

Dim Sum in Hong Kong

香港名點

梁偉山 編著

萬里機構・飲食天地出版社出版





D 香港名點 *Dim Sum in Hong Kong*

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前言 Preface

“點心”是一種結合視覺、色覺（意即對顏色的敏銳感覺）和味覺的飲食藝術，香港點心更進一步把中西文化融合創意和心意，令點心發揮更高的賞食層次。

追求製品完美是崇高理想，亦是每個點心師父的心願。然而實際環境的考慮也相當重要，特別在人力安排、地域差異、老闆的經營心態和要求各異，為了滿足老闆的要求和爭取最大成本效益，不得不作出適當的讓步，以謀求現實與滿足感之間的平衡。近十年來在香港實在不容易找到品質完美的點心。為甚麼會這樣說呢？香港稱為美食之都，各地方美食雲集香港，捫心自問，點心美食真的能達到標準嗎？作為點心師傅的我，也說難、難、難！就算自己的製品也因為客觀因素，未能達到完美。原因很簡單，香港以商業掛帥，小老闆不會做虧本生意（賠不起），於是在緊縮人手的政策下，製作水準怎會不下跌呢！在1997年之前，大批高水準的廚師和點心師移民外國或回到內地發展，人手出現青黃不接的斷層，年輕一輩未能完全把握基本工夫，便要走馬上任，導致製品水準不穩定。金融風暴出現後，淘汰了很多單蹄馬（即只精於單項點心）或半桶水（即功夫未足）的人，汰弱留強雖然有點殘忍，卻可以藉機重整點心界實力，再攀高峰，亦是好事。

"Dim Sum" is a kind of cookery art combining the sense of vision, colour vision (that is the sense to colours) and taste. Dim Sums in Hong Kong further incorporate the creation and ideas of the East and West, and this enhances the appreciative and tasting levels of Dim Sums more.

Asking for perfection for each product is a lofty goal, and it is also the dream of each Dim Sum chef. The consideration of the down-to-earth environment, however, should also be very important. It is especially true when there are tremendous differences in the arrangement of human resources, regions, attitudes in running the business of the owners and requirement. For the sake of the requirement from the owner and the purpose of profit maximisation, it is unavoidable to give way properly to balance the reality and dream. In recent decades, it is really not easy to find Dim Sum with perfect quality. Why do I say so? Hong Kong is regarded as a Food Paradise. We can find food from all over the world. We should ask ourselves honestly: does Dim Sum really live up to the standard? As a Dim Sum chef, I would say it is extremely hard. Even for the Dim Sums I make, they are not perfect according to many objective factors. The reasons are simple: Hong Kong is a society where money goes before everything, small owners cannot lose money in doing business (cannot afford the loss). In the face of shrinking staff size, how can it possible to maintain the quality of Dim Sum? Before 1997, many chefs and Dim Sum cooks migrated to other countries or started their business in the mainland of China. There appears a gap that those green chefs who cannot master well the skills have to take up the jobs, resulting in instable Dim Sum qualities. After the economic downturn, many chefs who only specialise in one type of Dim Sum, or those "empty barrel" are knocked out. Eliminate the weakest from the walk of life seems merciless, however, this could be good because it gives a chance for the whole business to reform and to another high peak.

從事點心行業33年，從年少氣盛、輕佻狂傲，到認識點心這行業不下苦功難成大器，懂得了循序漸進，也學懂了不恥下問的道理。從希爾頓酒店，到中國內地發展，再到印尼工作三年，從點心學徒升到行政總廚，還擔任過“CAMEL TROPHY KALIMANTAN96 —— 駱駝香煙越野賽”的主廚，獲得好評。我在這裏要感謝多位恩師：高權師傅帶我入行，李家強師傅給我啟蒙，馮國球師傅把我點化成材，楊基師傅對我栽培成材，亦師亦友的梁永源師傅，張景堯師傅的督促，還有黃健欽師傅的鞭策和西廚大師程偉雄的教導；感謝他們的無私教誨，諄諄告誡，我永遠銘感於心。97回歸後重回香港，待人處世更趨成熟，不時與兩位好友（林仕培師傅及趙得文師傅，行內人戲稱我們為“點心三劍俠”）相聚，許多創意點心便是從互相鬧玩或對罵中創製出來的。

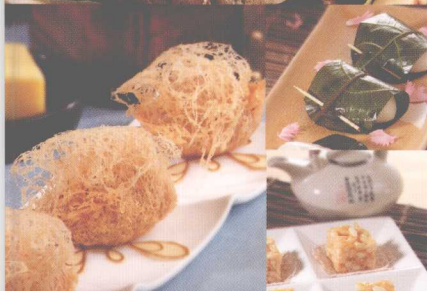
編寫這書，只是想為香港點心行業能留下一點歷史記載，讓未來接棒者認識本行的源遠流長，好讓年輕一輩分享各前輩豐碩成果，薪火相傳，借助圖片和文字描述與讀者交流心得。我把所學、所想和個人經驗點滴編寫出來，期間並先後得到各位殿堂級前輩和同儕相助，提供不少寶貴意見，借此希望年輕一輩加倍努力為香港點心界盡一分力，發揚光大，耀武揚威於世界飲食平台。

