

Spice is nice: Hunan-style fish at Guangzhou's Xiang Cun Restaurant

辛辣惹味：廣州湖南菜館
湘村館的「跳跳魚」





LOCAL FLAVOUR

食在廣州

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Three Guangzhou residents share their favourite dining experiences in the city

三位定居廣州的商人帶你遍嚐羊城佳餚



VISITORS TO the Canton Fair just 10 years ago would hardly recognise Guangzhou today. Flyovers cut swathes through the city, soaring skyscrapers rise from what were once paddyfields and the action has moved to the thriving financial district of Tianhe. Close by, Pearl River New City, part of the new central business district, is rapidly taking shape. The area is already home to two five-star hotels, with a seven-star operation being planned.

World-renowned architects are also helping the city build for the future. An opera house, museum, department stores, apartments, TV tower and the Guangzhou Twin Towers featuring a five-star hotel are scheduled for completion before the city hosts the 16th Asian Games in November 2010.

For a city that's just celebrated its 2,220th anniversary, and has been welcoming visitors for centuries, Guangzhou is justifiably known for its delicious and varied cuisine. Surrounded by fertile farmland and close to the sea, the range of dishes is unsurpassed.

如果你十年前到過廣州參加廣交會，今日重臨舊地一定會對羊城市容感到陌生。市內行車天橋觸目皆是，昔日的稻田已變成一幢幢摩天大樓；發展迅速的天河區更成為了廣州市的商貿中心。區內的珠江新城愈來愈繁華，除了現有的兩間五星級酒店，還有一間七星級酒店計劃在此興建。

多位國際知名的建築師也為珠江新城增添新的魅力。為了迎接於2010年11月在廣州舉行的第16屆亞洲運動會，新建的歌劇院、博物館、百貨公司、公寓、電視塔、廣州雙子塔（設有五星級酒店、百貨公司、公寓）均會在亞運會開幕前相繼落成。

廣州剛剛慶祝建城2,220年；多個世紀以來，她一直是中國對外開放的「南大門」，接待數之不盡的海外客人。由於廣州鄰近大海，農地肥沃，物產豐富，使羊城菜式更多采多姿，當中有不少更馳名中外。

1 YAO XIAOBO

Guangzhou-born businesswoman Yao Xiaobo runs a furniture-making business with her husband. At their West Design Studio they refurbish damaged old furniture based on traditional designs.

For business parties, private gatherings and simple dinners, Yao heads for East Ocean Seafood Restaurant (3/F, CITIC Plaza, 233 Tianhe Bei Lu, +86 20 8752 0533). "It has excellent Guangdong cuisine and dim sum cooked by top chefs from Hong Kong," she says. "The rice noodles are really tasty and it has won many awards."

Yao is also a fan of Food Street in the China Hotel (122 Liuhua Lu, +86 20 8666 6888), now in its 25th year. The casual restaurant serves Cantonese food at reasonable prices. Its three signature dishes are shrimp dumplings and zhusheng noodles in soup, fried-rice dumplings and fisherman's congee. Loyal customers who moved to Hong Kong return just to eat these dishes. "It feels like a family restaurant and we've been eating here for years with business associates, family and friends," says Yao.

On formal occasions, the couple makes reservations at the Jade River Restaurant (3/F, White Swan Hotel, 1 Shamian Nan Jie, Shamian Island, +86 20 8188 6968, www.whiteswanhotel.com). "We spend every anniversary here and bring important clients," says Yao. "The service is perfect and the setting special. With a garden inside the restaurant, coloured window glass in Xiguan-style [old Guangzhou style], there's real harmony between East and West."

The same could be said of Guangzhou as well.



