

简朴的美味

## inspired by simplicity

A Sicilian chef brings contemporary European élan to premium ingredients that are allowed to speak for themselves.



Chef Gaetano Palumbo

GAETANO PALUMBO, Executive Sous Chef of The Manor at St. Regis Macao, doesn't hesitate for a second when asked about his approach to food: "Simplicity and elegance – one of my basic principles is cooking so that every ingredient can have its say, creating the kind of food that is immediately accessible, straightforward dishes that bring our guests the highest level of pure enjoyment."

To accomplish this, Palumbo is on a constant quest for the best quality products from

around the world. "Where I come from in Sicily, everyone grows up with a passion for good food and for the great produce that goes into it, and for me, learning the art of cooking came as naturally as experiencing the pleasures of eating fine food."


Gaetano brings a modern sensibility to his menus, and yet, with over a decade of cosmopolitan culinary experience spanning Asian locales from Taipei to Bangkok, he still retains the core ethos of simple good food and family life from his Sicilian youth.

"We source directly from the farmers for prime quality cuts of meat – always delivered chilled, never frozen. We carry some of the rarest cold cuts from Massimo Spigaroli, and our bacalhau comes from Giraldo. With products this good, we're able to cook in the most understated way possible, so that the authenticity of every element is able to come through."

The lavish seafood platter, for example, showcases the unadorned freshness of the ocean's bounty. And glorious white asparagus in season is subtly set off with egg curd, quinoa, walnuts, and brown butter sauce. "The brown butter delicately brings out the quinoa's nuttiness. It's perfect for diners who want something light and nutritious."

Another star is the Miyazaki wagyu A5 from the highest quality black-haired beef cattle in Japan, available only in limited

quantities. It is robata-grilled and served with heirloom baby carrots seasoned with Sichuan spices. "We also serve a tasting of five cuts of beef from different countries and farms to encourage exploration of flavors and textures that one might not experience otherwise."

Palumbo is continually searching for new taste adventures for his guests. And, as a master sommelier, he stresses the importance of the restaurant's list of expertly selected wines in completing the culinary journey to simplicity and elegance at The Manor. 

DAVID HARTUNG (2)



一提到烹饪秘方，澳门瑞吉金沙城中心酒店雅舍餐厅的行政副厨 Gaetano Palumbo 就毫不犹豫地说了：“我的原则就是简单、雅致。我常利用唾手可及的食材，烹调出最天然的美味，简单直接就能带给宾客顶级享受的独特料理。”

为了这个目标，Gaetano 不断搜罗世界各地的顶级食材，他说道：“在西西里，大家都爱下厨、热爱美食，我在这样的文化熏陶下长大，而我更认为学习烹饪艺术的愉悦跟享受佳肴一样快乐。”

Gaetano 的菜单充满当代崭新元素，他在亚洲的烹饪旅程横跨各大都市，从台北

到曼谷「煮遍各地」的他已累积十余年的经验，但仍坚持把从小推崇的西西里菜肴核心价值——保持简单家常美味的概念呈现在菜色中。

「为确保品质，我们的肉品都是从农场冷藏直送，绝非冷冻肉品。我们使用来自意大利 Massimo Spigaroli 家族农场出产的冷切肉，用上产自西班牙的鲑鱼来调制盐腌鲑鱼。以最简单的烹调方式，保留每一种优质食材的原有鲜味。」

这样的理念，从餐厅的珍珠海鲜拼盘便可体现，原始的海中鲜味不假修饰地呈现。当季鲜嫩的白芦笋配上软牛奶豆腐、藜麦、

胡桃和简单褐色奶油酱汁也是如此，「奶油酱汁能细腻地衬出藜麦的坚果香，是喜爱清爽、有营养菜色的宾客们的最佳首选。」

另外，A5 级宫崎和牛炉端烧也是人气料理，使用被誉为最高品质的日本黑毛和牛，佐以小萝卜及四川风味香料，每日限量供应。「我们也提供包括五种各产于不同国家、农场的牛肉品尝拼盘，鼓励宾客探索不同的口感和风味。」

Gaetano 总是想为宾客带来全新的味蕾飨宴，而身为专业侍酒师的他也十分重视餐厅内供应的精选好酒，务求让宾客能更完整地体验雅舍餐厅简单、雅致的美饌。 