

Take ten

In the third round of Chef Tobias' 10 Temptations, **Lizzie Turner** says expect to see the chef's trademark presentation of unusual mix of ingredients whose aromas and flavours almost burst from the plate

Over the last year, Sha Tin Clubhouse's Executive Chef Tobias Gensheimer has been wowing Members with his 10 Temptations dinners. After dazzling Members with the original event last spring, the temptations returned in winter and were received with equal enthusiasm.

The dinners are fast gaining a reputation among Members for their innovative streak, with Chef Gensheimer teasing guests as to what they might be feasting on over the 10-course dinner.

Instead of a menu, dinner guests are presented with a list of ingredients that the chef will work with, and Members are left waiting in anticipation as to how he will reinterpret the ingredients as a dish.

The chef's exposure to fresh produce from a young age fine-tuned his senses to smell and taste and played a pivotal role in nurturing his passion for cooking. His philosophy is to create familiar food on a fine-dining level by cooking the freshest of ingredients using the finest, most straightforward of techniques. This approach, he says, celebrates the natural taste of each ingredient and brings

out the best of its flavour without any need for dressing up.

Since becoming part of the Jockey Club team almost two years ago, Chef Gensheimer has repeatedly demonstrated his ability to bring out the subtle undertones of flavours through the pairing of unlikely food combinations. And in the 10 Temptations series, each of the ingredients is allowed its few seconds of fame as each taste creeps up on the palette, and fading just as the next one appears.

Now, Members can look forward to another instalment of the 10 Temptations, which once again promises to be a culinary highlight at the Sha Tin Clubhouse.

In the third round of the series, Chef Gensheimer will match seasonal ingredients, drawing on his renowned talents for creating the unpredictable. Among the produce he will work with this time will be oyster, cucumber, ginger and vanilla; and lobster, peas, mint and sea urchin.

As before, the dishes will be paired with a series of wines scoring 90 and above on the Robert Parker rating scale, marking the event as one not to be missed by food and wine lovers alike.

Beef, caviar, quail egg and
crème fraîche.



十重驚喜

總廚甘兆銘誠意獻上第三回「十重誘惑」晚宴——非一般的食材配搭，色香味俱全的菜式，定必能再次讓您感動。

沙田會所行政總廚甘兆銘於去年主理的「十重誘惑」晚宴技驚四座，令會員一試難忘。繼去年春季的首場晚宴後，他再度於冬季以另一「誘惑」系列的菜式，獲會員擊節讚賞。

「十重誘惑」晚宴洋溢著甘兆銘的創意思，神秘的十道菜晚宴菜式，為賓客帶來重重驚喜，難怪推出後旋即大受會員歡迎。

晚宴一反傳統不設菜單，只列出各種主廚將會選用的食材，讓一眾會員想像，這些食材最終會如何幻化成一道道美味菜式。

從兒時開始，甘兆銘已經常接觸到各種新鮮農產品，培養出他對色香味的敏銳觸角。這些閱歷深深影響著他，並孕育出他對烹飪的熱愛。他的哲學是以大眾熟悉的食物，創造出高質素的菜式；方法就是運用最優質、最直接的技巧，炮製最新鮮的食材。他形容，這種手法能將每一種食材最自然原始的鮮味充份發揮，無需任何花巧的製作手法，已可帶出食材的最佳味道。

自兩年前加入馬會，甘兆銘已多次展示他的過人廚藝，讓會員一同見證他非一般的食物配搭，以及帶出食材真滋味的超卓能力。在欣賞「十重誘惑」系列時，每當會員品嚐到一種食材的美味，不消數秒，另一種味道又會接踵而來，可謂精彩一浪接一浪。

現在，另一次的「十重誘惑」晚宴又將再度為會員帶來另一重的驚喜。

在第三回的晚宴中，總廚甘兆銘將結合不同時令食材重新配搭，施展身手再為大家帶來意想不到的驚喜。而這一次，他更將選用生蠔、青瓜、薑與雲呢嚕，以及龍蝦、豌豆、薄荷和海膽等材料，創造款款獨特菜式。

一如以往，菜式將配以一系列獲得Robert Parker評90分或以上的精選佳釀。愛好美酒及創意佳餚的您絕對不容錯過。



Above: Sha Tin Clubhouse's Executive Chef Tobias Gensheimer.
Below: Veal, pig trotter, spinach and Cévennes onion.



Chef Tobias' 10 Temptations – Spring
總廚甘兆銘「十重誘惑」晚宴
April 15
Centurion Restaurant, Sha Tin Clubhouse
沙田會所百俊廳
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