1 姚小波

姚小波生於廣州，與丈夫經營家具店。他們的廣州哈維室內設計裝潢有限公司工作坊，會依據傳統設計修復破損的古董家具。

不管是商務宴會、私人聚會，還是家常便飯，姚小波都喜歡到東海海鮮酒家（天河北路233號中信廣場3樓，+86 20 8752 0533）。她說：「這裡的廣東菜水準一流，點心由頂級香港廚師主理。東海贏過不少獎項，各款粉麵都很可口。」

姚小波也經常光顧廣州中國大酒店（流花路122號，電話：+86 20 8666 6888）內的「食街」餐廳。中國大酒店今年慶祝開業25周年。提供家常廣東菜的食街價錢合理；這裡的鎮店三寶：鮮蝦雲吞麵、家鄉煎釐和生滾艇仔粥，更是不可錯過，據說有些老顧客就是移居香港後，也會專程回來吃這些美食。姚小波說：「這裡就像一間家庭餐廳，多年來我們都喜歡帶生意夥伴、家人、朋友來用餐。」

每當姚小波夫婦想吃得講究點，他們就會去玉堂春暖餐廳（沙面南街1號白天鵝賓館3樓，+86 20 8188 6968，www.whiteswanhotel.com）。她說：「我們每年都在這裡慶祝結婚周年，並會在這家餐廳款待重要客戶。餐廳的服務水準十分高，陳設有特色；把庭園建築融入用餐區中，配上極富西關特色的彩色玻璃，集中西文化之大成。」

廣州的魅力所在，正是其糅合中西文化的特色。

Sea food: Fisherman's congee at Food Street in the China Hotel (left)

中國大酒店食街餐廳的招牌美食艇仔粥（左圖）

Abalone and cordyceps soup (below) from Jade River Restaurant in White Swan Hotel (below left)

白天鵝賓館玉堂春暖餐廳（左下圖）的冬蟲夏草燉鮑魚（下圖）





Hot dish: fish head with chillies (below) from Xiang Cun Restaurant (left)

湘村館 (左圖) 的剁椒魚頭 (下圖)



2 JEREMY SARGENT

A fluent Mandarin-speaking lawyer originally from Britain, Jeremy Sargent has spent the past 11 years in Guangzhou and runs his own law firm, JSA, in the World Trade Center.

With a fiancée from Hunan Province, it's not surprising the couple like spicy Chinese food. A favourite is Xiang Cun Restaurant (77 Tiyu Xi Lu, Tianhe District, +86 20 8559 4727), which is a typical Hunan-cuisine restaurant. "We like the décor, it has an urban Western feel... it's unpretentious," says Sargent. "It was ahead of its time when it opened seven years ago and is still popular with local Chinese. We go with friends and family and always have a good time."

When relaxing with colleagues or entertaining clients who are looking for an easy introduction to Cantonese food, Sargent goes to Chic Restaurant (5/F, World Trade Center, 371-375 Huanshi Dong Lu, +86 20 8760 8000). The cool décor, delicious food and convenient location put the restaurant high on his list. The *char siu* (barbecued pork) and egg tarts are particular favourites.

Buongiorno Italian Restaurant (3/F, Yian Plaza Building, 33 Jianshe Liu Malu, beside the Garden Hotel, +86 20 8363 3587, www.buongiorno.com.cn) is his choice if clients want to relax over a few glasses of red wine at the bar before enjoying authentic Italian food in a casual, friendly setting. With an Italian owner and chef, it's not surprising the restaurant has plenty of regular customers.



Piece of this: the brick pizza oven at Bongiorno Italian Restaurant

邦奴意大利餐廳特別建了一個烤薄餅用的磚爐

FLY WITH US 港龍航程

Dragonair flies twice a day to Guangzhou

*Service to Guangzhou commences 14 September 2009

港龍航空每日有兩班飛機飛往廣州

*廣州航線於2009年9月14日啟航

2 趙利民

原籍英國的趙利民在廣州生活了11年，能說流利的普通話。他創辦的JSA律師事務所設於廣州世界貿易中心大廈。

他的未婚妻是湖南人，二人都嗜辣，湖南菜館湘村館（天河區體育西路77號，+86 20 8559 4727）自然成為他們最喜歡的餐廳。趙利民說：「我們喜歡那裡的陳設，帶一點西方時尚感……但絕不浮誇。當湘村館於七年前開業時，這樣的設計已算十分前衛，即使在現時仍深受歡迎。我們每次跟朋友和家人來這裡用餐，都能盡興而回。」

