

ISSUE **53**  
SPRING 2020

# foodtalk

**MICHELIN MAGIC** The star factor

**CREAM OF FRANCE** Elle & Vire's Adrien Duraffourd

**SENSE OF IDENTITY** World traveller Sun Kim

**SPICE OF LIFE** Limin Peng of Weizhiwei Foodservice



## Baking Up a Storm

Holger Deh

*Butterfly Patisserie,  
Rosewood Hong Kong*

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# WORLD CHOCOLATE MASTERS

## Welcome to the 53<sup>rd</sup> issue of foodtalk!

Angliss has faced many challenges in its more than 70-year history. The one we are currently up against is as formidable as any that has come before – an invisible enemy that strikes fear into everyone, sapping confidence and the ability to go about our daily lives.

Hong Kong, however, possesses an indomitable spirit that has seen this tiny place survive and thrive against odds great and small. Even now there are signs we are getting the upper hand against the Coronavirus, or COVID-19.

Like Hong Kong, Angliss started small and through hard work and self-belief has grown exponentially. We have resolutely overcome barriers to success and proved that a positive attitude and ‘can-do’ approach achieves much.

So even in these difficult times, our customers, business partners and colleagues can rest assured that we are still providing the same great products and service they

expect. Yes, there may be some minor disruptions, but we will continue “Serving those who serve great food”, as our company motto says.

Our foodtalk magazine continues as well! In this issue you can find the usual interview with trailblazers looking to put Asia on the culinary world map. Elle & Vire brand ambassador Adrien Durauffourd discusses his amazing career, Holger Deh of Asia Rosewood Hong Kong describes his recipe for smoked salmon ice cream and Korea's first chef to earn a Michelin star in Singapore, Sun Kim, is also under the spotlight.

You will also find the regular news and features that make foodtalk the essential guide to what's going on in today's F&B industry.

Enjoy the issue, and stay strong everyone!

**Johnny Kang**  
CEO - Asia

## 第53期的foodtalk隆重登場！

在過去七十多載的悠長歲月中，安得利歷遍了無數磨練和挑戰。目前我們所面對的確是史無前例的嚴峻考驗。這隱形的敵人令所有人聞風喪膽，也衝擊了各界的信心，直接影響著全球每一個人的生活。

憑藉不屈不撓的精神，香港人以無比毅力，克服了過去大大小小的難關。即使面對目前新型肺炎病毒 (COVID-19) 疫情的威脅，我們深信各界仍能勇往直前，以無比鬥志向美好的未來進發。

如香港一樣，安得利亦是從一個小企業開始，透過多位管理層和一眾前線員工的努力，公司規模日趨完善。今時今日，安得利現已成為香港及大中華區首屈一指的主要食品進口及供應商之一。我們堅定地跨越了重重障礙，創下一項又一項的成就和佳績，我們深信只要以積極及進取的態度，成功便指日可待。

因此，即使現時社會仍籠罩著一片陰霾，我們的客戶、業務合作夥伴和同事仍可放心。在這困難時期，我們仍將維持一貫出色的服務水平，提供符合各界期望的優質產品和服務。縱然最近的疫情或會對我們的服務帶來些微影響，但我們公司在各方面仍會繼續抱著盡善盡美的態度，一貫秉承公司「成就廚藝師，美饌締造」的座右銘。

在社會齊心抗疫的同時，我們亦繼續出版載有精彩內容的 foodtalk 雜誌！一如以往，今期我們亦訪問了廚藝界的開拓者，這些舉世知名的名廚一直為創作美味菜式而努力，務求令亞洲菜揚威國際美食界。此外，我們除了邀請鐵塔牌 (Elle & Vire) 的品牌大使 Adrien Durauffourd 向讀者娓娓道出自己過去在糕點烘焙界的遊歷外，亦很榮幸能邀得香港瑰麗酒店的區域行政糕餅總廚 Holger Deh 與大家分享他製作煙燻三文魚雪糕的秘方。今期我們也很榮幸能為大家隆重介紹首位在新加坡獲得米芝蓮星級殊榮的韓國大師金善玉 (Sun Kim) 及由他一手創作的美味菜式。

當然，今期的 foodtalk 亦搜羅了少不了的餐飲業新消息和盛事，讓讀者即使足不出戶，亦能了解本地餐飲業的發展和最新動向。

今期的內容包羅萬有，絕對不容錯過！foodtalk謹在此祝願各業界人士及讀者身體健康。在齊心抗疫的同時，就讓我們靜心期待，以最佳心情迎接更燦爛、更繁盛的明天！

江文喜  
亞洲區行政總裁



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foodtalk



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Black forest

## Knead for Perfection

Photography by Jason Pang and courtesy Rosewood Hong Kong

Not many people have their own proprietary chocolate blend. Holger Deh, Area Executive Pastry Chef – Asia, Rosewood Hong Kong has two

**FT(Foodtalk):** How early in your career did you realise you wanted to work in the pastry sector?

**HD(Holger Deh):** When I was around five my family moved to a small German town in the middle of nowhere. We had a bakery next door, and that wonderful smell was a fragrant backdrop to my youth! At 15 I signed up for a pastry apprenticeship, and never looked back. During my national service I worked as a regular chef. I continued with a two-year apprenticeship as a chef, therefore I have experience in the savoury part of the kitchen.

## 匠心獨運 - 配出完美風味

世界上不是很多甜品師傅都有其獨一無二的朱古力配方，但香港瑰麗酒店 (Rosewood Hong Kong) 亞洲區域餅房行政糕餅總廚 Holger Deh 卻擁有兩條屬於自己的朱古力製作秘方

**FT(Foodtalk):** 你在甚麼時候發現自己希望以糕點製作為職業？

**HD(Holger Deh):** 大約五歲時，我隨家人搬到德國一個渺無人



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「透過融入本地價值觀，我們為團隊招募有潛質的新成員及培訓優秀人才，並提供品質穩定且價格合理的烘焙產品」

**FT: How have your extensive travels across Europe, China, Asia and the USA influenced you as a chef?**

**HD:** In every country you work you will take something away. It's important to be open-minded and learn from whatever environment you find yourself in, and my travels have definitely shaped me as a chef. One example – in my early days in Germany we never had fresh exotic fruit, things like pineapple always came canned. But here in Asia we have amazing tropical fruit: coconut, calamansi, mangosteen, lychee, rambutan ... also other products from

煙的小鎮居住。由於我們家旁邊有一家麵包店，所以我孩童及少年時代的生活都籠罩著香噴噴的麵包和蛋糕味道！在 15 歲那年，我當上了糕點學徒，從此便與烘焙行業結下不解之緣。甚至在當兵期間，我亦擔任了廚師一職。其後，我更當了兩年的廚師學徒。因此我在製作各種廚房菜式方面亦具有相當經驗。

**FT: 你在歐洲、中國、亞洲和美國的遊歷對你作為廚師有著甚麼影響？**

**HD:** 每到一個國家工作，我都會得到一些寶貴經驗。無論何時

the region, like Malacca sugar. I now incorporate all these wonderful products in my baking.

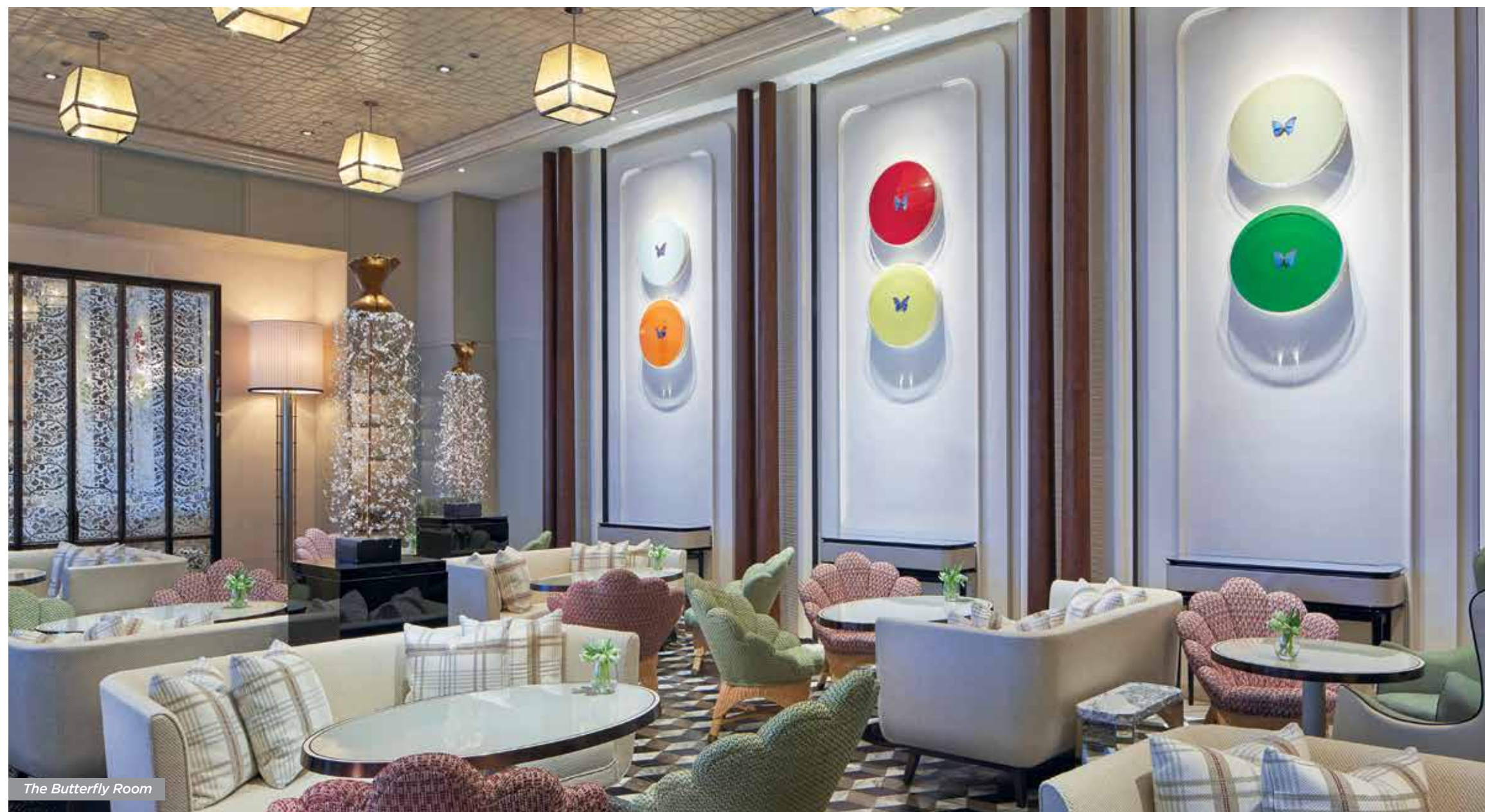
**FT: You have a reputation for original, sometimes unconventional techniques and using inventive ingredients. What inspires this?**

