



### Ronnie Cox - The Glenrothes

'When I (Ronnie) heard that I was coming to the Far East, I wanted to learn a few words of Mandarin. 'How are you' was the classic phrase I chose. 'Ni How Ma' I practiced over and over again on the airplane journey from London to Taiwan.

當我聽到我將要遠道而來到東方的時候，我就好想學習幾句國語。「您好嗎」就是我所選擇的其中一句典型開場白。從倫敦到台灣的飛機旅程上，我將「您好嗎」練習了千遍萬遍。

When I arrived in Taiwan I greeted the female Glenrothes Ambassador confidently with the words I had practiced so well. 'Ni Hao Ma' I said.

當我抵達台灣時，我就急不及待地將練習的成果對格蘭路思的女品牌大使展示出來，甫見面即自信十足地對她打招呼說：「您好嗎？」

She appeared so surprised that I began to doubt if I had the right order of words so I changed to 'Ni Ma Hao'. How's your mother.

她對於我所說的開場白感到很驚訝，令我開始質疑自己是否把字句的先後次序混淆了，於是我重新說一次「您媽好！」(您的媽媽好嗎)。

Now, this met with laughter and even greater surprise so I only had one solution left which I tried in desperation.....

這句之後伴隨的是一連串笑聲以及更大的驚訝，對此，我別無他法，唯有不顧一切地說出餘下的一個字句組合。

'Ma, Ni Hao' which to my great amusement I later learned when translated meant: Mummy, how are you!'

「媽，您好！」這句讓我感到十分有趣的是，後來我知道了句意原來是「媽媽，您好嗎！」

'Glenrothes '91 has the predominant flavours of caramel, honey and berry fruits. It is initially sweet on the middle pallet and long and persistent. It's what I like to call the 'conversation' expression. It's delicious and rather dangerous. Once finished the temptation is always there for another.

格蘭路思 91 蘊含濃厚的焦糖、蜜糖及莓子果香。入口後感受到一份香甜，回味持久。我喜歡稱這種喝法為一次互動的「對話」，可口非常，不帶危險性，有著續杯不斷的誘惑。

The fish saltiness particularly the cod/Bacalhau and sweet and sour of the Lobster highlight the citrus notes in Glenrothes which counters the saltiness and produces the magical harmony of 1+1 = 3 (one plus one equals 3). The creamy texture of the whisky beautifully balances the texture of the first fish mousse on the left. The spiciness of the Glenrothes seen at the back of the palate is a wonderful compliment to the third Bacalhau offering.

魚類(尤其是鱈魚或馬介休)的鹹度以及龍蝦的甜酸度，均能提昇格蘭路思的柑橘香，這種甘香能恰當地中和鹹味，更微妙地帶來 1+1=3 的和諧境界。威士忌順滑的口感，亦能平衡魚茸的質感；而後續的辛香味，正是第三道菜馬介休的絕佳配對。

This is, perhaps, a surprising marriage and a really difficult one to get right. It's a brilliant example of food working in harmony with whisky when a dessert is often considered the more normal marriage.'

在威士忌只令人聯想到甜品的普遍想法之下，這個配對實在是一個非常難得的驚喜結合，漂亮地展示出食物(除了甜品)與威士忌的美妙融合。



### Jason R. Craig - Cutty Sark

Tam o' Shanter is a poem by Scottish poet Robert Burns. It is this poem which inspired the naming of the Cutty Sark Clipper and Cutty Sark original Scotch whisky.

The poem takes 15 minutes to speak but can be summarised as follows

Tam o' Shanter, 一首由蘇格蘭著名詩人羅伯特·伯恩斯所創作的詩。這首詩，正是卡蒂荏薩克號帆船及順風威士忌酒廠的命名由來。要把全詩讀完需花上 15 分鐘，現在則濃縮成以下這個版本：

Tam works hard and goes to on trade to relax

Tam drinks too much and is the last to leave, rides his horse home in a typhoon!

On the way home sees witches, warlocks, ghosts and the Devil dancing in a graveyard

Tam 是個工作勤勞的人，有天他到酒吧買酒消遣去。

那天他喝得蠻多的，更成為最後才離開酒吧的一人。離開時，他在颱風中驅著駿馬飛馳。

途中，他遇上女巫、法師、幽靈，還有在墓園翩翩起舞的魔鬼。

He finds one of the witches very attractive as she is wearing a “Cutty Sark” which is Scottish for short shirt or night dress

They chase him and he escapes over a bridge – but the witch pulls the tail of his horse at the last minute

他發現其中一位女巫異常吸引，她正穿著一身“Cutty Sark”白色短襯衣，是蘇格蘭特有的民族服飾。

他們一眾鬼怪在 Tam 的後面緊貼追上，於是 Tam 便打算跳橋以作躲避 – 可是，就在最後關頭，女巫拉了駿馬的尾巴一把。

He gets home and his wife does not believe his tall story

A moral story about avoiding alcohol and late night parties and lying to your wife!!

