

TK

TASTING KITCHEN
51 FOR THE EARTH



HONG KONG
Second Nature
永续为常

MACAU
Way of Life
可持续生活形态

ENGLAND
The Local Larder
风土主导

「酒」向永续 eco-bars

Pernod Ricard is set to change the way bars work toward the goal of sustainability.

AS A GIANT in the international drinks trade, Pernod Ricard is known for its impressive array of world-class brands found in nearly every bar across the globe: Chivas Regal, The Glenlivet, Havana Club, Perrier-Jouët, GH Mumm, Absolut Vodka.

With such status comes a sense of responsibility, and in 2019, Pernod Ricard launched its 2030 Sustainability and Responsibility (S&R) roadmap designed around the concept of “Good Times from a Good Place.” Pernod Ricard’s goals are to close the loop in drinks distribution, limit wastage, and work with bartenders to introduce more sustainable practices in cocktail making and the working environment.

Vice President of Corporate Affairs and Sustainability & Responsibility of Pernod Ricard Asia Hermance De La Bastide emphasizes the company’s value chain, one that encompasses nurturing terroir, valuing people, using resources with respect, and hosting responsibly. “Sustainability has been on the world agenda for some time now,” she says, “and we have a duty and responsibility to take the lead in helping the bar industry become more mindful in its practices, while ensuring that everyone still has a good time! We all know how much waste is produced by bars, from single-use plastic packaging to empty bottles and fast drinks delivery. So as a company set to be here long term, we’re on a journey together with our partners, from the distribution and brand side to clients and, ultimately, consumers.”

To inspire change, Pernod Ricard has developed the Bar World of Tomorrow (BWOT), a program that works with partners to train bar managers, staff, and bartenders to run operations in a better, more sustainable and responsible way. It covers topics ranging from the use of fresh ingredients to responsible service of alcohol to waste management. The program is designed as a slide deck of shareable content with

作为国际饮料贸易巨头，保乐力加以旗下一系列令人赞叹的世界级品牌而闻名，全球各地的酒吧几乎都可以见到下列品牌的踪影：芝华士（Chivas Regal）、格兰威特（The Glenlivet）、哈瓦纳俱乐部（Havana Club）、巴黎之花（Perrier-Jouët）、玛姆香槟（GH Mumm）及绝对伏特加（Absolut Vodka）。

如此崇高的地位让保乐力加更具社会责任感。2019年，保乐力加推出2030企业社会责任行动方案，并以「好时光，好风光」概念为设计主轴。保乐力加的目标是让饮品分销的过程成为闭环供应链、减少浪费，并与调酒师合作，在鸡尾酒制作环节以及工作环境中引入更多永续操作。

保乐力加集团永续发展与企业社会责任副总裁 Hermance De La Bastide 强调集团的核心领域，其中包括滋养风土、以人为本、循环再生和理性欢聚。她表示：「永续发展在全球思潮中已存在一段时间，我们有责任与义务协助酒吧产业在营运过程中更谨慎仔细，同时确保每位宾客能享有美好的时光！我们都知道酒吧产业制造大量废弃物，一次性塑料包装、空瓶到饮料配送，都产生很多垃圾。所以，作为一间期望能永久营运的公司，我们与伙伴联手，从分销、品牌方、客户，最后到消费者，大家一起踏上永续之旅。」

为了带动改变，保乐力加推出「未来酒吧世界（The Bar World of Tomorrow）」课程，与合作伙伴协力培训员工及调酒师以更永续、负责任的方式来经营酒吧，并涵盖从新鲜原材料使用、负责任的服务和废弃物管理等创新举措。培训内容被制作成可分享的简报，重点在于同侪学习，让调酒师能够将培训内容实践在日常营运中。

BWOT 于 2019 年推出之际，是以线上培训形式进行，身在全球各地的调酒师都可以参与。2021 年，培训课程改为现场授课，并在香港海港城保乐力加地区总部举办为期一天的课程。保乐力加现正积极将 BWOT 培训扩展至亚洲其他地区。

BY
LUCY JENKINS
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PHOTOGRAPHY BY
SAMANTHA SIN

ALEX KO'S SUSTAINABLE COCKTAIL: FUNDAMENTAL ALEX KO 的永续鸡尾酒： FUNDAMENTAL

Fundamental is an exotic blend of Pernod Ricard Havana Club 3 years old rum, clarified fresh pineapple juice, ginger, “rescued rice” sikhye, and eggshell shrub. Sikhye is a traditional Korean beverage made, in this case, from leftover rice. Eggshell shrub is made by dissolving the normally discarded shells in vinegar, which converts the calcium carbonate into calcium hydroxide and calcium acetate to give a clean, linear taste of minerality to the cocktail. Pulp from the squeezed pineapple is used as garnish.