**HD:** Inspiration is everywhere, and I'm curious to taste new things and experience fresh flavours. When you have a great team, simple ideas can become extraordinary. We throw things around and we see how we can improve and develop our offerings. Perfection? Impossible! I'm never satisfied with a product or dish, there are always ways to improve. One idea I tried was smoked salmon ice cream with white chocolate mousse. It was delicious but people were a bit cautious ... after all, fish ice cream? More recently we created a chocolate mooncake with soy milk and black garlic, which was very popular. I'm still striving

或在任何環境下，保持開放態度及不斷學習，對成為出色廚師都是非常重要的。對我而言，旅行經歷無疑為我的廚師生涯鋪路。舉例說，小時候在德國，我們從來沒有機會接觸新鮮的熱帶水果。像菠蘿等水果，只能在罐頭產品中找到。但在亞洲，我們可以輕易在市場找到如椰子、金桔、山竹、荔枝、紅毛丹等各式各樣的熱帶水果，種類可謂多不勝數。此外，還有其他如馬六甲糖等有趣的地區產品。經過多番鑽研，我已成功地用了這些美味的材料創作出一系列具特色的烘焙產品。

**FT: 眾所周知，你除了因獨特秘方而聞名，更擅長以非一般材料及不一樣的技術將傳統烘焙產品發揚光大。是甚麼令你有這些創作靈感？**

**HD:** 在日常生活中，靈感可算是無處不在。除了不斷嘗試新產品外，我亦很喜歡體驗不同的新鮮味道。當你擁有一支優秀團隊時，即使一些簡單的想法，也可透過集思廣益而變得創意非凡。隊員喜歡交流意見，並且知道如何改善和發展我們的產



The Butterfly Room



Tahitian vanilla mille feuille



“When you have a great team, simple ideas can become extraordinary”

「當你擁有一支優秀團隊時，即使一些簡單的想法，  
也可透過集思廣益而變得創意非凡」

for innovation, mixing sweet and savoury, herbs in pastries and more. We try to satisfy all requests – a growing trend is for big versions of small cakes or pastries. We're constantly changing and improving.

**FT: You created your own chocolate blend with Cacao Barry. Did you achieve what you hoped?**

**HD:** Holger Deh Or Noir 71.5%! It was a great honour – I was invited to the Cacao Barry lab outside Paris to create a dark chocolate blend. You need to have some idea what you are aiming for, but I still tasted more than 50 kinds of cacao beans from around the world. It was exhausting, but eventually we blended three to create a unique flavour profile, which is very versatile for all applications. We use it here on an ongoing basis.

**FT: You established a pastry and hospitality consultancy in 2016 – was this rewarding? How did it differ from your other career experience?**

**HD:** It was invaluable to learn about another aspect of the hospitality industry. I travelled around Asia giving master classes and demonstrations, a fun and successful time but I was not seeing much of my family. It also showed me how these kinds of events are growing, and becoming an essential part of the F&B industry.

**FT: What was your remit when you created the patisserie programme for Rosewood's flagship Hong Kong property?**

**HD:** To devise a programme that reflects the property's 'A Sense of Taste' and 'A Sense of Place®' philosophy,



品。很多時別人都會問我現在是否已達到完美的境界，而我的答案絕對是否定的。所謂學海無涯，我從不曾自滿於自己的作品或菜式，因為我知道當中總有進步的空間。我曾嘗試將煙三文魚雪糕配搭白朱古力慕斯，味道雖然很好，但食客們卻少不免會對之卻步。畢竟，魚味雪糕對大部份人來說可能是天馬行空了一點。另一邊廂，我們最近用豆漿和黑蒜製作的朱古力月餅在推出後便非常受歡迎。我每天都努力創新，務求將鹹甜味、香草和糕點的特點混合在一起。為達到盡善盡美，我們嘗試努力滿足所有顧客的要求。事實上，為迎合市場瞬息萬變的口味，我們每天都在改變和改良配方。近年的趨勢是製作大型版的小蛋糕或糕點，這些創作在技巧和味道控制上也確實為我們帶來不少挑戰，讓我們更精益求精，務求做到最好。

**FT: 你曾使用 Cacao Barry 創作了自己的朱古力秘方。你在製作這系列產品時，能實現自己希望達到的目標嗎？**

**HD:** 那款名為 Holger Deh Or Noir 71.5% 的朱古力確實為我帶來很大榮譽。我當時獲邀去巴黎近郊的 Cacao Barry 實驗室製作這款黑朱古力。雖然在創作時我需要先知道自己的目标是什麼，但最終仍需要品嚐來自世界各地的50多種可可豆。那確



Rose Champagne raspberry choux



White cheese yuzu cake





utilising the best ingredients and techniques to create the finest pastry shop possible. We incorporate local values, recruit and train great people for our team, and offer consistent and well-priced products.

**FT: What advice would you give young people who want to enter your industry?**

**HD:** Work hard, don't count the hours or think about money. You need to make plenty of mistakes to reinforce

實是一個很令人疲累的過程，可幸的是我們仍成功將三款朱古力混合在一起，創製出獨特風味。這款朱古力適合用於製作烘焙產品及甜品，其實若細心留意，也可以在我們這裡的多款產品中找到它的蹤影。

**FT:** 你在2016年成立的烘焙和酒店顧問公司有否為你帶來很大的滿足感？這經驗與你職業生涯中的其他經歷有什麼不同？

**HD:** 能夠學習酒店行業的另一範疇絕對是一個難能可貴的機會。在過程中，我環遊了亞洲，並出席了多場大師課堂和示範工作坊。雖然那些獲得空前成就的項目確實非常有趣，但卻犧牲了很多我與家人在一起的寶貴時間。此外，這些經驗亦令我了解到這類以示範和分享為本的項目在餐飲業中正蓬勃發展，並且是這行業的大趨勢。

**FT:** 當你為瑰麗酒店的香港旗艦店策劃及創造糕點時，主要的職責是什麼？

**HD:** 為了設計出一個展現酒店「A Sense of Taste」和「A Sense of Place®」理念的計劃，我用了最上等的食材和技術，令糕餅店成為酒店首屈一指的店鋪。透過融入本地價值觀，我們為團隊招募有潛質的新成員及培訓優秀人才，並提供品質穩定且價格合理的烘焙產品。

**FT:** 你對希望入行的年輕人有甚麼建議？

**HD:** 做這行最重要的是努力工作，不要為工時或薪金斤斤計較。在整個學習過程中，你或許會犯不少錯誤，但不要緊，因為我們都是從錯誤中學習的。其實不論年資有多久，犯錯都是難免的，最重要的是如何在將來做得更好。當我在約旦工作



☺☺ Work hard, don't count the hours or think about money.  
You need to make plenty of mistakes to reinforce your learning ☺☺

「努力工作，不要為工時或薪金斤斤計較。在整個學習過程中，你或許會犯不少錯誤，但不要緊，因為我們都是從錯誤中學習的」

your learning. No matter how senior we've all made mistakes. One time working in Jordan I was part of a team making an ambitious cake for a prestigious wedding – we didn't realise how windy it was, and when moving the cake to the venue it got blown over. We then had a very anxious two hours making a new one!

**FT: What are some of the products and ingredients you cannot live without?**

**HD:** In the kitchen I can't be without my ruler, palette and chocolate moulds. In terms of ingredients, chocolate of course, and ripe, seasonal fresh fruit. I have some brand preferences but a good professional needs to be flexible and able to adapt.

**FT: How would you like to be remembered?**

**HD:** I've had my own mentors and have acted as one, and I am happy many junior chefs have become senior ones under my management. I have devised several innovative creations including the Butterfly Kisses, which utilised an exclusive mould. I'm proud of my achievements, but ultimately other people and history will decide my legacy.

時，我曾和團隊成員一起為當地一場盛大的貴族婚禮製作一個大型蛋糕。可是，我們低估了現實情況，沒有意識到當時的風很大。當我們嘗試將蛋糕運到會場時，那大蛋糕一下子便被風吹倒了。最終我們手忙腳亂地花了整整兩小時才製作好一個全新的結婚蛋糕。回想起來，也真的捏一把汗！

**FT:** 有哪些產品和材料是你在製作糕點時不能缺少的？

**HD:** 在廚房中，我的工作三寶包括尺、調色板和朱古力模。材料方面，當然還有朱古力及芳香四溢的時令新鮮水果。雖然我對某些品牌有偏愛，但作為優秀的專業人士，我們需要靈活的技巧以及能適應轉變的反應。

**FT:** 你希望如何影響你的同業和後輩，讓他們能創作更出色的作品？

**HD:** 就如很多資深的廚師一樣，我曾有過自己的導師，亦擔任過後輩的導師。我很高興見到許多初級廚師在我的管理下成為高級廚師。這些年來，我設計了一些創新的作品，包括利用獨特模具製成的 Butterfly Kisses。我為自己的成就感到自豪，然而，能否在烘焙界名留青史，便要由其他人和歷史定奪了。✎







# Think Ruby!

Breakthrough product Ruby Azalina is the first Swiss ruby couverture for chocolatiers, pastry chefs and bakers

With an intense fruity aroma, uniquely sour notes and stunning ruby colour, Ruby Azalina 40% represents a true milestone in the evolution of chocolate.

This exciting Ruby Azalina was created by Carma, which was founded in Switzerland in 1931 and is renowned for its unique couvertures and chocolate craftsmanship. Carma is part of the Barry Callebaut Group, the world's leading manufacturer of high quality chocolate and cocoa products, and helped develop Ruby Azalina alongside Jacobs University in Germany.

So what exactly is Ruby Azalina? Its manufacturers describe it as the fourth category in chocolate after dark, milk and

## 紅寶石誘惑

嶄新產品 Ruby Azalina 是首款專為朱古力大師、烘焙師傅和麵包師而推出的瑞士紅寶石調溫朱古力

這款有趣的 Ruby Azalina 40% 香甜可口。除帶有濃烈果香的幼滑質感外，獨特的酸味和浪漫的粉紅色更令人一試難忘。集多種特點於一身，難怪推出後瞬間成為甜品界新寵兒，為多年來的傳統朱古力發展史寫下燦爛的里程碑。

風靡全球的 Ruby Azalina 紅寶石朱古力由 Carma 公司所研製。該公司於 1931 年在瑞士成立，數十年來，一直以其獨特的調溫朱古力和朱古力工藝而聞名於世。事實上，Carma 的來頭



white. Specially selected ruby cocoa beans are sourced in traditional chocolate territories such as Brazil, Ecuador and the Ivory Coast, before being blended with rich milk in the Swiss tradition at Carma's Zurich local factory to create couvertures with an exceptionally soft and creamy texture.

The result provides chocolatiers, pastry chefs and bakers with the finest product for everything from classic recipes to adventurous new applications.

Neither natural nor artificial flavours or colours are added, so the genuine essence of the chocolate shines through. In addition, raw materials are UTZ-certified, which ensures sustainable farming techniques and better futures for cocoa farmers.

In a class of its own, Ruby Azalina 40%'s unique taste profile and super smooth texture, combined with its natural ruby colour, opens up a world of new pairing opportunities both for sweet creations as well as savoury delights.



