

LifeStyle [★] 品味生活

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Design Art Luxury Gourmet Travel Leisure

2011
北京国际设计周特辑
Beijing Design Week

果静林
影帝宅男
Guo Jinglin
Revealed



热门活动场地
Daring 大盘点
Venues

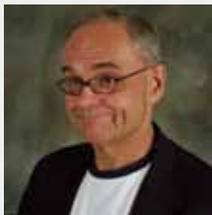
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南腔
北调



田博华，享誉全球的葡萄酒专家，如今常驻纽约或曼谷。他为众多的连锁酒店及餐厅担当顾问工作，发表过大量的有关葡萄酒的著作和评论。Fred Tibbitts Jr. is a global wine consultant based in New York and Bangkok. He assists some of the top hotel and restaurant chains in the U.S. and Asia Pacific, developing their wine-by-the-glass programs, leading educational trips to wine producing countries and hosting VIP industry dinners in New York and across Asia.

香槟，派对，顺其自然！

凡事顺其自然，随缘就好，喝香槟开派对，概莫能外！

For Glamorous Events & Celebrations Always Go with the Flow!



“顺其自然”是一种生活态度。如果你问它是一种什么样的态度，那么我告诉你，是不强求，不扭捏，不犹豫，将一切都交付给自然，这个自然就是事物的规律。顺其自然也是一种选择，即抛弃浮躁和偏见，相信爱和友谊，静待一切的未知。生活中不如意之事十有八九，学会以柔克刚之道，就能在动静圆活中涤尽心灵的烦忧。

对至爱亲朋，不要吝惜溢美之词，用派对来联络感情是再合适不过了。首先，在你的酒柜、酒窖里存上一些产自

24 个顶级香槟酒庄的香槟酒，比如说库克、宝林歇、唐培里依香槟王、酩悦、玛姆红带、巴黎之花，等等；接着，寻找合适的宴会承办人（如果预算不足，钱都买了香槟酒，那只能勉为其难地亲自上阵了）；最后，找一位精通室内设计的朋友帮你出谋划策，让你的居所迅速改头换面。这样，就可以呼朋唤友开派对了。

万一真要自己准备私家派对食物，也没什么大不了的，众口也能调。我的秘诀就是中西结合的自助餐，小点心又随意又实用，用手拿起就可以往嘴里送，连筷子和刀叉都免了。香港迪士尼乐园度假村行政主厨鲁道夫·慕勒也为我们精心准备了一份派对食物清单。有了它，你再也不用为派对食物烦恼了。

中西结合美味小点心——香槟好伴侣

中式冷盘

- 蜜瓜水晶肴肉配黑醋汁
- 鲜虾茄子件配甜酸酱
- 姜蓉冻豆腐
- 凉拌鸡丝青瓜配花生汁

中式热盘

- 印度大虾配香草青瓜奶酪咖喱脆筒
- 杂菜天妇罗
- 迷你越南蔗虾串
- 煎银鳕鱼酿迷你番茄拌黑醋汁

西式冷盘

- 烟鸭胸芒果多士
- 千层金枪鱼鞑靼

烟熏三文鱼配鱼子酱裸麦多士
帕尔马火腿新薯卷拌松露酸忌廉

西式热盘

- 鲜带子烟肉串
- 烤波板式鸡翅
- 三文鱼子椰菜花慕丝脆挞
- 蘑菇烤蛋饼配香草面包件

风味酱汁

- 泰式甜酸酱
- 咖喱青柠蛋黄酱
- 香醋芝麻柠檬酱
- 烟熏烧烤酱

米饭及卷物类

- 香芒木瓜牛油梨加州卷
- 越南鲜虾豆芽春卷
- 木瓜草莓牛奶寿司
- 香芒糯米饭

食物准备妥当，剩下的就是打点好音乐了。还是那句话，请乐队或者就用家里的音响设备连上 iTunes，完全看个人预算情况。别忘了礼貌性地通知邻居一声，你马上要开个热闹喧天的派对了，提前得到他们的谅解，不过最好是能把他们也请过来，这样再喧闹也没什么后顾之忧了。

所以说，一旦掌握要领，自己办一场别开生面的派对也没什么难的，说不定还能在派对上觅到你人生中的另一半呢。



“Go with the Flow” is always the most natural approach to life: To surrender to Mother Nature and let life take you where it will...to become ONE with the Energy of the Universe; to melt into The All, without hesitation. To be open to all that comes your way, leaving your judgmental biases behind and welcoming all that is Love. And if someone comes against you, as with the art of Judo, let the negative, aggressive energy of the other work to his disadvantage.

