

大蔬无界·上海外滩和美馆主厨介绍

Introducing the Head Chef of

WUJIE Shanghai The Bund

许栋 2002 年跨入餐饮行业，2007 年转入素食领域。

个人曾获 2016 年橄榄中国餐厅大奖“年度新锐厨师”荣誉。他曾经被多家中外电视台采访，包含中央电视台《舌尖上的中国》第二季系列、上海电视台纪实频道《纪录片工作室》与台湾东森电视台。在许主厨的带领下，大蔬无界·上海外滩和美馆也曾获颁多项大奖，包含连续两年被评为尚流 2016 和 2017 北京及上海最佳 50 餐厅之一。

Ivan Xu embarked on his culinary journey in 2002 and started pursuing solely vegetarian cuisine in 2007.

He was recently awarded as one of the “The Annual Young Talented Chefs” by The Best Restaurant Awards 2016 and has been interviewed and featured by many local and international TV channels, including the second season of renowned documentary “A Bite of China”, Shanghai TV Station’s Documentary Channel and Taiwan’s Eastern Broadcasting Company .

Under the leadership of Ivan, WUJIE Shanghai The Bund has also been awarded two years in a row as one of 50 “Shangliu Tatler Best Restaurants” in Beijing and Shanghai.

由于多年来注重质量的自我要求与训练，在他的菜品中可以品尝到食材的原汁原味；也因对于创艺的热情与钻研，他亦擅长通过艺术手法来呈现所研发的菜品。在业余时间他喜欢涉猎烹饪类书籍，偏好于法式料理。

Over years of personal training in pursuit of quality cuisine, Chef Ivan tries to bring out the original flavors of each ingredient he uses in his creations. His passion for culinary research has also prompted him to search for creative breakthroughs in culinary art. In his spare time, he enjoys reading cook books with a focus on French cuisine.

他在大蔬无界的职业生涯中，经常有突出的创意菜品研发成果。比如一道被食客交相称道的标志性菜品是“优胜美地”：以花菇根手撕成丝，土豆切成薄片，层层叠起，每铺一层土豆，即刷上一层奶油，再覆盖素芝士共同焗烤，手法精细，出品色香味具足。还有一道“如梦令”，系以鲜百合蒸制磨细成蓉，再包入自制红枣泥莲子馅，最外裹上桂花冻做成卷；成品晶莹剔透、淡雅芬芳，也因用料考究与做工细腻深受赞誉。诸如此类兼具创作美感与惊艳口味的菜式，在许厨的作品里比比皆是。

During his career at WUJIE, Chef Ivan has had many culinary breakthroughs. An iconic customer favorite is his take on a potato millefeuille, the “18 Layered Potato Gratin on Mushroom”. Delicate layers of hand-torn mushroom stems, thinly-sliced potatoes, and layers of fresh cream and cheese make this a fragrant and satisfying dish you won’t want to miss. Another dish, the deliciously sweet appetizer combines fresh lily bulb paste, jujube dates and lotus seeds, wrapped together in a thin layer of osmanthus jelly. Beautifully translucent and flavorful, this dish is highly praised for its masterful combination of delicate ingredients. These are only two of the many dishes that demonstrate Chef Ivan’s culinary talent of combining beautiful aesthetics and amazing taste.