MARINELLA

South of Island
Luxury by Nature

Bonnie Gokson: Glamour in Green
郭志怡　崇尚綠色優雅

Widely acknowledged as an Asian style icon, Bonnie Gokson, is unconventional, graceful, and glowing in her every move. Such recognition is reflected in the attractiveness of her extraordinary restaurant SEVVA, which captures the personality charming of its owner.

Nestled on the 25th floor of the Prince's Building at Central, overlooking the magnificent Victoria Harbour, SEVVA has become a popular haunt for VIPs and celebrities around town. In the hands of this multi-talented former senior executive of Chanel, tradition turns trendy.

郭志怡（Bonnie Gokson）其人，總教人眼前一亮，舉止投足，散發現代女性魅力，嫵媚動人又活力充沛。SEVVA也是一脈相承，竟如見其人。

SEVVA位於中環太子大廈25樓，客似雲來，跟女主人郭志怡（Bonnie Gokson）經常被譽為亞洲最有品味女性不無關係。她曾為國際時裝界紅人，轉戰飲食界後，仍有聲有色，原來養生之道，也別具一格。

Prepared with the finest natural ingredients. every dish is simple yet luscious. while retaining its natural aroma.

食材以有機為主，每道佳餚簡單而惹味，嚐出原汁原味。

Green: The Fountain of Youth

Of all the exceptional restaurants in the city, SEVVA stands out for its ambience and its menu featuring organic food. Gokson literally puts a lot of herself into SEVVA, making it a perfect interpretation of her personal philosophy of an open and balanced life.

Handled by the renowned designer Calvin Tsao, the space and décor reflects Gokson's passion for life and her taste. With a vast panorama window, the entire harbour and city glisten around you. The fresh interior colours with a splash of greenery on the table make for a reviving, homely touch.

Stepping inside on an idle afternoon, with sunlight trickling across the green wall, it poetically evokes the beautiful lines and stanzas dedicated to springtime. At night, leaning over the balcony and watching the city sparkling in the darkness makes for another memorable experience.

To ensure the purest textures and flavours, Gokson insists on organic food. SEVVA offers the ultimate gastronomic adventure – a mysterious palace of elegance inspired by East and West.

尚綠為生命的活水源頭

SEVVA氣氛一流，又以有機健康食材作招徠，皆因郭志怡認為，尚綠為生命的活水源頭，SEVVA反映了她的生活哲學，既兼收並蓄，又保持生態平衡。

SEVVA裝璜反映女主人個人的風格，而國際著名設計師Calvin Tsao按照Bonnie的性格，打造出跟她同出一轍，充滿生氣活力，又極為親切的氣氛。偌大的玻璃朝向整個維港，室內色調鮮明而爽朗，加上檯面綻放束束鮮花，植物散發出陣陣清香，出奇地親切，總有似曾相識之感。

下午到訪，陽光輕洒以新鮮植物的「綠牆」身上，有怎知春色如許之嘆；晚上登臨，璀璨夜景立體壯觀，頃刻令人神為之奪，繁華盛世，也不過於此。

這裡感受到女主人熱愛生命，追求品味和完美的性格。SEVVA食譜也反映出郭志怡的信念和口味，菜式中西合璧交錯，不拘一格。食材以有機為主，完全不受人工污染，講求自然和諧，追求尚綠，跟郭志怡的強烈個性，不謀而合。

Green: Nurture Body and Soul
崇尚自然維持身心舒泰

Apart from a thrice-weekly gym workout with her private coach, Gokson goes hiking every once in a while. She also practices German holistic naturopath preventive medicine. She says one has to learn to admire and appreciate nature since many are not aware of its power.

"City dwellers nowadays don't know much about eating green, nor do they care a bit. Some are already paying for their unhealthy diet ratio of carbohydrates to protein and excessive dining habits. You are what you eat, and your body will tell you in its own way that you are not eating justly." A balanced diet and a green lifestyle – these are Gokson's secrets to stay in style and in shape.

郭志怡説生活注重平衡，必跟隨私人教練，每星期三次健身保持體態，平常長途遠足，登高臨遠，與大自然接觸洗滌身心。她更信奉源自德國的預防性自然療法（holistic naturopath preventive medicine），完全崇尚自然，以維持身心舒泰，與天地相往來，為健康不二法門。

「不少都市人均缺乏食養文化，餐單之中蛋白質和碳水化合物的比例，往往嚴重失衡，尤其晚餐吃得缺乏節制，導致消化不良，百病叢生。」郭志怡深信「人如其食」(You are what you eat)，飲和食德，絕不可掉以輕心。「從一個人的肌膚氣色、牙齒狀態、以至情緒波動，可窺見一個人飲食習慣是否正確。」郭志怡風采不減當年，持盈保泰，注重飲食均衡，加上尚緣生活，大概足以為證。