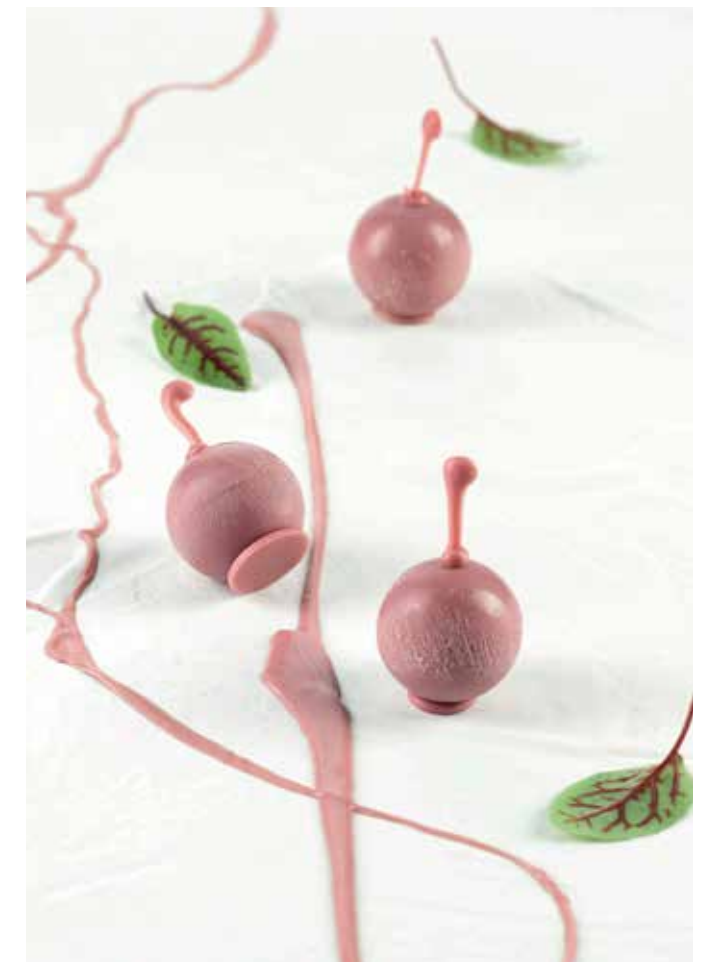
也真不少，公司不但是全球領先優質朱古力和可可產品製造商 Barry Callebaut 集團的一份子，更曾與德國雅各布大學 (Jacobs University) 合作，一併研發了 Ruby Azalina 這款令全球甜品愛好者趨之若鶩的新產品。

話說回來，究竟這款特色朱古力有什麼特別？根據其製造商的描述，Ruby Azalina 其實是繼黑朱古力、牛奶朱古力和白朱古力之後的第四類朱古力。經過精挑細選的紅寶石可可豆來自巴西、厄瓜多爾和象牙海岸等傳統盛產優質朱古力的國家。在送到 Carma 位於蘇黎世的工廠後，配以極富傳統瑞士風味的香濃牛奶，製成如絲般幼滑的調溫朱古力。

這款極具味覺和視覺誘惑的產品早已成為朱古力大師、烘焙師傅和麵包師製作優質的糕點及甜品的必然之選。不論是用於製作經典甜品，還是其他新產品，都一定不會令各位失望。

在製作過程中，Ruby Azalina 不但沒有使用任何類型的香料，也不會添加人造色素，每一粒朱古力都盡顯大自然最珍貴的味。此外，所有原材料均獲 UTZ 認證，以確保為可可種植者帶來可持續耕作技術和更好的將來。

Ruby Azalina 40% 以其獨特風味和超幼滑質感，配合醉人浪漫的天然紅寶石顏色，不但為甜品製作帶來無限可能，也為美味佳餚創造了和甜品重新配對的好機會。







# Sweet Salvation

Certain types of chocolate have proven health benefits – but this doesn’t mean you can raid the candy jar indiscriminately

News flash – chocolate is good for you! However, there’s some small print – this doesn’t include all kinds of chocolate. Specifically it’s dark chocolate, and the higher the cocoa content the better. And with a 100-gram bar of dark chocolate also containing 600 calories and varying amounts of sugar, it is best consumed in moderation.

Still – delicious stuff that’s also good for you is a rare luxury and should be celebrated. So what is it that puts dark chocolate in this select category?

## 充滿魔力的甜蜜

雖然科學家已證實某些朱古力對健康有益，但大前提仍是要細心選擇及切忌忘形肆意地吃個不停

特別報道 – 科學家證實朱古力對人體有益！對喜歡朱古力的你，這無疑是天大的喜訊。因為不是每一款朱古力都會對健康帶來好處，故朱古力的種類也要細心挑選，以維持身體健康。一般而言，可可含量越高的黑朱古力，對人體便越有益。值得注意的是，每 100 克黑朱古力，便含 600 卡路里和不同程度的糖份，所以懂得適可而止也是十分重要的。

Firstly, it is crammed with nutrients that can positively affect health. A 100-gram bar of dark chocolate with 70-85% cocoa contains:

- 11 grams of fibre
- 67% of the recommended daily amount for iron
- 58% of the RDI for magnesium
- 89% of the RDI for copper
- 98% of the RDI for manganese
- Potassium, phosphorus, zinc and selenium

It’s also a powerful source of antioxidants, with raw, unprocessed cocoa beans among the most antioxidant-rich foods in the world. But any dark chocolate will contain organic compounds that are biologically active and function as antioxidants including polyphenols, flavanols and catechins, among others.

Cocoa and dark chocolate also offer lots of fatty acids – mostly saturated and monounsaturated, with small amounts of polyunsaturated fat. Meanwhile the bioactive compounds, or flavonols in dark chocolate, are believed to help protect the skin against sun damage, while improving blood flow to the skin and increasing skin density and hydration.

The flavanols in dark chocolate can stimulate the endothelium, the lining of arteries, to produce nitric oxide, which relaxes them, reducing blood pressure. Cocoa powder has also been found to significantly decrease oxidised LDL cholesterol in men. It improves insulin sensitivity, and reduces the risk of death from heart disease by as much as 50% over 15 years.

自古有云，『利口不利身』。事實上很少零食能同時集美味和有益於一身。既然遇到黑朱古力這極品，就必定要好好珍惜。究竟是什麼成份令黑朱古力成為既有益又美味的零食呢？這裡為大家介紹一下。

首先，朱古力含豐富營養素，能對健康產生正面影響。一般情況下，每 100 克黑朱古力，便含有 70 - 85% 的可可成份，其中包含：

- 11克纖維
- 每日建議鐵攝取量的 67%
- 每日建議鎂攝取量的 58%
- 每日建議銅攝取量的 89%
- 每日建議錳攝取量的 98%
- 鉀、磷、鋅和硒

此外，朱古力也含豐富抗氧化劑。一般黑朱古力都含多酚、黃烷醇及兒茶素等具生物活性及可用作抗氧化劑的有機化合物，而未經加工的可可豆更是世界上含最高抗氧化劑的食物之一。

此外，可可和黑朱古力亦含大量脂肪酸，當中除了大部份為飽和脂肪及單元不飽和脂肪外，亦有少量多元不飽和脂肪。同時，黑朱古力中的生物活性化合物或黃烷醇被認為能有效保護皮膚免受陽光傷害，並同時改善流向皮膚的血液流量，增加皮膚密度和含水量。

黑朱古力中的黃烷醇可刺激血管壁的内皮細胞產生一氧化氮，從而令其放鬆，降低血壓。科學家亦發現可可粉能顯著降低男性的氧化低密度膽固醇 (LDL)，並可提高胰島素敏感性，令 15 年內因心臟病死亡的風險降低多達50%。







# Representing the Authentic Taste of France

Photography by Chris Luk

Elle & Vire brand ambassador Adrien Duraffourd shares his upbringing and experience using Elle & Vire products to create quintessential French pastries

**FT(Foodtalk):** What made you decide you wanted to be a pastry chef?  
**AD(Adrien Duraffourd):** My family has a small hospitality business on the Swiss border near Geneva, and we always had good food at home! Sunday family reunions were feasts with lots of desserts, which I really enjoyed making with my grandparents. By the time I was 14 I was much better at cooking, gardening and making models than schoolwork! I started thinking about becoming a chef, and asked my parents if I could try working in a pastry shop for a week. I loved using my hands to make pastries and it was one of the most enjoyable moments in my life. So I went on to be an apprentice and my journey began.

**FT:** Can you describe some of the greatest challenges and successes in your career?  
**AD:** For most chefs, while starting work at an early age can be challenging, it also helps develop an adult understanding of responsibility. I had my first job at 15,



## 呈獻地道法式甜品風情

法國鐵塔牌 (Elle & Vire) 的品牌大使Adrien Duraffourd 與大家分享他成為糕點大師的成長點滴，以及如何使用鐵塔牌優質產品炮製出款款浪漫經典的法式糕點

**FT(Foodtalk):** 是什麼驅使你立志要成為糕點廚師的？  
**AD(Adrien Duraffourd):** 由於家人在瑞士邊境一個近日內瓦的小鎮經營餐廳的緣故，因此近廚得食的我可謂從小就與美食結下不解之緣！每逢星期天的家庭聚會，餐桌上總是擺滿琳瑯滿目的甜品，那些和家人朋友歡渡的甜蜜溫馨景象至今仍歷歷在目。耳濡目染下，年紀小小的我便已非常喜歡和祖父母聯手炮製甜品。當我 14 歲時，在下廚、園藝、甚至製作模型方面的成績確實要比做家課優勝許多！隨著對做糕點的興趣日濃，我開始考慮要以廚師作為自己的終身職業。於是，我要求父母讓我嘗試在糕餅店內試工一星期，那經驗確實是我人生的轉捩點。我喜歡親手做糕點，埋首於各種傳統及新派作品當中確實是我一生中最享受的時刻。之後，我當上了學徒，亦順理成章地開始這甜品創作之旅。

**FT:** 你可以和讀者分享一下在你職業生涯中遇到的最大挑戰和成就嗎？  
**AD:** 眾所周知，大部份廚師年紀少少便要開始投身工作。在這過程當中固然要克服很多挑戰，但其實也有助他們明白責任對



working everyday from 4am to 1pm in a traditional pastry shop in my hometown. The support of my family and apprenticeship tutors was very important while I was building my confidence and skills foundation. I went on to develop my career in Geneva, Paris, London and Hong Kong, and was amazed by the unique culinary heritage I discovered in each city. I have been fortunate to work with some of the best people in the industry. The constant challenges have provided some of my most fulfilling times, and made me a better baker and pastry professional.

成年人的重要。我開始第一份工作時只有 15 歲，當時是在家鄉一間傳統糕餅店工作。還記得每天凌晨 4 時天未亮便要埋首工作至下午 1 時。在建立信心和學習製作糕點技巧和竅門的同時，來自家人和導師的支持亦十分重要。其後，我開始在日內瓦、巴黎、倫敦和香港發展自己的事業。每到達一個城市，我都會被當地的獨特烹飪文化深深吸引。這些年來，我很慶幸能與多位糕點界的星級名廚合作。一個接一個的挑戰除了為我帶來最充實的時光外，更幫助我成為一個更全面的烘焙和糕點廚師。



**FT: How do Elle & Vire products make your life and those of other dessert and pastry professionals easier?**

**AD:** I often travel for work across the region, and Elle & Vire Professionnel provides both an exclusive taste to my creations and a consistency I can rely on. They are quintessential ingredient for French pastries, and offer a deep understanding of French dairy heritage. The milk produced by Elle & Vire's milk farmers is of incomparable quality – clean, stable and technical.

