



### 宫廷粤宴尽在澳门路氹永利皇宫

## *Extravagantly Cantonese at Wynn Palace Cotai*

The lavish décor of Wing Lei Palace in the newly opened Wynn Palace Cotai sets a regal stage for its equally lavish menu of Cantonese specialties with a contemporary spin.

In the new Wynn Palace on Cotai, Macau, a lush garden of thousands of roses, hydrangeas, orchids, and other exotic blooms ushers guests toward Wing Lei Palace's spectacular interiors. The three-tiered dining room designed by Roger Thomas takes inspiration from European opera houses and is filled with showy touches of chinoiserie. Tasseled Chinese-inspired lanterns and rich brocade drapery lend softer notes to rooms dominated by emerald green and gold tones. Floor-to-ceiling windows offer panoramic views of the Performance Lake and the dazzling water fountain show. § A perfect accompaniment is a "welcome" tea, chosen with the help of Wing Lei Palace's tea sommelier team from fifty varieties on offer. § 永利皇宫已在澳門路氹隆重開幕，其內高級粵菜餐廳永利宮庭園花團錦簇，玫瑰、綉球花、蘭花及各種異國植物喜迎賓客到來。裝潢由知名設計師 Roger Thomas 操刀，樓高三層的宴會廳以歐陸式歌劇院為靈感，配以大量中國風元素裝飾，豪華包廂以寶石綠及金色為主軸，中式流蘇吊燈及錦緞布幔穿插其中，富麗多彩間呈現和諧色調。落地窗旁座位可讓湖畔美景及噴泉表演盡收眼底。永利宮安排侍茶師針對不同菜式為客人搭配茶飲，推薦名單上首選為五十款精選精釀茗茶，淡雅之余亦有豐富層次。

ROGER DAVIS

DAVID HARTUNG



Pan-fried Crab Claw stuffed with  
Shrimp Paste in Supreme Broth  
上湯煎釀百花蟹鉗





Wok-Fried Wagyu Beef with Rice Crackers  
脆香和牛粒

CHEF SAMMY HO'S Cantonese-focused menu is peppered with regional influences and has a definite modern slant toward healthy foods and well-balanced flavors. His approach centers around the seasons and the unique ingredients they bestow. "We source everywhere – near and far – for the peak produce of each time of year," he says. "The important thing is to keep tasting and trying, to keep traveling and learning in order to discover the very best there is. My finds are often what inspire new dishes on my menus."

Ho brings to Wing Lei Palace his decades of experience, including stints at several notable Chinese-cuisine restaurants that garnered Michelin stars under his culinary lead. He began cooking at the age of seven, spending a lot of his time in the kitchen learning from his mother. Ho's grandfather ran a restaurant, and he is the only family member to follow in his forebear's footsteps.

With a diversity of experience ranging from noodle-making to baking and dim sum, Ho has put in all the time and hard work of mastering how to make everything himself. "I started from scratch and learned it all, so no one can fool me," he laughs. "I may not be an expert in *every* domain of Chinese cooking, but I know exactly how things ought to be done and what perfection looks and tastes like."

One litmus test that separates a great Cantonese restaurant from a good one is the barbequed roast meats *char siu* and *siu yuk*, grilled marinated pork and pork belly with perfectly cooked cracklings. "A good char siu depends on the meat," explains Ho. "It has to be precisely right, not too lean and not too fatty, which can make it seem greasy and overly rich. I've tried all kinds of pork from

DAVID HARTUNG (2)



Simmered Garoupa Filet with  
Egg White in Supreme Chicken Broth  
浓鸡汤珍珠泡老虎斑球

各式粤式美饌由行政总厨何沛镛 Sammy 呈现，烹调方式除了融合当地特色之外，也符合健康饮食及均衡口味等当代饮食潮流。主厨的菜单随季节调整，采用当季独有的食材入菜。他表示：「我们寻遍世界各个角落，不管距离远近，非要找到最时令的食材不可。一定要不断品尝和试新的食材，到不同地方吸收新知识并挖掘当地最





Sautéed Lobster with Egg White and Fresh Milk  
大良牛乳炒龙虾球

ibérico to Kurobuta, but I really prefer Chinese pork farmed sustainably with plenty of care and the right diet.

