

China Modern

PLAY AROUND WITH TRADITIONAL RECIPES, ADD A TOUCH OF RICH RED TO YOUR TABLE AND YOU'RE ALL SET TO THROW AN INTIMATE AND MODERN CHINESE DINNER PARTY

以傳統食譜為本，再在餐宴中加入鮮艷的紅色元素，弄製一頓可口的現代中菜

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PHOTOGRAPHY EDGAR TAPAN

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OPPOSITE: Small iron wire birdcage candleholder, \$140, square dinner plate, \$360 set of 4, Mondo black square sauce dish, \$26 set of 4, red printed placemat, \$260 set of 4, all Indigo
LEFT: OVologue's colourful sweet and sour pork is a contemporary take on the traditional Chinese version. Red placemat, as before

對頁圖：小鐵枝鳥籠燭台，\$140，方形餐碟，\$360，一套4件，Mondo黑色小方碟，\$26，一套4件，紅色餐墊，\$260，一套4件，全部來自 Indigo
左圖：OVologue的咕嚕肉色彩悅目。在傳統的烹調方法中加入新元素。紅色餐墊，請參閱前圖

With food served in bite-size pieces and from communal dishes, Chinese meals instantly become a shared experience. And here in Hong Kong, a wealth of spices, seasonings and flavourings is right at your fingertips. So, what are you waiting for? Pull out your wok and whip up a storm.

Firstly, give your dining room a chic 21st-century look by combining modern and antique tableware with striking red and black accents. Be sure not to over-clutter your table. As Chinese food is designed for sharing, you should serve everything on large, central plates – chunky centrepieces will only get in the way once you start dishing out the food. Choose instead to focus on small, delicate touches, in order to create a sense of fragile beauty. Carefully placed blossoms, like blousy white chrysanthemums in petite red salad bowls, make for unique table decorations.

Alternatively, head to Cat Street for some interesting antique finds that will give your table a touch of old-world China. Ivory-style hair combs and carved red beads look pretty dotted amongst your table settings.

Keep your tableware minimal so as not to detract from your decorative efforts – simple crystal ware and plain dark wooden or silver chopsticks are ideal. Pairing these with clean, white china works best and also allows the food itself to stand out.

中國菜的特色是食物大多會切至可以一口放進嘴巴的大小，而且會多人一同進食數道菜，所以說中國菜是一種共享的進餐體驗。而在香港，市面上有數之不盡的香料、調味料和佐料任君選擇，想弄製各種味道都輕而易舉；所以，你還在等什麼？快快穿上圍裙，拿起鑊鏟，在廚房來一場美食革命。

首先，把飯廳佈置成21世紀的時尚格調，而做法是混合現代與古董餐具，再把奪目的紅色和黑色元素共冶一爐，在餐桌上打造出新舊及鮮艷暗沉交錯的效果。不過，要注意佈置時切勿加入過多擺設，以免產生凌亂感。由於中菜都是共享的進餐模式，所以食物份量方面應該較多，而且應使用圓形大碟——再漂亮的碟子也會暫時被搶去風頭，因為只有當食物逐漸被夾走，才會看得見碟子上的花紋。可把注意力放在精緻的細節上，營造一種纖細的美感。花卉當然是餐宴少不得的裝飾，品種方面可選擇矮身的純白色菊花，放在沙律碗之內，再小心安排它們的擺放位置，為餐桌佈置添上與別不同的點綴。

另一方面，Cat Street（即港島上環摩羅街）聚集了許多出售古董、古玩的小店舖，不妨前往該區搜尋一些有趣的製品，能為餐桌帶來舊中國的韻味。例如在桌上放數件象牙梳子或是紅色的雕刻珠子，能使整體佈置更添優雅感覺。

餐具方面，應以簡約的款式為主——簡單的水晶杯和深色木製或銀製筷子就是最理想的配件。簡約的白色陶瓷碟子是最合適的容器，既不會奪去餐桌

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RIGHT: Nickel-plated tealight holder, \$570, flower-printed platter, \$240 set of 2, square bowls, \$90 set of 2, black napkins, \$80 set of 4, all Indigo; red bowls, \$360 set of 6, i.d.; red placemat, as before
 OPPOSITE: Set the scene with red, black and white accents – a red lantern in the background lends authenticity to the mysterious atmosphere. Small birdcage candleholder, square dinner plates, black square sauce dish, red printed placemats, all as before; large wire birdcage candleholder, \$170, Indigo

右圖：鍍銀燭台，\$570，花卉圖案淺碟，\$240，一套2件，正方形碗，\$90，一套2件，黑色餐巾，\$80，一套4件，全部來自Indigo；紅色碗，\$360，一套6件，i.d.；紅色餐墊，請參閱前圖

對頁圖：以紅、黑和白色元素作為佈置的主題——黑色對景前掛上紅色燈籠，營造神秘氣氛。小鳥籠燭台、方形餐碟、黑色正方形碟、紅色餐墊，請參閱前圖；白色大鳥籠燭台，\$170，Indigo



You need to take several elements into consideration when preparing Chinese food – taste being just one of them. Says Thomas Ma, director at OVologue, a traditional Chinese restaurant, which blends history with modern art for a contemporary feel: "Taste is a simple way of expressing one's feelings, but there is certainly more behind the scenes to be discovered."

Aroma, texture and appearance are all things Chef Wong, head chef at OVologue, suggests you keep in mind when creating authentic and appetising dishes. Use colourful ingredients or seasonings to garnish your creations, just as Chef Wong has done with the bright slices of green capsicum and the dried raisins and cranberries that pepper the sweet and sour pork pictured on these pages.

