

New Western Cuisine.



ISSUE 61 July 2010



产品设计

海洋精华
Ocean's Best



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Ocean Brew

"Linie" means "line" and refers to the fact that after aging the spirit for 12 months, the company stows sherry casks of the product onto ships and sends them off on a voyage across the equator – i.e. the big "line" – and back.⁴⁶ Talk of the Town

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Newly appointed Executive Chef Karasawa Hiroaki and his team of Japanese chefs are bringing Japanese dining to a new height in Guangzhou.

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KEE at 796 Huai Hai Lu is set to become one of China's premier restaurants. A

culinary team of world-class European and Chinese chefs serves up a fresh and modern cuisine that fuses the best of both International and Cantonese cookery.

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All of Goya's main ingredients are transported from overseas, and the chef, who has worked in France for many years, is in charge of the preparation of every dish.

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Romania Country Bakery

Nicholai uses a rye sourdough starter, 100% organic wholewheat flour, and bakes his 5lb and 10lb dense, delicious loaves in a wood-fired brick oven which take pride of place right in the middle of his store.

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If Nature has an Ending its Last Frontier would be Atlantic Canada

And if nature caters, its entrees would be Prince Edward Island and New Brunswick
Let food connect us to the lives that sustain us

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Geoffrey Bawa – Sri Lanka's

pioneer of Modern Tropical style

Geoffrey Bawa's hallmark was the way in which he successfully linked the island's ancient heritage with the more recent Portuguese and Dutch colonial styles plus his own almost Italianate flair for landscape.

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Photo by Geoff Lung



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常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参与过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

Wines That Celebrate the Ocean's Bounty

Whites, Light & Fruity Reds, Rose and Sparkling
But Pinot Noir with Salmon

敬海洋之浩瀚

白葡萄酒、清淡、果味红葡萄酒、玫瑰以及起泡葡萄酒，与三文鱼最搭还数黑皮诺

Seafood is increasingly considered by health care professionals the world over as the healthy alternative to red meats and other "fatty" proteins that have been the main course of choice for the "Baby Boomers" (Those born from 1946–1964) of the industrialized countries, where a combination of poor eating habits and relative affluence has made possible as never before a volume of less-healthy choices, dramatically increasing the incidence of coronary heart disease and stroke.

Guess which sandwiches have dominated global sales at McDonald's and Burger King: Fish, chicken or beef? You guessed it: Big Macs; Quarter Pounders, Whoppers and Cheese Burgers (Wherever beef is sold). It's the same for Kentucky Fried Chicken, Pizza Hut or Domino's: Fatty, high cholesterol, high sodium foods, a.k.a. "comfort foods" have become the food-drug of choice for so many who feel unloved and unwanted. They say that "Food is Love"; and it is when prepared with love to nourish and satisfy loved ones; however, regardless of the affection and good intentions of the cook, if the food is unhealthy it can be a recipe for an early demise.

More and more of the world's population is consuming greater quantities of seafood, and naturally, the fresher the better. As restaurants from Cape Town to Perth, London to the Orient and Vancouver to Buenos Aires expand their seafood offerings, the wine consuming public as well as restaurateurs are increasingly asking "What wines go best with seafood?" Of course, there is no single answer to the question and broad generalizations with respect to wine and food pairing are often doomed, if not hopelessly flawed. But experience has proven some common guidelines that can greatly increase the likelihood of a delightful seafood encounter with wines that compliment, rather than insult.

If you learn a simple set of wine and

seafood guidelines that take into consideration sauces, spices, herbs and styles of preparation, whether you're a consumer or an operator, you're generally good to go. To reduce this advice to the very minimum for those who prefer the "bottom-line", the wine categories that are most successfully paired with the different types of seafood are white wines, light & fruity reds (such as Beaujolais), Rose and sparkling wines of every pedigree (So Cavas to Proseccos to Champagnes Grand Marques). Since every rule was meant to be broken, the best wine with salmon is not Chardonnay as many would guess, but rather, Pinot Noir. If you don't believe me, the next time you order Salmon, try a premium Pinot Noir: You'll be very glad you did.

And one more thing: Since every seafood dish is unique unto the chef or the cook in terms of herbs, spices and even combinations of preparation styles, if my suggestions don't work with any particular seafood dish on the menu, by all means experiment with any of the other suggested wines here and find those that are just right for your signature dish; or if you are the restaurant customer with your favorite dish, when your palate simply demands something different. Never be afraid to experiment and discover which wines taste best with your favorite seafood, because whether you are a restaurateur or a guest in a restaurant, you are the customer. And the customer is always right.

I am **Red Fred**, over & out.