“We make our own marinade for barbeque roasts, and since recipes differ from chef to chef, it’s our unique blend that makes the distinctive difference in our final flavors.”

An excellent way to experience Ho’s mastery of flavor is by ordering his Premium Selection, which includes barbeque pork with honey, chilled enoki mushrooms, Cordyceps flower with sesame oil, and a hint of Sichuan peppers.

The selection of dim sum highlights *xiao-longbao*, tasty grenades in a combination of three steamed Shanghainese dumplings filled with a rich pork-based broth, and also includes deep-fried shredded turnip stuffed with cheese and a custard bun in the form of a mushroom dusted off with cocoa.

The wok-fried wagyu beef with rice

crackers, another of Ho’s modern renditions, is served with pine nuts that intriguingly complement the perfectly done slices of juicy meat.

Another hallmark of a first-rate Cantonese restaurant is its selection of double-boiled soups, and Ho has a menu of nine varieties. “All of them are prepared without MSG and with less salt,” he says. “I’d recommend the double-boiled fish head soup with *tian ma* and *Ligusticum* and the braised spinach soup with crab meat if you really love authentic Cantonese flavors.”

One of Wing Lei Palace’s well-known signature dishes is the simmered garoupa fillet with egg white in supreme chicken broth, a luxurious specialty inspired by Chinese imperial cuisine. The rich golden bouillon was traditionally made with chicken fat, but in Ho’s contemporary take, its yellow hue comes from carrots. It yields the classic rich color

and flavor from hours of slow cooking on the stove, but with a much lower fat content.

“This dish is very labor-intensive,” says Ho. “Historically, it was served to royalty and government officials starting in the Qing Dynasty, and the recipe is a happy marriage of both Northern and Southern cuisines. The egg white is added to the broth in broad strokes at very high heat. Delicate ‘pearls’ of egg white are formed that give the dish its beautiful appearance to the eyes and its silky texture in the mouth.”

In collaboration with his team, Ho plans to continually evolve the menu over time, adding traditional dishes that have been updated with his modern approach. Ho’s innovative outlook extends to desserts as well. The classic deep-fried sesame ball filled with custard is topped with bird’s nest, giving its crispy sweetness an extra dimension of sumptuous mouthfeel. <sup>10</sup>

DAVID HARTUNG (3)



↑↑  
An Array of Dim Sum  
精选点心



↑  
Private Dining Room  
贵宾厅

棒的东西。新发现也常是我创作新菜的灵感来源。」

Sammy 有数十年的烹调历练，来永利宫前曾於多家知名中餐厅工作，带领团队摘下来其林星星。他自七岁开始做菜，长时间待在厨房，从母亲身上学得一身好厨艺。他的祖父曾经营餐厅，目前也是家族中唯一循着前人脚步、踏上餐饮之路的成员。

主厨身经百战，从揉制面条、烘焙到点心等领域通通难不倒他，一路走来，Sammy 下了许多功夫去学习靠自己煮出各种佳肴。他笑着说：「从一切都不懂到现在什么都学会，要骗我已经不太可能了。即使算不上精通每个中菜流派，但我知道菜要怎么做、外观及味道到什么程度才叫完美。」粤式烧腊「叉烧」以及调味得宜、皮脆肉嫩的「烧肉」可说是粤菜馆的试金石，一吃就知道餐厅是否达一流水准。主厨说：「肉是决定叉烧好坏的关键，一定要刚刚好，不能过瘦，太肥的话则会太油或口感过于丰厚。从伊比利猪到鹿儿岛黑豚，主厨尝试各种猪肉后，最终

