

ISSUE **54**  
SUMMER 2020

# foodtalk

FROZEN ASSETS Ice cream pioneer Chicecream's Xiang Ruan

CZECH MATE Petr Fehér of Le Venue

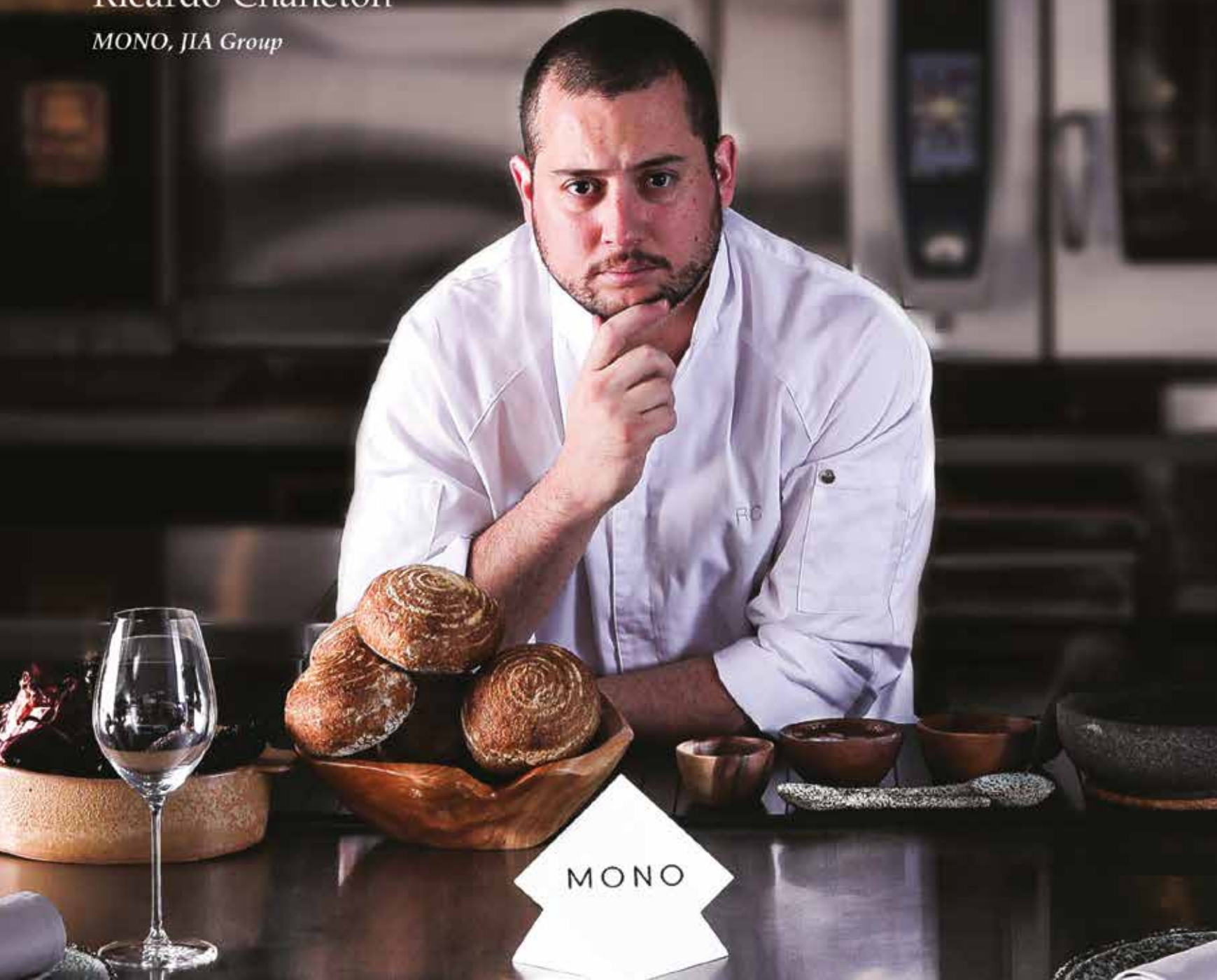
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## A Beautiful Philosophy

Ricardo Chaneton

*MONO, JIA Group*







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# Welcome to the 54<sup>th</sup> issue of foodtalk!

It's been a tough few months for everyone, ourselves included, but there are signs that we are through the worst of the Covid-19 crisis and things are finally returning to normal.

