

foodtalk

September - October 2011



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TARTUFI
Morra[®]

ALBA - Piemonte - Italia



尋找地上珍寶

THE HUNT FOR EARTHLY TREASURES

Tartufi Morra was established by Giacomo Morra in 1930 in the marvelous, mysterious hills of the Langhe in Alba, Italy, from which the world's most prestigious white truffles originate.

A naturally-occurring fungus with no means of consistent cultivation, the searching of truffles is performed under strict criteria, by specialist hunters, called “trifolao”, accompanied by dogs with an acute sense of smell. Over the years, Tartufi Morra's experience has evolved into a fine art, hunting the best truffles and exporting them all over the world with extreme care. Today, truffles from Tartufi Morra are known for their exquisite aroma, freshness and superior quality.

From fresh white and black truffles to preserved and frozen whole truffles, as well as truffle creams, sauces, oils and even sweets, Tartufi Morra extends the pleasure of the truffle well beyond its elusive season, ensuring gourmands are able to enjoy these delicate, elegant flavours year-round.

Tartufi Morra由Giacomo Morra在1930年於意大利阿爾巴 (Alba) 神秘莫測而又引人入勝的蘭蓋 (Langhe) 山區創立。這裡是全球最享負盛名的白松露之起源地。



松露這種菌類是天然長成的，並非從耕種得來，而松露的搜尋是由專業搜尋者根據嚴格規定進行的。這些搜尋者被稱為「trifolao」，他們會以嗅覺敏銳的狗隻為伴展開任務。經過多年的發展，Tartufi Morra的工作已成為一種藝術，他們一直精挑細選出最優質的松露，並珍而重之地將它們出口到世界各地。今時今日，Tartufi Morra出品的松露被譽為松露世界中的極品，原因是其香氣四溢、非常新鮮，而且品質超群。

Tartufi Morra的產品包括新鮮的白松露及黑松露、醃製或冷藏的原顆松露，以至松露醬、松露汁、松露油與松露糖果，一應俱全；使食家除了在特定時節以外，一年四季都能夠享受到松露那種令人難以抗拒的味道。

TARTUFI
Morra



TARTUFALBA

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foodtalk

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“We are determined to remain our clients’ top food partner”

“我們更堅定作為客戶首選食品夥伴的決心”

Welcome to Issue 21 of Foodtalk.

In late August, the Angliss Greater China team participated in our parent company Bidvest’s annual meeting. Chief Executive Mr. Brian Joffe affirmed that foodservice is a key component in the evolution and growth of Bidvest, and foodservice in Greater China is the greater frontier. We are delighted to announce that Bidvest Procurement Company has been set up in China for the benefit of the whole foodservice group.

In mid-September, more than 70 managers and supervisors from all Angliss Greater China offices joined me for a 3-day training in Dongguan, China, participating in a series of sharing and team building activities as well as discussions. We are determined to remain our clients’ top food partner.

Recently, there have been signs of economic downturn. As a trusted supplier providing products and services through all channels of foodservice, this means we will strive to work even closer with our suppliers and customers to ensure a stable supply of products at a fair price.

As usual, Foodtalk is proud to be providing you with a series of interesting, insightful reports, from the Angliss Shenzhen 2011 Chocolate Masters Competition, to the introduction of fantastic gourmand brands, Caviar One, exclusive Tartufi Morra truffles and the eco-friendly Clearwater lobster.

Bon appétit!

Johnny Kang
Managing Director – Greater China

第21期的Foodtalk與大家見面了！

安得利的大中華團隊在8月底參加了母公司 Bidvest的週年大會，行政總裁Brian Joffe先生重申食品服務為Bidvest發展及增長的重要一部份，而大中華地區的食品服務更是處於公司發展的前沿。此外，我們欣然宣佈Bidvest Procurement Company已於中國成立，這對我們整個食品服務集團來說實在是令人深感振奮的一步。

在9月中，來自安得利大中華區所有辦事處的逾70位經理及主管與我一同參與了於中國東莞舉行的三天培訓活動。除了一系列的小組討論外，我們亦有進行心得分享和團隊建立活動。通過這次培訓，我們更堅定作為客戶首選食品夥伴的決心。

近日經濟似乎有下滑的跡象，但安得利一直是你可以信賴的食物產品和服務供應商。我們通過不同途徑向客戶提供優質服務，確保供應商及顧客能夠以合理價格享用穩定的產品供應。儘管前景可能稍欠明朗，但我們將會與你更緊密地合作，克服各種挑戰。

正如往常一樣，Foodtalk將會為你提供一系列既有趣又富資訊性的文章，包括2011安得利巧克力大師賽，以及介紹美食品牌如Caviar One魚子醬、Tartufi Morra頂級松露以及乎合環保理念的Clearwater龍蝦。

祝大家天天都能大飽口福！

江文喜
大中華區董事總經理

精緻糕點掌舵人

PRECISION PASTRY

What would a gourmet meal be without spectacular bread and pastries? This issue, Foodtalk speaks to one of Hong Kong's top patissiers, Chef Alain Guillet, Area Pastry Chef of Island Shangri-La, Hong Kong, responsible for the beautiful patisserie throughout this prestigious establishment, from Island Gourmet cake shop to the Michelin-starred Restaurant Petrus.

一頓大餐必須在最後附上甜品，才算是完美。這一期的Foodtalk訪問了香港其中一位最著名的糕點大師高雅倫 (Alain Guillet)。他是港島香格里拉大酒店的區域餅房總廚，負責監督酒店內的所有精緻糕點的製作，當中包括高美食店 (Island Gourmet) 的餅店以及米芝蓮星級餐廳珀翠餐廳 (Petrus) 的出品。

F (Foodtalk): Could you tell us about yourself?

G (Chef Alain Guillet): I went to school in my hometown in Laval, western France, for pastry and bakery, for two years. After that, I was young, so I would move around France for seasonal work, to be near the slopes for skiing in winter and so on, but I'd always go back to Paris after these seasonal jobs. I worked at Lenôtre for a long time.

F: So you worked mostly in boutiques rather than restaurants?

G: In France, the best pastries come from boutiques, customers don't go to hotels to buy their bread and pastries like in Asia. In Paris, Lenôtre and Dalloyau were some of the best shops I would like to learn from.

F: What brought you to Asia?

G: I've only worked in two cities in Asia, Hong Kong and Bangkok. I had a friend in Paris; we worked together. He went to Hong Kong with a French company, and this company needed a pastry chef, so I went for an interview and got it. It was 1986 and that was with Le Meridien [now Regal Hotel]. I stayed there for 2 years. Then I found a job in Thailand, the Regent (now Four Seasons) in Bangkok. It's a beautiful hotel. But the longest time I've spent with a company is in Hong Kong, with Island-Shangri-La. I've been here since 1992, it's been 19 years now.

F: Could you tell us a bit about your team and your daily work?

G: We have 25 staff, and we provide all the pastries and bread for the hotel's outlets. Some are for the cake shop (Island Gourmet), some for cafe TOO, Restaurant Petrus and of course banquets.

F (Foodtalk): 可否簡單介紹一下自己?

G (Chef Alain Guillet): 我的家鄉是法國西部拉瓦爾 (Laval), 我在當地的學校學習了兩年的糕點和麵包製作。畢業之後，由於我仍然相當年輕，所以就在法國不同地方做季節性的工作。例如，在冬天時我就會到滑雪勝地工作，但無論如何，其後我總是會回到巴黎。事實上，我在Lenôtre工作了很長的一段時間。

F: 那麼你大部份時間都是在餅店而不是在餐廳工作，對嗎?

G: 在法國，最佳的糕點都是餅店出品，很少顧客會到酒店購買麵包及糕點，這與亞洲的情況有點不同。巴黎的Lenôtre和Dalloyau是很頂級的餅店，我以往很嚮往到這些餅店學習。

F: 你為甚麼會來到亞洲?

G: 事實上，我只在香港和曼谷這兩個亞洲城市工作過。我在巴黎有一位好友；我們一直合作無間。其後他被法國的公司外派到香港，而該公司當時正需要糕點廚師，於是我就前往應徵並成功獲聘。當時為1986年，那間酒店是艾美酒店 [現為富豪酒店]。我在那裡工作了兩年。之後我在泰國找到了另一份工作——曼谷的麗晶酒店 [現已改為四季酒店]。那間酒店美極了。但我工作得最久的還是香港的港島香格里拉酒店。我在1992年加入該公司，一轉眼已經19年了。

F: 可否介紹一下你的團隊和日常工作?

G: 我們的團隊有25個人，但要為全間酒店提供麵包及糕點。一部分是供給西餅店 Island Gourmet，而其他的則是供給 cafe TOO 咖啡廳和珀翠餐廳，當然宴會上的糕點亦是由我們負責。我除了監督這些糕點的製作以外，由於香格里拉在中國設有員工培訓學院，所以我亦需要負責為期一至兩週的簡單烘焙課程。

F: 你對於香港和澳門糕點製作的現況有何看法?

G: 上海擁有質素相當高的餅店，其水平比中國其他地方要高出很



Aside from overseeing these operations, Shangri-La has an Academy for staff in China, so I teach our colleagues for one or two week courses, doing some basic recipes.

F: What are your thoughts on the state of patisserie in Hong Kong and Mainland China?