SEVVA貫徹了郭志怡的飲食理念，以追求平衡，崇尚自然為主，又反映本地文化多元性。SEVVA菜譜夾雜本港東西文化的元素，從煲仔飯至印度菜，集其大成。

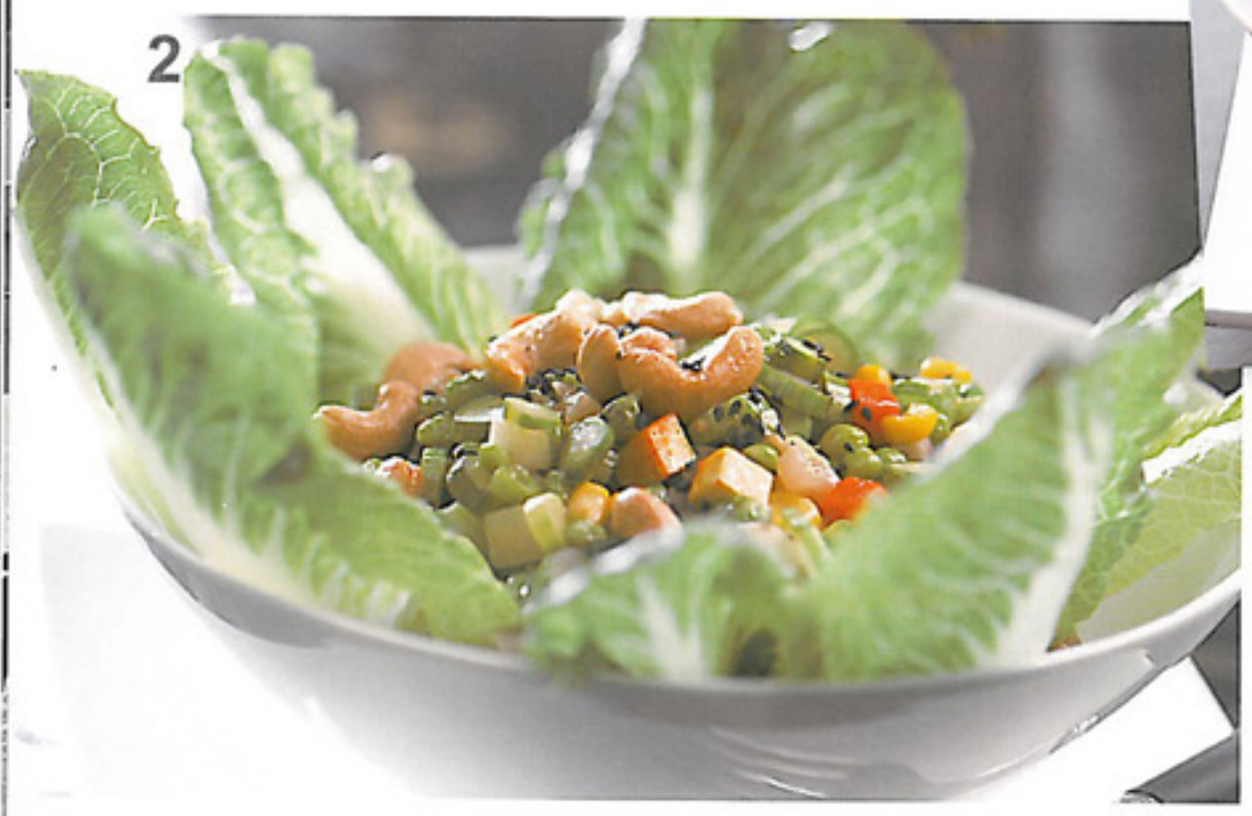
■Savouring the best of world's natural flavours
搜羅世界天然尚綠食材，細味飲食精髓。

1.Globe Artichoke with Trio Dips
洋薊配三重滋味醬料 - 松露蛋黃醬、香辣番茄醬及芝麻菜香草醬

2.Nub Nub
雜菜粒粒

3.Claypot Rice
泡飯 - 脆米伴鮮雞、鮑魚、河蝦、嫩豌豆及香茜菜

4.Caprese - The SEVVA Way
SEVVA式卡布里沙律



Green: Culinary World
世界搜羅食材　天然尚緣為本

Gokson's fastidiousness about food runs in the family. Born with a silver spoon and raised in a very prestigious family, Gokson was spoilt with exquisite culinary experiences. During the years at Chanel, her taste buds were again treated to a vast array of Western and Oriental cuisines.

Now, the founder of the memorable Joyce Cafe is back to her once familiar role. As a gourmand herself, Gokson often procures prime raw ingredients from around the world. And the menu reflects the diversity found in Hong Kong. From local claypot rice to Hindu dishes, there is a harmony of mixed cultures on SEVVA's menu. Prepared with the finest natural ingredients, every dish served at SEVVA is simple yet luscious, while retaining its natural aroma. And that's the genuine essence of green dining.

郭志怡生於鐘鳴鼎食之宅，自小父執輩均精研飲膳，家傳食制，耳濡目染，早已甚為講究。郭家的赤柱巨宅，觥籌交錯，門限為穿。食不厭精，儼然已為庭訓，成長教養一部分。長大後又擔任法國名牌Chanel高層，穿梭歐美各國，酬酢不絕，幾乎嚐遍中西美食。加上曾為Joyce主持過食肆，遂興起自立門戶，全身投入飲食。

創辦SEVVA，郭志怡自己從世界搜羅食材，駕輕就熟。SEVVA食材以有機為主，輔以本地優質材料，就地取材。郭志怡以為，食材必須精挑細選，以天然尚緣為本。菜式則可力求簡單惹味，嚐出原汁原味，又不致成身體負累，才算懂得健康飲食的真髓。