Working in this industry for 33 years, from young and impetuous to knowing Dim Sum industry, I have put much effort and have understood the importance of learning by progress. I have also understood the importance of asking questions. From working in the Hilton Hotel to the mainland of China, then in Indonesia for three years, from a Dim Sum apprentice to executive chef, and as the chief chef of the "CAMEL TROPHY KALIMANTAN 96", I have received much appreciation. I would like to thank many of my mentors: Mr. Ko for bring me to this business, Mr. Lee for his enlightenment, Mr. Fung and Mr. Yeung for teach me as a good chef, Mr. Leung as my good friend and teacher, Mr. Cheung King-yiu for his supervision, and also a mentor of Mr. Wong Kin-yam and guidance fo Chef Ching Wai-hung. I would like to thank for their generosity in teaching and untiringly commenting. I feel much appreciated about that. I went back Hong Kong after 1997, becoming more mature. I sometimes get along with my two good friends (Mr. Lam Shi-pui and Mr. Chiu Tak-man. Those working in this business often called us as "Dim Sum Trio") and many fantastic Dim Sums were created during that period.

Writing this book is for leaving the Dim Sum history in Hong Kong with some information, letting the newcomers to know more about the long history of this industry, and share the contribution and achievement of the seniors. I have written down what I have learned and experienced. In the meantime, I have received great assistance from my seniors and other chefs in this field, sharing with my invaluable opinion. I hope that those young chefs should pay much effort in the Dim Sum field, and further develop Dim Sums, achieving great success in the dietary world.

梁偉山
Leung Wai-shan

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Development of Dim Sum in Hong Kong

香港點心發展概況

■ 中國點心源遠流長

The long history of Chinese Dim Sums

中國烹飪業包括了兩大部份：“紅案”（烹製菜餚的）和“白案”（製作點心和麵食的），明顯地把烹調技術作出主、副的專業分工。本書只談白案，不談紅案。

翻查中國歷史，早在春秋時代有名為“西施舌”的餅食，三國時代有諸葛亮的“饅頭”，東晉時代有王羲之的“東床餅”，隋朝末期有“程咬金酥餅”，唐朝有唐明皇“梓潼酥餅”、“巴蜀白居易”、“香山蜜餅”及“思胡餅（即芝麻餅）”，到宋初，有黃袍加身趙匡胤的“大救駕”等，綜觀以上種種餅食，引證了麵點歷史的源遠流長，只是各地方演繹方式不同而已。但是到現今，倒沒有傳統點心製法的專著流傳於世，以致先輩們所創製的名點付之流水，隨着時代巨輪的轉動，慢慢被遺忘，以至消失。

不以時食的餅、餌（即糕餅），作為日常充飢或調劑口味的食品，統稱為“點心”。點心採用米、麥、五穀雜糧等作為主料，再配以多種餡料（果品、海產、鮮肉或豆）及其他副料組合而成。一般點心按造型和烹調技法分為糕、糰、餅、麵、包、卷、餃、酥、羹和湯等。

在行內，“麵點”和“點心”同出一脈，只是中國南、北叫法不同，稱呼有異。南北劃分以長江為界，南方點心以廣州為中心點，並以番禺、中山、順德、潮汕和客家為輔，故有“食在廣州”的美譽。北方麵點，以上海、華東一帶（即淮揚菜）和北京為主發展。簡括而說，南北點心，各有所長，各具特色。

The cookery industry of China includes two parts: cooking dishes and making Dim Sum and noodles. This apparently distinguishes the cooking skills as major or minor professionals. This book only talks about making Dim Sum and noodles but not the other one.

Looking back the Chinese history, in the Spring and Autumn Dynasty, there was a kind of confectionary called "Xishi tongue". In the period of Three Kingdoms, there was "bun" of Zhuge Liang. In the Eastern Tsin Dynasty, there was "East bed biscuit" of Wang Xizhi. In the late Sui Dynasty, there was "Shortcrust pastry of Cheng Yaojin". In the Tang Dynasty, there were "Zitong shortcrust pastry" of Tang minghuang, "Bai-Juyi's in Bashu", "Sweet pastry of Xiangshan", and "Si-Hu biscuit" (sesame biscuit). In the Sung Dynasty, there was "Rescuing the emperor" of the acclaimed emperor Zhao Kuangyin. The above Dim Sums are all evidences of the long history of Dim Sums, only that the form of presentation different. Nowadays, however, there are hardly any records or scripts of the methods of making the traditional Dim Sums. This results in the losing of valuable Dim Sum history.

Those non-seasonal confectionaries or daily tea time snacks are all called "Dim Sums". Rice, wheat, and other cereals are the major ingredients in making Dim Sums, accompanied by other fillings (fruits, seafood, fresh meat or beans) or ingredients in making Dim Sums. In general, Dim Sums are divided into the following groups according to their shapes and cooking methods: pudding, dough, biscuit, noodle, bun, roll, dumpling, shortcrust, potage, soup, etc.

In the Dim Sum field, the difference between the Dim Sums of the North and the South are only geographically. They are of the same stream. Divided by the Chang Jiang, the Dim Sum in the South based on Guangzhou, with PanYu, Zhong Shan, Shun De, Chao Shan, and Hakka as the secondary centres. That's why we have the saying of "Eat in Guangzhou". For the Dim Sums in the North, they are based on Shanghai and East China (that is Huai Yang Cuisine) and Beijing. To sum up, there are different characteristics of the Dim Sums in the South and the North.

