

# 如意宴 美味美器爭輝

## Delicious and Beautiful Tableware of “Wishful Feast”



■「九宮格拼盤」，其順序以上至下，左向右分別是蘇州奇石異彩、奢華手繪鉑金、黑色灑金漆器、宋代龍泉窰豆青祥雲、宋代天青色鈎窰、元末明初釉裏紅、手繪奢華黃金、玫紅灑金漆器及明清鼎盛青花，搭配峨嵋竹葉青茶。

**香** 港尖端餐飲，變化萬千，不論中西古今，均為聚焦所在。粵菜方面，表現更是精采，山珍海味並陳，華洋融為一體，而今納入美器，美食因而生色，其推陳出新處，在在令人驚豔。

法國百年瓷器品牌「麗固」，不僅譽滿全球，且擅吐故納新，由古典鑄新意，再置入生活中。繼去年首次在香港灣仔的會展中心推出「如意宴」後，今年則登峰造極，選在麗思卡爾頓酒店的「天龍軒餐廳」，此處樓為102層，在其最頂級的包廂 Chef's table（主廚之座）享用，視野絕佳，器皿絕美，飲食精究，層次高妙絕倫，堪稱一時無兩。

此次的「如意宴」，由精於中外藝術且深諳飲食之道的張聰先生主持，他和「天龍軒」的主廚劉秉雷及麗思卡爾頓酒店的行政總廚范秉達（Peter Find）合作，自選材、烹調、造型起，到餐具、菜餚的搭配及濃淡轉承止，無不交流互通，俾能

環環緊扣，進而扣人心弦。不同以往者，不用餐酒，而是茶飲。張聰品茗甚多，而且醉心於此，茶既要配餐具，也要提昇佳餚，務使「橫看成嶺側成峰」，讓賓客在品嚐「如意宴」後，「只緣身在此『餐』中」了。

一如先前，「九宮格拼盤」打頭陣。繽紛多彩的九個小圓碟，盛在一只鉑金色方盤中，燦爛耀眼，地方天圓。其順序以上、中、下各一列且自左向右之排序，分別是蘇州奇石異彩、奢華手繪鉑金、黑色灑金漆器、宋代龍泉窰豆青祥雲、宋代天青色鈎窰、元末明初釉裏紅、手繪奢華黃金、玫紅灑金漆器及明清鼎盛青花。碟內冷盤菜亦極絢麗難名，融合中西元素，並以茶酒凝結，妙在入木三分。有蟹鉗、燒肉、叉燒、鮑魚、豆腐等一望即知者，但都精選上料，仔細料理而成。其他的鴨胸、海蝦與南瓜，則非本來面目，在另出機杼下，頓覺耳目一新。

搭配的峨嵋竹葉青茶，置於釉裏紅蓋碗內，其氣清馨，其味淡雅，逕扣心扉，感覺除「習習兩袖清風生」外，更似「（豪）門今始為君開」。

其次上「乾坤過橋龍蝦湯」。此湯以龍蝦頭及魚骨久熬，混入蝦膏，湯呈黃紅，龍蝦則切薄片，其狀如花，置蓋碗內，再以濃湯注其中，酌添蔥蒜佐料。其味芬芳雋永，其鮮馥郁而甘，滋味無窮無盡，盪漾迴旋不已。另，其盛湯之壺，上下交疊，有其天地，故名乾坤，而所襯墊之陰陽托盤，黑配黃金，白搭鉑金，相互為用，有奇趣。

「海膽松露蒸官燕」這味，再掀高潮。《隨園食單》載有「冬瓜燕窩」一菜，指出其妙在「以柔配柔，以清入清」，而且重用雞汁、磨菇汁。比較起來，這道菜的燕窩，發得夠透夠好，非但潔白如玉，同時吸足高湯，覆於其上的海膽及黑松露薄片，香隨蒸氣飄散，尤添富貴氣象。