ROGER DAVIS (PRIVATE DINING ROOM)

选择以环境可持续方式牧养的中国猪，每一只都经过悉心照料、营养得当。」

「我们也自制烧烤汁，正因每个厨师做出来的口味有所不同，独家配方让最后的出品带有只此一家的特殊风味。」

想见识主厨炉火纯青的厨艺，点他推荐招牌菜就对了，如「蜜汁叉烧」、「凉拌金菇鲜虫草花」、些许四川花椒让菜式更添风味层次。精美点心系列则以「运转乾坤」为亮点，三款独特的小笼包颗颗饱满、鲜美肉汁在嘴里流动，美味无穷。另外还有炸萝卜丝配上起司的「藕断丝连」，及做成香菇形状再洒上可可粉的特色奶黄包。「脆香和牛粒」则能展示主厨的新式现代创意，煎到恰到好处和牛粒搭配松子，其味道相当契合，有如天作之合。

一流粤菜馆绝对少不了的上佳炖汤品，菜单随时令提供九款选择。主厨说：「汤羹烹煮过程不加味精，而且少盐。想一尝正统广东口味的客人，我个人推荐「天麻川芎鱼头汤」及「生拆蟹肉菜苗羹」，也是不

错的选择。」永利宫另一道奢华的招牌菜色「浓鸡汤珍珠泡老虎斑球」的汤汁受中国宫廷菜启发，以顶级浓汤细火慢炖，一般金黄色的丰醇汤底皆用鸡肉脂肪熬煮，但主厨改用现代烹煮方法，加以红萝卜素，数小时慢火煮出同样的丰美金黄色泽及口感，脂肪含量却大大减少。

主厨说道：「这道菜费时费力，从清朝开始，为上呈皇家贵族及政府官员的宫廷菜。作法兼具北方及南方两地菜色之长，锅炉极高温下倒入蛋白，点点细致的珍珠蛋白慢慢浮出，不仅为菜式大大增色，柔滑口感也让人惊艳。」

Sammy 也和其团队保持密切合作，计划陆续调整菜单，增加改良版的传统粤菜。

甜点当然也少不了 Sammy 的创意，经典的奶黄馅芝麻球覆上燕窝，于酥脆香甜的味道中掺入一丝奢侈的口感。 <sup>11</sup>

**Reservations 订座热线:** +853 8889 3663  
wynnpalace.com





## 澳门路氹永利皇宫：视觉味蕾盛宴

### *Steak and Spectacle at Wynn Palace Cotai*

SW Steakhouse in the newly opened Wynn Palace Cotai delivers an incomparable blend of exceptional food and exciting entertainment.

The marks of founder Steve Wynn's driving passions are all over SW Steakhouse at Wynn Palace Cotai. The clean lines and restrained elegance of the décor, with its muted palette of warm woods and sleek chrome and its lofty ceiling spangled with dozens of champagne-colored glass teardrops, speak of a desire to set the perfect mood for a memorable dining experience. A quiet side bar offers a place to lounge luxuriously with before- or after-dinner drinks, including some of America's renowned bourbons from cult distilleries like Willett and Old Rip Van Winkle. The bartender may suggest one of the barrel-aged cocktails made in-house and rested in American oak. Digestives include a range of fine Cognacs and Armagnacs. 踏进路氹全新度假村，永利皇宫的永利扒房，便可感受创办人史提芬永利先生的创新热情理念，室内装潢线条俐落，装饰逸散着内敛的优雅贵气，温婉木质呈现柔和色调。时髦的挑高天花板点洒着数百颗香槟色的泪珠玻璃粒，仿佛述说着新开幕的永利皇宫藉此完美氛围为宾客营造难忘用餐体验的愿望。侧边静谧的酒吧空间可供宾客休憩并享受奢华的餐前和餐后饮品，例如其中产自美国威利特和老瑞普凡恩克尔酒厂等知名波本威士忌。



