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2013 Asia Pacific Cities Summit in Kaohsiung



48位國際城市代表簽署市長宣言

48 representatives from international cities signing the Mayors' accord

◎English translation: Hou Ya-ting ◎Photo courtesy of Information Bureau

2013 Asia Pacific Cities Summit was hosted by Kaohsiung between September 9 and September 11. More than 1,000 representatives from 104 cities around the world attended the summit, which was the most important international gathering ever held in Kaohsiung. Kaohsiung City Mayor Chen Chu said that Kaohsiung has once again represented Taiwan and served as the island's gateway city, embracing international cities and marching forward. The theme of the 2013 summit, "Reshaping the Urbanomics of Cities – City Challenges, City Solutions," addressed the building of relationships between people and their cities, how cities can enhance their competitiveness in these challenging times, and how city-to-city networks can be revitalized to bring continuous prosperity.

2013亞太城市高峰會 在高雄

◎文／侯雅婷 ◎照片提供／新聞局

「2013亞太城市高峰會」於9月9日至9月11日在高雄盛大舉行，來自全球104個城市代表齊聚一堂，盛況空前，高雄市長陳菊表示，高雄再一次作為台灣的門戶，迎向世界，走向未來。此次會議主軸為「城市經濟新創能—城市挑戰，城市行動」，聚焦城市新經濟的挑戰與機會、綠色經濟到藍色革命、城市智慧領導與願景，與會各國代表、專家學者與企業人士展開深入對話，建構世界城市的網絡，開啟城市發展的新契機。

Welcoming Rubber Duck to Kaohsiung!

◎English translation: Tan Shu-chun ◎Photos by Pao Chung-hui

The much anticipated Rubber Duck will arrive at the Port of Kaohsiung on September 19, the day which marks the beginning of the 2013 Mid-Autumn Festival. Kaohsiung City Mayor Chen Chu hopes to welcome visitors from Taiwan and overseas to visit Kaohsiung's harbor and experience the duck's charms.

The yellow Rubber Duck has been making waves across the world since its debut in 2007. Versions of the Rubber Duck have made splashes in 13 cities in 10 countries, visiting Amsterdam, Sydney, Osaka and Hong Kong, among other places. Its first appearance in Taiwan will be in Kaohsiung, where it will be exhibited from September 19 to October 20. This Rubber Duck is 18 meters tall and 25 meters wide, making it the largest Rubber Duck in Asia and the second largest in the world. Thanks to strong support and sponsorship from the private sector, Kaohsiung City Government is able to host this giant rubber friend's stay in Taiwan.

The Rubber Duck is created independently by the local exhibit team. The foreign artist and exhibition teams have provided technological instruction, but it is local Taiwanese

companies which handle the Rubber Duck's fabrication. The duck's body was manufactured by Airglow Co., Ltd. The floating platform was constructed by Ching Fu Boatbuilding, a globally-recognized shipbuilding company.

The fabrication process is

painstaking. It took more than 1,000 kilograms of rubber to make the 18-meter-high Rubber Duck. The key to keeping it stable above the water is the floating platform, a metal construction made up of a circle rim 15 meters in diameter with four large floating pipes

that provide buoyancy. Construction of floating systems requires sophisticated skills. Kaohsiung-based Ching Fu Boatbuilding took on this task and impressed the world with an outstanding result.

The cute and friendly looking yellow Rubber Duck will surely attract more visitors to come and enjoy Kaohsiung's beautiful mountain and river views.

千呼萬喚 黃色小鴨遊進高雄！

◎文／黃大維 ◎攝影／鮑忠暉

全 台民眾引頸企盼的黃色小鴨於9月19日遊進高雄光榮碼頭，中秋節當日與大家相見歡！陳菊市長歡迎海內外民眾造訪高雄，體驗黃色小鴨的非凡魅力。

風靡全球的黃色小鴨傳遞愛與和平的精神，2007年起在巡迴全球展出，迄今漫遊過阿姆斯特丹、雪梨、大阪、香港等13個城市、10個國家，台灣首站落腳高雄，展出時間為9月19日至10月20日，而高雄展出的黃色小鴨高18公尺、寬25公尺，更是目前亞洲最大、世界第二大的作品。為了迎接這位巨型朋友，高雄市政府全力爭取及多家民間企業認養，順利促成小鴨進駐高雄。

黃色小鴨的製作經由藝術家與策展團隊技術指導，全部由台灣團隊打造生產，鴨體委請大氣層公司製作，而搭載小鴨的重要浮台則委由國際知名的造船廠「慶富造船」承攬製造。

事實上，黃色小鴨的製作非常繁瑣，18公尺高的黃色小鴨布料就超過1000公斤；而能讓18公尺高、1噸重的小鴨本



體平穩浮在海面上的關鍵在於浮台，浮台的技術門檻相當高，這項任務由高雄在地的企業慶富造船一肩扛起，台灣團隊的專業能力讓世界看見。

隨著黃色小鴨超萌的身影進駐高雄，吸引更多人造訪高雄這座山海河港兼具的美麗宜居城市。

陳菊市長邀請大家造訪高雄，體驗小鴨非凡魅力
Mayor Chen Chu invites everyone to visit the Port of Kaohsiung and experience the duck's charm.

Tuna Sashimi Extraordinaire: Soon Yi Tuna Sushi

◎English translation: Peng Hsin-yi ◎Photos courtesy of Soon Yi Tuna Sushi, Lin Rong-biao

Many Taiwanese people are passionate about fresh seafood, yet few know that Kaohsiung is one of the most important ports for pelagic fisheries in the world. Kaohsiung is consistently among the world's top three in volume of tuna, squid and sardine catch. The city's Cianjhen Fishing Port along is responsible for over 80% of Taiwan's annual output. Tuna sashimi is especially popular with fish lovers. But how is the fish kept fresh during its long journey from ocean to table? We found the answer at Soon Yi Tuna Sushi. By using a super-freezing technique, Soon Yi is able to deliver sashimi-grade tuna to dining tables everywhere.

Soon Yi Tuna Sushi is not just a fish vendor that sells tuna, but rather a multi-layered enterprise, comprising a fishing fleet, a super-freezing facility, and a specialized logistics system that controls every step of the process to ensure the quality of the fish from the moment it is hauled from the water to

when it arrives at the customer's dining table. Soon Yi is the only company in Taiwan that owns a super-freezing facility capable of putting catch immediately in a minus 60 degrees Celsius (-76 degrees Fahrenheit) environment, and processing over 1,000 tonnes of fish. The company's business development manager, Mr. Wang Yong-tai, said the company started its retail store because it has absolute confidence in the freezing process and the quality of its product. He wants consumers to embrace the idea that super-frozen tuna is every bit as good as fresh-caught tuna.

