
Chinese Culinary Institute
7F, VTC Pokfulam Complex, 145 Pokfulam Road, Hong Kong

VTC 35th Anniversary features Artistic Interpretation of Chinese Gastronomy Seminar and Wine Pairing Dinner by Da Dong and Jeannie Choo Lee

(12 December 2017 – Hong Kong) Master Chef DONG Zhenxiang, also known as Da Dong, is internationally famed for his Artistic Conception Cuisine. He joined the Chinese Culinary Institute (CCI) in November and shared his insights with the new generation of chefs and alumni to pass on his unique culinary concepts.

Da Dong is an iconic figure in Chinese culinary arts and one of the most influential chefs in the world. He has established restaurants in Beijing, Shanghai, Chengdu and New York. His artistic conception cuisine features exceptional aesthetic attributes, themed with Chinese Poems and shared an artistic lineage with traditional Chinese freehand paintings. The sheer simplicity and symbolisms presented in Da Dong's concepts reveal the abstraction of the Buddhism's Zen belief.

He conducted two seminars with culinary demonstration on his Artistic Conception Cuisine on 16 November, then he led our students to prepare an Artistic Interpretation of Chinese Gastronomy with Wine Pairing Theme Dinner on the following day. The culinary master explained his creative applications, the seamless integration of culinary styles, food tastes and ingredients originated from various Chinese provinces; and how his works are being influenced by Chinese and Western fine arts. Da Dong implants a mixture of Chinese and western artistic elements in a creative manner to create a world of interpretation for the diners to immerse in. Da Dong and his culinary team also demonstrated their world-class cooking techniques through five selected dishes including Cold Noodles, Geoduck Clam Fillets with Sichuan Pepper, Shredded Bean Curd with Black Truffle in Squid Ink Soup, Smoked Wagyu Beef with Boletes, White Chocolate with Cream Cheese. The students and alumni have learnt a lot through the seminars.

CCI also invited Jeannie Cho LEE, the first ethnically Asian Master of Wine to pair Da Dong's artistic dishes with wine at the Artistic Interpretation of Chinese Gastronomy with Wine Pairing Theme Dinner on 17 November.

LI Mei-yan, student of the Higher Diploma in Culinary Arts was thrilled with the eye-opening experience with Da Dong, "I admire his creation, particularly the plating skills. I was amazed by his rich creation concepts. I hope further to my enhancement of skills, I will also be able to charm the diners around the world with the beauty of Chinese cuisines."

Chinese Culinary Institute

The Chinese Culinary Institute (CCI) is a member of the VTC Group. It was established in 2000 as one of the Millennium Projects of the HKSAR Government. CCI endeavours to provide systematic training in Chinese cuisine for beginners and practicing chefs who wish to obtain or upgrade their professional qualifications. It also aims to elevate the professional standard and status of Chinese Chefs in order to strengthen Hong Kong's reputation as the "Culinary Capital of Asia". Furthermore, CCI strives to establish Hong Kong as a regional accreditation centre in Chinese cuisine by introducing "One Trade Test, Two Qualifications" trade test system. To promote the deep-rooted heritage of the Chinese culinary art, CCI offers culinary interest courses for overseas tourists. Website: www.cci.edu.hk

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Image captions:



Image 1:

Da Dong explained how the Chinese & Western Fine Arts influenced his Artistic Conception Cuisine and how he integrated different culinary elements in the world to bring the best enjoyment to the diners.



Image 2:

Da Dong demonstrated his exquisite skills to alleviate the provincial dish Cold Noodles to iconic conception cuisine.



Image 3:

Geoduck Clam Fillets with Sichuan Pepper is a signature dish of Da Dong. The beautiful plating is inspired by a Chinese poem about beautiful pearls in the sea. The simple cooking method gives the ingredient the best flavour.



Image 4:

Da Dong refers his Smoked Wagyu Beef with Boletes to a Tang poem. The choices of colour and the presentation create a feeling of bold to contrast with other delicate presentations.

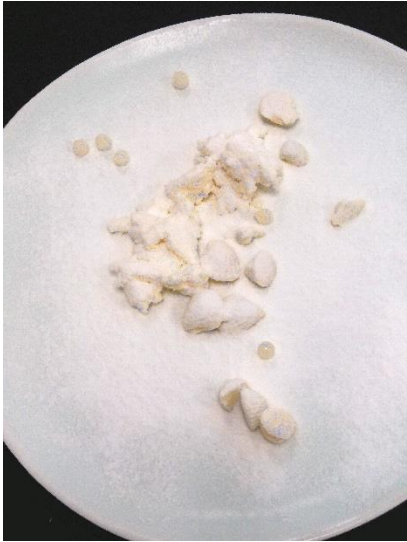


Image 5:

Referring to a Qing poem, the White Chocolate with Cream Cheese demonstrates the abstraction of the Buddhism's Zen belief. The skillful combination of the 3 white ingredients, the use of different flavors makes the dish a true culinary art piece.



Image 6:

The students have learnt a lot from the culinary master at the seminar and photographed with Da Dong (fifth from left, first row) and his team.



Image 7:

Da Dong (fourth from right, first row) and his team photographed with the representatives of the CCI Training Board and CCI Principal, Winnie Ngan (third from right, first row).