

DAISANN McLANE

Daisann McLane ("Shanghai Prize," page 152) didn't hesitate for a second before agreeing to cover the Ritz-Carlton Asia-Pacific Food and Wine Festival in Shanghai. McLane, an award-winning travel writer and photographer, and editor at large for National Geographic Traveler, reigns as "the Hostess of Hong Kong"—she's the creator and director of Little Adventures in Hong Kong, experts in culinary travel experiences.

The company creates curated walks and food events to help sophisticated international travelers and expats dig into Hong Kong's culture and local cuisine. The best part? McLane signed up for years of classes and eventually mastered all eight tones of Cantonese. "Growing up in New York City, I'd dreamed of being able to walk into any little corner Chinatown dive and order confidently," she says. "And now I can!"

黛珊·麦凯琳

黛珊·麦凯琳("上海大奖",第152页)毫不犹豫地同意专访本次在上海举行的"丽思卡尔顿亚太区美食美酒节"。作为获奖旅行作家和摄影师以及《国家地理旅行者》杂志的特约编辑,麦凯琳被奉为"香港的女主人"。她是香港"Little Adventures"的创建者和总监,也是美食旅游方面的专家。

她的公司发起了多项主题行走和美食活动,以帮助经验丰富的国际旅行者和侨民挖掘香港的文化及本地美食。最好的部分?多年以来,麦凯琳一直坚持进修各种课程,并最终掌握了广东话的全部八种发音。"我在纽约长大,曾梦想自己能走进唐人街任何一个不起眼的角落,自信地点好食物、融入其中,"她说,"现在我的梦想实现了!"



EXCELLENT TASTE

Clockwise from top: Daisann McLane in Hong Kong; interviewing Chef David Thompson; Chef Massimo Bottura's Psychedelic Spin Painted Veal.

绝佳的味道

从顶部起顺时针方向:黛珊·麦凯琳在香港;采访主厨戴维·汤普森;主厨马西莫·博图拉的"迷幻旋转瑰丽小牛肉"。

WRITERS
作者

ALAFAIR BURKE ("The Cayman Course Cure," page 116) is a law professor at Hofstra University and the author of 10 crime novels, including her most recent, "All Day and a Night."

阿拉法尔·柏克("开曼高尔夫球场的治愈之旅",第116页)是霍夫斯特拉大学的一名法学教授,著有10部犯罪小说,包括最近出版的《All Day and a Night》。

ADAM BAER ("Falling in Love With ... Laguna" page 46) is a regular contributor to magazines and has worked as an orchestral violinist, NPR producer and Travel + Leisure correspondent.

亚当贝尔("爱上……拉古纳",第46页)是我们杂志的固定撰稿人,同时还是管弦乐队的小提琴演奏家、美国国家公共电台制作人以及《旅行与休闲》杂志的通讯记者。

CHRISTIAN CASUCCI ("Paradise Island" page 100) is a native Californian. He's the co-author of the survival book "How To Live In The Woods."

CHRISTIAN CASUCCI ("天堂岛",第100页)是土生土长的加利福尼亚人。他也是生存指南《如何在森林里生存》一书的合著者。

REBECCA KLEINMAN ("Miami En Fuego," page 122) relocated to Miami for Women's Wear Daily. Her work has appeared in Architectural Digest, Travel + Leisure, and InStyle.

丽贝卡·克莱门("迈阿密之光",第122页)为了《女装日报》的工作而搬到迈阿密生活。她的作品曾出现在《建筑文摘》、《旅行与休闲》和《InStyle》等杂志上。

SHANGHAI PRIZE

A STELLAR CAST OF CHEFS DESCENDS UPON SHANGHAI. DAISANN MCLANE WITNESSES A CITY'S ASCENT INTO THE CULINARY FIRMAMENT

上海大奖

星光闪耀的明星主厨亲临上海,黛珊·麦凯琳见证这座城市在烹饪界的崛起

PHOTOGRAPHS BY 摄影师 CHARLIE XIA

THE OPENING COCKTAIL OF THE THIRD ANNUAL RITZ-CARLTON ASIA-PACIFIC Food and Wine Festival in Shanghai's Pudong District feels as giddy with anticipation as a Beatles concert. Paparazzi are popping their flashes, press are inhaling canapés, while Shanghai's gourmands eagerly scrum and crane their necks for a glimpse of seven of the world's most celebrated Men in White. The hotel's 51st floor suite seems tailor-made for this glittery occasion; its floor-to-ceiling windows afford an eye-level view of the world's biggest disco ball, the iconic orb of Shanghai's Oriental Pearl TV Tower. As if on cue, its gazillion lights begin to blink in pinpoints of fuchsia, pink and blue.