Mr. Wang explains the process in details: Once a tuna is hauled onto the deck, its gills and viscera are removed, and it is bled immediately. Only then is the fish placed in a rapid super-freezer. In the super-freeze environment, bacteria cannot grow, and the fish will not develop fishy smells caused by decomposition. Defrosting super-frozen fish is a delicate process. First,

fish blocks (fish cut into desired sizes) must be placed in a 3% salt water solution at about 30 to 35 degrees Celsius (86 to 95 degrees Fahrenheit) and constantly wiped with blotting paper. After 30 seconds or so, the fish block is removed from the water and wrapped with blotting paper to prevent it from oxidizing and drying up. It is then kept in a refrigerator at minus 5 degrees Celsius (22 degrees Fahrenheit) for 10 to 12 hours to defreeze slowly. Well-defrosted tuna is much like well-aged steak; it has that enticing aroma, melt-in-your-mouth texture, and sweetness sought by sashimi lovers.

Soon Yi hit the market with its "straight from the ocean" campaign and thrived on the promise it delivered. At Soon Yi's retail store, customers can find top-notch sashimi tuna at wholesale prices. Three different types of tuna are available:



漁場直送的新鮮魚貨
Soon Yi delivers fresh tuna straight from the ocean.

the Southern Bluefin, the Yellowtail, and the Bigeye. In the dining area, people flood in to have a taste of the top-grade "ototo" (fat belly) for a mere third of the price asked elsewhere. Soon Yi is generous to the point of lavishness – even the miso soup here is made with sashimi-grade tuna. Some international restaurant-chain owners visited Soon Yi for a taste of what they offer and were duly impressed with the quality, so much so they have reached out to Soon Yi, wanting to buy its tuna for their restaurants in Taiwan. At the same time, the fish blocks have become very popular take-home gifts as they mean customers can enjoy as-good-as-fresh sashimi at home.

Because sashimi-grade tuna require meticulous defrosting and careful storage, Soon Yi has established its own home-delivery system to ensure the product reaches customers in perfect condition. Since its founding in 2008, Soon Yi Tuna Sushi has grown to a network of 16 retail stores in Taiwan, and one in Tsim Sha Tsui, Hong Kong. The company aims to have 35 retail stores in Taiwan by 2018, and be the country's No.1 tuna retailer.



從順億的總店可看見停泊於前鎮漁港的漁船
Fishing boats moored at Cianjhen Harbor can be seen from Soon Yi's head office.



魚磚是熱賣的伴手禮
Fish blocks are popular take-home gifts.

順億鮪魚專賣店 生魚片第一品牌

◎文／侯雅婷 ◎照片提供／順億鮪魚專賣店、林榮標

高雄前鎮漁港是台灣遠洋漁業重鎮，漁獲量佔全台總漁獲量八成以上，高雄遠洋漁業在全球佔有舉足輕重的地位，鮪魚、魷魚和秋刀魚漁獲量名列全球前三名。但如何把捕獲的新鮮漁獲持續保鮮，從漁場到餐桌歷經漫長的產業鏈，而高雄的順億鮪魚專賣店做到了，透過超低溫冷凍處理程序，提供消費者餐桌上的生魚片有著等同活魚般的新鮮品質。

順億鮪魚專賣店運用、整合其企業體系內的遠洋漁船船隊和1間超低溫冷凍廠，使其於魚撈、海運、倉儲、專賣店到餐桌的每個過程均準確掌控魚的新鮮品質。而順億超低溫冷凍廠在零下60度C的環境處理超過1千噸的漁獲，也是全台灣唯一一家擁有這樣廠房等級的超低溫冷凍廠。順億開發部經理王永泰表示，藉由順億鮪魚專賣店的成立，期推廣一個觀念：經過超低溫冷凍，凍魚的新鮮品質等同活魚。

王永泰進一步解釋，捕獲的魚會進行去鰓、內臟和放血的過程，處理過的魚會放進超低溫急速冷凍庫，超低溫環境能抑制細菌生長，魚不會腐敗亦不會有魚腥味或血腥味。而經過超低溫冷凍後

的魚要解凍那又是另一番學問，首先需調製濃度為3%、溫度30~35度的溫鹽水，將魚磚(魚切成塊狀)置於溫鹽水之中，以吸水紙輕拭魚磚，約30秒後，取出魚磚以吸水紙包覆，避免生魚片表皮因接觸空氣而變乾燥，保存於零下5度的冰箱約10至12小時，這樣一個解凍的過程可視為魚的熟成，熟成後的生魚片嚐得到魚的香氣和甜度，其肉質和口感才是生魚片的最佳風味。

順億以提供漁場直送的頂級生魚片建立口碑，且以最優惠的中低價位提供給消費者，在順億可以品嚐到3種鮪魚，包括南方黑鮪、黃鰭和大目。店內生魚片嚐起來沒有魚腥味，帶有Q度和香氣。一片上好的「大腹」油花生魚片在順億售價僅為其他同業的3分之1，店內連煮湯都使用生魚片等級的魚貨，而許多在台開設的餐廳的外國客戶在店內品嚐過生魚片後，對高品質的生魚片豎起大拇指，並進一步洽談進貨順億的生魚片。而魚磚是熱賣的伴手禮，透過正確的解凍程序，在家亦可享用新鮮的生魚片。

順億鮪魚專賣店成立於2008年，迄今全台有16間直營店，還有1家直營店位於香港尖沙咀，預計至2018年，達成全台35家直營店的目標。正因為生魚片的解凍和保管程序繁複，為了維繫品質的聲譽，順億連物流運送都不假手他人，堅持提供最新鮮的生魚片，希望成為生魚片第一品牌。



Hong Sing Winery's Award Winning Lychee Liquor

©English translation: Lin Fu-ju ©Photos by Yang Wei-jen

Hong Sing Winery was established in 2007. In June 2013, "Nai-Chi", the winery's lychee liquor won two gold medals in the spirits category at the Concours Mondial de Bruxelles- Spirits Selections 2013. This brought great pride to Taiwan and Hong Sing Winery, which had created the delicious spirit. Hong Sing Winery is owned and run by Chen Chun-chi. The winery's products are mostly red wines, but they also produce rice wines and herbal wines. They can also customize their wine, which also differentiates them from their competitors and a popular service among wedding planners.

It is only recently that Hong Sing Winery started using Kaohsiung's local produce to make wines. These new ingredients include Jiashian's Plums, Meinung's Rice, Dashu's Lychees and Daliao's Purple Sticky Rice. Each wine undergoes a natural fermentation process and has been well received in the market. Chen Chun-chi then decided he would then expand into liquor distillation. It was from this diversification, his award winning lychee liquor, Nai-Chi, was created.

"There are two types of lychee wine, the 11% ABV wine and the 52% ABV hard liquor. Both of my products won medals in this year's Spirits category, but the double gold medal winner was Nai-Chi", Mr. Chen explains. According to Chen, Nai-Chi is a 52% ABV, however the difference between Nai-Chi and other lychee liquors is the proportion of ingredients to the distillation time. He doesn't use any

machines in the entire process and therefore peeling, seeding, fermenting, distillation, aging, packaging and labeling are all done by hand. It takes one month to ferment six kilograms of lychees and make 750 millimeters of Nai-Chi. "Nai-Chi is smooth, fruity liquor with a long-lasting flavor", describes Mr. Chen. "It tastes the best when it has been put on ice for an hour and kept at 3°C. This will reduce any rough sensation on your tongue and bring out the best flavor".