G: In Shanghai, there are good pastry shops. It's more advanced than the rest of China, with an expat influence, even more so than Beijing. In Hong Kong, the presentation in new cake shops, for instance the window displays, are now much better. There's more creation now and the cakes are more tasty now.

F: How about the standard of local staff?

G: Many of my staff I've worked with for 19 years, they know what I want, and they are well-trained. It's easy for me, with my chef de partie and others that I've worked with and trained for so long. It's more difficult to maintain the quality when your team changes.

Young apprentices (even if they're enrolled in a school) do most of their learning at the hotel. Some common issues in training are things like temperature. Controlling temperatures is most important. Some staff don't understand why we do things like whip cold butter rather than melting it. It's because of weaker knowledge. In France the schools are quite good. You can go and learn from a chef or hotels for one or two weeks in France. You can always go, as long as you ask ahead. Even I like to go and learn in France. Things change, they've improved from when I was young, so it's good for me to learn too.

多，原因是當地有相當多的外籍人士居住，人數比北京還要多。在香港，新餅店的櫥窗擺設已經比過往有進步。現時的創意水平比以往有所提升，而蛋糕也好吃很多。

F: 本地員工的水平有如何？

G: 許多員工已經與我共事了19年，他們非常清楚我的想法，而且訓練有素。這使我的工作容易不少，因為助理廚師和其他員工已經與我合作了很久。如果我的團隊有甚麼變化，要保持同樣的高質素將沒有那麼容易。

年輕的學徒即使已經上過糕餅製作學校，但大部份的東西仍需在酒店學習。當中有些是非常基本的，例如溫度的控制，這對糕餅製作是十分重要的。有些員工不太明白為甚麼要用冷凍的牛油來打起泡，而不是先把它熔化。這是因為不夠了解所致。法國糕點學校的水平都很高。在法國，你可以隨時向廚師或到酒店學藝一至兩星期，你只需預早取得他們的准許就可以了。即使是我，也希望向我法國的同行偷師。現在距離我年少學藝時已經有好一陣了，糕點技術改進不少，而我也想學學新東西。

F: 你對本地的食客有甚麼看法？

G: 今時今日，人們對糕點及裝飾的要求高了許多。此外，對營養成分也開始有一定要求，例如不想有雞蛋或忌廉。十年前，這實在聞所未聞。其實法國食客的要求也可以非常高，特別是對於一些聲譽卓著的大型餅店。在港島香格里拉的顧客也有較高的要求，他們到酒店品嚐美點，肯定會期望吃到比小型餅店更好的糕點。此外，香港人經常到處遊歷，如果他們到法國旅遊，就可以親身一嚐法式美點的精髓所在。

華人顧客較喜歡水果味的蛋糕，例如草莓及芒果，不太甜，而且份量較小。此外，他們也很喜歡朱古力，現時顧客詢問有關朱古力的問題明顯變多了。



“People are more demanding nowadays about cakes and decoration, and dietary requirements like no egg, no cream - 10 years ago there was never such a thing.”

“今時今日，人們對糕點及裝飾的要求高了許多。此外，對營養成分也開始有一定要求，例如不想有雞蛋或忌廉。十年前，這實在聞所未聞。”

F: What are your thoughts on local customers in Hong Kong?

G: People are more demanding nowadays about cakes and decoration, and dietary requirements like no egg, no cream - 10 years ago there was never such a thing. French customers can be very demanding – it depends where you work – if you work for a big, respectable shop, they can be very demanding. Hong Kong customers at the Shangri-La also expect a lot, because Hong Kong people go to hotels and expect a higher standard of food than small boutiques outside. Hong Kong people also travel a lot, if they go to France, they can see for themselves.

Chinese customers like fruit flavours, like strawberry or mango, not too sweet and cakes in smaller sizes. They also like chocolate. Customers are asking more questions about chocolate now.

F: Does that mean customers are more knowledgeable?

G: Not always, for example, some people think more cocoa content is better, but that’s not always the case. It depends on the variety of cocoa, the origin and so on. But they still ask, because they think they know. Chocolate can be good at lower cocoa butter percentages too.

F: What do you think of the availability of ingredients in Hong Kong?

G: Hong Kong is a good place for products, you can get anything. It can cost a lot of money because of transportation, but you can get anything. Luckily, hotels like Shangri-La can afford relatively more of these.

F: What are some current and upcoming trends in patisserie?

G: Macarons have been very popular in France for the last 10 years or so. Now there are shops in Hong Kong that only sell macarons. As for upcoming, more fashionable cakes, with nice decorations for occasions such as Easter, Christmas and so on.

F: What would you like to have for your last meal on earth?

G: I would want to eat something simple, like tomato and mozzarella. I will eat in a restaurant, in France, somewhere with a terrace – I like terraces.

F: 這是否意味著現時顧客對糕點有更多的了解?

G: 並不一定。比如說，有些人認為可可的份量越高越好，但這其實並不一定。還要視乎可可的品種、來源地等等。但他們仍會繼續問，因為他們以為自己真的知道。然而低可可含量的朱古力其實也可以是上品。

F: 你覺得製作糕餅的材料在本地易找嗎?

G: 在香港，食材可謂一應俱全，你想找甚麼都可以找到，儘管運輸成本可能很高。值得慶幸的是，像香格里拉這樣的酒店比較能負擔這些高級食材。

F: 在糕點製作方面現時及未來有甚麼趨勢?

G: 在過去十多年，小圓餅(Macaron)在法國非常盛行。現時在香港也有一些小圓餅的專賣店。至於未來的趨勢，人們可能會購買裝飾更加精緻、造型更時尚的蛋糕，用來慶祝復活節和聖誕節等特別的日子。

F: 如果你將會吃的是世上最後一餐，你會希望吃些甚麼?

G: 我會希望那是簡簡單單的一餐，例如蕃茄配馬蘇里拉(mozzarella)芝士。我喜歡陽台，所以希望能夠在法國的某個餐廳陽台上吃這一餐。



Macarons & Mozart Cake from Island Gourmet, Island Shangri-La, Hong Kong
港島香格里拉大酒店高美食店的皇牌糕點

*The world's most tender,
succulent, premium quality*

Lobster



全球最軟滑多汁的頂級龍蝦

Canadian hard shell lobsters from Clearwater Seafoods provide a delicious, sustainable source of fully-meated lobsters.

來自加拿大的**Clearwater Seafoods**為龍蝦愛好者提供了乎合可持續理念、同時美味非常的硬殼多肉龍蝦。

Clearwater Seafoods is a leader in the global seafood industry, recognised for its consistent quality, wide diversity and reliable delivery of premium seafood. With a passion for wild, premium, sustainable seafood, Clearwater lobsters are Nova Scotia hard-shell lobsters, harvested sustainably at their peak health. Only the highest quality lobsters are selected to be branded Clearwater.

Lobsters are provided by both inshore and offshore fisheries. Meticulous and co-operative management measures ensure that fishing methods are sustainable. Escape vents allow undersized lobsters out, egg-bearing females are protected, and a larger median size of the catch means that a high proportion of the females have the opportunity to breed 2-3 times.

A comprehensive and rigorous research program underlies the management process. Clearwater employs a team of biologists who apply biological science and technology to perfect our handling and storage systems and maintain lobster quality and health. The exploitation rate in the fishery is low, at just 15% of the available lobsters.

It is this commitment to sustainability and quality that has allowed Clearwater to become, and remain, the largest vertically integrated shellfish company in North America, providing the world with wild seafood of superior quality.

Clearwater Seafoods 為全球海鮮業的領先品牌，其海鮮產品不但多元化，而且品質和供應都非常穩定，是可以信賴的優質食品。公司一直矢志提供野生、優質和可持續的海鮮。其加拿大新斯科舍省(Nova Scotia)的硬殼龍蝦都是在龍蝦每年狀態最好的期間進行收成，而且會考慮到可持續性的課題。Clearwater只會選擇最優質的龍蝦呈獻給食家享用。



這些龍蝦是由近岸和離岸的漁場所提供的。我們嚴謹、強調合作的管理程序確保所採用的捕蝦方法符合可持續理念。採用網孔較大的網進行捕捉，使未成長完全的龍蝦能夠逃脫；同時亦保護可產卵的母蝦，加上只採較中位數呎吋較大的魚穫，這些行動意味著更大比例的母蝦可以有2-3次繁殖機會。

Clearwater的管理過程建基於全面及嚴謹的研究。公司所聘用的生物學家團隊應用了生物科學以及科技去使處理和儲存系統變得完善，以確保龍蝦的質素和健康。龍蝦的捕捉率處於低水平，只及所有龍蝦的15%而已。

由於Clearwater致力於維持海鮮的品質及可持續性，使公司能夠一直維持其作為北美最大型垂直整合海產企業的地位，矢志為全球各地食家提供最高質素的野生海鮮。

Avant-garde Ingredients for Gastronomy

新派美食材料



Spanish brand **Sosa** provides a range of “texturizers” products for Avant-garde cooking concepts. It is important to highlight that all this group of “texture modifiers” are food additives processed from natural ingredients.