AT THE FAR END OF THE RESTAURANT, an intriguing stage stands empty, promising performances that are just waiting to be revealed. Every thirty minutes, the lights in the dining room fade and one in a series of six quirky vignettes begins to unfold onstage. Themed around a waking dream, the presentations are a combination of unique visual animation, special effects, and customized

soundtracks. A clear crowd favorite is "If You Could See Her through My Eyes," featuring a gorilla and her true love and accompanied by the authentic sounds of the Broadway musical *Cabaret* with Joel Grey. The performances, which are a creative collaboration between Steve Wynn and Michael Curry, epitomize their shared life interests in food, music, and entertainment.

"The added element of the animated show brings a whole new dimension to our dining experience," says Executive Chef Khan Danis. "And it most definitely stimulates dinner conversation." At regular intervals the room suddenly goes quiet, but when the lights come up, the place is filled with smiling faces and lively chatter, a refreshing change from the typical dim and somber steakhouse ambience.

餐厅最远处，神秘舞台隐藏着即将上场的精彩表演。每三十分钟，用餐区的灯光便悠悠转暗，舞台上随即展出六幕剧场表演。主题围绕「清醒的梦境」，呈现方式结合独特视觉动画、特效，以及为此系列表演特制的配乐。最受观众青睐的显然是「If You Could See Her through My Eyes 如果你能看到我眼中的她」，主角是一只猩猩与她的挚爱，搭配 Joel Grey 参与的百老汇经典音乐剧「Cabaret」的音乐。这些表演是史提芬永利先生和导演 Michael Curry 的创意合作，无疑是他们对美食、音乐、娱乐等共同兴趣的极致体现。

行政总厨 Khan Danis 说：「动画表演增添的元素为用餐体验带来了全新体验，无意中引发宾客间更多对话交流。」每间隔一段固定时间，餐厅便突然安静下来，等到灯光再次亮起，室内再次充满着笑容与热闹的交谈声，与向来昏暗、肃穆的牛扒房气氛截然不同。

在迷你剧场和用餐过程之间，宾客可从位于舞台右边的视窗一探忙碌厨房的工作情况。Khan 便在这里，尽情施展他在澳洲和新西兰上乘食府累积数十年的真功夫。

Khan 娓娓道来永利扒房的基本理念：「菜单很单纯，我们的重点在于供应上等

的肉类和绝对新鲜的水产。我们精选来自世界各地的谷饲和草饲牛肉，包括美国 USDA 顶级牛排、经认证的日本和牛和澳洲 Rangers Valley 牧场谷饲黑安格斯牛排。」

针对不喜肉类的宾客，餐单也提供了各式各样的意大利面和其他精选水产选择，例如「SW 精选渔获」拼盘、使用孟加拉湾大虾而制的「虾咯嘣」、丰富浓郁的「海鲜汤」或「阿拉斯加蟹饼佐以香芹菜蛋黄酱」等前菜。