展轉回到家中，Tam 的妻子似乎不太相信 Tam 口中那似是而非的經歷。

這繼而發展成一個關於不沾酒、不夜遊、更不要對妻子說謊的道德故事。

This features a scene from the poem etched around the entire bottle, as well as a wax closure showing Tam’s face.

Cutty Sark Tam o’ Shanter includes a fantastic book with over 50 illustrated scenes from the poem and comes in a stunning bespoke, decorated oak box.

現在，您在酒瓶招紙上看到的就是詩中一幕深刻情景，而封蠟章雕飾的就是 Tam 的臉孔。

順風 Tam o’ Shanter 的禮盒，包含一部精美的小冊子，內附逾 50 幕詩篇情節，並以特別預製的橡木盒所盛載。

The whisky is perfectly matched to our story, higher strength at 46.5% , made from Glenrothes, Macallan and Highland Park as the key malts – balancing sweet citrus, rich fruits and soft sweet smoke

這款威士忌與這個故事實在淵源深遠，濃度為 46.5%，由格蘭路思、麥卡倫及高原騎士的麥芽威士忌作釀製材料 – 把香甜的柑橘味、濃郁的果香味及柔和的燻木味推至和諧的平衡。

**Appearance:** Rich, shadowy and dark - like the evening Tam travelled home

色澤：濃厚、朦朧、深暗 – 就像 Tam 回家途中的氣氛

**Nose:** Jasmine and sandalwood, fruitcake and honey, spices, orange zest, soft peat smoke and hints of tar. – reminding you of the Devil and his dancing witches

香氣：蘊含茉莉花、檀香、水果蛋糕、蜜糖、橙香、泥煤燻烤味、焦油，以各種香料混合之芬芳 – 令您憶起魔鬼與女巫飛舞的一幕

**Palate:** Full-bodied, boisterous and sherry sweet with dark chocolate, toffee, eucalyptus and cracked black pepper. – rich and full flavoured, complimenting the seared pork belly

味道：全身豐碩型，入口後酒精味即充斥口腔，具濃烈的雪莉甜味，伴隨有黑朱古力、拖肥、桉木、黑胡椒碎的味道 – 濃厚且豐碩，最適合作燒豬腩肉的佐酒

**Finish:** Lingering, rich and sweet yet spicy – like the memories that Tam had when he arrived home

餘韻：回味繞樑不絕，厚且甜，又帶辛香 – 一如 Tam 回家後仍帶著的夢魅回憶。



### Martin Daraz - The Macallan

"Oscuro is the word for Dark in Spanish, very fitting as The Macallan Oscuro is the only whisky in the 1824 Range, exclusive to Travel Retail, that is aged in 100% Spanish Sherry Oak Casks making it a darker, richer whisky than the core range.

奧斯庫羅，在西班牙語中代表黑暗。麥卡倫的奧斯庫羅是 1824 典藏系列的唯一一款威士忌，只限旅客零售，由 100% 西班牙雪莉橡木酒桶混合而成，比其他系列色澤更深、味道更厚。

Tonight the Chef has created 3 decadent desserts that convey the unique characteristics of The Macallan Oscuro and pair perfectly with the whisky -

今晚，主廚準備了三道唯美的甜品，將突顯麥卡倫奧斯庫羅的獨特之處，又能與威士忌完美地配對。

Texture - A Crème Brulee Cake Covered in Dark Chocolate to mirror the texture of the liquid which is thick and oily.

口感 - 法式焦糖布丁，面層特別鋪上黑朱古力，更能映照出豐厚滑舌的液態滋味。

Flavour - A Milk Chocolate Mousse Cake dotted with Oscuro-infused jelly to express the rich cocoa elements of the flavor

味道 - 牛奶朱古力慕絲蛋糕，以奧斯庫羅酒味果凍作點綴，豐富了可可豆的濃厚味道。

Finish - A Spiced Meillefueille to compliment the finish of the whisky, dry, spicy and warm with a hint of citrus

餘韻 - 拿破崙千層酥，為威士忌餘韻的完滿潤飾。不帶甜味的辛香，伴隨高濃度酒精味巧妙地被柑橘香均衡地抵銷，富層次感。

This is a wonderful way to finish our evening and commemorate our time together.

Thank you very much."

