

ISSUE **51**
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foodtalk

FRAGRANT FORTUNE The man who brought Thai food to China

KICKING UP A STINK Durian takes over the fruit world

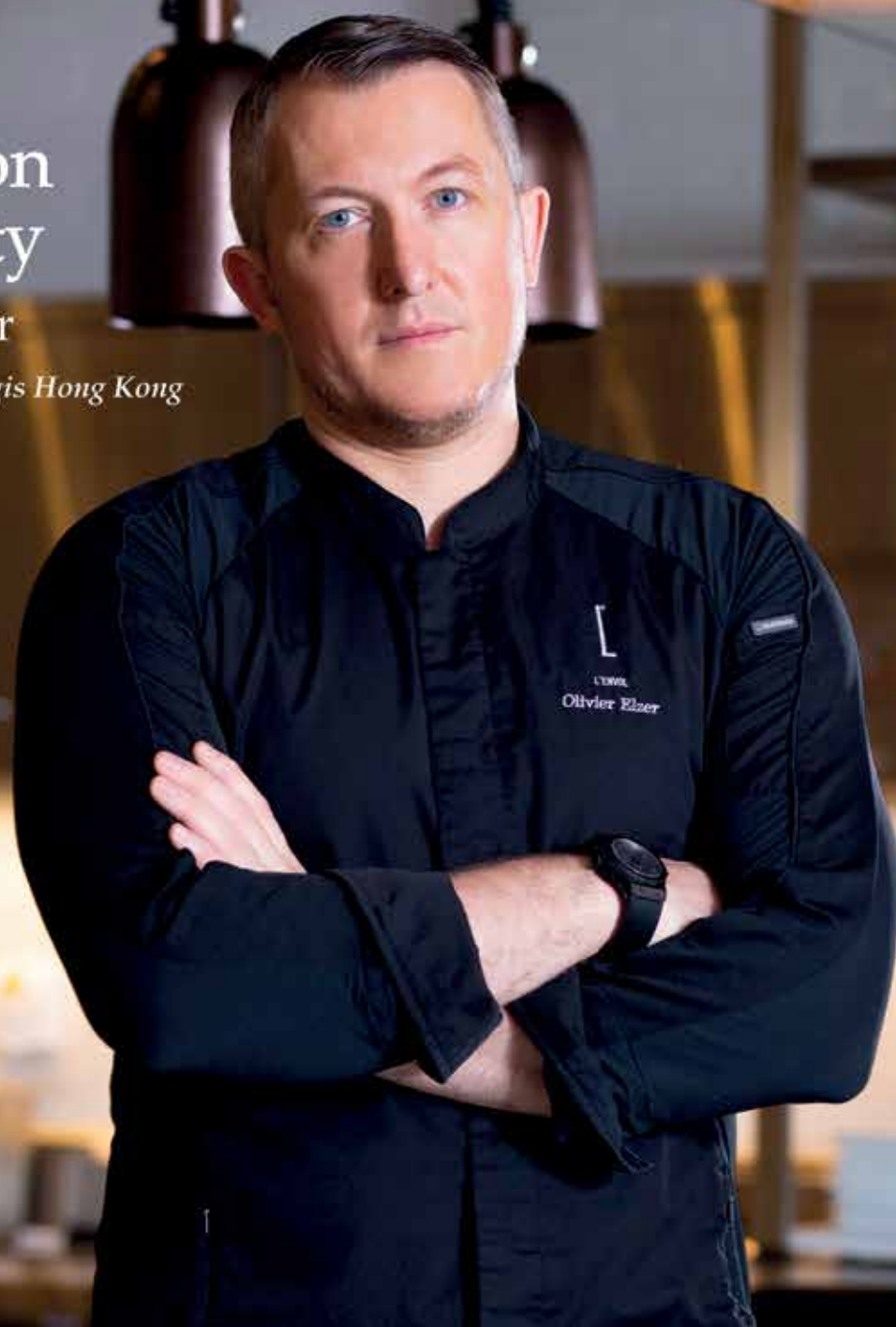
KEEPER OF THE FAITH Raffles Singapore's Pierre Burgade

A FAMOUS FEAST Angliss Shanghai re-enacts historical banquet

A Passion for Purity

Olivier Elzer

L'Envol, The St. Regis Hong Kong



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Welcome to the 51th issue of foodtalk!

As a company that constantly strives for growth and success, it is essential we look towards new products, technology and systems that give us the edge in this competitive marketplace.

That's why we brought you the news in the last issue that Deli Butcher Associate is now our Ready-to-Eat production facility's single contact point, benefitting clients by providing a dedicated, focused sales and customer service team located directly in our facility that they can contact directly.

Our news this issue is that we have added several exciting new products. Although we already have a strong relationship with Callebaut – the world's leading manufacturer of high-quality chocolate and cocoa products – we are now handling two more of their products, Cacao Barry and Carma. As a division within Callebaut, Cacao Barry is an undisputed leader in French pastry, while Carma is Callebaut's Swiss gourmet reference, offering a high quality, ready-to-use product covering all requirements of the professional pastry chef.

There's also plenty of news and developments from our sister companies in the region, with Angliss Beijing recently organising a sharing session on dessert-making techniques, Angliss Shanghai thrilling guests with a historical banquet on the Bund and Angliss Shenzhen once again hosting its F&B Sharing Forum.

Meanwhile Angliss Singapore showcased its products at the seventh edition of The Asian Masters, picked up a prestigious award at the Asia Pacific Entrepreneurship Awards and took part in the popular Sentosa GrillFest as Official Food Partner.

Elsewhere in the issue there are the usual interviews with some of Asia's most happening chefs and F&B leaders, including Chef Olivier Elzer of The St. Regis Hong Kong, Chef Pierre Burgade of Raffles Singapore and Loman, founder of successful Chinese chain Guangzhou Banana Leaf.

Enjoy the issue!

Johnny Kang
Regional Managing Director - Asia

第51期的foodtalk隆重登場！

作為一間不斷成長和追求成功的公司，我們必須尋找能夠在瞬息萬變及競爭激烈的市場中為我們帶來優勢的新產品、技術和系統。

正因如此，我們在上一期中很高興向大家宣佈 Deli Butcher Associate 現已是我們即食食品生產設施的單一聯絡點。顧客只需直接聯絡我們駐廠房的客戶服務團隊，便可透過專為他們提供的用心和專注銷售服務，訂購所需產品。

今期為大家帶來的最新消息是我們已添加了一些令人雀躍的新產品。憑藉與世界首屈一指優質朱古力和可可產品製造商 Callebaut 所建立的穩固合作關係，我們最近又引入了這品牌的另外兩款產品，分別是 Cacao Barry 和 Carma。作為 Callebaut 的一個部門，Cacao Barry 絕對是法國糕點業的領導者，而 Carma 則是 Callebaut 在製作瑞士美食時不可缺少的高質量的即食產品，能滿足專業糕點廚師的每一個要求。

此外，我們在亞太區的姊妹公司最近也有不少新聞和動態，例如北京安得利最近舉辦了一次甜品製作技術分享會、上海安得利在外灘舉辦了一場令賓客為之振奮的歷史性宴會、深圳安得利再次舉辦了餐飲分享論壇等等。

與此同時，新加坡安得利在第七屆『亞洲食尊』上展示了其出色產品、在『亞太企業精神獎』中獲得了尊貴獎項、並以大會食品合作夥伴身份參加了廣受歡迎的『聖淘沙燒烤節』。

一如既往，今期當然亦少不了我們和幾位亞洲最頂尖廚師和餐飲領袖的精彩訪問。今期的主角包括香港瑞吉酒店大廚 Olivier Elzer、新加坡萊佛士酒店大廚 Pierre Burgade 和中國連鎖餐廳『廣州蕉葉』的創始人 (Loman)。

現在就準備好，欣賞我們為大家細心預備的內容吧！

江文喜
亞洲區董事總經理

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L
L'ÉTOILE
Olivier Elzer



*White asparagus en blanc-manger,
sea urchin brioche, king crab and mimosa egg*

Asian Home, French Heart

Photography by Chris Luk and courtesy The St. Regis Hong Kong

Chef Olivier Elzer, Culinary Director at The St. Regis Hong Kong, explains that while he loves Asian food, he's a classic French purist at heart – and that's exactly how his customers want it

FT(Foodtalk): Was there someone who ignited your enthusiasm for food and cooking when you were growing up?

OE(Olivier Elzer): Food was in my family's blood! My mother ran a restaurant and my grandfather had three more in Geneva – all were simple but authentic, and visiting them was very inspiring. My mother taught me that going to restaurants was a celebration. I used to help her with casual tasks, but if any of the chefs called in sick I was always happy to jump in. It could be pretty stressful for a 14-year-old, but I was encouraged and was always eating! I worked my way up in the classic French restaurant style;

身在亞洲 情繫法國

香港瑞吉酒店餐飲總監Olivier Elzer表示，雖然他鍾情於亞洲美食，但內心深處卻一直是一位典型的法國純粹主義者 – 這特質正是顧客最希望他擁有的

FT(Foodtalk): 在成長過程中，是否曾有人激發了你對食物和烹飪的熱情？

OE(Olivier Elzer): 早在幾代之前，我的家族便一直和食物結下不解之緣。我的母親曾經經營一間餐廳，而我的祖父在日內瓦亦有三間餐廳。雖然每一間餐廳都很簡單，但風味卻十分正宗，令每位顧客都賓至如歸。我媽媽曾告訴我，到餐廳進膳其實可以一項慶祝活動。我曾經在閒時幫忙過打點一些雜務，每當有廚師打電話請病假時，我都會自告奮勇填補空缺。雖然一般14歲小伙子對臨危受命擔當廚師一職可能會覺得異常緊張，但我卻會很受鼓舞，嘴巴更會整天吃過不停！我在經典法國餐廳風格的環境中努力工作。除了動力和壯志雄心外，我比餐廳內任何人都更努力。由於常與食物接觸，我在15歲左右便開始意識到烹飪可能就是我的未來。

“I started to realise at around 15 that cooking might be my future”

「由於常與食物接觸，我在15歲左右便開始意識到烹飪可能就是我的未來」

*The tail with hazelnut butter and the claws in fregola
The elbows in ravioli with fresh aromatic herbs broth*



I was motivated, ambitious, and tried harder than anyone there. I started to realise at around 15 that cooking might be my future.

FT: How did it feel to be named one of the country's 22 best young chefs by the Gault Millau French restaurant guide early in your career?

OE: Well, it was not overnight success! I had worked hard, graduating culinary college and going on to deliberately seek out restaurants with head chefs with the toughest reputations. Not only did I enjoy challenging myself, and learned the ropes super fast, but I earned respect that subsequently opened a lot of doors for me, for example, my first head chef position, and of course the Gault Millau recognition.

FT: You have had several influential mentors, including the renowned chef Pierre Gagnaire – can you explain how?

OE: Chef Gagnaire holds France's highest culinary honours,

FT: 甫出道，你便被高特米魯 (Gault Millau) 法國餐廳指南評為全國22位最佳年輕廚師之一。您對這稱號有什麼感覺？

OE: 其實我的成功並不是一朝一夕的事。多年來，我一直努力工作。烹飪學院畢業後，我刻意尋找聘有眾所周知最嚴厲主廚的餐廳。事實上，我不但喜歡挑戰自己，而且學習速度亦很快。雖然選擇了比較崎嶇的路，但我贏得了尊重，隨後機會亦接踵而來，當中當然包括人生中第一次擔任主廚職位和得到高特米魯美食指南點名稱讚。

FT: 你曾受幾位有影響力的導師所薰陶，當中包括名廚 Pierre Gagnaire。這些名師如何影響你在烹飪方面的風格？

OE: 作為殿堂級大廚，Gagnaire 不但擁有法國最高烹飪榮譽，亦是一位國家級偶像。能夠在他的餐廳與他合作炮製美食，實在是每位雄心勃勃的廚師所夢寐以求的。正因為我很幸運，並擁有無比的決心和能耐，故此我亦常常得到面試的機會。此外，我亦曾為鼎鼎大名的 Joel Robuchon 和 Jean-Yves Leurranger 工作。Robuchon 是一位出色而十分有氣度的大廚，亦是目前米芝蓮摘星紀錄最高的廚師。我非常榮幸自己對工作充滿熱誠和有承擔的特點獲得這些偉大廚師的欣賞。我曾與他們合作的經驗，絕對成就了今天的我。



*Vanilla cream cloud and crispy meringue,
fresh wild strawberry and consommé*



and is a national icon. Of course every ambitious chef wants to gain experience working with him at his restaurant. Because I was lucky enough to achieve that I always get job interviews! I also worked for Joel Robuchon and Jean-Yves Leuranguer. Robuchon was a great man with a big heart, and of course has collected the most Michelin stars ever. I am lucky these amazing chefs saw something in me, a young guy who wanted to work hard and showed promise. I am who I am because of the chefs I have worked with.

FT: Can you describe how you went about achieving three Michelin stars at L'Atelier de Joel Robuchon Hong Kong?

