

GOURMET MARCH

THE MASTERY COLLECTION



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This March, Island Shangri-La transforms into a gallery of gastronomy. Envisioning the dining table as a canvas and ingredients as the colors, this programme unites the world's most revered culinary artisans.

Each collaboration serves as an exhibition of craft, transcending borders to celebrate the pursuit of perfection—a month-long symphony where heritage meets innovation.

今個三月，港島香格里拉化身為一座美食藝術殿堂。
以餐桌為畫布，食材為筆觸，匯聚全球備受推崇的頂尖廚師。
每一場聯乘盛宴皆是一場匠心獨運的美饌工藝展覽，
跨越地域界限，頌揚對極致完美的追求，
譜寫出一首傳統與創新交織的美味樂章。

● David Zilber

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Restaurant Petrus 珀翠餐廳

5/3/2026 — 7/3/2026

● Yusuke Aoki

×

Restaurant Petrus 珀翠餐廳

Lobby Lounge 大堂酒廊

Island Gourmet 高美食店

19/3/2026 — 22/3/2026

● BORN & BRED

×

Lobster Bar and Grill 龍蝦吧餐廳

22/3/2026 — 23/3/2026

● A. Wong

×

Ming Pavilion 茗悅

23/3/2026 — 24/3/2026

● IDAM by Alain Ducasse

×

Restaurant Petrus 珀翠餐廳

26/3/2026 — 28/3/2026

A GLOBAL GATHERING OF CULINARY MASTERS

環球名廚薈萃

Canada
加拿大

David Zilber



United Kingdom
英國

Andrew Wong
A. Wong



Qatar
卡塔爾

Fabrice Rosso
IDAM by Alain Ducasse



South Korea 南韓

Min Kyung Hwan
BORN & BRED



Japan 日本

Yusuke Aoki



THE ART OF FERMENTATION

食材發酵匠藝

5/3/2026 — 7/3/2026



The recipes for fermentation are some of the world's most culturally significant – kimchi in South Korea; miso in Japan; beer for Germans; tequila for Mexicans and wine for the French. It's the combination of people, plants, and geography that makes them what they are.

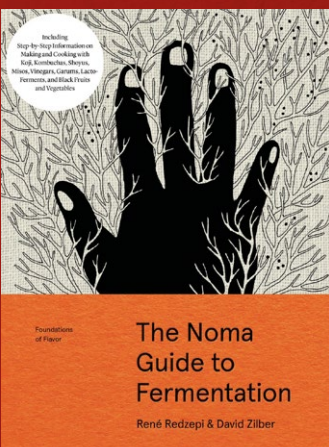
發酵配方承載著全球極具代表性的文化底蘊 - 無論是韓國泡菜、日本味噌、德國啤酒，或是墨西哥龍舌蘭與法國葡萄酒。這些獨特風味，皆是人文、植物與風土完美交融的結晶。



DAVID ZILBER

A chef and food scientist, David Zilber rose to global prominence as the director of Restaurant Noma's world-renowned Fermentation Lab. During his time there, he co-authored the *New York Times* bestseller *The Noma Guide to Fermentation*, using microbes to transform ingredients into bold new flavors.

身兼廚師與食品科學家，David Zilber 曾任全球頂尖餐廳 Noma 發酵實驗室總監並因此享譽國際。任職期間，他共同撰寫了《紐約時報》暢銷著作《NOMA 餐廳發酵實驗》，利用微生物將平凡食材轉化為大膽的全新風味，透過發酵技術引領永續創新的美食浪潮。



THE ART OF FRENCH PATISSERIE 法式烘焙匠藝

19/3/2026 — 22/3/2026



The art of forgoing fresh cream – Chef Yusuke Aoki skips whipped cream in his cakes, opting for whipped white chocolate ganache instead. Citrus juice or zest infuses it with sharp contrast to the rich creaminess. This choice sets his creations uniquely apart.

Yusuke Aoki 的製作從不使用鮮忌廉，堅持使用白朱古力漿，透過調味，為豐富口感注入清新香氣。這份獨特的堅持，成就他獨一無二的魅力。



YUSUKE AOKI

A celebrated international pastry chef, Yusuke Aoki has led pastry operations at luxury hotels across Doha, Bali, and Tokyo. He reached the pinnacle of his craft in 2018 when he was crowned World Champion in a prestigious global competition in New York. Now a sought-after consultant, he is renowned for his technical precision and an "architectural" style that bridges authentic French tradition with contemporary innovation.

