師專業。在中華廚藝學院，您可以實現成為行政總廚的夢想，並為令人期待的全球美食冒險做好準備！