趙利民與同事聯誼或招待客戶時，則喜歡惠顧喜客餐廳（環市東路371-375號世貿中心大廈5樓，+86 20 8760 8000）。喜客的所在位置交通便利，餐廳的裝潢時尚，食物美味，特別是其叉燒和蛋撻。

如果客戶想喝紅酒，輕鬆一下，趙利民便會帶他們到邦奴意大利餐廳（建設六馬路33號宜安廣場3樓，鄰近花園酒店，+86 20 8363 3587，www.buongiorno.com.cn），品嚐正宗意大利美食。餐廳東主兼主廚是一位意大利人，食物質素有保證，因此吸引不少客人再三光顧。

3 ANDITH YEUNG

Something of a connoisseur of fine wining and dining, Andith Yeung has lived in Guangzhou for 10 years. The Director of public accounting firm KPMG Huazhen has a wide range of tastes, but top of his list is Japanese restaurant Koyama (4/F, Guangzhou International Electronics Tower (GIE), 403 Huanshi Dong Lu, +86 20 8732 2022). "It's the best of its kind in Guangzhou, small and homely, serving traditional



Fresh fish: sushi platter at Koyama

小山日本料理的
新鮮壽司



Cordyceps, Fish Maw and Duck Soup is a delicacy at Lei Garden Restaurant
利苑的花膠冬蟲草炖水鴨

Japanese food with reasonable prices," says Yeung, who is originally from Hong Kong. "The sashimi seafood is flown in daily from Japan. I take clients here."

When he wants some home-style cooking he visits Woo's Hong Kong Cuisine (B1/F, 75 Tianhe Dong Lu, +86 20 8757 0062). He enjoys its traditional Cantonese food such as congee, wonton noodles, sweet-and-sour pork and milk tea.

Another favourite is the Tianhe branch of Lei Garden Restaurant (4/F, International Financial Place, 8 Huaxia Lu, Zhujiang New Town, Tianhe District, +86 20 8550 0028). Yeung takes clients here for formal dinners. Dishes include barbecued honey duck, pan-fried grouper and steamed lobster with egg white and sautéed lobster.



REACH FOR THE SKY 欲與天比高

High-quality restaurants and bars can be found in hotels such as Grand Hyatt Guangzhou and The Ritz-Carlton, Guangzhou in Pearl River New City. But that's not all the area has to offer. Thanks to some spectacular architecture, it is also becoming a cultural centre of attention.

Famed London architect Zaha Hadid designed the Guangzhou Opera House, a post-modernist building due to be completed in October at a cost of more than RMB1 billion (about HK\$1.1 billion). This unique building consists of two pebble-shaped structures. The larger of the two will hold a 1,800-seat theatre and an art exhibition hall, while the other will feature a 400-seat multipurpose hall.

Wilkinson Eyre Architects, also London-based, designed the Guangzhou Twin Towers. Construction of the round-shaped West Tower began at a cost of RMB6 billion. The soaring 432-metre, 103-storey building, due

to be completed next month, will house offices, a five-star hotel, department stores, apartments and an observation deck. Check-in facilities in the building will aid travellers heading to Baiyun International Airport. The 488-metre quadrate-shaped East Tower will be completed next year.

With a floor space of 98,000 square metres, the RMB924-million Guangzhou Library can hold four million books. The concept of the building, called Beautiful Book, is by the Guangzhou Design Institute and Japanese Nikken Company.

