

Outdoor dining

Hansar Samui style with the barefoot butler

苏梅岛的户外美食体验

By Jane Ram

Photos courtesy of Hansar Samui Resort & Spa



Hansar pool



Hansar Samui pool

Home barbecue cooks and professional chefs alike face special challenges when preparing food for al fresco dining. Fresh air is known to increase the appetite and it also seems to sharpen the taste-buds and make diners more aware of what they are eating. To put it simply, good cooks consciously or unconsciously seem to try harder when they cook for the wide open spaces.

Forget charred chicken legs, desert island fare and Ben Gunn's dreams of cheese when you had for Koh Samui, Thailand's second-largest island (after Phuket). Not so long ago Samui was a back packer's secret retreat, almost inaccessible for regular leisure travels in search of luxury on their holidays away-from-it-all. Then came an increasing number of luxury hotels and the tropical island paradise began reinventing itself as a fine dining destination. Thanks to Bangkok Airways, this 230-square-mile island is now an easy three-hour flight away for Hong Kong people and less than an hour from the Thai capital, Bangkok. In addition to its jaunty corporate identity, the airline has created what is surely the world's prettiest airport, making a great first and last impression on even the most jaded traveller.

Beach resorts cluster along the many fine coastal stretches of Koh Samui, making this a picture book idea of a holiday paradise. Spend your days trying one Spa treatment after another, explore the largely unknown universe underwater or charter your own private yacht for a few hours or a few days exploration of the many offshore islands in the Gulf of Thailand. Or just spend your days with a good book or two soaking up relaxing vibes that you wish you could bottle to take home for future use.

In the final analysis, however, one tropical

paradise is much like another. When your tan fades and you get around to sorting out your holiday pictures, your strongest memories are likely to remain centred on food. This is one way in which Koh Samui's best five-star hotels try to stand out from the competition, and it means that discerning visitors have their pick of celebrity chefs, special ingredients and creative dining experiences.

At Hansar Samui Resort & Spa, the food and, indeed, the whole dining experience is in a class of its own. The hotel is only 10 minutes from the airport, but it has the incomparable advantage of its own stretch of the famous fine white sand of Bophut Bay. Dine literally at the water's edge in your own oh-so-romantic gauze-sided pavilion, with music supplied by the waves and entertainment by the setting sun and in due course by sheets of phosphorescence shimmering through the pristine water. Candles and dramatic flaming torches add to the reflections on all sides and heighten the sense of occasion.

This is by no means the only option at Hansar. You can explore the menu of the day at the Chef's Table, a spectacular single piece of wood measuring over six metres in length and requiring a team of 26 people not to mention special reinforcement in the floor, any time it needs to be moved. Your seat gives you a ringside view of the action in the show kitchen on the other side of the glass. No matter how enticing this might sound, it is tempting to opt for the ultimate in private dining on your own balcony overlooking the ocean. Whatever your dream setting, your barefoot butler can make it happen at Hansar Samui.

During a recent stay at this resort I soon identified my favorite dining spot -- a quiet table on the Terrace outside H Bistro where the stars formed an overhead canopy and the new moon was just beginning to fill out. Earlier in the day Executive Chef Stephen Dion and I had discussed the menu for the evening. As we chatted he asked me about my likes and dislikes and then made some suggestions for a tasting menu.

It was a tough choice for me as Hansar's Thai menu is wonderfully fiery. But, wisely as it turned out, I left it to Chef to follow his own judgment in preparing something that measured up to the spectacular surroundings. He did not disappoint.

Chef Dion acquired his respect from fine ingredients in the course of his Canadian childhood. After formal culinary training with a strong emphasis on classical French cuisine to augment the skills that he had acquired from his mother and grandmother, he set off to see the world and look for new flavour palettes.

The urge to perfect his understanding of food and the infinitely creative ways in which it can be prepared and served took him to some of the world's major foodie hot spots. As private chef to His Majesty, the King of Jordan, he cooked for world leaders and crowned heads. The lure of the East brought him to Thailand where he spent five years at "the Dome" in Bangkok before he seized the opportunity to get back to hands-on cooking as part of the team ahead of Hansar Samui's opening in June 2010. With only 74 rooms the hotel is small enough for a personalised style of operation at every step including, perhaps most importantly, in the kitchen.

Cliches conjure up mental pictures of abundant fresh sea food in the waters around such an idyllic island. But Chef

Dion explained that, crazy though it sounds, imported sea food is fresher and of better quality, not to mention less expensive than what is locally caught. He orders Maine Lobsters from Canada, Japan and France, Deep Sea Red Prawns caught at a depth of 2 kilometres in Atlantic waters and the world's sweetest prawns from Madagascar. Gillardeau French Oysters come from a family-run company with more than 100 years of history; Dover sole is from Brittany. Other imported delights include Foie Gras from the Soulard farm in Perigord, the French region famous for the best quality of this delicacy; Royal Pigeons from Bresse, another French regional speciality; and aged Iberico pork from Spain.