Mr. Chen has been in the winery business for a long time. When he was 15 he immigrated to South Africa. "It was in South Africa that I was inspired to get into winemaking", explains Chen. After visiting a winery in South Africa, he began working at Long-chan Distillery CC. He started in an entry



玉荷包發酵
Fermented lychee



貯酒桶
Wine tanks



荔枝蒸餾
Lychee distillation



「乃姬」勇奪世界烈酒大賽雙金的最高榮譽
Receiving two gold medals at Concours Mondial de Bruxelles-Selections 2013

level position and worked his way up to General Manager. Over the years, he gained knowledge and developed techniques in bacteria cultivation. He then began to plan how he would start his own winery in the future. In 2001, he moved back to Taiwan where he worked as a winemaker in four different wineries. He also obtained a winemaker's certificate from Canada

and continued to work on improving his winemaking skills. Six years later he opened Hong Sing Winery.

When Mr. Chen won at the Concours Mondial de Bruxelles, he and his wife were the proud parents of a three month old baby, so this made them extra busy when they were bombarded with orders. Nai Chi sold out in three days, exemplifying its worldwide popularity. Despite its long waiting list, Nai Chi is worth waiting for, just to experience its delicious smooth, fruity flavor.



客製化酒品
Customized wine

Hong Sing Winery

72-32, Beishan Lane, Cijin District,
Kaohsiung City (next to Tiansheng
Temple)
Telephone: (07)571-8365



乃姬
Nai-Chi

鴻興製酒廠的荔枝蒸餾酒乃姬

◎文、攝影／楊為仁

鴻興製酒廠的荔枝蒸餾酒「乃姬」，在2013年世界烈酒大賽勇奪雙金的最高榮譽，而讓人驚訝的是，為台灣之光再添一筆的鴻興，竟然是陳俊吉的一人酒廠，為應付得獎後如雪花般飛來的訂單，不久前把老婆和剛滿3個月的小baby拉進酒廠，一家三口在酒廠裡邊打拚事業、邊享受天倫，其樂融融。

鴻興製酒廠成立於2007年，負責人陳俊吉15歲移民到南非，「我的釀酒技術就是在南非啟蒙的。」陳俊吉說，南非有不少葡萄酒廠，接觸後就對釀酒產生興

趣，從基層做起，一路做到Long-chan Distiller Cc酒廠廠長，這段期間，他習得百年酒廠的製酒經驗，和菌種的培育技術，為他日後成立酒廠奠下基礎。

2001年回國，陳俊吉先後待過4家酒廠，擔任釀酒師的職務，為了精益求精，還考上加拿大釀酒師執照，釀酒功力更上一層樓，2007年，鴻興製酒廠成立，剛開始，鴻興的酒品以紅酒、米酒和藥酒為主，並提供客製化獨特酒品服務，在結婚喜宴市場深獲歡迎。

最近，鴻興開始研發多項以高雄在地農產如甲仙梅子、美濃好米、大樹荔枝、大寮紫糯米釀造的特色酒，每款酒都秉持純天然發酵的理念，上市後大獲好評，但陳俊吉並不因此自滿，反而將觸角從釀造酒延伸到蒸餾酒，名為「乃姬」的荔枝蒸餾酒，就在2013年世界烈酒大賽中，獲得雙金牌的最高榮譽。

「我的玉荷包荔枝酒有兩種，一種是酒精濃度11度的釀造酒，另一種是酒精濃度52度的蒸餾酒，這兩款酒在這次烈

酒大賽也有獲獎，而拿到雙金的是我手上這瓶『乃姬』。」陳俊吉表示，「乃姬」是屬於荔枝蒸餾酒，酒精濃度52度，它和玉荷包荔枝酒不同的地方，除了原料配方比例不同外，熟成的時間也不一樣，從剝殼、去籽、發酵、蒸餾、熟成、裝罐、貼標籤，全部手工，6公斤的玉荷包要經過一個月的釀造發酵，才能做出750毫升的「乃姬」，所以當獲得世界烈酒大賽雙金牌後，不到3天就全部賣光，想喝恐怕得再等一會兒。

「口感香醇順口，喉韻回甘持久，並帶有濃郁的荔枝香氣是『乃姬』的特色。」陳俊吉表示，「乃姬」放在冰桶冰一個小時，保持在攝氏3度左右，辛辣感會降低，最能飲出「乃姬」的風味。

鴻興酒廠門市

高雄市旗津區北汕巷72-32號(天聖宮旁)
07-5718365

In-Young Hotel's Spectacular Views and Unique Design

◎English translation: Lin Fu-ru ◎Photos by Pao Chung-hui

Cijin is certainly one of Kaohsiung's most popular tourist attractions and is famous for its busy main street which features numerous seafood restaurants and a path to follow to the popular beach. One of its interesting and colorful buildings near the beach is shaped like a fishbone and recently became home to Cijin's first local hotel called In-Young.

The hotel is a Kaohsiung City Government's initiative and opened in June 2013. It is the management's first hotel in Southern Taiwan. It has an oceanic theme and colorful decor. The cozy interior highlights include large balloon-like stained glass lampshades located by the elevator, rustic hardwood floors, colorful chairs and floor-to-ceiling windows which offer breath taking views of the ocean. The atmosphere of the lobby changes with the time of day; and in the evening, it is aglow with sparking chandeliers.

The In-Young Hotel has a tourists

market, which sells districts' specialties on its first floor. The seventy guest rooms are located on the second and third floors. All rooms have light and shadow theme names. It also offers good security and privacy. Only guests are allowed to enter and must use their key cards in order to do so. Rooms are located on both sides of a long corridor; however, only guest rooms that face the west have oceanside views. There are also beautiful views of the ocean at the end of the corridor, and guest rooms facing the other side have views of a scenic fishing village.

In-Young hotel is in a very convenient location. It is just across the street from the beach and great place for a weekend getaway. It also provides dining on the beach and a gourmet restaurant on the roof with spectacular panoramic views. There is

also an outdoor bar that opens in the evenings and can accommodate over sixty people. Guests can also enjoy American dishes under the

sunset or sip of cocktails by moonlight. The exotic resort certainly provides a great escape from the surrounding metropolis. It's a great place to just relax and watch ship come and go.

The In-Young Hotel can provide information on Kaohsiung's local eateries and authentic local cuisine. They also feature a ten course feast with each dish representing one of the island's most beautiful, well known attractions and include some of Cijin's best seafood dishes. It is certainly a fun and delicious way to learn more about Cijin. The hotel is also working to collaborate with other tourist organizations in order to develop tour packages and a tricycle taxi service between the ferry station and the hotel. The staff strives to create a home away from home feeling for every guest which stays at their hotel.



