

TK

TASTING KITCHEN
44 HEART OF ITALY

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SANT'AGATA SUI DUE GOLFI

Heart of Italy
「意」心一意

FRANCIACORTA

Sparkling with Style
酒杯藏珠

VIETRI SUL MARE

Italian Inspirations
意国灵感

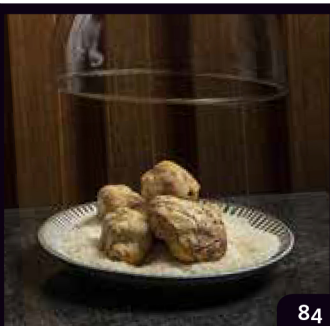
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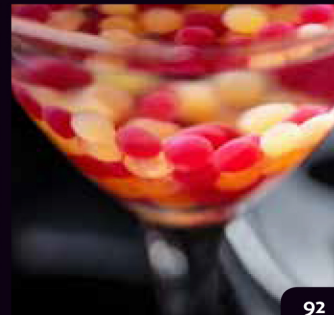
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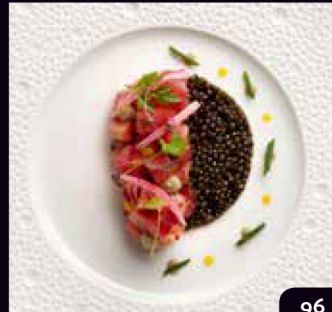
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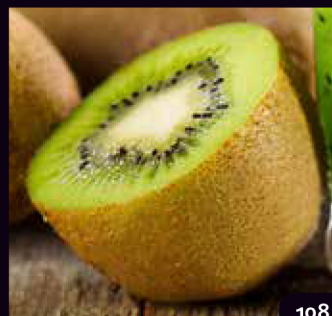
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Executive Chinese Chef
Jayson Tang
中菜行政总厨邓家濠

花样新派

something different

Champagne Barons de Rothschild pairs its fabled French wines with fine-dining Cantonese food.

“THIS WAS A PRETTY BIG CHALLENGE,” admits Executive Chef Jayson Tang, referring to the recent collaboration between Champagne Barons de Rothschild and Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong.

BY **ANDREA LO**
 PHOTOGRAPHY BY **DAVID HARTUNG**

“Diners,” he adds, “are probably more familiar with eating Cantonese cuisine with red or white wines. In pairing it with Champagnes, we have to change our mindset, adjusting our recipes and ingredients to coordinate perfectly.”

Frederic Mairesse, managing director of Champagne Barons de Rothschild, was also up for the challenge. “We wanted to do something special with JW Marriott Hotel Hong Kong and our Champagnes, something different,” he says.

Since its establishment in 2005 by three branches of the illustrious winemaking dynasty, Champagne Barons de Rothschild has experienced a stratospheric rise. Generations of know-how synonymous with the Rothschild name, along with strict policies surrounding grape supplies and the high proportion of chardonnay grapes used in every cuvee, have made its Champagnes among the most distinguished on the market. Each wine the house produces has its own unique characteristics, yet all are versatile enough to pair with a variety of dishes. Guided by its philosophy of “consistency, purity, refinement, and perfection,” Barons de Rothschild partners with only a select number of fine-dining restaurants and boutique wine shops around the globe. “The Rothschild



Barons de Rothschild Blanc de Blancs 2008 is hailed as one of the Champagne house's best vintages.
 Barons de Rothschild 白中白香槟 2008被誉为酒庄最好的年份酒之一。

谈及 Barons de Rothschild 香槟与香港 JW 万豪酒店中菜厅万豪金殿的联袂合作，中菜行政总厨邓家濠坦言：「这真是项巨大的挑战。」

邓总厨续说：「宾客可能较熟悉于吃粤菜时配红酒或白酒，所以若要搭配香槟，我们就必须在菜单设计上改变既有模式，并调整食谱和食材，使餐酒能够与菜式完美搭配。」

Barons de Rothschild 香槟总经理 Frederic Mairesse 也欣然面对挑战。他说：「我们想结合香港 JW 万豪酒店和自家的香槟，创造新花样。」

2005 年，Barons de Rothschild 香槟由知名酿酒家族的三个分支组成，其后该香槟经历飞速发展。这有赖 Barons de Rothschild 的家族名声及代代相传的专业，并严格把关葡萄的供应，每批酒亦使用高比例的霞多丽葡萄，其香槟才会

The vinaigrette complements the freshness of the scallops and also highlights the unique qualities of the Champagnes.

香醋和元贝皇的鲜甜相得益彰，也突显出香槟的独特质感。

family,” says Mairesse, “wants to create the best of the best.”

Mairesse worked with Tang for about a week to create faultless matches between food and wines. “Since our Champagnes have a certain acidity,” he says, “we needed to balance them with the rich and intense flavors of Cantonese cuisine. Each dish is very specific, but with the blends we have, it turned out a resounding success.”

Taking inspiration from some of Man Ho’s signature dishes, Tang tweaked his recipes to suit each Champagne’s flavors and aromas: “I needed to pay a lot of attention to what Frederic was saying as he took a bite from each dish and sipped Champagne.”