A combination of hard work, discipline and determination throughout our organisation has meant that we have remained competitive and in good shape. Angliss fully expects the Asia market to rebound, returning to pre-Covid conditions, and will be ready to hit the ground running as it does.

Other factors that give us confidence moving forwards are that we have been working closely with our suppliers to ensure all supply chains are running smoothly, and stock levels sufficient to serve our customers at any time. In addition, since the first signs of the crisis the company introduced industry-leading levels of hygiene safety, to ensure logistics and warehousing remained contamination free.

Have these precautions required a substantial investment? Yes. Was it worth it? Absolutely.

You can read more details on the specific health control provisions we have introduced in Hygiene Talk on p14.

In some way the events of the past few months have served as a stress test for the industry, and we feel we have mounted a robust and effective defence. I would like to personally thank our entire team for their tireless efforts in combating this insidious enemy.

Elsewhere in this issue we focus on chefs both home-grown and imported who are doing great work in Asia. One of these is our cover star, Ricardo Chaneton of MONO restaurant in Hong Kong, who is as influenced by French cuisine and his Venezuelan roots as he is by seasonality and creative freedom.

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!

**Johnny Kang**  
CEO - Asia

## 第54期的foodtalk隆重登場！

過去數月，我們每一位都經歷了漫長而艱難的日子。猶幸現在疫情已見曙光，經過各界多番努力，大家已攜手跨過了新冠疫情最嚴峻的時期。隨著政府進一步放寬限聚令，市面情況終於逐漸回復正常了。

憑著各前線員工和管理人員的辛勤、自律和決心，安得利一直在市場保持優勢，並時刻以最佳狀態，竭盡所能為顧客服務。事實上，公司一直深信亞洲市場能重回正軌，各行各業能再次百花齊放，讓社會重現疫情爆發前的繁榮景象。

同時，與供應商緊密合作亦增添了我們的信心。除了維持所有供應鏈的運作暢順外，我們亦需確保供應商維持充足的存貨，能隨時滿足顧客需求。早在疫情初期，公司已率先引入衛生安全措施，盡量確保貨品在運送和儲存的過程中不受污染。

若有人提出，推出這些預防措施是否需要投放大量資源？答案是肯定的。然而卻是絕對值得投資的。如對這方面有興趣，可細閱第 14 頁的 Hygiene Talk，了解更多有關特定感染控制規定的詳細資料。

某程度上，過去數月所發生的事件可算是一個為整個行業安排的壓力測試。從這場『新冠大戰』中，我們感到公司已建立了強而有力的防禦措施。藉此，我希望感謝整個團隊在對抗這無情的敵人時所付出的心血和努力。他/她們在過程中所付出的每一分力，都令公司得以在這極具考驗的挑戰中站穩陣腳。

縱然疫症肆虐，卻絲毫不減 foodtalk 的豐富內容。今期我們訪問了位於亞洲區來自本港及世界各地的出色大廚，向他們聽取成功之道。當中的焦點人物是香港 MONO 餐廳的 Ricardo Chaneton。這位具有委內瑞拉血統的大廚除了深受法國美食的薰陶外，亦擅長以時令食材創作出別具風味的菜式，令食客能同時感受色香味的味蕾衝擊。

除人物專訪外，今期 foodtalk 亦會涵蓋精彩的城中熱話和特寫，令閣下足不出戶，就能緊貼本地餐飲業的最新動向和發展趨勢。包羅萬有的內容，確實值得大家用心細閱！

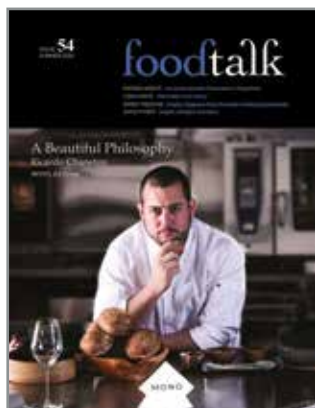
**江文喜**  
亞洲區首席執行官



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## foodtalk



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Foodtalk is published quarterly  
by Angliss Hong Kong Food  
Service Ltd.  
Foodtalk季刊由安得利香港餐飲  
有限公司出版

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Kong Food Service Ltd.  
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Published by:  
**Angliss Hong Kong Food Service  
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出版：  
安得利香港餐飲有限公司  
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電話 +852 2481 5111  
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e-version:  
<https://issuu.com/anglissasia>