很高興能與大家以美妙的威士忌甜品共同分享這個時刻，感謝大家！





### Jassil Villanueva Quintana - Brugal

The Braised lamb shoulder with cocoa nibs and coconut mousselines decorated with the orange pill make the perfect pairing with our Brugal Siglo de Oro, since the smoothness of this rum, spice notes, the nuts that can be found among its organoleptic characteristics allow and complement with the fruit flavors, the bitter chocolate and the coconut. The cocoa nibs highlight the woody notes at the same time the coconut mousselines meets the sweetness of honey to complete the pairing. That food complements rum, highlights the balance of the product and its qualities.

燉羊肩配可可椰子醬伴橙皮，加上 Brugal Siglo de Oro，正是完美的配搭。這種蘭姆酒的幼滑感、辛香感、以及猶似果仁的官感刺激，剛好補足了香橙的果味、朱古力的苦味與強烈的椰子味。可可粒加強了橡木味的同時，椰子醬亦混和著蜜糖的甜味，使配對的效果更完滿豐盛。





### Gerry Tosh - Highland Park

Whisky is layers of flavour built steadily over time and sometimes we don't always understand or appreciate the suitable flavours it has. To help understand the flavour in Highland park 30 year old I'd like you to take a small piece of the beef and pastry and dip it into the mushroom sauce, then taste and experience the butter flavours from the pastry, cream flavours of the stilton sauce and then the earthy flavours of the mushroom.

經年月的洗禮，威士忌會醞釀出層次分明的味道。有時候，我們或會對其味道不明所以甚至不甚欣賞。對於這款高原騎士 30 年威士忌的食物配搭，我建議大家用一小口的牛肉及酥餅伴以蘑菇汁，去品味酥餅的牛油香、藍芝士的奶酪香及蘑菇的泥土香。

Then when you taste the whisky this will help reveal the depth of the whisky. The sweet toffee flavours of the Spanish oak sherry casks, the rich spice from the American oak sherry casks and then finally the dry smoky aftertaste which binds all the flavours together.

然後喝一口威士忌，您就會強烈地感受到威士忌的深度。西班牙雪莉橡木酒桶釀製出香甜的拖肥味，美國雪莉橡木酒桶則釀出濃烈的辛香味，最後由無甜燻木味回韻將各種味道融為一體。



### Helen Potter - The Famous Grouse

Founders quote “Scotsmen the world over use it .....etc...as an aid to digestion....”

Matthew Gloag in 1896 reminding us of the versatility and diversity of Scotch Whisky. It’s now my pleasure to present to you the ultimate “aid to digestion” – The Famous Grouse Celebration Blend.

#### 創辦人的話

早於 1896 年，威雀創辦人 Matthew Gloag 便提醒了我們，威士忌原來也可以富有高度的靈活性及多樣性。現在，我很榮幸能為大家介紹這款「善待腸胃」的威雀 Celebration Blend。

#### Present the decanter and the story behind the Whisky

The limited edition, collectable decanter by Wade with iconic images of The Grouse, reminiscent of Phillipa Gloag’s sketch produced for the first bottle of Grouse brand whisky. The celebration blend contains whiskies up to 30 yrs old to celebrate the fact that The Famous Grouse has been the number 1 best selling whisky in Scotland for 30 years.

## 威士忌瓶的故事

這枚限量珍藏版威士忌瓶，由 Wade 所擁有，瓶上印有威雀的標記，是 Phillippa Gloag 為紀念威雀品牌第一支威士忌之誕生而創作的手稿。這款 Celebration Blend 瓶中的是 30 年威士忌，正好慶祝威雀聯蟬蘇格蘭銷量第一之威士忌的寶座已有 30 載。

## The Food and Whisky Combination

The diversity of ingredients on your plate represents the diversity of ingredients in this whisky.

Firstly nose and taste the whisky letting the whisky roll over the tongue and fill the palate. It is a gloriously well balanced dram with hints of vanilla, blood orange and a light smokiness.

You can now enjoy Foie Gras complimented by the citrus flavours and spiciness of this whisky, similarly the smoked duck breast brings out the hint of smoke in the finish and the Apple reminds us of the vanilla and fruity notes in the Celebration Blend.

## 食物與威士忌的融合

碟中食材的多樣性，也代表著威士忌成份的多樣性。

首先，嗅一嗅威士忌的香氣，嚐一嚐威士忌在舌上打滾的滋味，稍微一小口已能壯麗地帶出雲尼拿香、紅橙香及燻木香。

接下來，您可享用鵝肝伴以柑橘香及辛辣香的威士忌。煙燻鴨胸突出了燻木味的回韻；蘋果味則呼應了 Celebration Blend 的雲尼拿味及果香味。

**A celebration of blended whisky in a glass! Enjoy!**

為喝得這杯精彩的威士忌而喝采！請慢用！