■ 香港點心的演變

The evolution of the Dim Sum in Hong Kong

香港點心由始至終皆與中國關係密切，一脈相承。香港接近珠江三角洲，與廣州、中山和順德等地接壤，點心製作直接受到廣州影響，大部分是南方風味。近年，隨着交通發達，貿易和旅遊頻繁，旅遊業發展蓬勃，北方的麵點也於香港點心界佔一席位；加上在英國統治下經歷百多年，受到西方烹調方法及外來作料影響，點心製作中西合璧。此外，通過內地和國外的廚師應邀來香港作技術交流，令點心領域更形廣闊。簡括而言，香港點心融會了中國南、北美點的精髓，並吸收了西方和東南亞特色，別成一格。

香港點心主要劃分為四大流派。有說香港點心分為北京點心、淮揚點心、四川點心、廣東和香港點心。行內又會把香港點心分為：京式點心、滬式點心、廣式點心和香港點心作四大主流。無論如何界定，香港點心仍然穩佔一席位。

There has been a very close relationship between the Dim Sum in Hong Kong and the mainland of China. Hong Kong is near Zhujiang Delta, connecting Guangzhou, Zhong Shan and Shun De. The making of Dim Sum is directly affected by Guangzhou. In recent years, with the development of transportation, trade and tourism, there has been a boost of the tourism industry, and this leading to the spring up of the Dim Sum in the North in the Dim Sum field in Hong Kong. Under the influence of western cooking methods and foreign ingredients because of the British rule in the past hundred years, the style of the Dim Sum in Hong Kong also combines Chinese and Western styles. On the other hand, there are many chefs coming from the mainland of China and the rest of the world to Hong Kong for skill exchange, which has widened the horizons of the Dim Sum field of Hong Kong. To sum up, the Dim Sums in Hong Kong incorporate the essence of the Dim Sums in the South and the North, as well as the characteristics of Western and Southeast Asia styles as a new kind of Dim Sum.

Dim Sums in Hong Kong can be divided into four categories. Or some say that they can be grouped as Beijing Dim Sum, Huai Yang Dim Sum, Sichuan Dim Sum, Guangdong Dim Sum and Hong Kong Dim Sum. Hong Kong Dim Sums will be further divided into four main streams: Beijing style, Shanghai style, Guangzhou style and Hong Kong style. Whatever the divisions are, the position of Hong Kong Dim Sum still ranks the highest.



講起有段古

There is
a story about...

俗語說“國有國法，家有家規”，早期的食肆在行內自有堅守的規範，經營模式和售賣範疇劃分清晰，諸如經營飯店者只賣飯和點心；茶樓只做茶市、售賣龍鳳禮餅、餅食、點心、粉麵和碟頭飯（菜和飯同置一碟），不能包辦宴席；酒樓則以經營酒菜宴席為主，不能賣月餅、過年糕點等；如果真的要販賣，便要付一份小賄給茶樓工會（類似版權費），同樣地，茶樓要經營宴席相應地必須付款，這是行內的自定行規。

點心師傅來自五湖四海，祖籍有異，言語有別，所以行內不甚團結，加上業內競爭劇烈，壁壘分明，即如茶樓工會也按鄉里情誼分為番禺幫、順德幫和本地幫，各自有規條。除了按地域區分工會外，還有分別由左右派控制的工會，從而產生許多分支或分部，著名的有鴻運、有毅、福全、式燕、寄盧、醒覺、興業、中誠、模範、群生社、惠群分社等分會，各自有它們的會員，由於祖籍相近，同聲同氣，會員感情親密，關係融洽，不過間中也有些會員會顯得不合作。

There is a saying that "every country has its own rule of law". In the past, restaurants had to abide by rules and norms. The mode of running business and the scope of sales are clearly delineated, for example, rice shops only sell rice and Dim Sums, tea houses only run morning tea session, wedding cakes, confectionaries, Dim Sums, noodles, and one-dish meals (with dishes and rice in the same plate). They should not organise any wedding banquets. For those running restaurants, they are specialised in running banquets, and should not sell mooncakes, confectionaries for the Lunar New Year. If they really want to do so, they have to give tips to the tea house union (something similar to copyright fee). Similarly, tea houses which organise banquets should also pay. These are the practices among the fields.

Dim Sum chefs have different backgrounds such as family origins and languages. This results in the less unity of the field. The fierce competition among the field worsens the situation. Even for tea houses, they are divided into Pan Yu group, Shun De group and local group according to friendship. They have their own practices. Apart from geographical divisions, there are groups mastered by left and right wings, leading to many sub groups. More commonly known ones include hung wan, yau ngai, fuk chung, sik yin, kei lo, shing kok, hing yip, chung shing, mou fan, kwan sung sheng, wai kwan sup group, etc. They have their own members. Members have a very close relationship because of their close family origins, only that sometimes they do not cooperate with each other.