**FT: Can you identify one Elle & Vire product you can't live without?**

**AD:** Actually they are many! But definitely Elle & Vire Professionnel Excellence Whipping Cream 35.1% fat. I always use it when creating crème brûlée as it offers the true and authentic farm taste of French cream. The whipping rate is amazing too for piping over a St. Honoré cake.

**FT: 鐵塔牌的優質產品如何令你及其他甜品和糕點廚師在製作作品的過程中更加得心應手？**

**AD:** 因為工作關係，我經常需要來往世界各地，經驗讓我知道品質的控制與材料絕對息息相關。鐵塔牌的專業產品正能為我製作的糕點及甜品帶來獨特味道，其穩定的品質令我不必擔心糕點質量會因為成份的差異而受影響。品牌深諳法國傳統乳製品的精髓，而且他們的產品是法國糕點不可或缺的經典成份。鐵塔牌的奶農以高科技生產純淨和穩定的牛奶，質量確實無與倫比。

**FT: 在鐵塔牌的眾多產品中，哪一款是你在製造糕點的過程中不可或缺的？**

**AD:** 鐵塔牌實在有太多我所喜愛的產品！但若真的要選，則絕對非鐵塔牌Excellence 淡忌廉莫屬。它能帶出法國忌廉最正宗的農場風味，是我製作法式燉蛋時必然會用上的材料。此外，此產品亦很容易打成香軟幼滑的忌廉，是裝飾馳名的法式聖安娜蛋糕的最佳選擇。🌸





LIME GENOA SPONGE STRAWBERRY COMPOTE VANILLA MOUSSE

Lime Genoa Sponge

Ingredients

Almond paste 70%	320g
Fresh whole eggs	315g
Melted 82% unsalted butter	100g
Flour T55	60g
Baking powder	4g
Lime zest	2pcs

- Soften the almond paste in the microwave
- Add the eggs one by one beating it in the mixer with the paddle to the ribbon stage
- Add a small amount of the first mix to the melted butter
- Bring back all together and stir gently
- Add the sieved powder
- Bake into a ring or a tray at 180°C

Strawberry Compote

Ingredients

Strawberry puree	286g
Lemon puree	39g
Caster sugar	27g
Pectin NH	6g
Gelatin powder 200 bloom	2g
Cold water	10g

- Mix the gelatin with the cold water
- Heat the puree & at 60°C add the combine sugar + pectin NH
- Bring to the boil and add the gelatin follow by the lemon puree

Strawberry Glaze

Ingredients

Water	400g
Strawberry puree	100g
Sugar	200g
Pectin NH	20g
Lemon juice	20g

- Mix the sugar with pectin NH
- Bring the water and the puree to the boil and at 60°C
- Add the mix sugar + pectin NH
- Cook for few minutes and add the lemon juice

Vanilla Mousse

Ingredients

Excellence whipping cream 35%	125g
Full fat milk	125g
Pasteurized egg yolk	50g
Caster sugar	25g
Tahiti vanilla bean	1pc
Gelatin powder 200 bloom	8g
Cold water	40g
Excellence whipping cream 35%	450g

- Bring the cream(125g), the milk and the vanilla to the boil
- Mix the yolk & sugar
- Cook altogether to 84°C
- Add the gelatin and then the whipped cream(450g)

Vanilla Chantilly

Ingredients

Excellence whipping cream 35%	1000g
Caster sugar	80g
Tahiti vanilla bean	1g

- Mix the cold excellence whipping cream with the sugar & the Tahiti vanilla bean in a chilled mixing bowl
- Whip on a medium speed



Excellence Whipping Cream



REACH EXCELLENCE TOGETHER



1 L

- 35.1% fat
- Authentic Elle & Vire Professionnel® recipe
- Optimal whipping rate
- Great hold
- Adds flavour and creaminess to your dishes



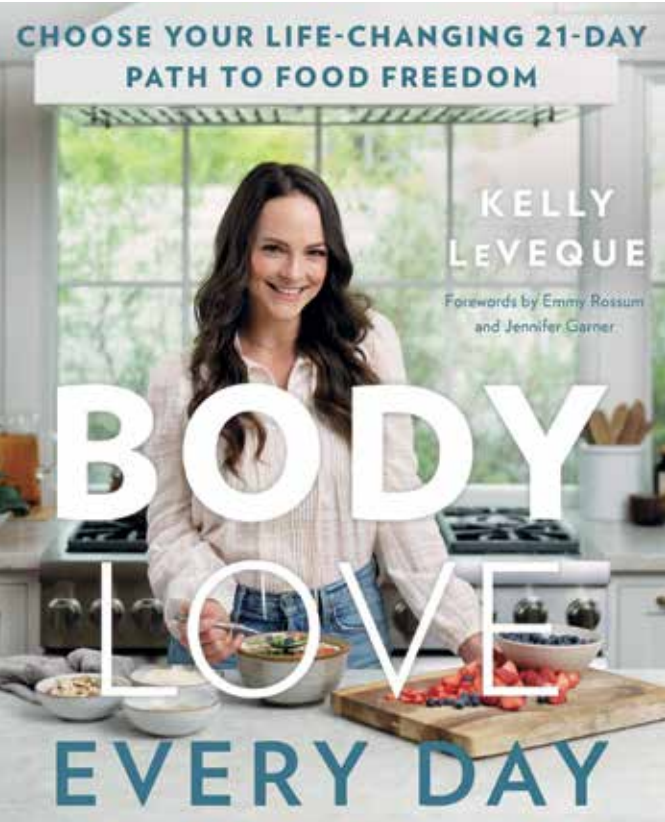
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# Body Love Every Day: Choose Your Life - Changing 21-Day Path to Food Freedom

Kelly LeVeque, HarperCollins



Unapologetically aimed at female readers, this substantial reference is a follow-up to LeVeque’s previous best-selling book “Body Love”, in which the holistic nutritionist, wellness expert and celebrity health coach explained how the ‘Fab Four’ – protein, fat, fibre, and greens – can transform your health, body, and ultimately, your relationship with food

“Body Love Every Day” offers action plans that incorporate the Fab Four lifestyle system to create comprehensive 21-day plans for four archetypal women.

The **Girl on the Go** wants a plan that’s flexible enough to work with her busy schedule, and is seeking on-the-go hacks when out and about. Delicious 15-minute meals and simple strategies allow her to stay balanced every day.

## 每天愛惜身體 - 選擇改變一生的 21天試煉， 令您吃出自主

作者：Kelly LeVeque 出版社：Harper Collins

毫無疑問，這是一本專為女性讀者而寫的書。延續 LeVeque 之前暢銷書『Body Love』的氣勢，新書請來了多位註冊營養師、健康專家及名人健身教練，以深入淺出的手法，介紹蛋白質、脂肪、纖維和綠葉蔬菜這號稱『四大食品』的組合如何能改變你的健康、身體以及與食物之間的密切關係

『Body Love Every Day』一書提供了結合『四大食品』生活方式系統的行動計劃，為四種類型的女性提供創作完美21天計劃的方案。該四類型女性分別為：



The **Domestic Goddess** is dedicated to building a healthy home through cooking with and using pure products.

The **Plant-Based Devotee** wants to incorporate the Fab Four into her vegetarian or vegan diet. With over 40 plant-based recipes, LeVeque offers a plan to keep nourished and fuelled while staying committed.

The **Red-Carpet Ready** woman wants to look her best for the next big event. Strategies include recipes to debloat and brighten skin, workouts to tighten and tone, and ideal eating windows to help boost results.

Of course, most women don't neatly fit into categories, so can combine these systems in ways that work for them. But they will certainly find ideas to help achieve natural wellness for the body and mind, recipes and nutrition information and exercise and movement tips to enhance stress management and energy recharge.

With solid nutrition information, brand-specific recommendations, recipes and practical ideas for every lifestyle, this is an approachable and engaging book, whether readers want to lose weight, boost their energy, or learn how to most effectively use chia seeds.

『**繁忙女性**』(Girl on the Go) 提供靈活及簡單飲食方案，適合現今都市女性的繁忙日程安排，讓她們在外出時能隨手拿起早已預備好的食物作正餐享用。只需短短 15 分鐘，便可準備美味佳餚和簡單的飲食策略，讓繁忙女性亦能每天保持均衡飲食。

『**愛家女皇**』(Domestic Goddess) 致力提倡透過烹飪和使用天然純淨產品，建造健康及溫暖的家。

『**素食信徒**』(Plant-Based Devotee) 堅持無肉的女士每餐都需要在素食或純素食餐單中加入四大食品。LeVeque 特別為這類型的女士提供 40 多款素食精選，讓素食主義者能在堅持自己素食承諾的同時保持均衡營養，讓身體充滿能量和魄力。

『**魅力女神**』(Red-Carpet Ready) 充滿魅力的女士時刻都準備就緒，希望在下一次大型活動中以最佳狀態脫穎而出，展示自己最美麗和自信的一面。這部分的策略性飲食餐單包括能令人容光煥發的食譜、緊緻肌肉和修身的運動方法，以及理想的斷食及進食時間表，以幫助提升效果。

當然，大部分女性都不會完全屬於某類型的飲食習慣，因此讀者可按照適合自己的生活方式，配搭出最理想的組合。無論如何，讀者都一定能找到最能幫助實現身心健康的食譜、營養資訊、運動和運動技巧，讓身體能在補充足夠能量之餘，亦能從容面對和管理壓力。

這是一本易讀且引人入勝的有趣書籍，當中除了大量實用的營養資訊外，亦有針對每種生活方式的特定品牌建議、食譜和實用錦囊。無論希望修身、增強體力、抑或只是想簡單得知如何最有效食用奇亞籽的小貼士，這本名為『Body Love Every Day』的書都是讀者不容錯過的最佳選擇。📖







# Sense of Identity

The first Korean chef to earn a Michelin star in Singapore, Chef Sun Kim runs the fine dining restaurant Meta, the more casual eatery Kimme, and Indian restaurant Thevar

Photography courtesy Meta Singapore

FT(Foodtalk): As a youngster you helped your mother at her *gamjatang* (pork stew) restaurant in Korea. Was it this experience that made you want to be a chef?  
SK(Sun Kim): It wasn't this specifically that made me want to be a chef – I chose the career for myself since I was very young! But growing up with an F&B background further convinced me.