客房
Guest room



迷人的湛藍海景
Breathing taking views of the ocean



氣球形狀的彩色玻璃燈罩
Balloon-like stained-glass lampshades

In-Young Hotel

(07) 572-1818

3F., No.1050, Cijin 3rd Rd., Cijin Dist., Kaohsiung City



賞美景、吃美食，不妨試試位於旅店頂樓的「漾吧」。漾吧從傍晚時分開始營業，可容納超過60人的露天空間，讓旅人得以舒適地斜倚欄杆，在夕陽餘暉中享用美式點心，或是坐在星空下啜飲調酒，在遠方漁火閃爍中，沈浸在大都會的度假風情。

配合南台灣的飲食習慣，旗津道酒店特地向在地知名飯店交流料理心得，選用地當今食材搭配新鮮海產，打造道地的高雄味，比如以旗津當地知名景點為料理創作靈感，研發出「旗津十景宴」，每道菜色代表一處旗津美景，讓旅人透過美味料理認識旗津之美。目前，旗津道酒店正在研商如何與當地觀光資源結合，規劃日後推出套裝行程，或是提供渡輪站到旅店的三輪車接駁服務，以更細膩的服務讓旅人感到賓至如歸。

旗津道酒店

07-5721818

高雄市旗津區旗津三路1050號3樓

擁一袋天色入眠 旗津道酒店

◎文／林曼伶 ◎攝影／鮑忠暉

旗津，向來是旅人訪港都熱門觀光景點，沿著熱鬧的海產街往海灘方向前進，一旁有棟色彩繽紛的魚骨型建築物十分吸睛，一樓是專賣各式特產的觀光市場，二、三樓則由高雄市政府引進業者投資，催生出當地第一家旅店「旗津道酒店」。

延續旅人對建築外觀的亮麗印象，今(2013)年6月底開幕的旗津道酒店以多彩

陳設妝點。一步出旅店電梯，一大串宛如氣球飄在空中的彩色玻璃燈罩迎面而來，以海洋元素為出發點再融入些許童趣的設計理念，與溫暖質樸的木質地板相得益彰，各式色彩造型迥異的單人椅錯落其中，為旅人營造了一方愜意空間。隨著光影變化，大廳呈現著不同風情，白日大面落地窗將戶外海天一色的景致盡收眼底；入夜後，一顆顆圓形吊燈

泛著柔和光暈，宛若點點繁星。

首次轉戰南台灣飯店業的經營團隊回憶起第一次來到旅店預定地的感受：「午後的豔陽穿過彩色玻璃帷幕，光影交錯照映在地面，加上戶外湛藍海景，譜成一股輕鬆悠閒的氛圍，旗津的美，若非身處其中是無法深刻體會的！」延續這份最初的感動，旗津道酒店內的70間客房均以光影為名，進入客房區必須使用房卡，確保旅人隱私，兩側客房以長廊為界，長廊上還貼心地規劃幾處觀海區，朝西的客房坐擁無敵海景，另一側的客房則讓旅人細細品味小漁村人文風情，住宿於此，就是另一款旅行生活。

由於地理位置極佳，旅人只要穿越一條馬路就可以踩踏海水，星期假日總吸引許多情侶或親子入住，旗津道酒店也在前方海灘上提供餐食服務，若想居高臨下



旗津道酒店正面
In-Young Hotel facade



用餐區
Dining area

Hotel Dũa: Kaohsiung's Hottest Boutique Hotel

◎English translation: Peng Hsin-yi

◎Photos by Lin Ron-biao

Some very exciting things are happening in Kaohsiung! Several major construction projects are proceeding, such as the Kaohsiung Exhibition and Convention Center, Kaohsiung Port Terminal, the Maritime Cultural & Popular Music Center, the Kaohsiung Public Library, and the Kaohsiung Light Rail that will connect them all. These landmarks, all part of the city's Asian New Bay Area project, will be completed between 2013 and 2016. The city is making this audacious transformation in the hope of attracting tourists, and many international hotel chains are already gearing up for the inflow. Several high-end business hotels are currently being built in Kaohsiung in anticipation of ever greater visitor numbers.

One of the hottest new spots is

Hotel Dũa, a boutique hotel that opened its doors at the end of 2011. Its trendy design and customer-oriented service quickly made it an insider's favorite.

The pronunciation of the word "Dũa" confuses many, but here is an explanation: The word "dũa" is the Latin equivalent to the English word "the." It is pronounced as "d'wua," which, coincidentally, is the same pronunciation of the word "reside" in Taiwanese. The hotel picked its name well, for it is meant to be a spot where travelers can find a living space in a foreign city.

Located at the busy Jhongjheng Road/Linsen Road intersection, Hotel Dũa is an oasis in the heart of the concrete jungle. Just one minute on foot from the Kaohsiung MRT's Formosa Boulevard Station, the low-

key, modern facade of the building reveals nothing of what is inside. However, once you step over the threshold, you find yourself in a different world. The spacious lobby has been decorated in a way that does not diminish its grandeur. In the sitting area, illumination comes from soft, projected lights embedded in the floor, creating a warm, casual space for those who spend time here. Further back there is a space where hotel guests can pass time in a comfortable atmosphere without interruption. The bare brick walls are lined with black-and-white photos, and an "employer's favorite" reading list is offered for guests' consideration. Coffee and tea are available 24-7; guests are welcome to help themselves. Employees say some hotel guests find the surroundings so congenial they



Hotel Dũa低調而現代的外觀
Hotel Dũa's low-key, modern facade

stay there reading until 4am.

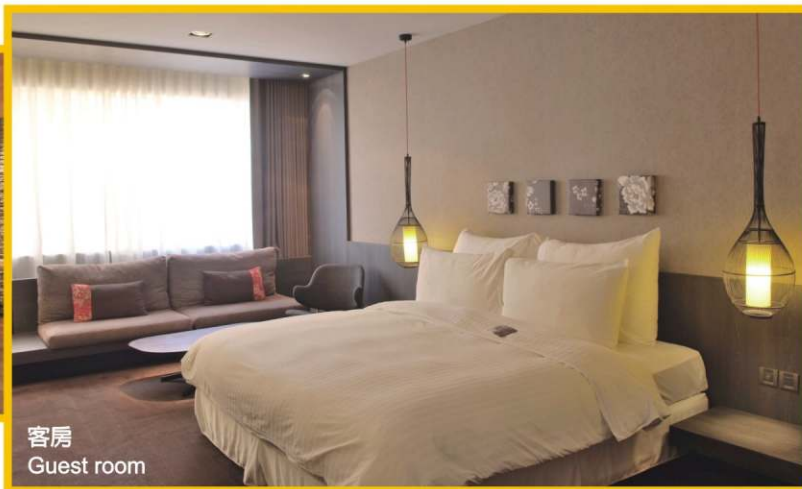
Hotel Dũa prides itself in its detail-oriented customer service. Guest rooms are accessible via the elevator, and the elevator is programmed to respond only to valid key cards. Each key card is programmed to take the guest only to his or her floor. The rooms range in floor area from 10 to 28 pings (350 to 1,000 sq ft) and every room is designed to provide ultimate comfort. The phone in each room has a designated "customer service" button. Guests need not waste time wondering which extension to call for the service they require. They simply hit the button and the hotel's staff figures out how best to serve them.

