

# The Abalone Tale 福氣

Some Endowed Professorships come with a colourful story. Kwong Yok-Lam, Chui Fook-Chuen Professor in Molecular Medicine, could learn something about cooking from his benefactor, the Chui family.

Chui Wai-Kwan started the professorship in honour of his late father, Chui Fook-Chuen, a professional master chef who made his mark cooking for Hong Kong's Who's Who. In 1948 the elder Chui founded the Fook Lam Moon Restaurant. The prestigious restaurant in Hong Kong is known for cooking with premium ingredients and for signature dishes such as abalone with goose web, and bird's nest dishes.

Chui's son Daniel and daughter Michelle are both medical doctors and the professorship was unveiled in 2008 in the spirit of "enhancing the understanding and allowing the creation of better treatments for all types of illnesses through the advancement of molecular scientific research".

福臨門是著名的「名人飯堂」，以烹調精緻粵菜聞名，1948年由徐福全創辦，福臨門之名取「福到」的好意頭，但鮑蔘翅肚美味，也不及為善助人意義深遠。

七子徐維均為表揚父親經營飲食業六十載，2008年設「徐福全基金教授席（分子醫學）」，他熱心支持醫學研究，是有感於分子醫學對人類各種疾病的治療起重大作用。「作為兩位醫生的父親，我樂意支持這方面的發展。」

徐福全基金教授鄭沃林，是醫學院內科學系血液腫瘤科及骨髓移植講座教授，去年和他的團隊成功研發以口服砒霜治療血癌。巧合的是，他本身也愛炮製美食，甚至有傳媒想邀請他主持飲食節目，但低調的鄭教授，煮食只為自娛，偶爾帶美食和同事分享。他和徐氏家族特別有緣，和徐維均兒子徐德耀醫生十年前便認識。在英國唸淋巴瘤研究的徐德耀，曾在資深醫學教授余宇康的引薦下，和鄭教授見面，他本來有意隨鄭教授做研究，但後來為繼承父業，才棄醫投身飲食業。

這天，徐德耀帶領鄭教授一窺福林門廚房及儲存極品乾鮑魚翅的禁地，兩人不講醫學，卻暢談食肆衛生、煮粥火候、以至烹製樟茶鴨的工序。有行善的心、有仁醫仁術、有人間美食，是最大的福氣。



(Left) Professor Kwong Yok-Lam, Mr Chui Wai-Kwan, Dr Daniel Chui  
(左起) 鄭沃林教授、徐維均先生、徐德耀醫生