Fundamental 是由保乐力加哈瓦纳俱乐部三年陈酿兰姆酒、澄清的新鲜凤梨汁、生姜、甜米露以及蛋壳醋液调制而成，是一款充满异国情调的鸡尾酒。

甜米露是一种传统韩国饮品，以剩饭制成。将通常会被丢弃的蛋壳泡在醋里，当中的碳酸钙会转换为氢氧化钙和醋酸钙，从而制成蛋壳醋液，它能为鸡尾酒增添纯净明确的矿物风味。挤压过后的凤梨果肉会点缀在鸡尾酒上作为装饰。



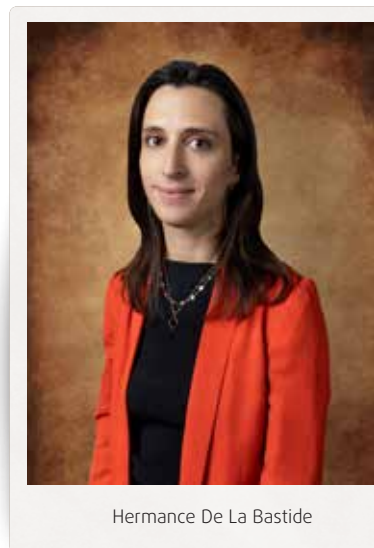


Alex Ko, Beverage Development
Manager of Tastings Group
Tastings Group 餐饮发
展部经理 Alex Ko

a focus on peer-to-peer learning that brings the training to life for bartenders.

BWOT was launched initially in 2019 by the group as an online e-learning, accessible globally to all bartenders. It was later adapted as a face-to-face workshop in 2021 in Hong Kong and is structured as a one-day session at Pernod Ricard Regional Headquarters in Harbour City. The company is currently expanding it to other parts of Asia.

Pernod Ricard has sought the expertise of Heidi Spurrell, CEO of Food Made Good Hong Kong, a consultancy dedicated to making every meal and drink served as sustainable as possible. Its membership program supports hotels, bars, and restaurants in achieving this through an array of assessments, campaigns, and awards (see page 114 for the full interview).



Hermance De La Bastide

To date, Spurrell and her team have trained more than ninety bartenders from some of Hong Kong's leading bars, including Zuma, Coa, Tell Camellia, and Penicillin. "Bartenders are the restaurant and bar-space leaders," says Spurrell, "and we've seen them employing some new techniques to reduce waste, like freezing avocado pits to use as ice, or freezing lemons and limes and creating ferments to prolong the quality of fresh ingredients."

Beverage Development Manager Alex Ko is with award-winning Tastings Group, cofounded by Antonio Lai and encompassing VEA, WING, The Envoy, Quinary, Room 309, Draft Land, and CHAKO. He along with other bar managers completed the training last year and hopes that more venues will follow suit. "Sustainability can't be a one-man effort," he says. "It takes a whole team as well as industry participation. It was great to see how far along other bar businesses are in their initiatives and to share ideas and what we're doing at Tastings Group. We were one of the first bars in Hong Kong to use biodegradable straws and to distill and ferment many of our ingredients."

Pernod Ricard also has plans to partner with ecoSPIRITS, a tech startup focusing on closed-loop drinks

COURTESY OF PERNOD RICARD (4)



The BWOT program is structured as a one-day, face-to-face workshop.
为期一天的BWOT课程以现场授课的形式举行。



Devender Sehgal, Beverage Manager of Mandarin Oriental, Hong Kong
香港文华东方酒店饮品经理 Devender Sehgal

distribution. Instead of shipping single-use bottles directly to bars, Pernod Ricard in the future will export some of its spirits in bulk to a nearby micro-plant, where they will be transferred into 4.5-liter ecoTOTE containers. Havana Club, Absolut, and Beefeater are in line for trial, with more brands expected to follow.