■ 點心的流派和特色

The divisions and characteristics of Dim Sums

不同地區的風土不同，出產的食材有異，形成不同的口味，食品遂而融合了當地的民風。點心師傅來自五湖四海，所以製品也各有不同，因而形成幾個大“系列”，製品和食味各具特色。

京式點心(北京點心)：既有豔麗的宮廷色彩，也有淳樸的民間特色，富有地方風味。宮廷點心的特點是製作精緻，形狀美觀，可口怡人；著名點心有豌豆黃、芸豆卷、肉末燒餅等。民間小吃蘊含濃厚的地方氣息，以小吃攤子食物為主，著名點心有狗不理包子、餃子、燒餅、冰糖葫蘆等。回民小吃以乳酪、羊酪為主要食材，著名點心有艾窩窩、涼糕和羊肉麵等。

滬式點心(淮揚點心)：上海曾遭列強割據，與外國接觸頻密，所以在飲食方面相應地受西方影響，點心種類除了傳統製法，也具有英國、法國和俄國風味的餅食。滬式點心品類繁多，亦精亦粗，許多小吃店結集在城隍廟一帶，並匯集了蘇州、揚州、無錫、杭州及其他鄰近地方的名食。著名點心有小籠湯包、生煎包、菜肉雲吞、各色蒸餃和鹹甜酥餅等。

廣州點心：廣州一直都是中國的主要口岸，遠至唐代便有與亞拉伯、波斯兩地通商的記錄。及至清代，許多滿人駐紮於廣州，享有終生俸祿，終日無所事事，愛流連飲食場所，故茶樓酒家應運而生。初期茶樓設備簡陋，俗稱“二厘館”(因為茶費為二厘錢而得名)。當時點心放在大蒸籠內，由堂倌捧着向客人叫賣。及後，以專賣點心為主的茶室和茶樓出現，把點心改放在小車上，由女工推着出售。七十年代初，廣州廚師有機會出外作技術交流，新款點心有如雨後春筍，更出現“點心狀元”羅坤師傅，做出揉合中西、不分東西南北，既傳統又是創新的點心。廣式點心用料既精且廣，口味清鮮，品類多樣，重質不重形。著名點心有蝦餃、燒賣、粉果和灌湯餃等。

香港點心：香港與廣州毗鄰，原居民多為廣東人，經歷兩次戰亂後，移居香港的外省漸多，加上香港受英國統治百餘年，逃不過西風薰陶，“西餐”和“西餅”已納入香港飲食文化之內。由於香港點心與廣州點心一脈相承，現代交通及運輸進步，方便任何世界各地食材運入香港，促使了飲食業的發展，加上香港人對食物品質要求高，要求花樣多變味道好，所以香港點心講求精美和格調，並達到中西交融、地域不分。著名點心有水晶包、粉果、叉燒酥、海鮮卷、杏汁燉官燕等。

Different regions have different geographical and climatic conditions, and their food ingredients are different and form different flavours. This results in the incorporation of food and folkways. Dim Sum chefs are from every corner of the world and they make different products, forming a few "streams". Their products and flavours are unique.

Beijing style Dim Sum (Beijing Dim Sum) : A combination of splendid imperial court style and unspoiled and simple folk characteristics. Dim Sums of imperial courts are characterised by their delicate making processes, exquisite look, and bit-size convenience. The famous ones include Yellow Split Peas Cakes, French Bean Rolls, Minced Meat with Sesame Cakes, etc. Folk snacks have local characteristics, majoring in booth snacks. The famous ones include Tianjin Goubuli stuffed bun, dumpling, fried sesame bread, bingtang hulu (candied hawthorn), etc. Yoghurt, goat cheese are some commonly known snacks of Hui Zu people. Some famous ones include ai wo wo (sweet glutinous rice cake), chilled puddings, mutton noodles, etc.

Shanghai style Dim Sum (Huai Yang Dim Sum) : The Scramble for Concessions has once happened in Shanghai. This city has had close contact with the West. Therefore, apart from the conventional making methods of Dim Sums, the Shanghai style Dim Sum incorporates the styles of English, French and Former Russian. There are numerous types of Shanghai style Dim Sums, from delicate to coarse ones. There are many snack shops gathering around the Cheng Huang Temple, and also there is a blending of culinary styles from many cities like Suzhou, Yangzhou, Wuxi, Hangzhou and other neighbouring areas. Some famous Dim Sums include Xiao Long Bao (steamed pork dumplings), shallow fried pork buns, dumplings with vegetables and meat, different kinds of steamed dumplings and sweet and savoury shortcrust pastries.

Guangzhou style Dim Sum : Guangzhou has been the major trading port of China. Dated back to the Tang Dynasty, there were trades between Guangzhou and Saudi Arabia and Prussia. As to the Qing Dynasty, many Manchurians stationed in Guangzhou, they enjoyed lifelong pension and with nothing to do, often wandering in tea houses and restaurants, thus boosting their development. At the beginning, the facilities of tea houses were simple and crude, the so-called "Two Cash House" (because the tea fee was two cash at that time). At that time, Dim Sums were placed in a large bamboo steamer, and a waiter carried it with both hands and

shouted and sold to customers. Later, tea houses specialising in selling Dim Sums appeared. They changed the practice by having waitresses pulling trolleys of Dim Sums and walking around. At the beginning of the 1970s, Dim Sum chefs in Guangzhou had chances to go outside for exchange, the Dim Sum industry thus mushroomed like bamboo shoots after a spring rain. There was even "Cream of Dim Sum" - Mr. Law Kwan, who could make Dim Sums fusing the characteristics of the East and the West, with creativity as well as retaining traditional ideas. The ingredients for Guangzhou style Dim Sums are delicate, broad, fresh and with a number of varieties. Qualities always go first. Some famous Dim Sums include shrimp dumplings, siu mai, Chaozhou style dumplings, soup dumplings, etc.