The final menu includes exceptional pairings like pan-fried Japanese Hokkaido scallops and tomato-shallot vinaigrette paired with Barons de Rothschild Brut. With 60 percent chardonnay and 40 percent pinot noir, the blend contains reserve wines from a minimum of three vintages. The vinaigrette, explains Tang, complements the subtleties of the scallops and also highlights the unique qualities of the Champagne. “We wanted to pair the Brut’s bright citrus aromas with a vinaigrette,” says Mairesse.

Deep-fried crispy baby pigeon is matched with Barons de Rothschild Rosé Brut, made from 85 percent chardonnay and 15 percent pinot noir. It has, says Mairesse, “a freshness with a hint of fruity aroma” that balances the rich flavors of the pigeon, selected for its relatively low fat content. “You’ll taste a very crispy skin and juicy meat within,” adds Tang.

在当今市场脱颖而出。Barons de Rothschild 的香槟各有特色，这种多样性让他们能配搭不同风味的菜肴。秉持着「一致、纯正、精致和完美」的理念，Barons de Rothschild 仅与一部分精选的高级餐饮场所和精品葡萄酒商店合作。Frederic 说：「Barons de Rothschild 家族总是希望创造最好的。」

Frederic 和邓总厨花了一星期时间钻研，创作出绝佳的餐酒搭配。他说：「由于我们的香槟具有一定酸度，因此需要透过粤菜繁复强烈的风味来调和。每道菜都独具特色，但是搭配上我们的混酿酒后，就成了浑然一体的佳肴美酒。」

邓总厨从万豪金殿的现有菜式中汲取灵感，微调食谱以配合每款香槟的风味和香气。他补充：「Frederic 在品尝每道料理并啜饮香槟时所说的每一句话，我都专心聆听。」

最终的菜单呈现各式绝妙的搭配，像是「番茄干葱煎元贝皇」搭配 Barons de Rothschild 干型香槟，这款佳酿混合六成的霞多丽和四成的黑皮诺葡萄，是至少陈年三年的混酿酒。邓总厨解释说，香醋与元贝皇的鲜甜相得益彰，元贝皇在锅中轻煎后置入烤箱三分钟，也突显出香槟的独特质感。Frederic 说：「我们希望将干型香槟的柑橘香气、霞多丽的新鲜与香醋结合起来。」

「生炸雏鸽」与 Barons de Rothschild 干型粉红香槟相互

Pan-fried Japanese Hokkaido scallops
with tomato-shallot vinaigrette

番茄干葱煎元贝皇









Deep-fried crispy baby pigeon
生炸雏鸽



Pan-fried amadai
玉凝金鳞




The chef chose to replace lobster – “something everyone knows will appear in Cantonese cuisine” – with flathead lobster. Served with steamed egg, dried fish roe, and saffron, it is paired with Barons de Rothschild Blanc de Blanc. “Flathead lobster has a texture similar to lobster’s,” he explains, “but its flavors don’t overwhelm the nuances of the Champagne.” With around 42 percent reserve wines, Blanc de Blanc is a complex blend. “Its well-balanced flavors,” says Mairesse, “include the freshness and acidity of the chardonnay as well as citrus.”

Finally, pan-fried amadai is served with sweet corn sauce and paired with Barons de Rothschild Blanc de Blanc 2008, “one of our finest vintages,” according to Mairesse. “You have the clean chardonnay and a touch of vanilla, followed by toasty notes.” The dish, taking inspiration from the homey Cantonese classic of fish fillet with corn sauce, features prized Japanese amadai sourced from the waters off Fukuoka. “The very juicy flesh contrasts with the crispy outside,” says Tang. “It’s a light dish that works splendidly with this lovely Champagne.” 

More information is available from ASC Fine Wines – Hong Kong (www.asc-wines.com) at 852 3923 6700.

搭配，由八成五的霞多丽和一成五的黑皮诺制成。Frederic 说这款香槟的清新果香平衡了雏鸽的繁复风味，而选用雏鸽是因其肉质的脂肪量较低。邓总厨说：「每一口都能尝到非常酥脆的外皮和多汁的嫩肉。」

邓总厨不用粤菜中常见的龙虾，而选用味道细腻的猪琶虾，配上蒸蛋、干鱼籽和藏红花，完成「金影玉玲珑」，再搭配 Barons de Rothschild 白中白香槟。他解释道：「猪琶虾的口感与龙虾相若，但味道较鲜甜爽口，衬托出香槟的微妙香气。」白中白香槟是层次复杂的混酿酒，含有约四成二的陈年酒。Frederic 说：「其和谐风味中带有霞多丽和柑橘的新鲜和酸度。」

与「玉凝金鳞」搭配的是 Barons de Rothschild 白中白香槟 2008，Frederic 说：「这是最好的年份酒之一，您会品尝到霞多丽的新鲜感和香草的风味，伴随着暖心的韵味。」这道菜式的灵感来自家常粤式经典——粟米斑腩，特色是选用了产自福冈海域的珍贵日本甘鲷。邓总厨说：「甘鲷的多汁嫩肉与香脆外皮对比强烈，这道轻盈的料理佐上这款美妙的香槟堪称绝配。」 

更多资讯，请见 ASC 精品酒业网站 www.asc-wines.com 或电洽 852 3923 6700。