

位於中央部分的infinity pool以階梯狀建造，一直伸延至海灘。  
The central infinity pool cascades over several levels, leading right to the edge of the beach.



安圭拉 豪玩豪食之旅

# CUISINART GOLF RESORT & SPA

ANGUILLA, BRITISH WEST INDIES

「吞拿魚刺身伴鵝肝」行政總廚Joe Richardson邊介紹邊端上這次omakase晚餐的第6道菜。我心想：「這個配搭並不常見。」急不及待嚐一口，鵝肝的油潤甘香與吞拿魚的鮮完美地結合，那入口即溶的柔滑口感比起極上拖羅更有過之而無不及。

“Tuna sashimi with foie gras,” announces Executive Chef Joe Richardson as he lays down the sixth course of my omakase dinner. Unusual combination, I thought. I take a taste. The richness of the seared foie gras envelops the tuna, and the melt-in-your-mouth sensation surpasses even the best marbled otoro.

text, photo | Leslie Yip

我正身處於CuisinArt Golf and Spa Resort的Tokyo Bay Restaurant之中。這所與海濱為鄰的五星級豪華度假酒店，位於東加勒比聖馬丁島(St. Maarten)以北的島嶼安圭拉(Anguilla)，這個島的形狀與鰻魚十分相似。安圭拉於2014年12月打敗強勁對手如St. Bart's、馬爾代夫(Maldives)及毛里裘斯(Mauritius)等，獲世界旅遊雜誌評選為全球最豪華的度假島嶼。島上擁有過百間餐廳以及國際認可的餐飲組織，讓安圭拉成為加勒比的美食首都。

## 傳統與加勒比元素的完美結合

成為島上首間正宗日本餐廳，令Tokyo Bay引以為傲，不過餐廳卻由非日本廚師主理。雖知道，刺身及壽司本身就是料理的藝術，有些餐廳以為將魚生擺放得精緻就是正宗，這是大錯特錯。但大家可以放心，此等事在Tokyo Bay絕對不會發生。

I am at the Tokyo Bay Restaurant inside CuisinArt Golf and Spa Resort, a five-star beachfront luxury resort located in Anguilla, an eel-shaped (or shall we say unagi-shaped?) island just north of St. Maarten in the eastern Caribbean. It was voted the World's Leading Luxury Island Destination by World Travel Awards in December 2014, beating other top-tier candidates such as St. Bart's, Maldives and Mauritius. With more than 100 restaurants and an internationally recognized culinary community, Anguilla is reputed to be the culinary capital of the Caribbean.

## Steeped in tradition, spiced with a Caribbean touch

The Tokyo Bay prides itself as the first authentic Japanese restaurant on the island, but I have my reservations about Japanese restaurants run by non-Japanese chefs. Sashimi and sushi are high gastronomic arts, and I am wary of restaurants that think serving any slice of raw fish in a fancy manner makes them authentic Japanese. Such is not the case with Tokyo Bay.



行政總廚Chef Joe Richardson將加勒比元素融入傳統日式料理中。Executive Chef Joe Richardson elevates traditional sushi with a Caribbean touch.



Tokyo Bay餐廳是安圭拉首間正宗日式餐廳。6道菜的omakase晚餐收費\$105美元。Tokyo Bay restaurant is the first authentic Japanese restaurant on the island of Anguilla. A six-course omakase menu is US\$105.



吞拿魚及鵝肝配雪利酒濃醋，並以24k金箔及草莓魚子醬作點綴。Tuna and foie gras, with sherry vinegar reduction, decorate with 24-karat gold and strawberry caviar.



度假酒店的建築靈感來自希臘，讓遊客在加勒比都感受到地中海風情。  
The architecture of the resort is inspired by Greece, giving travellers a taste of the Mediterranean in the Caribbean.

