



如意 - 古典复兴

# ruyi renaissance

The creator of the first modern luxury tableware designed for Chinese cuisine has inspired a gastronomic rebirth.

BY MAMIE CHEN



A WAITER DISCREETLY POURS a cup of Dongding oolong tea from a pristine white porcelain teapot that gleams with the same luster and warm translucence as fine jade. Admiring its auspiciously round, full shape, Desmond Chang pauses to contemplate the size. Have the practicalities of the custom-made extra large teapot overwhelmed the delicate balance and elegance of the design? He mentally files it away for later consideration.

As partner of Legle France, Chang should certainly know best, for the teapot is a central piece in the brand's Ruyi tableware collection. He jointly conceived and designed the line with Creative Director Peter Ting as a result of an epiphany that came one day in France while chatting about food. Though Legle France's collections were perfectly well-suited for French gastronomy,

the products' profiles, such as the weight and depth of the bowls and the shape and balance of the spoons, weren't quite right for the needs of Chinese cuisine. Both men were struck by the realization that there wasn't one luxury tableware service meeting those needs.

"It was like I suddenly woke up," recalls Chang. "I said, 'Peter! Your mission is here. You are Chinese, you understand Chinese cuisine, and you are a professional porcelain designer. You must design a modern tableware service for Chinese gastronomy – for us and for all Chinese around the world.'"

Ting, a renowned name in the field, drew inspiration from the antiques, artifacts, and architecture of China (and from one classic Italian shoe designer),

侍者手持清莹的白瓷茶壶，映出顶级玉材特有的亮泽及温暖光晕，为客人倒上一杯冻顶乌龙茶。法国丽固执行董事张聪着迷于茶壶具吉祥意涵的圆形、完满的形状，忍不住端详茶壶大小起来。实用性的客制化特大茶壶是否破坏细致平衡及优雅设计的美感？过了半晌，他决定将该问题留待稍后考量。

身为品牌合夥人，没人比他更清楚答案为何，此一茶壶正是旗下如意餐具系列中的主要产品。系列概念来自他和创意总监丁念祖在法国聊起食物时的灵光一现，接着共同发想并设计出产品。用法国丽固系列产品来享受法式美食可说是天衣无缝，然而产品的规格，如重量、碗重及碗深、汤匙形状及整体平衡似乎与中国菜有点格格不入。想到市场尚无任何符合相关需求之奢华餐具组，张聪才萌生打造顶级中国餐具的想法。

张聪回想那天表示：「就像突然自梦中惊醒，我和念祖说，你有事情要忙了！你是中国人，你懂中国菜，同时也是专业瓷器设计师，一定要设计一套用以享用中式美饌的现代餐具组——不仅为我们，也是为了全世界的中国人。」

丁念祖为业界名声显赫的人物，由中国古董、器物及建筑，以及一位经典意大利鞋类设计师之中寻求灵感，于系列里注入中华文化的精髓，再度引入古典形状之美，以现代观点重新演绎中国哲学及风水等概念。招牌的如意形状一圆弧角度、流线曲线及干净线条，在在体现「外圆内方」的中式哲学，凸显慷慨气度及协调美德之余，内心仍能保有原则及规律。

他也专精于细腻的设计细节，让享用中式美食过程中可能碰到的困扰迎刃而解。注意到人们常用手持饭碗，设计师贴心加上底缘，加上顶端的喇叭型开口，完全不用担心接触到饭碗的热烫处。汤碗底端则是特别加厚，搭配厚实碗盖，保热性一流。中式汤匙形状已加调整，较为窄长，匙身同时加深，握手弯成Ferragamo 招牌高跟鞋一般的美丽弧度，让汤匙的实用性及设计美感进一步提升，也兼顾轻量及造型平衡的需求。

张聪则负责妆点丁念祖所设计的各式造型，曾为艺术家的身份让他在钻研中国历史不同时代的经典设计及图形时



## Shanghainese and Private Kitchen 上海及私厨饗宴

MONARCH RESTAURANT IN SHANGHAI 上海康乾堂

"This was a great starting point for the whole Ruyi Gastronomy experience. In the old days, the best chefs didn't work in restaurants, they worked privately for the best families. So we presented a private kitchen experience in an old French Concession house."