OE: All Robuchon restaurants share the trademark ambience, cuisine and service, and that's what his customers want – along with the iconic bread and mashed potato! He sets it up for you, you just need to be able to run with it. Although the focus is on the chef, reproducing this winning formula takes discipline and commitment from the entire team, from kitchen to reception, service,

FT: 你能否描述一下自己如何為 L'Atelier de Joël Robuchon Hong Kong 摘取米芝蓮三星榮譽？

OE: 事實上，所有 Robuchon 餐廳都擁有其獨特的氛圍、美食和服務，這就是一眾顧客所需要的 – 當然街知巷聞的麵包和薯蓉也必定是顧客的基本要求！品牌為餐廳作出定位，而管理團隊最重要的任務就是確保一切妥善運作。雖然廚師是重點，但要令這公式成功的首要條件是整個團隊的紀律和承諾，從廚房到接待、服務、糕點、甚至酒類的供應，都必須以一絲不苟的態度處理。能學習如何做到最好及烹飪廚神的豐富、令人沉醉及代表法國餐飲巔峰招牌菜式，不單是一種挑戰，更是千載難逢的特權。人們常說，如果你在與 Robuchon 一起參賽時贏得米芝蓮殊榮，勝利的其實是他。

FT: 眾所周知，『la croute de ma grand-mère』是你的得意之作。能否介紹一下這招牌菜式的特別之處嗎？

OE: 我的祖母曾教誨我不要浪費任何食物 – 甚至是舊了或剩下的麵包，也應該珍惜。我添加了混入羊肚菌和脆卜卜甜麵包的濃濃蘑菇忌廉醬，令這款食物升級成為特別的菜式。然而，單是進行這烹飪過程，便需要為期三天的時間。當我加入香港瑞吉酒店



“ While I focus on classic French cuisine I employ a contemporary style, personalising and localising wherever possible, explaining different stages of my life in the process ”

「雖然我專注於經典的法國美食，但我採用了現代風格，盡可能個性化和本地化，以解釋我生命過程中的不同階段」

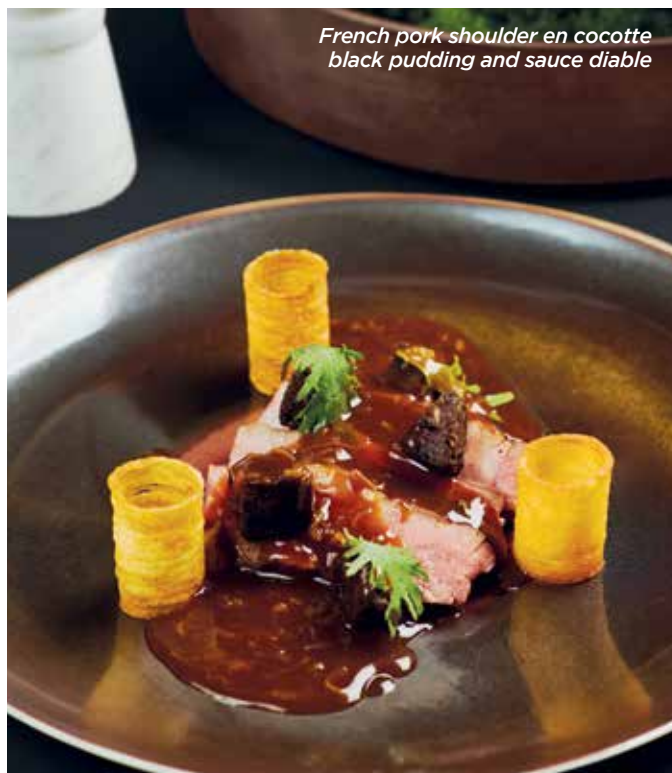
pastry and wine. It's a privilege and you will learn how to be the best, cooking his signature dishes which are rich, indulgent, and represent the pinnacle of French dining. It's often said that if you win Michelin stars while with Robuchon it was really his victory.

FT: Can you describe your signature dish 'la croute de ma grand-mere'?

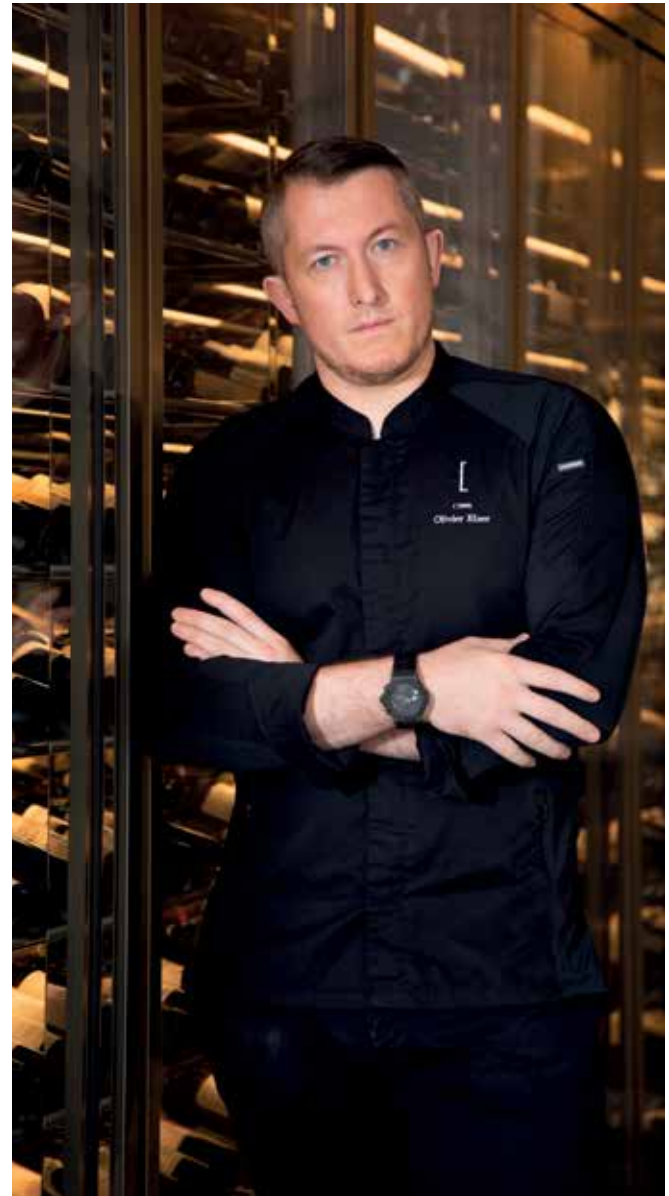
OE: My grandmother taught me to never waste anything – even stale, leftover baguette. I added a rich mushroom cream sauce with morels and crisp sweetbreads, which elevated it to something special. However it is a three-day cooking process. When I joined The St. Regis Hong Kong I created new signature dishes - Le Kristal Kaviari, some based around caviar, which I love, and always get a strong response from customers.

FT: You have said you want to redefine the tastes, textures and technique of French cuisine – what's your thinking here?

OE: While I focus on classic French cuisine I employ a



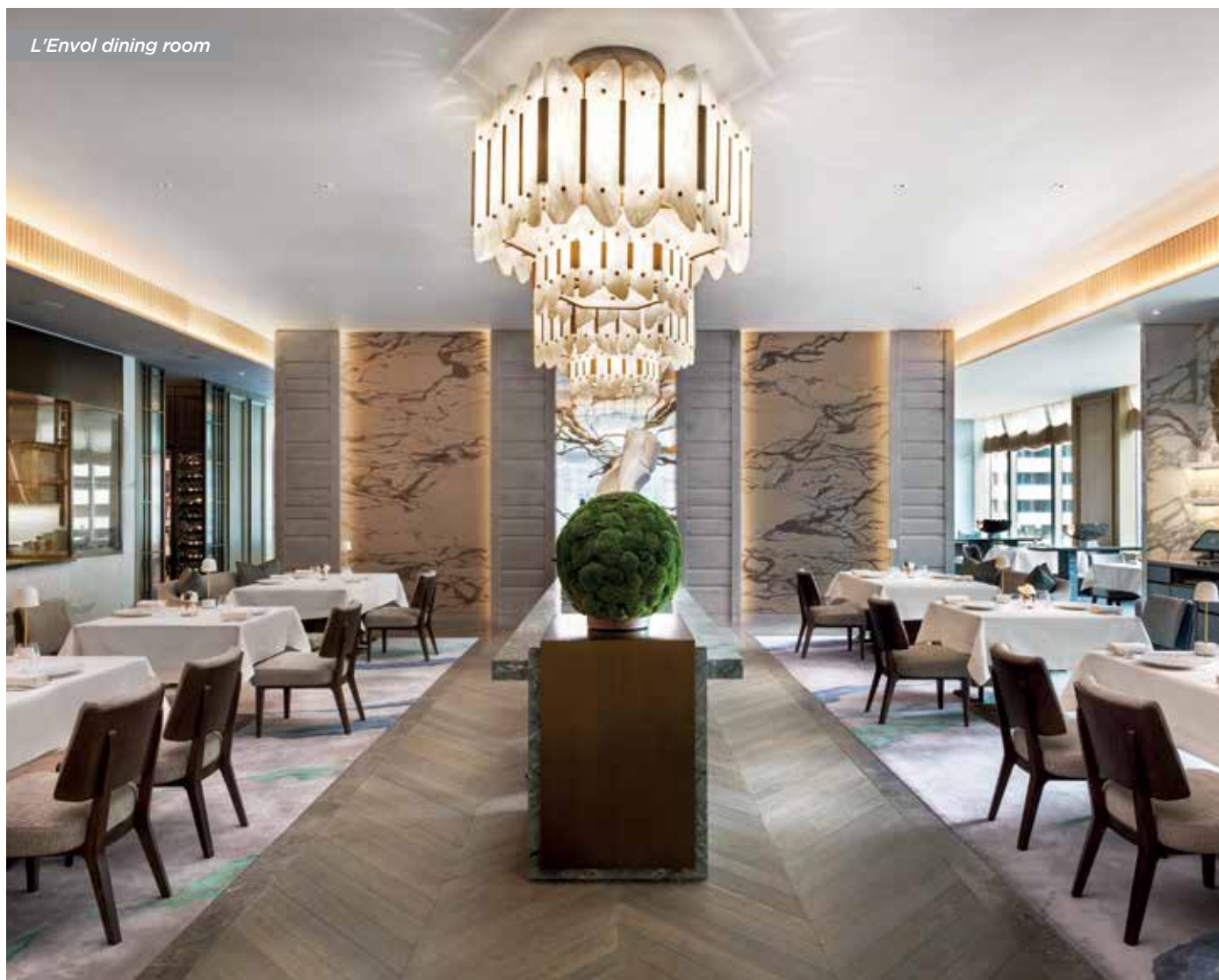
*French pork shoulder en cocotte
black pudding and sauce diable*



時，我創造了一些招牌菜，其中一個名為 Le Kristal Kaviari，是以我喜歡的魚子醬為基礎。這些招牌菜都常得到顧客的青睞。

FT: 你說你希望為法國菜的口味、質地和技術作出重新定義。在這方面，你有什麼想法？

OE: 雖然我專注於經典的法國美食，但我採用了現代風格，盡可能個性化和本地化，以解釋我生命過程中的不同階段。



contemporary style, personalising and localising wherever possible, explaining different stages of my life in the process. As long as you respect the ingredients you can do a lot. Hong Kong people love abalone, for example, so I use it with my beef tartare and add caviar to make it original and current. Our customers don't expect every ingredient to be available all year round. They prefer and appreciate what is in season, for example, truffles at the end of the year.

FT: How would you describe your priorities at The St. Regis?

OE: It's no secret that we are aiming for Michelin stars. But it's important to balance this with ensuring a busy restaurant and customer satisfaction. The restaurant has only been open four months, and yet we already have regular customers. So we need to develop new dishes and take a few risks. Customers appreciate the evolution of cuisine and always want something new to keep them entertained and interested. Hong Kong consumers are smart and educated, and while demand is high, there are many good restaurants, so we need to offer authentic and challenging experiences.

只要您尊重這些成分，您就可以完成很多事情。例如，眼見香港人喜歡鮑魚，我便將其與我的其他牛肉一起使用，並添加魚子醬，以令其成為最具創意的新菜式。我們的顧客並沒有期望全年都可以品嚐到所有食材，相反，他們喜歡並欣賞季節性的東西，例如年尾盛產的松露。

FT: 你會如何描述你在瑞吉酒店要達成的優先事項？

OE: 當然，我們的目標是摘取米芝蓮星，這其實早已不是什麼秘密了。但重要的是要平衡這一點，並確保餐廳生意額和顧客滿意度。雖然餐廳至今只開業了僅僅四個月，但我們已有一些常客。因此，我們需要進一步設計新菜式，並冒一些風險。顧客欣賞美食的進化，時常演變出一些新的菜式，以保持顧客們對法國菜的熱誠和興趣。香港的消費者很聰明，且一般受過良好教育，雖然需求很高，但城中仍不乏好的餐廳。正因如此，我們更需要提供真實而富挑戰性的體驗。

FT: 您對亞洲和融合美食有何看法？

OE: 雖然我喜歡亞洲美食，但我決不會在餐牌上加入亞洲或

“ Hong Kong consumers are smart and educated, and while demand is high, there are many good restaurants, so we need to offer authentic and challenging experiences ”

「香港的消費者很聰明，且一般受過良好教育，雖然需求很高，但城中仍不乏好的餐廳。正因如此，我們更需要提供真實而富挑戰性的體驗」

FT: How do you feel about Asian and fusion cuisine?

OE: While I love Asian food I would never include it – or any kind of fusion – on my menus. I'm cooking to make people happy, but you also need to cook from your heart, and show self-belief. So I'm prepared to create some authentic dishes that not everyone will like – you can't compromise too much! And while I source the best Asian ingredients, I prepare them using French techniques. Otherwise you run the risk of losing your identity.

FT: You have been in Hong Kong for 10 years. What do you like about this town?

OE: It has been a great experience. I feel at home here, it's an efficient place, and you can travel around the region, which is wonderful. The sheer variety of food on offer in Hong Kong has changed me a lot – I can eat something new every day.