Chef Richardson師承鼎鼎大名的日本名廚Masa Takayama，Takayama先生是曼哈頓米芝蓮三星餐廳Masa的老闆，此店是全紐約最昂貴的餐廳。Chef Richardson曾於拉斯維加斯Aria Hotel內的barMasa當行政總廚，當時他已率領19位經驗豐富的「板前」（即日本壽司師傅）。他那道北海道帶子壽司配自家製醬油，已充分表現出他的大師級功架。不過他的料理最出色的地方，是他創新地把加勒比的美食元素融匯於他的菜式之中。

他將油甘魚刺身以辣香茅醬汁調味，再綴意大利白醋珍珠，而傳統的青蔥則換上香菜。而日式煎餃子以當地的龍蝦肉及蘑菇作餡料，伴以味林龍蝦醬油。甜品則相反地將傳統的西式甜品加入日式元素，炮製出美味的日式味噌crème brûlée。

### 米芝蓮三星名廚打仔上

一般來說，在豪華度假酒店有一位米芝蓮星級名廚坐陣，已屬罕見，但在CuisinArt除了Chef Richardson還可以找到第二位星級名廚。曾於米芝蓮星級餐廳le Bernardin工作過的行政總廚Jasper Schneider管理酒店內6間餐廳。由他主理的Le Bistro at Santorini是安圭拉島上唯一的AAA四鑽餐廳，餐廳以「農場、海洋、土地」為靈感，設計經典與時尚結合的菜式，更有專人為每道菜配對合適餐酒。



島上唯一的室內水耕農場，自家種植多款新鮮蔬菜，包括這些生菜苗。  
Baby lettuce growing inside the island's only hydroponic farm.



這鑰匙帶你走進CuisinArt resort這間五星級豪華度假酒店，它亦是全球最知名酒店之一。  
Opening the door to five-star luxury in a CuisinArt resort, a member of the Leading Hotels of the World.

Chef Richardson has worked under the renowned Masa Takayama, chef-owner of Manhattan's three-Michelin-starred Masa, New York City's most expensive restaurant. As Executive Chef at barMasa in the Aria Hotel in Las Vegas, he led a team of 19 seasoned Japanese itamae. He demonstrates solid mastery of traditional techniques with his Hokkaido scallop sushi with house-made soy sauce, but it is his daring incorporation of international cuisine with a Caribbean touch of spice that makes his dishes truly shine.

Hamachi sashimi gets a kick with spicy lemongrass sauce and white balsamic shallot pearls, while the customary chopped green onion is replaced with micro cilantro. His gyoza is stuffed with local lobster meat and mushroom, perfectly cooked pot-sticker style, and served in mirin lobster sauce. Dessert takes a reverse direction. He adds a Japanese twist to a Western classic with a umami-filled miso crème brûlée.

### Not one, but two three-Michelin-starred chefs

It is not unusual to find one celebrity chef delighting vacationer's taste buds at a deluxe resort, but CuisinArt has two. Overseeing all six restaurants is Executive Chef Jasper Schneider of le Bernardin fame. He personally takes the reins at Le Bistro at Santorini, the only AAA Four Diamond restaurant in Anguilla, offering fresh, classic cuisine with a modern twist, focusing on "farm, sea, land" specialties with a wine list to match.

Fresh is the operative word here. In fact, in an almost obsessive pursuit of fresh ingredients, the resort built an 18,000-square-foot greenhouse and hired world-renowned hydroponic expert Dr. Howard Resh to help manage an indoor farm capable of growing vegetables, edible flowers and herbs all season, regardless of outside weather conditions. This sets the bar for all of the Caribbean, because as a region of isolated islands, produce must be imported. Whether it comes from the United States, South America, Asia or Europe, it means a long journey, compromised ripeness and unreliable supply. With its own hydroponic farm, diners at CuisinArt can enjoy the freshest of flavours, grown just steps away from the restaurants.

### The Cuisinart connection

Why the obsession with food, you might ask? This brings us to the owner of the resort, Leandro Rizutto. When he purchased the land at the crescent of Rendezvous Bay that is CuisinArt now, he envisioned building a Mediterranean-style seaside villa to entertain his family,

酒店的烹調理念在於「鮮」。為了確保食材新鮮，酒店特別興建面積達18,000平方呎的溫室，更邀請到世界知名的水耕植物專家Dr. Howard Resh加盟，管理這個可一年四季全天候種植蔬菜、可食用花卉及香料的室內農場。此舉成為當地業界的先驅，由於加勒比地區是島嶼，農產品必須入口，但無論從美國、南美、亞洲或歐洲入口，都一定經過長途跋涉，不單新鮮程度打了折扣，供應量亦不穩定。擁有自己的水耕農場，CuisinArt便可以確保為顧客提供自家種植的新鮮食材。