For a contemporary take on this dish, Chef Wong advises "referring to the traditional recipe and modifying the ingredients to create your own flavours." Here, he deep-fried bite-size pieces of pork then stir-fried them in a variation on the conventional sweet and sour sauce. Chef Wong substituted the standard white wine vinegar with sweetened, aged

佈置的焦點，也能令食物更加突出；中菜的食物大多色調鮮艷，還有什麼比白色餐碟更加理想？

在準備中菜的菜式前，有數個要點必須先牢記在心——味道只是其中一個重要元素。中國菜館OVologue的總監Thomas Ma擅於結合傳統和現代藝術，製造出具有時尚氣息的創作；他表示：「味道固然是表達個人情感的簡單方法，但味道之外其實還有很多等待被發掘的東西。」

OVologue的主廚Chef Wong指出，想弄製可口美味的菜式，就應創作出香氣、質感和賣相也一流的佳餚。在菜式中加入色彩漂亮的食材或配料，既為食物加添香味，也能把菜式裝飾得精緻悅目，賣相吸引；例如在這幾頁可看到的創作，他在烹調咕嚕肉時加入顏色鮮艷的青椒、葡萄乾和莓子乾，不但能帶出菜式的香氣，同時為菜式加添紅紅綠綠的色調，集色、香、味於一身。

別以為這道咕嚕肉只是平時常吃到的那種普通菜式，它可是Chef Wong的全新演繹；主廚建議「根據傳統食譜的烹調方法，稍為改變食材配料的選擇，創造出個人化口味」。他首先把豬肉切成一塊塊一口可進食的大小，然後略為油炸；根據傳統的煮法，這時候應把甜酸醬倒進鑊中炒香豬肉，但Chef Wong並沒有使用一貫的白酒醋，而是以甜陳





OVologue's OVO Garden Cocktail OVologue呈獻OVO Garden雞尾酒

SERVES 1	1人份量
30ml vodka	伏特加酒30毫升
5 (preferably fresh) raspberries	紅莓(新鮮為佳)5顆
45ml crème de pêche	桃酒crème de pêche 45毫升
45ml lemon juice, freshly squeezed	鮮檸檬汁45毫升
90ml cranberry juice	紅莓汁90毫升
90ml orange juice	橙汁90毫升

Crush the fresh raspberries to a pulp in a martini shaker. Pour in the vodka, followed by the peach liqueur and the cranberry and orange juices. Add ice, shaking the mixture until very cold (the exterior of the shaker will frost over). Pour into a martini glass and garnish.

把紅莓放進攪拌器中攪成果泥，倒入伏特加酒，然後是桃酒、紅莓汁和橙汁，再加冰後攪至混合物變凍（攪拌器外面也會受冷），最後把混合物倒進酒杯中並裝飾便完成。



LEFT: OVologue breaks with tradition, serving specialty dim sum, like this Phoenix Dumpling with Vegetarian Shark's Fin, in delicate red baskets as an evening treat

左圖：OVologue的烹調方法打破傳統，例如這款以紅色圓籃盛載的特色點心Phoenix Dumpling with Vegetarian Shark's Fin，為晚餐帶來驚喜

WITH THANKS TO OVologue FOR THE LOVELY VIEW AND DELICIOUS FOOD

vinegar, and he suggests adding pineapple and onion as another tasty alternative. For a truly succulent dish, he stresses that you should use the freshest possible ingredients. And keep a constant eye on your stovetop's temperature as you cook to give your food tantalising aromas and the subtle but delicious flavours so inherent in Chinese cuisine.

With your dishes for the evening ready to go, it's time to focus on the drinks. A crisp Pinot Grigio will pair nicely with spicy food without dominating the table. Or, for something more unusual, make fruity cocktails for your guests. Try your hand at the OVO Garden cocktail (pictured), a fresh complement to any Chinese dish, and with bright colours that will match your table settings perfectly. You could also try spicing it up, suggests Chef Wong, by caramelising pieces of fruit and adding them to each drink.

Serve jasmine tea throughout the meal from an antique, intricately-patterned teapot to add to the evening's authenticity. Check out this month's More or Less for some interesting ideas on where to find the perfect pot.

醋取而代之，同時他也建議加入菠蘿和洋蔥於咕嚕肉中，增加菜式的鮮味。想弄製一道又香又多汁的可口菜式，除了要有正確的烹調方法外，Chef Wong強調新鮮食材也是關鍵所在，很多時味道的成敗也是取決於食材的鮮味。另外，在烹調時應當留心爐頭的溫度，如果火力過猛的話會令食物過熟和變乾；中國菜式講求的是香、味合一，所以要小心控制火力，讓食物兼備引人垂涎的香味和可口的味道。

準備好晚餐的菜式後，就可轉而弄製飲品。口感清涼的Pinot Grigio跟香辣的食物最為相配；如果想弄製一些較特別的飲品，可選擇水果雞尾酒，清甜甜甜的味道定會大受客人歡迎。例如OVO Garden雞尾酒（如圖）的清新口味便能配合各式中菜，而且顏色悅目漂亮，跟餐桌的裝飾十分合襯，使之也成為餐桌的一個點綴。這款飲品還可作出變化，Chef Wong就提出把水果製成焦糖，然後加到每杯雞尾酒之中，增加酒香和甜味，也為客人送上新意。

在一個圖案精緻優雅的古董茶壺中沖泡茉莉花茶，於餐宴期間給客人添飲，能令這個晚上更美滿。我們在今期的More or Less一欄內介紹了多個漂亮的茶壺，可從中挑選一款最能配合家中餐宴佈置的款式，延續優雅感覺。❖