Rocco Design Architects of Hong Kong created the Guangdong Museum. Covering 40,000 square metres and costing RMB455 million, the rectangular-shaped building is pierced with alcoves to let in natural light. Architect Rocco Yim calls it his "treasure box" as it resembles a traditional Chinese lacquered box holding precious objects. The museum's collection of more than



Guangzhou TV Tower will twist its way to 610 metres high

廣州新電視塔採用
旋轉的設計，
高610米



Taste of home:
Woo's Hong Kong
Cuisine serves
the classic
pineapple bun

在吳係茶餐廳可以吃到
香港風味的菠蘿包

3 楊慶倫

畢馬威華振會計師事務所的董事楊慶倫，堪稱是對美酒佳餚素有研究的食家。他在廣州居住了十年，遍嚐美食，但最喜歡的餐館卻是小山日本料理（環市東路403號廣州國際電子大廈4樓，+86 20 8732 2022）。他說：「小山是廣州最佳的日本料理店，供應傳統日本菜，價錢合理。這裡的魚生每天由日本空運到廣州，我經常在此款客。」

楊慶倫來自香港，當他懷念香港的道地美食之時，便會光顧吳係茶餐廳（天河東路75號B1樓，+86 20 8757 0062）。這裡為顧客提供傳統港式美食，如生滾粥、雲吞麵、甜酸排骨和港式奶茶。

利苑酒家天河分店（天河珠江新城華廈路8號國際金融廣場4樓，+86 20 8550 0028）亦是楊慶倫喜愛的食肆。他認為利苑是設宴招待客戶的好地方，這裡的著名菜式包括片鴨、香煎龍躉扒，以及龍蝦兩吃的「龍騰四海」。



130,000 exhibits will cover three halls dedicated to history, nature and art.

At 610 metres, the Guangzhou TV Tower, which is due to be completed in time for the Asian Games, will be one of the world's tallest buildings. Containing a television and radio station, conference and exhibition rooms, revolving restaurants, shops and cinemas, the RMB2.2-billion building was designed by Mark Hemel of Information Based Architecture, Arup and the Guangzhou Design Institute. The distinctive, twisting design of the giant structure also features outdoor gardens and an observation area offering stunning views of the city.

在珠江新城的廣州富力君悅和廣州麗思卡爾頓等酒店之內，固然可以找到不少一流的餐廳和酒吧，但市內還有其他由國際知名建築師設計的建築物，這些矚目的地標將會令羊城晉身為文化中心。

預計今年10月竣工的廣州歌劇院，由倫敦的著名建築師Zaha Hadid負責設計，這座後現代主義風格的建築物，造價超過10億人民幣（約11億港元）。歌劇院的形狀看似兩顆巨型卵石，極具特色。較大的一座是擁有1,800個座位的劇院和一個藝術展覽廳；另一座則是一所可容納400人的多用途場館。

廣州雙子塔由倫敦建築公司Wilkinson Eyre Architects負責設計。首先興建的西塔呈圓形，造價達60億人民幣。這幢432米高的大樓，共有103層，預計今年10月落成。大樓內設有辦公室、五星級酒店、百貨公司、公寓和一個觀景台。在落成啟用後，由白雲國際機場離境的旅客，將可在西塔內辦理登機手續。呈方形的東塔高488米，預期於2010年竣工。

正在興建中的廣州新圖書館造價達9.24億人民幣，由日本的日建設計和廣州市設計院攜手合作策劃，以「美麗書籍」為設計概念。圖書館面積達98,000平方米，可藏書四百萬冊。

佔地40,000平方米，造價達4.55億人民幣的廣東省博物館新館，是香港許李嚴建築師事務所的傑作。這幢長方型建築物的採光設計能引入自然光。建築師嚴迅奇形容這設計為「寶盒」，因其外型近似中國的亮漆首飾盒。新館建成後，三個分別以歷史、自然、美術為主題的展廳，將展出超過130,000件展品。

高610米的廣州新電視塔，預計於亞運會開幕前竣工，將會成為全球最高的建築物之一。電視塔由Information Based Architecture的Mark Hemel、Arup和廣州市設計院攜手設計，造價高達22億人民幣；塔內將會開設一家電視及廣播電台，並設有會議展覽室、旋轉餐廳、商店及戲院。電視塔外型獨特，採用旋轉設計，有多個戶外花園和一個觀景區。遊客將可登上電視塔俯瞰廣州市的美景。