

On the *rise*

Chef Tobias Gensheimer is the new star at the Sha Tin Clubhouse, having recently been promoted to Executive Chef. He talks to **Lizzie Turner** about the challenges of his role

Having spent a year as the Chef de Cuisine at the Centurion Restaurant, Tobias Gensheimer is settling into his role as Executive Chef in charge of all western dining and catering menus at Sha Tin Clubhouse.

According to the chef, the opportunity to guide and motivate aspiring young chefs in his new role is very exciting. “To share recipes, knowledge and skills with a hands-on approach is necessary to develop teamwork and passion,” he says, while adding that changing perceptions and mindsets can be challenging. “To draw out the best and make people walk the extra mile that makes a big difference to the results is key to success.”

Chef Gensheimer’s restaurant background equipped him well for his new position, but a club environment poses its own unique set of challenges – and rewards. “Seeing the same Members three or four times a week over the course of many years is certainly a good thing; but this is also challenging because with each new visit, the expectations are higher and the bar is raised,” he says. “Satisfying a customer once seems relatively easy, but satisfying the same customer over and over again is a huge responsibility for me as a chef.”

Chef Gensheimer grew up in a small village called Dernbach in Germany, where local, fresh produce like chestnuts, white asparagus and game were abundant. From a young age he

enjoyed spending time in the kitchen and this shaped his desire to become a chef. “I always felt comfortable there,” he says. “Smelling and tasting locally grown fruit and vegetables, fresh out of the garden, was always very exciting to me.”

These childhood experiences helped the chef develop an acute sense of smell, touch and taste and his fastidiousness for top-quality ingredients are without exception.

After completing school, Chef Gensheimer undertook a dual apprenticeship at the Hotel Deidesheimer Hof in Deidesheim where he cooked for honorary guests including Helmut Kohl, chancellor of Germany at the time and the king of Spain Juan Carlos. After working as Commis de Cuisine at the hotel’s gourmet restaurant Scharzer Hahn, he went on to gain experience at restaurants in Germany with talented cooks including Michelin-starred chefs Gerd Eis and Hans Stefan Steinheuer.

They taught him that an open mind to the combination of ingredients, effort and constancy were essential to succeed in the competitive and high-pressured environment of a commercial kitchen.

“Developing my creativity and imagination while at the same time enforcing a sense of discipline, good work ethics and consistency helped me a great deal in creating the right formula to become a good, successful chef,” Chef Gensheimer says.

Over the years Chef Gensheimer has developed a style of modern European cuisine he calls “comfort fine dining”, in which ingredients – infused with taste and quality – and cooking styles are combined to produce “unique, distinct flavours”. The popularity of Chef Gensheimer’s 10 Temptations dinners in April and November last year is evidence of Members’ overwhelming approval of the chef’s culinary approach.

Chef Gensheimer’s European training was a prelude to his Asian adventure, which is nearly eight years standing. Following stints at prestigious hotel restaurants in Thailand and the Philippines he went on to work as a member of the opening team at the Regent Hotel in Beijing, which put him in charge of two restaurants. The restaurants received numerous awards and encouraging reviews in restaurant guides, and set him up for a move south to Hong Kong.

Hopping around Asia has developed the chef’s ability to adjust to the local preferences in tastes, like the subtle differences between sweet and sour or hot and cold. While a chef with less-developed skills may find these overwhelming, they are “a big playground for the creative mind”, according to the chef.

His Asian experience is one he relishes. “Asia is exciting and vibrant. The clock ticks differently here,” he says. “I like the Asians’ passion for eating and the time they spend on it.”

Chef Gensheimer (甘兆銘) says he has “always felt comfortable in the kitchen” even from a young age.

新星崛起

擢升為行政總廚的甘兆銘已成為沙田會所的耀目新星，他更與我們暢談眼前的新挑戰。

甘兆銘已於百俊廳出任菜式主廚整整一年，現在，他正投入行政總廚的工作崗位，掌管沙田會所的西餐及宴會菜譜。

甘兆銘形容工作給予他引領及推動年輕廚師發揮創意的機會，令他感到非常興奮：「能夠與同事一起分享食譜、知識及技巧，是建立團隊精神及工作熱誠必需要做的事情。」他補充道：「要改變一個人的觀點與想法並非易事；將人最優秀的內在發掘出來，令他們可突破自己，往往會帶來意想不到的結果，這亦是成功的關鍵。」

甘兆銘於營運餐廳的豐富經驗給予了他出任行政總廚一職所需的準備。然而，在一間會所裡工作自有它獨特的難度與回報：「當然，能夠多年來每星期與熟悉的會員碰面三、四遍，那感覺實在是美妙。但這也是一項挑戰，因為他們每一次到訪，期望都會比以往高。」他說：「滿足一位顧客一次，看似相對地較容易，但要一次又一次、不斷地滿足同一位顧客，則是我作為廚師的一項重大任務。」

甘兆銘在德國一個名為Dernbach的小村莊長大，當地盛產栗子、白露筍及野味等，物產豐富多樣。甘兆銘從小便喜愛在廚房流連，漸漸令他更渴望成為一位廚師。「處身廚房讓我感到很自在。從園裡新鮮採集本地種植蔬果的氣味和味道，總令我非常興奮。」

種種兒時經歷，讓這位大廚培養出敏銳的嗅覺、觸覺和味覺，以及他對頂級食材質素的極度講究與要求。

完成學業後，甘兆銘於Deidesheim的Deidesheimer Hof酒店擔任學徒，在那裡為貴賓炮製美食，包括當時的德國總理科爾（Helmut Kohl）及西班牙國皇卡洛斯（Juan Carlos）。後來他在酒店的高級餐

廳Scharzer Hahn出任初級廚師（Commis de Cuisine），並於往後在德國不同的餐廳工作，與一流廚師包括米芝蓮星級名廚Gerd Eis及Hans Stefan Steinheuer共事，累積了寶貴的經驗。

這些名廚教曉了他在這個充滿競爭及壓力的商業環境中，必須對食材搭配保持開放態度，努力且堅定不移方能成功。

「我一方面培養自己的創意及想象力，同時恪守紀律、保持良好的工作操守及一致性；這對我成為一位成功的廚師有極大幫助。」

多年來，甘兆銘已建立了他稱為「舒適高級餐飲」的時尚歐洲菜式風格，將鮮味優質食材結合熟練的烹調手法，製造出別樹一幟的獨特滋味。他在去年四月及十一月舉行的「十重誘惑」晚宴獲得空前成功，足證會員對這位廚師的認同與支持。

在歐洲期間的訓練，是甘兆銘勇闖亞洲近八年的序幕。他分別於泰國及菲律賓的知名酒店餐廳工作，繼而成為北京麗晶酒店開業團隊的成員之一，負責主理酒店的兩間餐廳。這兩間餐廳獲獎無數，廣受飲食指南食評的推崇，為他打通了南下到香港發展之路。

穿梭於亞洲各國，令甘兆銘擅於在烹調時作出細微的調節，以迎合各地的本土風味，像不同地方對甜與酸、冷與熱的喜

好，他亦能一一照顧得到。經驗較少的廚師或會認為這是過份執著，但甘兆銘卻指那是「創意思維的遊樂園」，樂在其中。

他非常享受在亞洲的經歷。「亞洲是個令人振奮且充滿活力的地方，這裡的時光都是與別不同的。」他續說：「我喜歡亞洲人對飲食的熱愛，而他們願意花在享受美食的時間亦令我很欣賞。」



Opposite: Some of Chef Gensheimer's signature dishes from his 10 Temptations dinners.