FT: What inspired you to go to Australia to learn how to cook? How did it work out?  
SK: Well I wasn't planning to go to Australia when I started my career as a cook in Seoul! Back then I would often go



# 盛載傳統 繼往開來

作為首位在新加坡獲得米芝蓮星級榮譽的韓國籍大廚，金善玉(Sun Kim) 不但將高級餐廳 Meta營運得井井有條，更同時負責管理休閒餐廳 Kimme 和印度餐廳Thevar

FT(Foodtalk): 聽聞年紀小小的你便已在母親經營的韓國豬骨湯店內幫忙。是否這經歷令你立志要成為一位出色的廚師？  
SK(金善玉): 其實並不是因為這原因才使我希望成為一位廚





to bookshops to read and get inspiration. One time, I saw a book called “Tetsuya’s” [Tetsuya: Recipes from Australia’s Most Acclaimed Chef]. This Japanese chef cooks unique modern cuisine – I had never seen anything like it before and fell in love with the book. I searched for the restaurant and made it my goal to work there. The problem was that I couldn’t speak English and didn’t have a good enough resume. So I decided to take some time to prepare myself first. That was one reason I moved to Australia.

**FT: You achieved a Michelin star at Meta within two years. How did you manage this so quickly?**

**SK:** It was a great honour but wasn’t a one-man show. I couldn’t have done it without the team that supports and believes in me. This result is the combined effort and hard work of everyone, from the kitchen and front of house, to our suppliers and purveyors that we enjoy good, close relationships with.

**FT: Your three restaurants are very different. Do you find it easy to constantly hop between them?**

**SK:** Meta is my flagship restaurant where I’m based and always cook at. At Kimme we offer approachable cuisine, with a more casual vibe. Kimme is helmed by Head Chef Emson Guan, who worked with me for many years at Meta. He understands my philosophy and ideas very well, so I

師。事實上，我很早已決定了將來的職業！但不得不承認，在餐廳長大確實令我更肯定自己成為廚師的志願。

**FT: 是什麼促使你要去澳洲學習烹飪的？到異地學習廚藝的過程順利嗎？**

**SK:** 其實當我在首爾開始廚師的職業生涯時，真的從來沒想過要到澳洲去！年輕的我經常會流連書店，嘗試從書本中獲得靈感。有次我看到了一本名為『Tetsuya’s』的書【書的全名為 - Tetsuya: Recipes from Australia’s Most Acclaimed Chef (Tetsuya: 澳洲最受歡迎廚師的食譜)】。這位日本廚師所烹飪的獨特現代美食不但前所未見，更深深吸引了我。那本書確實令我愛不釋手。我於是四出搜尋了這間餐廳的資料，並立志要在那裡工作。然而，由於我不會說英語，而且履歷也不夠突出，只好花點時間裝備自己，而這亦是我決定移民澳洲的原因之一。

**FT: 你在任職短短兩年間，便為 Meta 摘取了米芝蓮星級榮譽。是什麼能讓你極速達到這人生目標的？**

**SK:** 米芝蓮固然是令我覺得十分榮幸的獎項，因為這肯定了餐廳的水準，然而這並非我的個人成就，沒有團隊的支持和對我的信任，我絕對無法實現這夢想。事實上，這個獎項是一班員工群策群力的成果。無論是廚師和前堂服務員、抑或是供應商和送貨商，我們都保持著良好默契，務求將一切做到最好。

“ I try to guide my team so that they can grow not only professionally but also personally, and together, we can improve and step up together ”

「我無時無刻都會指導自己團隊，讓他們在尋找事業上的突破之餘，也能學習個人成長，與我們一起進步，共同邁向另一高峰」

know that Kimme is in good hands. As for Thevar, I’m there more as a customer, and only go there to eat and enjoy Chef-Owner Mano’s cuisine!

**FT: Have your travels influenced your food, or has the desire to creatively mix and match always burned inside you?**

**SK:** I try to cook from my experiences, based on places where I’ve lived, eaten and cooked. This always helps me in creating dishes.

**FT: Your Korean identity is very important to you, and is clearly represented on your menus – have you ever considered opening a Korean restaurant?**

**SK:** Yes, my nationality is very significant for me. Initially I wanted to open a Korean restaurant but I realised that I enjoyed eating Korean food rather than cooking it.

**FT: 你所管理的三間餐廳都有著非常不同的風格。這對你日常的管理工作有否帶來挑戰？**

**SK:** 由於 Meta 是由我管理的旗艦餐廳，故此我經常都會留在那裡。而 Kimme 主打簡單菜式，整間餐廳的氛圍都以休閒為主。Kimme 由之前在 Meta 工作多年的 Emson Guan 大廚主理。他非常了解我的理念和思想，所以我信任 Emson 的能力，相信他能將一切打理得有條不紊。至於 Thevar，我通常會以顧客的身份出現。每達到那裡，我都不會錯過由 Mano 這位身兼大廚的老闆所炮製的美味印度菜式！

**FT: 你過往在世界各地的遊歷有否影響你的烹飪風格？還是你身體內一直有一團喜愛創意配搭的火，讓你有限精力，創造出一道又一道令人嘆為觀止的菜式？**

**SK:** 我嘗試在自己過往的生活、飲食和烹飪中尋找靈感。這方向令我能創造令別人及我自己都回味無窮的佳餚。







**FT:** 身為一位韓裔大廚，你對自己家鄉的食物可謂瞭如指掌。而在你所炮製的菜式中，也能找到韓式料理的影子。既然如此，你有否考慮過開設韓式餐廳？

**SK:** 是的，我的韓國國籍對我來說意義非常重大，而最初我也確實希望開一間韓國餐廳，然而，我很快便意識到自己喜歡的是吃韓國菜，而不是烹煮韓式料理。所以便決定向其他方面發展了。



Signature oyster

“ I try to cook from my experiences, based on places where I’ve lived, eaten and cooked. This always helps me in creating dishes ”

「我嘗試在自己過往的生活、飲食和烹飪中尋找靈感。這方向令我能創造令別人及我自己都回味無窮的佳餚」

**FT:** How have you developed as a chef since opening Meta?

**SK:** I have improved as a leader as well as a chef. I do not see the restaurant as just cooking and selling food, but believe strongly in developing my team, teaching them not only culinary skills but also sharing the experience and knowledge I've picked up through the years. I try to guide them so that they can grow not only professionally but also personally, and together, we can improve and step up together.

**FT:** Singapore is a foodie capital and has many excellent restaurants. What's the secret to culinary success there?

**SK:** Cooking is not so difficult, but you need to use the right ingredients, teach and guide your team. Singapore imports the best ingredients from all over the world and we have many talented young chefs that push themselves. That's the secret.

**FT:** What ambitions do you still have remaining?

**SK:** To continue cooking delicious food for customers!

**FT:** 自開設 Meta 以來，你經過了那些訓練，令自己能發展成為今天的大廚？

**SK:** 在作為一位領導者之餘，我也努力學習，務求能成為出色的廚師。我認為餐廳不單止是烹調和出售食物的地方，更是發展自己團隊的重要基地。我不僅要教曉他們各式各樣的烹飪技能，更要分享我多年所積累的經驗和知識，讓他們都能精益求精。我無時無刻都會指導他們，讓他們在尋找事業上的突破之餘，也能學習個人成長，與我們一起進步，共同邁向另一高峰。

**FT:** 新加坡是世界的美食之都，許多一流的餐廳都在此開設分店。在這充滿競爭的社會中，你取得成功的秘訣是什麼？

**SK:** 其實烹飪並不是一件太難的事，但重要的是你必須要使用正確的食材，並且不時指導和敦促你的團隊。新加坡除了擁有世界各地最上乘的食材外，亦有許多才華洋溢的年輕廚師。他們無時無刻都為鑽研菜式而努力。所以，我深信食材和人才的結合，便是在新加坡餐飲業立足的成功之道。

**FT:** 作為一位名廚，你下一步的目標是什麼？

**SK:** 那當然是繼續我一貫的作風，製作更多讓顧客再三回味的美食了！







# Food bible dishing the star factor for over 100 years

Started to indirectly sell more tyres, the Michelin Guide has gone on to become the most prestigious restaurant review guide in the world

While all food lovers will have heard of the Michelin Guide, not everyone will be aware of the restaurant rating bible’s connection to cars, and in particular, car tyres.

But the original organisation was in fact a manufacturer of car tyres, started by French brothers Andre and Edourd Michelin in 1889. The siblings were ahead of the curve however, as there were only around 300 cars in France at that time.

## 閃耀一世紀的美食秘笈

《米芝蓮指南》最初推出的目的是為了間接促銷更多汽車輪胎。百多年以來，這天書早已成為全球最享負盛名的餐廳評級指南

雖然所有美食愛好者都曾聽過甚至看過《米芝蓮指南》，但相信並不是每個人都知道這餐廳評級指南與汽車 (尤其是汽車輪胎)的微妙關係。

實際上，最初出版米芝蓮指南的是一間汽車輪胎製造商，由法國兄弟安德烈 (Andre) 和愛德華米芝蓮 (Edourd Michelin) 於1889年所創立。回想起，這對兄弟在的步伐也真的快人一步，因為當時全法國只有約300輛汽車。

So to drum up business, the entrepreneurial boys came up with the idea of a guidebook offering helpful travel advice in the country, in a bid to encourage more people to buy cars and make more journeys, thus requiring more tyres.

Accordingly in 1900 the first edition of the Michelin Guide was printed – 35,000 free-of-charge copies with useful information for motorists including practical advice on how to change tyres, lists of mechanics, gas stations and hotel accommodation along popular routes in France. Crucially, it also listed and rated restaurants.

The rest is history. The restaurant element immediately took off, with Michelin establishing teams of inspectors who anonymously visited and rated establishments on a three-category basis. One star indicated “a very good restaurant in its category”, two stars meant “excellent cooking, worth a detour” and the ultimate three stars was “exceptional cuisine, worth a special journey”.

While restaurants were initially all in France, later editions saw guides covering most European countries, with many Asian nations added in the 2000s. It now covers 23 countries.

Michelin stars are now the most coveted restaurant awards in the world. Top star-winning chefs include Joel Robuchon (31), Alain Ducasse (21), Gordon Ramsay (16), Martin Berasategui (8), Carme Ruscalleda (7), Yoshihiro Murata (7), Thomas Keller (7) and Heston Blumenthal (6).