And when you want to entertain your 100 nearest and dearest, most beautiful Souls, you must spread the word by white dove on high; fill your refrigerated wine chest, man or woman wine cave, wine cellar or wine storage cabinet with only the finest of Champagnes from any of the world famous twenty-four Champagne Houses in the “Club des Grandes Marques” (Such as Krug, Bollinger, Dom Perignon, Moët & Chandon, G H Mumm, Perrier-Jouët, Pommery, Louis Roederer, Ruinart, Taittinger or Veuve Clicquot-Ponsardin); call the caterer (Unless you have blown your bank account on your unlimited supply of the finest Champagne, in which case YOU are the caterer); ask the most-savvy Interior Design friend you know to help you do a 24 hour make-over of your place; board the pets; and tell everyone to dress “fit to kill”, because everybody will be in a party mood after their first glass of bubbly!

Now, if YOU are the caterer, no worries, because I am going to tell you how to be the “Host or Hostess with the Mostest”. It is probably best to offer a combination East-West gourmet buffet to ensure that everyone finds the comfort foods that make them happy. “Finger foods” are always the most practical for casual, hip gatherings, so everything I recommend will require nothing but your fingers: No chop sticks or cutlery needed. So, here is a very easy to prepare offering or if you prefer, purchase at the local specialty markets, by one of Asia Pacific’s most respected chefs, Rudolf Muller, Executive Chef, Hong Kong Disneyland Resort:

East Meets West

Comfort Finger Foods Guaranteed to Please
That Go Perfectly with Champagne

East Cold

Chilled Pork Knuckle Aspic Cubes with Melon Cube and Dark Vinegar Dip

Chilled Eggplant and Shrimp with Sweet and Sour Sauce
Cold Bean Curd with Ginger Paste

Sliced poached Chicken strip with Cucumber on a Peanut Sauce

East Hot

Tandoori Prawn with Raita in Curry Cone
Vegetables Tempura

Vietnamese Sugar Cane with Minced Shrimp
Roasted Mini Tomato stuffed with Cod Fish in Dark Vinegar

West Cold

Smoked Duck with Mango Coulis on Brioche Toast
Tuna Tartar with Shallots and Mille Feuille

Smoked Salmon with Caviar on Pumpernickel
Roulade of Parma Ham and New Potato with Sour Cream and Chives

West Hot

Bacon Wrapped Scallop Brochettes
BBQ Chicken Wing Lollipop

Warm Cauliflower Mousse with Salmon Roe in Savory Shell Tart
Mushroom Frittata on Pesto Crouton with Truffle Oil

Sauces & Spices on the Side

Sweet Thai Chili sauce
Curry Lime Mayonnaise

Soy Vinegar Sauce with roasted Sesame seeds
Smoked BBQ Sauce

Sticky Rice & Rolls

Vegetarian California Rolls with Mango Papaya and Avocado
Vietnamese Cold Spring Rolls with leafy Vegetables Bean Sprouts and Shrimps

Sweet Sticky Milk Rice Sushi’s topped with sliced Papaya and Strawberries

Thai Sticky Glutinous rice with Mango and Coconut cream

And now, all that’s left is the entertainment. Ah, but what to do? If you have a healthy budget, hire a duo: A singer-guitarist and a keyboard player with a very cool, portable sound system to serenade your guests with the music they’re all about. If you have no entertainment budget, just play the most popular iTunes your crowd prefers on your home sound system. And do politely warn the neighbors you’re throwing an outrageous party and ask for their forgiveness in advance (Of course, if you’re smart, you’ll invite the neighbors, so there’ll be nobody to complain). On the other hand, if your neighbors are from another planet (i.e. They just don’t understand you), just ask for their understanding and make an advance “peace offering” of a bottle of Champagne: And while it may be painful to gift someone with whom you sense no connection as generous a tribute, it’s far better than having them beat down your door at 2:00am, demanding you turn-off the music and send the guests home.

So, now you have the perfect formula for a glamorous event your friends and enemies will long remember as perhaps the party of the century. And who knows, if it IS the party of the century, you just might find that partner for whom you’ve been searching all your life? But I leave THAT to you. I am *Red Owl*, over & out. ■

