

ISSUE **52**
WINTER 2019

foodtalk

MARVELLOUS MARBLING Westholme sets the bar for Aussie beef

SHOW US THE DOUGH Shenzhen's Nayuki tea and bread chain

KEEPING THE CUSTOMER SATISFIED David Senia of Capella Singapore

SO BOSS Angliss Singapore wins top employer gong



An Inspirational Journey

Edgar Sanuy Barahona

Epicurean Management



WESTHOLME

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AUSTRALIA

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Welcome to the 52nd issue of foodtalk!

As we come to the end of the year, it's a good opportunity to reflect on 2019 and take stock of our progress in this ever-evolving industry. While there have been numerous challenges, both on a micro and macro level, Angliss has remained innovative and competitive.

Part of the reason for this success is our willingness to embrace new technology and products that fuel our drive for growth. Having the widest range of quality products to provide clients is a particularly key factor, and 2019 has seen us boost our offering with a full range of dairy and confectionery brands, including from leading manufacturers such as Elle & Vire, Westgold, Kraft, Bega, Cacao Barry, Carma and more.

We are also delighted to announce that our new Tasting Kitchen & Pastry Lab, located at our Angliss Hong Kong main building, is now fully operational. It was designed

for our chef team to develop more recipes and product applications to showcase to clients, and we're confident it will prove invaluable moving forwards.

Again, it has been a challenging year, but thanks to our loyal customers, partners and especially our talented and hardworking workforce, we have managed to remain as industry leaders.

In this issue you will find our usual interesting content, including in-depth conversations with inspiring chefs changing the face of the culinary business in Asia. We are proud to be able to play a small part in their success.

I would like to wish all those connected to Angliss the goodwill of the season and happy holidays.

Enjoy the issue!

Johnny Kang
Regional Managing Director - Asia

第52期的foodtalk隆重登場！

隨著2019年快將結束，就讓我們來回顧一下安得利過去一年在本地這瞬息萬變的市場所取得的成就。儘管在微觀和宏觀的層面上都面臨著眾多挑戰，但安得利仍不忘初心，堅持創新和保持市場競爭力這兩大宗旨。

事實上，安得利取得成功的其中一個原因是因為公司願意採用能推動發展動力的新技術和產品。而擁有最多元化優質產品以滿足顧客要求的不同要求亦是另一個特別的關鍵因素。在2019年，我們便從世界各地引進多個著名乳製品和糕點品牌，包括 Elle & Vire、Westgold、Kraft、Bega、Cacao Barry 和 Carma 等，鼎盛的產品陣容絕對能在業界稱霸。

此外，我們很高興在此宣布，位於安得利香港主樓的全新 Tasting Kitchen & Pastry Lab 現已全面投入服務。它是專為我們的廚師團隊而設，讓他們能在輕鬆且具啟發性的環境下互

相交流烹調及製作心得，創作更多令人驚嘆的食譜和產品展示給顧客。我們深信此設施會對安得利十分有價值。

2019 對所有人來說都是充滿挑戰的一年。然而，有幸各忠實顧客和合作夥伴的支持，公司得以繼續保持在業界中的領導地位。當然，我們一群才華橫溢和不可多得的團隊成員也實在功不可沒，他們的努力令安得利的成就更上一層樓。

一如以往，你將會在今期的 Foodtalk 中找到不少令你感興趣的內容，包括與改變亞洲烹飪行業面貌的大廚進行深入對話。我們有幸能分享他們成功背後的故事。

最後，我謹代表安得利祝願所有顧客及朋友一個平安、愉快及甜蜜的聖誕佳節！

江文喜
亞洲區董事總經理

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foodtalk



Editor in Chief / 總編輯：
James Stephen

Editor / 編輯：
Vivian Lau

Project Manager / 項目統籌：
Wisteria Lo

Creative Director / 設計及藝術總監：
Fanky Fu

Translation / 翻譯：
Spear Translation

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47-51 Kwai Fung Crescent,
Kwai Chung, N.T. Hong Kong

T. +852 2481 5111
F. +852 2489 8861
info@angliss.com.hk
www.angliss.com.hk

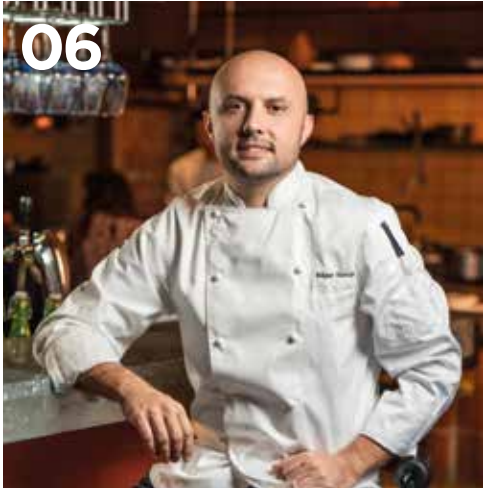
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香港新界葵涌葵豐街47-51號

電話 +852 2481 5111
傳真 +852 2489 8861
info@angliss.com.hk
www.angliss.com.hk

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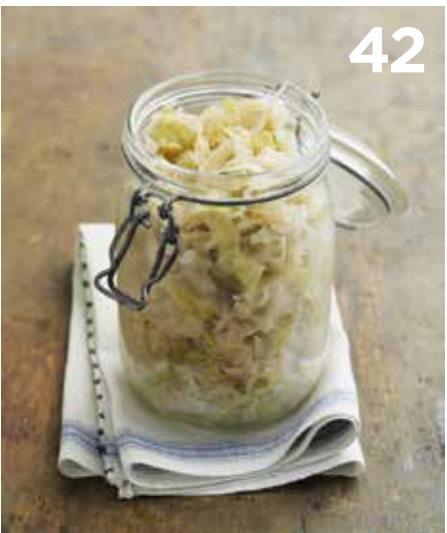
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China and around the world





Wagyu steak tartare on charred bone marrow

Mediterranean Magic

Photography by Jason Pang and courtesy Epicurean Management

Chef Edgar Sanuy Barahona, Culinary Director Epicurean Management describes his culinary roots, the joy of perfect tomatoes and how to make it in Hong Kong

FT(Foodtalk): You come from a small town in Spain near Barcelona. What first appealed to you about food, when most boys were playing football and hoping to be selected for FC Barcelona?

ESB(Edgar Sanuy Barahona): It would have been great to play for Barcelona – they’re like rock stars! But my family was in the restaurant industry – my grandmother had a renowned restaurant where I basically grew up, eating with the staff and learning the operation. My grandmother was a perfectionist, often travelling for hours to get the best ingredients, even basic items like tomatoes. I now understand that this commitment was why her food was so great. It clearly rubbed off on me, as I now regard the product as king. I used to cook a lot for my friends, who seemed to enjoy it!

來自地中海的魔法

本期我們邀請了來自饕餮管理有限公司 (Epicurean Management) 的廚藝總監 Edgar Sanuy Barahona 向 Foodtalk 講述他的人生如何與烹飪結下不解之緣、對自己成就的滿足感以及如何在香港發展其事業

FT(Foodtalk): 你來自西班牙巴塞隆拿附近的一個小鎮。當大多數男孩都醉心於踢足球及希望被選入巴塞隆拿足球會時，是什麼最先引起你對食物的興趣？

ESB(Edgar Sanuy Barahona): 能代表巴塞隆拿出賽當然是天下間最美好的事，因為每一位巴塞隆拿的球員都像搖滾明星一樣令人喝采！但由於我的家族一直從事餐飲業，所以我也順理成章加入其中。我的祖母擁有一間著名的餐廳，基本上那裡便是我長大、與其他員工一起吃飯和學習如何經營餐廳的地方。我的祖母是一位完美主義者，經常會為了選購最上等的食材而長途跋涉數小時。甚至是揀選番茄等基本食材，她也一絲不苟。我現在終於明白這承諾就是她可以烹得如此美味菜式的原因。這態度一直深深影響著我，令我堅持要嚴選每一種食材。我曾經為我的朋友們弄過不少菜式，他們吃過都讚不絕口！

☞☞ Quality is king – the product is everything, no compromise!
The approach is that the better the product the less you have to do with it ☞☞

「產品質素就是一切。當中沒有妥協的餘地！
我們深信產品越好，便越能得到顧客的欣賞」

FT: You had the opportunity to get valuable experience with your uncle who was working as a chef in Tokyo – how did that come about?

ESB: I contacted my uncle Josep Barahona, who was with a large food group in Japan, where he was the first Spanish chef to get a Michelin star in Asia, and had cooked for the royal family there. My uncle was a true pioneer of Spanish food in Asia, and now owns seven restaurants in Japan where he has been for 35 years. So I started working with him, just doing basic kitchen tasks. It was tough but I learned the operation and was very inspired by the work ethic. The team was committed and professional – after working a full shift they would all stay back to sharpen their knives in preparation for the next day.

FT: 您曾有機會與在東京做大廚的叔叔交流，並從中得到了寶貴的經驗。可否說說當初為何會有這機會的？

ESB: 我聯絡了當時在日本一間大型食品集團工作的叔叔 Josep Barahona。他是第一位在亞洲獲得米芝蓮星級榮譽的西班牙廚師，並曾經是天皇的御廚。說起來，我的叔叔確實是西班牙菜在亞洲的真正先驅。他在日本已居住了超過 35 年，並且擁有七間餐廳。當我開始和他一起工作時，只是做些基本的廚房工作。雖然日子很艱難，但我學會了營運餐廳的要點，並且受到啟發，明白作為一位廚師的職業操守。我們的團隊都很敬業樂業。每當在餐廳打烊後，大夥兒都會留下來一起磨刀，為第二天的工作做好準備。



Watermelon gazpacho, cucumber sorbet



Pica Pica Piña Colada (with real Rum)



FT: You graduated from the prestigious Escuela de Hosteleria Hofmann de Barcelona, and then started working in the industry. How did you find these early years?

ESB: It was a privilege to train at this great school for three years, and certainly gave me the technical skills I needed to work in the industry. In my first year after graduating I was working full time at a Catalan restaurant as a line cook, which was very challenging. It was a tough environment with a head chef looking for a second Michelin star – at one point I considered leaving. But I resolved to see it through and became more focused as my skills and confidence grew. It's true that tough restaurants prepare you for the future.

FT: 您畢業於享負盛名的巴塞隆拿霍夫曼酒店學院 (Escuela de Hosteleria Hofmann de Barcelona)，然後便開始從事飲食業。初出茅廬的你享受早年的工作生涯嗎？

ESB: 在這所世界著名的學校接受三年培訓確是一種榮幸。在就讀期間，我學會了在餐飲業工作所需的技能。畢業後的第一年，我在加泰羅尼亞一家餐廳做全職廚師，那是一份非常艱鉅的工作。因為那時餐廳的總廚正準備第二次獲得米芝蓮名銜，所以對下屬的要求也特別嚴謹。老實說，當時我曾考慮過請辭。但隨著我的技巧漸趨成熟和自信心增加，我開始明白要成為成功廚師的要訣，並且變得更加專注。的確，要求越嚴謹的餐廳越能為成功的未來做好準備。

“ Hong Kong is so competitive that you need to be surrounded by great teams – marketing, beverage, design, suppliers, there’s no short cuts and every aspect is important ”

「在香港這競爭激烈的社會，您需要擁有強大的團隊，當中包括營銷、飲品、設計、供應商。當中各個方面都很重要，並且沒有捷徑」

FT: You worked with the renowned Maximal Concepts group in Hong Kong for several years, on some of their notable restaurant projects. What attracted you to this diverse group?