### 與Cuisinart的淵源

你或許會問，酒店為什麼對食物的質素如此執著？這跟酒店的老闆Leandro Rizutto有莫大關係。當他購入這位於Rendezvous Bay的地皮後（即CuisinArt現址），本來打算興建一座地中海式的度假莊園，招待自己的家人、朋友及客戶。可是他後來發現，當地政府並不容許外國人在海濱旁興建私人住宅。

當然天無絕人之路，Leandro Rizutto決定改變計劃，興建一座度假酒店。藍色的圓拱形屋頂及白色的半圓拱等建築特色，充滿地中海式風格。酒店落成後，他更在其眾多業務中選擇了廚具品牌Cuisinart來為酒店命名。

餐飲部總監Jonas Treffers向我透露，酒店的廚房中幾乎所有電器都是Cuisinart出品。他更指出，我入住的海景套房中所提供的洗滌用品，除了l'Occitane乳木果油香皂外，還有Rusk的洗髮水、護髮素、視液及髮型噴霧，而鬚毛梳則是Conair出品，這是品牌都由Leandro Rizutto所擁有。



Le Bistro at Santorini是安圭拉島上唯一的AAA四鑽餐廳，餐廳以「農場、海洋、土地」為靈感，設計出多道精美菜色。Indulge a menu featuring "farm, sea, land" specialties at Le Bistro at Santorini, the only AAA Four Diamond restaurant in Anguilla.

friends and clients. Not until he signed the papers did he realize that the local government does not allow foreigners to build private abodes on beachfronts.

Is there any way around it? Yes, build a resort! Undeterred, he picked up the proverbial shovel and built a resort, complete with blue-coloured domes and whitewashed arches. When the building is finished, he names it after one of his many businesses, the one that makes food processors: Cuisinart.

Jonas Treffers, Director of Food and Beverages, tells me that indeed, almost all of the appliances in the resort's kitchens are from Cuisinart, and he tells me to check out the complimentary toiletries in my beachfront villa suite. Aside from the l'Occitane shea butter soap, there is shampoo, conditioner, body wash and hairspray from Rusk, and a boar-bristle hairbrush from Conair. "Mr. Rizutto owns these brands too," says Treffers.

### 前往安圭拉

安圭拉位於東加勒比Leeward群島的最北面，於當地交通樞紐聖馬丁島(St. Maarten)坐船約20分鐘便可到達。每45分鐘一班的輪船由聖馬丁島Princess Juliana機場的Anguilla-St. Maarten輪船碼頭或French St. Martin的Marigot開出(費用\$25美元)。抵達安圭拉島後可乘坐的士前往CuisinArt Resort，需時約20分鐘(車資約\$20美元)。

Anguilla Air Services 及 TransAnguilla Airways 都有提供私人包機及定時航班服務往返聖馬丁島及安圭拉。飛行時間約7分鐘。

Westjet 及Sunwing全年皆提供往返多倫多的直航服務。而Air Canada 及Air Transat則只在冬季(11月至4月)提供直航服務。

持有有效加拿大或美國護照，可入境聖馬丁島及安圭拉，毋須簽證。在離開安圭拉前，必須在碼頭或機場繳付\$23至28美元的離境稅。雖然安圭拉的官方貨幣是Eastern Caribbean Dollar (EC)，但美元在島上亦是流通貨幣。



Funtime Charters的船長把接載遊客往返聖馬丁島及安圭拉的快艇停泊時，不忘擺甫士讓我們拍照。  
The Captain of Funtime Charters poses for a photo as he moors the speedboat that ferries passengers from St. Maarten airport to Anguilla.

### Arriving in Anguilla

Nestled on the northernmost tip of the Leeward Islands chain in the eastern Caribbean, Anguilla is a 20-minute ferry ride from St. Maarten, the major aviation hub of the region. Ferry boat services are available every 45 minutes from St. Maarten's Princess Juliana Airport through the Anguilla-St. Maarten Ferry Terminal, or from Marigot in French St. Martin (US\$25). Once arrived on the island, take a taxi. It costs around \$20 for the 15-minute ride to get from the terminal to CuisinArt Resort.

Anguilla Air Services and TransAnguilla Airways operate charter and scheduled flights from St. Maarten. The flight time is seven minutes.

