

# 麗固典藏 如意宴

## “Wishful Feast” in Legle Collection



■九宮格宮廷開胃菜，有仿元的釉裏紅、仿明清的青花，還有金、藍、褐、綠諸般釉彩，具富貴氣象。盤內菜式則以淮揚為主軸，絢麗多姿。

Text by 朱振藩 · Photo from 麗固 Legle French

香港的餐飲業，一度引領風騷，號稱「美食天堂」，今仍華、洋並茂，在華人世界中，執飲食界牛耳，其粵菜極神奇，融入中、西元素，既與世界接軌，又有自己面目，經吐故納新後，風味為之一轉，尤善烹製海鮮，各方趨之若鶩。而今，美食和美器齊揚，香江為之生色，食客在口福外，視覺感受一流，如此相得益彰，足以傲視全球。

設計師 Peter Ting 嘔心瀝血之作「如意宴系列」餐具，絕妙與精緻，由此一物之微，即知設計嚴謹，竟是如此儀態萬千，兼且雍容華貴，而精研中外藝術且精於飲饌的張聰先生反覆與名廚探究參詳，為求美器與美味競輝，相互烘托融一體，精心淬鍊，落落大方所推出的「如意宴」，其高妙傑出處，令人拍案叫絕，可謂再造中餐之中興。

這套法國「麗固」品牌的「如意系列」，率先登場的是「九宮格拼盤」。以一只鉑金色方盤托出，上載九個小圓碟，縱三列且橫三排，呈現天圓地方之狀。小碟諸彩紛陳，有仿元的釉裏紅、仿明清的青花，還有金、藍、褐、綠諸般釉彩，

浮誇帶詩意，具富貴氣象，能巧奪天工。而在盤中之菜式，則以淮揚為主軸，環環緊扣，絢麗多姿。其正中者，擺椒蜜和牛粒。其餘則是香燻鵝蛋、海膽汁鮮帶子、黃芥末大白菜、薑蜜油封鮭魚、法國炸田雞腿、紫彩豆腐羹、香芒起士牛肚菌及甘味翡翠苦瓜。其吃法悉聽尊便，可直、可橫、可斜。如想換個花樣，還可正中突破，再蠶食其四周；亦可先以地方包圍中央，最後逕取核心。

我個人則採先苦後甘之法。先吃半片翡翠苦瓜，待食畢其他各味，再享用最後半片苦瓜，來個苦始苦終。當然啦！此一拼盤充滿著趣味，「只要我喜歡，有什麼不可以」。

其次的「水晶蝦球」，著實令人驚艷。明蝦去其頭尾，接著再去其殼，純取精華油灼，置於如意盤肉，一旦掀開配蓋，雪白無瑕，型態優美。其搭配之青蔥細絲及紅辣椒絲，則分置如意碟上，任君酌量添加。至於水晶芡汁，盛於金邊白壺內，澆淋於蝦球中。不僅賞心悅目，而且質感脆爽。此際佐以冰鎮的鐵觀音，沁人心脾，美不勝收。

■中西合璧甜蜜蜜，其冰淇淋用香港「永利威」酒莊的五加皮酒為元素，入口一如雪花，餘味時泛雞聲。



■松茸雞湯，其側有二小金碟，各放切段的花膠或烏參，與以黑松露作餡的小雲吞。先用雞湯澆淋松茸等，待食畢松茸，把另外三料齊倒入，口感大不同。



接下來的「老火松茸雞湯」再掀高潮，跌宕動人，吸睛不已。切段的松茸和切塊的牛肝菌放在宛若南瓜型的茶壺裡，其側有二小金碟，一放切成小段的花膠或烏參，另一側擺以黑松露作餡的小雲吞。先用雞湯澆淋松茸等，掀蓋聞其香，芳馥頗怡人，待食畢松茸，把另外三料，齊倒入共享，口感皆不同，賣相卻頂尖，細品其滋味，樂即在此中，餘味繞唇舌，久久不散去。

主食為「乾坤鮑魚五穀飯」。其中的鮑魚，分別來自澳洲和非洲，取其不同的質地和口感，或細密柔軟，或彈牙有勁。經過滷製之後，再各取其半，拼成太極狀，刀工已然了得，刀叉亦甚精緻，都是法國精品，全用手工製作。而五穀飯淋上鮑魚滷汁，鮮香營養，固不待言。最妙的則是取食的湯匙，其斜度、闊度均極講究，可以屹立不倒，而且一體成形，其紋飾及造型，實已臻於極致，將美器之精蘊，

推上了最高峰。

甜點的「長相思花味果凍」，放在鉑金盤內，果凍晶瑩剔透，在長方形中，諸色小花羅列，洋溢多姿多采，倒影則映盤內，綻現花樣年華。其命名亦特別，所謂「長相思」者，乃白葡萄酒 Sauvignon Blanc 的中譯。基本上，此「長相思」確實能「摧心肝」，只是其所摧的，是使人動容，是使人之口及眼二者，均達到前所未有的和諧與感性。終結的「甜蜜蜜」，真的有意思。這個點心中西合璧，美器已炫人耳目，我則最愛其冰淇淋，它是用香港「永利威」酒莊的五加皮酒為元素，冰清玉潔之姿，入口一如雪花，餘味時泛雞馨，愉悅怡暢不盡。