任何融合美食的元素。雖然我喜歡烹飪的原因是要讓別人快樂，但我也需要用心炮製每一道菜，並且表現出自信。因此，我已準備好製作一些不是每個人都喜歡的正宗菜式，因為事實不能妥協太多！雖然我採購最好的亞洲材料，但我仍會使用法國的烹調技術準備。否則，我的菜式將面臨失去自己身份的風險。

FT: 不經不覺，你在香港已生活了10年。究竟這城市有什麼是值得你喜歡的？

OE: 住在香港的感覺實在太好，因為它令我有家的感覺。這裡不但是一個高效率的地方，四通八達的道路和各式各樣的交通工具更為各人帶來不少方便。在香港，我能隨時隨地買到各種各樣的食物，這亦為我的生活帶來很大變化，因為我現在每天都可以吃到不同的食物。 ㊦





Proudly Swiss since 1931

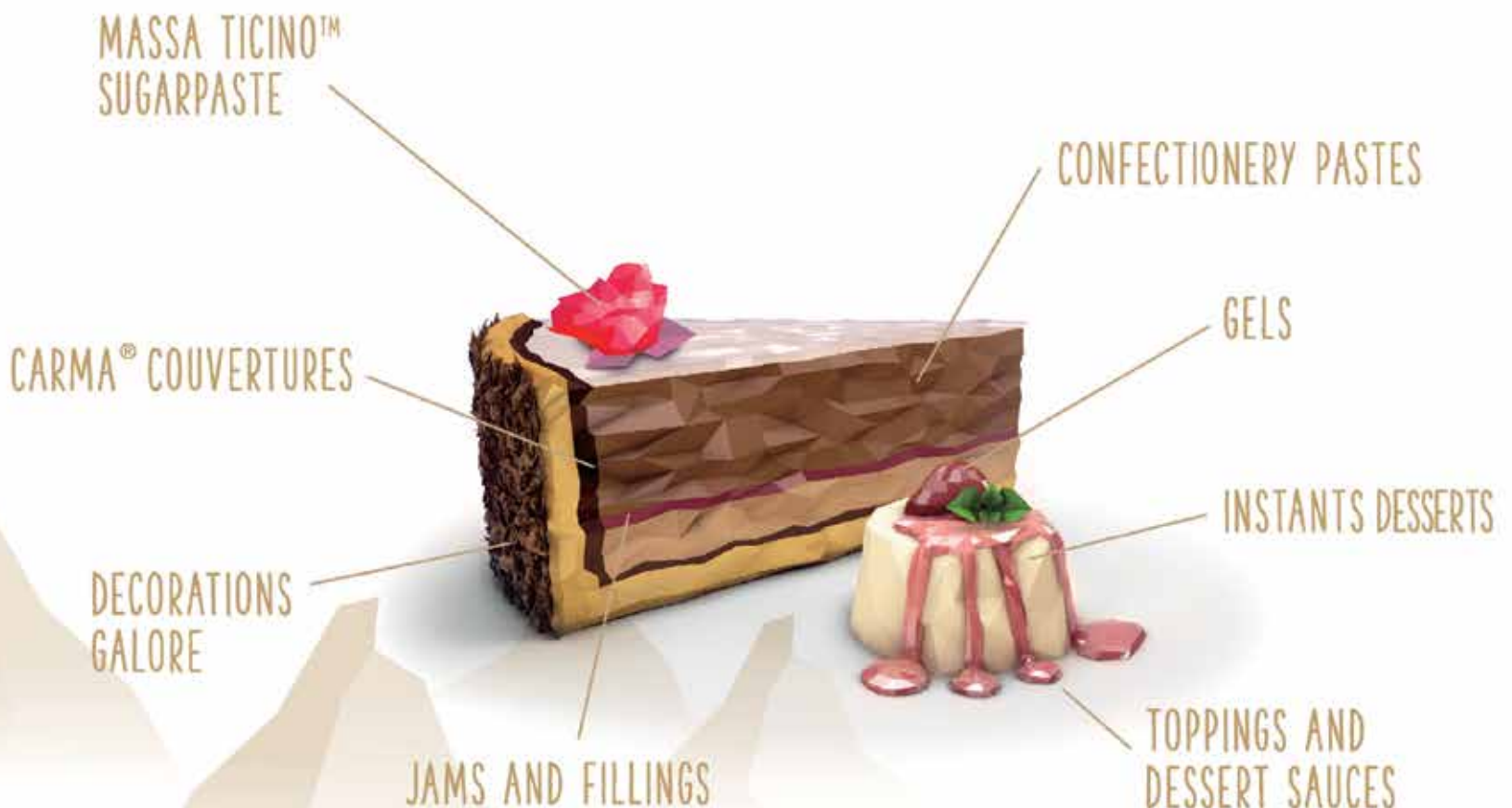


IT ALL STARTED IN 1931 IN ZÜRICH, SWITZERLAND, WITH THE SWEET TOOTH OF OUR VISIONARY FOUNDER, CARL MAENTLER.

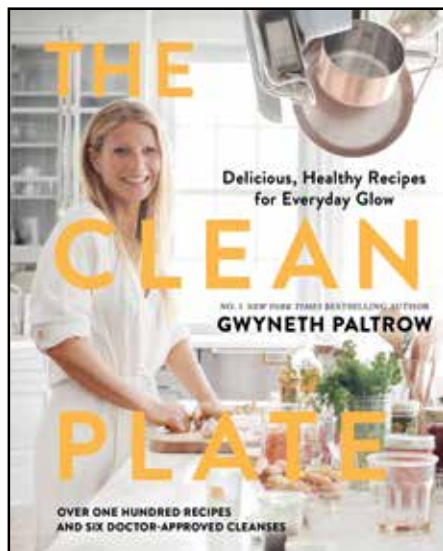
CARL'S MISSION WAS TO LEAVE AN INDELIBLE IMPRESSION ON SWISS DESSERT CULTURE. HIS AIM WAS TO MAKE THE WORKING LIFE OF BAKERS AND PASTRY CHEFS EASIER AND BETTER, BY OFFERING THEM THE BEST INGREDIENTS POSSIBLE.

TODAY WE CONTINUE TO BUILD ON HIS LEGACY TO CREATE A VIBRANT SWISS CHOCOLATE EXPERIENCE IN OUR SMALL FACTORY IN DÜBENDORF, SWITZERLAND.

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The Clean Plate: Eat, Reset, Heal

Gwyneth Paltrow, Grand Central Publishing

A new cookbook by actress Gwyneth Paltrow presents a collection of delicious and healthy recipes and meal plans

There is a natural temptation to be suspicious of celebrities who write books, whatever the subject material. Are they trying to impose their whacky lifestyles or beliefs on their legion of fans or simply cashing in on their fame?

Actress Gwyneth Paltrow, however, is already a New York Times best-selling cookbook author (Notes From My Kitchen Table, It's All Good), and her motivation to share simple, quality food and her favourite recipes focusing on great flavours and clean ingredients have contributed considerably to this success. Her new book is also her most ambitious: over 100 recipes and customisable meal plans that offer taste, simplicity, and targeted health benefits via detoxes and cleanses.

Smoothies, soups, entrées, snacks, and desserts include Turkey Meatball Pho, Sheet Pan Chicken Broccolini, Butternut Squash Tacos, Kale and Sweet Potato Salad with Miso and sweet treats like Cashew Turmeric Iced Lattes and Chocolate Chia Pudding.

Aware of her readers' busy lifestyles, Paltrow has made most recipes versatile enough to be adapted for fast lunches on the go, weeknight treats, or more ambitious full on cleanse week programmes.

Working with doctors and nutrition experts, there are dishes designed to combat specific ailments and promote good health. These include adrenal support, heart health, candida (fungi that live in the body), heavy metal detox (to get rid of lead and mercury), fat flush (to cleanse the liver) and veg-friendly ayurveda.

Crammed with great recipe ideas and health tips, lots of attractive photos and inspiration, The Clean Plate may be the book you need to improve your eating habits over the autumn and winter.

吃得完美： 食療讓身體休息與復原

作者：Gwyneth Paltrow

出版社：Grand Central Publishing

荷里活演員桂莉芙柏德露最近推出的一本新食譜為讀者建議一系列美味健康的食譜和飲食策略

無論所寫的主題是什麼，人們傾向對名人所寫的書半信半疑，因為無法弄清這些名人是試圖將自己的生活方式或信仰強加於粉絲群中，還是只是沽名釣譽地一嘗做作家的虛榮感？

然而，荷里活女演員桂莉芙柏德露早已是紐約時報最暢銷的食譜作者（來自我餐桌的筆記，就是最美）。她的成功源自分享簡單、優質食物和自己最喜歡的食譜的願望，而當中專注於美味和乾淨食材的特色更可算是成功的重要元素。是次出版的新書亦是她寫作而來最大型的作品，當中介紹超過 100 種食譜和可隨意定制的飲食策略。這些幫助排毒的飲食策略，不但美味而簡單，更針對健康帶來多種益處。

食譜的類型可謂包羅萬有，當中包括沙冰、湯、主菜、小吃和甜品。菜式方面，則包括越式火雞肉丸河粉、鍋烤雞肉配小西蘭花、胡桃南瓜玉米餅、羽衣甘藍和番薯沙律配味噌，以及腰果薑黃牛奶咖啡和朱古力奇亞籽布甸等甜品。

有見她的讀者們多數生活忙碌，故此柏德露所推介的大多數食譜材料和做法都可依照個人喜好和需要作調整，適合不同讀者。不論是享用快餐然後匆匆出門、週末晚餐、抑或決心實行自己的一週大計，為身體排毒，書中都有合適的介紹。

這部書更與醫生和營養專家合作，當中包括一些特意對抗某些疾病和促進身體健康的菜式。這些包括刺激腎上腺分泌、促進心臟健康、抑制念珠菌（生活在體內的真菌）、重金屬排毒（去除鉛和水銀）、脂肪沖洗（清潔肝臟）和素食喜好者阿育吠陀的建議。

The Clean Plate 不但提供多款精美創意食譜和健康秘訣，更有大量令人目不暇給和帶來靈感的照片。想一想，它可能就是一本幫助您在今個秋冬季改善飲食習慣的書。📖



Centre of Excellence

Following three years of successful operation Angliss Hong Kong Food Service recently announced that Deli Butcher Associate is now the Ready-to-Eat production facility's single contact point. Angliss General Manager Butcher Master Mathias Winter explains how this will benefit clients



FT(Foodtalk): Can you first remind us why the Ready-to-Eat (RTE) production facility was created and whom it caters for?

MW(Mathias Winter): RTE was created to serve Hong Kong's growing demand for quality and premium delicatessen products. Previously there were more quality local meat producers but they gradually vanished as fast food became more popular. As Angliss already provides a wide range of products, RTE was created to enhance our customer offering with a processed meat service. Our products are served at foodservice providers, restaurants, clubhouses, sandwich shops, airlines, caterers, schools, staff canteens, fast food outlets, hotels, bars, bakeries, delicatessens and retailers. We also sell our products in Macau.

卓越中心

經過三年成功營運，安得利香港餐飲有限公司最近欣然宣布 Deli Butcher Associate 現已成為即食生產設施的單一聯絡點。安得利總經理兼肉類專家Mathias Winter 為我們講解這安排將如何令顧客得益

FT(Foodtalk): 您能否首先提提大家為何要興建即食產品 (RTE) 的生產設施？這項服務主要為哪一類的顧客而設？

MW(Mathias Winter): RTE 最初是為了滿足香港人對優質和頂級熟食產品不斷增長的需求而設。其實在這之前，市場上曾有更多優質本地肉類生產商，但隨著快餐越來越盛行，這些生產商亦逐一消失。由於安得利的產品種類已很廣泛，我們希望能透過RTE的誕生來提升加工肉類的質素和選擇，從而令我們的客戶服務更全面。使用我們產品的包括餐飲

“I attend international food fairs, carry out a lot of research and keep my eyes and ears open ... it is important to be in close contact with our customers, chefs and the public”

「我不時會出席國際食品博覽，以了解最新的市場趨勢和行業發展…與顧客、廚師和公眾保持密切關係是非常重要的」



Cheese Krainer sausage



Smoked ham skin on

FT: What advantages does RTE enjoy over its competitors?

MW: One of our advantages is definitely our state-of-the-art production facility. The plant was planned and built from scratch to top European standards, which means the workflow is very efficient without any cross contamination, and all equipment meets the highest standards of work safety and hygiene. This gives us a lot of flexibility and means we are able to handle small or large orders. More importantly, our RTE staff are experienced, committed and passionate about producing and selling quality products. Combined with our wide sales network this gives us a real edge.

服務供應商、餐廳、會所、三文治店、航空公司、餐飲服務商、學校、員工飯堂、快餐店、酒店、酒吧、麵包店、熟食店和各零售商等。此外，我們亦在澳門出售我們的產品。

FT: 和競爭對手相比，RTE有哪些優勢？

MW: 公司的優勢之一絕對是我們最先進的生產設施。我們從零開始規劃這間工廠，並以一絲不苟的態度建造當中每一個細節，務求達到歐洲的頂級標準。當中的工作流程非常高效，並且確保沒有任何交叉污染的機會。此外，所有設備都符合最高的工作安全和衛生標準。這為我們提供了很大的靈活性，讓我們能同時處理各大小訂單。更重要的是，我們的 RTE 員工在生產和銷售優質產品方面不但經驗豐富，更以充滿熱情的態度，盡力地做到





FT: What difference will this single contact point for RTE – Deli Butcher Associate – make to clients?

MW: Our clients will now be able to directly contact the dedicated sales and customer service team at our facility. This means we are able to act faster and with more flexibility to fulfil client inquiries – a win-win for everyone.

FT: RTE can offer customers a customised production facility. Can you explain a little more about this service?

MW: Many customers have their own ideas and requirements. We are able to tailor-make products according to their needs – for example, different sizes, flavours, shapes or even their own recipes. We work closely with our customers so we can provide their exact requirement.

FT: What are the most popular products and current trends at RTE?

MW: Our most popular products are bacon, gammon



最好。結合重要元素和我們廣泛的銷售網絡，確實令公司在拓展 RTE 產品方面佔盡優勢。

FT : Deli Butcher Associate 這 RTE單一聯絡點會為顧客帶來什麼不同的體驗？

MW: 我們的顧客現在已可直接聯絡我們工廠的專業銷售和客戶服務團隊。透過這貼心服務，我們除了能更快地行動外，亦能更靈活地回答顧客的查詢。不論對顧客或公司，這項服務的提升都是雙贏的。

FT：聽聞 RTE 可以為顧客提供定制的生產設施。你能否解釋一下這項服務的內容？

MW: 事實上，許多顧客都有自己的想法和要求。有見及此，我們能夠根據他們的要求定制產品 - 例如不同的尺寸、口味、形狀甚至以他們自己的食譜預備產品。我們與顧客緊密合作，務求提供能完全滿足他們要求的服務和產品。

FT：RTE 最受歡迎的產品是什麼？目前的趨勢又是如何？

MW: 我們最受歡迎的產品是煙肉、金門火腿、冷盤、cheese krainern (奶酪香腸)、肉卷、早餐香腸和煙燻挪威三文魚。事實上，我們的傳統歐洲食譜在市場上非常受歡迎。此外，作為季節性產品，我們的煙燻原隻火雞絕對是我們眾多聖誕產品中的亮點之一。

FT：不少人認為進食如火腿和香腸等加工和即食食品並不健康。Deli Butcher Associate 如何解決這些問題？

MW: 良好而健康的食物始於正確的食材。我們的食材來自歐洲、美國、加拿大、紐西蘭和澳洲，當中更有一些是為我們度身定制的。我們的宗旨是不會在質量上作出妥協。此外，我們的整個產品系列都是不含味精 (MSG) 的。

“ RTE staff are experienced, committed and passionate about producing and selling quality products ”

「我們的 RTE 員工在生產和銷售優質產品方面不但經驗豐富，更以充滿熱情的態度，盡力地做到最好」

ham, cold cuts, cheese krainern (sausage with cheese), meatloaf, breakfast sausage and smoked Norwegian salmon. Our traditional European recipes are proving to be very popular in the market. As a seasonal product our smoked whole turkey is definitely one of the highlights among our Christmas items.

