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## Day in the Life 餐飲人生

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## Kwok Kin Bong 郭健邦

Graduate of the International Culinary Institute and founder of ATUM Dessert, ATUM Restaurant, Champak Restaurant by ATUM and Suppa hot pot restaurant

國際廚藝學院畢業生 · ATUM Dessert · ATUM Restaurant · 青花和「十下」火鍋餐廳創辦人

By Vivian Mak



**I start my day early when I can have a moment to myself to check any messages and comments about my restaurants. As we're a start-up, it's important to address feedback to see where there's room to improve.**

我通常很早開始工作，靜靜地查閱訊息，讀讀大家對餐廳的評語。我們公司才剛起步，回應客人的意見、檢視有什麼可以改善的地方對我們來說很重要。



Sometimes I spend the morning reading magazines to see what's the latest on the dining scene. Then, I think about what might be the next step for the company. After all, I'm not only a chef but also the owner of four restaurants.

We change our menu every three months according to the season, which means I'm frequently compiling new menus. I focus on using familiar ingredients to reflect the change of season. For example, I

used chestnut, corn and sweet potato to make a dessert because, as Hongkongers are aware, fried chestnuts, steamed corn and steamed sweet potatoes are only found on the streets during winter.

I went on a working holiday to Melbourne, Australia and learned that chefs are well respected in other countries. It's because they employ local produce to demonstrate their own culinary culture, which they share all over the

world. However, Hong Kong doesn't have a representative local ingredient. So, I focus on tastes that arouse people's memories of Hong Kong. I'm inspired by homemade dishes such as salted egg yolk with rice, which is a childhood favourite of mine, and I created a rice pudding topped with rice flakes and salted egg yolk ice-cream. There's so much to think about and I rarely get to sleep until 4am. But I'm always available for lunch sessions in the restaurants

and I spend at least a day in each of them every week. I also make time to dine in other restaurants to see what makes them successful. This has helped me realise that, in addition to food, location, access and ambience all combine to deliver a total experience to guests.

有時我會看看雜誌，了解飲食業界的最新趨勢，計劃一下公司的將來，畢竟我的身份不只是廚師，亦是四間餐廳的老闆。

我們會根據季節，每三個月換一次餐單。即是說，我需要經常創作新的菜式。我喜歡使用熟悉的食材來反映季節的變化，例如用栗子、粟米、番薯來做甜品，因為烤栗子、蒸粟米和焗番薯是香港冬天才會見到的街頭小吃。

我曾參加澳洲的工作假期計劃，在墨爾本工作了一段時間。我發現，原來在外國，廚師是備受敬重的工作，因為他們會利用在地食材展現自己的飲食文化，並與全世界分享。

可惜香港沒有具代表性的食材，我只好善用能喚醒大家對香港的記憶的東西。我從小時候喜歡吃的鹹蛋飯等家常菜擷取靈感，創作出灑上脆米的米飯布甸和鹹蛋黃雪糕。

要思考的事情實在太多了，我甚少在凌晨四點前就寢。不過，我通常會在午餐時段開始前回到餐廳，每星期也會輪流到各間餐廳度過一整天。我也會到其他餐廳吃晚飯，了解他人的成功之處，並因此認識到，除了食物，地點、交通和氣氛一起營造的整體用餐經驗對顧客也很重要。