At Mandarin Oriental, Hong Kong, Beverage Manager Devender Sehgal is set to oversee the initiative to adopt ecoSPIRITS. "Everyone wins with ecoSPIRITS," he says. "It will save on storage and reduce both costs and our carbon footprint. It also means we'll be able to elevate our customers' experience by enhancing The Aubrey's cocktails with premium or seasonal ingredients while still keeping prices down for them."

According to De La Bastide, "Tastings Group and Mandarin Oriental are paving the way for the industry. Beyond the corporate talk, we have an imperative to act, and we thrive on our alliances with Food Made Good, ecoSPIRITS, and our internal and external partners."

"But it's our training cohorts who are at the heart of what we do, and each time they invite their peers to be sustainability ambassadors means we're one step closer to realizing our vision of training ten thousand bartenders around the world by 2030." ¹⁶

保乐力加也向香港 Food Made Good 行政总裁 Heidi Spurrell 寻求相关专业知识。这家顾问公司致力于让餐饮业者提供的每道餐点或饮料更符合永续概念，并透过会员制计划和一系列的评估、宣传活动及奖励计划，来鼓励酒店、酒吧及餐厅落实永续目标（完整采访请见 114 页）。

至今，Heidi 和团队已为香港多家知名酒吧的九十多位调酒师提供培训，其中包括 Zuma、Coa、Tell Camellia 和 Penicillin 等酒吧。Heidi 表示：「调酒师是餐厅与酒吧空间的领导者，他们已经会运用一些新技术来减少浪费，例如冷冻牛油果核来充当冰块，以及冷冻柠檬和青柠，并制作发酵剂来延长新鲜食材的效期。」

Alex Ko 在 Tastings Group 担任餐饮发展部经理，该集团由 Antonio Lai 共同创办，旗下包括 VEA、永、The Envoy、Quinary、Room 309 和 Draft Land 等餐厅及酒吧，以及近期创立的罐装鸡尾酒品牌 CHAKO。他和其他酒吧经理去年完成培训，并希望有更多的酒吧能够追随他们的脚步。他指出：「永续发展不可能靠一个人完成，需要整个团队和产业的投入。很开心看到 Tastings Group 的具体行动，以及其他酒吧在行动中有所斩获、分享彼此的想法。我们是全香港最早使用可生物分解吸管的其中一间酒吧，也针对许多原料进行蒸馏和发酵。」

保乐力加还计划与实行闭环供应链分销的科技新创公司 ecoSPIRITS 合作，将部分合作品牌的烈酒出口到附近的一座小型工厂，装进可容纳 4.5 公升液体的容器 ecoTOTE，取代将一次性酒瓶运送到酒吧的传统做法。保乐力加将会试用这个容器来承装哈瓦纳俱乐部、绝对伏特加以及必富达琴酒（Beefeater），之后预计会有更多品牌使用这个方法。

在香港文华东方酒店，饮品经理 Devender Sehgal 将负责监督采用 ecoSPIRITS 的各项策略。他说：「有了 ecoSPIRITS，大家都会是赢家。这不仅节省仓储空间、减少成本以及碳足迹，The Aubrey 也将能采用优质的季节性食材来提升宾客体验，同时降低他们的消费成本。」

Hermance 表示：「Tastings Group 与文华东方正替这个产业开拓新方向。除了企业对话之外，我们也必须采取行动。我们与 Food Made Good、ecoSPIRITS 和内外合作伙伴的结盟关系，能让大家一起茁壮成长。」她补充：「不过，我们的培训人员才是策略核心。他们每次邀请同侪成为永续发展大使，就代表我们距离心中的愿景 - 于 2030 年在全球培训一万名调酒师，又更近一步。」 ¹⁶



DEVENDER SEHGAL'S SUSTAINABLE COCKTAIL: 20TH CENTURY
DEVENDER SEHGAL 的永续鸡尾酒：20TH CENTURY

Sehgal's own twist on the classic 20th Century replaces lemon juice with citric acid solution while retaining the traditional ingredients of Beefeater gin, white crème de cacao, and Lillet Blanc, a light and floral aperitif. In another departure from standard practice, The Aubrey's 20th Century is stirred rather than shaken.

"The idea," notes Sehgal, "was to give the look and feel of a classic martini but a softer, more refreshing version of it. So for garnish, we use a wakamomo baby peach that resembles an olive."