ESB: The original plan was to join Maximal and open a tapas restaurant for them, but the first project I actually worked on was Fish and Meat, then Mott 32 and Stockton. A little out of my comfort zone as it was all kinds of different cuisine, but I learned a lot and got along well with the team.

FT: What appeals to you about Pica Pica and how does it do Spanish food differently?

ESB: Quality is king – the product is everything, no compromise! The approach is that the better the product the less you have to do with it. Having said that we strive to offer value for money – the intention was to produce authentic paella for a reasonable price. I also have more conceptual and creative responsibility at Pica Pica, which I enjoy.

FT: 你曾與香港著名的 Maximal Concepts 集團合作了數年，並參與其中一些著名的餐廳項目。是什麼吸引了你加入這個多元化的團隊？

ESB: 我最初的計劃是加入Maximal並為他們開設一家西班牙小吃餐廳。但我實際參與的第一個項目是 Fish and Meat，之後是 Mott 32 和 Stockton。雖然需要走出自己的舒適區以嘗試管理各種各樣的菜式，但我從中學會了很多東西，並且亦與我的團隊相處得很融合。

FT: Pica Pica 對你來說有什麼吸引力？它如何以不同方式製作西班牙菜？

ESB: 在這質量為王的社會，產品質素就是一切。當中沒有妥協的餘地！我們深信產品越好，便越能得到顧客的欣賞。話雖如此，我們一直在努力提供物有所值的產品，務求能以合理價錢製作正宗的西班牙海鮮飯。此外，我亦享受在 Pica Pica 擔負更多概念和具創意的工作。



Black paella rice

FT: What's the secret to making it in Hong Kong's restaurant scene?

ESB: Hong Kong is so competitive that you need to be surrounded by great teams – marketing, beverage, design, suppliers, there’s no short cuts and every aspect is important. In other countries you can grow gradually and organically, but rents are so high here that you really need to be immediately successful. And of course great food and drink, and value for money goes without saying.

FT: Spanish food is primarily known for tapas – how do you explain to people that it is more than this?

ESB: With amazing meat, seafood, vegetables, dairy and more, Spanish food is some of the best in the world, but not many people realise the variety it offers. Over the next few months we are opening a Spanish steak and fries restaurant, so that might help change this perception a little! It will offer quality Spanish beef and pork, hand-cut potatoes cooked in olive oil with salad and sherry vinegar.

FT: What dish do you think best represents Spain?

ESB: It would be tomato salad, which can be a life-changing experience for those who have never had a perfect tomato! Seasonal tomatoes with olive oil and

FT: 在香港的餐飲業界佔一席位有什麼秘訣？

ESB: 在香港這競爭激烈的社會，您需要擁有強大的團隊，當中包括營銷、飲品、設計、供應商。當中各個方面都很重要，並且沒有捷徑。在其他國家，您可以逐步及順其自然地循序漸進。但香港的租金確實太高，令營商人士除了必須在短時間內得到成果外，也必須同時提供美味和物超所值的食物和飲品。這些無疑是一些重大的挑戰。

FT: 西班牙美食主要以其小吃 tapas 而聞名於世。你如何向顧客解釋，讓他們知道其實西班牙菜並不限於此？

ESB: 雖然西班牙菜可算是世界上最好的菜式之一，但很少人意識到它所提供的種類。其實西班牙菜的食材可謂包羅萬有，除了肉類和海鮮外，亦有多種不同的蔬菜和乳製品等。種類之多可謂令人讚嘆。我們在幾個月後將開設一家西班牙牛扒和薯條餐廳，相信這樣可能會令大眾的概念有所改變！該餐廳將提供優質的西班牙牛和豬以及用橄欖油煮熟的手切薯仔拼沙律和雪利酒醋。

FT: 你認為哪款菜式最能代表西班牙？

ESB: 我認為那一定是番茄沙律。對從未品嚐過完美番茄的人來說，正宗的西班牙番茄沙律確實會令不少人讚不絕口！時令番茄灑上橄欖油和鹽確實是一道經典的西班牙菜式。我祖母曾經



Red prawn hot dog, Josper grilled prawn head

salt – classic. My grandmother used to say if your plate's not covered in olive oil after the meal you didn't use enough! And very healthy of course.

FT: Where do you stand on only using products that are in season?

ESB: In Hong Kong it's difficult to be totally seasonal, but you can take advantage of when ingredients are in season around the world. The fact Hong Kong doesn't produce its own food means its logistics have become very sophisticated – weakness has become a strength! So we don't only source from Europe – as long as the production standards and quality is there we will consider buying from around the world. It's not compromising, just being more open-minded – the end justifies the means.

說過，假如你的碟在用餐後並沒有佈滿橄欖油，那麼你便是用得不够！當然，橄欖油的健康裨益是眾所周知的。

FT: 您堅持只使用季節性食材的原因是什麼？

ESB: 在香港很難只選擇時令食材。幸好我們可以選擇來自世界各地的時令食材。由於香港並沒有生產任何食品，故此必須有一套完善的本地物流配套 – 這可說是『有危就有機』！事實上，我們不僅從歐洲採購食材，只要生產標準和品質達到要求，我們就會考慮從世界各地購買食材。為了能達到希望得到的成果，我們必須全力以赴、無懼挑戰。我不認為這是妥協，而是持開放態度，將最好的帶給顧客。 🍷





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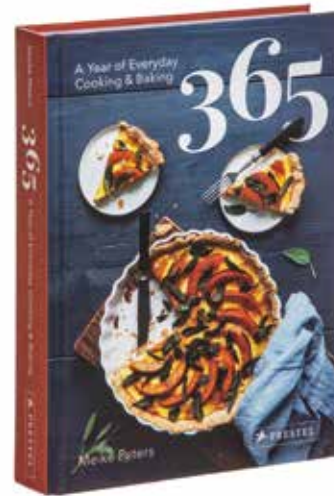


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HONG KONG



365: A Year of Everyday Cooking & Baking

Meike Peter, Prestel

Most of us work fairly long hours, and when you get home, often crave something delicious, yet not too labour intensive. If you are nodding in agreement to this statement, you are the target market for Meike Peter's new cookbook

365: 讓你全年的烹飪烘焙願望——實現

作者：Meike Peter

出版社：Prestel

現今都市人經過一天營役工作後，縱然很想回家吃點美食獎勵自己，卻往往因為不想再在廚房粗勞而胡亂找點東西裹腹了事。如果你覺得這情況似曾相識，那麼 Meike Peters 最新推出的新食譜可以說是為你度身訂造

出生於德國的美食和旅遊作家 Peters 憑藉她在2017年的著作《Eat in My Kitchen》贏得了極具權威性的詹姆斯比爾德獎(James Beard Award)。由此可見，這位女作家在出版食譜方面確實有著舉足輕重的地位。

正如書名所言，365 為全年的每一頓晚餐提供了菜式建議，其中大多數都具有獨特的歐洲風味。此外，書中的菜譜通常都會跟隨季節的不同而作出改變，這拒絕刻板的探新精神無疑與時下的美食精神不謀而合。

雖然食譜中的芹菜沙律拉配荳蔻乳酪醬、焦糖蜂蜜金橘和核桃等菜式可能選取了頗為隨意的食材，但無可否認，只聽名字都會覺得這些菜式很美味。此外，因為整本365都用了七彩繽紛的精美照片來圖文並茂地介紹不同食譜，單是翻開數頁，便令人食指大動。

值得一提的是食譜中大多數食材都能輕易在一般雜貨店或超級市場買到。在預備方面可以說是毫無難度。雖然如此，Peters 精心構思的每一道菜式，當中除了想像力外，亦加添不少有趣的想法，務求令預備每一天的晚餐都成為充滿樂趣及令身心放鬆的消閒活動。

據 Peters 所說，她在書中所介紹的肉餅是受母親的傳統德國食譜所啟發。當中以芫茜、小茴香、棗和橙皮調味，單是配料的陣容已令人躍躍欲試。此外，紙包比目魚配西柚片和龍蒿及玫瑰水石榴開心果蛋白酥餅也令人垂涎三尺。如果你認為這幾款選擇已夠吸引，那就更不能錯過灑上新鮮意大利牛芝士和酥炸鼠尾草的意粉、柿片配烤火腿和芝士三文治以及西梅漢堡等創新且有趣的食譜了！

書中亦不乏輕便且容易製作的菜式，就如黃瓜生牛肉片配刁草和生薑青檸及香草煎蛋多士都是不用太多時間便能輕鬆準備的簡單美味之選。

那麼，究竟 Peters 創作的意式檸檬酒奶凍會否如她所說，令你吃後『欣喜若狂』？不如現在就試試吧！🍋

A German-born food and travel writer, Peters won a James Beard award for her 2017 book, *Eat in My Kitchen*, so she has a successful track record in this delicious area of publishing.

365 offers a meal for every night of the year, most of which have a distinct European flavour, and are generally seasonal, which definitely hits the current culinary zeitgeist.

The ingredients for some of the recipes may occasionally seem a little random – celeriac salad with cardamom-yogurt dressing, caramelised honey kumquats, and walnuts anyone? – but they nevertheless sound delicious. They look it as well, as 365 is full of beautiful photographs illustrating each recipe.

The other thing to note about the ingredients is that most of them are readily available from your local grocery store or supermarket. It's the imagination and fun she injects into the way they combined and prepared that adds excitement to everyday meals.

Her meatloaf, inspired she says, by her mother's traditional German recipe, is elevated with coriander, cumin, dates and orange zest, and sounds totally intriguing. As do halibut fillets baked in parchment packages with grapefruit sections and tarragon, and pomegranate pavlova tart with pistachios and rosewater. Spaghetti tossed with ricotta and crispy fried sage leaves, persimmon slices in a grilled ham and cheese sandwich, and burger with prunes? Yes please!

They are also fast – cucumber carpaccio with dill, ginger and lime and herb-fried egg on toast are as quick to prepare as they are to devour.

Will her limoncello panna cotta make you “squeal with joy”, as she suggests? Only one way to find out ...



Culinary Explorer

Inspired to cook while at his mother's side as a child, David Senia, Culinary Director of Capella Singapore has gone on to have a glittering career around the world

Photography courtesy Capella Singapore

FT(Foodtalk): Your mother was a big culinary inspiration to you growing up. Did she encourage you to become a chef?

DS(David Senia): Our home kitchen is considered our 'living room' – a place where the family gathers and shares our daily lives with each another. I started cooking when I was about six, helping my mother to prepare ingredients. She did not directly encourage me to join the culinary industry but watching her cooking in the kitchen was very motivational and she always gave positive feedback on anything I cooked.

美食探索家

新加坡嘉佩樂酒店 (Capella Singapore) 的廚藝總監 David Senia 從小就被母親啟發對廚藝的興趣。長大後，繼續在世界各地創出了一番輝煌的事業

FT(Foodtalk): 你母親在你的成長中給了很大啟發。是她鼓勵你當廚師的嗎？

DS(David Senia): 我們家的廚房就像是一家人的『客廳』。我們常常聚在那裡，分享彼此生活的點滴，閒話家常，樂也融



Wagyu beef bourguignon

FT: You have had the opportunity to work at leading French restaurants including Michelin-starred Chateaux Eza, L'Oasis and Chantecler in Hotel Negresco Nice, as well as Cruz del Mar in Chipiona, in Spain. What are some of the main lessons you learned at these great kitchens?