Long before the tourism boom, coconuts were Samui's traditional crop, plus some rubber. But no one tried to raise anything green. In the absence of local produce, vegetables and fruits have to be brought by road and ferry all the way from the temperate stretches of northern Thailand. But the hotel's General Manager, Indra Budiman, is a fanatical gardener and he has ambitious schemes for the hotel's own organic farm to grow vegetables immediately behind the property. He has already created the hotel's own fish farm and sees this as complementing the vegetable project. He is already testing what grows well in the local soil and climate and is confident of the first harvest soon. His next scheme, already well advanced, will be even more challenging as he plans to raise fresh strawberries hydroponically, using Gro-Lites in a basement. Regardless of the outcome, he wins full marks for ingenuity and one of the best team-building exercises that any manager has tried.

在准备野餐食物时，无论是自己还是专业厨师来说，都是一项特别的挑战。清新的空气有助于增进食欲，同时也会让味觉更加敏锐，因而对食物的要求更高。简单来说，在野外露天的环境中，优秀的厨师总是下意识地更加谨慎小心地对待食物。

烤焦的鸡腿、荒岛故事、本·古恩的奶酪之梦，在苏梅岛这些都可以抛诸脑后了。作为泰国仅次于普吉岛的第二大岛屿，苏梅岛早已成为背包客的胜地。随之而来不断增多的豪华酒店让这个热带岛屿天堂正日渐成为一处完美的美食目的地。乘坐泰航航班，大约3到4个小时即可从香港到达这里，比从曼谷出发还要快大约1个小时。除此之外，泰国航空公司还拥有世界上最美丽的机场，即便是最疲倦的旅客，都会对这里流连忘返。

沿着苏梅岛的海滨线，海滩度假地星罗棋布，使得这里成为度假天堂。享受一下水疗、探索水下的神秘未知世界、租一艘游艇，体验数小时的私人航行、或是畅游于泰国湾，前往那些远离海岸的美丽岛屿。当然带上一两本好书做伴，尽情享受此刻的休闲氛围，也是不错的选择。

当然，这些热带度假胜地之间区别并不是很大。当阳光在皮肤上留下的痕迹日渐淡去，当你开始整理假日里的照片，最深刻的记忆还是集中在食物上。这也是苏梅岛最好的五星酒店的取胜之道，这意味着挑剔的游客可以选择厨师、选择特别的食材以及富有创意的餐饮体验。

苏梅岛汉沙度假酒店的美食可谓“五星水准”。酒店距离机场仅10分钟，拥有波普海湾著名的银白沙滩。滨水的亭阁上，轻纱曼舞。夕阳西下，海浪声声，倒映出粼粼波光。就坐其中，烛光围绕，营造出无边的浪漫，还有美食为伍，良辰美景，更无他求。

当然这绝对不是汉沙度假酒店的唯一选择。你还可以在“大厨桌”边，仔细研究菜单。这张桌子的材料为一块整木，长约6米。每次移动需要大约26个人方能抬动，更别地说地板的加固了。坐在桌旁，你可以欣赏厨房里厨师的精湛技艺。不过，这一切不如在自己的房间露台享受私人美食体验更具吸引力。无论有怎样的设想，苏梅岛汉沙的赤足管家都能满足你的需求。

最近一次入住苏梅岛汉沙度假酒店期间，我很快选定了我最爱的餐饮场所：

位于H Bistro露台上的餐桌。头顶星辰闪烁，一轮新月遥挂苍穹。早些时候，我和餐厅的行政主厨Stephen Dion讨论了晚餐的菜谱，他详细询问了我的喜好，并依据此调整了菜谱。

汉沙的菜单令人惊叹，对我而言，挑选是一项艰巨的任务。我最后决定还是让厨师帮我做决定，他果然不负重托。

Dion大厨在加拿大长大，从那时起他便热爱各种食材。继跟从母亲和祖母学习烹饪技艺之后，他在经典法餐方面接受了正式的餐饮培训，此次以后，他开始拓宽眼界，寻找新的发展。

对于美食的理解和创意的不断追寻让他去往世界主要美食胜地。作为约旦国王的专属厨师，许多政府首脑和皇室成员都品尝过他的菜肴。对于东方的渴望让他来到泰国，并在泰国的“the Dome”工作五年，之后他来到苏梅岛汉沙度假酒店，领导这里的厨师团队。仅有74间客房的酒店为个性化的服务提供了无限可能，就连餐厅也是如此。