■「阿拉斯加蟹腿燴飯」，此靛藍之色彩出自宋代鈞窯，號稱「釉具五色，嵌在木窗中，益顯其瑰寶」。至於燴飯，先用上湯燉煮蓬萊米飯後，以蒜香提其味，加帝王蟹之腿。



■「乾坤過橋龍蝦湯」，以龍蝦頭及魚骨久熬，混入蝦膏，湯呈黃紅，龍蝦則切薄片，其狀如花，置蓋碗內，再以濃湯注其中，酌添蔥蒜佐料。其盛湯之壺，上下交疊，有其天地，故名乾坤，而所襯墊之陰陽托盤，黑配黃金，白搭鈔金，相互為用。



■香港麗思卡爾頓酒店的行政總廚范秉達 (Peter Find)

逐一送口細品，質感細膩非常，味蕾次第開展，嗜之雍容清雅。而搭配的白牡丹茶亦妙，嫩芽初綻凝碧，清甘回甜醇香，吃完珍饈啜飲，頗有高人風致。

接下來的「珍珠洋蔥和牛」，一如柳永之詞，收「三變」之功效。其墊底之飾盤，靈感來自戰國時之漆器，飾以金邊，古意盎然。白盤亦綴金邊，靈感來自藏寶架，有如金相玉質，立體感亦十足，散發華麗光彩。金匙羹設計非凡，其斜度、闊度兼優，可以屹立不倒，加上一體成形，將美器之精蘊，發揮淋漓盡致，其上置兩和蔥，一如畫龍點睛，美得讓人難忘。

和牛粒脂溶肉細，味甘而能生津，平淡之餘，更襯茶香。伴隨之茶，亦屬精品，乃 Fortune & Mason 煙燻伯爵茶，其香似佛手柑，其韻悠長不絕，頗能洗滌心神。

滋味至此一轉，準備合攏收尾。

以如意靛藍餐碟裝盛的「阿拉斯加蟹腿燴飯」，為此宴的末道菜。此靛藍之色彩，出自宋代鈞窯，號稱「釉具五色，艷麗絕倫」，其層次之豐富，深邃而高貴。嵌在木窗中，益顯其瑰寶。至於燴飯，先用上湯燉煮蓬萊米飯後，以蒜香提其味，加帝王蟹之腿。黃澄明亮之外，綻放玫瑰麗色，翠葉花瓣伴隨，耀於靛藍之中，美艷不可方物。此外，細點的紅棗雪耳燉萬壽果及燉木瓜切塊，皆為清逸上品，其色一如白玉，一似高懸夕陽，配上天山雪菊，頓覺沁人心脾，劃上完美句點。

品罷此「如意宴」，美器美食爭輝，佳茗佳景互襯，眼口至高享受，實已臻於極致，除拍案叫絕外，還是拍案叫絕，餘味環繞唇齒，久久不能止歇。D

Hong Kong's sophisticated dining culture changes fast; whether eastern or western, past or present, it's a gluttons' paradise. Especially for Cantonese cuisine, its performance is even more fabulous; delicacies blend eastern and western styles, now applying the beautiful tableware to make the gourmet more colorful.

