

Winter temptations



Following the huge success of his 10 Temptations earlier this year, Chef Tobias Gensheimer is preparing another colourful presentation this season. **Lizzie Turner** gets a preview of the menu

Newly-promoted Sha Tin Clubhouse Executive Chef Tobias Gensheimer uses his trademark philosophy of straight forward cooking techniques to bring out the very best of the ingredients he uses, teasing out their subtle flavours and aromas that will land with aplomb on diners' taste buds.

As with the spring version of his 10 Temptations menu, dinner guests to his winter programme will be presented a list of ingredients for each course, and then wait to see how he puts them together.

Guests can expect a colourful menu for their eyes as well as their taste buds – ingredients such as beetroot, green apple, red onions, bell peppers and port wine will brighten up the dishes.

Ingredient combinations, meanwhile, will see lobster and pumpkin paired with ice wine and tarragon; pigeon, leek and bacon with maple mustard; and scallop, sweetbread, and celery paired with vanilla – with the latter combination of scallop and sweetbread being one of the more unusual pairings on the menu.

According to Chef Gensheimer, his cuisine, which he calls comfort fine dining, is about finding the main ingredients, combining them in the best way possible and using different cooking

methods to create mouth-watering dishes that celebrate their natural taste.

"I don't complicate my dishes. I want my cuisine to be back to basics and to enhance the natural flavour of ingredients." Guests at the dinner can expect to see the chef's trademark neat, clear presentation with dishes bursting with colour and flavour.

Club Members' demand for quality, flavoursome food is aligned with the chef's own philosophy, but it nevertheless sets him a good challenge as a chef. "Whether I'm cooking a steak or foie gras, it is all about the quality. It should come from passion and from the heart."

As with the previous 10 Temptations event, each course will be served with an expertly paired wine that scores 90-plus on Robert Parker's 100-point wine rating scale.

This not-to-be-missed event on November 12 promises to be a culinary highlight of the year at the Sha Tin Clubhouse Centurion Restaurant.

Members can expect more of Chef Gensheimer's influences to seep through to their dining experiences.

As the Sha Tin's new executive chef, he now assumes responsibility for the Centurion, The Ladies Purse and all banqueting events.

冬日誘惑

早前主廚甘兆銘呈獻的「十重誘惑」晚宴好評如潮；秋意漸濃，他正為大家準備另一次的精采盛宴。



Chef Tobias' unique combinations will include Pigeon, Leek and Bacon with Maple Mustard (left); Lemon, Yoghurt, and Kalamansi with Mint (above); and Lobster and Pumpkin paired with Ice Wine and Tarragon (right).

剛躍升為沙田會所總廚的甘兆銘師傅，以他一貫直截了當的烹調哲學帶出食材最佳的鮮味，引發出食材中的微妙風味，嚐後齒頰留香。

像春季「十重誘惑」一樣，出席這次冬季晚宴的賓客，將先看到每道菜的材料，然後靜觀其變，看看主廚如何將它們變出道道佳餚。

晚宴的菜式精采繽紛，材料如紅甜菜根、青蘋果、紅洋蔥、鐘形辣椒及葡萄牙紅酒等，定為賓客帶來視覺與味覺的雙重享受。

材料配搭方面包括：龍蝦南瓜配冰酒龍蒿、鵝肉大蒜煙肉配楓樹芥末；而帶子伴牛津子西芹配雲呢嚨更是當晚最非一般的配搭，充滿驚喜。

據甘兆銘主廚所言，他的菜式乃屬於「舒適高級美食」，重點是在於搜羅主要材料，然後以最講究的方法將它們配搭在一起，並以不同方法烹調出令人垂涎、

突顯其天然鮮味的菜式。

「我不喜歡賣弄花巧。我希望我的菜式能回歸基本，進一步突顯食材的原味。」晚宴的賓客將可欣賞到他的整潔、色彩鮮豔而可口味美的菜式設計。

會員對質素及食物味道的追求，與他的哲學同出一轍，但亦為他訂下富挑戰性的目標：「不論我正製作的是漢堡包還是鵝肝，重點仍是其質素，並應該用心製作，灌注熱誠。」

正如上次的十重誘惑活動，每道菜將配以一款在羅拔柏加100分紅酒評分標準中獲90分以上的佳釀。

於11月12日舉行的晚宴，定必成為沙田會所百俊廳的年度盛事，不容錯過。

此外，會員將有更多機會嚐試到甘兆銘的高超廚藝；作為沙田會所的新任總廚，他將管理百俊廳、銀袋咖啡室及所有宴會活動。



A Taste of Winter: Chef Tobias' 10 Temptations Dinner
總廚甘兆銘「十重誘惑」晚宴：
冬日滋味
Centurion, Sha Tin Clubhouse
沙田會所百俊廳
November 12
Tel: 2966 6603