Hong Kong style Dim Sum : Hong Kong and Guangzhou are close to each other. Hong Kong's indigenous people mainly came from Guangdong. After the two world wars, much more people came to Hong Kong. In addition to the influence of colonial rules in the past hundred years, "Western food" and "Western confectionaries" became the major elements of Hong Kong's catering culture. Hong Kong and Guangzhou Dim Sums shared the same origins. With the advancement of modern transportation, many food ingredients conveniently reach Hong Kong, boosting the development of the catering trade. Hong Kong people have high expectations on food quality, variety and taste, leading to the exquisite and cross cultural style of Dim Sums. Some famous ones include crystal dumplings, Chaozhou style dumplings, roast pork shortcrust pastry, seafood rolls, braised bird's nest in almond juice, etc.



■ 跨越年代說香港點心

Stories of Hong Kong Dim Sums in different decades

話說香港點心源自廣州，早在四、五十年代先後經歷戰亂，大批內地飲食專材和廚師紛紛逃難到香港，當中不乏身懷絕技，臥虎藏龍之輩，促使許多業內的人士得到提攜和培訓的機會。同時西方飲食文化早已融入本土飲食，遂創造出別樹一格的飲食特色，為日後“國際美食天堂”建立良好根基。

綜觀香港點心的發展，大致可分為始創期、發展期、黃金期和整合期。

Hong Kong Dim Sums originated from Guangzhou. Dated back to the 1940s and 1950s, because of wars, many experienced Chinese masters and cooks escaped to Hong Kong, among which there were genius in cooking or having special skills. This results in the provision of good training to newcomers of the catering industry. At the same time, Western style of eating has incorporated into the local one, and developed into a new kind of catering style. This has been the good foundation of the "Food Paradise" of Hong Kong later.

To summarise, the development of Hong Kong Dim Sums can be roughly divided into four sessions: Beginning, Developing, Thriving and Assembly periods.

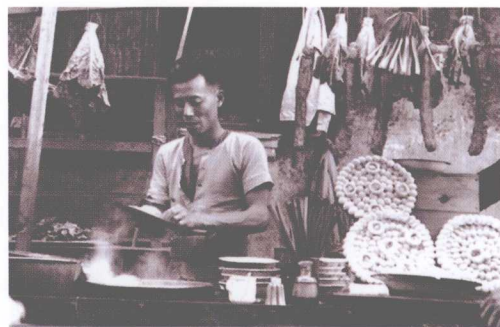
■ 香港點心的始創期

The beginning period of Hong Kong Dim Sums

早期點心(約30-50年代)，主要分南、北兩派。南方點心源於廣州；北方點心則來自淮揚、北京等城市，經過長期發展、融會和整合，遂而被業內點心界劃分成四大主流(京式點心、滬式點心、廣式點心和香港點心)。當時各派系壁壘分明，各有專精，業內同袍鮮有互相作技術交流，故難於消除派系之間的猜忌，各自發展而欠缺溝通和文字記錄。加上，傳統式授徒方法(師徒制度和着重嫡傳)，許多傳統點心和手藝因而失傳，在這情況下，點心創作空間顯得狹隘和未能得以進一步融合，只能維持在各自專精的局面。

當時南派點心以廣州、順德做法為主體，盛行於飯店、茶樓和酒家。按經營模式的大小分類，遍佈全港九。飯店是小小經營，員工人數約10人，主力供應點心和賣飯。茶樓的規模略大，屬中小型食肆，員工人數約30人，以售賣點心、餅食和小炒為主。酒家要算是大型食肆，員工人數達70-90人，售賣食物品種多樣化。從事飲食行業的工人必須具有刻苦耐勞的堅毅精神，例如當樓面的員工會在早上5-6時(即“五更”)到點心部幫忙做一些簡單點心。由於冷藏設施不足，每天的點心製作都是當天即做才能保持新鮮，當時食品的質素頗高。

Dim Sums in the early days (between 1930s and 1950s) were roughly divided into the South and the North groups. The South group originated from Guangzhou, while the North group from Huai Yang and Beijing. After the prolong development and confluence, Dim Sums are then divided into four main streams (Beijing style, Shanghai style, Guangzhou style, and Hong Kong style). At that time, every stream was clearly delineated and with their own strengths and professional specialties. There were hardly any exchanges of skills among different streams. This makes them to be envious to each other. Each stream developed on their own without communication or black and white records. In addition, the conventional teaching mode



(master and apprentice mode, and the way to directly learn from a teacher who is in the direct line of instruction of the master) led to the loss of many delicate skills of making Dim Sums. Under these circumstances, there is hardly any room for creativity to spring up and further incorporate, retaining at a stage of specialty of each stream.

At that time, Dim Sums of the South group based on the methods from Guangzhou and Shun De, popular among rice shops, tea houses and restaurants. They are classified according to the running mode and developed across the territory. Rice shops were small businesses, with about 10 staff, mainly providing Dim Sums and rice. The scale of tea houses was larger, as small-to-medium dining place, with about 30 staff, mainly selling Dim Sums, buns and biscuits, and simple dishes. Restaurants were large scale dining place, with 70 to 90 staff, selling a variety of food. Those working in the catering field should be enduring and perseverant, for example, for those waiters working in the main hall had to help prepare some simple Dim Sums at 5-6 a.m. (that is the time before dawn). Owing to the lack of chilling facilities, Dim Sums were freshly made daily, resulting in high quality food.

講起有段古

There is
a story about...