風行歐洲多年的分子創作料理，近年在香港也成為熱門話題。作為一個與時並進的專業廚師，不單要認識這種新派前衛的烹調方法，更要了解如何應用有關材料。

An additive is a substance that is intentionally integrated into foods in order to improve their physical qualities, taste, conservation etc. However they are not those which are added to improve the nutritional value of foods. In fact, these additives (with E-code numbers) have been used for years in the food industry. The letter E that appears next to the additive name on food labeling actually refers to Europe. These food additives are manufactured and sold under straight food safety laws in all European countries.

PastryGlobal selects the most popular items from the Sosa range of texturizers that suit the local market. They include emulsifiers, thickeners, spherifiers, gelling agents, structuring agents, freeze dried fruit crispies, natural powdered extracts and various sugars. With these ingredients, the chefs are able to come up with endless culinary and pastry creations. Most important of all, the key is to improve the physical qualities of the food and to give pleasant surprises to customer for culinary enjoyment.

分子創作料理其中最為人熟悉的是客人可吃出與別不同的食物質感，做法是透過適當地使用添加材料把食物的質感改變。我們必須理解，這些添加材料都是天然提煉而成的，並不是一些人造或化學合成的古怪物料，用意是改善食物品質，增強味道及作保鮮之用。這一類添加劑並不會增強食物的營養價值；事實上，這些以E代號的食品添加劑，以往已廣泛應用在全球食品工業中。E就代表 **Europe** 即歐洲，是根據歐盟最嚴緊的食物安全標準及規則所訂立，是食物工作者信心的保證。

嘉寶食品有限公司緊貼美食潮流，為本地市場引入西班牙品牌 **Sosa** 一系列分子料理及新派煮意的材料，包括乳化劑、凝結劑、增稠劑、加固劑、天然凍結乾燥果物、天然香草精華及多種糖類，適用於中、西、日菜各冷熱廚房，餅房及酒吧運作。廚師可利用上述材料，泡製各式各樣的咸甜美食，改變和創新食物質感，令你的客人在享受美食之時領略無窮驚喜！

Sosa

FLAVOURS



Dry Fruits



Vanilla



Turron paste



Caramelized Walnut



Chestnut flour



Raspberry crispy



Liofruit



Raspberry freeze dried



Croissant



Grainy Pistachio



Mixed seeds



Chocolate coulant



Caramelized almond



Cinnamon sticks



White bread



Saffron freeze dried



Green tea powder



Pumpkin seeds



Pistachio



Sumac



Red currant



Mango freeze dried



Anis



Rosemary



Mascarpone powder



Caramel crispy



Dry coconut



Extract powder



Biscuits



Raw fruits pulps



Pure nut paste



Yoghurt crispy



Parmesan powder



Coloring



Litchees syrup



Toasted sesame



Technological sugars



Cocoa powder



Nuts



Coffee



Bread



Brioche



Vanilla paste



Dry banana



Chocolate sponge



Sable



Muscavado sugar



Strawberry crispy



Lemon juice



Smoke



Marcona almond



Liquorice paste



Wafer



Masses of bread



Raspberry sponge



Tandoori massala



Paprika



Salts



Ginger soft



Madagaskar pepper



Glicerine



Gelling agent



Instangel



Gelespessa



Non freezing agent



Neutral peta zeta



Apple pectin



Vegetable gelling



Gelling agent



Gelland gum



Antioxidants



Emulsifying paste



Gelburger



Fake caviar



Gelcrem



Soy lecithin



Cold neutral gelatine



Albumina



Maltosec



Prosorbet



Projianduia



Powdered vegetable gelling

TEXTURES



The rich: spending more & expecting more

富有一族：對美食的花費與要求與日俱增

According to the recent *Asian Wealth Report* by Julius Baer, a private banking group from Zurich, Switzerland, there is an uptrend in the amount that people in Asia are paying for luxury goods.

根據瑞士蘇黎世私人銀行集團 Julius Baer 最近所發表的《亞洲財富報告》，亞洲人在奢侈品方面的消費呈上升趨勢。

The report, which analyses the spending patterns of high net worth individuals in major Asian cities including Hong Kong, Shanghai and Singapore, has forecasted that by 2015, the number of high net worth individuals will be more than double to 2.82 million, half of which will be from China.

This trend in wealth generation has clearly been affecting the spending culture in the region. From luxury cars, to watches, wine and dining out, the rate that prices have increased have far exceeded economy-wide inflation rates.

The cost of living a "luxury life" has increased by almost 12%, in contrast to the general inflation rate of 7.2%, reports the Wall Street Journal. The cost of luxury dining, for instance, has increased simply thanks to increased demand.

Late last year, Thomas Keller, chef-owner of The French Laundry in Napa Valley, California, and Per Se in New York, both with three Michelin stars, came to Hong Kong to guest chef at the Mandarin Oriental. Each dinner (out

該報告分析了香港、上海及新加坡等主要亞洲城市的高資產淨值人士的消費模式，並預測到了2015年高資產淨值人士的數目將會增加超過一倍到282萬，其中一半來自中國。

這個財富增長趨勢明顯對區內的消費文化造成持續影響。無論是貴價汽車、手錶、名酒以至外出用膳，價格的升幅均遠高於整體經濟的通脹率。

根據《華爾街日報》的報導，「奢華生活」的成本上升了近12%，而一般的通脹率則只有7.2%。舉例來說，高級食肆價格的上升就是純粹因為需求增加而造成的。

去年年底，加州納帕谷The French Laundry及紐約Per Se（兩者皆為米芝蓮三星級餐廳）的總廚暨東主Thomas Keller蒞臨香江，擔任文華東方酒店的客席廚師。每頓晚餐（一共有六場）的價錢是6,500港元。餐廳設座共415個，但全數都已在半年前訂滿。最近，曾在San Pellegrino全球50大最佳餐廳大獎中獲評為全球最佳餐廳的elBulli的掌舵人Ferran Adrià亦來到香港，並將烹調的責任交託給徒弟Paco Roncero，而Roncero本身亦為一間米芝蓮兩星級餐廳的總廚暨東主。Adrià舉行了為期一日的演講，與聽眾分享

“...diners aren't satisfied with simply a chef's name on their napkins.”

“現時的用餐者並不再只是追求廚師的名氣”

of the six in total) cost HK\$6,500. There were 415 seats, yet it was booked out a full six months in advance. More recently, Ferran Adrià of the highly acclaimed elBulli, once best restaurant in the world according to the San Pellegrino World's 50 Best Restaurants Award, also came to Hong Kong, leaving the cooking to his protégée, Paco Roncero, the chef-owner of a dual-Michelin-star restaurant in his own right. Adrià hosted a day of presentations, going through a day at elBulli and talking about the past and future of his brainchild, now that the restaurant has closed. This pair of talks alone cost HK\$2,400. If you were to enjoy a meal cooked by Paco Roncero, it would have burned a HK\$4,800 hole in your pocket, exclusive of service charge and wine. Yet again, it booked out within minutes of announcement.

The rationale behind some diners' willingness to throw down the amount equivalent to a Mainland Chinese factory worker's monthly salary on a three- to four-hour meal is that it costs less than a plane ticket to the chef's home turf. Others are proud of having a world-renowned chef visit their city – it shows the increased importance of their city or country, they say.

Chefs aren't just coming to Asia for short stints, however. Big-name chefs with restaurant empires are setting up fine dining outposts all over the region. After his first foray into East with his Tokyo restaurant, Joël Robuchon has since set up restaurants in Macau, Hong Kong, Taipei and most recently, Singapore. Also setting up camp in Singapore is Guy Savoy, and Pierre Gagnaire has been perched at the top of Hong Kong's Mandarin Oriental for almost five years now.

With competition for high-end dining becoming fierce, diners aren't satisfied with simply a chef's name on their napkins. They're looking for quality and an edge – something that will differentiate them from others who've also dropped in (remember, there's now a lot of them). One way that combats both is to have the chef in question present at the branch, for quality control in the backend, of course, but on the front end, to host special meals and events. Both Gagnaire and Robuchon visit their restaurants worldwide at least once a year, always accompanied by a flurry of exclusive (and expensive) menus and happenings. Chef Vincent Thierry of Caprice, the only three-Michelin-starred French restaurant in Hong Kong, is almost omnipresent, constantly presenting new menus and dishes. While luxury diners are spending more, they're also demanding more.

elBulli餐廳的每天工作流程。雖然elBulli目前暫時停業，Adrià仍娓娓道來該傳奇餐廳的過去與未來。僅兩場演講的入場費就要2,400港元。如果你還想享用由Paco Roncero炮製的一頓美食，就需要豪擲4,800港元，而此一價格尚未包括酒品及服務費。儘管如此，桌子也是在消息公佈後的幾分鐘之內就訂滿了。

有些用餐者之所以願意付出中國內地工廠工人一個月的工資，吃一頓三至四小時的佳餚，是因為有關花費比買一張機票到大廚所在國大快朵頤要便宜得多。當然，有世界級名廚到訪自己的城市，有人會覺得這樣相當方便，甚至認為是一種榮耀，因為由此可見自己身處的城市或國家的重要性越來越高。

但是，這些名廚不一定只是在亞洲短暫逗留。事實上，他們亦致力擴展其飲食王國版圖，紛紛在區內開設自己品牌的分店。Joël Robuchon繼在東方的第一站東京開設了餐廳之後，陸續於澳門、香港、台北開店，最近更將業務擴展至新加坡。此外，Guy Savoy亦在新加坡開設新餐廳，而Pierre Gagnaire進駐香港文華東方酒店頂層亦已有近五年之久。