Hotel Dũa does not promote itself through lots of advertisements. All promotion has been by word of mouth, an approach that is obviously working. The hotel's 145 rooms are regularly 80% booked, and on weekends and holidays the occupancy rate is often 95%. The hotel's morning repast has been voted one of Taiwan's "Top 10 Hotel Breakfasts." An authentic Kaohsiung favorite is served: seafood porridge. It is made from scratch each morning, and the kitchen staff begin working on the soup base as early as 5am to provide guests with an energy-boosting meal at the start of the day. Those staying in single rooms are entitled to two breakfasts so they can share with their visitors.

Hotel Dũa strives to be a home away from home. Whether you are a Kaohsiung local, a first-time visitor to the city or a returning guest, the hotel wants to be the place where you stay when in Kaohsiung.



房客專區
Where hotel guests can relax



客房
Guest room

最夯的精品旅館 Hotel Dũa

◎文／侯雅婷
◎攝影／林榮標

高雄的未來讓人期待！近年來高雄傾全力發展「亞洲新灣區」計畫，結合高雄世界貿易展覽會議中心、高雄港埠旅運中心、海洋文化及流行音樂中心、高雄市立圖書館總館以及串連上述建設的環狀輕軌等重大建設，將於2013年至2016年陸續完工，預計將刺激高雄觀光產業能量，跨國企業已摩拳擦掌，開始興建頂級商務旅店。

其中，最夯的是2011年底開始營運的精品旅館Hotel Dũa，提供旅人住高雄更時尚、舒適的選擇。

Hotel Dũa讓很多人有些許困惑，不知如何發音。Dũa為拉丁語，用法同英文the，但這個字的發音與台語「住」同音，台語的意思為居住，這也呼應旅館是

提供旅人居住空間的意涵。

有趣的是Hotel Dũa的空間設計正如同她的名字，低調！Hotel Dũa位於車水馬龍的中正路和林森路交叉口，距捷運美麗島站步行僅須一分鐘，但對於初來乍到的旅客，會為矗立眼前一棟低調、現代的建築感到有些摸不著頭緒，但推開門後，一切恍然大悟！飯店寬敞的大廳，在低調中展現大器，沙發區的光線因地面燈光投射，呈現柔和的氣氛，提供旅人們溫暖、不被打擾的空間，還有閱覽區陳列員工推薦的好書供旅客享受閱讀的恬靜；再往後方移動，映入眼簾的一隅是房客專用區，砌磚設計的牆面掛著黑白照片，24小時提供咖啡和茶，讓旅人賓至如歸，如同回到家一般自在，

Hotel Dũa員工透露，曾有房客帶著書，在這個迷人的空間一直待到清晨4點鐘。

Hotel Dũa講究服務細節，房客進入電梯須使用房卡，且房卡已設定所住宿的樓層，保障房客的隱私空間。房間從10坪房~28坪房不等，提供旅人舒適的環境；客單一服務電話

貼心的服務還展現在房客單一服務電話，房客只要拿起電話聽筒，按唯一的服務鈕，就可享受飯店提供的服務，避免房客迷失於在眾多電話按鈕選項中。

儘管沒有大打廣告，Hotel Dũa在北台灣仍享高知名度，145間客房週間住宿達8成，週末更高達9成5，而Hotel Dũa的早餐更遠近馳名，入選台灣十大最讚飯店早餐。Hotel Dũa堅持在高雄吃早餐一定要嚐嚐道地的海鮮粥，海鮮粥湯底是從凌晨五點開始熬製，希望提供旅人滿滿元氣，即便是單人房也贈送兩客早餐，體貼房客能與來訪的朋友共享豐盛的早餐。

Hotel Dũa希望無論是在地高雄人有朋自遠方來，或是遊客再訪高雄，都會想到Hotel Dũa，這就是對他們最大的肯定。

Hotel Dũa
07-2157588
高雄市新興區林森一路165號



大廳
Lobby



閱覽區陳列員工推薦的好書
Employers' favorite books on display

Hotel Dũa
07-2157588
No. 165, Linsen 1st Rd., Sinsing Dist., Kaohsiung City

Meinong Kiln and Public Ceramic Relief Murals

◎English translation: Tan Shu-chun ◎Photos courtesy of Meinong Kiln, Pao Chung-hui

Meinong is a scenic town, known for its unique arts and culture. In 2012, it was selected by Tourism Bureau, M.O.T.C. as one of Taiwan's top ten best tourism townships in Taiwan. Meinong is also well-known for its ceramics and home to the famous Meinong Kiln. Dr. Chu Pan-hsiung opened the kiln in 1987 and has developed his own particular style of ceramic art known as Public Relief Ceramic Murals. Over the years, Dr. Chu Pan-hsiung and his Meinong kiln have produced some brilliant public ceramic murals throughout Taiwan.

Dr. Chu began developing the Meinong Kiln when he first returned to his hometown of Meinong. However, he felt the local residents were not particularly interested in art or literature. He hoped by developing the ceramic industry in the region, it would further cultivate the literature and art in Meinong. At that time, the only crafts the

locals created were traditional Hakka blue-dye shirts and paper umbrellas. First, Dr. Chu and his friends established Chung Li Ho Memorial Museum and then they went on to develop Meinong Kiln.

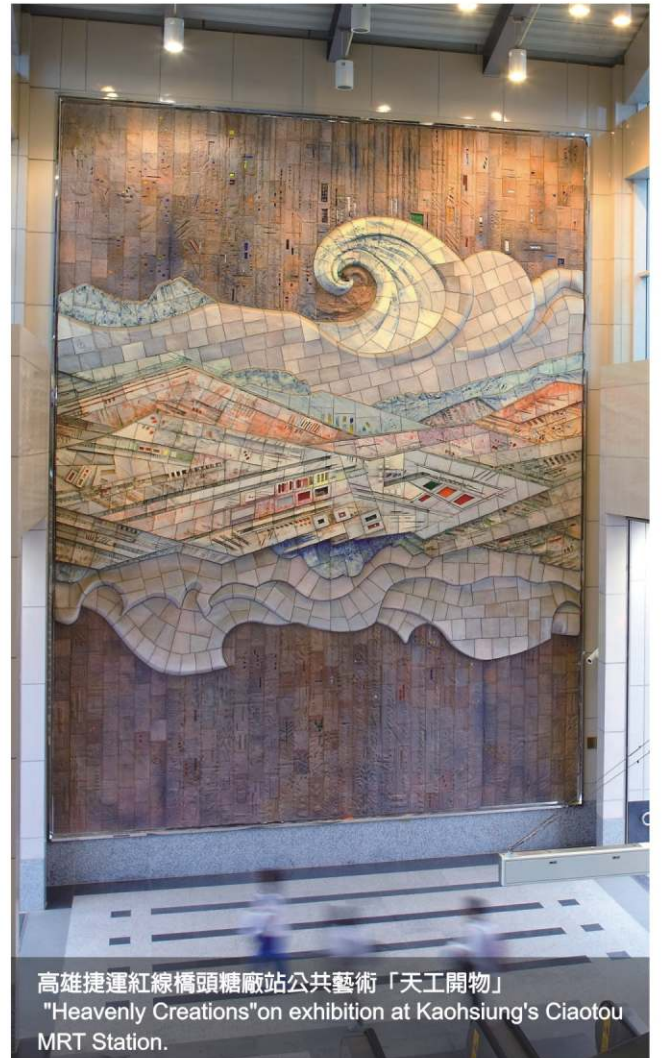
Dr. Chu completed his very first gigantic ceramic mural in 1986. At sixty-eight years old, he continues to challenge himself and is always coming up with more contemporary, mature art and design concepts. He believes Taiwan's ceramic murals are the best in the world and brings character to its cities. He dreams one day his ceramic murals will be exhibited on Kaohsiung's landmarks. He has also spent more than two and a half decades being devoted to promoting the awareness of the art form.

