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米蘭秋冬時裝周

2016 MILAN

Autumn-Winter Fashion Week

IWC
《小王子》
遺愛人間

Heart-warming
legacy of The Little Prince

名錶世代

WATCH NEWS

Piaget, Panerai,
Jaquet Droz, Chopard,
Vacheron Constantin,
Harry Winston

一起走過的日子

Twins: Time together

CAN\$4.99



RESTAURANT



大熱日系 - 秘魯美食

ANCORA WATERFRONT DINING AND PATIO

WEST COAST CUISINE WITH PERUVIAN-JAPANESE FLAVOURS

01



02

秘魯是南美洲一個充滿神秘色彩及豐富古文明歷史的國家。她令人聯想到亞馬遜森林、馬丘比丘及前哥倫布時期的遺跡和文化寶藏。作為一個國家，她代表著幾個世紀以來，人類與大自然和諧共處的結果。

Peru is a country with a fascinating and colourful history. It evokes visions of the Amazon rainforest and Machu Picchu, along with a rich Inca heritage. It is also a country that represents centuries of people living in harmony with nature.



03



04



05

01 • Ancora採光度十足，整間餐廳都充滿天然光，十分舒適。
The bright interior of Ancora is filled with all natural light.

02 • 晚飯前，可在酒吧品嘗餐前酒。
You can always enjoy your aperitif before dinner at the Ancora Bar.

03 • 天氣和暖時，你可在露天座位進餐，盡享優美海景。
On a warm day, you can always dine right by the waterfront.

04 • 椰子蛋奶，配白巧克力醬、芒果珍珠和百香果雪芭。
Coconut Custard, with white chocolate namelaka, mango pearls and passionfruit sorbet.



秘魯菜式以出類拔萃見稱，最近更獲國際飲食評論家推舉為全球新興美食。秘魯的多個地區都各自有其傳統，他們擅於採用當地食材，創製別具風格的菜式。而來自日本、中國、非洲、西班牙和意大利的移民，亦為當地的飲食文化帶來不少影響。19世紀末，當日本移民抵達秘魯後，Nikkei日系菜式從此誕生。現時的秘魯美食，雖然加入了不同飲食文化的風格，但仍保留著其傳統正宗。

溫哥華首家日系秘魯菜餐廳

Ancora(指錨)是溫哥華第一家主打日系秘魯菜的餐廳，他們把兩種看似風馬牛不相及的菜系和諧地結合，更貼心地加入了西海岸風味，迎合本地人口味。

餐廳的食材著重採用可持續的海產、本地新鮮食材及由國外入口的材料，而菜式的創作靈感則源自溫哥華太平洋西北地區的天然環境，糅合多元文化的飲食風格，相信能討得本地食客的歡心。

05 • 太平洋鱈魚，配上獨特的黑色海鮮飯。
Pacific Lingcod, with the most unique black paella.

06 • 由廚師Yoshihiro Tabo主理的魚生部門，當然少不了獨特的壽司。
The special sushi creation of Yoshihiro Tabo.



秘魯特式蟹沙拉。
Dungeness Crab Causa, a Peruvian specialty.

Chicha Morada是秘魯的飲品，內有浸泡紫玉米、香料和青檸。
Chicha Morada, the Peruvian drink with steeped purple corn, spices and lime.



International food critics have recently defined Peruvian fare as the emerging cuisine worldwide. There are many regions in Peru, each with its own exquisite dishes based on local traditions and ingredients.

The country's cuisine has also been influenced by immigrants from Japan, China, Spain and Italy. Towards the end of the 19th century, Nikkei fusion cuisine was born when Japanese immigrants arrived in Peru.

VANCOUVER'S FIRST PERUVIAN-JAPANESE RESTAURANT

Ancora (anchor) is the first Vancouver restaurant to fuse Peruvian and Japanese cuisine, while incorporating the bounty of the West Coast.

The cuisine hinges on locally-sourced sustainable seafood and international ingredients. Ancora has created a menu that accommodates the varied tastes of Vancouver's multicultural community by combining flavours that embrace these varied cultures in a modern, refined setting.

Ancora's site is rich in Vancouver fine-dining history. It once housed C Restaurant, known for its upmarket seafood menu and elegant waterfront ambiance.



06