“一盅兩件”的流行，茶樓酒館頓變成許多人暢論時事的場所，特別是樓面員工，因工作關係，穿梭於食客中，談談說說，不經不覺地變成上知天文，下知地理的“通天博士”，行內稱為“茶博士”。事實上，那些資訊只是流於表面或膚淺。不過，這亦無傷大雅，在這裏高談闊論，自由論事，卻變成他們的生活模式，因而聚集了一群人早上飲茶吃點心的習慣，飲茶文化從而默默中茁壯發展，許多茶樓酒館紛紛建立，或是酒樓老闆為了競爭而回廣州招聘人才，拓闊點心製作的領域。當時著名的茶樓有“蓮香茶樓”、“金龍茶樓”等，而身處高位的廚房一哥（俗稱“廚房大佬”）無論身價和名聲已到超然地位。

回說當年聞名遐邇的香港點心界四大天皇——禰東凌、李應、歐彪和余大蘇均曾稱雄廣州，他們在省（廣州）港（香港）澳（澳門）甚為吃得開，曾先後在三地輪流示範和傳授點心技術，特別是歐彪曾為中環金龍酒家（該酒家裝修得美輪美奐，金碧輝煌，開業時轟動全港）傳授點心技術，最讓人留下深刻印象和影響最深遠。

潮州點心在20-40年代也很興旺，但局限於潮州人社區。上環“潮州巷”的“兩興”和“斗記”的潮州點心最正宗。當時潮州人集中聚居於上環三角碼頭一帶，勤儉刻苦。潮式食肆幾乎全部由潮州合家庭力量開設，小本經營，為同鄉服務，稱為“打冷店”。這類食肆主要以小吃為主，如牛丸、魚蛋、沙茶菜式、粿等，也有專營粉麵的。隨着社會發展，慢慢發展到各區後，才多人認識，由於價廉物美，十分受歡迎（例如位於銅鑼灣的“大碌竹”，據說當時每天可售賣潮州粉粿2000個和糯米卷1000件）。

經歷數十年，逐漸發展出高級潮菜館，並成為日後香港菜系的主流外，潮式點心還在點心界掀起一輪熱潮。有些酒樓如環球潮州酒樓和暹羅燕窩酒樓等也效法製造，不過只得其形，並未能掌握箇中精髓。到了90年代，中國經濟開始起步發展，深圳刮起潮菜熱，知名潮州酒家如潮江春和佳寧娜潮州酒家均每天客似雲來，生意額每天高達25萬人民幣，超越香港，在有利可圖下掀起來港挖角潮，香港的潮州菜深受打擊，造成日後香港潮州菜人才凋零的慘況。

北派點心源於京滬菜系。話說清末民初，日本人脅持末代皇帝到山東建立了偽政府，大批京城廚師調往山東，故京式點心得以流傳山東。1940-60年代初，大批山東人和上海人因為戰亂移居香港，這批新移民對京滬菜有需求，而移民中也有不少專業廚師，一時人才鼎盛，當時的高級酒樓和夜總會均設有京菜和上海菜，地位頗高。著名的菜館有京香樓、豐澤園、一家春、一品香等。

The popularity of "one cup of tea and two pieces of Dim Sums" made tea houses became the places where people could discuss current affairs freely, especially for waiters. They had to deal with customers throughout the working time, and they needed to communicate with customers, resulting in the enriching knowledge among them. They are so-called "Doctor of everything" or "Doctor of Cha" within the field. In fact, the knowledge was superficial or naive. It was, however, no big deal. Indulging in loud and free talks became a kind of lifestyle of the people at that time. These people used to have tea and Dim Sums in the morning, developing the catering culture gradually. Many restaurants were open accordingly. Some restaurant owners even went to Guangzhou to recruit experienced chefs to widen the horizons of Dim Sum making and increase competitiveness. Some famous restaurants at that time included Lin Heung Tea House, Kam Lung Tea House and so on. The No. 1 person in the kitchen (the so-called "Big brother" in the kitchen) had a more lofty position and fame.



The four kings in the Dim Sum field of Hong Kong - Mr. Hun, Mr. Lee, Mr. Au and Mr. Yu-had their fame spread far and near. They were once very popular in Guangzhou, Hong Kong and Macao. They had demonstrated and taught people their Dim Sum skills in the three cities, especially Mr. Au who has taught the staff in Kam Lung Restaurant in Central (the restaurant with resplendent and magnificent decoration, and its opening has made a hit at that time). This was impressive and has had a far reaching influence on most people. Chaozhou Dim Sums were quite popular between 1920s and 1940s, but only within the Chaozhou community.

The "Liang Hing" and "Dou Kee" in the "Chaozhou Lane" in Sheung Wan had the most formal Chaozhou Dim Sums. At that time, most Chaozhou people gathered around the Triangle Pier in Sheung Wan. They were industrious, thrifty and enduring. Those Chaozhou food shops were almost run by Chaozhou families and were only small businesses serving local community. They were called "Da Lang" shops which sold snacks like beef balls, fish balls, satay dishes, gue (dumpling), etc. Some may also sold noodles. As the society continued to develop, Chaozhou food became well known to other communities. The food was popular and famous for its cheap prices. (For example, it is said that the "Da Lok Chuk" in Causeway Bay could sell 2000 Chaozhou dumplings and 1000 pieces of glutinous rice rolls per day.)