FT: There is a perception that some processed foods and ready to eat products such as ham and sausages are not healthy. How does Deli Butcher Associate address these issues?

MW: Good and healthy food starts with the right raw materials. Our ingredients are carefully sourced from Europe, America, Canada, New Zealand and Australia, with some tailor-made exclusive for us. We do not compromise on their quality. In addition our whole product range is MSG free.

FT: Can you tell us something about your background, and how you find yourself working in Hong Kong?

MW: I'm a German national, educated and trained as a master butcher in Germany. I first came to Hong Kong in 1995 for a short vacation but fell in love with the culture and was determined to return to work here as a butcher. After my apprenticeship in 1997 in the northern part of Germany I gained solid work experience, and then in 2007 had the opportunity to work in Singapore. After six years there I finally got the opportunity to work in Hong Kong!

FT: How do you stay up to date with developments in the industry and customer requirements?

MW: I attend international food fairs to learn about the latest market trends and industry developments, carry out a lot of research and keep my eyes and ears open. Consumption habits and trends are continually changing so it is important to be in close contact with our customers, chefs and the public.

FT: Are there further plans for the RTE facility? What's next?

MW: We want to further improve our service and skills and develop our product range even better moving ahead. With our dedicated sales team we are open to explore new business opportunities and provide an extensive range of solutions to serve our customers.



FT：你能否和我們分享一下你的背景以及是如何在香港工作的？

MW: 我本身是德國人，在家鄉接受教育和培訓成為一位肉類專家。當我在 1995 年首次來香港渡假時，我很快便愛上了這地方的文化，並決定將會回到這裡擔任肉類專家的工作。當我於 1997 年在德國北部完成學徒培訓後，便有幸獲得豐富的工作經驗。2007 年，我有機會在新加坡工作。在那裡工作六年後，我終於有機會來香港工作了！

FT：您如何及時了解行業千變萬化的發展和顧客的嚴謹需求？

MW: 我不時會出席國際食品博覽，以了解最新的市場趨勢和行業發展。同時，我亦喜歡進行研究，讓自己增廣見聞，保持開放態度。事實上，社會的消費模式和趨勢每一刻都在變。因此，與顧客、廚師和公眾保持密切關係是非常重要的。

FT：你們的 RTE 設施會有進一步的計劃嗎？下一個目標又是什麼？

MW: 我們希望能進一步改善服務和技能，並發展我們的產品系列，以便更好地向前發展。憑藉專業銷售團隊的努力，我們願意開拓新的商機，為顧客提供廣泛的選擇，讓烹飪和美食變得更加精彩。🍴



Jose Siquiera
Executive Chef



An Innovative Take on Tradition

Raffles Singapore's executive chef Pierre Burgade explains how he maintains the legacy and reputation of the iconic property while introducing his trademark culinary innovations

Photography courtesy Raffles Singapore

FT(Foodtalk): Can you tell us something about your upbringing in southwest France and what attracted you to food and cooking?

PB(Pierre Burgade): I grew up in Bordeaux, a French region of course famous for its wines. Being exposed to the buzz of the food and wine scene there, I was intrigued and inspired to enter the culinary trade as a chef.

FT: Having worked in the US, Australia and extensively across Asia, can you explain where has most shaped your culinary style?

PB: Through my work experience across different countries I have discovered new produce, flavours and cooking techniques. For example, I learned about the delight of raw tuna while working in Hawaii and cooked with seafood like marron [the largest freshwater crayfish] in Australia. In Asia I was exposed to herbs such as lemongrass and galangal and Indian spices. This has enriched my culinary style, enabling me to effectively lead the different kitchen teams at Raffles Singapore.

創意與傳承

新加坡萊佛士酒店的行政總廚 Pierre Burgade 講述自己如何在努力保留這座歷史性建築物的特色與尊貴地位之餘，為顧客帶來一道又一道的創意招牌菜式

FT(Foodtalk): 你能否與讀者們分享有關你在法國西南部的一些成長故事以及是什麼驅使你對食物和烹飪產生濃厚興趣的？

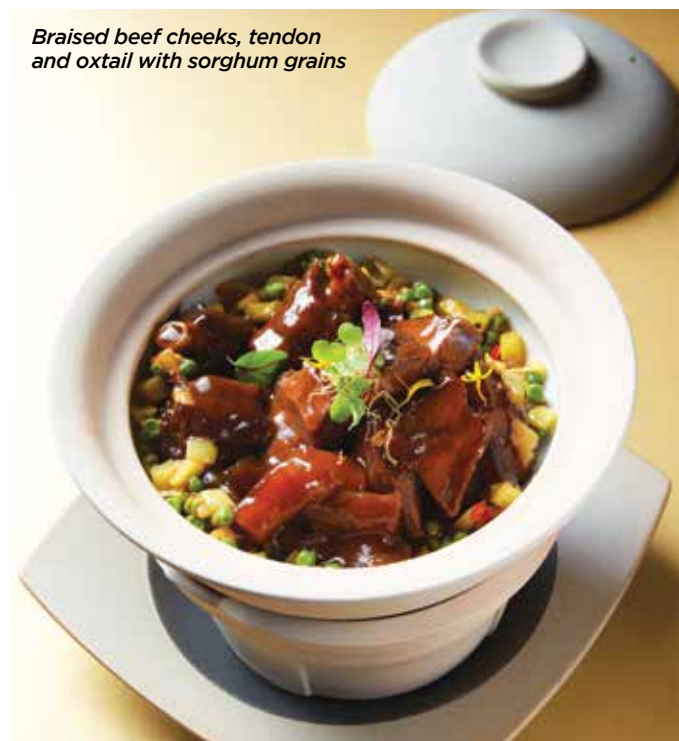
PB(Pierre Burgade): 我在法國的波爾多長大。眾所周知，該區一直以來都以葡萄酒而聞名於世。因此，我可謂自小就在林林總總的美食和佳釀的薰陶中長大。在好奇心的驅使下，我對烹飪產生了興趣，並立志要成為一位出色的廚師。

FT: 你曾在美國、澳洲和亞洲各地工作過。可否說說哪裡對你的烹飪風格影響至深？

PB: 透過在不同國家工作所汲取的經驗，我發現了新的食材、味道和烹飪技巧。例如，我在夏威夷工作時有幸品嚐了生吞拿魚的

FT: You had an earlier stint with Raffles Singapore in 2004/5 and then returned in 2009. What is it about the brand that appeals to you?

PB: Raffles Singapore's timeless elegance, iconic status and strong food and beverage offerings resonate with me.



Braised beef cheeks, tendon and oxtail with sorghum grains

美味，並在澳洲以罕有的 Marron 龍蝦 (最大的淡水小龍蝦) 等海鮮下廚。在亞洲，我亦有機會接觸如香茅和南薑等香草以及印度香料。這些經驗直接豐富了我的烹飪風格，讓我能更有效地領導新加坡萊佛士酒店各廚藝團隊。

FT: 據知你早在 2004 至 2005 期間便與新加坡萊佛士酒店合作過，然後再於 2009 年回巢。究竟這品牌所吸引你的是什麼？

PB: 除了新加坡萊佛士酒店那永恆的優雅，其舉足輕重的地位和強大的餐飲選擇都令我對這酒店產生濃濃的情意結。

FT: 可否分享一下你如何同時管理八間不同風格的餐廳 - 當中有何妙策？

PB: 對，這艱巨任務絕對需要一些策略。這八間餐廳包括我們開業自1892年的經典北印度餐廳 Tiffin Room、與Anne-Sophie Pic合作的法國高級餐廳 La Dame de Pic、透過當代中國概念呈現來自中國各省份高級菜餚的藝 (Yi by Jereme Leung) 以及由 Alain Ducasse 主理，並以充滿活力空間提供地中海風味菜式的 BBR。我深信適當人選對現有團隊而言是非常重要的。我所挑選的成員必須具備團隊所需的技能和知識，以配合餐廳的概念和他們在工作上需扮演的特定角色。此外，我也認為事事親力親為及與廚師們一起努力對建立良好工作關係是很有幫助的。

FT: 眾所周知，萊佛士酒店在新加坡是一間極具標誌性的建築物。背負著承傳歷史及傳承使命的責任，你會否感到點點壓力？

PB: 我在新加坡萊佛士酒店已服務了一段日子，並有幸見證修復前後和期間的轉變。我相信憑藉團隊成員間互相支持和盡力做到



Restaurant La Dame de Pic

“ I find it very valuable to be hands-on and on the ground with my chefs for a good working relationship ”

「我認為事事親力親為及與廚師們一起努力對建立良好工作關係是很有幫助的」



FT: You are in charge of eight food outlets with many different styles – what is your strategy for managing them all?

PB: Yes – this includes the Tiffin Room, our signature north Indian restaurant since 1892; La Dame de Pic, a French fine-dining restaurant in partnership with Anne-Sophie Pic; Yi by Jereme Leung, a contemporary Chinese concept presenting elevated provincial dishes from across China; and BBR by Alain Ducasse, a lively space offering the flavours of the Mediterranean. I believe in selecting the right talents with skills and knowledge specific to the role and concept who are also a good fit for the existing teams here. I find it valuable to be hands-on and on the ground with my chefs for a good working relationship.

FT: It's such an iconic institution – do you feel the weight of history on your shoulders?

PB: Having been with Raffles Singapore before, during and after the recent restoration, I believe the support of my teammates and working together to the best of our abilities enables us to deliver the high level of culinary excellence our guests expect.



最好，我們定能為客人提供所期望的高質素菜式，將烹飪藝術帶到另一境界。

FT：新加坡萊佛士酒店一向以傳統而非創新的方式享譽全球。作為一名喜歡以在烹飪方面屢作新嘗試的廚師，你如何在經典和突破之間找平衡點？

PB: 雖然新加坡萊佛士酒店一向以其建於1887年及悠久而卓越的建築而自豪，然而發展卻不是墨守成規。酒店多年來不斷發展，務求滿足賓客們不斷變化的要求。而當中最重要的是懂得接受、適應和對意見作出反饋，以便在提供出色烹飪體驗的同時能不斷改進，做到更好。

FT：最近酒店的大部分餐廳都進行了大翻新。在進行工程的同時，出現了什麼挑戰？當中酒店又訂下了什麼目標？

PB: 在經過兩年的周全設計和悉心修復後，這次重新開放除了為賓客帶來新的餐飲體驗外，更配合各種歷久常新的經典菜式和飲品。看見廚師團隊齊心克服挑戰、共同面對當中的變化，務求上下一心為顧客提供所期望的高質素食物和服務水準，我著實感到很高興。

“ It is important to be receptive, adaptable and responsive to feedback in order to improve while delivering a great culinary experience ”

「最重要的是懂得接受、適應和對意見作出反饋，
以便在提供出色烹飪體驗的同時能不斷改進，做到更好」

FT: Raffles Singapore has a reputation for tradition along classic rather than innovative lines. As a chef who enjoys culinary experimentation, how do you work with this?

PB: While Raffles Singapore is proud of its long and distinguished heritage established in 1887, it is by no means traditional, evolving over the years to cater to the changing needs of our guests. It is important to be receptive, adaptable and responsive to feedback in order to improve while delivering a great culinary experience.

FT: Most of the hotel's restaurants were recently substantially revamped. What kind of challenge was that and what were the objectives?

PB: This reopening after a two-year period of careful and sensitive restoration has brought about an exciting mix of both new and returning food and beverage experiences. I relish the challenge of ensuring my teams of chefs are aligned to these changes and able to deliver at the level our guests expect.

FT: 您曾在這酒店與許多名人嘉賓大廚合作，當中包括 Alain Ducasse 和 Anne-Sophie Pic。這些合作經驗對你自己有何吸引力？

PB: 總括而言，我很珍惜與名廚合作的機會。我們都有一個共同目標，就是為顧客創造獨特的美食之旅。老實說，每一次的合作都為我們帶來豐富經驗。



Saga wagyu beef



*Golden roasted duck with
rose and fermented bean
sauce and rainbow pancakes*

FT: You work with a lot of celebrity guest chefs at the property, such as Alain Ducasse and Anne-Sophie Pic. What appeals about these relationships?

PB: I enjoy working with renowned chefs with the common goal of creating unique gastronomy for our guests. It is always an enriching experience.

FT: Do you pay attention to global culinary trends? Do they influence you?

PB: I keep myself up to date on global culinary trends and adopt them where I feel appropriate.

FT: You have two daughters – would you encourage them to enter the culinary industry? If so what advice would you give them?

PB: Yes, I think my elder daughter shows good potential for hospitality. I would encourage her to be passionate, work hard and to learn as much as she can in the industry.

FT: What's your perfect meal and perfect location to eat it?

PB: My perfect meal would be paccheri with bolognaise and bouillabaisse at home-currently in Singapore, where my family and I are based at.