Ferran Adrià, Pierre Gagnaire, Joël Robuchon

高級餐廳的競爭越來越激烈，現時的用餐者並不再只是追求廚師的名氣，還相當重視質素及獨特性。所謂獨特性，就是這一間餐廳與其競爭對手有甚麼不同之處（可別忘記，現在高級餐廳可謂多不勝數）。要兼顧質素及獨特性，其中一個方法是不時讓名廚親身駐場，在幕後確保食物的質素，同時舉行特色餐宴及活動增添聲勢。舉例來說，Gagnaire及Robuchon每年至少會到全球各地的餐廳視察一次，他們到訪時往往會同期舉行多項特別（而且相當昂貴）的晚宴活動。香港唯一獲三粒米芝蓮星的法國餐廳Caprice的Vincent Thierry幾乎是無所不在，常常親身介紹新的菜單。毫無疑問，老饕的花費越來越多，但他們的要求也會越來越嚴格。



You Dao基金會籌款晚宴

You Dao Fundraising Dinner

On September 11, 2011, the tables at modern European bistro Mr Willis in Shanghai's French Concession were full of happy, generous diners. They were there to take part in a fundraising dinner, organised by You Dao, a non-profit organisation based in Shanghai to provide aid to internal migrant workers who journeyed from provinces far from Shanghai to come and work in this booming city.

In 2005, the founding members researched the policies and needs of migrant families, many of whom are disadvantaged, leading tough lives through arduous physical labour and often on irregular income. Children of these migrant families often have to attend schools that are not government-funded, and hence face relatively high fees. You Dao started by helping the students of one migrant school, and have touched the lives of numerous children since, setting up nurseries, providing educational assistance to schools and kindergartens, as well as books, toys, uniforms and other supplies. They partner with a number of experts in education and beyond to provide schooling for the needy.

This third fundraising dinner was held during the Mid-Autumn period, and helped raise more than 60,000 Renminbi for You Dao's cause of education and scholarships for Shanghai's migrant children.

Not only did the guests make a contribution to this worthy cause, they also had an enjoyable evening of fabulous food and wine. Angliss Shanghai is proud to have taken part in the event, sponsoring the supply of cheeses for the night, from the renowned artisanal affineur Philippe Olivier.

You Dao welcomes funding and volunteers year-round. Should you wish to learn more about the charity, head to www.youdao.org.hk.

在2011年9月11日，位於上海法租界區、以現代歐洲菜而聞名的Mr Willis餐廳內充滿了欣悅而慷慨的食客。他們正在參加由You Dao基金會所舉辦的籌款晚宴。這個非牟利組織以上海作為基地，為千里迢迢由原居地來到上海這個繁華的大都市工作的中國內地民工提供援助。



在2005年，You Dao的創會會員對民工政策以及這些家庭的需要進行了調查。他們當中許多都是處於弱勢，從事辛勞的體力勞動，收入亦不穩定，生活過得相當艱苦。至於民工子女所入讀的學校，大多

沒有政府資助，學費通常都十分高。就此You Dao開展了他們的工作，在其中一間民工子弟學校協助有需要的學童。自此，他們積極改善眾多兒童的生活，他們成立了託兒所，為幼稚園及小學提供教育資助，並捐贈圖書、玩具、校服等等其他物品。此外，You Dao亦與多位教育專家相合作，為有需要人士提供教育服務。

這次的籌款晚宴為第三次舉行，適逢中秋佳節，因而籌得超過人民幣60,000元，使You Dao基金會能夠為上海的民工子女提供獎學金及其他教育資助。

參加宴會的賓客在慷慨解囊之餘，亦享用了美酒佳餚，度過了一個愉快的晚上。上海安得列郎晴食品貿易有限公司很榮幸贊助是次活動，以法國Philippe Olivier的美味芝士款待賓客。

You Dao基金會全年任何時間都歡迎大家捐款及擔任義工。如欲得悉更多有關基金會的詳細資料，請瀏覽www.youdao.org.hk。

2011安得利巧克力大師賽

2011 Angliss Chocolatier Competition

On July 29, Angliss Shenzhen hosted the first Angliss Chocolatier Competition and chocolate expo at the Novotel Bauhinia. Taking its theme from this summer's Universiade, the expo offered Shenzhen's young pastry chefs an opportunity to show off their own chocolatey creativity in a pioneering event that encouraged participation, competition and innovation. It also brought together young chefs to exchange ideas, improve skills, and give their culinary art a workout.

Seven hotels sent teams to take part in a competition which attracted a lot of attention and received an enthusiastic response. The atmosphere on the day was electric as each competitor poured inspiration and perspiration into exquisite and moving masterpieces that displayed a love of cooking, invention in chocolate and passion for life. After intense competition, first prize went to Chef Stephen Tang representing the Crowne Plaza "Venice" Hotel. Special guest judge Malaysian Chef Leslie Teong, a winner of many international competitions, also wowed the audience with some of his signature sugar pulling.



The competition has helped some of our local young chocolatiers gain more national exposure and Angliss Shenzhen will organize more competitions and other fun events to help and support our excellent local chocolatiers. We look forward to the day when they grace the international stage and bring glory to their country before an even larger audience.



安得利(深圳)食品有限公司於7月29日假深圳博林諾富特酒店宴會廳舉辦以“大運”為主題首屆安得利巧克力大師賽暨作品展示活動。是項大賽是一項具有導向性和廣泛參與性的競賽和創新活動，意在為我們國內的優秀巧克力大師們提供一個充分展示個人的巧克力製作技巧的重要平台；也是各位選手們通過參賽作為交流學習、取長補短和鍛煉自我的過程。

大賽得到了業界的廣泛關注和積極參與，共有七個酒店代表隊參加此次比賽。當日現場氣氛十分熱烈，選手們用自己的激情和汗水傳達著對巧克力製作、對藝術和對生活的熱愛。最後展現在我們面前的是一件件精美絕倫感動人心的作品。經過激烈的角逐，最終由代表深圳威尼斯酒店湯昀鵬先生奪得一等獎。比賽之餘嘉賓評委之一曾多次獲得國際金獎，來自馬來西亞的廚師Leslie Teong現場表演精彩的拉糖技藝。



是次比賽進一步提高了國內年輕的巧克力大師們在業界的聲望和影響力，而安得利(深圳)食品有限公司亦將會再接再厲，舉辦更多有意義的活動，幫助和扶持我們國內優秀的巧克力大師，希望他們有朝一日能在國際大賽上獲獎為國爭光。

Picture Perfect

吃喝玩樂

Philip Chui is the blogger behind seekforfood.blogspot.com, a Hong Kong-based Chinese-language food blog. While most bloggers fawn over new openings and the city's most popular spots, Philip specialises in holes-in-the-walls, covering Hong Kong for what it is, in all its glory, from the fantastically homespun to the unfortunately mediocre. As an avid blogger and reviewer on Openrice, he explores why more and more people are taking photos of their food.

「搵食能手資料網」(seekforfood.blogspot.com) 是一個立足於香港的飲食網誌，其作者是 **Philip Chui**。雖然其他飲食網誌往往會更多地關注新店開張及繁華市區的名店，但 **Philip** 更專注於發掘鮮為人知的平凡小店，真實地呈現出香港飲食的景觀；當中有地道的老店，也有實在平凡不過的小餐室。**Philip** 除了擁有自己的網誌外，亦經常在「開飯喇！」(*Openrice*) 撰寫食評，此外他亦探討了為甚麼這麼多人喜歡為食物拍照。

Not your average gourmet: Seekforfood's Philip Chui.

When dinner time rolls around, Hong Kongers aren't reaching for their chopsticks these days. Instead, they're picking up their camera phones to capture those glamorous first moments of the meal in a foodie photo shoot. The food is their willing model, snapped from a distance, close up, and at any angle, no detail is spared. But why are they doing it?

I'm a dedicated snapper, so today isn't the first time I've been asked this question. The answer is very simple: to share.

Writing an online review or putting your photos up on Facebook is a way of joining the conversation. This kind of interactivity takes your food experience to a wider audience. You get to applaud the good and slam the bad, and it's all completely free from commercial interest. This subculture has gradually developed into a reliable source of information and an alternative to traditional media.

We may not be experts at describing flavours, but a simple photo and a single sentence is the most honest, direct and valuable form of feedback you can give to a restaurateur and all diners out there. Would you like to join us?

***Disclaimer: The opinions expressed by the author do not reflect the opinion of Angliss, Foodtalk, its owner or affiliates.*



另類食家，搵食能手。

今時今日，每逢開飯時，大家拿起的不再是筷子，而是身旁具有拍攝功能的手提電話，第一時間為食物大拍沙龍。這一刻，食物彷彿是他們的模特兒，近的遠的低的高的，甚麼角度也不放過，究竟，他們為的是甚麼？

作為「影相控」的中堅份子，我不是第一次面對這個問題，答案其實很簡單，就是為了「分享」。

無論寫網上食評，或是將相片放上 Facebook，都是一種人與人之間的互動。這種互動，能夠將你從食物中得到的體驗擴展開去，好的讚，差的彈，從沒有半點商業的性質，這文化亦漸漸成為傳統媒體外，另一個可靠的資訊來源。

或者我們對味道的陳述並不專業，但一張相片，一句說話，當中沒有多餘的修飾，是給店方、大眾最誠實、最直接、最寶貴的意見，你有興趣成為我們的一份子嗎？

*** 免責聲明：作者所表達之意見並不反映安得利、Foodtalk、其所有者及關聯人士的意見。*

“TO GIVE CAVIAR ONE
IS TO HONOUR THE RECIPIENT.
TO SERVE CAVIAR ONE
IS TO HONOUR THE GUEST.”