健康关爱的专业人士越来越多地认为，工业化国家的“婴儿”潮（出生于1946–1964年之间）以来，海鲜逐渐可以作为除红肉、“脂肪”蛋白质之外，主食的另一选择。在那个年代，不好的饮食习惯以及由此带来的相关影响，令健康得不到保障，从而导致了冠心病等疾病的发病率。

猜猜看，哪种口味的三明治将占领全球的麦当劳和汉堡王，鱼肉、鸡肉、还是牛

肉？巨无霸、足三两、华包芝士堡。对于肯德基的香辣鸡腿堡、以及必胜客和达美乐披萨而言，都是一样：高脂肪、高胆固醇、高钠。换言之，对于那些“寂寞而孤独”的人群来说，这些“便利食品”如同药品一样让人上瘾。他们说“食品即是爱”，当然如果你所爱的人们准备食物时，这的确是真理，然而抛开各种情感因素，如果食物不健康，那么这就是慢性毒药。

世界上越来越多的人口开始消耗数量庞大的海鲜食物，对于海鲜而言，自然是越新鲜越好。从澳大利亚的佩斯到南非的开普敦、从伦敦到温哥华到布宜诺斯艾利斯，到处都有海鲜菜肴。人们也愈加关心“什么样的葡萄酒与海鲜搭配最佳”。当然对于这个问题，很难有统一的答案。尤其是在追求完美的道路上，葡萄酒与食物的搭配通常都令人沮丧。不过经验会给我们一些指导，这些建议能够让海鲜与葡萄酒的搭配更加合适一些，降低二者互损的可能。

无论你是消费者还是烹饪者，如果了解一些葡萄酒和海鲜的搭配，那么你会考虑酱汁、香料、香草以及烹饪方式，这将是个好的开始。简而言之，最基本的来说，与各种海鲜搭配最为合适的是各种白葡萄酒、清淡或果味的红葡萄酒（如博若莱）、各种玫瑰和起泡葡萄酒（Cavas、Proseccos、Champagnes Grand Marques）。既然各种规矩都是用来打破的，那么与三文鱼最适合的搭配便不是雪当利，而是黑皮诺。如果你不相信话，下次点这道菜的时候，试试黑皮诺，你绝不会后悔的。

还有一件事需要提醒，由于使用不同的香草、香料，以及制作方法的不同，每道海鲜菜肴对于每个厨师来说都是独一无二的。如果我的建议与某个菜单上的海鲜菜肴搭配不当，请务必尝试在这里提到的其他葡萄酒，直到找到与你的菜肴真正匹配的那一款。或者如果你来餐厅享受最钟爱的菜肴，可以感受一些其他葡萄酒带来的不同。永远不要害怕尝试，尽可能去发现你中意的葡萄酒与海鲜的搭配。无论你是餐厅经营者或是顾客，都是消费者，而消费者永远是正确的。

我是**田博华**，一直在这里。

Suggested Wine and Seafood Pairings

Oysters and Fried Seafood
Champagne and Oysters are a classic
Champagne & Sparkling Wines always work with fried
seafood

Lean White Fish Prepared Simply
Chenin Blanc, Sauvignon Blanc, Pinot Grigio

Seafood with Rich, Creamy Sauces
Chardonnay (with Oak)

Crab
Sauvignon Blanc & Fume Blanc

Oilier Fish Varieties
Pinot Gris & Viognier

Spicy Seafood
Gewurztraminer, Riesling, Marsanne, Roussane &
Champagne-Sparkling Wine

Tuna & Fatty-Full-Flavored Fish
Fish Stewed in Tomato Sauce
Robust Seafood Dishes Such as Paella
Beaujolais, Chianti Classico & Rose

Seafood with Heavy Sauces
Tomato-Based Seafood Soups
Roses & Champagne-Sparkling Wine

Grilled Full-Flavored Fish
Grilled Scallops
Pinot Grigio

Mussels
Chenin Blanc, Pinot Blanc, Sauvignon Blanc

Shrimp
Pinot Blanc, Chenin Blanc, Sauvignon or Fume Blanc &
Chardonnay

葡萄酒与海鲜的建议搭配

生蚝与煎炒海鲜
香槟与生蚝的搭配是经典
香槟&起泡葡萄酒最适合煎炒海鲜菜肴

简单烹饪的白色瘦肉型鱼类
白谢宁、苏维翁、灰皮诺

伴有丰富奶油酱汁的海鲜
雪当利（橡木桶存放）

蟹肉
苏维翁白葡萄酒以及白富美

油浸鱼
灰皮诺和维欧尼耶

辣味海鲜
格乌查曼尼、雷司令、美莎丽白、胡珊以及香槟或起泡葡萄酒

金枪鱼和高脂肪鱼类
鱼配番茄沙司
口味浓郁的海鲜菜如西班牙海鲜饭
博若莱、古典基安蒂以及玫瑰红葡萄酒

海鲜配浓郁酱汁
以番茄为主要原料的海鲜汤
玫瑰红葡萄酒和香槟起泡葡萄酒

烤鱼、贝类
灰皮诺

贻贝
白谢宁、灰皮诺、苏维翁白葡萄酒

虾
白皮诺、白谢宁、苏维翁或白富美和雪当利