在这样一处如田园诗般的岛屿，人们自然会想到无限量的新鲜海鲜。不过Dion大厨解释说，虽然听上去有些痴狂，但是进口的海鲜更加新鲜，品质更好，当然也比当地现捕捞的价格便宜。他从加拿大、日本、法国订购了美洲龙虾；深海红色对虾来自于大西洋水下2公里处。他还从马达加斯加订购了世界上最甜的对虾；吉拉多法国生蚝来自于一家拥有100多年历史的家族企业；多佛比目鱼来自布列塔尼。其他进口的食材包括来自法国著名佩里戈尔Soulard农场的鹅肝、来自法国布雷斯地区的鸽子以及来自西班牙Iberico猪肉。

在旅游业尚未兴起之时，椰子和橡胶是苏梅岛的传统作物。但是没有人试着种植一些绿色作物，因此，蔬菜和水果几乎都是陆路或是水路从泰国北部运到这里。不过酒店总经理Indra Budiman是园艺爱好者，他对酒店的计划之一就是建立酒店自己的有机农场种植绿色蔬菜，位置就在酒店之后。他已经建立了酒店自己的渔场，并将此视作蔬菜项目的补充。下一步将面对更多的挑战，采用营养液种植新鲜草莓。



Rosemary Flavored Galateo Olive Oil Poached Stockyard Wagyu 9+ 拉奥特橄榄油煎和牛（九级）配迷迭香

For stockyard wagyu 9+ sirloin

Ingredients:

250g stockyard wagyu Sirloin, 50g extra virgin olive oil, 30g clarified butter, 10g rosemary, Fleurs de sel and white pepper mill (grinded) to taste

Method:

1. Combine all ingredients in a vacuum bag seal and slow cooked in a Jalubo at 58 degrees Celsius for 15 minutes.
 2. Sear Wagyu sirloin in clarified butter until golden brown on both sides.
 3. Season to taste.
- Presentation: Serve in whole on 1 inch thick slices to show actual doneness. Preferred doneness is medium rare.

For Jerusalem artichoke puree

Ingredients:

1000g Jerusalem artichokes (peeled and cut in cubes to produce 60g puree), 1L milk, 100ml whipping cream, 20ml lemon juice, Fleurs de sel and white pepper mill grinded

Method:

1. Boil Jerusalem artichokes in milk and lemon juice until cooked.
2. Once cooked add to the thermo mix with the warm cream, puree for around 2 minutes.
3. Pass through fine sieve and season to taste.

For needle leek

Ingredients:

30g needle leeks

Method:

1. Reduced about 200 ml vegetable stock to about 100 ml add in the baby leek, pinch of sugar.
2. Once the liquid is near dry, add 5g of hard fresh unsalted butter.

For pink peppercorn jus

Ingredients:

100 ml red wine, 100 ml white wine, 50 ml brandy or cognac, 3g fresh thyme, 1 pic bay leaf, pink pepper corn, green pepper corn, Guinea black peppercorn, veal jus, 50g red onion brunoises, 5g freshly chopped garlic, 50g unsalted butter

Method:

1. In a saucepot melt butter at slow heat, add in the shallot, garlic, bay leaf and thyme.
2. Add peppercorns, deglaze with brandy, followed by wine, reduce by half, add the veal jus, and simmer.
3. Sieve and add fresh pink pepper corns.
4. Reduce to desired consistency.

For blue feet mushrooms

Blend 100g Blue feet mushrooms (cleaned and cut in quarters), 10g red onion brunoise, 5g freshly chopped garlic, 20ml extra virgin olive oil, Fleurs de sel and white pepper mill (grinded to taste)

Presentation: as shown in photo

圈养和牛（九级）里脊肉

原料:

250克圈养和牛里脊肉、50初榨橄榄油、30克澄清黄油、10克迷迭香、盐和白胡椒碎调味

做法:

1. 将所有原料放入真空袋中，在优莱博中以58℃慢煮15分钟。
 2. 和牛里脊肉以澄清黄油煎到两面金黄。
 3. 调味。
- 食用时，倾向于切成2.5厘米厚的片，这样你可以看到实际的成熟度。建议半熟即可。

洋姜泥（1000克洋姜，去皮，切成块）

原料:

60克洋姜、1升牛奶、100毫升淡奶油、20毫升柠檬汁、盐和白胡椒碎调味

做法:

1. 洋姜在牛奶和柠檬汁中煮熟。
2. 煮熟后加入电混合物中，放入加热的奶油，搅拌2分钟。
3. 滤渣，调味。

韭菜

原料:

30克韭菜

做法:

1. 将200毫升蔬菜汤浓缩到100毫升，加入嫩韭菜，一撮糖。
2. 当蔬菜浓汤接近煮干之后，加入5克新鲜无盐黄油。

粉花椒汁

原料:

100毫升红葡萄酒、100毫升白葡萄酒、50毫升白兰地或干邑、3克新鲜百里香、1片月桂叶、粉花椒粒、绿花椒粒、几内亚黑胡椒、小牛肉汁、50克红洋葱，切小块、5克新鲜大蒜碎、50克无盐黄油

做法:

1. 在炖锅中小火融化黄油，加入青葱、大蒜、月桂叶、百里香。
2. 然后加胡椒粒，放入白兰地、葡萄酒收汁一半，然后加入小牛肉汁，文火炖煮。
3. 滤渣，加入新鲜粉胡椒粒。
4. 收汁。

细长脚蘑菇

100克细长脚蘑菇，洗净，切成1/4大小、10克红洋葱，切小方块、5克新鲜大蒜碎、20毫升初榨橄榄油、盐和白胡椒碎调味，摆盘即可。



Grilled Hoikkaido Octopus & Seared Scallop Brunoise of White Balsamic Marinated Avocado and Heirloom Tomato 烤北海道章鱼、嫩煎带子配白醋汁牛油果、祖传西红柿

For Hokkaido octopus (cooked)

Ingredients:

1000g Hoikkaido octopus cleaned and cut into slivers of about 3cm in length and 1cm in thickness. 500g tomato ketchup, 100g Thai chili sauce, 50g oyster sauce, 100g crushed garlic

Method:

1. Combine all ingredients in a vacuum bag seal and slow cooked in a Jalubo at 60°C for 8 hours until the meat is tender.
2. Cool down in ice basins. Strain marinade from vacuum pack bag. heat up a frying pan add moderate heat.
3. Add in the octopus.
4. Caramelize pieces at freshly chopped garlic, deglaze pan with balsamic dressing and add fresh Italian parsley.
5. Season Fleur de sel & White pepper mill grinded to taste.
6. Combine all ingredients in a bowl, Work on ice bath. Ensure tartar is served chilled to guest.
7. Set in squared ring with grated lemon atop.

For Hokkaido Scallop

Ingredients:

1 pc Hokkaido Scallop, 30g clarified butter, Fleurs de sel & White pepper mill grinded to taste.

Method:

1. Sear scallop until golden brown on both sides. Season to taste. Ready to serve.

For avocado tartar & heirloom tomato

Ingredients:

20g avocado dice (Brunoises), 20g heirloom tomatoes diced (Brunoises), 5g red onion (Brunoises), 10ml white Balsamic vinegar, 20ml Galateo extra virgin olive oil, 3g lemon juice, Fleurs de sel & white pepper mill (grinded to taste)

Method:

1. Combine all ingredients together and season to taste.
2. Optional young spinach with lemon dressing, grated parmesan, grated fresh lime.

For Balsamic Dressing

Blend 50ml Balsamic vinegar, 100ml extravirgin olive, 10g freshly cut Italian parsley, 5g Balsamic glaze, and season with salt and white pepper to taste.

Presentation: as shown in photo

北海道章鱼 (1公斤, 煮熟)

原料:

1000克北海道章鱼, 洗净, 切片, 大约3厘米长、1厘米厚、500克番茄酱、100克泰式辣椒酱、50克蚝油、100克蒜末

做法:

1. 将所有的原料放入真空袋中, 密封。放入优莱博中以60°C慢火烹饪, 直到肉质软嫩。

2. 在装有冰块的盆中冷却。将腌制的汁从真空袋中沥出, 倒入煎锅中, 中火加热。
3. 放入章鱼。
4. 将大蒜碎煎焦, 加入香醋酱汁, 收汁到浓稠, 在加入意大利欧芹。
5. 加入精盐和胡椒碎调味。
6. 将所有原料放在碗中, 冰镇。确保客人吃到的时候口感清凉。
7. 四周以柠檬皮碎点缀。

北海道带子

原料:

1个北海道带子、30克澄清黄油、盐和胡椒碎调味

做法:

1. 带子煎至两面金黄。调味。即可食用。

牛油果塔塔和祖传西红柿

原料:

20克牛油果块、20克祖传西红柿切块、5克红洋葱、10毫升白醋、20毫升拉特奥初榨橄榄油、3克柠檬汁、盐和胡椒碎调味

做法:

1. 将所有原料混合在一起, 调味。
2. 也可以选嫩菠菜加入柠檬汁中, 还可以加入帕玛森奶酪碎和新鲜青柠碎。

意大利香醋酱汁

搅拌50毫升香醋汁、100毫升初榨橄榄油、10克新鲜意大利欧芹、5克香醋脂、盐、白胡椒调味即可。



View from Restaurant Gaudium Vini, Hotel Veltlin

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食在