FT：你會否留意全球有關烹飪的新資訊？這些資訊又會影響你嗎？

PB: 作為一位緊貼潮流的酒店總廚，我時常都會了解全球最新的烹飪趨勢，並在適合的時候派上用場，嘗試一下。

FT：如有機會，你會否鼓勵自己的兩位千金加入餐飲業？如果會的話，你又會給什麼金石良言，讓她們好好準備？

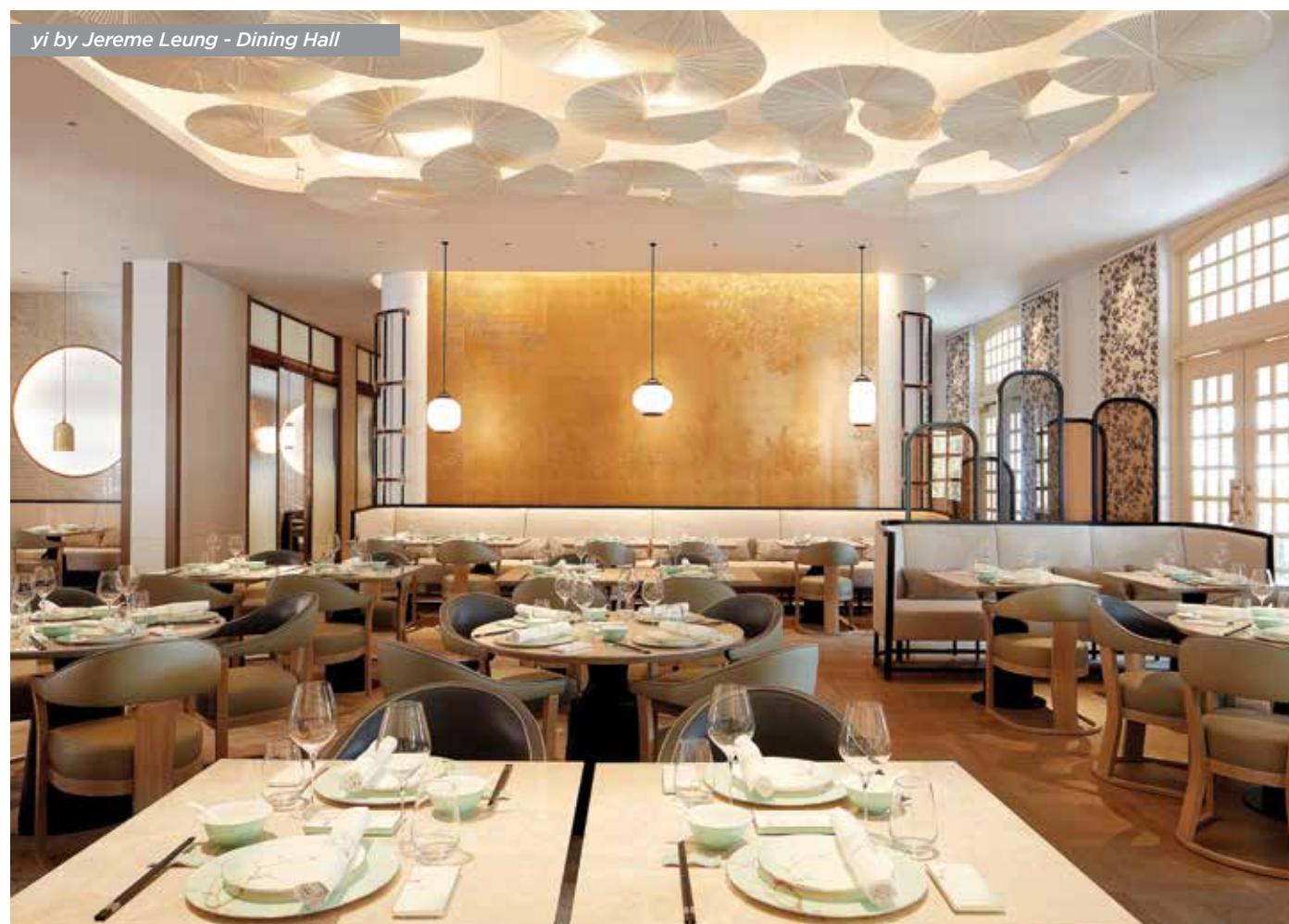
PB: 我認為我的大女兒很有款待客人的潛質。我會鼓勵她以充滿熱誠的態度努力工作，並盡量吸收知識，不要輕易放過學習餐飲業精髓的機會。

FT：你認為最完美的菜式是什麼？而享用這最完美菜式的最佳地點又是哪裡？

PB: 我認為最完美一餐是波隆那肉醬長通粉配搭馬賽魚湯。至於最佳的地點當然是在目前新加坡的家 - 能與家人一起細味這絕配佳餚，確實是天下間最幸福的事。🍷



Blue lobster



yi by Jereme Leung - Dining Hall



Culinary Stars Shine at Asian Masters

The Asian Masters recently returned for its seventh edition, offering Angliss Singapore the perfect platform to showcase its top-grade products while celebrating the best of Asian cuisine

The Straits Times and Lianhe Zaobao Best Asian Restaurants Awards was recently held at Grand Hyatt Singapore based on the theme 'Celebrating Asian gastronomy', with Angliss Singapore selected as official gourmet purveyor for the night.

The year-long gourmet festival incorporated four major events: The Straits Times and Lianhe Zaobao Best Asian Restaurant Awards, Gastronomic Treasures, Feast Asia and Mixology Asia. The grand award ceremony hosted over 300 attendees and yielded a total of 33 bronze, 23 silver and four gold award winners.

As well as providing Angliss Singapore the opportunity to demonstrate its superb products, collaborate with and support local culinary masters and the rising stars of the Asian culinary scene in their quest for culinary excellence, the event also represented a wider celebration of Asian cuisine.

In line with Angliss' strong food service ethos, its products were brought to life by chefs from Singapore Chef Association and renowned culinary stars. As Asian Master's official brands for beef and lamb, exceptional quality products from National Beef and Pure South were the stars of the show.

星級大廚揚威『亞洲食尊』

最近載譽歸來的第七屆『亞洲食尊』，為新加坡安得利提供了一個展示其頂級產品及慶祝亞洲最佳美食的完美平台

由新加坡《海峽時報》和《聯合早報》聯合呈獻的『最佳亞洲餐廳』獎最近於新加坡君悅酒店舉行。在這主題為『慶祝亞洲美食』的活動上，新加坡安得利有幸獲選為當晚的官方美食供應商。

這一期一會的美食節包括四個主要活動，包括《海峽時報》和《聯合早報》『最佳亞洲餐廳』獎、『美食珍寶 (Gastronomic Treasures)』、『亞洲盛宴 (Feast Asia)』和『亞洲雞尾酒 (Mixology Asia)』。是次吸引300多名賓客的盛大頒獎典禮分別誕生了33個銅獎、23個銀獎和4個金獎得主。





In addition, for the first time at Asian Master's award ceremony, a myriad of seafood was served sashimi style, with latest new brand Crussea highlighted as official seafood for the night. Attendees got to savour Crussea's superior quality products decked on ice beds and served by Angliss corporate chefs, Eddie and Elvin.

Angel Bay, Batalle, Candia, Dirafrost, FarmOrigin and Miumi Seafood were also among the many brands from Angliss included in the night's epicurean spread, offering a deliciously enjoyable dining experience for all.

活動除了讓新加坡安得利展示其優質產品外，亦提供與本地烹飪大師和亞洲烹飪界的後起之秀合作的機會，以支持他們在尋求卓越烹飪技術上更上一層樓。此外，是次盛會亦表揚了亞洲美食在國際飲食界獨佔鰲頭，得到各地美食家的青睞。

活動上，新加坡廚師協會的廚師和著名的星級大廚們巧妙地將安得利代理的產品帶入生活，並與公司歷久不衰的餐飲服務精神相呼應。作為『亞洲食尊』大會指定的牛肉和羊肉供應商，National Beef 和 Pure South 的優質產品成為了整個活動的焦點，並為賓客帶來多款令人一試難忘的獨特菜餚。

此外，『亞洲食尊』頒獎典禮亦破天荒以多種獨特魚生款待賓客。當中新加坡安得利的最新品牌 Crussea 成為全晚受矚目的大會海鮮贊助商。賓客有機會品嚐Crussea擺設在冰床上的優質海產，配合由安得利集團廚師 Eddie 和 Elvin 的誠意服務態度，確實是一場難忘的盛宴。

同時，Angel Bay, Batalle, Candia, Dirafrost, FarmOrigin 和 Miumi Seafood 也成為安得利當晚介紹的傑出品牌。衣香鬢影加上喚醒每一顆味蕾的美味，為整個晚會的美食加添色彩，亦為所有賓客帶來難忘及愉快的餐飲體驗。



Angliss Singapore Turns up the Culinary Heat at Sentosa GrillFest

The ever-popular Sentosa GrillFest took place earlier in the summer, with Angliss Singapore again delivering the goods as Official Food Partner

A very eventful summer for Angliss Singapore concluding on a high note with its participation once again as Official Food Partner at Sentosa's Siloso Beach Grillfest.

新加坡安得利為聖淘沙燒烤狂歡節掀起熱潮

今個夏季備受歡迎的聖淘沙燒烤狂歡節 (Sentosa GrillFest) 在較早前舉行，安得利新加坡有幸再次成為官方食品合作夥伴，為活動提供食物

對於安得利新加坡來說，今個夏天絕對非常難忘。尤其當它再次成為在西羅索海灘舉行之聖淘沙燒烤狂歡節的官方食品合作夥伴時，更為這難忘夏季劃上圓滿句號。

The famous one-kilometre stretch of mouthwatering offerings and entertaining roaming performances, Grillfest was back for four weeks, boasting the largest number of participating food and beverage establishments so far, 27, with six stalls set up on the beach for the first time. Visitors had over 130 delicious food options to choose from while enjoying the sand beneath their feet.

This year, Angliss invited four of our foodservice customers to join us by setting up their own food stalls, alongside our stall at our Angliss Gourmet Discovery Pavilion. Besides getting to enjoy our Angliss Corporate Chef's creation – whole lobster in chilli crab sauce, visitors also get to indulge in our partners' local delights like satay, rosti and truffle fries. This plethora of food indeed guaranteed a great night out.

There was also a three-metre high tepee BBQ pit to allow visitors on the beach to experience premium barbequed dishes prepared by renowned Chef Jeremy Cheok of contemporary Asian restaurant Slake.


Basking in the festivity with fairy lights, entertainment, sensational culinary excitement, free movie screenings and picturesque sea views, it was an unforgettable evening. And the event again proved the perfect opportunity for Angliss Singapore to connect with the public through taste and increase brand awareness, as well as introduce interesting food events to valued business customers.



要說是次為期四星期的燒烤狂歡節的賣點，首推長達一公里、令人垂涎的各式美食攤檔和極具娛樂性的表演。是次活動邀請了合共27個餐飲商參與，亦是迄今為止獲得最多餐飲商支持的一次。此外，大會亦破天荒地在海灘上設置了六個攤位，令是次活動更熱鬧。踏在幼滑柔軟的沙灘上，遊客可在130多種美食中細心挑選自己的心頭好。

今年，安得利邀請了四位Foodservice的顧客一併參與是次活動，讓他們在 Angliss Gourmet Discovery Pavilion 旁設置自己的食物攤位。來賓除了可享受我們安得利企業廚師『辣椒蟹醬烤原隻龍蝦』這創新菜式外，亦可以盡情享受由合作夥伴所炮製的地道美食，如沙爹、瑞士薯餅和松露薯條。面對林林總總令人垂涎欲滴的食物，所有來賓都渡過了難忘的一夜。

此外，現場更有一座三米高的燒烤帳篷，讓海灘上的遊客品嚐由當代亞洲餐廳 Slake名廚 Jeremy Cheok 精心準備的優質燒烤菜式。

沉醉於童話般的燈光、娛樂節目、令人一試難忘的美食、免費電影和風景如畫的海景中，來賓都渡過了一個愉快且難忘的晚上。此次活動再次提供了一個絕佳機會，讓安得利新加坡透過美味與公眾互動。除了提高品牌知名度外，亦為尊貴的商業客戶介紹有趣的美食活動，讓生活更添姿采。 





Angliss Singapore Accorded the Asia Pacific Entrepreneurship Awards 2019

The 11th chapter of the Asia Pacific Entrepreneurship Awards (APEA) 2019 Singapore was successfully concluded at Singapore Marriott Tang Plaza Hotel on 12 July 2019

Organised by Enterprise Asia, the leading non-governmental organisation for entrepreneurship in Asia, APEA is a regional awards programme which aims to recognise Asia's outstanding entrepreneurs and enterprises for demonstrating sustainable growth, responsible leadership and operational excellence. APEA Award ceremonies is currently held across 14 countries and markets, including BIMP-EAGA, Brunei, China, Hong Kong, India, Indonesia, Malaysia, Philippines, Singapore, Sri Lanka, Taiwan, Thailand, United Arab Emirates, and Vietnam. This year, the committee received 60 by-invitation only nominations in Singapore across 24 industry categories.



新加坡安得利榮膺2019年亞太企業家獎

新加坡團隊在2019年7月12日於新加坡唐廣場萬豪酒店舉行的2019年亞太企業家獎 (APEA) 第11回中成大贏家

APEA 由亞洲首屈一指的非政府企業家組織『亞洲企業商會』主辦，是一項區域獎勵計劃，旨在表揚亞洲傑出的企業家和企業，以展示可持續發展、負責任領導和卓越運營。APEA頒獎典禮目前在14個國家和市場中舉行，當中包括BIMP-EAGA（東盟東部增長區）、汶萊、中國、香港、印度、印尼、馬來西亞、菲律賓、新加坡、斯里蘭卡、台灣、泰國、阿聯酋和越南。今年，該委員會在新加坡24個行業類別中收到了60份獲邀提名。

今屆項目以『透過可持續創業，促進包容性經濟發展』為主題。300多名與會者獲邀出席是次由行業領導者和貴賓組成的活動。當晚 17 位頂級企業家和企業在頒獎儀式上獲得榮譽。

安得利新加坡有限公司非常榮幸能在企業卓越類別中獲獎。該獎



Angel Ding, Managing Director of Angliss Singapore receiving the APEA 2019 Corporate Excellence Award on behalf of the Company

With the theme of 'Promoting Inclusive Economic Development Through Sustainable Entrepreneurship', over 300 attendees were present at the by-invitation only event, comprising of industry leaders and dignitaries. 17 top entrepreneurs and enterprises were honoured at the ceremony that evening.

Angliss Singapore Pte Ltd is proud and utterly delighted to be bestowed an award under corporate excellence category. This Award is given to companies / individuals solely on merit and aimed to commend those most deserving for their ingenuity, passion, and commitment to excellence, distinguishing them from their competitors and proving them worthy of recognition. Winning one of the largest business awards is a great testament of the hard work our team has put in to striving towards one vision and one goal – serving those who serve great food – thereby achieving amazing results as such. We will continue to stride forward, focusing on our customers and finding out the most effective and efficient way to fulfil their needs.