為了令生意有起色，這對創業兄弟動了生意頭腦，想到編製一部提供法國國內旅遊建議的指南，以鼓勵更多人購買汽車和四出旅遊，從而需要更換更多的輪胎，這在當時也確是非常有創意的想法。

憑藉這信念，第一版的《米芝蓮指南》在 1900 年面世了。當時米芝蓮兄弟免費派發了 35,000 本指南，為駕駛者提供有用資料，包括有關如何更換輪胎的實用建議、汽車維修技師的列表、油站以及位於法國熱門路線上的酒店住宿。至於當中最重要，就是這指南列出餐廳名稱和對食物質素及服務等相關評價。

隨著餐飲業起飛，米芝蓮亦組織了調查員團隊實地考察和進行匿名訪問，同時對這些餐廳進行分為三級的評估。當中一星代表『在同類餐廳中表現非常出色』，二星表示『出色的烹飪技術，值得到訪』，而終極三星則代表『超凡的烹飪技術，值得專程造訪』。

雖然最初的餐廳都在法國，但後來的版本已涵蓋了大多數歐洲國家/地區的指南。而在2000年，《米芝蓮指南》更加入了許多亞洲國家/地區的餐廳。時至今日，內容已覆蓋了全球23個國家。

經過一個多世紀的發展，米芝蓮星級現已成為世界上最令人趨之若鶩的餐廳獎項。當中獲得殊榮的頂級星級廚師包括 Joel Robuchon (31)\*、Alain Ducasse (21)、Gordon Ramsay (16)、Martin Berasategui (8)、Carme Ruscalleda (7)、村田吉弘 (7)、Thomas Keller (7) 和 Heston Blumenthal (6)。

\*括弧中為奪星之數目







## Pot of Passion

Photography courtesy Chuang Chen Yuan

Chef and Vice General Manager Limin Peng of Weizhiwei Foodservice Group and The Spice Pot Chuang Chen Yuan explains the three things he loves most about working in the catering industry – food, food and food

**FT(Foodtalk):** What originally attracted you to the catering/hospitality industry?

**LP(Limin Peng):** I first entered the catering industry because I was really crazy about food! Ever since I was a child I loved eating delicious food and was curious about how it was made. But while joining the industry was an

## 滿載熱誠的麻辣香鍋

身兼為之味餐飲集團和川成元麻辣香鍋的廚師及副總經理，彭利民對炮製菜式的心得和鍾愛程度實在令人拍案叫絕。他對食材質素和菜式的重視除了為食客奉上源源不絕的驚喜外，也為餐飲同業帶來無盡啟發



Chuang Chen Yuan



“ The team is the most important part for a company,  
and we cannot do anything without great people ”

「團隊是公司最重要的資產。沒有優秀的人才，我們便無法提供任何出色的服務」

easy decision to make, I soon discovered it's also a very hard-working business! I'm glad I followed my heart though, and after 20 years am still just as enthusiastic about it.

**FT: Can you briefly explain your background and how it led to you running Weizhiwei Group?**

**LP:** After joining the industry I first worked in the kitchen, where I picked up the basics of cooking. I then shifted to hotels, where I learned about hotel kitchen management. Having gained this experience I was offered a position

**FT(Foodtalk):** 最初是什麼吸引你加入餐飲及酒店業的？

**LP(彭利民):** 我從小便對食物有著很深厚的感情，故很早便立志要加入餐飲業！我不但喜歡美食，更對各種烹飪方式充滿好奇心。當我加入了這看似輕鬆及多姿多采的行業後，便開始發現要在這行頭裡闖出名堂，就必須下一番苦功！幸好我一直都有堅持下去的決心，故此到二十年後的今天仍能保留對此行業的熱情。

**FT:** 你能否簡單介紹一下自己的背景？這些經歷如何幫助你處理為之味餐飲集團的日常營運工作？

**LP:** 我加入餐飲業的第一份職務是在廚房裏工作。在那短短的

with Weizhiwei, which was a fantastic opportunity and challenge. Over the past ten years I've worked hard to become vice general manager, and am grateful for the support and help I have received along the way.

**FT: As a brand director, how did you differentiate between different brands within the group? What were your priorities?**

**LP:** Every brand has its own style and 'flavour', whether Sichuan, Guangzhou or Singaporean cuisine. We recruit natives of those regions for kitchen and service, to guarantee authenticity. The team is the most important part for a company, and we cannot do anything without great people. In the restaurant industry these kinds of details are important. Food safety, product and service quality, and a comfortable environment for diners are other key factors.

數年間，我學習了烹飪的基本知識。後來，我轉到酒店工作，並在那裡學習了一套管理酒店廚房的方法。在累積了這些經驗後，我有幸受聘於為之味餐飲集團。這份新職務除了為我帶來挑戰外，亦令我得到不少機會。在過去十年間，我一直努力埋首工作，直到今天擔任了副總經理這個職位，這一切可謂得來不易。當然，在過程中我亦得到不少人不斷的支持和幫助。為此，我感到十分欣慰。

**FT:** 作為品牌的總監，你如何識別集團旗下的不同品牌？而當中你會優先處理的事項是什麼？

**LP:** 其實不論是四川、廣州，還是新加坡美食，每個品牌都會有其獨特的風格和『風味』。為確保食品能保留當地特色，我們會招募當地人當廚師和服務人員。事實上，我們明白團隊是公司最重要的資產。沒有優秀的人才，我們便無法提供任何出色的服務。這種細節在餐飲業中很重要。此外，食品的安全性、食品及服務質素以及舒適的用餐環境亦至關重要。



Hot-spicy pot



“ It's our job to provide customers with both delicious and healthy cuisine ”

「我很慶幸能為客戶提供美味又健康的菜式」

**FT: How do you successfully manage to juggle so many responsibilities in your current role?**

**LP:** Mainly thanks to my hard-working colleagues! Each department has its own role, and we encourage strong and effective cooperation between teams. There's a great work ethic, with everyone from bottom to top pushing for constant improvement of processes. I basically just need to coordinate.

**FT: As its name suggests, The Spice Pot Chuang Chen Yuan restaurant is famous for its spicy pot and what makes it special?**

**LP:** For 20 years we have been offering the fresh taste

**FT: 你如何在目前的職位中成功地兼顧這麼多職責？**

**LP:** 我首先要多謝一班不辭勞苦的同事們！由於每個部門都需要承擔的獨特角色，故此我們會鼓勵團隊之間建立強而有力且具效率的合作關係。良好的職業道德需要員工們上下一心，致力改善流程。而在這個過程中，我主要進行協調工作，令一切能夠順暢地進行。

**FT: 川成元麻辣香鍋餐廳顧名思義就是以其麻辣香鍋而聞名。究竟你採取了甚麼辦法令這道菜如此受顧客歡迎？**

**LP:** 麻辣香鍋源於四川，我們烹煮時會將一大鍋蔬菜、肉類和海鮮放在一起炒，並配上胡椒、花椒和各種調味料。過去二十年，我們一直為顧客提供能喚醒他們味蕾的新鮮麻辣香鍋。



Chuang Chen Yuan

of spice pot. The foundation is quality ingredients and a great, fresh taste. To achieve this we strictly control every element, including the origin of raw materials, production, food safety, recipe regulation, warehousing and logistics, correct temperatures, tableware hygiene and more.

**FT: What trends have you seen emerging in F&B over the past few years? Where are the growth areas?**

**LP:** The restaurant industry has changed hugely over the past few years. There has been a move away from traditional meals to fast food, popular branded products, online takeaway and new brand franchises. Future restaurant trends depend on various factors and are difficult to predict, but food safety and the customer experience are definitely primary drivers.

**FT: You hold a dietician certificate. Has this been useful in your career? Do you actively try to make your cuisine healthy?**

**LP:** Certainly it has been useful in terms of research and

當中最基本的材料是優質食材和新鮮味道。為達到此目標，我們嚴格控制當中所有元素，包括原材料的來源地、生產過程、食品安全、製作要求、倉庫儲存和物流、正確溫度、餐具衛生等，當中絕無半點馬虎。

**FT: 你認為餐飲業在過去幾年出現了什麼大趨勢？當中又以哪些範疇的增長最為明顯？**

**LP:** 餐飲業在過去幾年可謂出現了極大變化。當中不少傳統菜式被快餐、流行品牌產品、網上外賣和新品牌的特許經營店所取代。未來的餐廳趨勢取決於多種因素，故亦很難預測。但無論在任何情況下，食品安全和顧客的用餐體驗絕對是主要的驅動因素。

**FT: 據聞你亦持有營養師證書。這專業資格對你的職業有幫助嗎？你是否正積極嘗試將健康元素帶進你的美食中？**

**LP:** 當然，擁有營養師的知識在廚藝技巧的研發方面是非常有用的。我學到了不少之前從未想過，但實際上對菜式極為重要的元素，包括成分配對、控制烹調過程中流失的營養和其他因



Traditional soup base



“ I love all kinds of good food wherever it is from and like to discover new things ”

「我除了喜歡各種來自世界各地的美食，也喜歡尋找新事物」

development, including ingredient matching, controlling nutrition loss in cooking and other elements. And absolutely, it's our job to provide customers with both delicious and healthy cuisine.

**FT: Do you like to cook at home, in your leisure time? What are your favourite dishes?**

**LP:** This is really embarrassing, as my wife does all the cooking at home! But we discuss food and cooking together all the time. I love all kinds of good food wherever it is from and like to discover new things. Sichuan cuisine is definitely one of my favourites.

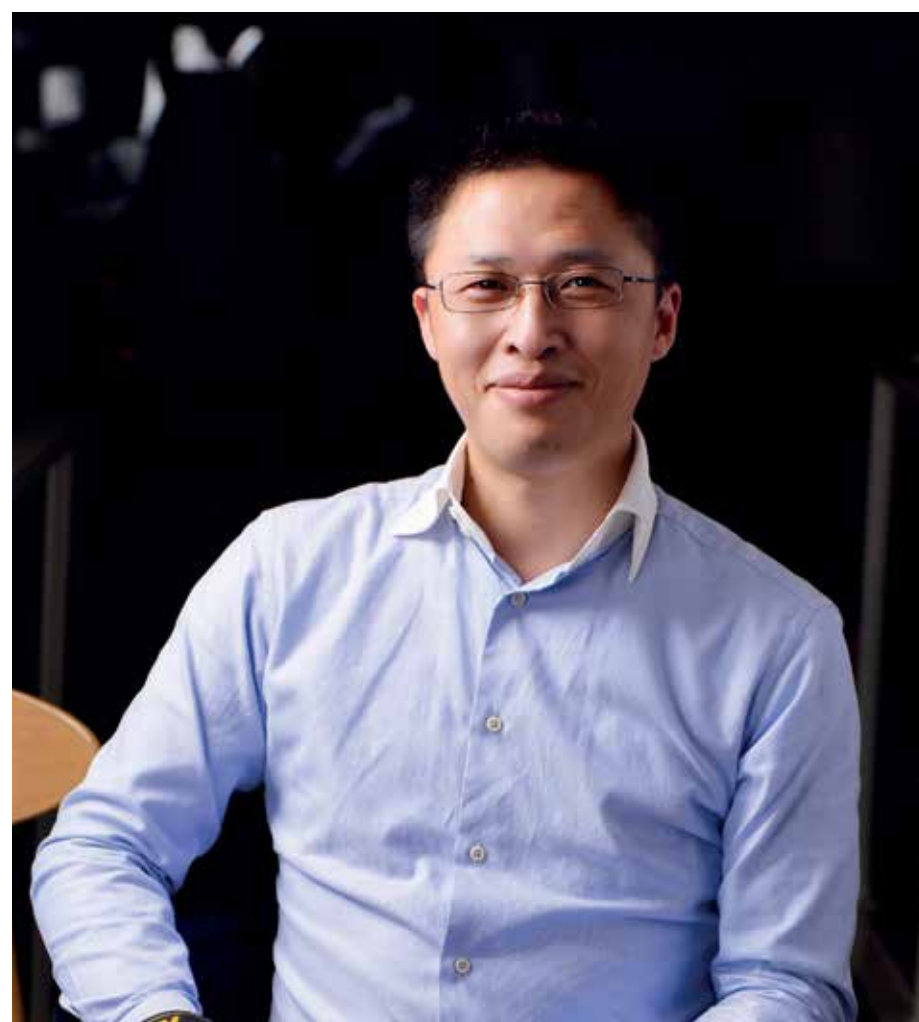


Griddle cooked bullfrog - fresh pepper

素。作為負責任的餐廳主管，我很慶幸能為客戶提供美味又健康的菜式。

**FT:** 你喜歡閒暇時在家炮製美食嗎？你最喜歡的菜式是什麼？

**LP:** 說來尷尬，因為我太太就是在家中的一家之『煮』！雖然如此，我們也常常會討論食物和烹飪技巧。我除了喜歡各種來自世界各地的美食，也喜歡尋找新事物。在眾多菜式中，四川菜絕對是我的最愛之一。 ㊟



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# Pride of Place

As the Preferred Premium Beef Partner for the Michelin Guide Hong Kong Macau 2020, Angliss Hong Kong had the opportunity to highlight stunning Westholme Wagyu at the Michelin Guide Hong Kong Macau 2020 Gala Dinner

The Michelin Guide Hong Kong Macau 2020 Gala Dinner took place recently at City of Dreams Macau, during which more than 500 guests were served a sublime meal prepared by seven acclaimed international chefs around the theme of ‘Sustainability Through Motion’.