The reason he particularly enjoys creating gigantic ceramic relief murals is because the materials are flexible, expand easily, capable of creating magnificent visual effects and are easily combined with architecture. Such a highly sophisticated art form demonstrates artists' intelligence, persistence and courageousness.

Dr. Chu's public ceramic relief mural, Heavenly Creations is on exhibition at Kaohsiung's Red line MRT Ciaotou Station.

Kaohsiung Rapid Transit Corporation selected him to use his ceramic art to depict local stories and culture. In order to offer the best quality results, he spent two years, visiting places around southern Taiwan and gathering information. He noticed the railway and Kaohsiung Sugar Refinery were pillars of Taiwan's industrial development. The sugar brought prosperity to its urban areas and the railway made a major contribution to Taiwan's modernization.

Dr. Chu's creation "Heavenly Creations" is inspired by Taiwan's industrial development. It is a mural of the Earth, which is seen at both the top and bottom of piece and cities which represent civilization, surrounded behind cloud layers. It is 9 meters in width and 12 meters in height. It is made up of 1,311 ceramics pieces, 70 tons of clay and took



高雄捷運紅線橋頭糖廠站公共藝術「天工開物」
"Heavenly Creations" on exhibition at Kaohsiung's Ciaotou MRT Station.

one year to construct. It is Dr. Chu's tribute to his homeland and visitors are truly awed by its magnificence.

Dr. Chu's famous works have also made Meinong more famous. His work is admired by those who see it. However, he would like to dedicate any fame or prestige his art has brought to his hometown of Meinong.

美濃窯 陶壁公共藝術的推手

◎文／侯雅婷

◎照片提供／美濃窯、鮑忠輝

今日的美濃很芬芳，風光獲選「十大觀光小鎮」，除了秀麗景致，美濃因為有了「美濃窯」—陶壁公共藝術的推手，綻放的陶壁藝術成就更是備受推崇。

美濃窯由朱邦雄博士一手創立於1987年，他談起，回鄉創立美濃窯時，勤奮務實的美濃人並不特別嚮往文學或藝術，當地僅有藍衫和紙傘等工藝，所以他與友人促成「鍾理和文學紀念館」的成

立，導入文學，接著並成立「美濃窯」，讓文化藝術在當地蓄積能量。

朱邦雄長年致力推廣陶壁公共藝術，這些年來，陶壁公共藝術幾乎已和朱邦雄、美濃窯畫上等號。也許再沒有什麼比得上腳底踏著泥土更感動人，來到高雄一定不能錯過朱邦雄的陶壁公共藝術作品。您不妨乘著捷運紅線至橋頭火車站，欣賞朱邦雄寬9公尺、高12公尺的巨形陶壁公共藝術「天工開物」。耗時1年製作，使用超過70公噸的陶土，整體塑造再分塊製作，計有1,311塊陶瓷零

組件，作品向台灣這片土地致敬。佇足於這件作品前，讓旅人不禁為眼前陶壁藝術展現磅礴的氣勢和無窮大的生命力讚嘆不已。

朱邦雄表示，作品最初創作是為了將這片土地的故事轉換成陶壁藝術，耗時2年，遊走南台灣搜集資料。他觀察高雄糖廠的興建帶動台灣基礎工業發展，因此開發鐵路，促進城鄉繁榮，台灣邁入現代化新紀元，開啟時代的大鉅變，於是以「天工開物」為這幅巨型陶壁藝術命名。陶壁設計以上、下兩端為土地，撥開雲層，中間部份象徵文明的城市。曾有日籍遊客讚道，橋頭站陶壁公共藝術是亞洲最漂亮的陶壁藝術作品之一。

被問到為什麼醉心

於創作巨型陶壁藝術？朱邦雄強調，陶器材質具備無窮大的特質，而且能與建築結合，產生無窮大的視覺張力；巨型陶壁藝術在技術上是絕對的高難度，它關乎到藝術家智力、毅力和膽識，考驗著藝術家的心量夠不夠大。

朱邦雄自1986年完成第一件巨型陶壁作品，迄今仍不斷自我挑戰，隨著經驗累積，作品也越見成熟，製作模式和藝術發想層次也更臻成熟完美。這位現年68歲的藝術家肯定地表示，台灣陶壁公共藝術傲視群倫，強調城市建構應秉著良心，他希望能有機會在高雄地標建築物的每一面，均打造陶壁公共藝術，這才叫漂亮！

這些年，美濃早已被陶壁公共藝術襯得閃閃發亮。他謙遜地說，朱邦雄陶壁公共藝術今日若受肯定，他願將這份榮耀的桂冠獻給故鄉美濃。



「天工開物」由1,311塊陶瓷零組件組成
Heavenly Creations is made up of 1,311 ceramics pieces.



雕塑
Sculpting clay

Happily Ever After in Kaohsiung for German Violinist Daniel Tomas Karl

◎English translation: Peng Hsin-yi
◎Photo courtesy of Daniel Tomas Karl

Daniel Tomas Karl is a German guy who married a Taiwanese girl. In 2003, they moved to his wife's native town because she missed home very much. Daniel has been living a fairytale life since then. Adjusting to life in Kaohsiung was surprisingly easy for him. A violist by profession, he passed the entrance test to Kaohsiung Symphony Orchestra (KSO) and became a full-fledged member the year he arrived. He is currently the first violinist in the orchestra. He is also a music instructor at Kaohsiung Municipal Shin-Yi Primary School, Feng-si Junior High School, as well as in the special music program at Kaohsiung Municipal Hsin Hsing Senior High School.