「以此作为如意宴巡回起点再好不过了。以前在中国，最一流的厨师不在餐厅，而是落脚在富贵人家，专责一家的餐点，所以我们选择了旧法国租借区洋房，提供独享的私厨体验。」



## Cantonese 广式美饌

THE RITZ-CARLTON, HONG KONG 丽思卡尔顿酒店，香港

"When we first started the Ruyi Gastronomy, we didn't even know if anyone would be interested. But after the Ruyi at the Ritz-Carlton, where Tin Lung Heen produces some of the most sophisticated Cantonese cuisine in the world, we knew we were on to something very special and that the concept was highly appreciated by a lot of restaurateurs and hoteliers."

「推动如意宴初期，谁会有兴趣我们毫无头绪，但于丽思卡尔顿的如意宴之后一切变得明朗，天龙轩打造的粤菜，精致程度于全世界首屈一指。我们顿时知道自己做的事有多特别，同时也受到许多餐厅及酒店经营者好评。」

乐此不疲。战国时期的仿玉项链装饰于圆顶盖上，缀着金色斑点的玫瑰色餐盘展现的是中国最早出口的奢侈品——唐朝漆器之美。如意系列产品之宋朝龙泉开片纹路、元朝釉里红，以及明清两代备受推崇之青花瓷纵贯中国数千年历史，展现中华文化的博大精深之处。

投身中国艺术历史，用餐相关的古代传统及社会礼俗让张聪惊艳不已。唐朝时期画作中关于音乐、舞蹈以及细腻的餐酒搭配多有着墨，丝丝入扣。他也发现在宋朝，用餐必须行礼如仪，就像今日造访米其林三星餐厅一般，如在矮桌前跪屈以及一道道依序分食等需要遵守的各种规矩。

张聪指出：「分餐制度源自中国，很多中菜厨师还以为这种上菜服务来自西方，真是大错特错。即使到 1890 年，分餐

都还是宫廷或富贵之家的唯一用餐方法。这种文化及所有高级用餐传统如今已不复见。」

张聪由此切入，打造互动性的平台展示如意系列产品，除了让更多人意识到餐具在享用中式美饌过程中扮演的重要角色之外，也希望藉此唤回中华文化中奢华且精致的用餐艺术。如意宴于上海打响第一炮后，陆续巡回大中华地区多家餐厅限量登场。对此他可说亲力亲为，从打点菜单及菜色搭配，和各大名厨密切合作，到以当代风格演绎各地美食等等。如意宴赋予每道菜的故事，引领中国美饌继续往前迈进。着墨的不仅是食物的味道，摆盘及视觉印象，服务质量及整体用餐体验也都是关键所在。

如意宴从许多层面来看，已经成为张

聪生活的一大寄托，至今办过超过 300 场如意宴，让宾客浸淫于纯正中式饗宴丰富的历史、传统及风华当中。「中华美食的文艺复兴是我的终极目标，让现已不复见、礼赞美食的华美烂漫文化再现。我真的想让大家了解，中国人曾经知道奢华及精致为何物。」他接着问道：「我们的美感、生活以及美食的品味到哪去了？灵魂又在哪儿？」

目前为止，如意宴已让宾客体验过六大地方菜系：上海、淮扬、香港、广东、台湾及北京。每次饗宴均是客座大厨发挥创意精心打造，于精挑细选的地点举行，服务品质不在话下外，也考虑市场的接受度。台北文华东方酒店的如意宴计划进行于今年一月底，并正商讨延长之可能性。之后计划落脚上海开设据点、于欧洲提供