The highlight of the dinner was unquestionably a main course using Angliss’ Westholme Wagyu – slow-cooked

## 和牛至尊

作為《米芝蓮指南香港澳門2020》的特選優質牛肉供應商，Angliss香港很榮幸能在《米芝蓮指南香港澳門 2020 晚宴》上重點推介令人讚不絕口的Westholme澳洲精品和牛



beef cheek with dried abalone and white truffles – created by Kelvin Au Yeung of three-starred Jade Dragon in Macau.

As the Preferred Premium Beef Partner for the Michelin Guide Hong Kong Macau 2020, Angliss Hong Kong was delighted to have the opportunity to showcase Westholme Wagyu, which is produced by the Australian Agricultural Company (AACo) in Australia, to influencers and chefs from around the world. Westholme beef has a reputation for superlative quality, the result of a diet of native grasses and a blend of proprietary grains, offering a product bursting with intense marbling, complexity and depth of flavour, and guaranteeing tender, juicy Australian Wagyu.

In line with the evening’s theme, Chef Kelvin’s sourced the finest ingredients from sustainable sources, including land and fish farms. He explained that there was tradition and creativity in the thinking behind the dish, which also combined classic flavours with modern technology and a creative culinary process, while protecting the environment.

The preparation saw Westholme marinated in soy sauce and crystal sugar, with the abalone braised for around a week. Finally, white truffle was added to accentuate the flavours and perfect the dish, resulting in a culinary triumph.

The 12<sup>th</sup> edition of the Michelin Guide Hong Kong Macau guide saw a total of 90 restaurants receive Michelin stars, including two restaurants with three stars, three restaurants newly awarded with two stars and 11 establishments entering the guide for the first time with one star.

在最近於澳門新濠天地舉行的《米芝蓮指南香港澳門 2020 晚宴》中，7位蜚聲國際的大廚以『善膳·續筵』為主題，為 500 多名貴賓精心呈獻極品佳餚。

大會為賓客預備的『慢煮Westholme和牛臉頰配青邊乾鮑魚及白松露』可算是整個晚宴的重頭戲。該道菜式以安得利Westholme 澳洲和牛炮製而成。米芝蓮三星譽瓏軒行政總廚歐陽文彥以其精湛廚藝，不單為賓客送上味覺上的震撼，更帶來視覺上的驚喜，單看賣相，便已令人食指大動。

作為《米芝蓮指南香港澳門2020》的特選優質牛肉供應商，安得利香港很榮幸能向來自世界各地的具影響力人士及大廚展示由澳洲農業公司 (AACo) 出產的Westholme 精品和牛。Westholme 和牛以其特級品質見稱。公司利用獨有穀物及天然草作牛隻飼料，優質營養令牛肉佈滿細緻的大理石紋油花。柔軟多汁的肉質具濃郁味道，令人齒頰留香，一試難忘。

為配合當晚主題，歐陽總廚特地從環保農場和養魚場等可持續資源中採購最上乘的材料。他表示這道菜背後的概念不但保留了傳統，也十分注重創意。在揉合經典風味、現代技術和創新烹飪技巧的同時，亦不忘保護環境的重要性。

在準備過程中，師傅除了會以豉油和冰糖醃製Westholme 和牛，亦會將鮑魚以慢火炆燉約一星期，最後加入白松露來突顯味道，令菜式更完美。從席間賓客臉上滿足的反應，證實這道菜確實得到各界的讚譽。

第12版的《米芝蓮香港澳門指南》共有 90 間餐廳獲得米芝蓮星級殊榮，當中除包括 2 間獲頒米芝蓮三星及3 間獲頒米芝蓮二星榮譽的餐廳，更有11 間首次獲頒米芝蓮一星榮譽食肆有幸一嚐摘星的滋味。🍴



# Memorable Event Offers Four Culinary Seasons in One Day

Angliss Shanghai and President host appreciation dinner to thank partners  
and clients for their continuing loyalty

The Hangzhou branch of Angliss Shanghai and President Dairy Products recently invited over 90 VIP customers from Hangzhou, Shanghai and Nanjing to attend a grand appreciation dinner at Hangzhou Marriott Hotel Qianjiang.

Themed 'Four Seasons of the Year', the banquet was organised by Jerry Feng, Technical Culinary Consultant and Prince Li, Pastry Consultant, both with Angliss Shanghai, and Anson Fu, Technical Culinary Consultant with Hangzhou branch, Angliss Shanghai. During the event superb products supplied by President and Galbani were served, alongside high-quality ingredients from the Hangzhou branch, including 5J ham, De Cecco Orecchiette, Boiron fruit puree and Silver Fern Farm lamb rack (French cut). Guests could sample creatively presented delicacies, representing all four seasons, and also had the opportunity to win fabulous prizes.

The appreciation dinner marked the memorable tenth year of the collaboration between the Angliss Hangzhou branch and President, one of the world's leading dairy product manufacturers.

During the event Angliss Hangzhou also expressed gratitude to its customers and partners for their support and reiterated its pledge to continue providing food and service of the highest quality.



## 難忘的“一年四季”答謝宴

Angliss Shanghai及總統舉辦答謝宴以感謝合作  
夥伴和客戶一直以來的支持

Angliss Shanghai的杭州分公司與總統乳製品品牌邀請了來自杭州、上海、南京的九十多位總統的VIP客戶，於杭州錢江萬豪酒店舉辦了一場隆重的答謝晚宴。

本次宴會由Angliss Shanghai餐飲技術顧問馮佳捷、烘焙技術顧問李倩及杭州分公司餐飲技術顧問傅利負責，以“一年四季”為主題，並使用總統和格爾巴尼的產品，以及杭州分公司供應的其他優質食材，如5J火腿、得利貝殼面、寶茸果茸和銀蕨農場法切羊排等，為嘉賓們帶來四個季節的時令美食。晚宴現場，賓客們不僅能品嚐到美味的食物，還有機會可以獲得豐富的獎品。

此答謝晚宴是杭州分公司與總統攜手舉辦的第十年。這十年來，我們所取得的優異成績有賴客戶的信任和合作夥伴的支持。

未來，安得利將繼續堅持為客戶提供最優質的食品和服務，與合作夥伴們精誠合作，更創輝煌。



# A Night of Taste Bud Sensations

Angliss Guangzhou delights guests with culinary extravaganza appreciation dinner



Guests were recently wowed with an array of Chinese and French fusion dishes created with the finest ingredients from around the world for a special appreciation evening themed 'Fresh Gourmet Feast by Angliss Guangzhou'.

With sumptuous cuisine prepared by Angliss Guangzhou's outstanding technical team, the feast turned the event, held at The Westin Guangzhou, into a memorable evening to savour. To round off the dinner, guests were presented with 'Champs Elysées', an innovative French dessert crafted with 100% of the best French ingredients, including Kiri cheese, Boiron fruit puree, Cacao Barry chocolate and President whipping cream. The sweet treat provided an extraordinary taste thrill for every guest.

In order to express gratitude to its long-term customers, Angliss Guangzhou specially prepared a lucky draw for guests. With fabulous prizes including Australian Austige chilled M7 whole wagyu rib eye, New Zealand Silver Fern Reserve grass-fed chilled M2 short rib, Australian Rosedale Ruby frozen oyster blade beef and spring chicken by M Chef, guests enjoyed an evening of taste bud sensations.



## 觸動味蕾之夜

廣州安得利為客戶帶來一場美味的答謝宴

廣州安得利為我們的客戶，利用全球優質的食材，以中法融合的菜式舉辦一場 - 領“鮮”盛宴。

是次盛宴於天河威斯汀酒店舉辦，並由安得利廣州的技術顧問團隊精心預備。晚宴的尾聲，我們預備了一款法式創新甜品-香榭麗花語，以100%法國最優質食材製作，如Kiri芝士、寶茸果茸、可哥百利朱古力，還有總統淡奶油，高品質的食材為每一位來賓創造非凡的口感。

為了答謝廣州安得利的長期客戶，是次答謝宴特地為來賓準備了幸運大抽獎。禮品包括原條澳洲Austige M7冰鮮和牛肉眼、原條紐西蘭銀蕨精備草飼冷凍M2帶骨牛小排、澳洲Rosedale Ruby冷凍牛西施扒以及名廚尚薈春雞，好讓賓客滿載而歸。



## Adding the Fragrance Factor

A recent training workshop at Angliss Shenzhen allowed attendees to ‘spice up’ dishes using outstanding Verstegen products

Angliss Shenzhen recently hosted a workshop to demonstrate how easy it is to enhance cuisine using Verstegen’s range of superb spices. Held at Maison Rong, Angliss Shenzhen Food Service’s Experience Centre, the session showcased the great quality of the products offered by Verstegen, which has been supplying the finest European spices and seasonings since it was founded in 1886.

Jason Chen, Western Cuisine Technical Consultant with Angliss Hunan, demonstrated to attendees how to make the best use of Verstegen’s spices when preparing western cuisine. By combining the spices with high-quality local ingredients, participants were able to create authentic European flavours.

Among Verstegen’s finest products, Spice Mix del Mondo is a series of specially blended pure spices that are easy to use, with just a small amount able to produce delicious dishes with authentic international flavours. With low salt content, they are suitable for both cold and hot cuisine, and their eye-catching colours also make dishes look more attractive.

In addition to spices, Verstegen also offers a wide selection of seasoning oils and sauces. As explained by Jason Chen: “The taste of a dish depends on how the seasonings interact with each other, be they dry spices, sauces or seasoning oils. We can create tailor-made seasonings that meet any culinary requirements. Each seasoning adds unique flavours to your dishes, making them memorable to your customers.”