「我们有个极受欢迎、非常独特的卖点，就是盛载龙虾的餐车会在用餐区穿梭，到宾客桌边服务。」Khan 说。「我们的龙虾来

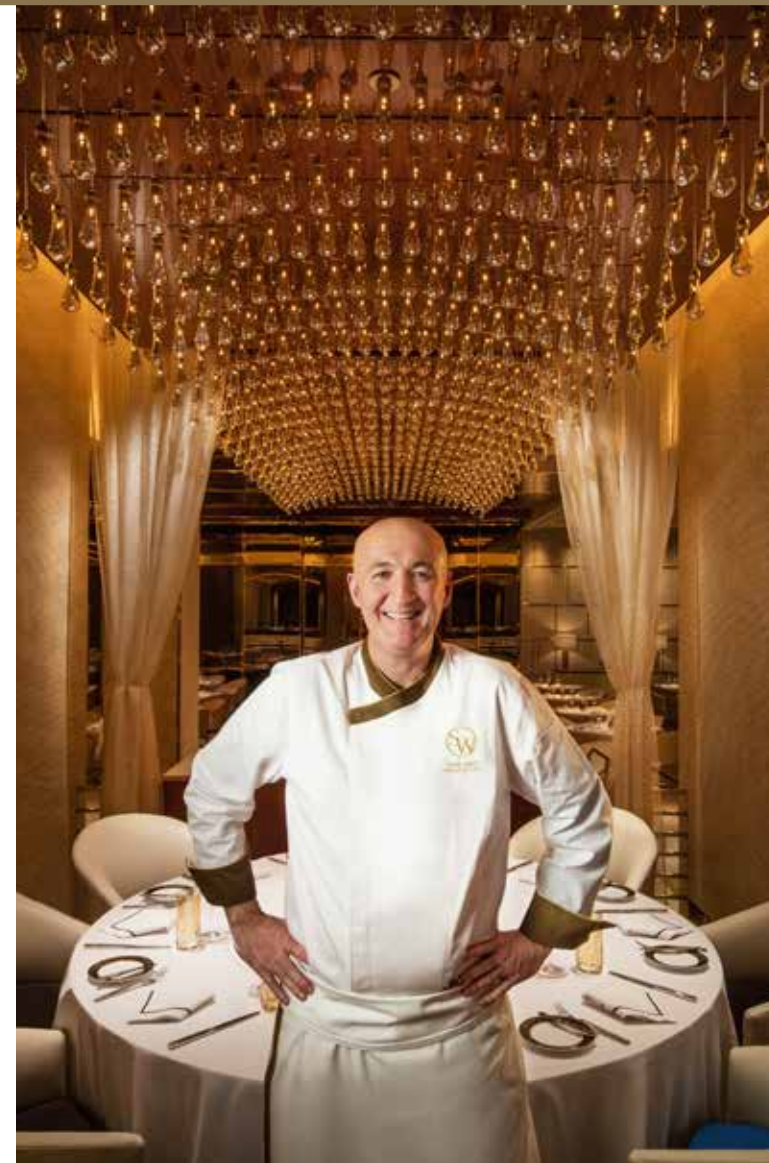




Dry-Aged Bone-In Rib Eye  
Rangers Valley Grain-Fed Black Angus, Glen Innes  
风干连骨肉眼牛扒



SW Seafood Spectacular: Lobster, Alaskan King Crab Legs,  
Jumbo Shrimp, Seasonal Clams, Oysters, Scallops  
SW 精选海鲜：龙虾，帝王蟹脚，珍宝大虾，季节贝类，生蚝和带子



Executive Chef Khan Danis  
行政总厨郑志光

Between mini-spectacles, at stage right, a clandestine tinted window offers views into the working kitchen where the restaurant's main event takes place. That's where Danis can be glimpsed putting into play his decades of experience gained at top venues in Australia and New Zealand. "The menu is simple," he says, explicating the fundamental concept behind SW. "Our focus is on premium meats and the freshest of seafood. We have a beautiful range and selection of grain-fed and grass-fed animals from around the world, including American USDA prime steaks, certified Japanese wagyu, and exclusive Australian Rangers Valley Black Market beef.

For those who don't style themselves carnivores, there are plenty of pastas and other options on the menu, besides, of course, the abundant wealth of seafood selections, such as the brimming SW Seafood Spectacular platter, the shrimp cocktail with giant

prawns from Bengal Bay, the rich and dense seafood soup, or the hot starter of Alaskan king crab cake with celeriac rémoulade.

"One of our really popular and unique features is the live lobster cart that makes its way around the dining room and serves tableside," says Danis. "We source lobsters from both Maine and Australia, and our team here works with fishermen throughout the Pacific to provide the very freshest seafood available, line caught, packed and shipped to Macau within hours. Much of our product comes all the way from New Zealand and the Hauraki Gulf."