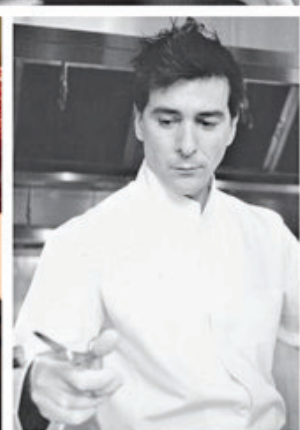
第三届丽思卡尔顿亚太区美食美酒节的开幕鸡尾酒会人们对上海浦东区“美食美酒节”的期待如同期待一场“披头士”演唱会一般狂热。狗仔队准备好了他们的闪光灯,新闻届正在翘首企盼一场媒体大餐的开始,上海的美食家们也都争相前来、引颈眺望,而这一切只是为了迎接世界上最著名的七位“身穿围裙的男人”大驾光临。酒店51层的套房为这场星光熠熠的活动进行了特别布置。落地窗为房间内的人提供了与世界上最大的“迪斯科球”,即上海的标志性球体“东方明珠电视塔”高度齐平的壮观视野。仿佛像得到暗示一样,电视塔上无数的灯泡也在这时候亮起,交替闪烁着紫红、粉色和蓝色的光芒。

CHEFS D'OEUVRES

Clockwise from top left: Setting the scene; a spritz of eau de black pepper finishes a risotto; Chef David Thompson at Flair, the rooftop bar of The Ritz-Carlton Shanghai, Pudong; Chef Sergi Arola; a sampling of Chef Thompson's dishes; Gonzalez Byass wines and sherry and Joselito Gran Reserva boneless ham, both part of Chef Arola's menu; Chef Rafael Charquero; Chef Massimo Bottura.

主厨的聚会

从左上角起顺时针方向: 现场布置; 最后喷洒上的黑胡椒水完成了一道美味的意大利调味饭; 上海浦东丽思卡尔顿酒店屋顶酒吧“Flair”的主厨戴维·汤普森; 主厨塞尔希·阿罗拉; 主厨汤普森烹制的菜肴样品; Gonzalez Byass 葡萄酒和雪利酒, 以及 Joselito Gran Reserva 去骨火腿—主厨阿罗拉菜单上的两个部分; 主厨Rafael Charquero; 主厨马西莫·博图拉。





WHOLLY COW

Chef Massimo Bottura introduces his Psychedelic Spin Painted Veal. The veal is cooked sous vide, then coated in charcoal ash and dressed with chlorophyll, potato puree, red beetroot juice and balsamic vinegar.

奇妙的牛肉

主厨马西莫·博图拉介绍了他的“迷幻旋转瑰丽小牛肉”。小牛肉在经过真空低温烹制后被涂抹上木炭灰,再佐以叶绿素、马铃薯泥、红甜菜根汁和香醋酱汁调色。

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“在这个房间里的人一共有10颗米其林星,10颗!这是上海从未有过的盛况!”

Thierry Marais, the irrepressible executive chef at The Ritz-Carlton Shanghai, Pudong, is practically dancing as the chefs line up for their entrance: “There are 10 Michelin stars represented in this room, 10! A first for Shanghai!”

The jet-setting chefs have come from as far away as Italy (Gaetano Trovato, of Arnolfo in Siena, and Massimo Bottura, from Emilia-Romagna), and Spain (Sergi Arola, of Madrid’s Arola Gastro), and as close to home as Tokyo (Rafael Charquero, the pastry chef from Bulgari Tokyo) and Hong Kong (Paul Lau of The Ritz-Carlton’s superb Tin Lung Heen). David Thompson, the gifted Australian chef whose Bangkok restaurant Nahm won kudos in 2014 as one of the World’s 50 Best Restaurants, has come directly from a boat plying the Peruvian Amazon.