Westjet and Sunwing offer year-round direct flights from Toronto, while Air Canada and Air Transat operate direct flights only during the winter months (November to April).

A valid Canadian or U.S. passport is required for entry to St. Maarten and Anguilla. No additional visas required. There is a US\$23-28 Anguilla Departure Tax, payable at the ferry terminal or airport when you leave the island. American currency is accepted throughout the island, although the official currency is the Eastern Caribbean Dollar (EC).





## CuisinArt 的有趣數字

(由左上角起，順時針方向)

- **98**間豪華套房，由Seaview Junior Suites (每晚收費\$995起) 至面積達3,600呎的Seaview Two Bedroom Penthouse Suite，設有私人電梯直達，並擁有達4,000呎的陽台及私人按摩浴池(每晚收費\$4,000起)，我這次入住的是1,800呎 Beachfront One Bedroom Suite (每晚收費\$1,850起)。由明年1月3日至4月2日，酒店將會推出「住4晚送1晚」及「住5晚送2晚」的優惠。
- **10**海濱套房以希臘城市如雅典(Athena)、克里特島(Crete)、米科諾斯(Mykonos)及羅德島(Rhodes)等命名，充滿希臘風情。
- 島上共有**33**個沙灘，其中一個位於度假酒店內的Rendezvous Bay。
- 於沙灘旁享用這**1.5**千克的烤龍蝦午餐，實在是一大享受。
- 管理酒店內**6**間餐廳，包括島上唯一的AAA四鑽餐廳Le Bistro at Santorini、安圭拉首間日本餐廳Tokyo Bay及提供傳統意大利菜的Italia at the Clubhouse。
- Venus Spa擁有**16**間設備完善的房間，更設有雙人房間及附有戶外陽台及淋浴間的VIP貴賓套房。而專為男賓而設的房間，亦提供各種貼心服務如熱毛巾剃鬚服務等。Spa內的精品更可買到各種在島上生產的香薰產品。
- 酒店內的**18**個洞高爾夫球場，由兩屆全英公開賽冠軍得主Greg “The Shark” Norman設計。Robb Report更認為這裡的第1個洞可媲美Pebble Beach的第18個洞。
- 由Dr. Howard Resh管理的水耕溫室面積達**18,000**平方呎，是全球首個同類型溫室，為酒店提供多種農產品。

Cuisinart Golf Resort & Spa  
[cuisinartresort.com](http://cuisinartresort.com)

## The Resort in Numbers

(from upper left, clockwise)

- **98** luxurious suites, from Seaview Junior Suites (starting at \$995 per night) to a 3,600-sq-ft. Seaview Two-Bedroom Penthouse Suite with private elevator access, a 4,000-sq-ft sundeck and private Jacuzzi (from \$4,000 per night). I stayed at the expansive 1,800-sq.-ft. Beachfront One-Bedroom Suite (from \$1,850 per night). A “Stay 5 Nights, Pay for 4” and “Stay 7 Nights, Pay for 5” promotion runs from Jan. 3 to Apr. 2, 2016.
- **10** beachfront villas with names like Athena, Crete, Mykonos and Rhodes to further evoke the charm of Mediterranean Greece.
- There are **33** white-sand beaches on the island, including the one at Rendezvous Bay.
- A **1.5**-kg lobster for lunch, perfectly grilled by the beach.
- Executive Chef Jasper Schneider oversees the **6** restaurants in the resort, including Le Bistro at Santorini, the island’s only AAA Four Diamond Restaurant; Tokyo Bay, Anguilla’s first authentic Japanese restaurant; and Italia at the Clubhouse, featuring classic Italian cuisine.
- **16** state-of-the-art treatment rooms at the Venus Spa, with Couples and VIP Suites featuring outdoor terraces and showers for relaxing after your treatment. A Men’s Club Room caters to gentlemen guests: the Hot Towel Shave is a favourite. The Spa Boutique carries aromatherapy products made on the island.
- **18**-hole golf course designed by Australian Greg (The Shark) Norman, two-time British Open champion. Discover for yourself why Robb Report compares the first hole with the 18th at Pebble Beach.
- **18,000**-square-foot hydroponic greenhouse farm managed by Dr. Howard Resh, the first of its kind in the world, supplying the freshest produce to the kitchens of the resort. 🌱