項單靠衡量業績而頒發，目的在於表揚擁有過人智慧、熱情和對卓越承諾的公司或人士。這些特質令他們從芸芸競爭對手中脫穎而出，並且證明他們的努力值得各界的肯定。贏得是次商業獎項的其中一個最高榮譽，認同了我們團隊努力實現的唯一願景和目標，就是為提供美食的人士和團隊服務。我們上下的努力成就了這傑出成果。未來，我們將繼續向前邁進，並以顧客為中心，努力尋找最佳方式滿足他們的需求。



Top Title a Reminder of Importance of Sustainability in the Industry

Angliss Singapore recognised as Gourmet Distributor of the Year at World Gourmet Summit

The 23rd edition of the World Gourmet Summit (WGS), Asia's premier haute cuisine festival recently took place, with Angliss Singapore Pte Ltd recognised as Gourmet Distributor of the Year.

餐飲業可持續發展 業界當前急務

新加坡安得利在世界美食峰會上被
評為年度最佳美食經銷商

在第23屆世界美食峰會 (WGS) 中，新加坡安得利有限公司有幸被評為年度最佳美食經銷商。是次峰會亦是亞洲最近舉辦的最高級烹飪節。





Just 38 outstanding individuals and organisations that have made significant contributions to the development of the food and beverage and hospitality industries were highlighted at the award ceremony.

With over 70 years providing a consistent supply of premium quality food products from all around the world to customers, it was a great compliment and exhilarating moment for the entire Angliss Singapore team.

Unlike past events that highlighted well-known industry figures and Michelin stars, WGS 2019 focused on the hot topic of sustainability in the food industry, including food waste management and minimising the consumption of single-use plastics.

For the first time WGS included a sustainability forum, with a panel of distinguished speakers and industry experts discussing issues around sustainability across three broad topics – Innovation and Mindset, Sustainable Sourcing, and Sustainability in the Kitchen. One of the key points of the WGS forum was to emphasise how imperative it is for stakeholders throughout the food industry to focus increasingly on the sustainability implications of food production, preparation and consumption, by adopting innovative and sustainable culinary practices.

As a distributor, Angliss Singapore encourages this effort through working with partners offering sustainable resources. One example of these is Bunge FarmOrigins, which produces sunflower and corn oil blends that are Roundtable on Sustainable Palm Oil certified. In addition, our in-house seafood is certified as sustainable by the Marine Stewardship Council and Aquaculture Stewardship Council. Moving forward, we hope to continue to provide the finest ingredients for customers while doing our part for a sustainable environment.

是次頒獎典禮特意介紹了 38 個由個人或組織所組成的單位。這些單位為餐飲業和酒店業的發展作出了重大貢獻。

70 多年來，公司一直為顧客提供來自世界各地、質量始終如一的優質食品。榮獲殊榮對整個新加坡安得利團隊來說不但是最佳的讚賞，也是令人振奮的時刻。

與過往活動不同，是次頒獎典禮並沒有特意介紹行內知名人士和米芝蓮之星。相反，WGS 2019 專注討論餐飲行業可持續發展的熱門話題，當中題目包括廚餘管理和盡量減少使用即棄塑料。

WGS 亦首次加入了一個可持續發展論壇，當中一群傑出的講者和行業專家圍繞三個主題討論了可持續發展問題，包括創新和思維方式、可持續採購及廚房中的可持續發展。是次 WGS 論壇的其中一個重點是強調整個食品行業的利益相關者必須透過創新和可持續的方式增加對食品生產、準備和使用情況的關注。

作為經銷商，新加坡安得利透過與提供可持續資源的合作夥伴合作，以支持這方面的努力。其中一個例子是生產向日葵和玉米油混合物的 Bunge FarmOrigins。此產品獲棕櫚油可持續發展圓桌會議認可。此外，我們內部生產的海鮮亦經海洋管理委員會和水產養殖管理委員會認證為可持續發展。展望未來，我們希望在繼續為顧客提供最優質食材的同時，亦能為可持續發展的環境作出一點貢獻。





WESTHOLME

— QUEENSLAND —
AUSTRALIA

BORN WITH FREE — DOM

The mighty Westholme Wagyu herd graze on natural land for as far as the eye can see, and are finished on a proprietary blend of grains that we craft ourselves. It's juicy and robust, marrying definition and suppleness.

It's a feast to the eye, and to the nose, a mouthwatering sensation even before it's brought to the lips. It all but melts in the mouth and provides an abundance of flavour with every single bite.

*Hand selected to
provide an authentic
flavour profile that
is quintessentially
Australian.*



Unbox Creativity

CACAO BARRY 175th ANNIVERSARY

A pioneering journey of flavor and creativity in pastry

Fueled by over 175 years of cacao and chocolate expertise across the world, Cacao Barry® supports the needs of farmers and chefs in producing innovative and bespoke pastry creations. With an innate understanding of its source materials, Cacao Barry® brings unique cacao from remarkable places to ensure the focus is on liberating chefs' creativity.

As a former coffee and tea merchant, the Barry family set the standard in 1842 by travelling to Africa to seek out and harvest the finest cocoa beans which it transformed into the most refined and delicate cocoa and chocolate products.

With a dedication to bring professionals the very best in taste, Cacao Barry® launched the iconic Excellence and Lactée Barry as among the first couverture chocolates (1952). To further advance the quality of pastry and confectionary, Cacao Barry® introduced expertise with in-house academies (1973). With the Le Nôtre partnership (1974), Cacao Barry® became the undisputed leading chocolate brand in French pastry as it continuously evolved the industry with innovations like moulds (1976), "pistoles" chocolate format (1988), pailletté feuilletine (1989) and Cara Crakine (2011).

Our profound knowledge and strong roots in plantations has enabled Cacao Barry® to offer true diversity of flavor and origin by launching a range of single Origines couvertures (1994). As chocolate evolved, so did chefs' needs for differentiation and inspiration. With the launch of Millésime single plantations (2006) and Or Noir™ (2007), Cacao Barry® offered access to remarkable flavors from remarkable places. Dedicated to the principles of traceability and sustainability throughout the entire process, Cacao Barry® developed Pureté (2013), a range of intense flavors resulting from controlled fermentation, a technology that allows us to further unlock the sensorial richness of cocoa.

The launch of the World Chocolate Masters competition (2005), the only global competition 100% aimed at

非凡優秀的傳統

源自諾曼第維爾河。由於生產區位於極具傳統鄉郊色彩奇故事

作為在全球擁有超過175年可可豆和朱古力專業知識的權威，可可百利一直深信無論是農民或廚師，都需要在生產創新和獨特糕點時作多方面嘗試。憑藉對其原材料的深入理解，可可百利為顧客帶來了來自非凡產地的獨特可可豆，以確保每一位廚師能以最佳質素的可可豆配合其創造力，專注炮製令人垂涎欲滴的美味糕點。

前身是咖啡豆和茶葉商的巴利家族早於 1842 年便訂下嚴格規定。百多年前，便遠赴非洲挑選最優質的可可豆，並以精湛技術，利用這些珍貴的原材料製作出最精緻及美味的可可及朱古力產品。

可可百利一直致力為各界的食家們提供最優質的味道。早於 1952 年，便革命性地推出了當時在市場上仍屬少有的 Excellence 和 Lactée Barry 調溫朱古力。為進一步提高糕點和糖果的質量，可可百利 其後於 1973 年成立了朱古力研究學院，為甜品界專家提供專業知識和進修機會。1974 年，透過與 Le Nôtre 合作，可可百利 成為了法國甜品界中備受推崇的領先朱古力品牌。隨著時代推進，品牌亦不斷革新。多年來，分別推出了 moulds 排狀朱古力（1976）、pistoles 朱古力粒（1988）、pailletté feuilletine 朱古力粉（1989）和 Cara Crakine 朱古力醬（2011）等創新食材，為行業的發展貢獻良多。

結合在製作朱古力產品方面的寶貴知識和種植可可豆的豐富經驗，可可百利 於 1994 年推出一系列 Origines 調溫朱古力，讓品牌能為顧客帶來最正宗及多樣化的朱古力風味。在朱古力製



1842

The Barry family
founds Cacao Barry*

1923

The LaCarré family
expands the business
to LATAM

1952

First chocolate couvertures
dedicated to professionals
(ex: Excellence 55%)

1963

Invention of the
revolutionary chocolate
baking sticks

1973

First Chocolate
Academy™
centers and
Cacao Barry® chefs



1989

Launch of the iconic
Pailleté Feuilletine™

1994

Launch of Origine
chocolate couvertures

2005

Launch of the
World Chocolate
Masters
Competition



2006

Launch of Plantation
chocolate couvertures

2007

Launch of
Or Noir™
customised
chocolate couvertures



2013

Launch of Pureté
optimised fermentation
chocolate couvertures

2015

Launch of CacaoCollective:
The community for
chocolate inspiration.
For Chefs/ by Chefs.

2017

Launch of the
RaRe Chocolates
collection.



Farmers
proximity



Cocoa expertise





chocolate, has built new trends and brought chefs international success. With 20 Chocolate Academy Centers™ around the globe, Cacao Barry aims to keep inspiring and elevating the knowledge, technique and creativity of the next generation of chefs.

The new RaRe Chocolates Collection (2017) represents Cacao Barry's commitment towards sustaining and protecting the diversity and unique properties of origin cacao flavor. In 2015 Cacao Barry® launched CacaoCollective, a chefs' community dedicated to inspiration, information and creativity around chocolate. CacaoCollective is their playground: created for Chefs / by Chefs. Explore CacaoCollective and #UnboxCreativity!

作不斷發展的同時，廚師對糕點獨特性和靈感的要求亦不斷提升。品牌於 2006 及 2007 年分別推出了 Millésime 單一種植園朱古力及 Or Noir™ 朱古力，進一步從世界各地具特色的地方提供與別不同的風味。此外，Cacao Barry® 在整個朱古力製作過程中亦嚴格遵守產品的可追溯性和可持續性。在 2013 年，可可百利 推出了 Pureté。透過嚴格控制發酵過程，進一步釋放可可豆的豐富味道，帶來一系列濃厚朱古力香味，同時刺激味覺及大腦官能。

於 2005 年首次舉辦的世界朱古力大師賽為朱古力開創了新潮流。這項世上唯一一百百分比以朱古力為題材的比賽除了讓不少廚師揚威國際，更直接提升了朱古力在甜品界的地位。在全球擁有 20 家朱古力學院的可可百利 旨在不斷激勵和提升下一代廚師的知識、技術和創造力。

於 2017 年推出的全新 RaRe 朱古力系列盡顯可可百利對維持和保護原始可可豆風味多樣和獨特性的承諾。2015 年，可可百利 推出了 CacaoCollective 社交平台，讓廚師們能分享他們對朱古力及甜品製作的心得，並互相交流靈感、資訊和創意。作位一個突破性的社群，CacaoCollective 可算是廚師們的遊樂場，因為在那裡，他們可以暢所欲言，盡情發表意見。讀者不妨探索及了解一下 CacaoCollective 和 #UnboxCreativity! 🍫

Cacao Barry is now distributed by Gourmet Cuisine Hong Kong Limited and Gourmet Cuisine Macau Fine Food Limited.

可可百利現由高美食材香港有限公司及高美食材澳門有限公司分銷。






Pastry leadership

Chefs community



**#CacaoBarry
#CacaoCollective
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The Kings of Cuisine



Joel Robuchon

Food Talk interviews many talented chefs, but when discussing those who have influenced their own careers, two names crop up more often than any others – Pierre Gagnaire and Joël Robuchon. Why are they so revered?

Whether they have worked with them, only met them, or simply admired them from afar, many chefs cite two others – Pierre Gagnaire and Joël Robuchon – as role models. But who are these two hugely respected men, and why have they so dominated the modern culinary landscape for so long?

Joël Robuchon – who sadly died in 2018 – had the distinction of holding the highest number of Michelin stars of any chef – a total of 32, shared between his more than 12 restaurants around the world. He was even nicknamed ‘the Godfather of Michelin’.

France also honoured him, with the Gault & Millau restaurant guide naming him “Chef of the Century” in 1989, and he was awarded the Meilleur Ouvrier de France in cuisine in 1976.

餐飲界神中之神

一直以來，Food Talk 訪問了許多才華橫溢的大廚。但若要在眾多大廚當中選出對同業發展產生莫大影響的，就不得不提 Pierre Gagnaire 及 Joël Robuchon (喬爾·侯布匈) 這兩位在業界響噓噓的殿堂級廚神。究竟他們有什麼鬼斧神工的廚藝，令業界尊崇備至、讓食客趨之若鶩？

無論與 Pierre Gagnaire 和 Joël Robuchon 曾是合作夥伴、僅有一面之緣、抑或只是久仰大名，許多廚師都會視這兩位餐飲業紅人為完美的學習榜樣。但究竟這兩個受人尊敬的殿堂級大廚有什麼來頭？他們有什麼過人之處能令自己在現代烹飪界的影響歷久不衰？今期 foodtalk 就為大家介紹一下。

不幸於2018年去世的 Joël Robuchon 是目前全世界摘星數目最多的米芝蓮星級大廚。多年來，旗下 12 間分佈全球的餐廳合共獲頒發 32 顆星。有見 Robuchon 一直以來的付出和驕人成就，各界甚至稱他為『米芝蓮教父』。

同時，法國方面也對 Robuchon 的卓越成就表示敬意，其中 Gault & Millau 餐廳指南在 1989 年為他冠以『世紀大廚』的美名。事實上，這位廚神早在 1976 年便已憑他在美食方面的才華榮獲「法國最佳工藝師」(Meilleur Ouvrier de France) 的榮譽。



Pierre Gagnaire

However, he was something of an iconoclast, eschewing typically complex French haute cuisine in favour of simple recipes. But he also loved richness and luxury, with his grandmother's buttery, mashed potato in many ways representing his philosophy of food.

Other keys to his success were his encyclopaedic knowledge of classic French techniques, his open-mindedness, creativity, originality, work ethic and insistence on perfection. He will be remembered as the most important chef of the nouvelle cuisine era – and his generation.

Pierre Gagnaire has similarly always had a reputation as an iconoclast, and for innovation and reinvention. A French national hero, he holds 13 Michelin stars for his restaurants around the world. Deeply influenced by Asian cuisine, he is largely credited with developing the fusion concept and molecular cooking techniques.

Although almost 70, this culinary genius shows no sign of slowing down and continues to lead the world of fine French dining.