Danis frequently recommends the raw sliced line caught Hauraki Gulf snapper with preserved lemon salsa, pistachio, parsley and mint. "The fish are line-caught so that the fishermen can better ensure their freshness and quality. You can't get fresher fish anywhere." Other highlights on the

seafood menu include the scorpion fish, the John Dory, and the hapuku, a type of wreck-fish, all of them coming from wild fisheries in the region.

One of the most popular aspects of dining at SW is the freedom guests have in designing their own meals from the wide range of sides on offer. For example, Danis recommends the perennially favored roasted lobster accompanied by choices that include salads, black truffle creamed corn, and even the American staple of mac 'n cheese. "We've got a variety of sauces to accompany every dish," he says, "from salsa verde and herb butter to olive oil and lemon, all kinds of tastes to please anyone's palate. The ingredients are the stars and they speak for themselves – we want to enhance the experience rather than cover the natural flavors."

Perhaps Danis's versatile culinary expertise becomes most apparent on the grill. His

illustrious portfolio of extensive experience at some of the top bars and grills of Australia and New Zealand has perfected his skills in cooking with the best cuts of meat over wood fires and open pits and with dense-wood fuels. "We have an American Range broiler here that achieves scorchingly high heat, and we take particular care in preparing our own seasonings. We also have an aging room in-house and a program for aging our meats for between fourteen and forty-five days in special cabinets to produce a range of distinct flavors."

With seafood that is as unique as the meats, Danis advises that for a fully immersive SW Steakhouse experience, one should have the best of both worlds, perhaps first ordering something savory from the sea before moving on to a tender grass-fed cut from the grill. For those who aren't dining alone, why not simply come together and share? 


DAVID HARTUNG (3)


自缅甸州和澳洲，直接向许多太平洋的渔民取货，由他们供应手边最新鲜的矶钓海产，捕获后经过包装，在数小时内运抵澳门。我们也有不少产品远从新西兰豪拉基湾来。」

「矶钓新西兰豪拉基湾鲜鱼刺身薄片佐柠檬莎莎，开心果，香菜，薄荷」是Khan 经常推荐的菜式，「渔夫捕获的海产绝对再新鲜不过。」其他海鲜菜单上值得推荐的，还有鲑鱼、鲂鱼、石斑鱼，全都来自区内的野外渔场。

永利扒房最受欢迎的另一项特色，就是宾客可以在琳琅满目的配菜中自由设计自己的餐点，例如Khan 就推荐长年高人气的烤龙虾，搭配沙律、黑松露奶油粟米，甚至美式主食起司通心面等等。他说：「我们有非常多种酱料搭配每道菜肴，青酱、香茅酱、橄榄油、柠檬汁，多种口味定能满足所有人的味蕾。但食材才是重点，宾客一吃就知道，酱汁的作用是提升主菜风味，而不是掩盖掉天然鲜味。」Khan 精湛多元的烹饪专长在烧烤上尤其发挥得淋漓尽致。他在澳洲和新西兰数家高级餐厅累积出辉煌的资历，让他的厨艺至臻完美，切得棱角分明的肉排放在柴火上炙烤，使用致密木材起火的露天烤炉更是他的强项。

「我们有一个 American Range 的高端烤炉，可达非常高的温度。独家调味料也经过我们悉心调制。另外我们还有一个自家熟成室，能经过设定，让肉在特殊柜子里熟成 14 到 45 天，创造出多种独特风味。」

放眼望去，闪闪发光的海鲜与牛扒同样耀眼。Khan 说，若要完全尽享永利扒房的顶级饕宴，宾客不妨两种都尝试，可以先点鲜美的海鲜，再品尝软嫩的草饲牛。若是多人前来，何不干脆多点些菜与亲友共享呢？ 

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