

Happy
Birthday to

superlife culture club

Seasonal Cooking Class Schedule

Using the freshest ingredients, let city'super share the magic of cooking!

JUL/AUG 2011

*Celebration
of city'super 15th
Anniversary!*

city'super 15

city'super fifteenth
anniversary

Star Chef in Town! 星級廚師專訪!

Ms 郭志怡小姐 Bonnie Gokson

Founder & Creative Mastermind of SEVVA
SEVVA 創辦人

Inspired by the popularity of her sweet-toothed recipes at SEVVA such as the 'Marie Antoinette's Crave' and the 'Original Caramel Crunch Cake', founder Bonnie Gokson opens Ms B's CAKERY to extend the market for her delectable and much intimate cakes and sweets to the general public. Let's find out more about Ms B's CAKERY now!

Marie Antoinette's Crave及Original Caramel Crunch Cake in SEVVA 大受歡迎，啟發了 Bonnie Gokson 創立 Ms B's CAKERY，目的為令更多人品嚐到她的蛋糕。現在，就讓我們一起了解「Ms B's CAKERY」更多！

Collaboration with
瑪禮協力



Charmaine: Congrats to the new opening of Ms B's CAKERY, what make you have this thought to open it? And where do you get all these inspirations from?

Bonnie: My restaurant SEVVA's pastry kitchen is tiny and ever since we've opened 3 and a half years back, our cakes and sweets has been a hit and so much in demand that we cannot cope with the orders. So I opened Ms B's CAKERY, recruiting another team and created another 15 varieties for both SEVVA and the Ms B's CAKERY to be different. I get inspired anytime & anywhere. I'm lucky to be so exposed to such a broad horizon of different cultures of food, arts, travels & fashion

Charmaine: As the creator of SEVVA and Ms B's CAKERY, how do you manage to train up so many employees in so many different positions?

Bonnie: I am extremely blessed to have a great friend in the hospitality business who helped me to handpick the managing team that I have. They all have 5 Star hotel old-school training for many years which I respect.

Charmaine: What is your development plan in next two years?

Bonnie: We plan to grow with more shops, cafes and opening in China.

Charmaine: As a person with classy taste, what makes you shop at city'super?

Bonnie: Why city'super? I have always shopped for quality and the best variety from around the world. city'super is one fine option to visit.

Charmaine: Can you also tell us if there is a special product or ingredient that you can only purchase in city'super?

Bonnie: The peach nectars from Japan. That's why SEVVA's cocktails are so good as we use the best juices in our blends.

Madame Butterfly

Exotic & Intense blend of Beetroot, Pistachio & Chocolate layered Chiffon with Apricot Compote, Fresh Cream and crowned with Dark & White Chocolate Another Signature Cake with Hand-painted Sugar Butterflies

多層雪膏蛋糕夾有紅菜頭、開心果及朱古力，配以鮮忌廉及糖漬杏桃，並裝飾以精緻白相間的蛋糕朱古力片

Charmaine: 首先恭喜 Ms B's CAKERY 新店的開張，你開店的概念從何來？有什麼啟發了你們？

Bonnie: 我的餐廳 SEVVA 的廚房太小了，已經應付不了日漸增多的訂單，所以便決定另開設 Ms B's CAKERY，亦因為此，我聘請了新的廚師隊伍，創作出 15 款全新蛋糕。至於靈感，我十分幸運，因為我隨時隨地都可以創作，全賴平時不斷的吸收新的事物。

Charmaine: 作為 SEVVA 及 Ms B's CAKERY 的決策人，你怎樣管理及培訓這麼多人？

Bonnie: 我十分感謝我的好朋友，他從事餐飲業很多年，在事業上他幫了我很大的忙。另外，我的管理團隊全都擁有 5 星級酒店的正統訓練，所以公司成功也全賴各位的幫忙。

Charmaine: 你的兩年大計是什麼？

Bonnie: 我們打算開設更多店舖，或嘗試不同的類型如咖啡店，還有我們打算進軍大陸。

Charmaine: 什麼令你到 city'super 購物？

Bonnie: 我十分喜愛搜羅世界各地的優質食材，city'super 絕對是一個好選擇。

Charmaine: 可否分享一種在 city'super 購買的食材？

Bonnie: 一種由日本製造的蜜桃汁。這亦是 SEVVA 炮製 cocktails 的一個小秘密。



Million Dollar

Rich & Velvety Chocolate Truffle contrasted with Delicious Toffee'd Assorted Nuts wrapped in 24 Carat GOLD and drizzled with Chocolate Gold Coins!

以珍貴的 24K 金箔包裹著的味美失之乃憾糕



Sunshine

Lemon & Poppy Seed Chiffon filled with Tangy Lemon Curd and finished with Fresh Cream topped with Delicate Sugar Poppy Flower

檸檬慕斯夾有蛋糕配搭酸甜的檸檬奶凝乳，讓人吃後心情愉快