For the next four days, these stars of world cuisine will be preparing their signature dishes for a dining audience that’s been long awaiting such a high-level culinary revelation.

“We sold out 1,200 tickets in only three days,” shouts Rainer Burkle, regional vice president and general manager of The Ritz-Carlton Shanghai, Pudong, over the multilingual buzz. “This marks Shanghai’s arrival as a fine dining city.”

The celebration begins with a blast of salsa music and tapas from Catalan Chef Sergi Arola. The big draw for the pork-loving Shanghainese diners is the famous Spanish air-cured ham on the hoof. Upstairs, in the private room of Jin Xuan, the hotel’s Chinese restaurant, the party mood gives way to scholarly intensity as Chinese diners from Shanghai, Beijing and Hong Kong savor special creations from two masters of Cantonese cooking: Chef Paul Lau, from The Ritz-Carlton, Hong Kong, and Daniel Wong, Jix Xuan’s Chef de Cuisine.

Wong presents a velvety rich seafood broth that’s been double boiled for maximum flavor, a classic Cantonese technique. Lau’s dish is a rule breaker: a rectangle of Asian grouper (*sek bahn*) garnished

上海浦东丽思卡尔顿酒店行政主厨蒂埃里·马雷在各位星级主厨鱼贯而入时抑制不住地手舞足蹈:“在这个房间里的人一共有10颗米其林星,10颗!这是上海从未有过的盛况!”

在这次乘坐喷气式飞机而来的主厨中,有从意大利远道而来的加埃塔诺·特罗瓦托(来自锡耶纳 Arnolfo)和马西莫·博图拉(来自艾米利亚-罗马涅区)、西班牙的塞尔希·阿罗拉(来自马德里 Arola Gastro),也有从距离更近的东京前来的 Rafael Charquero (东京 Bulgari 的糕点师),以及来自香港的刘秉雷师傅(丽思卡尔顿酒店内宏伟华丽的“天龙轩”餐厅主厨)。才华横溢的澳大利亚主厨戴维·汤普森更是乘坐一艘漂流在秘鲁亚马逊河上的船直接来到这里,他在曼谷开设的餐厅“Nahm”刚在2014年赢得了“全球50佳餐厅”的荣誉。

在接下来的四天里,这些全球美食界之星将为已经为这场高水平的烹饪盛事等待多时的食客们准备他们的标志性菜肴。

“仅仅三天里,我们便售出了1,200张门票,”在交杂各种语言的嗡嗡声中,区域副总裁兼上海浦东丽思卡尔顿酒店总经理 Rainer Burkle 不得不大声喊道,“这也标志着上海真正成为了一座追求精致餐饮的城市。”

庆祝活动在萨尔萨音乐和由加泰罗尼亚主厨塞尔希·阿罗拉送上的餐前小吃中拉开帷幕。对热爱猪肉的上海饕客来说,重头戏无疑是著名的西班牙风干处理生鲜火腿。楼上,在酒店的中式餐厅“金轩”的包间里,欢聚的气氛则更显得学术气息浓重,来自上海、北京和香港的中餐食客正在享用两位粤菜大师的特别作品:香港丽思卡尔顿酒店主厨刘秉雷师傅和金轩厨师长 Daniel Wong。

Daniel Wong 烹制了一道口感如天鹅绒般细腻浓郁的海鲜汤(经过粤菜经典技巧“二次烹煮”的处理,菜肴味道被发挥至极致)。刘师傅送上的则是一款打破常规的菜肴:被切成长方块的亚洲石斑鱼(*sek bahn*),并以咸味燕窝作为配菜。“燕窝通常都是作为甜汤烹制的,”刘师傅说道。将燕窝烹制成



DECONSTRUCT- ING FAMILIAR DISHERS IS NOT A NEW IDEA — IN CHINA THEY'VE BEEN DOING IT FOR CENTURIES.