雖然獲獎無數，但 Robuchon 其實並不喜歡墨守成規。在創作時，他刻意放棄典型的複雜法國高級菜式，而採用簡單的食譜。雖然如此，他亦喜歡豐富的材料和濃郁的味道。從品嚐其承傳自祖母、並發揚光大的香軟幼滑牛油薯蓉中，便可了解這位廚藝大師的美食哲學。

此外，成功的關鍵亦包括對經典法國烹調技巧的深入認識。對同行及後輩來說，Robuchon 就是一本活百科全書。此外，開明態度加上創新獨創的意念、一絲不苟的職業操守和對完美的堅持，亦是這位大師的成功之道。在未來日子，他將永遠是新美食時代和他這一代人中最傑出的神中之神。

無獨有偶，另一位廚神 Pierre Gagnaire 的烹調方式亦一直以破舊立新見稱。作為法國民族的光榮，這位大廚旗下遍佈世界各地的餐廳共摘取 13 顆米芝蓮星。Gagnaire 的風格深受亞洲美食的影響。憑藉靈活的頭腦和勇於嘗試的雄心壯志，他對近年融合概念 (fusion) 的興起和份子料理技術的發展可謂功不可沒。

雖然年近70歲，但這位烹飪天才卻絲毫沒有退下來的意思，並繼續以無限活力和創意帶領著優質法國美食的潮流。👤

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The Spice of Life

Photography courtesy Guangzhou Banana Leaf

Early to recognise China's culinary potential, Guangzhou Banana Leaf founder Loman has spent almost 40 years building a chain of successful Thai and other restaurants in the country

FT(Foodtalk): Were there many Thai restaurants and was the cuisine popular before you established your Banana Leaf chain in China?

LM(Loman): Before Guangzhou Banana Leaf was founded in 1995 there were few themed restaurants in Guangzhou or even China. I was the first to introduce Thai food, and with our market reach, believed it could become popular, especially in Guangdong and Hong Kong. I still think I have been correct in this assumption.

盡享人生百味

廣州蕉葉創辦人 Loman 早已意識到中國在餐飲業的發展潛力，並已花了將近40年的時間在中國成功開立了多間泰國和提供其他菜式的連鎖餐廳

FT(Foodtalk): 當初開立蕉葉連鎖店之前，在中國是否有很多泰國餐館？當時泰國菜在中國又盛行嗎？

LM(Loman): 當我在 1995 年開設『廣州蕉葉』之前，廣州甚至中國都很少有類似的主題餐廳。我是第一位成功將泰國美食帶入中國的人。我當時相信憑藉我們的市場影響力，泰國美食在中國（尤其在廣東和香港）會變得很流行。今時今日，我仍然認為當年的假設是正確的。



FT: Do you have to modify original Thai recipes – i.e. make them less spicy – in order to suit local palates?

LM: People in China have different tastes, and while we use the freshest Thai ingredients to offer the most authentic flavours, fine-tuning according to consumer habits and tastes in different regions is essential. For example, as a city Shanghai is known for enjoying sweeter flavoured cuisine.

FT: Can you describe your award-winning signature curry crab dish and why it has been so successful?

LM: For this signature dish we are using a species regarded as Vietnam's meatiest crab. It is freshly caught and delivered to Guangzhou on a daily basis to ensure quality and freshness, the shell is not hard and it has nice, solid meat. The curry sauce is a secret recipe developed by a Hong Kong company solely for us. Although the cost of our ingredients has been rising, we have not increased the price of this dish for more than 20 years, as we want as many people as possible to experience it.

FT: 您是否需要改變最初的泰國食譜以迎合內地人士口味（例如減少辣度）？

LM: 中國人的口味各有不同，雖然我們使用最新鮮的泰國食材來提供最正宗的風味，但亦必須根據不同地區食客的習慣和口味作出微調。例如上海人便一般喜歡較甜的美食。

FT: 你可否為我們介紹一下由你所炮製，並屢獲殊榮的招牌咖喱蟹？這菜式為何如此成功？

LM: 在製作這道招牌菜時，我們使用來自越南及最多肉的蟹種。這些蟹每天都會被新鮮捕獲，並直接被運到廣州，以確保質量和新鮮度。此外，這類蟹的殼不硬，而且肉質甜美而結實。咖喱醬是由一間香港公司專門為我們炮製的秘密食譜。儘管我們食材的價格一直在上漲，但由於希望讓更多人能品嚐這道菜，所以二十多年來我們一直沒有提高這道菜的價格。

FT: 很顯然，你在餐廳的設計上進行了大量投資。這是否您成功的原因之一？

LM: 我們在餐廳的室內設計方面確實投入了大量的精神和時間。例如，為了要那張『亞洲長枱（Asia Table）』融合現代元素與傳統的泰國裝飾風格，我們便花了不少心血和時間作出建議及修改。但當然，設計只是成功打造餐飲品牌的一部分。





FT: It's clear you invest extensively in interior design at your restaurants. Is this part of the reason for your success?

LM: We have put a lot of effort and time into the interior design of our restaurants. For example, Asia Table incorporates modern elements with traditional Thai decorative styling, which took considerable development to get right. But design is only one part of successfully building a catering brand.

FT: 您還擁有一間稱為『MAYS』的素食餐廳。然而，近年中國的中產階級不斷擴大。這些人士一般希望嘗試更多西餐及受歡迎的肉類。這會否令您在經營這間餐廳時遇到困難？

LM: 這間品牌的業務正在穩步增長中，其實或多或少要歸功於近年在中國有越來越多人對天然食物和健康美食有興趣。MAYS的創意和生產團隊均來自以素食聞名的武漢，這也令餐廳所生產的素食受食客歡迎。



Curry king crab

☺☺ We see China's catering industry becoming the biggest in the world,
with internationalisation and diversification the next trend ☺☺

「們深信中國將有世界上最大的餐飲業市場，並將繼續關注大灣區以及越南和柬埔寨等發展中國家。隨著資訊發達，國際化和多元化會成為下一個趨勢」

FT: You also have MAYS, a vegetarian restaurant – as China's middle class expands and want to experience more western cuisine, especially popular meats, is this a harder sell?

LM: Partly thanks to the growing interest in natural and healthy cuisine in China, business is steadily growing for the brand. MAYS' creative and production team came from Wuhan, which is renowned for its vegetarian cuisine.

FT: You work with several culinary associations and federations – why is cooperating with the industry in this way important?

LM: Having been established in Guangzhou for more than 20 years, it is mutually beneficial to cooperate with these kinds of organisations and the Guangzhou catering industry more widely, sharing experiences and ideas.



Gold charcoal pork neck



Malaysian curry sirloin chicken

FT: 你與多個烹飪協會合作。在行業內這種以這種方式合作對你餐廳的發展有什麼重要性？

LM: 不經不覺，我的餐廳在廣州已經開立了20多年。能有機會與這些組織和廣州餐飲業開展更廣泛的合作，並交流經驗和想法，對雙方都是有益的。

FT: 你可否簡要地敘述一下自己的年輕時代，以及當初是如何加入餐飲業這多姿多采的世界？

LM: 我在香港土生土長，最初從事餐飲和酒店管理工作。1982年，當我第一次踏足神州大地時，見到成千上萬騎單車的人，感覺實在太震撼。我當下看到的，是一個巨大的市場和不可小窺的發展潛力。我對自己說：『我只需要在每個人身上賺取一元，就可以開創一番事業。』就這樣，我開始了自己的生意。辛勤了20多年，我終於得到今天的成就。未來，我希望自己能不斷前進，做得更好。



“We will continue to be pioneering, innovative and original, with natural and healthy products always foremost in our plans”

「我們會繼續保持開拓、創新和原創精神，
將推廣天然及健康的產品列為我們計劃的首要目標」

FT: Can you briefly describe your younger days and how you first got into the F&B industry?

LM: I was born in Hong Kong, and initially worked in catering and hospitality management there. I came to the mainland for the first time in 1982, and remember feeling shocked at seeing tens of thousands of people riding bicycles. I saw the potential of such a large market, thinking, “If I can earn just one yuan from each of these people I can have a great business.” Based on this, I started my career, and after more than 20 years of hard work, have got to this position. I hope that I can do better and better.

FT: Do you have any more ambitions? What's next?

LM: I want to work hard every day to set a long-term, sustainable development strategy for Guangzhou Banana Leaf. We will continue to focus on the Greater Bay Area and developing countries such as Vietnam and Cambodia. We see China's catering industry becoming the biggest in the world, with internationalisation and diversification the next trend. We will continue to be pioneering, innovative and original, with natural and healthy products always foremost in our plans.



Green lemon roast chicken

FT: 你還有什麼人生目標？下一步又希望做什麼？

LM: 我想繼續每天努力工作，為廣州蕉葉制訂長遠和可持續的發展策略。我們深信中國將有世界上最大的餐飲業市場，並將繼續關注大灣區以及越南和柬埔寨等發展中國家。隨著資訊發達，國際化和多元化會成為下一個趨勢。我們會繼續保持開拓、創新和原創精神，將推廣天然及健康的產品列為我們計劃的首要目標。🍀



Asia Table

‘Feast of Renowned Chinese Dishes’ Recreates Legendary Culinary past

Grand banquet wows guests with delicious historical banquet on the famous Shanghai Bund

Angliss Shanghai recently invited a group of renowned catering industry professionals and the media to the romantic Shanghai Bund for a sumptuous and memorable banquet that recreated the famous ‘Feast of Renowned Chinese Dishes’.

Chef Nelson, Research & Development Chef of Angliss Group Great China, selected only high-quality choices supplied by Angliss. Among the list were dairy products from President, beef and lamb from Silver Fern Farms of New Zealand, duck breasts from M Chef, Spanish 5J ham, special seafood sauce by Simple Chef, and more. The 12 mouthwatering dishes, created with the superb ingredients chosen for this special feast, took the guests on a journey of gastronomy filled with unforgettable culinary and taste experiences.

On that spectacular evening, Angliss Shanghai revived the brightly lit city of the Minguo era for the guests and decorated the Bund with products from key brands such as President and Silver Fern Farms. The dazzling array of products, embraced by the atmosphere of old Shanghai, created an enchanting encounter for everyone at the scene. Together with the delicious dishes and sweet wines, the event was simply an irresistible occasion for the guests.

In the coming days, Angliss Shanghai will continue to explore and learn as it expands its business in the area of Chinese cuisine. Through creating more possibilities and looking forward to the future, we are committed to providing better service to our customers with choicest quality products.



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Angliss Shanghai的中華名廚宴邀請了眾多知名餐飲界人士以及專業媒體重回上海灘，享受一場美味的盛宴。

本次活動的大廚是安得利集團大中華區中餐研發總廚鄒奕鋒(Chef Nelson)，鄒師傅挑選安得利所供應的優質食材，諸如法國奶製品President總統品牌、新西蘭Silver Fern Farms銀蕨農場牛羊肉、M Chef名廚尚薈鴨胸、西班牙5J火腿、Simple Chef廚易贊三苔海鮮醬等，製作出專屬這次中華名廚宴的十二道鋒味，為在場的賓客們帶來了一次難忘的美食體驗及高級的味覺享受。

當晚，Angliss Shanghai為貴賓們重現這座燈火闌珊的民國不夜城，更利用President總統品牌、Silver Fern Farms銀蕨農場等重點品牌產品陳列在場地的每一角落，與老上海的氛圍交相呼應。美味的菜肴與甘醇的美酒讓賓客回味無窮。

Angliss Shanghai將在中餐發展的道路上不斷探索與學習，創造更多的可能性，展望未來，我們承諾以最優質的產品為客戶們提供更好的服務。



Knowledge is Sweet

Angliss customers benefit from dessert-making techniques session



Angliss Beijing recently organised a sharing session with President, a leading French brand of dairy products, on dessert-making techniques.

By showcasing a variety of desserts with the same formula, the guest chef provided innovative inspiration for future development. The detailed and specific explanations on the use of raw materials as well as the hand-on experience offered a valuable learning experience for the customers. With a focus on the techniques of temperature adjustment in making chocolate desserts, the clear message and analysis provided by the guest chef enriched customer knowledge in the area.

The sharing session aimed at giving Angliss customers in Northern China a better understanding of the use of President products while providing them with popular current recipes and techniques. As well as from communicating and sharing ideas during the session, customers had an opportunity to make a variety of desserts with President products under the guidance of professional tutors.



甜蜜知識

安得利北京聯同乳製品品牌-總統，舉行了技術分享會

客座主廚使用同一個配方為大家展示了多種甜品，為日後的研發開拓思路，同時細心講解原材料的使用方法，現場客戶收穫不少，並動手實踐。本次的技術交流會集中於朱古力的調溫，大家在客座主廚的分析講解下，對朱古力調溫的應用有了更深的認識。

總統技術分享會，旨在為安得利北方區的客戶更加瞭解總統產品的運用，並提供時下最流行的配方，在提供相互交流機會的同時，客戶可在專業老師的指導下，利用總統的產品親手製作各式各樣的甜品。



Turning up the Heat on Quality Food and Beverage

‘A Date with Midsummer Cuisine’ allowed F&B professionals and the public to learn more about Angliss products, catering solutions and support



Angliss Shenzhen Food Service Limited once again joined global premium food suppliers to invite F&B industry professionals to participate in ‘A Date with Midsummer Cuisine – Angliss Shenzhen F&B Sharing Forum 2019’ held in Zhuhai.

By gathering quality food from around the world, the event attracted many professionals from renowned hotels and restaurants, as well as the baking and catering industries, to experience the fun of tasting high-quality foods. At the Angliss Pavilion guests were able to savour a wide range of products, including food for a variety of situations, such as buffets and afternoon tea.

The event was opened to the public, and welcomed restaurant customers to get up close and understand the ‘Angliss Experience’. Members of the catering industry were also able to exchange ideas and experience.

In order to share more high-quality ingredients with customers, the Angliss technical team offered customers a variety of demonstrations and activities, including a chef’s talk on beef, making of summer desserts and creative drinks, exchange of techniques in making western food, and more. The event also showed how Angliss is dedicated to providing customers with comprehensive catering solutions and technical support.