GOLDEN
CAVIAR



BELUGA



IMPERIAL



SUPERIOR
OSCIETRA



OSCIETRA



BAERIL



From selection of breed to harvesting and production, our experts take constant care to ensure CAVIAR ONE gastronomic excellence.

We offer you a wide selection of the finest quality farmed caviar such as beluga, oscietra and baeril in 10g to 250g tins. Please contact your Angliss or Gourmet Cuisine sales representative to know more about these exceptional pearls.

松露的故事

A TRUFFLE STORY

Truffles have been called the pearls, diamonds and anything else of extreme rarity and beauty of the culinary world. Indeed it is difficult not to be mesmerised by the magical fragrance of these gnarly mushrooms.

在美食的世界裡，松露的地位等同珍珠、鑽石等世界上稀有難求的珍品。事實上，雖然這種菌類的外形看似粗糙，但其所散發的香味實在令人著迷。

The first recorded history of truffles used as food reports that Amorites, ancient Middle Easterners from the region around modern-day Syria, used them around the 20th Century BC. From then, the next significant mention was during the classical times, when Greek scholars wrote about its mystery. Greek historian and philosopher Plutarch thought they were the result of lightning, while Roman statesman, philosopher and writer Cicero believed them to be children of the earth.

Around this time, Italy was producing three types of truffle but only one was being eaten, called the terfez, or desert truffle. Terfez, however had no taste of its own. It was used instead to absorb and carry flavours of surrounding herbs and spices, which were abundant in the cuisine at the time.

There are also suggestions that truffles were considered medicinal. The Islamic prophet Muhammad is also said to have stated, "Truffles are part of the 'manna' which Allah sent to the people of Israel through Moses, and its juice is a medicine for the eyes."

Today, we know that truffle hunting is performed by dogs, and previously pigs. In the Middle Ages, the papal historian Bartolomeo Platina mentions a particular breed of sows were the best at truffle hunting, though they had to be muzzled to prevent them from eating it.



歷史上首次有關食用松露的記載可追溯至公元前二十世紀左右的亞摩利人，他們屬於古代中東人，居住於現今敘利亞的附近地區。此後，有關松露的另一次重要記載見於希臘學者在希臘古典時期編撰的文獻。希臘歷史學家及哲學家普魯塔克 (Plutarch) 認為松露是閃電所產生的，而羅馬政治家、哲學家及作家西塞羅 (Cicero) 則把這種珍品稱為「地球的兒女」。

大約在這個時期，意大利出產三種松露，但只有其中一種有人食用，稱為鐵飛茲 (terfez)，別稱沙漠松露。但是，鐵飛茲本身並沒有味道，而是用來吸收和承載香草和香料等配料之味，而當時的菜餚中都會加入大量香草和香料。

此外，似乎在過去亦有人認為松露可作藥用。據稱回教先知穆罕默德曾經指出：「松露是聖餐的一部份，是真神阿拉通過摩西向以色列子民所送贈的禮物，其汁液可以用來治療眼疾。」

今時今日，搜尋松露的任務落在狗的身上，以前則由豬負責。在中世紀時，羅馬教區歷史學家Bartolomeo Platina曾指出某一種母豬特別擅長找尋松露，但是人們需要替牠們戴上口罩，以免珍貴的松露被吃掉。

在中世紀到文藝復興期間，文獻中鮮有記載松露，可見這種食品似乎沒有那麼受歡迎。來自東方地區、有著強烈味道的香料似乎主導了人們的口味及烹調方法，直到十七世紀左右，突出農產品天然、清新之味的烹調方法才再次復興。但一直要到十八世紀末期，松露才再次在巴黎的市場上風行起來；然而，盛產松露地區的農民其實在幾個世紀以來都一直在悄悄享用這種人間美味。

Truffles seem to have lost their popularity for some time between the Middle Ages and the Renaissance, as there is little mention of them in this time. Bold flavours from Eastern spices seemed to dominate the palate and cuisine, until around the 17th Century, when it was fashionable once again to emphasise the natural, fresh flavours of produce. It wasn't until the late 18th Century that truffles became popular in Parisian markets again, though farmers and peasants of the truffle grounds had been quietly enjoying their treasures for centuries.

Author of the renowned gastronome's tome *The Physiology of Taste*, Jean-Anthelme Brillat-Savarin was said to love truffle, and remarked that it was so rare and expensive that it would only appear on the tables of great nobles. He explains the rarity, "The most learned men have sought to ascertain the secret, and fancied they discovered the seed. Their promises, however, were vain, and no planting was ever followed by a harvest. This perhaps is all right, for as one of the great values of truffles is their dearness, perhaps they would be less highly esteemed if they were cheaper."



美食經典《味道的生理學》(The Physiology of Taste) 的作者 Jean-Anthelme Brillat-Savarin 據說很喜歡松露，並認為這種食品極其罕有和昂貴，只應出現在少數貴族的餐桌上。他對松露的稀珍有自己的見解：「極其博學之士都嘗試探索松露的奧秘，經常誤以為自己找到其種子。但是，他們的努力往往徒然，所種植的松露都看不見收成之日。但這卻不成問題：松露之所以為上品，非常昂貴是原因之一；如果其價格比較便宜，可能就不會有那麼多人對其趨之若鶩。」

“...rare, expensive and would only appear on the tables of great nobles.”

“極其罕有和昂貴，只應出現在少數貴族的餐桌上”



However, after this, truffles were successfully cultivated for a time in France. A man named Joseph Talon from Vaucluse, southern France, experimented with sowing seeds among the roots of certain trees, after observing their growing patterns. Later, August Rousseau, also from Vaucluse, managed to plant and successfully harvest a large amount of truffles, earning him a prize at the World Fair in Paris of 1855. Truffle became an affordable luxury, used by many on occasion. Nonetheless, the *trufficulture* industry was short-lived, no thanks to increased industrialisation, movement of rural populations to larger cities, as well as World War I, which killed 20% of the French male workforce. Around this time, the life cycle of truffle-producing tree roots (about 30 years) were also drawing to a close. While truffle production has again risen in recent years in France, it is still yet to reach the abundance of the early 20th Century. Besides, these are the French black Perigord truffles, whose fame is now only second to the white Alba truffle from Italy, the elusive, strictly cultivation-resistance of which has made it one of the most coveted foods in the world.

但是，其後在法國有人真的能夠成功把松露種植出來。一個來自法國南部沃克呂茲(Vaucluse)、名為Joseph Talon的男人在觀察過松露的生長規律之後，嘗試在幾棵樹之間播下松露的種子。其後，同樣來自沃克呂茲的August Rousseau成功種植並收割了大量松露，並因而在1855年的巴黎世界博覽會上獲獎。松露繼而成為了一種人們負擔得起、許多人都會偶爾選用的奢侈食品。但是，松露種植業並不長壽，原因是工業迅速發展、鄉村人口遷移到大城市，以及發生了奪去法國20%男性勞動力的第一次世界大戰。大約在這個時候，生產松露的樹根的生命週期(大約30年)亦即將終結。雖然近年法國的松露生產再次復興，但是與二十世紀初的興盛情況卻不可同日而語。此外，法國佩里哥(Perigord)黑松露因其種植難度高得令人費解，而成為了全球其中一種最受推崇的美食，其目前的名氣僅次於意大利的阿爾巴(Alba)白松露。



Eat, Play, Learn

美食、遊樂與學習

Chef Tony Chiu, Executive Chef of Ocean Park tells Foodtalk how he keeps everyone – from staff to diners – amused and well-fed in Hong Kong's largest theme park.

最近海洋公園行政總廚Tony Chiu接受了Foodtalk的訪問。以下他將與我們分享如何能夠使到香港最大的主題樂園的每名員工都快樂地工作，從而確保樂園旅客可以享受到美味的食品。

How did you become a chef?

In the 70s we didn't have that many choices, it was important to gain a skill, and I love to eat, so on a friend's recommendation I started work in (the food and beverage section of) a hotel.

And from there?

I moved around several types of corporations – restaurants, hotels, resorts, catering groups. With one catering group I was responsible for the meals of all the employees of a bank in Hong Kong – from their junior staff to top executives, serving everything from the most humble lunch boxes, to light buffets for middle managers, to banquets and set lunches for top management.

How did you manage all these different kitchens with differing staff and diner profiles?

My style is to be transparent and to teach according one's abilities. An entry-level chef might not really know what they're doing, but a top chef will feel that they already know more than I do. However, sometimes changes are needed, and I communicate to them why this is – it's not that their culinary skills are lacking, it's that customers want something else, and emphasise that it's a team effort.

