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Welcome Happiness with the Spring

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THE ULTIMATE TASTE OF BARCELONA GUIDE



用味蕾 探索巴塞隆拿的美好



Words 撰文：Tika Ho / Translation 翻譯：Gloria Chan

Trolling into Park Güell in Barcelona, Spain, tranquil places are readily found for relaxation. Simple as sitting on a long bench adorned with wavy mosaic tiles, people can always be enchanted with an afterglow in the sky to put everything behind.

- This is what a vivid landscape wall painting in Barcelona Macau projects upon me – enjoying a beautiful sunset in Park Güell – once stepping into this traditional Spanish Tapas Bar and Restaurant in Taipa Village, Macau.

- Speaking of Barcelona, the genius works of Catalan architect Antoni Gaudí are not the only thing coming to my mind. The Traditional Paella, Barcelona Style reaches a crescendo when I grope around in the city, yet Hector Costa Fernandez, Executive Chef of Barcelona Macau is going to talk me through this city seasoned with his profound culinary background.

- “I come from Barcelona, where I embark on my life journey,” says Hector Costa. Hector Costa is a native Spaniard, with over 20 years of knowledge and techniques accumulated from his work in numerous prestigious hotels and restaurants in Europe, Middle East and Asia including Macau and Hong Kong. He adds, “my cooking style originates from Catalonia, which comprises my experiences, be it work or leisure, across the globe.”



Tender Octopus with Mashed Potato, Smoked Paprika & Olive Oil
西班牙八爪魚配薯餅 - 煙燻紅椒及橄欖油



"I wish to surprise guests with an exciting 'symphony of flavours', bringing about authentic dining experiences."

*Hector Costa Fernandez,
Executive Chef of Barcelona Macau*

- Hector Costa believes the best way to tell his stories is to cook. "The most memorable home dish is my grandmother's Cannelloni, Barcelona style, which is also one of the typical Christmas dishes in Spain. For remembering her, this dish is therefore in my menu all along.

" he explains. Indeed, some memories fade away as if they never existed while some memories recur to us that they can be hardly erased.

- "I strive to create authentic dining experiences with high respect for tradition, careful selection of product," He continues, and his culinary art of home cooking is truly reflected on the tapas I try in the beginning.

- Tender Octopus with Mashed Potato, Smoked Paprika & Olive Oil is the first dish to serve. The name says it all – the octopuses are very tender, spiked with smoked Paprika even satisfying duo ratios of tastes and smells. The mashed potato layering underneath is creamy enough that just as well absorbs the essence of octopus.

- Following is Chef Hector's Home Made Marinated Salmon Salad. The salmon makes a delightful colour contrast with oranges and pomegranates. A side dish of sour chilis and olives provides a necessary jolt of acidity to cut through the sweetness of smoked salmon. All together drive me to spoon up every last bit from the saucer on the side.

- Scallops Ceviche with Beetroot, Corn, Avocado & Strawberries is nevertheless much more photogenic. Strawn on the plate with highly-skilled presentation, the scallops are sprinkled with corns and strawberries in an alternative arrangement of avocados and beetroots. Think, fineness to modernity and sweetness to fishy, in all the right ways.



Traditional Paella, Barcelona Style
傳統西班牙海鮮飯

- As time passes, tapas is gradually transformed into main dish, with more diversifying kinds of dishes (cold and hot dishes in particular). Hector Costa denotes that Spaniards usually have late dinner (around 9pm) and hence snack on some tapas beforehand, breeding the unique culinary culture of Spain.

- Of course, wine pairing is the last thing to forget when it comes to tapas. I relish all dishes with glasses of Sangria, as the salty sweetness of which perfectly advance the flavours to the next level.

- Main dishes finally arrive. Spaniards love eating pork, of

barbeque style in general. Classic Suckling Pig Terrine is probably the most impressive pig terrine in my mind. Crispy skin, juicy meat, it is expertly cooked – taken just to the brink of doneness.

- For Chef's signature dish, Traditional Paella, Barcelona Style is well deserved. Waiter directly serves the dish with paella, offering the authentic taste of passion from Spain. On top, a stack of quality products is seen, such as cardinal prawn and crayfish helping tether the dish to the ocean; on bottom, a mixture of small squids and clams infuses more seafood richness of flavour into the rice. That being

said, it is a definite highlight on the menu.

- A traditional Spanish restaurant like Barcelona Macau will be a shining star for sure, with prices being a fair cut below typical high-brow Spanish-style dining in everywhere. I count all food lovers, including myself, lucky that we have this experienced Spanish chef Hector Costa to ourselves, telling us the genuine attitude of culinary arts – Life should be wasted on wonderful things.

