

Mix and Mingle

HOST A CASUAL SOIREE AT HOME WITH A LITTLE INSPIRATION FROM
RELISH KITCHEN | 結合RELISH KITCHEN的精彩靈感，在家炮製一頓悠閒聚會



by beverly cheng photography edgar tapan styling bridget saunders

**PREVIOUS PAGES**

Rosella soda. Jug, Indigo, glasses and napkins, both Inside; lamb tenderloin. Platter, White Contemporary Homewares; mortar and pestle, Inside

THIS PAGE

Salads served in eclectic bowls, glasses and mugs. Green napkins, Indigo

前頁圖

Rosella Soda。瓶，Indigo，杯和餐巾，Inside；羊嫩肉。碟，White Contemporary Homewares；杵和臼，Inside

本頁圖

以不同器皿奉上沙律。綠色餐巾，Indigo

Sometimes, there's just no place like home – especially when it comes to entertaining your friends. You don't have to worry about people showing up on time, bad service or being shooed away to make way for a second seating. And, with the right preparation and party food, you can have an evening of fun and good fare that will rival any night at a restaurant. Taryne Hall is a master of homegrown entertaining thanks to her catering and event planning business, Relish Kitchen. "I'm a very casual entertainer," says Taryne, who often hosts summer barbecues at home and enjoys dining alfresco. "I find the best conversations happen as the sun is setting, when everyone is fed and a slight food coma settles in."

For house parties, Taryne suggests food platters that are hearty, healthy and bursting with colour. Here, she presents a bright and cheery menu featuring lamb tenderloin bites served with a chimichurri dipping sauce; a trio of fresh, chunky salads served in eclectic bowls and cups; whole artichokes served

有時候，任何地方也比不上家般好，特別是來到招待友人這一環：你不用擔心客人不準時到臨、服務生態度惡劣壞了客人雅興、常要動身讓出位子容下更多人等惱人的問題。有了妥當的準備和派對食物，深信你可享盡的娛樂和美食定能遠勝餐廳。Taryne Hall是本地招待能手，這還多得她的到會和活動統籌品牌Relish Kitchen。「我是個非常輕鬆隨心的招待人。」常在家舉行夏日燒烤和享受戶外用餐的Taryne說：「最動人的對話往往發生在日落人們已吃盡美食之時。」

談到家居派對，經驗豐富的Taryne提議為客人帶來色彩美觀的高心健康美食拼盤，滿足他們的視覺和味蕾享受。她與我們分享輕盈愉快的餐單，帶來羊嫩肉和Chimichurri醬汁；多款以不同碗具和杯具盛載的清新沙律；原隻洋蔥配羊奶芝士和塗上辣番茄醬的麵包。甜品方

**THIS PAGE**

Whole artichokes with goat's cheese, chipotle tomato sauce and crusty bread. Smooth wooden boards, both I.D.; porcelain bowl and green sarong, both Inside; runner, Indigo

本頁圖

原隻洋薊配羊奶芝士、塗上辣番茄醬的麵包。順滑木板，I.D.；瓷碗和綠色紗籠，Inside；布，Indigo

alongside creamy goat's cheese and chipotle tomato sauce atop crusty bread. For a sweet treat, a two-tiered, spiced blueberry chia seed cake with whipped ricotta yoghurt does the trick. If there's a lot of food left over, Taryne advises packing takeaway boxes for your guests – they make for practical goodie bags, and ones that can be devoured later on to fight the hangover.

便，主人家則可考慮奉上兩層的香料藍莓奇異子蛋糕配Ricotta糊狀乳酪，味道清新幼滑。此外，Taryne還建議你為客人準備包裝可愛的外賣盒子，這些實用的小禮品日後也可作重用，上機用來盛載零食也非常方便，而且還能有效免去浪費的問題，一舉多得。

**THIS PAGE**

A sweet treat. Glass bowl, I.D.; cake stand, White Contemporary Homewares; tablecloth, Inside; vase, Indigo

本頁圖

一道美味甜品。玻璃碗，I.D.；蛋糕架，White Contemporary Homewares；檯布，Inside；花瓶，Indigo

TIPS FOR THROWING A GOOD PARTY

- There's no time to cook when you've got guests arriving at your door, so do all your cooking beforehand and spend the evening greeting guests and topping up drinks
- Make vegetarian dishes. A few vegetable-based options will cover everyone's dietary restrictions
- Set the scene. Taryne prefers to dine alfresco and believes that beautiful linens and a couple of cushions make all the difference. She suggests setting the table last – it's a task you can delegate to any friends who arrive early; that way you will have time to finish getting ready
- Designate a kids' area. Even if you don't have children, a kids' area stocked with toys and cartoons on the television will allow parents to enjoy the evening
- Give a gift. Taryne's rule of thumb for host gifts and goodie bags is to "make sure you can drink, eat or burn it." Champagne is her favourite, along with other gourmet goodies or scented candles
- 客人到臨後你便難以再抽出時間準備食物，所以一定要在他們到達前預先完成，好讓你輕鬆與客人相聚暢飲
- 炮製素食菜式。數道不同款式能滿足不同人士的口味和需求
- 打造美麗背景。Taryne喜愛戶外用餐，並相信美麗的亞麻布和數個墊子能為空間帶來全新格調。她建議主人家最後才佈置餐桌——可邀請早到的朋友們幫忙，這樣你便有時間繼續準備，又能夠讓別人參與其中
- 劃分孩子天地，放滿玩具，並播放卡通節目。即使你沒有孩子，這個範圍也可方便其他家長的小朋友暢玩，迎合不同年齡人士的需要
- 送禮。Taryne認為禮物袋應該是「可以飲、食或燃燒。」香檳是她另一最愛，再加上美食或貼心的香味蠟燭



THIS PAGE
Be eclectic and playful
with your party decor.
Cushions, Indigo

本頁圖
派對裝潢可走向不拘一格和
玩味方向。墊子, Indigo



TARYNE HALL
RELISH KITCHEN

Relish Kitchen is the brainchild of business-savvy chef Taryne Hall, who began working in top kitchens, such as Cibo in Auckland, at the age of 13. Her multifaceted catering company conjures up creative recipes out of its professional kitchen in Sai Ying Pun, and it can

tailor scrumptious menus according to the hosts and the occasion. Relish Kitchen also offers event planning, food styling and consulting services.

品牌Relish Kitchen是充滿生意頭腦的主廚Taryne Hall的心血結晶, 13歲便開始在多個高級廚房如奧克蘭的Cibo工作。她的多元化到會公司從西營盤自家專業廚房打造出多道創意食譜, 更可根據主人家和活動的需要度身訂造餐單。Relish Kitchen同時帶來活動統籌、美食造型和諮詢服務。

relish-kitchen.com