DS: Having worked in these renowned kitchens gave me the opportunity to gain further in-depth exposure to the culinary industry. I learned the importance of ingredients and how consistency and efficiency can contribute to the success of a food and beverage establishment. Adapting to different cultures also enabled me to explore further and improve my skills.

FT: How did you get your Asian debut at the renowned Old Manila restaurant in the Peninsula Manila? How did it work out?

DS: I had a friend who was working with the Peninsula brand at that time and he referred me to an opportunity at Peninsula Manila. I was appointed as speciality chef fine dining and during my two-year stint led a team of 15 chefs in winning awards for one of the best French restaurants in Manila.

融。我六歲左右便開始下廚，幫助媽媽準備食材。雖然她沒有直接鼓勵我加入餐飲業這一行，但看著她在廚房勞心勞力為家人預備食物確實非常具推動力。我還記得無論年紀小小的我煮什麼，她總會給予鼓勵和正面的評語。

FT: 你曾有機會在法國的頂級餐廳工作，包括在內格雷斯科酒店的米芝蓮星級餐廳Chateaux Eza、L'Oasis 和 Chantecler。此外，你亦曾在西班牙奇皮奧納的 Cruz del Mar 工作。請問你在這些一流的廚房中得到哪些重要經驗？

DS: 正因為曾在這些著名的廚房工作過，令我有機會進一步深入了解烹飪行業。我明白食材的重要以及維持穩定水準和效率如何能令一間餐廳成功。此外，適應不同文化也令我能進一步探索及懂得如何提升自己的廚藝。

FT: 你當初是如何以著名的馬尼拉半島酒店作為自己在亞洲工作的落腳地？那工作經驗還好嗎？

DS: 當時我有一位與 Peninsula 品牌合作的朋友。是他推薦我到馬尼拉半島酒店工作。期間我被任命為主理高級美食的特色廚師。在為期兩年的工作中，我帶領由 15 名廚師組成的團隊贏取不少獎項，亦令餐廳成為全馬尼拉最好的法國餐館之一。



“ The F&B industry in Singapore has become increasingly competitive, which motivates me to continuously adapt to the changes, improve and excel ”

「隨著新加坡的餐飲業競爭日趨激烈，亦促使我不斷適應變化，令自己的烹調技術進一步提升，務求精益求精」

FT: You then spent 12 years in Japan with six years at the acclaimed restaurant La Baie in Ritz-Carlton Osaka, working with some great chefs. What kept you in Japan for so long and what did it teach you?

DS: Lots of reasons and lots of lessons – firstly the wonderful team of Japanese chefs I met and worked with as well as the many regular guests who enjoyed our gastronomic offerings. Japan has some of the best produce and I learned the importance of every ingredient. I was awarded the ‘Young Rising Chef’ title across all Ritz-Carlton properties worldwide and La Baie also won a ‘best restaurant in Kansai region’ award.

FT: Your hometown Nice’s food culture combines Mediterranean and Provincial French influences – what’s your favourite dish?

DS: Nice’s food culture highlights three key elements – healthy, natural and seasonal – and distinct flavour profiles. My favourite dish is probably petits farcis – baked vegetables with meat stuffing. This is an original recipe that has been passed down for generations.

FT: 你曾在日本居住了 12 年之久，當中更在大阪麗思卡爾頓酒店著名的 La Baie 餐廳工作了 6 年，與一些出色的廚師合作。是什麼讓你決定留在日本這麼久？這經歷對你又有什麼啟發？

DS: 這當中既有很多原因，亦令我得到不少寶貴經驗。在那幾年間，我有幸認識到一班出色的日本廚師團隊，並與他們合作無間。此外，亦有許多欣賞我們美食的客人會常常光臨我們的餐廳。日本能出產一些最好的農產品，我從中學會了每種食材的重要性和獨特性。我曾在全球所有麗思卡爾頓酒店獲得了『年輕廚師』的獎項，而 La Baie 亦獲選為『關西地區最佳餐廳』大獎。

FT: 你家鄉尼斯的飲食文化融合了地中海和法國南部省份的風味。在眾多菜式中，你最喜歡的是什麼？

DS: 除突顯健康、天然和時令季節性這三個關鍵元素外，尼斯的飲食文化亦具獨特的海岸風味。要數我自己最喜歡的，應該是法式小點心 (petits farcis)，那是一種夾有肉餡的烤蔬菜。這傳統菜式已傳承了幾代人。



“ I always hope my guests are left feeling satisfied and contented ”
「我希望我的精心傑作能為客人們帶來滿足感」

FT: What are your most frequent go-to ingredients?

DS: Olive oil is a must-have, a healthy choice for cooking and dressing and adds flavour to my dishes. Tomatoes and garlic are also crucial ingredients, especially for the Mediterranean dishes I create.

FT: When you want to wow what will you cook?

DS: I cook according to guests' individual preferences and try to give them a wow dining experience every time! Their happiness is very important to me and I always hope my guests are left feeling satisfied and contented.

FT: You won Executive Chef of the Year at the World Gourmet Summit Awards of Excellence 2016 – how did you achieve that and what did it mean to you?

DS: I was really happy to achieve this recognition, especially from my guests (as noted from the votes I garnered for this award), and proud to represent Capella Singapore. It inspires me to further excel in the industry.

FT: 你最常選用的食材是什麼？

DS: 橄欖油不但健康，並且可以為我的菜式增添風味，所以理所當然地成為我在烹飪和調味時不可缺少的選擇。此外，番茄和大蒜也是十分重要的食材，尤其當我製作地中海菜式時。

FT: 當你希望為食客帶來驚喜時，會煮些什麼特別菜式？

DS: 我每次都會根據客人的個人喜好製作菜式，並盡力為他們帶來充滿驚喜的用餐體驗！對我來說，客人是否吃得開心非常重要。我不但希望他們滿意由我烹調的菜式，更希望我的精心傑作能為他們帶來滿足感。

FT: 你曾在「2016年世界名廚群英會大獎」(World Gourmet Summit Awards of Excellence 2016) 中榮獲年度最佳行政總廚的大獎。你認為是什麼讓你能成功獲獎? 這獎項對你又意味著什麼？

DS: 我很高興能獲頒這一殊榮，尤其要衷心感謝所有支持我及投我神聖一票的客人。此外，我亦很榮幸能代表新加坡嘉佩樂酒店參賽。這個獎項激勵了我，令我更有決心在餐飲業再創高峰。



The Knolls



Bob's Bar



FT: You've been at Capella on Sentosa Island for nearly seven years – is it the property, Singapore or a combination of these that keeps you there? What would you like to further achieve there?

DS: Both. Working at Capella Singapore gives me the freedom for culinary exploration while wowing every guest. The F&B industry in Singapore has become increasingly competitive, which motivates me to continuously adapt to the changes, improve and excel. I hope to achieve more recognition for the four outlets I oversee, and as culinary director leading around 50 chefs, be a role model and see my team prosper and succeed.

FT: You have achieved a lot in your career – where do you see yourself in 10 years? How do you see the restaurant industry changing?

DS: I still see myself as a chef in 10 years. And I see the growing importance of traditional recipes as well as the sustainability factor continuing to affect the industry.

FT: 你在聖淘沙島的嘉佩樂酒店已工作了將近 7 年。到底是這酒店、新加坡的風土人情、還是兩者的結合，令你決定留下？你下一步有什麼鴻圖大計？

DS: 我相信兩者皆有。新加坡嘉佩樂酒店的工作給予我很大的自由度，讓我能放心地在烹飪方面探索，為每位客人帶來驚喜。隨著新加坡的餐飲業競爭日趨激烈，亦促使我不斷適應變化，令自己的烹調技術進一步提升，務求精益求精。除了希望由我所管理的四間餐廳都可獲得更多獎項外，作為一位帶領約 50 名廚師的烹飪總監，我更樹立好榜樣，讓團隊能繼續發展和創造更多佳績。

FT: 你在自己的職業生涯中已取得了很多成就。在未來十年，你有否訂下任何大計？你如何看待不斷變化的餐飲業？

DS: 未來十年，我仍以廚師作為自己的職業。此外，我相信除了傳統食譜會越來越受重視外，可持續性因素亦會繼續影響全球的餐飲業。



Angliss Scoops Top Asian Employer Award



Angliss Singapore was recognised as a leading Asian employer at the prestigious Influential Brands award ceremony

Angliss Singapore was delighted to be a winner at Influential Brands 2019 Asia's Top Employer Brands ceremony held in Bangkok recently. A total of 18 companies were awarded 'Top Employer Brands of the Year' at the 7th edition of 2019 Asia CEO Summit & Award Ceremony, held at the Chatrium Riverside Hotel.

Around 300 senior executives from over 100 leading companies across the region including Singapore, Indonesia, Malaysia, Thailand, China, Vietnam and Philippines attended the event.

The Top Employer Brands, based primarily on anonymous employee feedback, recognise companies which scored

安得利榮膺亞洲最佳僱主殊榮

今年，安得利新加坡很榮幸能在享負盛名的『具影響力品牌』頒獎典禮上獲選為亞洲最佳僱主的榮譽

安得利新加坡在曼谷舉行的 2019 年具影響力品牌 (Influential Brands 2019) 大獎中獲選為亞洲最佳僱主品牌的榮譽。在 Chatrium Riverside 酒店舉行的 2019 年第七屆亞洲 CEO 峰會暨頒獎典禮上，共有 18 間公司被評選為『年度最佳僱主品牌』。

是次活動共吸引了大約 300 位來自新加坡、印尼、馬來西亞、泰國、中國、越南和菲律賓等地區 100 多間領先公司的高級管理人員蒞臨出席。



above international benchmarks in the areas of employee engagement, company culture and HR practices.

The award is a testament to Angliss Singapore's HR practices and company culture that make it one of the best employers to work for, and serves as motivation to continue to uphold a dynamic workspace.

Mr Chuan Leekpai, President of the National Assembly of Thailand and former prime minister of Thailand was guest of honour at the ceremony.

『最佳僱主品牌』主要透過匿名的員工意見而選出，旨在表揚在員工敬業度、公司文化和人力資源實踐方面得分都高於國際基準的公司。

這項殊榮肯定了安得利新加坡與眾不同的人力資源實踐方式和公司文化。而正是這些元素，令安得利新加坡成為最適合員工為其服務的僱主之一。同時，此獎項亦鼓勵得獎者盡力保留工作時的鬥志和正能量，以維持工作間的活力。

是次頒獎禮邀得泰國國會主席及泰國前總理川·立派先生在典禮期間擔任主禮嘉賓，令場面生色不少。📖





Produced by the Australian Agricultural Company (AACo), Westholme is earning a reputation as some of the finest Wagyu beef available

There are several reasons why the Westholme herd is fast becoming renowned for its superlative quality. The cattle are born wild and graze on native grasses before spending a minimum of 270 days on a proprietary blend of grains, providing a rich, satisfying diet. The Westholme herd is stewarded by dedicated families who share a collective obsession with crafting the best beef in the world, while ensuring happy cattle, free from stress.

The Westholme herd was founded more than two decades ago on three major Wagyu bloodlines from the most highly credentialled Wagyu to leave Japan. They naturally possess breeding strength and integrity, resulting in a premium eating experience. It is the unique bleed of feed and breeding that gives Westholme its signature taste and marbling. Australian Agricultural Company (AACo), producers of Westholme, are Australia's oldest continuing operating company, which with almost 200 years of expertise is the country's largest integrated cattle and beef producer.

