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高雄第一次 最高等級的國際餐飲盛會

Chef Le Squer 的餐廳Ledoyen，就在時尚之都巴黎的中心，而來自布列塔尼的他，不追求華麗花俏，卻內蘊百觀。品嚐他的料理，就像閱讀一個精采的小說章節，多樣化風格獨具的食材，經過拆解、重組、再結構為一；看似平凡的一口，卻在絲絲入扣的鋪陳中，走入奇妙的境地，又氣度又恢弘！

料理如人生，沒有豐富精采的生活閱歷，是難以作出令人感動的美食。國際餐飲最高指標的米其林三星主廚，將廚藝粹鍊為藝術，透過料理說出讓人百般迴盪的生命滋味。

對於 Chef Le Squer 能接受 Pasadena 的邀請，前來他極為陌生的國度、過去從未有過任何一位米其林星級名廚客座的城市，我們抱以無限的尊敬與掌聲；而旅法知名作家謝忠道先生的居間協調，更是促成這場餐會的靈魂人物。同時，特別感謝京城凱悅建設的經費贊助、富豪人生雜誌資料提供，以及陳千浩老師始終熱情的參與支持。大家的共同付出，將不僅讓全台灣的飲食愛好者都能親身體驗擁有百年歷史、巴黎Ledoyen餐廳不凡的美食品味，更為台灣廚藝創作激盪出更多的火花。

祝福各位，在三星饗宴中，獲得最淋漓盡致的感官滿足！



法國米其林三星名廚

Christian Le Squer

1996 米其林一星
1998 米其林二星
2002 米其林三星

米其林指南評鑑：
主廚 Christian Le Squer 創作的「海陸」料理非常出色。
旅法知名美食作家謝忠道推崇：
「每道菜都彷彿是通往味覺天堂的階梯，一階高似一階」。

觸動心靈味覺的一股神秘力量

主廚 Christian Le Squer 的創作力豐富，但是和一般米其林星級主廚不同，他內斂低調、親切真摯，兼具有企業家寬廣氣度的迷人丰采。他是布列塔尼人，深暗漁民靠海為生、但是海又隨時會帶走一切的生活特質，因而培養出踏實的價值觀。另一方面，chef Christian Le Squer 熱愛旅行，豐富的生活與美食體驗為他帶來許多的創意，使用的食材不乏珍貴的松露、魚子醬，但也不排斥甜菜、義大利麵等簡單的元素，熱情開放的思惟創作出一道道令人驚艷的作品。

1996 one-star Michelin chef
1998 two-star Michelin chef
2002 three-star Michelin chef

Comments from the Michelin Guide
"Chef Christian Le Squer's 'surf and turf' combinations are exceptional".

Comments from Hsieh Chung-tao,
a famous gourmet writer staying in France:
"The dishes of Chef Le Squer's are like a staircase to the gastronomic heaven with each step leading you to a higher place."

Chef Christian Le Squer is rich in culinary creativity. However, different from many other Michelin chefs, he is low-profile and amicable, showing an open-minded, charismatic and entrepreneur-like personality.

Chef Le Squer is an adamant lover of traveling. The abundant experiences about lives and cuisines in different places he accumulated on his trips have brought him more culinary creativity. He uses a wide range of ingredients in his works, including expensive truffles and caviar combined with something as simple and ordinary as beets and spaghetti. It is through his passionate and free culinary creativity that all the ingredients are harmoniously combined and turned into one captivating dish after another.



高雄 · 帕莎華標法式餐廳



法國 · 米其林三星餐廳 LEDOYEN



Chef Le Squer works at Ledoyen, a restaurant located in the center of Paris, the city of fashion and design. Born in Brittany, he does not seek extravagant or fancy presentation of his dishes. Enjoying his works is like reading a novel with many exciting chapters. A simple bite can lead you into a gastronomical wonderland where all the unique ingredients are carefully chosen, cooked, and harmoniously combined to tell you many fascinating stories.

Cooking is like life. Without rich life experiences, a chef can not create works that can touch the depth of heart and soul. Chef Le Squer, a chef with the highest honor of being a three-star Michelin chef, has successfully elevated cooking into art, telling different stories about life through each of his works.

We are extremely privileged to have Chef Le Squer in Kaohsiung City. He kindly accepted Pasadena's invitation and traveled to a country he is extremely unfamiliar with and to a city where there was no such a feast prepared by a three-star Michelin chef before. Much gratitude must go to Hsieh Chung-tao, a famous Taiwanese writer staying in France, for his coordination, which makes the feast possible in the first place. In addition, we would like to extend our sincere gratitude to King's Group for its generous sponsorship, Vintage Luxe Magazine for its valuable information, and Chen Chien-hao for his support and contribution. Last but not least, we would like to thank all the participating guests. Because of the efforts of everyone involved, Pasadena is able to proudly present to the cuisine lovers in Taiwan, a rare opportunity of enjoying exceptional and authentic French cuisines from Ledoyen, a 200-year-old prestigious restaurant, without the necessity of flying to Paris. The feast will also inspire exciting sparkles for the culinary development in Taiwan.

Bon appetit and enjoy every moment of this three-star Michelin feast to the full!



餐酒搭配 陳千浩 先生

法國勃根地大學釀造學系
法國巴黎第十大學釀造業管理碩士
法國釀酒師公會國際酒類評鑑國際裁判
比利時布魯塞爾酒類評鑑國際裁判
德國葡萄酒學院國際裁判
高雄餐旅學院專任講師

Chen Chien-hao Wine Selector for the Feast

Graduation from the Department of Brewing, Université de Bourgogne, France
Holder of master's degree in brewing industry management, Université Paris X, France
International jury of alcohol evaluation for the Brewer Association in France
International jury of alcohol evaluation in Brussels
International jury of German Wine Institute
Full-time Instructor, National Kaohsiung Hospitality College

餐會主持人 謝忠道 先生

彰化人，大學畢業後赴法國普羅旺斯取得文學碩士，對法國飲食文化有深刻的體會與見解，目前以美食記者與作家的身分長期旅居巴黎。

為台灣與香港、大陸等地的旅遊與美食報刊，介紹法國的飲食文化。著有「慢食」、「比流浪有味」、「星星的滋味－忠道的米其林筆記」...等。

Hsieh Chung-tao Master of Ceremony for the Feast

Born in Changhua, Hsieh went to Provence, France, for his master's degree in literature upon graduation from colleague in Taiwan. He has acquired first-hand experiences and deep understanding of French cuisines and cultures during his stay in France. Currently, he is staying in Paris as a writer and contributing journalist for many tourism and gourmet magazines in Taiwan, Hong Kong and China. He is the author of several books such as "Slow Food", "More Tasteful than Traveling", and "Taste of Stars, My Notebook on Michelin Restaurants".