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Ocean crudo

# Seasonality and Sensuality

Photography courtesy MONO Hong Kong

Chef/Owner Ricardo Chaneton's spectacular MONO restaurant is influenced by the seasons, his Latin American background and a sense of culinary liberation

**FT (Foodtalk):** Can you tell us something about Venezuelan cuisine?

**RC (Ricardo Chaneton):** Many people believe it's dominated by barbeque, and could be, grilled meat and vegetables cooked over charcoal is very popular. However, Venezuelan cuisine is much more than this. One famous dish, is *hallaca*, traditionally eaten in December, with up to 20 ingredients – pork, chicken, beef, spices, red wine, almonds, olives, capers, banana leaves and bell pepper. It is party food, often prepared by the whole family in a kind of production line. It's little piece of my country, and

## 時令食材和細膩觸覺的化學作用

憑著結合嚴選季節性食材、拉丁美洲文化背景和跳出框框的創新意念，城中著名食府 MONO 餐廳的大廚兼老闆 Ricardo Chaneton 建立了獨特和具南美風味的烹飪格調，令食客回味無窮

**FT (Foodtalk):** 你可以為我們介紹一下委內瑞拉菜嗎？

**RC (Ricardo Chaneton):** 說起委內瑞拉菜，許多人都會第一時間想起燒烤。另外，亦有不少人想會起烤肉和炭燒蔬菜這些廣為

“(MONO) means a combination of my experience,  
roots, heritage and DNA, combined with a sense of savour faire”

「『MONO』這名詞結合了我的經驗、根源、傳承和遺傳基因，  
並帶有一種豪邁奔放及無拘無束的感覺」



*Foie gras, mole, jicama*

I have cooked it, but it is very time-consuming! *Arepa* is Venezuelan bread made of ground maize, and we also have lots of root vegetables. There are also many kinds of beans, chillies, tomatoes and corn.

**FT: You have mentioned you originally wanted to study medicine. Would you have made a good doctor? Any parallels with medicine and the culinary arts?**

**RC:** It was always my dream to be a doctor. My father was a publisher of medical books, and they fascinated me. I don't know if I could have been a good doctor, I hope so! But yes there are similarities: ever-evolving technology, constant learning, new ingredients and techniques. And of course food can be medicinal, it can kill or cure!

**FT: Apparently your father didn't initially want you to be a chef. What does he say now you are so established?**

**RC:** Initially he didn't think it was a suitable for me, now he is very proud. We both learned something.

**FT: You spent seven years training under Mauro Colagreco of three-Michelin-starred Mirazur (currently no. 1 on the World's 50 Best Restaurants list), ending up as head chef there. What were your takeaways?**

**RC:** It was beyond takeaways. My career has been based on that experience, which represented more than half of my professional life. Mirazur is the purest cooking you

人知的菜式。事實上，委內瑞拉菜的款式可謂包羅萬有。在眾多選擇中，芭蕉粽 (Hallaca) 便是在我家鄉非常受歡迎的美食。這款在聖誕月不可缺少的傳統食品以多達 20 種成份所製成，當中包括豬肉、雞肉、牛肉、香料、紅酒、杏仁、橄欖、續隨子、香蕉葉和甜椒等，在派對中常常可以找到這款小食的蹤影。當地人通常會全家總動員，分工合作，在歡笑聲中用心製作這款食品與我家鄉有著深厚淵源佳節的特色美食。作為廚師的我亦曾經嘗試製作。別小看這看似簡單的菜式，其實是非常耗時的！除芭蕉粽外，以玉米粉製成的玉米麵包 (*Arepa*) 在委內瑞拉亦十分流行。蔬菜方面，我們除了選擇很多根莖類蔬菜外，亦常常選用豆類、辣椒、番茄和粟米作為食材。

**FT: 你曾說過自己最初希望學醫。你認為自己會是一位好醫生嗎？作為一位廚師，你覺得醫科和烹飪藝術有什麼相似之處？**

**RC:** 成為醫生一直是我的夢想。我父親當年經營一間醫學書籍的出版社。看著一本本講解人體奧妙的書籍，確實使我著迷。當然，我不會知道自己會否是一位好醫生，但希望可以吧！雖然醫學與烹飪可謂南轅北轍，但兩者之間其實存在相似之處，例如同樣要面對日新月異的科技、不斷學習、新的成份和技術。當然，食物亦可以有藥用價值，除了治癒千千萬萬有需要的病人，更可置人於死地呢！