Daniel has a Spanish dad and a German mom. He lived in many countries before moving to Taiwan, and is very accustomed to multiculturalism in everyday life. In his experience, "respect" is really the key to harmony. He fitted in right away because he was able to "do as the Kaohsiungnese do." Daniel believes language is the bridge that close culture gaps and brings people together. He has made an effort to study Chinese, and those efforts have paid off. Today, he is able to drop some very advanced Chinese four-character-idioms in conversation, which often surprises people meeting him for the first time. He is constantly

working to improve his Chinese through self-study, and he improves his language proficiency by using it every day.

Daniel characterizes Kaohsiung's people as "enthusiastic, energetic, friendly and kind." He said that if you ask for directions in Kaohsiung, there is a good chance the person you ask will accompany you to your destination. This does not happen in many places in the world, he says. When asked to provide a few words of wisdom for newcomers in Kaohsiung, Daniel says new arrivals should definitely learn the language. It is so much easier to make friends when you

know how to talk to people in their native tongue, he explains. Having lived in Kaohsiung for a decade, Daniel says Kaohsiung is becoming more beautiful, and there are more arts and cultural events than before. In his spare time, he loves to take his family cycling along Love River or to Kaohsiung Museum of Fine Arts. His favorite scenic spots in Kaohsiung are Lotus Pond and Fo Guang Shan Monastery. He also recommends seafood in Cijin and the Love Boat rides on Love River as two of the greatest experiences visitors to Kaohsiung can enjoy.

After ten years playing with KSO, Daniel says the major difference between Taiwanese orchestras and those in Europe is that KSO's members are considerably younger and more energetic. They are passionate about music, and often stay late to practice. He is very happy to see more internationally renowned soloists coming to Kaohsiung because their visits help the orchestra improve and evolve to the next level. He said the orchestra is just like a big family, there are no "cliques", and people get along well with one another. He is very happy to work and live in Kaohsiung.



黃俊翰 如魚得水的高雄生活

◎文／侯雅婷 ◎照片提供／黃俊翰

德籍小提琴家黃俊翰 (Daniel Tomas Karl) 2003年時，隨著想念家鄉的太太返台定居，同年他順利通過考試，成為高雄市交響樂團一員，在高雄落地生根，現擔任樂團第一小提琴，現任教高雄市信義國小、鳳西國中以及新興國中音樂班。

黃俊翰談起，父親是西班牙人，母親是德國人，居住許多國家的經驗，讓他深刻體認不同文化必須要互相尊重，他用中文成語「入境隨俗」點出他在高雄適應良好的秘訣，黃俊翰中文程度之好，讓初見面的人都感到有些詫異，他強調語言與文化息息相關，人們總會對能和自己說同一種語言的人，產生親近的感覺，也因此他到現在都還持續地自學中文，持續使用中文與人溝通，因此他對於中文的駕馭能力越來越嫻熟。

黃俊翰眼中的高雄人熱情、有活力、

親切而善良，他說在高雄問路，高雄人會直接帶著你到目的地，但這樣的事情在別的地方不一定會發生。黃俊翰以過來人的經驗鼓勵外籍朋友學習中文，自然會結交更多的台灣朋友。黃俊翰稱讚高雄變漂亮了，藝文展覽也越來越豐富，空閒時他喜歡家人一起去愛河和美術館騎乘自行車，他最推薦的景點是蓮池潭、佛光山，他特別提到到旗津吃海鮮和在愛河搭乘愛之船都是很棒的高雄體驗。

加入樂團10年，黃俊翰說相較於歐洲樂團，高雄市交響樂團的成員較年輕，呈現充滿活力的感覺，團員們也都傾注熱情，常留下繼續練習，他肯定樂團經常與有名的獨奏家合作，使其演奏水準越來越高，他很開心地指出，樂團現在氣氛相當好，大夥和樂融融，沒有派別，在樂團演奏他感到非常愉快。

Kaohsiung Film Festival Curator Huang Hao-jie

◎English translation: Peng Hsin-yi
◎Photo courtesy of Huang Hao-jie

Huang Hao-jie is a well-respected figure among Kaohsiung Film Festival fans. In 2007, he became the festival's curator and has had a crucial hand in developing the unique venue ever since. His main responsibility is to bring movies from around the world to Kaohsiung. He feels movies can be a cultural window, allowing people gain insight into other cultures.

Mr. Huang's passion for art movies began when he was a student. Back in those days however, there wasn't much of an audience for that type of genre in Kaohsiung. In southern Taiwan, at that time, theaters only played blockbuster and very few film festivals were available. Finally in 2001, Kaohsiung held its first film festival and local movie fans had access to a new and alternative world of movies.

The Kaohsiung Film Festival screens many fantasy-themed movies. There are also many films that focus on social issues or real people's lives from different points of view. Each year, the festival selects a wide variety of movies

that have not previously been shown in Taiwan. It has also become a greatly anticipated event, with a growing attendance every year.

This year the Kaohsiung Film Festival will be held from October 18th to November 3rd and will feature the annual theme of "Variation Nations", which will include movies that have strong musical themes such as jazz, opera, classical music, musicals and music-related documentaries. It aims to attract movie lovers and music lovers alike. One of the other themes include

"Power to the People", which focuses on Kaohsiung's history. Kaohsiung began as an industrial city and relied heavily on a large number of laborers. Many of the movies include themes such as human rights and homage to laborers.

This year, Mr. Huang's favorite selection is "100 years of Indian Cinema and features ten Indian movies. They are very musical and some of India's greatest work. There's also the "Masterpiece Collection" which shows



five or six movies of each famous director. Mr. Huang encourages everyone who has never been to the Kaohsiung Film Festival to come and check it out. It is a great way to get to know the work of some of the greatest directors of all times.

高雄電影節策展人 黃皓傑

◎文／侯雅婷 ◎照片提供／黃皓傑

喜愛高雄電影節的朋友對黃皓傑這個名字一定不陌生，高雄電影節今年邁入第12屆，而黃皓傑自2007年起擔任策展人一職，他肯定地表示，電影就如同是國家文化的窗口，透過電影帶進世界文化，也帶來文化交流。

黃皓傑這股推廣高雄電影節的熱情，源於他學生時代在南部求學，想看藝術電影卻找不到任何一家戲院，當時高雄缺乏觀賞藝術電影的氛圍，連小型影展的文化活動都寥寥無幾，喜愛藝術電影的影迷不免感到孤單。直到2001年，高雄舉辦第一屆電影節，讓喜歡觀賞迥然

不同、另類藝術電影的影迷們享受到幸福的觀影時光。

高雄電影節以奇幻風格建立口碑，影片緊扣社會議題，貼近人民生活，高雄電影節之所以令影迷期待，除了豐富多元的片單，電影節只播出未曾在台上映的影片，精彩可期。

2013年高雄電影節從音樂出發，主軸為「變奏國度」，包含爵士、歌劇、古典樂、歌舞片以及另類音樂紀錄片等各類型的影片，呈現熱鬧而大氣的取向，喜歡音樂的影迷一定會有很大滿足感。此外，針對高雄的歷史發展過程，早

