

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

BY TAMSIN BRADSHAW
PHOTOGRAPHY EDGAR TAPAN

entertaining

337



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，請參閱前頁

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