解构人们熟悉的菜肴并不是一种新出现的理念。在中国，人们从几个世纪以前便开始这么做。

with a tangle of salty Bird's Nest. "Normally, bird's nest is served in a sweetened soup," Lau says. Using it as a savory accent is his way of playing with guests' palates. The Chinese diners nod their heads. Deconstructing familiar dishes is not a new idea — in China they've been doing it for centuries.

Scena, the sleek open-kitchen Italian restaurant on the 51st floor of the hotel is the festival's Grand Stage. "The design of the kitchen allows you to observe the intensity of a three-star Michelin restaurant," Thierry Marais whispers. In other words, we've scored a backstage pass.

It's a rare perk, and the full house of diners at Scena appreciates that. They watch in respectful silence as Chef Massimo Bottura, whose modern Italian restaurant Osteria Francescana in Modena checks in at No. 3 on the world's 50 best list, stirs a pan of risotto. No one expects a traditional dish to emerge, and no one is disappointed. "Ahhhhh," Marais rhapsodizes. "It is like eating pure Parmesan cheese." Bottura, meanwhile, goes from table to table with an atomizer, spritzing each plate with a fine mist of black pepper water.

Chef David Thompson is also hopping from table to table at his special Thai dinner at Flair, the hotel's rooftop bar. The Australian is instructing how to eat his food as a Thai would. Ironically, considering we're in Asia, Thai food is the most exotic part of the program for these diners.

It was, once, exotic for Thompson too. Over 20 years, Thompson turned himself into a humble student of Thai culinary culture, earning the respect of Thais, and kudos from the press. He'll soon be opening a new restaurant in Singapore, with a focus on Thailand's popular street cuisine.

"What attracted me to Thai food, what launched me on this course, was the poise of flavors, the balance of textures," he says. And then he darts off to create more music on a plate, initiating another guest into the pure pleasure of world-class dining.

咸味菜肴正是他与宾客味觉“开玩笑”的一种方式。中餐食客纷纷点头称赞。解构人们熟悉的菜肴并不是一种新出现的理念。在中国，人们从几个世纪以前便开始这么做。

位于酒店 51 层，装修时髦的开放式厨房意大利餐厅 Scena 是这次美食美酒节的大舞台。“厨房的设计能让你看到一间米其林三星餐厅的紧张与繁忙，”蒂埃里·马雷低声说道。换句话说，我们得到了一张后台通行证。

这是一种难得的特殊待遇，Scena 餐厅内的所有食客都为此感到欣喜。他们充满敬意地静静观看主厨马西莫·博图拉搅拌着一锅意大利调味饭（他在摩德纳拥有一家现代意式餐厅“Osteria Francescana”，高居“全球 50 佳餐厅”榜单第三名）。人们并没有想到他会烹制一道如此传统的菜肴，但没有人为此感到失望。“啊！”马雷欣喜若狂地赞叹道，“尝起来就像纯正的帕玛森乳酪。”同时，博图拉拿着一支喷雾器穿梭在餐桌之间，为每个盘子喷上最后提味的黑胡椒水。

而在酒店的屋顶酒吧“Flair”内，主厨戴维·汤普森也在各张桌子间穿梭，送上特别的泰式晚餐。这位澳大利亚主厨正在告诉客人如何像一名真正的泰国人一样品尝他的食物。颇具调侃意味的是（考虑到我们身处亚洲），泰国菜竟是这些用餐者的菜单上最具异国风情的部分。

就像泰国菜曾经向汤普森散发的异域情调一样。二十多年以来，汤普森将自己变成了泰国饮食文化的一名谦虚的学生，并最终赢得了泰国人的尊敬和媒体的如潮好评。他不久将在新加坡开设一家新的餐厅，餐厅的主打菜肴仍将是泰国倍受欢迎的街边美食。

“泰国菜吸引我并帮助我在这门厨艺上开启事业的是它沉静的味道和均衡的质感，”他说。之后他急匆匆地离开，前去烹制更多如音乐般优美的精致菜肴，让另一位宾客感受世界一流的餐饮所带来的纯粹愉悦。

SWEET TRUTH

Preparing and serving Chef Rafael Charquero's Mascarpone Foam dessert.

甜蜜的真相

主厨 Rafael Charquero 的马斯卡泊尼乳酪泡沫甜点正在准备和装盘。