提高優質餐飲的質素

“仲夏美食之約”讓餐飲專業人士和公眾對安得利的產品、餐飲解決方案和支持有更深的了解

安得利（深圳）食品有限公司再次聯合全球優質食材供應商邀請各餐飲業界的從業員及愛好者，參加我們於珠海舉辦的“仲夏美食之約-2019安得利深圳餐飲交流會”。

現場彙集了世界各地的優質美食，吸引眾多酒店、烘焙業、餐飲業界等專業人士，和我們一起體驗美食所帶來的樂趣。於安得利的體驗館內，擁有各式各樣的產品，包括自助餐、下午茶等多種不同場所所需的食品。

是次活動為開放的參觀形式，讓更多的餐飲界客戶們近距離接觸及瞭解“安得利體驗”，現場的餐飲業界之間亦互相交流研討。

為了與客戶們分享更多我們的優質食材，我們安排了安得利的技術團隊為大家帶來精彩的示範活動，包括牛肉類的廚師演講、夏季甜品示範、創意飲品示範、西餐技術交流等等，演繹安得利是如何給予客戶們提供全面的餐飲解決方法及技術上的支援。



Angliss is proud of our diverse product offering and wide global sourcing network that allows our customers to enjoy a consistent supply of quality food products from around the world. Whether you're looking for the exceptional flavor of 1855[®] beef, Cedar River Farms'[®] Natural beef without growth promotants, or the richly marbled beef of 5 Star[®], we have the program to fit your business needs, satisfy your customers and cultivate success.



The Pungent Smell of Money

While its odour can be overpowering, durian, which is growing in popularity across Asia, is incredibly addictive, leading to it being termed 'the king of fruit'

Large, heavy, covered in lethal thorns, with a uniquely overpowering odour and a 'love it or hate it' taste, durian has to be the peculiar fruit in the world.

It is also enormously popular in Asia, and exponentially becoming more so. The market for durian has increased hugely in recent years, with the largest producer, Thailand, selling 390,000 tons to the largest consumer, China, in 2018, compared to just 75,000 tons in 2007. And this strongly climbing rate of popularity is reflected in other Asian countries, although it is yet to catch on in the West.

But while Thailand may be the largest producer of durian, only Malaysia grows what's widely considered the best variety of durian, the Musang King. Often up to 40% more expensive than other varieties, its sweet richness is off the scale, with a hint of bitterness giving it an addictive quality.

As well as eating it straight, durian has also caught on as an ingredient in everything from ice cream, cakes, cookies and even pizza.

So what makes this fruit, which has been widely described as smelling of a combination of garbage and rotting flesh, so loved? Once you can get past the ferocious exterior, and of course, the overpowering odour, the pulp is incredibly sweet and creamy, melting in the mouth like the finest, richest pastry cream or custard, but with a delicious fruit flavour.

And while it can be an acquired taste, Malaysian people have a saying: "The first time you eat durian you won't know quite what to make of it; the second time will be pleasantly intrigued; the third time you will wonder how you ever existed without it!"



榴槤飄香

儘管未必每個人都欣賞榴槤那撲鼻的氣味，但此熱帶水果卻真正會令人上癮。由於榴槤在亞洲各地越來越受歡迎，因此亦有『果王』之稱

榴槤確是世界上一種非常獨特的水果。『她』的體積大而重，外殼佈滿尖尖的刺，且獨有強烈氣味和令人『又愛又恨』的味道，喜歡『她』的會趨之若鶩，不喜歡的卻會避之則吉。

榴槤近年在亞洲非常受歡迎，並且亦有越來越多的擁戴者。近年市場更大幅增長。泰國作為最大生產國，在 2018 年便向中國這頭號消費國出售了 39 萬噸榴槤。相比起 2007 年的 7 萬 5 千噸，增幅超過 5 倍。此外，在其他亞洲國家中也迅速普及。基於多種原因，榴槤現時尚未在西方國家流行。

儘管泰國可能是榴槤的最大生產國，但只有『貓山王』這種在馬來西亞種植的榴槤才被廣泛認為是最好的品種。它的售價比其他品種高出四成。雖然『貓山王』的甜度不如其他品種，並且帶有點點苦味，但正是這味道令懂得欣賞其品質的人愛不釋手。

除了可直接食用外，榴槤亦可用於製作雪糕、蛋糕、餅乾甚至薄餅。

究竟是什麼令這種被廣泛描述為難聞和帶有腐味的水果具如此大吸引力？若您能不被其怪異的外表和懾人的氣味嚇倒，就會發覺其實榴槤是非常甜美和香濃的食物。當慢慢地咀嚼時，果肉就像最細膩、最可口的忌廉醬或奶黃融化在口中。不同的是，這香甜的美食更帶有點點清新的水果香氣。

事實上，對榴槤的欣賞確實需要時間來培養。馬來西亞人有這樣一句諺語：『第一次吃榴槤，你會不知所措；第二次吃榴槤，你會覺得蠻有意思；第三次吃榴槤，你會不禁哼起『分分鐘需要你！』不信嗎？現在就挑戰自己，看看榴槤飄香是否這般具吸引力！』



Sommelier-led wine bar opens

The city's wine lovers will raise a glass to the arrival of Hong Kong's first sommelier-led speciality wine bar, ThinkWine, which recently launched at the LL Tower on Shelly Street. Co-founded by celebrated French sommeliers Romain Lorient and Jean-Benoit Issele, ThinkWine introduces a sophisticated yet affordable new wine and food pairing experience to Hong Kong's serious wine drinkers.

www.facebook.com/THINK-WINE-422990168553082

侍酒師主理酒吧隆重開幕

最近在中環些利街LL Tower 的開業的 ThinkWine 是香港第一間由侍酒師主理的特色酒吧。開業而來，一直吸引城中不少紅酒愛好者光臨。ThinkWine 由著名法國侍酒師 Romain Lorient 和 Jean-Benoit Issele 共同開設，透過提供精緻而實惠的新酒和食物搭配，為本地紅酒愛好者帶來新鮮體驗。



Golden sales for top wines

Christie's latest fine and rare wines and spirits auction has realised over US\$1.8 million, with the top lot of the sale a bottle of The Macallan 1937 Lalique Golden Age of Travel, which achieved over US\$48,000. The heated saleroom attracted intense bidding especially from Asian buyers, with second top lot of the auction 12 bottles of Le Pin 2016, which realised US\$44,844.

www.christies.com/locations/salerooms/hong-kong

頂級佳釀以天價售出

佳士得最近舉行的珍罕名釀及烈酒拍賣會達到了近 108 萬美元的銷售額，其中超過 48,000 美元的『The Macallan 1937 Lalique Golden Age of Travel』更成了全場成交價最高的名釀。激烈的拍賣場吸引了激烈投標，其中亞洲買家的反應尤為熱烈。拍賣價第二高的是 12 瓶 Le Pin 2016，成交價為 44,844 美元。



Leading the way in regional F&B events

The recent HKTDC Food Expo featured more than 900 exhibitors and 23 group pavilions, with Vietnam, Saudi Arabia and Xinjiang joining the expo for the first time. Highlighting Hong Kong's standing as a premier trading platform for the global catering industry, it comprises the Gourmet Zone, the Public Hall and the Trade Hall and included the newly launched Coffee Avenue.

<https://hkmb.hktdc.com>

為美食博覽錦上添花

最近舉行的香港貿發局美食博覽吸引了 900 多個參展商和 23 個團體參加。當中越南、沙地阿拉伯和新疆更是首次參加是次美食博覽會。是次活動不但包括美食區、公眾場館和貿易場館，更增設了一條芳香四溢的咖啡大道。極盡多元化的概念，盡顯香港作為全球餐飲業主要貿易平台的非凡地位。



Celebrity chef's Californian kitchen lands at airport

Credited as the chef who developed modern Californian cuisine, Wolfgang Puck has opened his first restaurant in Hong Kong at Hong Kong International Airport. Wolfgang Puck Kitchen is a fast-casual dining concept serving LA-inspired comfort fare for travellers and visiting guests, and complements his other airport kitchens across major US cities, Dubai International Airport and Singapore's Changi Airport.

<https://wolfgangpuck.com/airports>

名廚加州廚房閃耀赤鱗角

被譽為將現代加州美食發揚光大的大廚 Wolfgang Puck 最近在香港國際機場開設了本地第一間餐廳。Wolfgang Puck Kitchen 是一間快餐休閒概念的餐廳，為外遊及到訪旅客提供具洛杉磯風格的舒適美食。餐廳的風格秉承了在美國主要城市、杜拜國際機場和新加坡樟宜機場的其他分店，務求進一步將加州美食推廣至世界更多地方。

Taking Grassroots to the next level

Internationally recognised for her commitment to environmental activism, award-winning chef Peggy Chan has transitioned her Grassroots Pantry into Nectar, a high-end dining concept featuring a progressive, seasonal menu using locally sourced and often forgotten ingredients. Combining her formal training in the culinary arts and her mastery of raw, functional foods, Chan offers a five, eight or 12-course tasting menu.

<https://nectarexperience.co>

將環保美食帶往另一層次

一向以支持環保行動和承諾而享譽國際的得獎大廚 Peggy Chan 最近將其主理多年的『豆苗居』易名為 Nectar，並以高級餐飲概念繼續服務客人。餐廳採用本地採購及早已被遺忘的食材，提供別出心裁的季節性菜式。結合自己在烹飪藝術方面的正規培訓以及對生機和功能性食物的精通，Peggy 誠意為大家提供了五道、八道或十二道菜式的品嚐菜單。





Mövenpick Mactan offers innovative menu

Mövenpick Hotel Mactan Island Cebu has developed a range of innovative pestos (Italian) and pistou (French) to create seven experimental dishes. They mark a gastronomic triumph for a brand synonymous with culinary excellence for more than 70 years. The two classic European sauces are basil based, and include seared Saku tuna, seafood soup with tarragon pistou and bundt cake with chocolate-mint pesto.

www.movenpick.com/pesto

瑞享麥克坦酒店為賓客帶來創新菜式

宿霧麥克坦瑞享酒店最近推出了一系列創新的意式和法式香蒜醬，並炮製了 7 種實驗菜式。這些菜式以最精湛廚藝，盡顯品牌 70 多年來的卓越烹飪成就。這兩款經典的歐洲醬汁均以羅勒為基礎。此外，菜式亦包括香煎吞拿魚、龍蒿醬海鮮湯以及薄荷朱古力圓環蛋糕。

AirAsia's INSPI(RED) burger helps fight Aids

AirAsia has expanded its in-flight menu with its INSPI(RED) burger, sales of which will help the fight against Aids across the ASEAN region. Created by New York-based (RED) chef ambassador Hong Thaimmee, the burger features a chicken patty infused with fish sauce, kaffir lime leaves and lemongrass, topped with zesty green chilli mayonnaise on a red beetroot bun.

<https://newsroom.airasia.com>

亞洲航空 INSPI(RED) 漢堡包為對抗愛滋病出一分力

最近，亞洲航空在其機上菜單中加入了紅噹噹的 INSPI (RED) 漢堡包，部份銷售所得的收益將捐作支持整個東盟地區對抗愛滋病的工作。這款漢堡由紐約 (RED) 廚師大使 Hong Thaimmee 所創作，特色是鮮嫩多汁，並灑上香濃魚露、青檸葉和香茅的雞肉餅。此外，在特別的紅菜頭麵包上更淋上惹味的綠色辣椒蛋黃醬，令人再三回味。



One for the road

Fans of iconic Scotch whiskies have an extra reason to jet off on an adventure this summer with the introduction of Lagavulin 10 Year Old, a single malt available exclusively at Dufry duty free stores across the world. The “fiery yet light, smoky yet smooth” single malt was crafted at the renowned Lagavulin distillery on Islay and is bottled at 43%.

www.malts.com/en-row/distilleries/lagavulin

享受佳釀之旅

隨著今年夏天只在全球Dufry免稅店推出的拉加維林10年單一麥芽威士忌面世，經典蘇格蘭威士忌的愛好者又有探索佳釀的藉口了。這款『火熱而輕盈、香濃而柔滑』的單一麥芽威士忌在艾萊島著名的拉加維林酒廠釀造，酒精濃度為43%。



Air Italy launches regional meals in economy

Air Italy has unveiled a new economy class meal service on long-haul flights from its Milan Malpensa hub. They include a fully refreshed set of menus with the introduction of the Le Delizie brand, with colours, ingredients and flavours that pay homage to various Italian regions. Customers can look forward to generous portions, metal cutlery and a personal water bottle.

<https://press.airitaly.com>

意大利航空為經濟艙客人提供地道美食

意大利航空公司在從米蘭馬爾彭薩樞紐起飛的長途機上推出了全新的經濟艙膳食服務。菜式選擇包括由Le Delizie 品牌提供的全新菜式。不論顏色、材料和口味都極具意式風情。除了有金屬餐具享用份量十足的飛機餐，意航更為每位乘客準備私人水壺。貼心服務，令旅程更圓滿寫意。



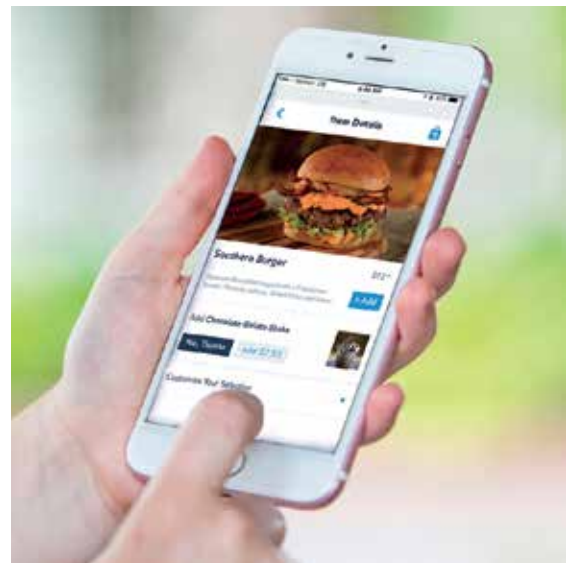
Twice the fun, half the wait

Disneyland Resort mobile ordering has expanded to more locations in both Disneyland and Disney California Adventure parks, with six quick-service venues added to the mobile-order line-up via the Disneyland App. The service is just one way Disneyland Resort is pursuing methods to enhance the guest experience. Additional fast-casual and quick-service locations are expected to join the ranks of mobile-ordering available restaurants.

www.disneyland.com/mobileorder

雙倍歡欣、省時稱心

迪士尼樂園度假區的流動訂購服務已擴展到迪士尼樂園和迪士尼加州冒險樂園中的更多地點。當中迪士尼樂園應用程序增加了六個快速服務點。此項服務是迪士尼樂園度假村提高賓客體驗的方法之一。預計其他快速休閒和服務地點亦快將陸續加入接受流動訂購餐廳的行列中。





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嘉寶食品有限公司
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