「我希望為饕客營造正宗西班牙餐飲體驗，
上演一場令人振奮的『味覺交響曲』。」

行政總廚 Hector Costa Fernandez



Scallop Ceviche with Beetroot, Corn, Avocado, & Strawberries
開帶子配紅菜頭·玉米·牛油及草莓

遊

走在西班牙巴塞隆納的奎爾公園，走累了，閒坐於馬賽克瓷磚鋪砌的，像波浪一樣起伏不平的長凳上；看著夕陽的餘輝漸漸染紅了天空，紅彤彤的，煞是美麗。面對著這樣震撼的美景，腦海中一切煩惱也拋諸腦後，頓覺心曠神怡。

牆壁上這幅色彩斑斕，充滿活力的風景畫——在奎爾公園欣賞巴塞隆納的夕陽，是筆者甫進入澳門氹仔舊城區的傳統西班牙餐廳「巴塞隆納」印象最深刻的一幕。

提起巴塞隆納，又豈止讓筆者聯想起天才橫溢的建築師高迪的作品，還有一試難忘的西班牙國飯。餐廳行政總監 Hector Costa Fernandez 將會帶領筆者探索及細味他長年親歷演繹的成果。

「我來自巴塞隆納，一切由這個城市開始。」Hector Costa 是位土生土長的西班牙人，曾在歐洲、中東、亞洲（包括澳門、香港）多間知名酒店及餐廳工作，累積逾廿年的烹調知識和經驗。他補充說：「我所烹調的菜式是源於加泰羅尼亞區，當中包含了我在歐洲及亞洲工作和旅遊中累積的經驗。」

Hector Costa 對西班牙的熱愛，相信透過烹飪是最好的方式去表達他的故事。「我最懷念的家鄉菜是外賣煮的巴塞隆納風味的大利雞捲，這亦是西班牙的傳統聖誕節菜式。為了表示對她的尊敬和思念，這道菜也列入菜單之中。」他憶述，事實上，有些記憶在腦海中漸漸褪去；但有些卻永遠如新的，就像是昨天發生一樣，牢牢記住一輩子。

「我的理念是透過秉承傳統，用最上乘的材料，為賓客炮製最地道的西班牙美食。」Hector Costa 繼續說道。一開首品嘗的下酒小菜，筆者已經深深體會到大廚的家鄉美味。

首先端上桌的是「西班牙八爪魚配薯蓉、煙燻紅椒及橄欖油」。八爪魚肉質肥厚鮮美，質地的薯泥如雲般輕盈綿滑，而且充分吸收了八爪魚的精華，入味非常；綴以西班牙煙燻紅椒粉，散發出陣陣濃郁的風味與芳香，鹹鮮微辣，足盡飽，也是點睛。

「鮭魚沙律配香橙和石榴醋汁」是另一道清爽簡約的下酒小菜。香橙、鮭魚、石榴等，色澤變幻明艷，誘人開胃。佐以



Codfish with Dried Fruits & Honey Sauce
香橙大西洋鱈魚配乾果及蜜糖醬

鹽辣椒、橄欖等，一同送進口中，煙燻、甜、鹹和酸的味道共出一爐，甜鹹清香，讓筆者的味覺一亮；吃罷後仍餘韻留香。

「脆帶子配紅菜頭、玉米、牛油及草蓀」美得如浮屠繪畫。高雅輕盈的扇貝薄片，鮮味鬆甜；以牛油果醬、紅菜頭慕斯作隔場，不但口感輕盈細緻，而且更具現代感，四周灑上鮮甜的玉米粒及草蓀，不同的鮮甜互相交疊，所謂層次，盡在其中。

西班牙的下酒小菜又豈止以上幾款；發展到現在，小菜的種類愈來愈多（分為冷、熱小菜），也演變成一種主食了。Hector Costa 分享說，西班牙人很晚才吃晚餐（約 9 時左右），因此會在晚餐前吃一些下酒小菜來墊墊肚子。這也造就了西班牙獨特的飲食文化。

既然說是下酒小菜，怎可能缺少了酒！筆者邊品嘗小菜，邊喝著西班牙水果酒，酸酸甜甜的味道，回味無窮，不經不覺地接著一杯又一杯。

來到了主菜的部分。西班牙人愛吃豬肉，多以燒烤方法烹調，風味獨特。這道「傳統西班牙無骨乳豬」大概是筆者普遍印象極

好的乳豬。外皮酥脆，脂香豐腴；一口咬下肉香四溢，肉質細嫩，入口即化，乳豬的「乳」果然有其意義。

接著是主廚的拿手之作「傳統西班牙海鮮飯」。氣勢磅磅驚人，侍者直接以雙耳淺鍋端上桌，香味撲面而來，貫徹西班牙菜「熱情」的個性。面層放滿上乘的食材，包括：西班牙紅蝦、蟹蝦等，肉質般紅柔嫩，蝦肉的鮮甜絲絲縷縷地徐徐而出，鮮味無窮。盤底鋪上全黃飯粒，熱度精準無誤，摻入墨魚仔及蝦肉，讓每一粒米飯吸飽海鮮的精華，味道豐滿飽足，仍是我印象極深刻的傳統西班牙菜。

畢竟過多款佳餚後，筆者不禁從心裡讚歎：「這樣一間價格親民的正宗西班牙餐廳，怎會有如此出色的廚師呢？」在 Hector Costa 身上，筆者找到西班牙人對享受美食的態度——人生，就是要浪費在美好的事物上。

Barcelona Macau

Old Taipa Village, No. 47 B. d. da Clerigos, Macau
澳門氹仔舊城區木牌街 47 號
(+853) 2845 5168