At birth every animal in the Westholme Wagyu herd is electronically tagged so they can be traced over the course of their lifetime, with information about its pedigree, location of birth, weight history and vaccinations recorded.

來自澳洲的天然珍味

澳洲農業公司 (AACo) 所生產的 Westholme 和牛自推出以來一直獲公認為市場上最頂級的品牌之一

憑藉多番努力和苦心經營，Westholme 迅速以最超凡的和牛質量而聞名於世。品牌一直堅持讓牛犢在野外出生，並在天然的草原上自由放牧。為確保能提供豐富和理想的營養，公司會在牛隻逐漸長大後以專有的穀物混合物飼養至少270天。此外，Westholme 牛群亦由特別挑選過的農家看管。這些農家



All Westholme products are underpinned by the independent Meat Standards Australia (MSA) eating quality system, which is based on 14 factors that impact overall eating quality.

Australia is free of all major endemic livestock diseases and National traceability systems and standards for animal health, welfare and biosecurity ensure best animal husbandry practice. Westholme's processing plants are regularly audited by independent government officials to ensure food safety standards are upheld.

The result of these factors is a product increasingly recognised as one of the best in the world, bursting with intense marbling, complexity and depth of flavour, and guarantees tender, juicy and flavoursome Australian Wagyu with every cut.

To let the local F&B industry find out more about the taste and versatility of Westholme Wagyu, Angliss recently hosted events in Hong Kong and Macau entitled 'The Art of Australian Beef' (see Event Talk on p. 26).



都有一個共同目標，就是讓牛群能在快樂及無壓力的環境下生長，從而生產世界上最優質的牛肉。

生產 Westholme 和牛的牛群來自三種獲最高認證的純種和牛，最初於 20 多年前自日本被引進。獨特的飼料和飼養方式令 Westholme 的和牛具絕佳風味和大理石紋油花。生產 Westholme 的澳洲農業公司 (AACo) 擁有近200年的專業知識，是澳洲歷史最悠久及持續經營的公司，同時亦是澳洲最大的綜合牛隻和牛肉生產商。

所有 Westholme 和牛牛犢在出生時都會被電子標記，因此公司可逐一追蹤牛隻一生中的成長過程，並記錄諸如出生地點、血統和體重史等重要資料。

Westholme 的產品均以獨立的澳洲肉類標準 (MSA) 飲食質量系統為基礎，該系統以 14 個影響整體食用質量的因素作出評分。

澳洲除了沒有任何主要的牲畜的風土疾病外，其全國追蹤系統以及動物健康、福祉和生物安全標準亦確保農場能實踐最佳的畜牧業水準。同時，Westholme 的加工廠亦定期接受獨立政府官員的審核，以確保品牌遵守食品安全標準。

這些成功因素令 Westholme日漸被公認為世界上最好的和牛產品之一。每一片佈滿大理石紋的牛肉都帶濃郁且甘香的味道，而鮮嫩多汁的肉質更突顯澳洲和牛與眾不同之處，令人一試難忘。

為了讓本地餐飲業更了解 Westholme 和牛的鮮味和高度可塑性，安得利最近在香港和澳門舉辦了一系列名為『澳洲牛肉藝術』的活動 (詳情請參閱今期 Event Talk 的第 26 頁)。



Celebrating the Best of Australian Beef

Events in Hong Kong and Macau introduced the consistency and great flavour of Westholme Wagyu products to the F&B industry

Angliss recently hosted events at Hong Kong's Beefbar and Macau Galaxy hotel's Terrazza restaurants entitled 'The Art of Australian Beef' to present Westholme Wagyu products to the F&B industries.



澳洲極級和牛慶典

最近在香港和澳門舉行的多項活動為本地餐飲業推介 Westholme 的和牛產品，當中產品味道的一致性和美味更受業界追捧

安得利最近在香港的 Beefbar 和澳門銀河酒店的Terrazza 餐廳舉辦了名為『澳洲和牛藝術』的活動，向餐飲業展示出色的 Westholme 和牛產品。



Presented as cocktail parties, the events were attended by senior chefs and F&B directors from some of Hong Kong and Macau's most prominent hotels and restaurants. A range of bite-size dishes showcasing superb selected Westholme cuts were served as examples of the versatility of this brand.

Delicious canapés included hanging tender taco, slow-cooked tongue sandwich, tataki (short rib M4-5), signature beef tartare (tenderloin M4-5), and grilled ribeye steak (cube roll M6-7).

Terry Farrell, Global Brand Ambassador, Australian Agricultural Company, gave an introduction and shared two Westholme videos during the cocktail parties. Participants were able to interact and ask questions on a variety of issues.

Raised on both grass and grain on some of Australia's finest pastures, Westholme cattle offers some of the world's finest beef, with consistently rich marbling, signature tenderness and juiciness.

Please see Talk Fresh on p.24 for more information about the new Westholme range of products.



這場以雞尾酒會形式舉行的活動，吸引了來自多間港澳最具名氣的酒店和餐廳的高級廚師，以及餐飲總監蒞臨出席。場內為客人提供多款令人欲罷不能的美味一口菜式，除突顯 Westholme 和牛各精選部位的鮮美，亦充份展示品牌各產品與眾不同的優越質量。

多款美味的小食包括碎牛肉粟米夾餅、慢煮牛脷三文治、嫩牛肉 (第 M4-5 段短肋骨)、招牌韃靼牛肉 (第 M4-5 段) 及烤肉眼扒 (肋眼肉捲 M6-7)，吸引無數來賓一口接一口地品嚐。

澳洲農業公司全球品牌大使 Terry Farrell 為來賓介紹了產品的過人之處，並在酒會上分享了兩段 Westholme 的短片。出席的來賓踴躍提問，務求進一步了解品牌的各種產品。

Westholme 在澳洲最佳的牧場中以草及穀物飼養牛隻，因此能供應世上最優質的牛肉。除肉的表面普遍呈大理石紋外，眾所周知的鮮嫩多汁的肉質亦令這品牌迅速成為『牛』壇新寵。

請參閱今期第24頁的 **Talk Fresh**，以詳細了解更多有關 **Westholme** 新推出的各產品系列。



Brewing Success

Photography courtesy Nayuki

Peng Xin, Founder of the rapidly growing Nayuki tea and bread chain in Shenzhen explains how quality products and an innovative, lifestyle-led approach have been key to its success

FT(Foodtalk): What made you confident there was the potential for another beverage chain in Asia?
PX(Peng Xin): With more than ten years in the catering industry and a background in tea, we have developed a strong feeling about which products are popular with different demographics. We continue to innovate and launch new products every month while improving our existing portfolio to provide consumers with a fresh and interesting experience. Tea culture is one of the most attractive traditions in China, and it is our mission and vision to carry it forward.

『冲』出佳績

是次訪問邀請了深圳超人氣茶飲『奈雪の茶』及麵包連鎖店創始人彭心與讀者們分享成功之道。這位成功創業人向讀者分享優質產品、創新及以生活方式為主導的方法如何成為其品牌的成功關鍵

FT(Foodtalk): 在創立品牌前，是什麼令你確信在亞洲還有容納另一飲品連鎖店的空間？
PX(彭心): 憑著在餐飲業十多年的工作經驗以及對茶的認識，



Peng Xin, Founder of Nayuki



FT: The idea of pairing teas and bread isn't really new – what do you do differently?
PX: Nayuki is the originator of the 'soft bread with tea' concept. We also began the trend of using higher quality tea, made using fresh fruits and vegetables. Our bread is different from traditional Japanese and European kinds as it uses less oil, sugar and salt, which make it popular with our target audience, who are 70% younger, white-collar women. It also has a pleasantly soft and chewy taste. Our stores are inclusive, shared leisure spaces that harness the concept of life and design aesthetics as a platform to communicate and interact with consumers.

我們十分了解不同產品在社會各層面的受歡迎程度。自成立品牌以來，我們一直堅持創新。除了每月均會推出全新產品外，更會同時改良我們現有的組合，務求為消費者不斷帶來新鮮及耳目一新的感覺。事實上，茶道文化一直是中國最具吸引力的傳統之一。有見及此，弘揚茶道文化亦是我們的使命和願景。

FT: 其實茶和麵包的配對並不是什麼新鮮的事。你用了什麼特別的方法推廣這概念？
PX: 其實『奈雪の茶』最初推廣的概念就是『軟麵包配茶』。在介紹品牌初期，我們便已標榜使用新鮮水果和蔬菜製成更高質量的茶。同時，我們的麵包與傳統的日本和歐洲麵包不同的



Nayuki's Store



FT: You now have around 200 stores in China – what's the secret to your success, which has also seen the group recently expand to Singapore and now Hong Kong?
PX: Quality products, staff training, our own supply chain to ensure stability, and innovation. And unique recipes unavailable anywhere else. Our first overseas store opened in Singapore last December, where daily sales are about 1,600 cups of tea and 1,000 bread items, which is close to our Chinese store.

FT: Coffee has been the huge beverage growth area in China in recent years – why did you decide to go with tea?
PX: Tea culture in China has a longer history, and Nayuki's original intention was to become a promoter of Chinese tea. Since last year our new products have become more diversified, incorporating Chinese elements, and we cooperate directly with many renowned growers. Coffee is on our radar however – we now produce 15 coffee products in our newly opened facility.

FT: Do you feel the market has changed since you started the business in 2014?
PX: When we first starting operating, education in the tea market hadn't even really begun! Tea suppliers didn't know what was good and what was bad, let alone consumers.

“Tea culture is one of the most attractive traditions in China, and it is our mission and vision to carry it forward”

「茶道文化一直是中國最具吸引力的傳統之一。有見及此，弘揚茶道文化亦是我們的使命和願景」

是當中所含的油、糖和鹽都較少。這些都受到我們目標顧客的歡迎。在光顧我們品牌的顧客中，約 70% 為年輕的白領女性。我們的麵包雖以軟熟見稱，但也帶有微微的煙韌質地，口感非常特別。此外，在設計店舖時，我們亦標榜具包容性的共享休閒空間，當中利用了生活和設計美學的概念作為與消費者交流和互動的平台。

FT: 不經不覺，『奈雪的茶』在中國已開設了大約 200 間店。最近，品牌的規模更擴展到新加坡及香港。究竟是什麼令『奈雪的茶』具如此大的發展潛力？
PX: 我們成功的秘訣全賴優質產品、員工培訓及確保穩定和創新的品牌供應鏈。當然，我們亦致力創作獨一無二的秘方。去年12月，我們就在新加坡開設了第一間海外分店舖，每天約賣出1600杯茶和1000個麵包，銷量與我們在中國的店舖相若。

FT: 縱觀近年來在中國，咖啡一直是增幅最大的飲品領域。為什麼你們反而會決定選擇推廣茶類飲品作為公司的賣點？



This situation is gradually improving. Consumers are also becoming more educated, with healthy, safe and ecological products now demanded.

FT: Cheese fruit tea is an unknown concept in the west – can you explain what it is and how it has become so popular?

PX: In 2016 we launched Supreme Cheese Strawberry Tea. It uses jasmine Maojian as a tea base, with a cheese milk cap, and went on to become one of the culinary products of that year. It was also the first product to combine fruit tea with a cheese milk cap. Imagination, innovation, great raw materials and technology make us unique.

FT: You spend a lot of time in the lab and conducting R&D. What do you look for in terms of new products? What are your best sellers?