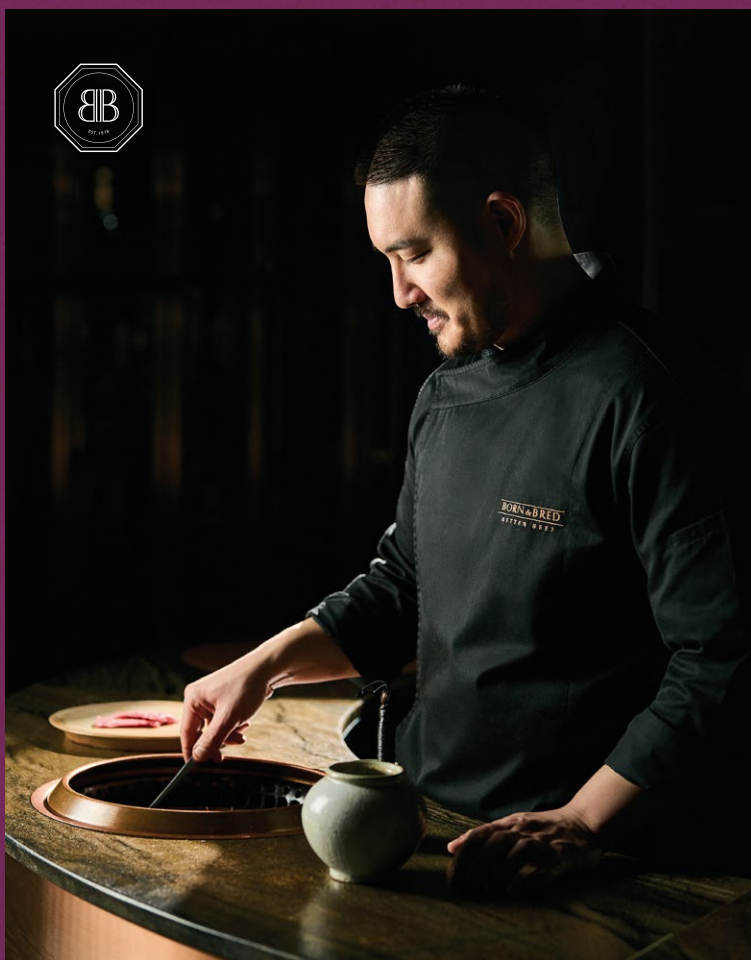
糕點主廚 Yusuke Aoki 的足跡遍及多哈、峇里島及東京等地的頂級奢華酒店。他在 2018 年於紐約舉行的全球甜點大賽中榮獲世界冠軍，攀向事業巔峰。現為獨立國際甜點顧問的他，以「建築美學」般的創作風格聞名，將正統法式技法與現代創新思維完美結合。



THE ART OF HANWOO

極致韓牛匠藝

22/3/2026 — 23/3/2026



Born & Bred is selling the Pride of Majang-Dong. The name of Born & Bred comes from Sang Won Jung, he was born and raised in Majang-Dong. The Korean Beef from Majang-Dong represents the sweat of butchers, hard work of the masters and love & passion from the meat merchants, therefore it shows up the deep and rich flavours.

Born & Bred 象徵著馬場洞的驕傲。品牌之名源於創辦人 Sang Won Jung 在此土生土長的深厚淵源。這裡的韓牛承載著職人的精湛工藝與肉商的無比熱誠；正是這份極致的心血，造就了其醇厚深邃的非凡風味。



KYUNG-HWAN MIN BORN & BRED

Born & Bred started from Hanwoo Gohyang as first Hanwoo Beef Distribution company in 1978. It is not just a famous meat company, Born & Bred is rewriting the reputation under the name of premium Hanwoo Beef. The best asset of Born & Bred is the experience & history of the Korean beef masters who have selected and fabricated the high-quality Korean Hanwoo Beef for more than 40 years.

Born & Bred will be the standard of the best cuts and flavour of Hanwoo Beef, and it will be the pride of the Majang-Dong.

始於 1978 年的首家韓牛批發商「韓牛故鄉」，Born & Bred 不僅是知名的肉品專家，更致力塑造頂級韓牛的聲譽。憑藉逾 40 年的豐富經驗，品牌樹立了韓牛最佳部位與風味的最高標準，成為馬場洞引以為傲的象徵。



THE ART OF CHINESE FLAVOUR 中式烹調匠藝

23/3/2026 — 24/3/2026



A. WONG



Dim sum is often mistaken for fast food, but the understanding of dough, texture, and technique matches that of any French pastry kitchen.

點心常被誤會成快餐，但其實點心師傅對麵糰、口感和技巧的理解，完全可媲美法式糕點大師的水平。

ANDREW WONG

A. WONG

A chef and anthropologist, Andrew Wong is the visionary behind the two-Michelin-starred A. Wong in London. Blending his background in social anthropology with professional craft, he explores the vast regional differences and 3,000-year history of Chinese gastronomy. His cooking serves as a bridge between the past and future, translating ancient culinary heritage into a sophisticated, cosmopolitan experience.

身兼主廚與人類學家，Andrew Wong 是倫敦米芝蓮二星餐廳 A. Wong 的靈魂人物。他將社會人類學背景與專業廚藝完美結合，深入探索中國三千年飲食歷史中廣博的地域差異。他的烹飪風格穿梭於過去與未來，將悠久的文化遺產轉化為極具國際視野的當代美食體驗。



THE ART OF FRENCH GASTRONOMY 法式料理匠藝

26/3/2026 — 28/3/2026

In the world of fine dining, there is the school of strict preservation, where history is guarded, and the school of avant-garde experimentation, where rules are broken. Chef Rosso has never believed in choosing one over the other.

在高級餐飲的世界裡，往往存在著兩大派別：一方致力嚴守傳統、捍衛歷史；另一方則崇尚前衛實驗、打破常規。然而，這從來不是一道非此即彼的選擇題。





FABRICE ROSSO IDAM BY ALAIN DUCASSE

As the Executive Chef of IDAM by Alain Ducasse and a one-Michelin-star recipient, Fabrice Rosso operates at the intersection of French haute cuisine and global exploration. As a "culinary alchemist," he utilizes scientific precision to deconstruct regional ingredients, viewing the Middle Eastern terroir through the lens of a French master.

作為 IDAM by Alain Ducasse 的行政總廚及米芝蓮一星得主，Fabrice Rosso 游走於法式高級料理與環球風味探索的交匯點。這位「美食煉金術師」憑藉精準的科學技藝解構在地食材，透過法國高級料理的視角重新詮釋中東風土。



OUR CULINARY STARS

主廚團隊



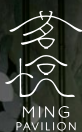
UWE OPOČENSKÝ

EXECUTIVE CHEF
行政總廚



CARY DOCHERTY

EXECUTIVE SOUS CHEF
行政副主廚



JACK LAM

HEAD CHEF AT MING PAVILION
茗悅主廚



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