

DRINK 13

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崎熙 / VOL / MO Bar / 海明威酒吧 - **杯中物** // 陈酿朗姆 / 迈泰 / 司令 /
酒 / 意大利北部葡萄酒 / 高源 / 混合葡萄酒 - **杯边人** // 殷伟明 / 肢体语言
Melih Petting / VOL Shanghai / MO Bar HK / Hemingway Bar

MO Bar是香港首家推出地道古典鸡尾酒的场所之一 MO Bar was one of the city's first to tackle true classic cocktails

For many years five star hotels led the charge towards greater service standards in the world of Asian hospitality, and in Hong Kong, which boasts some of the world's top houses of slumber, that tradition remains.

In terms of mixology, hotel bars also boast the resources and talent to rise to the top, not least at the MO Bar at the Landmark Mandarin Oriental in Hong Kong's Central district. The bar first opened in 2005 and was designed by Adam Tihany to reach across two levels, offering a range of spaces, from bar top to quiet corners. Interiors are chic and modern, with a strong Chinese design influence, most obviously in the large neon circle on one wall, representing life's totality and the shared experience under Chinese tradition.

This lavish night spot, where the city's A-listers come to play, has built its name through classic cocktails and an excellent bar team of mixology professionals, including Nepalese bartender Max Gurung. "I was working in Jakarta when I first became interested in bartending," says Gurung. "At that time bartending was very competitive; bartenders had to offer a product as well as a service and the role involved being multi-talented and socially flexible. I asked my manager to give me a shot and he agreed."

A former flair bartending champion for eight years, he turned his attention to mixology when he joined the Mandarin Oriental five years ago. He's now considered one of the city's top bartenders. "I decided to go into the mixology world because there seemed to be more excitement," says Gurung. "From there I got addicted to the art of making and serving good cocktails."

MO Bar was one of the city's first to tackle the true classic cocktails often requested by its affluent hotel guests. At the same time its bar team have never shied away from manipulating classics to create something new. Witness the High Tea Highball, a dressed-up sour featuring Jing English tea-infused Tanqueray gin, orange blossom water, honey,

lemon and egg white, with a Bergamot foam. "We've tried to make the cocktail list simple, with a great combination of fresh ingredients and premium spirits," says Gurung. "But there is a lot of emphasis on playing around with classic cocktails, learning the skills involved in their production, and adding Asian twists to original recipes."

The MO Bar list also offers plenty of signature cocktails, including Gurung's own creation MO Tox - a combination of Belvedere Citrus, Luxardo lemoncello, coriander, ginger, cloudy apple juice, pineapple and lemon juice; or the Imperial Red, with Aperol, St Germain elderflower liqueur, cucumber and non-vintage Veuve Clicquot Ponsardin Brut. All cocktails are made using premium spirits, and all macerations and syrups are made in-house. Other details to please bartenders are the standard pours being set at 50ml, juice being squeezed fresh daily, and the fact that some of MO's flavoured vodkas are made with real fruit.

Every year the Mandarin Oriental also hosts a mixology event called "Cocktail All Stars" which encourages dedication and innovation among its bartender ranks. The event sees the hotel bringing in leading bartenders from around the world to compete with their own mixologists. Last year the line up included Ryan Fitzgerald of San Francisco's feted Beretta, Chris Hannah of The French 75 Bar at Arnaud's in New Orleans, Kentia Goto of New York City's vaulted Pegu Club and Hidetsugu Ueno of Tokyo's Bar High Five.

"In Hong Kong, the past trend was molecular cocktails, but I think for the next couple years the emphasis will remain with classic cocktails," says Gurung. "And the innovation will continue; for instance many mixologist are now making their own bitters to help bring out the hidden flavours and create new cocktails. It's an exciting time to be behind the mahogany."

MO Bar, 15 Queen's Road Central, The Landmark, +852 2132 0188, www.mandarinoriental.com



最近香港涌现出了一批调酒水准出众的地下风格酒吧, 装饰有如路易十三时期猫鼠的Le Boudoir正是其中之一。四段铺以天鹅绒楼梯通往地下一个65平米的空间, 内部配以天鹅绒吧台椅、大量宴会艺术品和让人叹为观止的拱形天花板。Le Boudoir由来自French Creations咨询公司的奥利维耶·胡松和杰罗姆·斯匹洋共同经营(楼上位于云咸街面的小型法式餐厅Pastis也是他们开的), 设计由法国室内设计师让-路易·阿仁斯玛负责。它有一个时髦的酒廊区, 吧台上足够空间活动你的手臂, 还有一个极受吸烟者欢迎的小庭院。

不过酒饮才是这里的闪光点。来自法国的调酒师主管马克斯·却弗斯从事这个行业已经13年, 曾在伦敦多家一线酒吧供职, 包括Monte's Club、兰斯伯爵酒店、海德公园的图书馆酒吧、法林顿的Meet Bar、皮卡迪利的Cuckoo Club和Hoxton Pony。他现在处于香港新兴的古典鸡尾酒舞台前沿, 创意作品包括混合了阿普尔VX朗姆酒、糖和苦艾酒的幸运星(95港币)和用占边威士忌、鲜姜、杰瑞·托马斯苦味酒调制而成的魔鬼石(95港币); 此外还有云咸情痴(85港币)——一款包括了野牛草伏特加、杏仁利口酒、新鲜青柠汁、浑油苹果汁、香草糖浆和薄荷的长饮。马克斯自己动手制作糖浆和青柠油, 还拿一些稀有烈酒来进行试验, 例如贝瑞兄弟与洛德3号金酒、列达白雅马尼和波兰波特世纪伯爵伏特加。

Le Boudoir, 中环云咸街65号地下, +852 2530 3870

Dressed up like a Louis XIII cat house, Le Boudoir is one of a handful of new speakeasy-style bars which are fighting for cocktail integrity in Hong Kong. The 65sqm establishment is located down four flights of red velvet-clad stairs, and features velvet bar stools, plenty of gilded art and a stunning vaulted ceiling. Owned by Olivier Caisson and Jerome Spitzer (of consultancy French Creations), who also own Pastis, a tiny French haven above it on Wyndham Street, Le Boudoir is the creation of French interior designer Jean-Louis Arensma. It boasts a stylish lounge, ample elbow room at the bar, and a small courtyard that has already proven extremely popular among smoking punters.

But it's the drinks which really shine. The French head bartender Max Traverse has been in the industry for 13 years, including stints at some of London's best bars: Monte's Club, The Lanesborough Hotel, The Library Bar on Hyde Park, Meet Bar in Farringdon, The Cuckoo Club in Piccadilly and The Hoxton Pony. He's now at the forefront of Hong Kong's emerging classic-rich cocktail scene, with concoctions such as the Lucky Star (HK\$95), with Appleton VX rum, sugar and absinthe; the Devil's Rocks (HK\$95), with Jim Beam, fresh ginger, and Jerry Thomas' bitters; and the Wyndham Delight (HK\$85), a tall cocktail packed with Zubrowka vodka, amaretto, fresh lime, cloudy apple juice, vanilla syrup and mint. Max makes his own syrups and lime sugar, and is experimenting with rarer spirits including Berry Bros & Rudd's No3 Gin, Leda's white armagnac, and Polish Potocki vodka.

Le Boudoir, B/F, 65 Wyndham St, Central, +852 2530 3870