PX: It has to be unique and innovative. Because our consumers are mainly young, whose interests and

PX: 茶道文化在中國有著源遠流長的歷史，而『奈雪の茶』的初衷，正是要推廣中國茶道。從去年開始，品牌的新產品已變得更多元化，我們除了融合中國的元素，更直接與許多知名的茶葉種植商合作。當然，我們也沒有忽略咖啡在市場所佔的比重。因此，我們已在新開設的店舖中推出 15 款咖啡產品。

FT: 自品牌於 2014 年創立以來，你有否感到市場出現了變化？

PX: 我們剛開始創業時，市場對茶道的教育可說還沒有真正開始！就算是茶葉供應商也不太懂得分茶葉的好壞，更別說消費者了。幸好，這情況正在逐步改善，消費者對茶葉的認識亦越來越深。現在一般普羅大眾的要求都是健康、安全和環保的產品。

FT: 在眾多產品中，霸氣芝士水果茶對西方人士來說可謂聞所未聞。你能解釋這款飲品是什麼嗎？它為何會如此令人著迷？

PX: 在 2016 年，我們推出了霸氣芝士草莓茶。當中用了茉莉毛尖作茶底，並加上芝士奶蓋。這飲品在推出後大獲好評，並成為該年度最受歡迎的飲品之一。運用想像、創新、優質原材料

“Quality products, staff training, our own supply chain to ensure stability, innovation and unique recipes are our secret to success”

「我們成功的秘訣全賴優質產品、員工培訓及確保穩定和創新的品牌供應鏈，以及獨一無二的秘方」



Nayuki's BlaBlaBar

“We continue to innovate and launch new products every month while improving our existing portfolio to provide consumers with a fresh and interesting experience”

「我們一直堅持創新。除了每月均會推出全新產品外，更會同時改良我們現有的組合，務求為消費者不斷帶來新鮮及耳目一新的感覺」

preferences change fast, our research and development team needs to constantly keep up with market changes. Our best selling product is currently the Baqi fresh fruit tea series.

FT: What's next for the brand?

PX: Nayuki's vision is to become a global tea brand and promote Chinese tea culture to the world. We are currently targeting Southeast Asia, but New York, Tokyo and other first-tier international cities are on our list.

和技術，這款與眾不同的霸氣芝士水果茶系列成為史上第一款結合果茶和芝士奶蓋的飲品，同時亦令我們在市場突圍而出。

FT: 聽聞你們在實驗室花費了大量時間進行研發。你們在創作新產品時有何期待？到現時為止，品牌最暢銷的產品是什麼？

PX: 我們的新產品必須是獨一無二和具創新精神。由於我們的消費者主要是年輕人，他們在興趣和喜好方面的變化都很快，因此我們的研發團隊必需與時並進。目前我們最暢銷的產品是霸氣鮮果茶系列。

FT: 你們對品牌下一步發展有何計劃？

PX: 『奈雪の茶』的願景是成為世界品牌，並向全球推廣中國的茶道文化。雖然我們暫時的目標仍以東南亞為主，但公司也有意在紐約、東京和其他一線國際城市發展，務求讓更多人能接觸及了解中國茶道及文化。



Nayuki's BlaBlaBar

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PATENTS
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Waffed Hash Browns (LW205)

Lamb Weston
SEEKING POSSIBILITIES IN POTATOES

Illustrated History of the Baking Industry

Angliss Beijing secured a foremost baking expert to give a demonstration of bread making with a background about the evolution of pastry

Bread and pastry, with their wide range of savoury and sweet flavours, have long been indispensable on Japanese dining tables. Angliss Beijing recently invited bread master Satoru Yokoi from the Japan Institute of Baking to share his know-how through a baking demonstration for its customers.

Mr. Yokoi used Nisshin seifun flour for its outstanding smooth texture and fineness as the main ingredient in baking his delicious bread and pastry, along with butter and whipped cream from renowned French brand President. After the bread was baked and turned a rich golden brown, participants were able to sample its soft texture and fresh flavour.

Mr. Yokoi clearly described how baking works, including the division and secondary fermentation process, made it easy for everyone to understand. During his explanation the bread master also explained the evolution of the baking and pastry industry, and stressed the importance of adjusting the baking equipment on a daily basis, as even small inconsistencies can affect the outcome and quality of the pastry items.



烘焙麵包傳奇

安得利北京邀請了烘焙專家，讓參加者瞭解更多關於烘焙麵包的傳奇

烘焙麵包憑藉可鹽可甜的百搭性，早已成為日本餐桌上的常客。最近安得利北京有幸請來了日本麵包技術研究所的橫井聰老師給嘉賓講解烘焙麵包的過去、現在及將來，讓參加者瞭解烘焙麵包的傳奇。

橫井聰老師選用了日清麵粉製作烘焙麵包，它的粉質和細膩程度都很好。除了使用日清麵粉為主材料外，老師還用了法國總統牛油及淡奶油製成美味的烘焙麵包。把麵包烤成金黃色後，撕開就能品嚐到它柔軟的口感。

橫井聰老師用“受傷”和“休息”來形容麵團的分割和二次發酵，非常生動，讓大家更容易瞭解如何製作麵團。講解過程中，老師還細心地提醒大家製作烤麵包的時候，需要每天調整設備，而每一個設備的微小變化也會影響烤麵包的品質。



Dessert Master Shows How it is Done at Industry Events

Cacao Barry Winter Dessert Exhibitions offers valuable exchange of Chinese and French culture and techniques in dessert making



Angliss Shanghai, together with Cacao Barry, were delighted to recently welcome Chef Jean Michel Perruchon, MOF, to host two Cacao Barry Winter Dessert Exhibitions at T DESSERT (Shanghai).

The joint events were staged to foster the exchange of Chinese and French culture and techniques in dessert making, an area Chef Michel is intimately familiar with, having toured Asia many times to conduct demonstrations and classes in this area. As a holder of the Meilleur Ouvrier de France (Best Craftsman of France) he is also Vice-Chairman of the jury in the MOF Competition and founder and leader of the Gastronomique Bellouet Conseil (School of Gastronomy). Chef Michel has also won many international culinary competitions over his career and it was therefore invaluable to have him share his experience with other chocolate and dessert masters.

As a globally recognised dessert master, he demonstrated 12 dazzling French desserts and his superb skills in crafting glacage (chocolate mirror glaze) in the two exhibitions. With lots of interesting and practical information, the demonstrations were packed with useful contents. In particular, the details of temperature control and specific usage of different kinds of chocolates were illustrated in the creation of the alluring looking desserts.

During the sessions, guests from all over the world were able to ask Chef Michel questions, participating enthusiastically in the event.



可可百利冬季甜品展示會

可可百利冬季甜品展示會增進了中法兩國在甜品製作方面的文化和技術的寶貴交流

上海安得利聯同可可百利誠邀MOF Jean-Michel Perruchon大師於樂得烘焙學院舉辦了兩場可可百利冬季甜品展示會。是次展示會增進中法甜品技藝交流切磋，達成上海安得利和可可百利聯手舉辦此次活動意義所在。

Jean-Michel Perruchon於1993年榮獲法國甜品最佳工匠 (MOF)，現任法國最佳工匠比賽MOF評審團副主席。創立並執掌Gastronomique Bellouet Conseil美食學院，在職業生涯中Jean-Michel Perruchon大師贏得了許多國際美食比賽，多次巡迴亞洲開展甜品示範教學。現在，他繼續把他的經驗分享給朱古力和甜品廚師們。

Jean-Michel Perruchon大師在兩場展示會中，示範了12款法式甜品以及手工朱古力鏡面製作獨家秘笈，節奏緊湊，內容充實。把不同朱古力的溫度控制和專業化細節，都以資料化和成果化的形式告訴大家。

展示會中，來自各地來參加活動的嘉賓認真傾聽及積極互動，並紛紛向Jean-Michel Perruchon大師提問。

Angliss Guangzhou Gets Creative with Desserts

A recent dessert making demonstration gave pastry industry professionals an insight into new products and techniques

Angliss Guangzhou recently invited Chef Jason Cai, Angliss Technical Team Pastry R&D Director of Greater China, to the exhibition of new products hosted by Bega which took place at Angliss Guangzhou's baking research institute, to demonstrate the creative use of several innovative products in dessert making. An appreciative invited audience of pastry and dessert professionals were able to see Chef Jason create a range of superb desserts using great quality and versatile products such as Bega Express Professional cream cheese and Hero chestnut puree.

During the demonstration, Chef Jason shared that the Bega Express Professional cream cheese is easy to use, stable, and cost-effective. Combining the use of these two quality products offers numerous useful applications, including excellent icing, and can make pastry items more appealing in terms of taste and appearance.



百嘉新品展示會

最近舉辦的甜品示範，讓烘焙愛好者了解更多關於百嘉的新產品和烘焙技術

廣州安得利於研發烘焙廚房舉辦了百嘉新品展示會，為廣州烘焙愛好者帶來一場甜美的甜品示範。除了百嘉的新品外，客戶們還能品嚐到英雄果醬品牌的栗子泥。本次活動廣州安得利特別邀請安得利大中華區烘焙技術總監 - Jason 為本地的烘焙愛好者介紹百嘉的淡奶油和百嘉高效奶油芝士、英雄牌栗子泥等創意非凡的產品示範及應用。

Jason 認為百嘉淡奶油及百嘉高效奶油芝士使用方便、穩定性較好及性價比高，而且兩者一起使用能做出別具風味的奶油，適合用於抹裱裝飾。

A Food Feast for all the Senses

Angliss Hunan Catering Exchange Forum 2019 attracts 600 industry visitors



More than 600 F&B professionals from the hotel, baking, and catering industries including Angliss customers were recently invited to attend the Angliss Hunan Catering Exchange Forum held at the Kempinski Hotel at The Star City, Changsha.

The event, co-organised by Angliss, showcased high-quality cuisines from around the world and enabled attendees to experience the joy of great food. Many renowned international catering brands exhibited more than a total of around 1,000 products. Visitors to the forum were impressed with the superb items on display, and also had the opportunity to become familiar with global F&B trends and innovative ingredients. As well as tasting more than 100 kinds of bread, desserts, Chinese and Western food, snacks, coffee drinks and other exciting products, guests were also able to experience exceptional dishes created by Angliss. The recipes for the dishes were presented to guests as souvenirs.

The event venue was divided into different exhibition zones for afternoon tea, catering, baking and more. During the forum, the Angliss technical team provided entertaining and informative demonstrations and shared valuable information about its quality ingredients with customers. The programmes, which included a talk by a specialist beef chef, demonstrations of desserts and creative drinks and an exchange of western cuisine techniques, reinforced how Angliss has always sought to provide comprehensive and technical support to its valued customers.