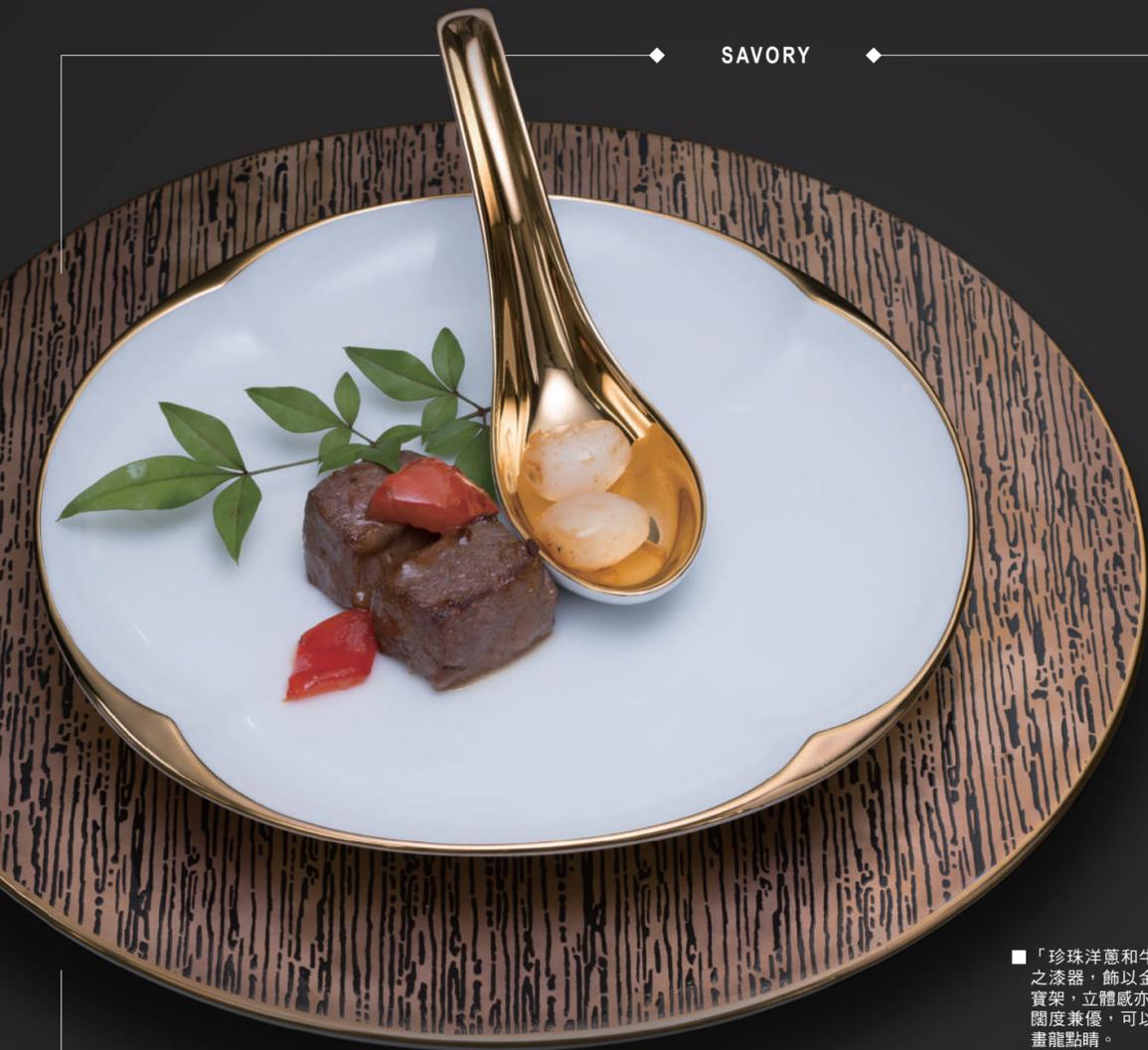
French porcelain brand "Legle" got rid of the stale and took in the new ideas from the classical mold, and then placing it in daily life. Following last year's "Wishful Feast" debuted in Hong Kong Convention and Exhibition Centre in Wan Chai, this year it chose to hold in the Ritz-Carlton Hotel's "Tin Lung Heen", where on the 102nd floor and enjoyed in its most luxury

room – the Chef's table; plus its excellent view, this sublime exquisite level feast can be acclaimed no other can be compared.

Hosted by Mr. Zhang Tsong, a Chinese and foreign art expert and also familiar in culinary, he cooperated with the executive chef Liu, Bing Lay of "Tin Lung Heen" and Ritz-Carlton's executive chef Peter Find, starting from choosing materials, cooking, modeling to cutlery, dish matching and arrangement, everything was done in communication and exchanging ideas and every detail interlocked with each other. Somehow this time was different from the past, they don't offer wine but tea. Mr. Zhang Tsong dedicated his time to taste various teas; the tea requires proper

utensils and it also enhances the dishes; so it holds an important position to make guests wishing staying forever in the midst of the banquet after tasting "wishful feast".

