

TK

TASTING KITCHEN
15 ODE TO ITALY



PADUA Multisensory Conception 多重感官飨宴
SAN BONIFACIO Pizza, Perfected 完美披萨进化论
HONG KONG A Taste of Winter 美味冬尝

行礼如仪

elegant rituals

The end of the day at one of Hong Kong's chicest dining venues is the perfect time to meet the inspiration behind it and relax with a digestif of Johnnie Walker Blue Label.

WALKING INTO THE STRIKING space which is SEVVA is like entering a very refined private home, with walls covered in works of art personally chosen by the owner. High on a top floor of Prince's Building, SEVVA is divided into several sophisticated dining rooms, lounges, and bars, each one reflecting the characteristic charm and taste of Hong Kong's very own arbiter of style, Ms. Bonnae Gokson.

Ms. Gokson is founder of SEVVA and the visionary behind it. Fashionably chic in a cool ivory ensemble, she joins some of her trusted team members in a serene area called the Lounge. One of the secrets of its tranquility is a vertical garden, a unique living wall of lush green plants. This and the muted color scheme make the Lounge an ideal place to pause and unwind.

SEVVA's evening service has just finished as Ms. Gokson stops to greet General Manager Eric Chu, Executive Chef Albert Wong, and Food & Beverage Manager Joseph Chan. The easy camaraderie among the three as they sit down to relax reflects the mutual respect the entire staff have for each other's roles, whether in the office, the kitchen, or on the restaurant floor. With classical arias setting the mood, the time has come to savor a glass of mellow, aromatic whisky – Johnny Walker Blue Label.

They pour one for Ms. Gokson, who has dropped by to express her admiration



Executive Chef Mr. Albert Wong
行政总厨黄加忠先生



General Manager Mr. Eric Chu
总经理朱汝坤先生

走进装潢大胆鲜明的 SEVVA 餐厅，彷彿步入一幢高雅精緻的私人住家，牆壁上可见各式由餐厅创办人亲自挑选的艺术品。SEVVA 餐厅位于太子大厦的顶楼，整体划分为数个高雅的用餐包厢、沙发座位区和吧台，充分展现出这位堪称引领香港潮流的先驱，餐厅创办人郭志怡女士独特的个人魅力与品味。

郭志怡女士是 SEVVA 餐厅的创办者与发想者，今晚她身穿一袭冷色调的象牙白连身裙，与自己最信赖的餐厅团队成员一同聚坐在宁静幽雅沙发座位区。营造出餐厅宁静气氛的秘密道具，便是这一整片种满翠绿植物的独特垂直景观牆，再搭配此区装潢的沉静色调，非常适合坐下来静心回顾思考。

今晚郭志怡女士来探访餐厅总经理朱汝坤、行政总厨黄加忠和餐饮部经理陈兆云。在她走进来之前，餐厅才刚打烊，三位成员坐在沙发上放鬆心情，閒话家常，展露极为融洽的情谊，且可看出他们对彼此在办公室、厨房、外场职务的相互尊重，

在如此舒适恬静的环境中，最适合啜饮一杯圆润醇厚、香气十足的威士忌——尊尼获加蓝牌威士忌。

他们替郭女士斟上一杯威士忌，她今晚专程到此对这几位得力助手表达敬意：「虽然我是 SEVVA 的创办人，而且许多事都亲力亲为，却并非每晚都在此工作，而我的团队非常出色，不论餐厅多么忙碌都能掌控得宜，还十分胜任，彼此相处愉快。其实无论白天或晚上，SEVVA 的用餐人数通常都很多，而且佔地宽广，包括两间包厢和一个沿着太子大厦顶楼的完整边缘所建的户外用餐区，可以说员工的工作充满挑战性。」

郭女士强调团队成员间建立良好沟通的重要性，她说：「前线团队每天早上都开一次会议，开始工作前做一次简报，晚餐前再做一次完整的简报，绝对保证前线与后台之间精准的配合。」

「我们提供多国菜色，包含中式、欧式料理，还有印度菜等等，SEVVA 多元丰富的菜色，映现出香港接受各种历史与文化

的影响。料理选择众多，同时表示厨房裡会非常忙碌，餐厅营业时每位工作人员的肾上腺素随时都处于激增状态，且场内声音嘈杂、步调快速。一想到他们日日夜夜都得面临这么多挑战，我觉得必须向他们脱帽致敬。我敢肯定，每晚等上百名客人心满意足地跨出门口后，大伙儿肯定是鬆了一大口气。」