Over the past several decades, Chaozhou food has developed into high class one, and became one of the major streams of Hong Kong dishes. Chaozhou Dim Sums have stirred up a great fervor in the Dim Sum field. Some restaurants, such as Universal Chiu Chau Restaurant and Thai Restaurant, also imitated the making of Chaozhou food. They could, however, only make the shape but not master well the essence of making the Dim Sums. In the 1990s, the economy of China began to develop. There was a fervor of Chaozhou food in Shenzhen. Those famous Chaozhou restaurants like Chiuchow Garden Restaurant and Carianna are crowded with customers. Daily turnover could be up to RMB\$250000, overtaking Hong Kong's business. In view of the great profit, many restaurants there came to Hong Kong to recruit experienced chefs, which greatly affected the development of Chaozhou food in Hong Kong and led to the brain drain in Hong Kong's Chaozhou food field.

The Dim Sums of the North originate from Beijing and Shanghai streams. It was said that in the late Qing Dynasty and the early period of Republican China, the Japanese kidnapped the Qing Emperor to Shandong and established the puppet Manchurian regime. A great number of chefs from Beijing were redeployed to Shandong, resulting in the spread of Beijing style Dim Sum to Shandong. From 1940s to 1960s, many Shandong people and Shanghaiese moved to Hong Kong because of wars. They demanded Beijing and Shanghai food, and some of them were professional chefs. This added to the team of the chefs in Hong Kong. Many high class restaurants and night clubs provided Beijing and Shanghai food, representing a high status. Some famous restaurants include King Heung Restaurant, Fengze Garden Restaurant, Yed Ga Cen, Yed Ben Heung, etc.

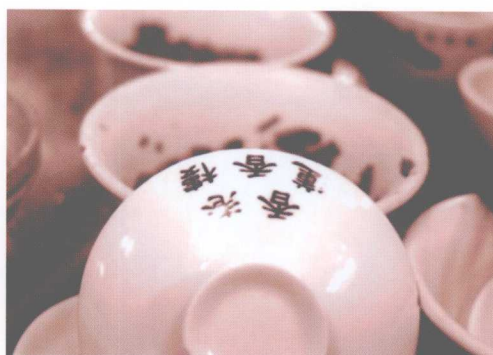
■ 香港點心的發展期

The developing period of Hong Kong Dim Sums

60年代初，社會上仍以南派點心最受歡迎，去茶樓品茗吃點心者眾。當時有名茶樓有得雲茶樓、龍鳳茶樓、蓮香茶樓、高陞茶樓、雲來樓、第一樓茶樓、品心茶樓、陸羽茶室等(除了蓮香茶樓和陸羽茶樓仍在，其他茶樓已成為歷史陳蹟)。當年的飲食業分門分派，非我族類難以入行。事實上，當年的飲食業以廖氏(得雲茶樓和第一樓)和文氏(多男茶樓和西豪茶樓)兩大家族主控四大茶樓，各領風騷。蓮香茶樓和陸羽茶室當時頭角初露；歲月鑒金，直至現在，這兩間茶樓仍位處原地，以經營昔日懷舊食品主，成為中環地標，也是香港名店。

當時，“酒樓”模式漸漸成型，例如英京酒樓開創有女服務員和女售點員從事樓面服務。當年英女皇訪港便曾到英京酒樓品嚐香港菜和點心，引來滔滔生意。紅寶石和珠城酒樓在銅鑼灣開業，加上鄰近有大丸百貨公司，每逢星期六、日，總是座無虛設，銅鑼灣也奠定了購物和飲食中心的地位。同期，中環京華酒樓（由金邊的士老闆經營）也生意滔滔。酒樓紛紛崛起，呈現方興未艾的景象，有逐步取代老式茶樓之勢。

早期酒家不多，著名的鑄記酒家由甘穗輝先生於1942年創立，從大牌檔轉為酒家模式經營，客人多達官貴人，也有來自五湖四海，以燒臘聞名於港澳，甚至遠至海外，招牌菜式除了燒鵝外，並以小炒為主，點心則以單尾甜品見稱。（鑄記可說是香港本土著名酒家之一，也是香港傑出飲食品牌，獲獎無數。曾被國際著名雜誌評為世界十大餐廳之一，在1995年應日本電視台料理鐵人大賽在海運大廈比試而贏了比賽，當時的廚房師傅是梁基師傅、點心師則是李玉安師傅所擔任。）



In the early 1960s, the Dim Sums of the South was the most popular one in the society. Many customers went to restaurants for them. At that time, famous restaurants included Tak Wan Restaurant, Lung Fung Restaurant, Lin

Heung Restaurant, Ko Shing Restaurant, Wan Loi Restaurant, Dei Yed Lau Restaurant, Ben Sum Restaurant, Luk Yu Tea House, etc. (Except Lin Heung Restaurant and Luk Yu Tea House, all the above restaurants are closed.) The catering industry had been clearly divided into different groups, making new entries difficult. In fact, at that time, the four big restaurants were under the Liu's (Tak Wan Restaurant and Dei Yed Lau) and the Man's (Duo Lam restaurant and Sei Ho Restaurant) control. Lin Heung Restaurant and Luk Yu Tea House began to show their talents. As time goes by, these two restaurants have been operating at the same location, selling traditional food and becoming the landmark of Central and the brand names of Hong Kong.

At that time, the "restaurant" mode gradually formed, for example, Ying King Restaurant started having waitresses serving customers. When Queen Elizabeth II visited Hong Kong, she went to Ying King Restaurant and tasted the local dishes and Dim Sums. Afterwards, the business there thrived. The Ruby Restaurant and Pearl City Restaurant opened in Causeway Bay, with the nearby Daimaru, the restaurants were full house on Saturdays and Sundays. This also helped establish Causeway Bay as the shopping and eating centre. At the same time, King Wah Restaurant in Central (ran by taxi owner) ran successfully with thriving business. Restaurants were getting more and more, appearing to be still growing and replacing old fashioned tea houses.