As previous, the "9-box grid platter" is the first course. Colorful nine small round saucers contained in a platinum square platter, brilliant and shine tableware represents the square ground and round sky. The order of this 9-box grid platter started from the top, middle and lower rows, and from left to right columns, namely Suzhou splendid stone, luxury hand-painted platinum, gold-flecked black lacquer, Song dynasty Longquan kiln green clouds, Song dynasty azure jun kiln, late Yuan early Ming dynasty underglaze



■「珍珠洋蔥和牛」，墊底之飾盤靈感來自戰國時之漆器，飾以金邊；白盤亦綴金邊，靈感來自藏寶架，立體感亦十足。金匙設計非凡，其斜度、闊度兼優，可以屹立不倒，其上置兩和蔥，一如畫龍點睛。

red, hand-painted luxury gold, rose red gold-flecked lacquer and Ming and Qing dynasty blue-and-white porcelain. And the cold appetizers contained in the small saucers were too brilliant to be named, blending Chinese and Western elements, also coupled with tea and wine. There were crab claws, BBQ pork, roast pork, abalone and tofu, which were selected from top ingredients and carefully cooked. Other dishes such as duck breast, shrimp and pumpkin were not in original shapes, in other words, quite refreshing.

The matching Emei bamboo leaf tea was contained in underglaze red tureen, its fresh scent and elegant taste made people's mind refresh, and this "breeze symbolized"

feeling even brought out the "rich's banquet starts to open your sense.

The followed course is "heaven and earth lobster soup". This soup was boiled with lobster heads and fish bones for a long time, mixed with shrimp paste so the color of the soup was in yellow red; the lobsters were sliced, its shapes looked like flowers, to put them in the tureen, then injecting puree, after that adding onion and garlic as the seasoning. Its fragrance was timeless and taste endless and seemed lingering forever. Also, the soup tureen, top and lower one overlapped with each other, hence named it heaven and earth, and the yin and yang tray, black matched with gold, white matched with platinum,

for the use of each other.

"Sea urchin and truffle steamed cubilose" got under the highlight again. In "Followed Garden Food List", it contained "melon cubilose" dish, pointing out its wonderful part was "to match soft with soft, to match fresh with clear", and used a lot of chicken broth and mushroom sauce. By comparison, this dish's cubilose was in excellent condition, not just showed with white jade color, but also absorbing enough broth. The sea urchins and black truffle flakes covered on top released its fragrances with the vapor into the atmosphere, adding luxury touch. And the matched white peony tea was also wonderful, newly sprung buds showed in

fresh green color, sweet and mellow taste with great fragrant.

The next "pearl, onion and beef" dish was like poet Liu Yong's words, it had "three kinds of changing" effects. Its bottom decorative plate was inspired from Warring States period's lacquer, decorated with gold trim. The white plate was also decorated with gold trim, inspired from the treasure shelf, like metallurgical jade, full with 3D touch, distributing gorgeous glory. The golden spoon had extraordinary design, both of its slope and width are in excellent shape, and can stand still without falling, with integral molded, and put green onions on top of it was a finishing touch.

Wagyu beef ball's fat was soluble with

fine texture; its sweetness can stimulate the saliva, and can elevate tea's aroma. The accompanied tea was also fine, its Fortune & Mason smoked Earl Grey; its fragrance was like bergamot that wakes up one's mind and spirit as well. So far, the taste had big change, ready to closeout.

Served on Wishful indigo plate, the "Alaskan crab legs risotto" was the end course. This indigo color came from Song dynasty's Jun kiln, known as its "glazed has five colors", the color's rich level was deep and noble; to embed in the wooden windows also can show its significant treasure. As for risotto, to use soup to stew with rice, then using garlic to emphasize its flavor and adding king crab's legs. Beside

the bright yellow color, it also shed off rose color, accompanied with green leaves and petals, to set off by indigo color.

In addition, the fine "dates and fungus stewed with fruits of Japanese raisin tree" and stewed papaya dices were top grade fresh dishes; its color was as white as white jade, such as the hanging sunset to accompany with Tianshan snow daisy to make people feel refreshed.

The competition of this delicious and beautiful tableware of "wishful feast", also with fine tea to set off the beautiful landscapes, it's an eye and mouth's supreme enjoyment, and can be called an extreme feast. And the taste lingers around the lips and teeth forever and ever... 22



■「海膽松露蒸官燕」，其燕窩發得夠透夠好，同時吸足高湯，而覆於其上的海膽及黑松露薄片，香味隨蒸氣飄散，質感細膩非常，味蕾次第開展。搭配的白牡丹茶亦妙，嫩芽初綻凝碧，清甘回甜醇香。