



Personal Bests

FOUR AWARD-WINNING CHEFS GET ARTISTIC, TELLING ESTHER WONG
OF THE CREATIVITY BEHIND DISHES THAT DEFINE THEM

AMBER



THIS MONTH, MASTER chefs from 13 excellent restaurants located within buildings operated under the Landmark brand will present one-of-a-kind dishes that showcase their creativity as part of a culinary celebration called The Art of Food, which runs until October 31. Each chef's signature dish can be seen as his or her calling card – a culmination of professional experiences that adds up to so much more than just food. Here, four of the participating culinarians discuss the influences and ideas behind their most magnificent creations.

AMBER

CHEF RICHARD EKKEBUS

Line-caught sea bream glazed with stewed Japanese octopus, seasonal vegetables and organic lemon

“We source exceptional ingredients and cook them in a French way. We try to keep a light approach in everything we do here; we don't cook heavy French foods and feel that the cuisine needs to evolve towards the needs of today, which means that the food needs to be nutritious and fresh. For me, when you talk about summer, it's all about fish like sea bream, vegetables such as fennel, and lemon. Summer is about fresh, vibrant dishes. In this dish, there is no butter – it's olive oil and lemon. I've lived on islands for the last 25 years, and have seen many octopuses passing by. I dive, so I've also caught a lot of them; eaten a lot of them; cooked a lot of them. What I really like about octopus is not only the texture, but also the broth that it generates, which is very sweet. That's why the broth we use in cooking this dish has octopus in it, giving the stew a very intense flavour.”

Amber, 7/F, The Landmark Mandarin Oriental, 15 Queen's Road, Central