湖南安得利餐飲交流會2019

湖南安得利餐飲交流會2019吸引了超過600位餐飲業界從業及美食愛好者參加

安得利與全球優質食材供應廠商，邀請了餐飲業界從業及美食愛好者，來到星城長沙的順天凱賓斯基酒店(Kempinski Hotel Changsha)，參加湖南安得利餐飲交流會。

現場彙集了世界各地優質美食，吸引了眾多酒店、烘焙、及餐飲界等六百多位專業人士，和我們一起體驗美食所帶來的樂趣。三十多個的展位，眾多國際知名餐飲品牌參展，展示超過千款產品，不僅讓參觀者們大飽眼福，亦能瞭解到這些世界頂級優質食材。安得利為大家準備了百餘款麵包、甜品、中西餐、小食、咖啡飲品等試食，現場親身品嚐到由安得利及品牌技術團隊製作的美饌，甚至還能拿到最新的食譜。

活動現場設置了下午茶、餐飲、烘焙等不同展區，活動期間，為了與客戶更好的分享我們的優質食材，安得利技術團隊為大家帶來了精彩的示範。牛廚演講、甜品及創意飲品示範、西餐技術交流等等，演繹安得利是如何給客戶們提供全面的技術支援。



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Southern Comfort

In one of our chef interviews this issue we chat with David Senia, Culinary Director of Capella Singapore, and a native of Nice, in the south of France. Here we take a look at the fascinating cuisine of David’s hometown, which blends Mediterranean and classic French influences

Classic French cuisine is rightly celebrated for its complexity, finesse, and dependency on rich creams and butter. However, that’s not the end of the French culinary story. Head further south and you’ll eventually reach Nice, where you will discovery the light, refreshing taste of Niçoise. It’s a perfect blend of French and Mediterranean cuisine, and where olives – and olive oil – are king.

Nice is also a stone’s throw from Italy, and you will certainly detect that influence, alongside plenty of seafood straight from the balmy waters of the Mediterranean.

In terms of actual dishes, there is probably only one place to start. The famous niçoise is one of the world’s

南法風情美食

在今期的其中一個大廚專訪中，我們訪問了新加坡嘉佩樂酒店 (Capella Singapore) 廚藝總監 David Senia。在訪問中，這位來自法國南部尼斯的大廚為我們介紹他家鄉令人為之神往的美食，如何巧妙地融合地中海風情和經典法國浪漫情懷，將南法美味帶至另一層次

經典的法國菜因其複雜性、精緻性以及濃郁豐富的忌廉和牛油香味而廣受讚譽。事實上，法國菜的獨特之處並不止於此。在法國南部的尼斯，你可品嚐到尼斯菜的悠閒海岸風情，清爽醒神的味道完美地融合了南法和地中海的獨特輕鬆口味。當然，

great salads. The classic ingredients are a mesclun salad mix base with tomato, anchovy, tuna, radish, onion, hardboiled egg, onion and black olives, usually served with a olive oil or dijon vinaigrette. No ranch dressing or mayo!

The next dish that immediately comes to mind in this part of the world is ratatouille, a simple vegetable stew with eggplant, zucchini, tomatoes, garlic and rich olive oil. While the rest of the world serves it as a side dish, true Niçoise folk eat it as a main course.

Another favourite is socca, a quintessential street food and a hearty and savoury pancake made of chickpea flour. Crispy on the outside and soft on the inside, it is often served with local beer.

In his interview, Chef David mentioned that his favourite niçoise dish is petits farcis – baked vegetables with meat stuffing. This can also contain rice or couscous, and tomatoes, eggplant and zucchini, and typically eaten during spring and summer. Sounds delicious, David!



其中絕對少不了橄欖和橄欖油這兩種地中海菜的精髓。

由於尼斯距離意大利只是咫尺之遙，故此兩地在許多方面一直以來都互相影響著，當中包括飲食文化。事實上，當你品嚐來自清澈地中海的海鮮時，會察覺到南法料理和地中海菜式確實有著許多相似之處。

就菜式而言，南法和地中海菜式很可能同出一轍。而當中著名的尼斯沙律便一直被譽為世上最美味的沙律之一。這經典菜式以雜菜為主，配上番茄、鯷魚、吞拿魚、蘿蔔、洋蔥、烱蛋和黑橄欖，食用時通常拌以橄欖油或法式油醋汁 (Dijon vinaigrette)。為保持清新感覺，用作調味的醬料並不會選用田園醬或蛋黃醬。

除尼斯沙律外，另一道令人想起的名菜是普羅旺斯燉菜。這是一種以茄子、青黃翠玉瓜、蕃茄、蒜頭和香濃橄欖油煮成的簡單菜式。雖然世界其他地方都將普羅旺斯燉菜作為配菜，但地道的南法居民卻會將它視為主菜。

另一款受歡迎的美食是鷹嘴豆餅 (socca)。這種典型街頭食品是一種由鷹嘴豆粉製成的煎餅，外皮酥脆，內裡豐富的餡料軟熟而美味。通常配以當地啤酒一併享用，風味無可比擬。

在接受訪問時，大廚 David 提到他最喜歡的尼斯菜式是將肉餡釀於不同蔬菜中的焗釀蔬菜。在製作時，除可使用米飯或蒸粗麥粉代替肉類餡料外，也可選擇以番茄、茄子和青黃翠玉瓜作為承載餡料的蔬菜。由於這款菜式清新醒胃，通常會在春季和夏季食用。色香味俱全的美食，配合悠閒的海岸風情，實在令筆者為之神往！🍴



Gut Feeling

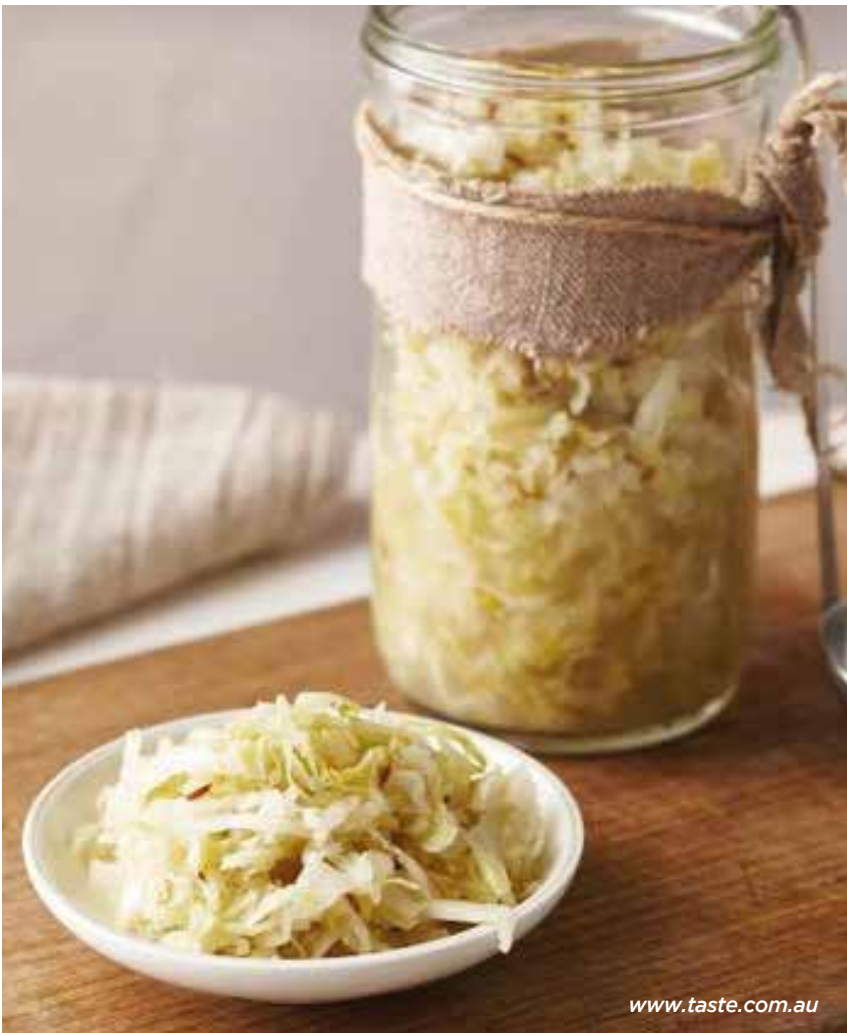
There has been a huge rise in the popularity of fermented foods, which are not only delicious, but offer numerous health benefits

While regular shoppers will be aware that fermented food is not a recent trend – most decent supermarkets and grocery stores carry kimchi, sauerkraut, soy sauce and more – many won't realise it goes back over 6,000 years.

This isn't so much that a prehistoric version of Heston Blumenthal discovered food that had been fermented worked wonderfully on a tasting menu, but more that the process enabled it to be preserved for much longer.

Since that time foods prepared this way have largely fallen out of favour, except in Asia and Scandinavia where they are still part of culinary culture. Beer goes through a fermentation process of course, as does sourdough bread.

Until now, that is. A recent survey suggests that the fermented food market



為腸道健康打氣

近年發酵食品的受歡迎程度急劇上升。事實上，發酵食品不單止美味，而且對健康亦非常有益

雖然常常購買食物的人都知道發酵食品並不是什麼新鮮事，而大多數超市和雜貨店亦早已售賣各款韓國泡菜、德國酸菜和醬油等貨品，但相信絕大部份人都不會意識到這種帶有豐富文化色彩的醃製方法其實已有6000多年的歷史。

古時的人並非如英國名廚 Heston Blumenthal 般發現發酵食品會為其米芝蓮試菜菜譜錦上添花。相反，發酵食物之所以出現在人類歷史上，純粹是因為人們發現發酵和醃製過程能讓食物保存更久，所以才將這儲存食物的方式發揚光大。

雖然流行全球的啤酒和近年受各界追捧的天然酵母麵包都必須經發酵過程處理，然而，發酵和醃製過程並不是處理食物的首選方法。除了在亞洲及一些北歐國家會將發酵食物納入烹飪文化的一部分外，其他地方仍以新鮮食材為主流。

is growing exponentially, and could be worth as much as US\$28.4 billion by 2020. That's a lot of sauerkraut!

So what has caused this sudden spike? Primarily because it is catching on that fermented food offers so many benefits. The main one is health – the large amounts of bacteria act as probiotics adding to naturally occurring intestinal flora and supporting gut health.

They also contain enzymes, omega-3 fatty acids and vitamin B, generally require minimal preparation and can also last months or years, even without refrigeration.

And although Iceland's fermented shark and Sardinia's maggot cheese may not appeal, there is no shortage of other foods that have gone through this process and are absolutely delicious.

We've already mentioned kimchi, sauerkraut and soy sauce, but things like black beans, yogurt, kombucha (a lightly alcoholic, slightly effervescent, sweetened black or green tea drink), fish sauce, some pickles and cheeses and fruit cider vinegar are also popular.