At the early days, there were not many restaurants. The founder of the famous Yung Kee Restaurant Mr. Kam established the restaurant in 1942, turning from Tai Pai Dong to restaurant mode business. Customers were mostly high-ranking officials or magnates, and also people coming from all over the world. It is famous for its roast meat in Hong Kong and Macao, even overseas. The Chef choices include roast goose and main dishes. For Dim Sums, snacks and desserts were famous. (Yung Kee Restaurant can be seen as one of the most famous local restaurants, representing local famous catering brand. It has received many prizes, and also recognised as one of the world's best restaurants by famous international magazines. In 1995, it was invited by the Japanese TV channel to enter a competition taking place in the Ocean Terminal and won. The kitchen chef was Mr. Leung Kee while the Dim Sum chef was Mr. Lee Yuk-on.)

■點心行業的黃金時代

The thriving period of Hong Kong Dim Sums

踏入70年代，點心界開始黃金時代，人才湧現，可說是“長江湧起千層浪，一代新人換舊人”。著名的點心師傅有：梁章（外號“哨牙章”）、何志（外號“何老志”）、彭永（外號“高佬永”）、梁四（外號“哨牙四”）、林坤、張榮、何佳（外號“星期皇”）、梅樂、蘇棠（外號“師傅棠”）、陳正、陳熹、黃富、李財（外號“大難

材”)、馮權(外號“粉果皇”)、關國雄(外號“七叔”)、羅樂、羅紀(外號“差利紀”)、蔡成(外號“公仔成”)等。



由70年代末期至80年代初期，為點心界最鋒芒的年代。當時很多老闆開設酒樓，重視製品的品質，特別倚重廚房師傅及點心師傅的手藝，願意把權力下放，讓廚師們能有較大的發揮空間。這有賴於香港經濟發展良好，工商業發達，任何酒樓於此段時期開張，皆能大旺，加上酒樓老闆認為飲食行業應重武輕文(意即偏重技術多於管理)，所以手藝高超的廚師甚為吃香，不過亦養成他們目空一切，十分高傲。由於食客會跟隨廚師而選擇光顧，許多老闆往往會主動以高薪或加重福利，挽留人才或到別的酒樓挖角，整個行業頓時呈現鬧哄哄的場面，競爭亦很激烈。當時美心集團雄霸中環和銅鑼灣區，單是銅鑼灣分店已經超過10間，美心集團開進入全盛時代，並帶領香港飲食業走向新紀元。

此外，早年曾風靡香港的星期美點(自廣州傳入，點心部還設有“星期”一職，專精負責每週點心設計。)自70年代中期，飲食業復甦，酒樓也曾再次掀起星期美點熱潮，不過已不復當年勇了。因為每週必須有新穎點心產出，不是容易之事，這與點心師傅的資質、創意和視野有直接影響，加上老闆們只着重成本控制和利潤回報，重量不重質，以及人手不足而令點心部工作量加重，實行不易。

Starting from the 1970s, it became the golden period of the Dim Sum field. Many talents appeared. As the saying goes "As in the Chang Jiang waves urge waves, so the younger generation excels the older generation". Famous Dim Sum chefs included Mr. Leung Cheung, Mr. Ho Chi, Mr. Pan Wing, Mr. Leung Sai, Mr. Lam Kwan, Mr. Cheung Wing, Mr. Ho Kai, Mr. Mui Lok, Mr. So Tong, Mr. Chan Ching, Mr. Chan Hei, Mr. Wong Fu, Mr. Lee Choi, Mr. Fung Kun, Mr. Kwan Kwok Hung, Mr. Law Lok, Mr. Law Kee, Mr. Choi Shing, etc.

From the late 1970s to the beginning of the 1980s, the Dim Sum field became the most thriving period. Many restaurants owners attached great importance to the quality of Dim Sum products, especially depended on the skills of kitchen and Dim Sum chefs. They were willing to release the authority to the chefs so as to let them have more creativity. This could be attributed to the rapid development of Hong Kong economy and the booming of industrial and commercial industries. Whatever restaurants opened at that time could have great business. In addition, restaurant owners thought that cooking skills should have greater importance than management skills. Thus, many talented chefs were very popular. This, however, also led to the arrogance of those chefs. Restaurant owners often gave attractive remuneration or added fringe benefits to avoid the outflow of talents or recruit talents from other restaurants. The whole business was booming and the competition was fierce. At that time, Maxim Group occupied Central and Causeway Bay. There were already 10 branches in Causeway Bay for the Maxim Group. The Group was entering a golden period and turning the catering industry in Hong Kong into a new page during that period.

On the other hand, the once popular "Dim Sum of the week" (introduced from Guangzhou, the Dim Sum section had a "week" specialised in designing the Dim Sums for the week). Starting from the mid-1970s, the catering industry retrieved, and restaurants resumed the practice of "Dim Sum of the week", only that it was not that popular than before. It was not easy to do so because each week there should be new kinds of Dim Sums, and this success directly influenced by the talents, creativity and horizons of the Dim Sum chefs. In addition, restaurant owners often focused on cost control and profit only, asking for quantity but not quality. Also, a lack of labour added to the workload of the existing Dim Sum workers. All these made the policy of "Dim Sum of the week" difficult to be carried out.