這套由「新滬坊」所呈現的「如意宴」，精采絕倫，花團錦簇，其連結有如元人的套曲，亦似交響樂的組曲，交互重疊，澎湃優雅。幸喜它長年供應，欲一探其奧妙者，則請您捷足先登，自品自食自逍遙。👉

The food and beverage industry in Hong Kong is the pioneer of Asia, it has been known as “gourmet paradise”, nowadays it combined both Chinese and Western ingredients and stands still as the leading position in the global catering industry. The Cantonese cuisine is kind of magical, it includes Chinese and Western elements to connect with the world, however, also keeping its essence, after renewal, the flavor even turns out to a higher level, especially good at seafood and favored by all the parties. Today, food and dishes are both important especially in Hong Kong, diners indulge in the vision feast beside the delicacies, so does complement each other and establishes one’s specialties.

Designer Peter Ting’s painstaking “Wishful Feast Series” tableware is exquisite and refined, from the details we



■水晶蝦仁，水晶芡汁盛於金邊白壺內，澆淋於蝦球中，再佐以冰鎮的鐵觀音，沁人心脾。

can know his rigorous design which is so deportment and elegant. While Mr. Zhang Cong who has studied Chinese and foreign art and also a master of food and beverage, he repeatedly explored and discussed with chefs for a better complement of tableware and delicious cuisines, setting off each other by contrast then be united as one, after carefully deliberating then gracefully launched “Wishful Feast”, which is sublime and describing as the resurgence of Chinese feast.

The first presenting of this Legle French’s “Wishful Series” was the “squares platter.” It was presented with a platinum golden color square plate with nine small round saucers on the top, arranged in three horizontal rows and three vertical columns, it means the dome of the sky and square of the earth. The saucer were full

of different colors, such as red glaze that imitated from Yuan Dynasty, blue painting on the white porcelain that imitated from Ming and Qing Dynasty, as well as gold, blue, brown and green glaze, with a poetic exaggeration, also rich in outlooks and intricate design. And the dishes that placed on the tray focus on huaiyang cuisine, colorful and interrelated with each other. The honey pepper and dried beef cubes were placed on the center saucer, the rest were roasted quail eggs, sea urchin sauce with fresh scallop, yellow mustard cabbage, ginger and honey boiled salmon, French fried frog legs, purple color tofu soup, mango cheese ceps and sweet green bitter melon. Gourmand can eat from any side dishes, from straight, cross or oblique direction; or changing the pattern from the middle, and then nibble around; or from

the surround side dishes then to the center one.

I personally like to eat from bitter then sweet favor method. Starting from eating half a slice of bitter melon, then completing other flavors, and then enjoying the last half slice of bitter melon, beginning from bitter taste and also ending with the bitter flavor. Of course! This platter is full of fun, “As long as I like, I can enjoy it in anyway.”

Followed by the “crystal shrimp ball”, it’s really amazing. Prawns were cut off its head and tail, and then took off its shell, burning in the pure oil then placed on the meat, once opened the lid, white and flawless body was really beautiful; its matched green onion and red pepper julienne were for taste at one’s own choice. As for crystal gravy, filled in the white jug

with golden rim, then poured on the shrimp ball, not only created an enjoyable view but also having a crispy texture. Suggesting to go with a cup of Tieguanyin tea would be refreshed.

The next course is “edible mushroom chicken soup,” it arouses big talk again. The edible mushrooms were cut into sections and placed in the pumpkin shaped teapot with chopped ceps. There were two small golden saucers on its side, one placed with chopped maw or sea cucumber, the other one placed with small wonton that filling with black truffle. Pouring the chicken broth first on the edible mushroom, then opening the lid can smell its fragrance, with enjoyable sweet pleasant, after tasting the mushroom, pouring the other three ingredients to have different tastes, yet the good looking arrangements with delicious tastes let people indulge in it for a long time.