隨著時代轉變，人們的口味也在變。最近一項調查顯示發酵食品市場正逐漸增長，預計到 2020 年，其市場價值可能高達 284 億美元。當中龐大的發展潛力確實不容小覷！

究竟是什麼因素導致這市場突然興盛起來？綜觀國際，主要是因為人們開始留意到發酵食品帶來的各種好處。而當中最為人注意的原因和健康有關。發酵食品中所含的大量微生物在進入腸道後可轉化為益生菌，增加天然存在於腸道中的菌叢，有助保持腸道健康。

發酵食品除含有酵素外，更蘊藏奧米加3脂肪酸和維他命 B。製造這些食品通常不需要大費周章，即使不冷藏，也可以保存數月或數年。

可能冰島發酵鯊魚肉和撒丁島的蛆蟲芝士對大家來說是重口味了一點，但市面上確實也有不少經發酵過程處理且美味的食品選擇。只要花點時間發掘，絕對可找到自己的心頭好。

文章一開始已提過韓國泡菜、德國酸菜和醬油。但其實例如黑豆、乳酪、康普茶 (又稱為紅茶菌，是一種含輕度酒精、輕微的氣泡及加甜的黑茶或綠茶飲品)、魚露、一些醃漬、芝士和蘋果醋等也是非常流行的發酵食品。種類繁多，喜歡嘗試新奇事物的美食控又怎能錯過呢？





Henry reimagines the American grill at Rosewood hotel

Henry, the American grill, smokehouse and butcher concept helmed by Chef de Cuisine Nathan Green, has opened at Rosewood Hong Kong. The restaurant pays homage to the time-honoured American steak tradition inspired by the flavours and ingredients of America's southernmost states. Guests can enjoy the finest expressions of butchery, meat curing and charcoal grilling techniques by Chef Nathan's seasoned hand.
www.henrygrill.hk

Henry 將美式燒烤風味帶進瑰麗酒店

由大廚 Nathan Green 主理，集美式燒烤、煙燻及鮮肉店於一身的 Henry 最近進駐香港瑰麗酒店。這家創作靈感源自美國最南端各州風味和食材的高級餐廳秉承美國人多年來烹調牛扒的傳統，為客人奉上最地道的美國風味。安坐於裝潢時尚雅緻的環境，客人可細心品嚐大廚 Nathan 的熟練手勢，享受各款結合醃製秘方和木炭燒烤技巧的鮮嫩肉扒。



Auction realises top prices for wines and spirits

Christie's Fine and Rare Wines and Spirits autumn auction achieved US\$3.7 million alongside an excellent overall sell-through rate of 84% by lot and 89% by value. The sale attracted global interest and featured Romanée-Conti Grand Cru 1999, and Grand Cru 1989, Château Mouton Rothschild 1945, Karuizawa 'Aqua of Life' 50-year-old and rare Madeira dating back to 1801.
www.christies.com

葡萄酒和烈酒再度以高價揚威拍賣會

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。



JIA Group opens new concept restaurant

Contemporary restaurant concept Mono by Ricardo Chaneton, in partnership with award-winning hospitality firm JIA Group, will offer a new take on contemporary French cuisine. Chaneton is former head chef of three Michelin star Mirazur, while JIA is a Hong Kong-based hospitality firm that operates 14 restaurants there. Mono is named for its focus on a single, ingredients-driven seasonal tasting menu.
www.mono.hk

佳民集團開設新概念餐廳

以現代餐廳概念見稱的 Mono by Ricardo Chaneton 將與屢獲酒店業殊榮的佳民集團(JIA)合作，為當代法國美食提供新選擇。大廚 Chaneton 是米芝蓮三星餐廳 Mirazur 的前總廚，而 JIA則是一間建基於香港，並在本地經營 14 間餐廳的知名餐飲集團。Mono 以其專注於單一、並由食材驅動的季節性試菜菜單而得名。



T.Dining announces Best of The Year Awards 2020

The seventh edition of T.Dining's annual Best Of The Year awards and the T.Dining Best Restaurants Guide 2020 have been launched. Every year the T.Dining panel celebrates those who have pitched themselves above and beyond the call of duty. This year's awards continued to highlight the restaurants, bars and people who have made the dining scene flourish in 2019.
hk.asiatatler.com/dining

T.Dining 宣佈 2020 年最佳餐廳獎項

由 T.Dining 主辦的第七屆年度最佳餐廳大獎及 T.Dining最佳餐廳指南2020 已於最近發佈。T. Dining 的評審小組每年都會特別嘉許成就突出的餐廳。一如既往，今年大會繼續將獎項頒予在 2019 年對餐飲業蓬勃發展有出色貢獻的餐廳、酒吧和業內人士。

Japanese Kido skewer bar opens

Hong Kong's Bird Kingdom restaurant group has opened a traditional Fukuoka-style hakata-ku skewer bar in Tsim Sha Tsui called Kido. With typically communal kaunta seki counter seating found around yakitori chicken skewer grill cafes in Japan, Kido exclusively sources prized female Yamato Nikudori chicken, specially reared in south-eastern Japan. Seating 43, the 1,000 sq ft interior is attractively dark and mysterious.
www.facebook.com/KIDO.hkg

日式木戶串燒吧隆重開業

香港 Bird Kingdom 餐廳集團最近於尖沙咀開設了木戶串燒店。這間帶傳統福岡風格的博多串燒吧極具日本燒烤店特色。為了令客人賓至如歸，餐廳的裝修特別選用在日本燒鳥串燒店中常見的 kaunta seki 吧台式座位設計。在食材方面，餐廳嚴選屢獲殊榮的日本「大和妃子雞」，這個特別在日本東南部飼養的品種不但肉味濃郁，更帶有豐富的肉汁，爆汁口感令人一試難忘。佔地1,000平方呎的範圍共設有 43 個座位，神秘而具黑暗氣氛的環境別具特色，令客人恍如置身電影『深夜食堂』的場景。





Alain Ducasse opens first restaurant in Thailand

The legendary chef Alain Ducasse has opened Blue by Alain Ducasse, his first Bangkok restaurant, representing an investment of almost US\$8 million. The restaurant is located at Iconluxe at Iconsiam – a new US\$1.6 billion development – and offers a contemporary French menu. Dishes include sea scallops from Hokkaido; blue crab with gold caviar; and grilled lobster with savoy cabbage and gala apples.

www.iconsiam.com/

Alain Ducasse 於泰國開設第一間餐廳

極具傳奇的大廚 Alain Ducasse 最近投資近800萬美元，在曼谷開設了在泰國的第一間餐廳，名為 Blue by Alain Ducasse。餐廳位於 Iconsiam 的 Iconluxe（一項耗資 16 億美元的新發展項目），為客人提供現代法國菜。當中的出色菜式包括源自北海道的扇貝、藍蟹配金魚子醬以及烤龍蝦配野甘藍伴加拉蘋果。

Sunway Hotels & Resorts converts used cooking oil

Sunway Hotels & Resorts has partnered with FatHopes Energy to recycle its used cooking oil into biodiesel, taking another significant step on its commitment towards a sustainable environment. Through the initiative, more than 50% of participating Sunway hotels' used cooking oil is expected to be collected and recycled by FatHopes Energy on a weekly basis.

www.sunwayforgood.com

雙威酒店渡假村將善用廢食用油

雙威酒店渡假村與FatHopes Energy合作，回收廢食用油，並轉化為生物柴油。在現今環境問題日趨嚴重的情況下，此舉無疑向可持續環境承諾邁出重要一步。透過此合作計劃，預計 FatHopes Energy 每週將收集和循環再用雙威酒店一半以上的廢食用油。



Dorchester Collection introduces #DCmoments Food Guides

Dorchester Collection is launching its #DCmoments Food Guides, a new digital amenity for guests to discover the ultimate food destinations in Dorchester Collection hotel cities. The guides provide a variety of insider suggestions for all occasions, pointing guests to where they should go to explore and indulge in the local food scene. They are available to guests and accessible via complimentary download.

www.dorchestercollection.com/en/dcmoments-food-guides

多切斯特精選酒店集團推出 #DCmoments 美食指南

多切斯特精選酒店 (Dorchester Collection)將推出其#DCmoments美食指南。該指南是一種新的數碼功能設施，幫助旅客輕易搜尋集團旗下各精選酒店所在城市中的終極美食點。透過為各種場合提供精闢而準確的建議，讓旅客能輕易找到可品嚐地道美食的地方。指南簡單易用，歡迎旅客免費下載。



Toast the Year of the Pig with limited edition Johnnie Walker bottle

Johnnie Walker will celebrate Chinese New Year with a limited edition bottle designed by English illustrator Chrissy Lau, inspired by her Chinese heritage. Blue Label comprises rare handpicked single malt and grain whiskies from around Scotland, crafted to create a smooth and vibrant Scotch whisky. It delivers dried fruits, citrus smoke, notes of honey, sweet spice and vanilla and chocolate.

www.johnniewalker.com



送豬迎鼠 - 限量版尊尼獲加陪你過新年

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。

Malaysia Airlines launches new in-flight chicken (dish)

As part of new services aimed at enhancing the overall travel experience for economy class passengers, Malaysia Airlines has added its award-winning signature entrée dish, chicken satay served with authentic spicy peanut sauce. Available for pre-purchase for economy class passengers on selected routes, the chicken satay, previously served in premium business class, can be purchased online at least 72 hours prior to departure.

www.malaysiaairlines.com

馬航推出全新雞肉菜式

為進一步提升經濟艙旅客的飛行體驗，馬航最近在其飛機餐牌上增添了屢獲殊榮的招牌主菜 - 沙嗲雞肉配地道辣花生醬。特選航線的經濟艙乘客可於出發前至少 72 小時經網上訂購這款以往只提供予商務客人的沙嗲雞肉美食，為旅程加添色彩。





Branches

Singapore 新加坡
Angliss Singapore Pte Ltd
232 Pandan Loop, Singapore 128420
T. +65 6778 8787 | F. +65 6778 3966

Macau 澳門
Angliss Macau Food Service Limited
196-242 Rua dos Pescadores, Edf Industrial Ocean II Fase, 4-Andar C & D, Macau
安得利澳門飲食服務有限公司
澳門漁翁街196-242號海洋工業中心2期4樓C&D室
T. +853 2886 2886 | F. +853 2886 2828

Beijing 北京
Angliss Beijing Food Service Limited
No. 10 Hongda South Road, Yi Zhuang Economic & Technological Development Zone, Daxing District, Beijing, China
安得利(北京)食品貿易有限公司
北京市大興區亦莊經濟技術開發區宏達南路10號
T. +86 10 8908 3501 | F. +86 10 8586 4880

Tianjin 天津
Angliss Beijing Food Service Limited - Tianjin Branch
Room 320, 3rd Floor, Yunhan Office Building, Hongqiao District, Tianjin, China
安得利(北京)食品貿易有限公司 - 天津分公司
天津市紅橋區雲漢寫字樓3層320室
T. +86 22 8729 0198

Shenyang 瀋陽
Angliss Shenyang Food Service Limited
No. 11-12, B Block, Hongxingmeikailong Building, Hunnan District, Shenyang, Liaoning, China
安得利(瀋陽)食品貿易有限公司
瀋陽瀋南新區紅星美凱龍大廈B座11-12號
T. +86 24 8122 1688 | F. +86 22 8122 1688

Shijiazhuang 石家莊
Angliss Shijiazhuang Food Service Limited
Room 1107, E Block, Haiyuetiandi Office Building, Qiaoxi District, Shijiazhuang, Hebei, China
安得利石家莊食品貿易有限公司
石家莊市橋西區金正海悅天地寫字樓E座1107室
T. +86 311 8262 1608

Shandong 山東
Angliss Shandong Food Service Limited
Room 1418, Greenland Jingya Garden Commercial Building, Central District, Jinan City, Shandong Province
山東安得利食品貿易有限公司
山東省濟南市市中區綠地泉景雅園商務大廈1418室
T. +86 531 8711 9769

Shanxi 山西
Angliss Shanxi Food Service Limited
Room 925, B Zone, 168 Block, Feiyun International Office Building, No. 186 Pingyang Road, Xiaodian District, Taiyuan, Shanxi, China
山西安得利食品有限公司
太原市小店區平陽路186號168幢(飛雲國際)
西段B區9層0925號
T. +86 351 8065 567

Shanghai 上海
Angliss Shanghai Food Service Limited
5F, Block B, No. 4 Building, No. 1 Hongqiao Headquarters, No. 100 Zixiu Road, Minhang District, Shanghai, China
上海安得利郎晴食品貿易有限公司
上海市閔行區紫秀路100號虹橋總部1號4號樓5樓B座
T. +86 21 6073 2060 | F. +86 21 6073 2050