你為甚麼會成為一名廚師？

在上世紀70年代，我們並沒有太多職業的選擇，學一門手藝是相當重要的，而我非常喜歡吃，剛好有朋友引薦我入一間酒店，所以我就在其餐飲部工作起來。

之後又怎樣呢？

我之後在幾類不同的公司工作過，包括餐廳、酒店、渡假村以及餐飲集團。在其中的一間餐飲集團，我負責向一間本地大銀行的所有員工提供膳食。由初級員工以至高級行政人員，都是我們的服務對象。我們需要提供最簡單的盒飯、中層管理人員的自助餐，以至高級管理層的宴會及豐富午餐。

你如何管理來自不同廚房且不一樣的員工，以及切合不同食客的需要？

我的管理方法相當透明，並盡量希望能夠做到因材施教。初入行的廚師可能不太清楚自己在做甚麼，但高級廚師往往會覺得自己所知的比我還要多。但是，有時我們需要作出一些改變，而我會告訴他們箇中的原因，並非廚師的功力不夠，而只是食客想要的是另一些東西。我亦會強調團隊合作的重要性。

海洋公園的情況是否都是這樣？

我們顧客的來源相當廣泛。例如，他們當中有些是「智紛全年入場證」的持證人，他們希望每次前來遊覽時都有更好的體驗，這不單

Is the case similar in Ocean Park?

Our customer base is very broad. There are our SmartFun annual pass holders, for example, who want to see an improvement each time they come, not only in the rides and entertainment, but in our food too.

Here it's all about teamwork, we speak up and negotiate matters, it's a good culture we have. Sometimes, chefs might get too comfortable in their environments and forget how to innovate, like with classic dishes. In that case, we take them outside to try other restaurants, so that they understand that just because it's the way that it's been done all along, it doesn't mean it's always right.

You might not change, but the world is changing, so we can't just sit around do nothing.

Food at theme parks doesn't have a great reputation – how is that changing?

We now have shows at night, such as fireworks, meaning that for evening meals we can offer something more elaborate, that takes a longer time to serve and eat. Last month we introduced evening entry tickets, for dinner and a show.

How is Ocean Park changing their food offering this year?

We've just opened Aqua City Bakery. This is the first time we've had a bakery/café outlet. We've designed two cakes for Halloween, one shaped like a coffin and the other a cauldron. It's actually quite risqué of us to create a cake shaped like a coffin! Whether it succeeds or fails, I feel that we have to try something different, it gives us experience.

As banquets are a big part of your operations, could you tell us a bit about them?

Aside from Aqua City all our outlets are available for banquets. In fact, banquets can be held anywhere in the park, providing we have enough lead time, and our animals aren't affected – after all, animals are central to the Ocean Park experience – their wellbeing is paramount.

Speaking of animals, sustainable seafood also features in your menus...

Yes, but it's not just to do with the F&B department. We have support from the education department to communicate that even though we eat fish, it doesn't mean we have to cause their population to deplete. Our procurement department is also very meticulous about sourcing and always requires certification from the suppliers. Aside from simply providing alimentation, we also want to bring across the importance of being green.

只是遊玩和娛樂方面，對食品的要求也是一樣。

我們非常強調團隊合作，有意見會說出來和共同商討，這是海洋公園一個很好的合作文化。有時廚師可能會過份安於現狀，而忘記了如何作出創新，例如即使是經典菜式，其實也可以注入新意。在這種情況下，我們會帶有關廚師到其他餐廳去，使他們明白儘管我們以前一直都是這樣做，但並不代表我們就要墨守成規。

你可能認為現狀沒有甚麼不好，但世界在不斷變化，我們不能坐在那裡甚麼也不做。

傳統上，主題公園的食物都沒有顯赫名聲，這種情況有改善嗎？

海洋公園現時在晚上有表演，例如是煙花。這意味著晚餐可以豐盛一些，而食客的進食時間也會長一點。上個月我們推出了晚間入場票，在樂園之外，遊客還可以觀看表演和享用晚餐。

可否分享最近海洋公園所提供的食物有何改變？

我們剛剛開設了水都餅店。這是海洋公園的首間餅店。我們為萬聖節設計了兩款蛋糕，其中一款像個棺材，而另一款則是個大鍋。棺材蛋糕的意念其實頗為大膽！但無論成功與否，我都認為值得一試，因為我們可以從中吸取經驗。

宴會是你們業務的重要一部份，你可否詳細描述一下？

除了水都餅店，我們的其他餐廳都可以用來舉行宴會。事實上，在海洋公園中的任何一個角落都可以，只要我們有足夠的準備時間，以及不會騷擾到我們的動物就可以。歸根究底，動物對於海洋公園來說是最為重要的，我們必須確保牠們無憂無慮地健康生活。



Halloween Coffin Cake
哈囉喂升官發財棺材蛋糕



Witch's Pot
巫婆煲

說到動物，你們在準備餐牌上的海鮮時有考慮到可持續性的問題嗎？

有的，當中所涉及的不單止是餐飲部，我們亦得到教育部的支持。即使我們的餐牌上有魚類，但是絕不會令有關魚類的數量大幅減少。我們的採購部在入貨時非常謹慎，並會要求供應商提供有關的認證。除了關注食物的營養外，我們亦十分重視環保的問題。

CAPITAL GAIN

「首」要任務



*As the national capital, **Beijing** is the political and cultural hub as well as the centre for international exchange for China. Today, Beijing has developed into a modern, international city that successfully hosted the 2008 Beijing Olympic Games. Business districts such as Financial Street are epitome of both economic strength and an open China, while buildings such as the National Centre for the Performing Arts, Terminal 3 of Beijing Capital International Airport, China Central Television Headquarters, and Beijing National Stadium (the “Bird’s Nest”) have become symbols of modern Beijing. Beijing is old yet modern, exuding an ancient capital’s rich cultural heritage and demonstrating how its enduring wisdom has evolved into an all-embracing modern culture.*

北京作為首都是全國政治、文化和國際交往中心。今日的北京，更已發展成為一座現代化的國際大都市，成功舉辦了2008年北京奧運會。金融街等商務區更是北京對外開放和經濟實力的象徵。中國國家大劇院、北京首都國際機場3號航站樓、中央電視台總部大樓、“鳥巢”等建築也成為了北京的現代符號。北京她既古老又時尚，除了可以領略到古都濃厚的人文歷史氣息，更能為其源遠流長、兼容並包的文化所折服。

Apart from world-famous sights such as the Forbidden City, the Great Wall and the Summer Palace, Beijing also boasts ancient Chinese quadrangles (*siheyuan*) and hutongs. These Chinese quadrangles, topped with green roof tiles, are the most common type of houses in the old town of Beijing. They are separated by a maze of narrow alleys that comprise the famous hutongs of old Beijing.

The Quintessential Peking Opera – With a history of more than 200 years, Peking Opera is a quintessential element of Chinese culture. Exquisite costumes, enthralling vocal style, various types of facial makeup, singing, dance, martial arts, music, fine art and literature are combined together in a single performance which resembles western opera in the eyes of westerners, hence was called “Peking Opera” in the West. Liyuan Theatre is just one of many venues offering performances of Peking Opera.

There are a selection of luxury hotels including Park Hyatt Beijing, JW Marriott, the Ritz Carlton and the Peninsula Beijing.

There are also plenty of affordable options including Super 8, Home Inns, Orange Hotel, Hanting Inns & Hotels and 7 Days Inn.

SIGHTSEEING

觀光

除了聞名世界的故宮、長城、頤和園等名勝，北京還有歷史悠久的四合院和胡同，四合院是老北京城最主要的民居建築。一座座青瓦灰磚的四合院之間形成的窄巷，就是著名的老北京胡同。



國粹京劇 – 京劇是地道的中國國粹，有二百餘年的歷史，華麗的戲服、動聽的唱腔、百變的臉譜，集歌唱、舞蹈、武打、音樂、美術、文學於一體，與西方歌劇有類似之處，所以被西方人稱為“Peking Opera”。觀看京劇可到梨園劇場等地。

ACCOMMODATION 住宿

高檔酒店可選擇柏悅酒店、JW萬豪、麗絲卡爾頓、王府飯店等。經濟型酒店可選擇速8、如家、桔子、漢庭、7天連鎖等。

Beijing is a city renowned for its gourmet and offers the best selection in China. Having a long, enduring history and with an impressive diversity, Beijing snacks enjoy universal acclaim and fanfare for their attention to ingredients and focus on fine cooking. Typical snacks include *douzhi'r* (a fermented drink made from beans), *doumian sutang* (a flour-based dish encrusted with sugar), sour plum soup, tea soup, *xiao wotou* (steamed corn bread), sweet Fuling pancake, sweetmeats, *tanghulu* (candied fruit on bamboo skewers), *aiwowo* (cakes made from glutinous rice), *wandouhuang* (cake made from peas and flour), *lu dagun* (pastry made from soy bean flour), *guan chang* (stuffed pig intestines), *bao du* (cow's stomach lining) and fried liver.

