

Be tempted once more

Executive Chef Tobias Gensheimer is back with his popular 10-course dinner, with a focus on mushrooms and truffles

By Lizzie Turner

Executive Chef Tobias Gensheimer is putting the finishing touches to his 10 Temptations menu, which returns to the Sha Tin Clubhouse next month.

The 10 Temptations Dinners are hugely popular with Members and have become a culinary highlight at the Centurion Restaurant. The unique approach of providing diners with a list of ingredients to be incorporated into each of the 10 courses provides a springboard to tease the senses, and a topic of conversation for diners to speculate over how they will be presented.

This fourth event in the series will also feature seasonal mushrooms and truffles as ingredients and act as a prelude to a promotion featuring the delicacies, which Chef Gensheimer is also preparing.

Some other ingredient combinations that Chef Gensheimer will play with in his 10 Temptations menu are lobster, fennel, orange and tarragon; and pigeon, pumpkin, Brussels sprouts and figs. Only he knows

what the final outcome of these pairings will be, but Members can be assured that they will be presented in the usual colourful style of the chef, prepared using his signature techniques.

Each course will be served with an expertly paired wine that scored 90-plus on Robert Parker's wine-rating scale.

Straight after this event a two-week winter mushroom and truffle promotion will be held also at the Centurion Restaurant, during which Members can sample a range of dishes featuring Swiss Brown, Portobello and Yellow Foot mushrooms and White and Black Truffles.

Dishes on the special menu include Slow-poached Duck Egg With Braised Winter Mushrooms And Truffle Sandwich, and John Dory With Chestnuts, Hedgehog Mushrooms And Hazelnut Jus. Members can also opt to include additional helpings of Black or White Truffles (one gram) to their dish.

“ The unique approach of providing diners with a list of ingredients to be incorporated into each of the 10 courses provides a springboard to tease the senses ... ”



Left: Chef Tobias Gensheimer.
Above: 10 Temptations dish of Lobster, Fennel, Orange and Tarragon.
Opposite: Slow-poached Duck Egg With Braised Winter Mushrooms And Truffle Sandwich.

誘惑停不了

行政總廚甘兆銘將以珍菌與松露為主角，再度為您呈獻大受歡迎的十道菜晚宴。

行政總廚甘兆銘正密鑼緊鼓，再一次為下月沙田會所推出的「十重誘惑晚宴」作最後的準備。

過去的「十重誘惑晚宴」均大受會員歡迎，成為百俊廳的美食盛事。晚宴的概念獨特，菜譜上唯一提供每道菜用上的食材，為會員先帶來味覺幻想的引子；賓客都躍躍欲試，為即將呈上的菜式而議論紛紛。

這是「十重誘惑」系列的第四場晚宴，菜式將以時令蘑菇和松露菌為食材，晚宴同時亦是總廚甘兆銘快將推出的蘑菇和松露菌美食推介之前奏。

是次晚宴上亦會選用其他食材配搭包括龍蝦、茴香、香橙和龍蒿，還有乳鴿、南瓜、球芽甘藍及無花果。這些神秘的食材配搭最後會成為甚麼菜式，只有主廚一人知道，可以肯定的，是它們將貫徹主廚那色彩繽紛的獨特風格，讓會員一試難忘。

每道菜將配以專人悉心配搭、並獲羅拔・柏加評級達90分以上之極品佳釀。緊接晚宴之後的兩個星期，百俊廳亦將於晚餐時段推出冬日蘑菇松露菌美食推介，會員將可品嚐到多款以瑞士啡蘑菇、黑霸王菇、黃腳菇、白松露菌及黑松露菌炮製的美食。

精選菜譜上，將包括慢煮鴨蛋配冬菇松露菌、以及魴魚配栗子猴頭菇榛子汁。會員亦可選擇於菜式中添加黑松露或白松露菌(一克)。

Chef Gensheimer's 10 Temptations Wine Dinner – Seasonal Mushrooms And Truffles With RP90+ Wine Matching
總廚甘紹銘「十重誘惑」美酒晚宴 —— 珍菌及松露篇和RP90+的餐酒搭配
December 2
HK\$888 for dinner only, with an additional HK\$168 for wine pairings of five RP90+ wines

Seasonal Mushrooms And Truffles
時令松露及菇菌美饌
December 3 – 18
Dinner

Centurion Restaurant, Sha Tin Clubhouse
沙田會所百俊廳
Tel: 2966 6603