

餐饗 WINE + DINE

LOS ANGELES

Master goes west



LEFT AND BELOW: MAJORDOMO'S INTERIOR; ITS FOOD HAS KOREAN INFLECTIONS

左圖：MAJORDOMO 店內環境；右圖：店內食物，展現其韓國飲食文化特色



Innovative celebrity chef David Chang, of New York's Momofuku fame, has opened Majordomo, his long-awaited West Coast debut. The restaurant, whose name means "master of the house", is in a gritty area north of LA's Chinatown. But while the surroundings may be far from polished, Majordomo is refined – a cavernous but stylish warehouse full of walnut benches, timber panelling, earthy ceramics, charcoal murals and industrial pendant lamps. Chang insists that Majordomo is not a Korean restaurant, but his heritage and inventive streak are evident throughout the menu. Try the stuffed peppers filled with fermented smoky sausage – Chang's take on the gochu jeon (green chilli pepper pancake) – as well as the Sichuan toothpick lamb, which has great depth of flavour thanks to pickled chilli and smoked labneh.

洛杉磯「大衛」西遊 創

意主廚David Chang憑藉紐約的Momofuku (供網改裝) 聲名大振。萬眾矚目之下，再以Majordomo進軍美國西岸。該餐廳名字是「大管家」的意思，位於唐人街北區不修邊幅的一隅，雖然地址環境毫不光鮮，但Majordomo的室內裝潢卻別有風味：一個佔六百呎的寬敞空間，配以柚木桌椅、木椅、藤板、實木椅、長條木桌和充滿工業氣息的燈飾。Chang強調Majordomo並非一間韓國料理餐廳，但一系列創新菜式不啻流瀉其饒富文化傳承。不妨一試青椒辣腸煎餅香腸，它屬於韓式青椒辣腸之變奏；另外還有四川牙簽羊肉——醃漬和煙燻羊腿肉賦予這道菜式獨特風味。majordomo.la



BETTER FOR THE PLANET

Cell-Mex – a chain of eateries serving American-style Mexican food in Hong Kong – recently rolled out a series of green initiatives across all its restaurants. These include making the switch from plastic to paper or stainless steel straws, using recycled packaging, sourcing seafood only from sustainable sources and offering more vegan options on the menu.

環保美食
主理美式墨西哥美食的香港連鎖餐廳Cell-Mex最近於其全線餐廳推出一系列環保措施，包括以紙杯替代塑膠杯、只收可回收的餐盒及代客外賣，並在餐牌上提供更多素食選擇。cell-mex.com

SEOUL

Star-struck flavours

For a foodie splurge in the Korean capital, it's hard to do better than The Shilla Seoul's La Yeon, which won the much-coveted three Michelin stars last year. While still resolutely Korean, chef Kim Sung Il's new menu comes in a seven- or 11-course format in order to ensure that dishes are served at the correct temperatures. The thrills come largely from interpretations of classic dishes, including a chilled keen's gaper seared with wild green sauce, where soft pen shells come with bamboo sprouts, wild vegetables and marinated scallions. Another highlight is the hanwoo, a finely marbled beef native to Hoengseong in Gangwon province, which appears in a variety of dishes on the menu. Last but not least, there's the seasonal hotpot rice. With freshly sourced sea bream and bamboo sprouts on a bed of fragrant rice, it's a deceptively simple dish that has layers of complex flavours.



首爾星級味道

首爾新羅酒店的羅宴餐廳，去年榮獲米其林三星名銜，堪稱韓國首都的終極美食勝地。主廚金成一為這家韓式食府創製新派佳餚，提供七道菜或十一道菜套餐，確保每道美食均以最理想的溫度奉上。多款經典菜式得到重新演繹，讓客人驚喜連連。例如是野菜燻鴨拌以肉，它配以竹筍、野菜和醃製大蔥。另一亮點美食是出產自江原道橫城郡的雪花韓牛，此食材應用於菜單上多款菜式，再夾一道嫩滑的時令砂鍋飯，香噴噴的飯粒上鋪滿新鮮鮑魚和竹筍，看似簡單但味覺層次十分豐富。lhw.com