

Cooking with the Masters

Chef: Michele Totaro at The Langham Yangtze Boutique Hotel (Tel: 6080-0800)

Signature Dish: Pan-seared wild turbot with Madagascar vanilla, dark chocolate, and eggplant purée.



Totaro has heated up Michelin star-studded venues from Spain to Tokyo, and now he's sharpening his knives at The Langham's elegant Italian dining concept, Ciao. Known for a creative approach and an ability to source top-notch ingredients, Totaro has assembled a dessert-inspired dish as inventive as it is

mouth-watering. On top, you'll find Madagascar vanilla pods and diced eggplant topping pan-seared wild turbot with just a hint of luscious dark chocolate and silky eggplant purée. One bite, and you'll taste the clear, fresh flavors of Italy with a culinary wink thrown in. We can't help but be sweet on the genial chef.



Chef: Massimiliano Ziano at Grand Hyatt Shanghai (Tel: 5049-1234)

Signature Dish: Rolled veal carpaccio with fresh goat cheese filling and hazelnut dressing

"I really love comfort food," Ziano says as he introduces his sublime veal carpaccio. His signature dish is a riff on the traditional Italian classic. The carefully selected ingredients perfectly display his "keep it simple" approach towards cooking. Accompanying the mouthfuls of veal stuffed with impossibly creamy goat cheese is a side salad

of artichokes, pea shoots and paper-thin ribbons of red onion. Grand Hyatt Shanghai is lucky to have scooped Ziano, who, after a distinguished career throughout Southeast Asia, has finally set his sights on Shanghai's dining scene.



Text by Lingbo Li. Photo by Mandou