SEVVA 吸引众多外国旅客、本地商务人士、艺术家、音乐家和名人贵宾，还有香港三代的社会名流。餐厅每个区域都有独树一帜的装潢，摆设许多令人赞叹的艺术品。Harbourside 用餐区坐拥维多利亚港的景色，拱状屋顶垂下万朵手工缝製的丝质花朵。Bankside 用餐区内高牆陈列国际知名摄影大师 Candida Höfer 的巨幅作品，在此可以俯瞰香港许多主要的大厦建筑，宾客可以坐在落地窗前，或是在宽敞的露台上，将海景与香港九龙的天际线尽收眼底，这裡还摆设充满时尚感的舒适沙发以及现代流行艺术风格的餐桌。

SEVVA 具有多元丰富的氛围与调性，

宾客都深深为其魅力所折服，而且他们都想品嚐郭女士所设计的美味法式甜点，有些人选择当作下午茶好好享受，有些人则是在晚餐后稍微放纵一下，嚐嚐可口的饭后甜点。郭女士很坚持用餐一定要「行礼如仪」，她说：「晚餐绝对不能省略的仪式就是甜点！SEVVA 的招牌甜点与众不同，像是热门的『玛丽皇后蛋糕』一送上餐桌，其他客人便会纷纷向你行注目礼，让享用甜点的客人心情特别愉快。」

「在 SEVVA 常有练习行礼如仪的机会，比如在这布置优雅的环境下享用一杯飘香四溢的泡茶。许多客人会在晚餐前驻足于露台，品嚐一杯餐前酒，再到包厢用餐，有人则是在用完餐后，从餐桌移驾到吧台或沙发区，啜饮餐后酒。享用美味的晚餐后，我都会来一杯餐后酒，来庆祝一天的完结，也许是回顾一日的忙碌，花点时间好好回想整天发生的事，并以优雅的姿态欣赏这一天，这真的很重要，我喜欢细细品嚐每口啜饮，就如同我专心体会人生的每时每刻一样。」¹⁰



Johnnie Walker Blue Label

“It’s always important to take time to reflect on the day that has passed and to celebrate it with grace.”

花点时间好好回想整天发生的事，并以优雅的姿态欣赏这一天，这真的很重要。”

for the team’s performance. “Although I’m owner and very hands-on in everything at SEVVA, I myself am not here every night – my teams are more than capable of handling even the busiest ones on their own. We’re pretty packed most days and nights – our venue is rather large, with two dining rooms and a terrace along the entire block of Prince’s Building – so the task for our staff is enormously challenging.”

Ms. Gokson stresses the importance of good communication between teams. “My front-of-house team has morning discussions and a briefing before they start work, then another full briefing before dinner. Coordination between front-of-house and back-of-house has to be spot on, always.”

“We offer a global cuisine of Chinese, European, and Indian selections. SEVVA reflects all the historical and cultural influences on Hong Kong that inspire the diversity of dishes we offer our guests. To create so many choices means there’s a lot going on at the same time in the kitchen. During service at SEVVA, adrenaline is high, the buzz is strong, and everything moves really fast. I take my hat off to all my staff, knowing they go through these challenges day after day and night after night. I’m sure at the end of the day it’s a great relief when everything has been done so well to keep our hundreds of customers satisfied.”

SEVVA attracts a mixture of international visitors, local business people, artists, musicians, VIP dignitaries, as well as three generations of Hong Kong’s society elite. Each area has its own sensitively chosen décor, including truly stunning pieces of

art. Harbourside is an airy dining room with a vaulted ceiling completely covered in countless handmade silk flowers. Bankside is hung with grand scale Candida Höfer photographs. Views of iconic Hong Kong buildings and the waterfront with the Kowloon skyline are seen through full length windows or from the dramatic and spacious terrace, furnished with comfortable, stylish sofas and modern pop-art tables.

The variety in mood and energy levels of the different spaces makes SEVVA irresistible to both older and younger customers. But all of them want to sample Ms. Gokson’s extraordinary patisserie, whether taken with afternoon tea or enjoyed as the indulgent finale to dinner. Ms. Gokson insists on the importance of preserving the “elegant rituals” of dining. “One ritual that’s a must is dessert! No others are like SEVVA’s signature desserts. Often, as one of our Marie-Antoinette’s Crave cakes goes to a table, heads will turn – guests are simply delighted!

“There are so many opportunities to practice elegant rituals at SEVVA. A simple thing like taking a cup of perfectly infused tea can be quite transporting in a setting like ours. Many guests will have a before-dinner drink on the terrace before being seated in one of our dining rooms. Others will retire from the table to the bar, terrace, or lounge for a digestif. At the end of a fine dinner I always enjoy having one. It could be a celebration of the day gone by or just unwinding from a hectic one. But it’s always important to take time to reflect on the day that has passed and to celebrate it with grace. I like to savor each sip as I savor the moment.”



Founder of SEVVA, Ms. Bonnae Gokson
SEVVA 创办人郭志怡女士