SNACKS

小吃

北京是美食之城，居內地之首。北京的風味小吃歷史悠久、品種繁多、用料講究、製作精細，堪稱有口皆碑。京味小吃的代表有豆汁兒、豆麵酥糖、酸梅湯、茶湯、小窩頭、茯苓夾餅、果脯蜜餞、冰糖葫蘆、艾窩窩、豌豆黃、驢打滾、灌腸、爆肚、炒肝等。



Aiwowo
艾窩窩

Da Dong Roast Duck Restaurant – Named after general manager Dong Zhenxiang who is nicknamed as “Da Dong” by his friends, Da Dong Roast Duck Restaurant has three branches in Beijing, all catering to the high-end market. It is also the most popular restaurant for foreigners to taste roast duck. Da Dong’s duck is made with eight different seasonings and can be savoured in eight different ways. Da Dong’s concern for patrons’ health underpins its innovative approach to cooking, and also contributes to its prosperous business.
Nanxincang International Plaza, 22 Dongsishitiao, Dongcheng; South East Corner of Changhong Qiao, East Three Ring Rd; Jinbao Place Shopping Centre, 22 Jinbao Street, Dongcheng

Bao Yu Wang Yan Chi Lou – This restaurant wonderfully combines the superb elements of Cantonese cuisine, official cuisine, Hunan and international recipes in its Chinese cuisine. In the pursuit of international cuisine excellence, the restaurant only uses top-quality ingredients in the preparation of dishes, which include abalone (also known as “King of Seafood”), abalone rice, truffle soup, foie gras and Australian beef.
B1, Ocean Plaza, 158 Fuxingmennei Dajie

Capital M – At M Restaurant, one can savour the wonderful western recipes while enjoying the resplendent charm of Beijing. This natural blend of east and west is both harmonious and effortless, and the resulting unique emotions can only be enjoyed at M Restaurant.
3/F, 2 Qianmen Dajie, Chongwen

NOBU Beijing – Ranked by the New York Times as one of the top ten restaurants in the world, NOBU currently runs 26 branches in 22 cities worldwide. A classic Japanese theme and desserts that surpass the traditional boundaries of culinary craftsmanship will leave you craving for more. With an artistic approach, NOBU perfectly blends eastern and western flavours to provide its patrons with a completely eye-opening dining experience.
1/F, JW Marriott, 83 Jianguo Road, Chaoyang

DINING

餐飲

大董烤鴨店 – 總經理董振祥被朋友們暱稱為大董，由此得名。向來以高端定位的大董烤鴨店在北京有三家分店，也是外賓品嚐烤鴨的主要去處之一。這裡的烤鴨“有八個調料、八種吃法”。從健康的角度為食客考慮是大董創新的基礎，生意紅火的原因。
**東四十條店：北京市東城區東四十條22號，南新國際大廈
團結湖店：北京市東三環長虹橋東南角
金寶街店：北京市東城區金寶街22號（金寶匯內）**

鮑魚王燕翅樓 – 從粵菜到官府菜、湘菜，舶來的優異元素，正絲絲入扣糅進中餐烹飪中。餐廳捨得甄選頂級食材，如素稱“海味之冠”的鮑魚、鮑魚飯、松露湯、法式肥肝、澳洲牛肉等等，與食客一同追求國際飲食時尚。
北京市復興門內大街158號遠洋大廈B1

前門M餐廳(米氏餐廳) – 味蕾在享受西式美食的同時，視野裡充斥著濃厚的北京韻味，雖說中西合璧卻透著渾然天成，絲毫不會感覺格格不入。這種獨一無二的感覺，也只有來這裡才能感受到了。
北京市崇文區前門大街2號3層

NOBU Beijing – NOBU餐廳曾被《紐約時報》選為世界十大餐廳之一。目前已在全球22個不同城市開設了26家餐廳。經典的日本料理是菜單的主角，甜品也打破了傳統的製作工藝，讓人欲罷不能。採用藝術手法，NOBU將東西方不同的口味完美融合，給顧客帶來耳目一新的美食新體驗。
北京市朝陽區建國路83號JW萬豪酒店1樓



Nobu Beijing

** The above information is provided by Angliss Beijing Food Service Limited.
** 以上資料由安得利(北京)食品貿易有限公司提供。

On the move to China



Yannick Alleno, the highly acclaimed chef of 3-Michelin-starred Parisian restaurant Le Meurice, is set to open another overseas outpost of his casual restaurant concept at the Shangri-La Beijing, in the places that was once Blu Lobster, named Simple Table Alléno Yannick, hence S.T.A.Y, after the successes at One&Only The Palm in Dubai and Royal Mansour in Marrakech. Casual, fresh, seasonal and local produce will be the order of the day, woven into a simple French-inflected menu, with communal tables and chopsticks to inspire maximum comfort. The Pastry Library will provide sweet endings.

S.T.A.Y

Shangri-La Beijing
29 Zizhuyuan Lu
Beijing, China
www.shangri-la.com

Wings a-flutter



Matt Abergel, formerly of the popular Zuma Hong Kong has set up his own yakitori restaurant bordering the happening SoHo area of Hong Kong. This double-storey space is already pulling in crowds with its skewers, using the whole chicken,

including innards, and house-made Japanese liquors.

Yardbird

33-35 Bridges St
Sheung Wan, HK
yardbirdrestaurant.com

Shiny New Copper



Former executive chef of Allure in the Le Royal Meridien, Michael Wendling, who also lists three-Michelin-starred restaurants under Georges Blanc in his CV, is showing his own culinary prowess in his adopted city of Shanghai. Cuivre, which means copper, and the pots and pans made from the metal, is a decidedly casual spot in contrast to his previous places of employment, featuring a mix of wood and raw concrete, as well as copper adornments and quirky details. The food is similarly relaxed, inspired by the south of France.

Cuivre

1502 Huaihai Zhong Lu
Shanghai, China

FHC China



Coming up to its 15th edition, the Food and Hospitality Exhibition in China incorporates Food & Drink, Retail, Hospitality & Foodservice Equipment, Wine & Spirits, Tea & Coffee and Meat shows. Last year saw 1,017

exhibiting companies from 79 countries and regions and over 20,000 buyers from all across China. Well-attended by hotel general managers and procurement teams from large corporations, this event is an important platform for F&B professionals to connect. Angliss will be at FHC, find us at booth 2K27.

16-18 Nov

Shanghai New International Expo Centre
2345 Longyang Rd, Pudong
Shanghai, China
www.fhcchina.com

進軍中國

Yannick Alleno為巴黎米芝蓮三星級餐廳Le Meurice的掌舵人，這位備受推崇的大廚將會再度進軍海外，在北京香格里拉酒店Blu Lobster餐廳的原址開設Simple Table Alléno Yannick (S.T.A.Y)，把其簡約進餐體驗進一步發揚光大。事實上，Yannick Alleno過往已有一連串的成功經驗，當中包括阿聯酋杜拜的One&Only The Palm 以及摩洛哥馬拉喀什的Royal Mansour。餐廳標榜簡單美味的法式食品，店內氣氛輕鬆，而且會選用時令新鮮的地道食材。至於餐廳內用上長桌和筷子，使食客可以在最舒適的環境中進餐。至於其「美點圖書館」(Pastry Library)更可滿足喜愛甜食的人士的需要。

S.T.A.Y

中國北京紫竹院路29号
北京香格里拉大酒店
www.shangri-la.com

串燒狂熱

之前於香港Zuma服務的Matt Abergel最近於香港中環蘇豪區附近開設了自己的日本串燒餐廳。兩層的餐廳吸引了不少日

式串燒的擁躉，他們可以在這裡享用到用整隻雞製成的串燒（包括雞雜），並能一嚐店內特製的日式燒酒。

Yardbird

香港上環橋樑街33-35號
yardbirdrestaurant.com

不「銅」凡響

Michael Wendling之前是上海世茂皇家艾美酒店Allure的行政總廚。此外，他曾師從米芝蓮三星級大廚Georges Blanc。最近，他決定在自己的第二個家鄉——上海一展身手。他開設的餐廳名為Cuivre，在法文中是「黃銅」的意思，而餐廳內烹調器皿就是用黃銅所製成的。與Michael之前所工作的餐廳相比，Cuivre營造了一個更為輕鬆隨意的環境，裝修以木材和混凝土為主，並配以黃銅裝飾以及別樹一格的細節。而所提供的食品亦以簡約為主，帶有明顯的法國南部美食風格。

Cuivre

中國上海淮海中路1502號

中國食品飲料及餐飲設備展覽會

這個展覽會已經是第15屆舉行，展出內容涵蓋了食品飲料、零售、酒店及餐飲服務設備、酒類、茶及咖啡以至肉類。去年，一共有來自79個國家及地區的1,017個參展商，吸引了中國各地逾20,000個買家。參觀者包括酒店的總經理以及大型企業的採購團隊。這項活動是飲食業專業人士交流業務的大好機會。安得利亦會參與是次盛事，我們的攤位號碼為2K27，歡迎您前來參觀。

11月16-18日

中國上海龍陽路2345號
上海新國際博覽中心
www.fhcchina.com

Sleeping by the Park



Luxury hotels group Dorchester Collection, who also own such luminaries as Hotel Plaza Athenee, Le Meurice, The Dorchester and Hotel Bel-Air, has opened 45 Park Lane in London, with just 45 rooms and suites in refined Art Deco-inspired style, all overlooking Hyde Park. Food and beverage features include restaurant CUT by leading American chef Wolfgang Puck, and Bar 45, with the largest American wine cellar in the United Kingdom.