**FT: 明顯地你的父親起初並不希望你當廚師。隨著你在烹飪界已有一定成就，有否改變他的看法？**

**RC:** 最初他認為當廚師並不適合我。但隨年月過去，他的看法已有所改變。現在的他會因為有我這位當大廚的兒子而感到非常自豪。在這過程中，我們倆都得到一些寶貴經驗。



*Mieral pigeon, mole*





can imagine. There are no recipes – the menu is based on seasonality, feelings, emotion and passion. You don't need to think too much, it's a beautiful philosophy of cooking where you can take risks and put your heart on the table – if you have the ability.

**FT: You were also at Petrus in Hong Kong for around four years, which must have been pretty special.**

**RC:** It was very special. An amazing experience, at a restaurant with so much history. I'm not a wine expert, but everything I know about wine I learned there. They had a night that featured a menu once served on Titanic with wines from the same era! I met some amazing people and learned so much. I'm very grateful.

**FT: The word 'mono' denotes 'one' and 'single' – how does this concept translate in terms of the actual food you serve?**

**RC:** It represents so many things – single, one thing, something special and unique. In a restaurant context, for me, it means a combination of my experience, roots, heritage and DNA, combined with a sense of savour faire. In more practical terms, we offer one single menu of around eight dishes, no à la carte. It's experimental, daring, and reflects my French professional background and Latin American roots.

**FT: 你曾花了七年時間在 Mauro Colagreco 主理的米芝蓮三星級餐廳 Mirazur 接受培訓，並最終在那裡擔任總廚。眾所周知，Mirazur 在目前全球 50 間最佳餐廳的龍虎榜中排行榜首。在那寶貴的經驗中，你學會到了什麼？**

**RC:** 在那幾年中，我可謂獲益良多。事實上，那裡除了奠定了我在烹飪界的基礎，更是我作為廚師的起點，代表了我一半以上的職業生涯。就如你所想一樣，Mirazur 的烹飪風格可謂最簡單而自然。那裡並沒有特定食譜，菜單會基於季節性、感覺、情感和熱情而定。在那裡，你並不需要想太多，烹飪是一種哲學和藝術，只要有能力，便可以隨心以各種食材創作自己的小宇宙。

**FT: 你亦曾在香港首屈一指的珀翠餐廳工作了大概四年。相信那一定是非常特別的經驗吧？**

**RC:** 那確是非常特別的體驗。在如此歷史悠久的餐廳中工作，令我享受到非一般的烹飪體驗。我自己本身並不是葡萄酒專家，但就在那幾年間，我便在那裡學到一切關於葡萄酒的知識。他們以往曾舉辦了一場晚宴，不但依照了當年鐵達尼號的菜單，更搭配同一時期的葡萄酒！在那些年間，我遇到了一些很出色的大廚和顧客，亦學到了很多道理。我衷心感謝自己能有如此寶貴的經驗。

**FT: 字面上，『mono』代表『單一』和『唯一』。這概念可以如何套用在你為顧客準備的菜式中？**

**RC:** 這名詞代表了很多事情，包括唯一、一件事物、特殊而獨特的事物等等。對餐廳及對我而言，這名詞結合了我的經驗、根源、傳承和遺傳基因，並帶有一種豪邁奔放及無拘無束的感覺。實際上，我們只提供一份約 8 道菜餚的套餐，當中並不設

“ Guests believe in what we do, our concept, our passion ”

「許多顧客都很欣賞我們的作風，並支持我們的工作、理念和對烹飪的熱情」

**FT:** Your cuisine is valued for its contemporary take on tradition French cuisine, but what do you do differently?

**RC:** We have had our restaurant for almost a year. We don't explain who we are, we let people experience and get the feel themselves. Combined with my Latin American background I believe we are unique in Asia. For guests it makes sense, they believe in what we do, our concept, our passion.

**FT:** It is also described as “modern French with elements of South America”. What are the best examples of this combination?

**RC:** Grill foie gras with tableside fresh mole, where we use 21 ingredients including spices from all around the world. The combination helps reduce the fattiness of the foie gras, and match with the flavours of the foie gras itself.