The main course is the “heaven and earth abalone with grain rice.” The abalone came from Australia and Africa, whichever having different texture and

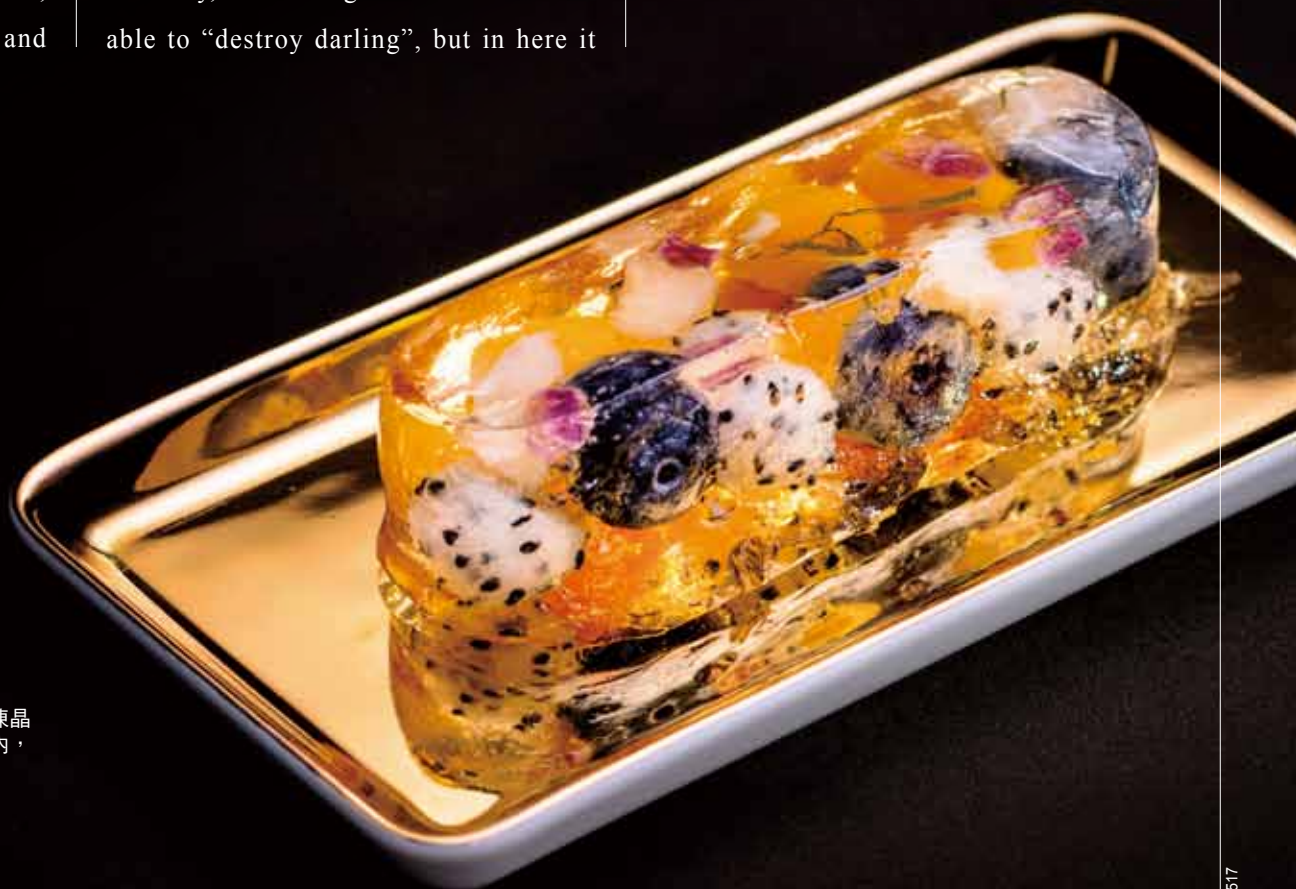
taste, sometimes fine and soft, sometimes elastic and chewable; after stewing, taking half from each of them then arranged them as a tai-chi shape. The knife skill is already amazing, plus the sophisticated hand made French cutlery, it's truly luxury. The grain rice topped with abalone sauce is delicious and nutritious, beyond words can describe. The best of all is the tablespoon, its slope and width are very particular, it can stand still and also made in one piece, its decoration and styling are the extreme design, pushing fine cutlery into a high peak.

The dessert is “Sauvignon Blanc floral flavor jelly” and placed on the platinum plate, the jelly looks crystal clear in the rectangle plate, with various small colored flowers by the side which filled with flourishing; inverted image is reflected on the plate that exuding blooming mood. Its name is also special, so-called “long-term lovesickness” is the Chinese translation of Sauvignon Blanc white wine. Basically, the “Sauvignon Blanc” is indeed able to “destroy darling”, but in here it

moves people's mouth and eyes to reach unprecedented harmony and sensibility.

The ending course “sweet honey” is really interesting. This snack combines Western and Chinese ingredients, besides the deceptive plate, the ice cream that I love very much is from WuJiaPi wine element of Hong Kong “YongLiWei” winery. With its pure and noble look, this “sweet honey” gives a snowflake texture and with a chicken flavor aftertaste, really providing an endless pleasure.

Presenting by “New Shanghai”, this “wishful feast” is brilliant and exquisite, it arouses people's deep affection such as divertimento from Yuan Dynasty, or symphonic suite, interactive overlapping, surging yet elegance. It's so good that it supplies year long, those who wish to explore its mysteries, welcome to taste it. 🍷



■長相思花味果凍，放在鉑金盤內，果凍晶瑩剔透，諸色小花羅列，倒影則映盤內，綻現花樣年華。