45 Park Lane

45 Park Lane, Mayfair
London, United Kingdom
www.45parklane.com

Thumbs Up Down Under

The 2012 Australian Gourmet Traveller Awards – one of the country's most respected restaurant awards – were announced in late August. While the top 100 list was unsurprisingly dominated by restaurants in Sydney and Melbourne (the top three being Marque and Quay, both in Sydney, and Cutler & Co in Melbourne), there was a good number of representatives in Queensland, Western and Southern Australia, as well as many restaurants in the rural areas too, showing a slight, but important shift away from the two dominant cities.

www.gourmettraveller.com.au

Zagat got Googled



One of the world's largest restaurant guidebook companies, the 32-year-old Zagat Survey, was bought by Google in September. Google announced that it will integrate Zagat's extensive, reviewer-based restaurant recommendations into its "local offering". Although strongest in its home market of America, it covers more than 100 cities covered throughout the world. Google has yet to announce the precise integration, but speculation is rife, and with its already phenomenal search and mapping capabilities, anything seems possible.

Salons des vins et de la gastronomie, Nantes

In the face of modernisation, globalisation and standardization of food, 21 regions of France all hold these "Salons" once a year (except Brest, which holds two per year) to showcase their region's vast and quality array of local, traditional food and wine. In November, the Salon will be in Nantes, regional capital of Pays de la Loire, located along the Loire river, in northwestern France. To be expected are local wines such as Muscadet, ingredients such as fleur de sel (Nantes is known for its salt pits),

dairy, and produce that take advantage of its geographical location – where land, sea and river meet.

19-21 Nov

Parc Expo - La Beaujoire
Route de St Joseph
Nantes, France
gl-events-exhibitions.com

海德公園旁的新酒店

高級酒店集團Dorchester Collection 擁有多家頂級酒店，包括Hotel Plaza Athenee、Le Meurice、The Dorchester 以及 Hotel Bel-Air。最近該集團在倫敦增添了新一員，這間名為45 Park Lane的酒店只有45間客房及套房，但全部以精緻的 Art Deco 裝飾藝術作為設計風格，並可眺望海德公園的美景。酒店內的高級飲食好去處包括由著名美國大廚 Wolfgang Puck 所操刀的CUT餐廳，以及擁有全英最大美國酒品酒窖的Bar 45。

澳洲第一



澳洲最備受推崇的餐廳獎項「2012年澳洲美食旅遊餐廳指南大獎」(Australian Gourmet Traveller Awards)已於8月底公佈。前100名仍然與往年一樣以悉尼及墨爾本的餐廳為主(三甲分別是位於悉尼的 Marque 和 Quay 以及墨爾本的 Cutler & Co)，但亦有不少來自昆士蘭、澳洲西部及南部的餐廳上榜，同時出現了部分位於鄉郊的餐廳。這顯示除了兩大城市以外，澳洲的其他地方的餐廳正在悄然崛起。

Zagat被 Google收購

Google在本年9月收購了全球最大餐廳指南公司之一、擁有32年歷史的Zagat Survey。Google宣佈將會把Zagat 廣泛的餐廳評級資料加入到其「本地資訊」之內，而這些評級資料主要是由評論者所提供的。雖然該指南在美國方面的資訊更為完備，但亦包括了全球各地過百城市的餐廳資料。Google尚未公佈整合資訊的詳情，但人們對此引頸以待，原因是Google在資料及地圖搜尋方面已經執搜尋器市場的牛耳。

南特(Nantes) — 美酒及美食沙龍



在食品現代化、全球化及標準化的時代，法國的21個地區每年都會舉行一次「美食沙龍」(除了布雷斯[Brest]，該地每年會舉行兩次)，以展示其地區多樣化的本地優質食品 and 美酒。沙龍將會於11月19-21日在南特舉行，該地為法國西北部盧瓦爾河(Loire)地區的首府。沙龍所展示的將包括「慕絲卡黛」(Muscadet)等當地美酒、鹽花(南特以其鹽坑而聞名)、奶類食品以及農產品，原因是該地區擁有一流的地理位置，擁有肥沃土地，亦是海和河的交通之處。

Food-related websites and blogs that inspire:

讓你耳目一新的飲食網站、博客：



Like it says on the tin 食物與科技的完美結合

*When we think of technology and food, our minds conjure up images of Cryovac machines and liquid nitrogen, POS machines at best. However, what the founder of **Food+Tech Connect**, Danielle Gould, came up with was how information technology and the world of food intersect.*

This doesn't mean playing your restaurant's music from an iPod, or well, it could, if it was through an app designed specifically for the food and beverage industry. The website mostly covers new programs and applications related to food. Be it a smartphone application that helps diners choose dishes according to their personal taste, new discoveries in recipe search sites, social media sites to connect farmers to consumers, or infographics to educate people about various issues to do with food.

The site not only features the technology, but the "entrepreneurs, technologists, researchers, policy makers, and farmers that are changing the way we produce, sell, consume, and interact with food," says Gould.

These connections have also become a springboard from which food and technology-related events have arisen, bringing people from largely very different spheres together.

The design of the site is simple and easy to navigate; a refreshing change from many technology sites that clutter up the page simply in an attempt to pack in any new technology. Most posts fall into the categories of "Innovators", "Open Data", "Events", with a series of other administrative sections, as well as a "Classifieds" section for food & technology-related hiring notices.

The people behind food and technology innovations are categorised under the "Innovators" section, including startups and food policy makers. The "Open Data" section includes easy-to-understand infographics and food-related data, and "Events" include major meetings and conferences related to the website's subject.

Although based in America, Food+Tech provides unique insight and trendspotting opportunities into the niche, but increasingly relevant question of how the digital world is changing the food industry, and vice versa.

當談及科技與食物時，我們往往會想起Cryovac的食品收縮膜包裝機、液態氮或者是POS收銀系統。但**Food+Tech Connect**的創辦人Danielle Gould則認為美食世界與資訊科技世界相遇時，應該是另一番的景象。

資訊科技對美食家來說並不僅僅是指在iPod上播放餐廳的音樂，亦可以是使用專為飲食業而創製的應用程式。Gould的網站包含了有關食品的新電腦應用程式。例如是通過智能手機協助食客根據其個人口味點菜、展示食譜搜尋網站的最新發現、協助農夫與消費者溝通的社交網站，以及與各種食物課題有關的圖像教育資訊。

Gould指出，這網站的主題並非只是科技，當中亦針對「管理者、技術人員、研究者、決策者以及農夫們，有關資訊有助他們改善現時食物的生產、銷售、消費和互動方式」。

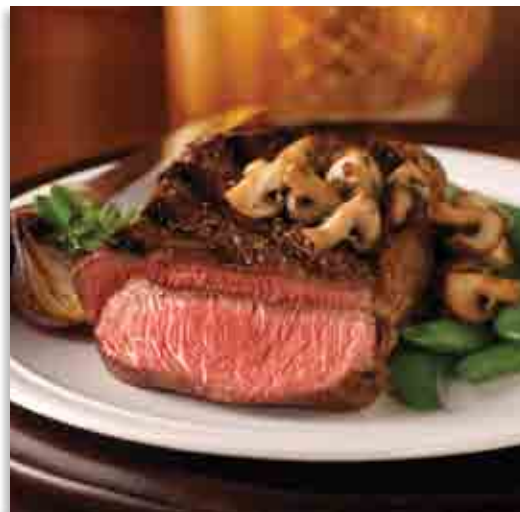
這些方式扮演了溝通橋樑的角色，促成了不少與食物和科技有關的活動，不同領域的人士因而可以互相交流。

網站的設計非常簡單、易於瀏覽，有別於現時許多科技網站雜亂無章，只是充斥著各種不同新科技資訊的情況。大部份的帖文都會分成「創新者」(Innovators)、「開放數據」(Open Data)及「活動」(Events)三類，以及一系列其他的行政資訊。此外，亦有一個「職位廣告」(Classifieds)欄可供食品和科技業作招聘之用。

與食品和科技創新有關的人士會被歸入「創新者」一欄，當中包括新成立的公司以及食品政策決策者。至於「開放數據」的部分，則列出容易理解的圖像資訊及食物相關數據，而「活動」欄目則有與網站課題有關之主要會議及研討會的資訊。

雖然Food+Tech是一個美國網站，但是為我們提供了一個非常獨特的視角，突顯了相關課題的最新潮流，使瀏覽者能夠更加清晰了解到為甚麼數碼世界對飲食業的影響越來越大，而飲食業又如何反過來推動資訊科技的發展。

Website | 網站：www.foodandtechconnect.com



欢迎莅临上海国际食品饮料及餐饮设备展览会

上海安得利郎晴食品贸易有限公司热忱邀请您参观第15届FHC展览会。我们会有新品展示和产品演示，向参观者呈献实用技术及发展趋势。届时您将可了解安得利独家代理的法国鹅肝、鱼子酱、澳洲牛肉、法国奶酪、意大利面和鱼子酱等优质食品如何能助您将餐饮业务更发扬光大。

安得利大中华区团队诚挚恭候您的莅临！

地点：
上海浦东新区龙阳路2345号
上海新国际博览中心

开放时间：
11月16-17日 9:30-17:00
11月18日 9:30-16:00

展位号：
2K27 (西二馆)





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