

TK

TASTING KITCHEN

36 FROM THE VINE

HKD60 | MOP60 | RMB60 | NTD240 | SGD10 | USD8 | £6



HONG KONG

From the Vine
源自天賜之藤

ALSACE

One Land, A Thousand Terroirs
一方水土 百种香醇

NAPA VALLEY

A California Original
加州原创佳酿

源自天赐之藤

from the vine

In the hands of a master, subtle notes of fruit and wine become the inspiration for Arbor's newest offerings.



Eric Rätty, Arbor's chef de cuisine, has a true gift for conceiving innovative French food that unites classic French techniques with Japanese ingredients. It is largely this unique talent that has made Arbor such a critical hit since it opened earlier this year. But, as Vicki Williams discovers, Rätty is also a master at using one ingredient to highlight another, as demonstrated by four remarkable fruit-and-wine-centered dishes. §「Arbor」餐厅行政主厨 Eric Rätty 擅长利用传统法式烹饪技术处理日式食材，进而创造新颖的法式料理。凭借这项过人的天赋，Eric让开业不到一年的「Arbor」成为城中热话。TK 记者 Vicki Williams 发现 Eric也是让食材相互辉映的大师，主厨巧妙地把水果和美酒完美结合在以下四道美轮美奂的创作料理当中，充分展示了 Eric 的才华。

Foie Gras
鹅肝

For Rätty, a dish must taste as good as it looks, and this certainly holds true for his exquisite offering of foie gras accented with Sauternes. The famous sweet wine of France is used in both an airy foie gras emulsion and a cherry compote, discreetly concealed beneath glazed cherries filled with Japanese ume. Finished with toasted buckwheat and edible flowers, the dish, with a prominent yet balanced undertone of wine, plays out a symphony of complementary tastes and textures on the palate.

Eric 坚持料理一定要色味俱佳，在特制的贵腐酒香鹅肝料理中更能体现他的烹饪原则。远近闻名的香甜法国葡萄酒加入轻盈的鹅肝酱与樱桃酱，并小心翼翼地呈放在点缀着日本梅子酱的糖渍樱桃底下，最后放上海烤荞麦粒与食用花瓣作点缀，整道菜带有独具一格却不失平衡的淡淡酒香，在口中演奏出美味与口感相辅相成的动听交响曲。





Turbot
多宝鱼

Perfectly pan-roasted wild turbot from Brittany gently rests on a smoky, white-wine cream sauce with contrasting hints of acidity from French sorrel. What lingers longest in the memory is the single accompanying Japanese muscat grape, lightly pickled in rice vinegar, mirin, and sake and adorned with delicate dill blossoms. Lifting and intensifying the flavor of the fish, this simple element adds a rousing burst of color and flavor.

经过完美的平底锅烘烤法，法国布列塔尼野生多宝鱼轻柔地躺在带有法国酢浆草特有酸气的烟熏白酒奶油酱上。入口后久久不能忘怀，是那一颗摆在多宝鱼旁的日本麝香葡萄，葡萄以米醋、味淋与清酒稍微腌渍，与装饰其上的精致小茴香花瓣一同摆入盘中。这样简单的点缀，不仅提升且增强鱼肉温和的口感，更增添整道菜令人振奋的色彩与风味。

DAVID HARTUNG



Blue Lobster 蓝龙虾

This new specialty takes a cue from fresh cassis, or black currant, which Rätý describes as the “Nordic grape.” The fruit plays a vital supporting role to the star, premium lobster tail from Brittany. Lightly poached in butter infused with black currant leaf, it is served with a selection of Japanese beets prepared in varied ways: baked, pickled, and raw. A creamy lobster-rich beet sauce and fresh black currants complete the cast. The berries, with an acidity and mouth-feel similar to grapes, bring bright piquancy to a sumptuous dish.

这道新特色美食有着新鲜 cassis，就是黑加仑子的香气，Eric 将此黑色浆果形容成「北欧葡萄」。小小的水果是不可或缺的最佳配角，将来自法国布列塔尼的顶级龙虾尾推上舞台的焦点。轻轻地将龙虾于泡过黑加仑子叶的奶油中烫过，再搭配三种分别烤过、腌过与新鲜的日本红菜头放入盘中。最后加入龙虾熬煮的红菜头酱与新鲜黑加仑子即大功告成。黑色莓果富含独特酸性与近似葡萄的口感，为这道豪华料理带来鲜明的亮点。

DAVID HARTUNG (2)



Muscat Grape 麝香葡萄

Rätý's finishing tribute to the vine comes in the form of a double dessert named Muscat Grape. Part one features choice grapes from Japan that are marinated overnight in sweet Fu sake, which itself has aromatic suggestions of muscat. Resting on a mix of grapes, sake, and elderflower that has been aerated with a siphon, they are paired with creamy sake rice pudding. Part two features fresh grapes, lemon balm, more rice pudding, and delightfully refreshing grape sorbet. To better showcase the fruit, the plating is intentionally understated.

Eric 向葡萄酒藤致敬的最后一道菜，称作麝香葡萄，是双式甜点。第一部分，将特选日本葡萄放入本身即带有麝香芬芳的香甜清酒中腌渍一整夜。接着摆在葡萄、清酒和用虹吸管打过气的接骨木花混和物上，搭配绵密的清酒米布丁一起上桌。第二部分，将新鲜葡萄、蜜蜂花和更多米布丁与令人神清气爽的葡萄雪葩合而为一。为了突显水果之美，摆盘刻意保持低调典雅风格。