Devender 以经典的 20th Century 鸡尾酒为灵感，加入个人创意，采用柠檬酸溶液取代柠檬汁，同时保留必富达琴酒、白色可可酒和丽叶开胃酒（一种带有轻盈花香的开胃酒）等传统原料。另一个与传统做法不同的是，在 The Aubrey 调配的 20th Century 是搅拌而成，而不是透过摇晃来混匀。Devender 表示：「这个做法是为了让鸡尾酒呈现经典马丁尼调酒的外观和质感，但在风味上更温和清爽。在装饰上，我们使用了近似于橄榄的 wakamomo 小桃子作点缀。」

餐饮减废

cutting the waste

Food Made Good Hong Kong is dedicated to making every restaurant meal as sustainable as possible.

Heidi Spurrell

“**HAVING TRAVELED AND LIVED** in different places – Hong Kong, America, Brussels, Amsterdam – I have developed a keen sense of what food is – and should be,” says Heidi Spurrell, CEO of Food Made Good Hong Kong. “I found what was labeled organic in one country, for example, wasn’t necessarily applicable to the next. But gradually I got to know organizations that were dedicated to healthy food consumption and sustainable practices while still preserving profits for the restaurants.”

Hong Kong’s tens of thousands of dining establishments, as part of an industry whose profits have been pummeled over the last few years by extended closures and restrictions on numbers of patrons, are now finding a welcome new challenge in pursuing the positive goal of food sustainability in a city where single-use plastic and prodigal misuse of resources have long been the norm.

“Food Made Good Hong Kong is a consultancy with a focus on food that supports the F&B and retail sectors in anticipating and taking action on future challenges,” says Spurrell. The organization is currently working with several leading local food and beverage venues to reduce overall waste, redesign menus, and instill sustainable practices in food preparation. Another recently launched project, One Planet Plate presented by HSBC, enlists more than six thousand restaurants globally to put sustainable dishes on their menus.

After earning her master’s degree in food policy and moving back to the city, Spurrell founded Food Made Good Hong Kong in 2019 as a chapter of the UK’s Sustainable Restaurant Association global initiative. Food Made Good’s membership program is designed to support restaurants in achieving maximum possible sustainability in every meal they serve through a range of assessments, campaigns, and awards.

“The food we eat accounts for 25 percent of all greenhouse gas emissions,” notes Spurrell, “so where we choose to eat out matters. But bringing about change can be a slow process. You have to start with small steps rather than trying to change the world all at once.”

香港 Food Made Good 行政总裁 Heidi Spurrell 表示：「在美国、香港、布鲁塞尔、阿姆斯特丹等国家及地区旅游、生活过后，我有了更敏锐的意识，知道什么是食物，以及什么应该是食物。比如说，我发现某国被贴上有机标签的产品，在他国不一定符合有机标准。不过，我逐渐认识一些致力于推动永续运营、妥善处理食物消耗的组织，而同时还能让餐厅继续获利。」

香港有数以万计的餐饮业者，而香港餐饮业跟其他产业一样，营收与利润都因为过去几年的疫情与相关禁令大受打击。现在，在这座长期使用一次性塑胶制品与滥用资源的城市中，提倡食物永续的精神可谓是餐饮业者迎来的、一个令人雀跃的新挑战。

香港 Food Made Good 是一家以食物为重的顾问公司，协助餐饮与零售业者面对未来挑战并采取行动。他们正与当地知名餐饮业者合作，以期减少食物浪费，重新设计菜单，并在备料过程中提倡更永续的操作。另一个最近推出的项目是由汇丰银行呈献的 One Planet Plate，全球超过六千家食肆透过在菜单中添加永续料理，参与这项活动。

取得食品政策硕士并搬回香港后，Heidi 在 2019 年创立香港 Food Made Good，成为英国可持续餐馆协会的一个分会。Food Made Good 的会员计划透过一系列的评估、活动与奖励计划，协助餐厅提供尽可能符合永续概念的餐点。

Heidi 指出：「我们吃的食物占所有温室气体排放的百分之二十五，所以挑选吃饭的地点非常重要。不过，改变是一段缓慢的过程，我们应一步一步地持续向前迈进，而非试图在一夕之间改变世界。」

BY

LUCY JENKINS

PHOTOGRAPHY BY

SAMANTHA SIN



LOUIS ROEDERER
CHAMPAGNE

CRISTAL 2014

A radiant champagne that is emerging, already quite a charmer yet
Still with such immense potential ahead of it



20th
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