### 為西餐添加香氣原素

最近在深安得利舉行的培訓班上，客戶們可以使用優質的Verstegen產品為菜品“增添風味”

深圳安得利食品有限公司的體驗中心“融•Maison Rong”，舉辦了一場富斯德香料西餐應用培訓班。起源於1886年的富斯德(Verstegen)，是一家專門供應歐洲上等香料與調味料的公司。

此次活動邀請了湖南安得利西餐技術顧問陳文德師傅，為大家演示如何利用富斯德的香料，結合當地優質食材，呈現出地道正宗的歐洲風味。

其中富斯德的複合香料 del Mondo 是一系列特殊的混合香料，不僅風味純正，也很簡便易用。只需要少許份量，便可以輕鬆重現正宗的國際風味菜餚。這些香料含鹽量很低，適合應用於冷盤及熱盤。此外，這些香料還能給你的菜餚添上一些色彩。

除了混合香料，富斯德還有豐富的調味油及醬料可供選擇。陳師傅說：“菜餚的味道取決於與調味料的相互作用，不論是乾料、醬汁或是調味油，我們可以於餐前為客戶們準備的工作，調製出符合你烹飪想法的調味料，為你的菜餚增添獨一無二的風味”。👏



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### Reinvigorating the dining scene

WOM Guide and parent company On Air Collective, a marketing and events agency, have joined hands with hospitality consultancy The Forks & Spoons and Tatler Dining Hong Kong to launch #UnitedWeDine, a citywide restaurant campaign that encourages Hong Kong's food lovers to dine out. Over 100 restaurants will be offering promotional offers until April 30, 2020.

<https://nitedwedine.hk>

### 為餐飲業注入新動力

WOM Guide及其專門提供市場推廣及活動統籌的母公司 On Air Collective 將與 The Forks & Spoons 及 Tatler Dining Hong Kong 攜手合作，舉辦一項名為 #UnitedWeDine 的全城推廣活動，藉以團結並鼓勵香港市民繼續外出用膳。超過 100 間餐廳由即日起至 2020 年 4 月 30 日提供餐飲優惠，讓市民暫且忘卻煩憂，盡情享受美食。



### JIA extends F&B delivery option

JIA Group's latest initiative, JIA Everywhere, offers tailored private dining experiences such as catering sets, customised meal box delivery and more. Founded in 2004, JIA's portfolio of restaurants and cocktail bars include Michelin-starred Cantonese restaurant Duddell's, Jiangnan cuisine Old Bailey, Indonesian neighbourhood hotspot Kaum at Potato Head Hong Kong and traditional Thai speakeasy Mak Mak.

[www.jiacatering.com](http://www.jiacatering.com)

### 佳民增加餐飲到會選擇

佳民 (JIA) 集團最新推出的 JIA Everywhere 能為顧客量身定造私人用餐體驗，由餐飲套餐到自訂飯盒到會服務等等，款式應有盡有。JIA成立於2004年，旗下的餐廳和雞尾酒吧包括米芝蓮星級粵菜餐廳都爹利會館 (Duddell's)、主打地道江南菜式的奧卑利Old Bailey、專門炮製印尼家常菜的 Kaum at Potato Head Hong Kong 以及極具傳統泰國風情的 Mak Mak。



### 特備菜單讚頌女性釀酒師成就

為慶祝國際婦女節，Simon Rogan 旗下榮獲米芝蓮一星的 Roganic Hong Kong 及具「革命廚師餐桌與實驗廚房」概念的 Aulis Hong Kong 最近推出了一種葡萄酒菜單。當中的佳釀全由來自世界各地的女性釀酒師和酒窖大師所釀製。特別的配酒菜單除了向飲品行業中的女性先驅致敬外，更呈獻來自全球十多個國家的葡萄酒釀造地區的珍藏。美酒配佳餚，絕對是愛酒人士不容錯過的選擇。



### Girl power shines at charity dinner

Michelin-starred Tate Dining Room recently welcomed seven inspiring female figures from various industries to join chef and owner Vicky Lau for a charity dinner collaboration. Guests took part in an empowering event in which some of Hong Kong's most respected female icons showcased their culinary talents, each contributing one course to the evening's eight-course tasting menu.

[www.tate.com.hk](http://www.tate.com.hk)

### 女性力量於慈善晚宴上大放異彩

曾獲米芝蓮殊榮的 TATE Dining Room 最近邀請了七位來自各行各業的傑出時尚女性與餐廳大廚兼老闆劉韻棋於一項慈善晚宴上攜手合作。獲邀的嘉賓除了抽空出席這饒有意義的慈善晚宴外，更施展渾身解數，一展自己的烹飪天份。八位獨當一面的事業女性各人都為當晚的其中一道菜動起腦筋，拼湊出一個精彩而又難忘的八道菜嚐味餐單，令席上賓客讚嘆不已。

### 'Taste France' showcases wine, juice and cookies

French specialties were recently promoted at retail giant city'super in Hong Kong. France's Ministry of Agriculture and Food partnered city'super for a 'Taste France' showcase of distinctive wine, vegan beverages, apple juices and cookies. The unique products aimed to strengthen exports of premium food products to Hong Kong's growing market with classic Bourgogne wines, sweet and savoury treats, non-alcoholic wines and juices.

<https://agriculture.gouv.fr/english-contents>

### 「嚐·法」推廣多款葡萄酒、果汁及曲奇

城中著名大型超市 city'super 最近推廣一系列法國特色美食，讓大家可一同放鬆心情，投入法式慢活情懷。是次名為「嚐·法」的推廣活動由法國農業與食品部聯同 city'super 合辦，當中展示各款獨特的優質法國佳釀、純素飲料、蘋果汁和特色曲奇。活動旨在透過推廣經典布爾岡葡萄酒、甜鹹味小食、不含酒精的葡萄酒和果汁等特色產品，令香港人更深入了解法國文化，從而進一步開拓法國優質食品近年在香港不斷增長的市場。







### Opinionated About Dining reveals top 100 Asia restaurants

Global restaurant ranking system Opinionated About Dining has revealed its Top 100+ Asia restaurants of 2020. Ultra-Violet by Paul Pairet, a single-table experimental restaurant in Shanghai took first place for the second year running, Sorn by Supaksorn “Ice” Jongsiri from Bangkok, Thailand came in second place with Robuchon Au Dôme by Julien Tongourian at Grand Lisboa Hotel in Macau third.

<https://new.opinionatedaboutdining.com>

### Opinionated About Dining (OAD) 公佈亞洲首 100 間頂尖餐廳名單

全球餐廳評審平台Opinionated About Dining (OAD) 最近公佈了2020年首 100 間亞洲餐廳的名單。當中上海紫外光餐廳 (Ultra-Violet by Paul Pairet) 憑藉其多感官技術以及全店只得一張餐枱的獨特餐飲體驗，連續第二年奪冠，蟬聯其王者寶座。而曼谷的 Sorn by Supaksorn “Ice” Jongsiri 和澳門新葡京酒店天巢法國餐廳 (Robuchon Au Dôme by Julien Tongourian) 則分別榮膺亞軍及季軍殊榮。

### Proof & Co unveils eco-friendly spirits packaging

Singapore-based spirit distributor Proof & Company has launched a pioneering new solution for spirits packaging and distribution, Ecospirits. At the heart of the system is the Ecotote, a reusable vessel that carries 4.5 litres of spirits. Three years in the making, the Ecospirits system has already been rolled out across high-profile brands and venues across the region.

<https://proofandcompany.com>

### Proof&Co推出環保烈酒包裝

總部設於新加坡的烈酒分銷商 Proof & Company 最近推出全新的 Ecospirits系統，為烈酒包裝及分銷提供既創新又環保的方案。當中系統的核心部分名為 Ecotote，是一個可循環再用及可承載 4.5 升烈酒的盛酒器。經過三年研發，Ecospirits已用於當地各知名品牌和酒吧。



### Hotel Plus 2020 postponed

Shanghai Sinoexpo Informa Markets International Exhibition, the organiser of Hotel Plus, has announced the postponement of the expo to August 12-14, 2020, at the National Exhibition and Convention Center (NECC). Originally scheduled for April 27-29, Hotel Plus 2020 also moves to a new location at NECC. Hotel Plus is a one-stop purchasing platform on construction and operation for hotels and commercial properties.

[www.hdeexpo.com/en-us](http://www.hdeexpo.com/en-us)



### 上海國際酒店及商業空間博覽會 2020 將延期舉行

上海博華國際展覽早前宣佈由該公司主辦的上海國際酒店及商業空間博覽會 (Hotel Plus) 今年將會延至 2020 年 8 月 12 至14 日在國家會展中心 (NECC) 舉行。除舉行日期有所改動外，是次原定於 4 月27 至 29日舉行的 Hotel Plus 2020 也將移師到至 NECC 的新地點舉行。Hotel Plus 是一個專為建設和營運酒店及寫字樓的一站式採購平台，讓業界及公眾更了解行業的發展。

### Masque is the one to watch

Asia's 50 Best Restaurants has announced that Masque in Mumbai, India, is the 2020 winner of the prestigious Miele One To Watch Award. The title is presented to a restaurant outside the Asia's 50 Best list, but identified as a rising star of the region. Launched in 2016, Masque is the first fine-dining, farm-to-table restaurant to introduce the tasting menu-only concept to India.

[www.theworlds50best.com/awards/one-to-watch](http://www.theworlds50best.com/awards/one-to-watch)

### Masque - 令人注目的明日之星

亞洲50最佳餐廳最近宣佈印度孟買的Masque 為2020年度「Miele最值得關注獎」得主。此獎項旨在表揚「亞洲50最佳餐廳」名單外的餐廳，以肯定該餐廳成為亞洲餐飲業明日之星的潛力。Masque 開業於 2016 年，為全印度首間引入「從農場到餐桌」概念的高級餐廳。此外，Masque 的另一特色是只會供應精緻的嚐味餐單。



### Hilton breaks ground in Louisville

Hilton has announced the start of construction of its first Tempo by Hilton property, hosting a groundbreaking ceremony in Louisville, Kentucky's trendy NuLu neighbourhood. The 130-key, six-story hotel is located at 710 East Jefferson Street and is co-owned by First Hospitality and Weyland Ventures. The inaugural Tempo by Hilton property is slated to open in time for the 2021 Kentucky Derby.

[www.hilton.com/en](http://www.hilton.com/en)

### 希爾頓將於路易斯威爾興建新酒店

希爾頓集團宣布已開始興建旗下首間 Tempo by Hilton物業，並於美國肯塔基州路易斯威爾充滿時尚活力的社區 NuLu 舉行了奠基儀式。這座合共提供 130 個房間的六層樓高酒店位於東謝菲遜大街710號 (710 East Jefferson Street)，由 First Hospitality 和 Weyland Ventures共同擁有。這座希爾頓酒店集團旗下首家 Tempo by Hilton 物業定於 2021 年肯德基打比大賽前開業，供遊客多一個住宿選擇。







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Angliss Food Service is proud to represent the following brands for Greater China markets. We have offices in Hong Kong, China, Macau, Malaysia and Singapore to serve all food service and retail customers.

Hong Kong Partners:



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China Partners:



Own Brands:







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