Hangzhou 杭州
Angliss Shanghai Food Service Limited - Hangzhou Branch
Room 4001, 4/F, Block 1, No. 1191 Ling Ding Road, Jianggan District, Hangzhou, China
上海安得利郎晴食品貿易有限公司 - 杭州分公司
杭州市江幹區臨丁路1191號1樓4層4001室
T. +86 571 8681 0896 | F. +86 571 8681 0196

Nanjing 南京
Angliss Nanjing Food Service Limited
No. 29-5 Changhong Road, Jianye District, Nanjing, China
南京安必福食品有限公司
南京市建邺區長虹路29-5
T. +86 25 8622 8102 | F. +86 25 8622 8102

Guangzhou 廣州
Angliss Guangzhou Food Service Limited
Unit 01-08, 25/F, Jia Xing Square, No. 22 Baiyun Road, Guangzhou, China
廣州安得利福斯食品有限公司
廣州市越秀區白雲路22號嘉星廣場2501-2508室
T. +86 20 8921 9188 | F. +86 20 8921 9168

Chengdu 成都
Angliss Chengdu Food Service Limited
No. 870, 2/F, Gangtong North Four Road, Hongguang Town, Pi County, Chengdu, China
成都安得利福斯食品有限公司
四川省成都市郫都區工業港北片區港通北四路870號2樓
T. +86 28 6496 7838 / +86 28 6496 6001

Chongqing 重慶
Angliss Chengdu Food Service Limited - Chongqing Branch
Room 25-4, Unit 2, No. 19 Dapingzheng Street, Yuzhong District, Chongqing, China
成都安得利福斯食品有限公司 - 重慶辦事處
重慶市渝中區大坪正街19號英利國際2號25-4
T. +86 23 6330 2009

Kunming 昆明
Angliss Chengdu Food Sevice Limited - Kunming Branch
East Air Cargo Department (Yinxiang Warehouse), Wujiaaba, Guandu District, Kunming, Yunnan, China
成都安得利福斯食品有限公司 - 昆明辦事處
雲南省昆明市官渡區巫家壩原東航空貨運部內(銀翔倉庫收貨口)
T. +86 871 6382 9678

Xiamen 廈門
Angliss Xiamen Food Service Limited
1F, No.958, Jinyuanxier Road, Jimei District, Xiamen, China
廈門安得利福斯食品有限公司
廈門集美區錦園西二路958號1F
T. +86 592 5635 630 | F. +86 592 5635 609

Fuzhou 福州
Angliss Xiamen Food Service Co., Ltd. - Fuzhou Office
Room 302-303, 3rd Floor, Taikun Center, Guanpu Road No. 166, Jianxin Town, Cangshan District, Fuzhou, China
廈門安得利福斯食品有限公司 - 福州辦事處
福州市倉山區建新鎮冠浦路166號泰坤中心三樓302-303
T. +86 591 83650383

Foshan 佛山
Angliss Foshan Food Service Limited
Ding Hao Cold Chain Logistics Industry Park, No. 12 Jiangshaer Road, Zhangcha, Chancheng District, Foshan City, Guangdong Province, China
佛山安得利食品有限公司
佛山市禪城區張槎江沙二路12號鼎泉鏈體物流產業園
T. +86 757 8228 1651

Shenzhen 深圳
Angliss Shenzhen Food Service Limited
Building 3B, Block B, Baosheng Industrial District, No. 1 Mabu Road, Bainikeng Village, Pinghu Town, Longgang District, Shenzhen, China
安得利(深圳)食品有限公司
深圳市龍崗區平湖鎮白坭坑村麻布路1號
寶盛工業區B區第3B棟
T. +86 755 2885 7688 | F. +86 755 2518 5406

Nanning 南寧
Angliss Nanning Food Service Limited
Room 107, Building 22, Guangxi-asean International Medical and Health Electronic Information Technology Comprehensive Industrial Park, No. 9 Dingqiu Road, Jiangnan District, Nanning, Guangxi, China
南寧安得利食品有限公司
廣西南寧市江南區定秋路9號廣西-東盟國際醫療健康電子資訊科技綜合產業園22棟107號房
T. +86 771 3947 620 | F. +86 771 3947 646

Xi'an 西安
Angliss Xi'an Food Service Limited
No. 333 Grass Land Ten Road, Xi'an Economic and Technological Development Zone, Xi'an City, Shaanxi Province, China
安得利(西安)食品有限公司
陝西省西安市經濟技術開發區草灘十路333號
T. +86 29 8873 4883 | F. +86 29 8873 4883

Zhengzhou 鄭州
Angliss Zhengzhou Food Service Limited
Building No. 1-4/2-4, Changtong Industrial Park, West Jiuyan Road, Huiji District, Zhengzhou, Henan, China
鄭州安得利食品有限公司
河南省鄭州市惠濟區紀元路西段
長通機電工業園1-4-2-4號廠房
T. +86 371 8991 0680 | F. +86 371 8991 0681

Hunan 湖南
Angliss Hunan Food Service Limited
No. 301, Building 1, Muyun Town Sci-Tech Park, Tianxin District, Changsha, Hunan, China
湖南安得利食品有限公司
湖南省長沙市天心區暮雲工業園新興科技產業園1棟3樓
T. +86 731 8556 9552 | F. +86 731 8556 9553

Jiangxi 江西
Hunan Angliss Food Service Limited - Jiangxi Branch
Building 15, Weimafengshang Community, Guangzhou Road, Jingyunpu District, Nanchang City, Jiangxi Province
湖南安得利有限公司 - 江西辦事處
江西省南昌市青雲譜區廣州路魏瑪峰尚1期15棟
T. +86 135 4897 7030

Wuhan 武漢
Angliss Wuhan Food Service Limited
Building No. 4, D Block, Hua Zhong Enterprises Zone, North Hankou Road, Huangpi District, Wuhan, China
武漢安得利食品有限公司
武漢市黃陂區漢口北華中企業城D區4樓
T. +86 27 6180 0941 | F. +86 27 6180 0942

Haikou 海口
Angliss Haikou Food Service Limited
No. 22 West Xingye Road, Hong Kong-Macau Industrial Zone, Xiuying District, Haikou, Hainan, China
海口安得利食品有限公司
海南省海口市秀英區港澳工業區興業西路22號
T. +86 898 6855 2915 | F. +86 898 6855 3455

Sanya 三亞
Angliss Sanya Food Service Limited
Comprehensive Building, Block A, Yugehaiyun Residential, Hongsha Community, Sanya, Hainan, China
三亞安得利食品有限公司
海南省三亞市吉陽區紅沙社區漁歌海韻A棟綜合樓(一-三層商業)
T. +86 898 8863 0698
F. +86 898 8863 0318 / +86 898 6595 4474

Other Branches



PastryGlobal Food Service Limited
Flat B, 6/F, Magent Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
嘉寶食品有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期6樓B室
T. +852 2494 1900 | F. +852 3145 0756
www.pastryglobal.com.hk



foodtalk 名廚坊
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong (Pickup Point)
香港新界葵涌葵豐街47-51號(取貨點)
T. +852 2615 0822 | F. +852 2615 0855

Hong Kong Island shop:
G/F, 23 First Street, Sai Ying Pun, Hong Kong
香港西營盤第一街23號地下
T. +852 2615 0338 | F. +852 2559 3938

Kowloon shop:
G/F, 21 Nanking Street, Jordan, Kowloon, Hong Kong
香港九龍佐敦南京街21號地下
T. +852 2615 9187 | F. +852 2615 9287
www.foodtalk.com.hk



Sweet la Vie
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
香港新界葵涌葵豐街47-51號
T. +852 2494 1935 | F. +852 2615 2210
www.sweetlavie.com.hk



Him Kee Food Distribution Company Limited
Flat B, 4/F, Magnet Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
謙記食品貿易有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期4樓B室
T. +852 2836 6888 | F. +852 2440 0405



Natural and Organic Global Limited
Flat B, 4/F, Magnet Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
安機源優質食材有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期4樓B室
T. +852 2494 2214 | F. +852 2702 1290



Miumi International Food Company Limited
Flat A, 4/F, Magent Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
御海國際食品有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期4樓A室
T. +852 2494 4966 | F. +852 2439 4070
www.miumi.asia



Linson Global Seafood Trading Limited
隆順環球海產貿易有限公司
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
香港新界葵涌葵豐街47-51號
T. +852 2573 7433 | F. +852 2838 4071



Miumi Tokyo Co Ltd
御海東京株式會社
5F Onarimon Excellent Bldg. 1-1-32 Shibadaimon, Minato-ku, 105-0012, Tokyo, Japan
T. +81 3 6721 5689 | F. +81 3 6721 5693

Miumi Japan Food (A Division of Angliss Singapore Pte Ltd)
232 Pandan Loop, Singapore 128420
御海日本食品有限公司
T. +65 6777 2112 | F. +65 6779 7666



FoodPride
1 Second Chin Bee Road, Singapore 618768
T. +65 6275 9275 | F. +65 6863 3855



Shenzhen Goodmaster Food Company Limited
Building 18, Block B, Baosheng Industrial District, No. 3-1 Mabu Road, Bainikeng Village, Pinghu Town, Shenzhen, China
深圳市高美食品有限公司
深圳市龍崗區平湖街道白坭坑社區麻布路3-1號
寶盛工業區B區18棟
T. +86 755 2885 6766 | F. +86 755 2885 6765

Bidfood China Limited
Room 301, No. 5 Building, No. 100 Zixiu Road, Shanghai 201103, China
上海市閔行區紫秀路100號(虹橋1號) 5號樓301室
T. +86 21 6071 2300 | F. +86 21 6071 7360



Gourmet Cuisine Hong Kong Limited
Flat A, 6/F, Magent Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
高美食材香港有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期6樓A室
T. +852 2494 1977 | F. +852 2439 5055

Gourmet Cuisine Macau Fine Food Limited
Em Macau, Rua Dos Pescadores N°S 166 - 190, Industrial Veng Hou 10° Andar B
高美澳門優質食品有限公司
澳門漁翁街166-190號永好工業大廈10樓B室
T. +853 2888 1155 | F. +853 2821 1039



Lou Lou Food Market
47-51 Kawi Fung Crescent, Kwai Chung, N.T., Hong Kong
香港新界葵涌葵豐街47-51號
E: info@louloufm.com
www.louloufm.com



Angliss Singapore Gourmet Partner Pte. Ltd
232 Pandan Loop, Singapore 128420
T. +65 6602 0790 | F. +65 6778 0153



Gourmet Partner (M) Sdn Bhd
No. 12, Jalan Anggerik Mokara 31/48, Kota Kemuning, 40460 Shah Alam, Selangor, Malaysia
T. +603 5122 6601 | F. +603 5121 0601



Gourmet Partner Vietnam
M Floor, Phu Nu Building, 20 Nguyen Dang Giai, Thao Dien Ward, District 2, Ho Chi Minh City, Vietnam
T. +84 (0)28 363 615 71-72



Bidfood Malaysia Sdn Bhd
No. 12, Jalan Anggerik Mokara 31/48, Seksyen 31, Kota Kemuning, 40460 Shah Alam, Selangor, Malaysia
T. +603 5131 6399 | F. +603 5131 9233
www.bidfood.com.my

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We have offices in Hong Kong, China, Macau, Malaysia and Singapore
to serve all food service and retail customers.

Hong Kong Partners:



Hong Kong & China Partners:



China Partners:



Own Brands:





Angliss Hong Kong Food Service Limited
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
安得利香港餐飲有限公司
香港新界葵涌葵豐街47-51號

T. +852 2481 5111 | F. +852 2489 8861 | E. info@angliss.com.hk