期工業社會仰賴龐大的勞工人口，因此今年其中一個主題為「人民力量」，傳遞向勞工朋友們致敬的訊息。黃皓傑透露此次他最喜歡的專題為「100年印度傳奇」，藉由電影節呈現一口氣播出10部音樂性強的電影，其中不乏印度知名導演的作品。黃皓傑也鼓勵新朋友進場看電影，今年電影節「電影大師集結」播放每位導演5~6部作品，是認識大師級導演不可多得的好機會。

2013年高雄電影節將於10月18日至11月3日展開，邀請新朋友和老朋友走進電影院，從每部作品之中找到感動。

Military Village Cuisine Remains Popular in Peacetime

◎English translation: Peng Hsin-yi

◎Photos by Lin Yun-si

Nostalgic flavors passed down from one generation to another

The military dependents' villages in Kaohsiung City's Zuoying District are a unique presence and the result of historical circumstances and geographical convenience. Zuoying has long been a navy base, and after World War II, when Taiwan was reclaimed from Japanese colonial rule, the ROC Navy arrived. Military personnel plus their families set up what were supposed to be temporary camps, but they soon became permanent settlements. These new arrivals may have come from different provinces in China, but their shared military background helped them create a common culture unlike any other in Taiwan. The food traditions they brought from their home provinces shaped the blossoming culinary diversity Taiwan is now famous for.

Hai Kuang Club opened soon after World War II. Originally, it served only navy officers and military consultants from the United States. The restaurant opened its doors to the general public in 1994, and today a great many people enjoy the authentic Jiangzhe (Jiangsu and Zhejiang provinces of China) food that the club proudly retains.

In Hai Kuang, the scallion pancakes and steamed soup dumplings are "must haves." The scallion pancake here is very different from what is available elsewhere: juicy scallions are wrapped in moist pancake batter with a thin and crispy exterior holding it all together. Eating one is a very satisfying experience with different textures, flavors and aromas emerging after just one bite. The steamed soup dumplings are made from scratch each meal time. The secret of the soupy filling comes from aspic cubes made with a stock which uses the gelatinous parts of a pig such as bones and skin, boiled for up to seven hours to fully extract the collagen. The rich soup is balanced by the julienned ginger and vinegar it is served with, creating a five-star flavor combination that is classic and timeless.

Another favorite on the menu is braised pork belly: A generous square of pork carefully selected for the perfect combination of fat and lean meat, braised in a sauce made from soy sauce and rock sugar for up to six hours. This process gives the fat a silky, smooth texture while the meat is juicy and flavorful. The spoon-tender meat is then served with steamed buns, making a perfect hot sandwich at the table.

Liu's is a family-owned business that has been going strong for decades. Now run by the third generation, the restaurant's story is similar to many others: the old General and Mrs. Liu brought this recipe from their home, and it was a family favorite. When General Liu passed away unexpectedly in the 1970s, Mrs. Liu needed a source of income urgently, and she turned the family recipe into a business.

Mrs. Liu treated the business with the same love and care she showed her family. Each chicken is



▲小籠湯包
Steamed soup dumplings
▶蔥油餅
Scallion pancakes



carefully cleaned, the claws on the chickens' feet and the lymph nodes on the chicken neck and are removed by hand. The chicken is brushed with a layer of honey and then fried in chicken fat to ensure excess fat is rendered. After frying, the chicken is soaked in braising liquid for 24 hours, then cooked through in the same sauce.

The result of this complicated, labor-intensive process is extremely rewarding. The chicken is not greasy at all, and the meat is tender, moist and rich

in flavor. The braising liquid is adjusted according to the weather and the season, and it contains between 35 to 50 herbs and spices. The aroma of the chicken is as mouthwatering as its taste.

Other than the whole chickens, Liu's also offers braised drumsticks, wings, feet, eggs, and extra-firm tofu. Chickens' feet are a customer favorite. Carefully cooked to the perfect Texture, and they are Popular Even among foreigners.

眷村人氣美食 溫馨講究的好味道

◎文・攝影／林昀熹

左營是軍港所在，二次大戰後、台灣光復初期，因為軍隊駐紮，為數眾多的眷村便集中在此區，來自大陸各地的人們隨軍隊來台，也帶來了各地美食。

海光俱樂部中餐廳於台灣光復不久後成立，原本專供海軍和派駐在左營的美軍顧問團軍官用餐的餐廳，1994年起對外開放，讓大家都品嘗江浙美食。

蔥油餅和小籠湯包是幾乎每位造訪海光俱樂部中餐廳的客人都必點的主食。這裡特製的蔥油餅相當薄的麵皮中包著滿滿的蔥，一口咬下，外皮酥脆而層次豐富、內餡多汁飽滿，口感、滋味和香氣都令人十分滿足。而小籠湯包的高湯是以皮凍熬煮六到七小時，充分提煉出膠質，因此口味相當濃郁，搭配薑絲和醋一起趁熱吃，是五星級的享受。

此外，餐廳最人氣的傳統中式菜餚是冰糖烤方，一整塊肥瘦剛好的五花肉經過五、六小時滷製之後，不顯油膩，卻又入口即化，用麵餅夾著吃，讓人露出幸福的微笑。

位於果貿社區的劉家桂花燒雞，則是典型的眷村媽

媽味道。劉家燒

雞目前已有第三代加入經營，最早是1970年代，劉將軍突然過世，劉媽媽扛起生計，便做起了燒雞的生意。

劉家的燒雞因為原本是做給家人吃的，因此材料、製作手法都相當講究。即使現在因為做出名聲，銷量頗大，但劉家人還是堅持將雞的趾尖、腳底、脖子的淋巴瘤等剪除，確保清潔衛生，然後逐一抹上蜂蜜，用雞油炸過、逼出油分後，浸泡在老滷當中整整一天，再用老滷汁煮熟。

這樣的繁複過程使得劉家的燒雞油分低且口感軟嫩，而依季節有所變化，多達35到50種香料與中藥材調配的滷湯，不但香氣撲鼻，燒雞長時間浸泡在滷汁中，連骨頭都入味了，令人回味無窮！

除了全雞，也有雞腿、雞翅、滷蛋、豆干等滷味可供選擇，尤其雞爪更是每位客人必買的人氣美味，因為處理得很乾淨，口感軟爛，頗受外國朋友的喜愛。



讓人口水直流的燒雞
Mouthwatering chicken

Hai Kuang Club Chinese Restaurant

Address: No. 4, Nanda Road, Zuoying District,
Kaohsiung City
Tel: (07) 582-1516

Liu's Osmanthus Chicken

Address: No. 21, Lane 47, Guofeng Street,
Zuoying District, Kaohsiung City
Tel: (07) 581-9402
Closed every Tuesday.

海光俱樂部中餐廳

地址：高雄市左營區南大路4號
電話：07-5821516

劉家桂花燒雞

住址：高雄市左營區果峰街47巷21號
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公休：每周二

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