單點菜單。這不但是實驗性的做法，更是大膽的嘗試，反映了我在烹調法國菜方面的專業背景和拉丁美洲血統。

**FT:** 外界一向欣賞你以現代方式呈現傳統法國風味的烹飪手法。你認為自己有何獨特之處，能在同儕中脫穎而出？

**RC:** 我們餐廳開業至今已快一年了。我們不會向顧客推介任何菜式。相反，我們只會讓他/她們自己去體驗和發掘我們的特色。結合我的拉丁美洲血統，我相信我們的作風在亞洲區是獨一無二的。許多顧客都很欣賞這作風，並支持我們的工作、理念和對烹飪的熱情。

**FT:** 你所烹飪的菜式曾被譽為『帶有南美元素的現代法國菜』。當中有什麼例子帶有這特別組合的影子？

**RC:** 我會推介烤鵝肝配新鮮莫蕾醬 (Mole)。在製作出這款菜式時，我們會使用 21 種材料，當中包括來自世界各地的香料。這種材料的組合不但有助減低鵝肝的油膩感，也非常配合鵝肝本身的味道。



MONO's interior



“Cooking is a creative process in the same way as playing an instrument, using your hands, improvising, and exploring new themes”

「烹飪是一個極具創造性的過程，就像演奏樂器一樣，  
你需要用雙手、即興創作和探索新靈感來令自己到達另一層次」



**FT: Environmental issue are important to you. What can restaurants realistically do to make a difference?**

**RC:** We are trying to be as proactive as possible. We offset our carbon footprint by using organic products, recycle, almost all of our seafood is sustainable and we don't have single-use plastics.

**FT: As a musician, do you find there are complementary skills with cooking?**

**RC:** Absolutely – cooking is a creative process in the same way as playing an instrument, using your hands, improvising, and exploring new themes. It's very complementary.

**FT: You have said you enjoy living in Hong Kong – what's your favourite local food? What else do you like about life here?**

**RC:** Dim sum of course! Luk Yu teahouse is amazing – it may not be the best dim sum (for some) in town but is great and very authentic (the best for me!). I also value Hong Kong's safety, and enjoy being part of local society. I'm glad to be here.

**FT:** 保護環境對所有來說都是急切性的議題。作為餐廳的老闆和大廚，你又採取了那些實際行動來為環保出一分力？

**RC:** 在可能的情況下，我們都會主動嘗試為環保出一分力。我們會透過採用有機產品和循環再用的用具來抵消碳足跡。此外，我們除了盡量選用可持續海鮮外，也不會使用即棄塑膠物料。

**FT:** 除了烹飪外，你對音樂亦十分有研究。作為一名音樂家，你覺得音樂對烹飪有輔助的作用嗎？

**RC:** 絕對有的。烹飪是一個極具創造性的過程，就像演奏樂器一樣，你需要用雙手、即興創作和探索新靈感來令自己到達另一層次。這些音樂創作元素都和烹飪有異曲同工之妙。

**FT:** 你曾說過喜歡在香港生活。你最喜歡的本地食物是什麼？此外，你還喜歡這裡的生活嗎？

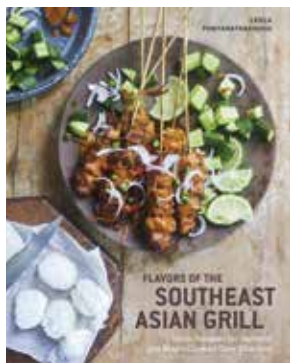
**RC:** 我最喜歡的當然是點心！每次到陸羽茶室品嚐點心，都會令我嘆為觀止。雖然並不是每一個人都認同他們的點心是城中之最，對我來說，那些地道的廣東點心確是非常出色和最佳的選擇。此外，我也很喜歡香港這安全的城市，亦樂於融入這多姿多采的社會。總括而言，我很高興能來到這裡，並得到獨特的體驗。 ㊟



# Southeast Asian Grilling: Backyard Recipes for Skewers, Satays, and other Barbecued Meats and Vegetables

Leela Punyaratabandhu, Crown Books

Fire up the barbie with this inspirational collection of delicious Thai influenced recipes



Once summer comes it's lovely to be outside with family and friends barbequing and grilling delicious food. It's also nice to be able to offer variations on the classics – but you also want to know they will be sure-fire hits. That's where Leela Punyaratabandhu's *Southeast Asian Grilling:*

*Backyard Recipes for Skewers, Satays, and other Barbecued Meats and Vegetables* could prove invaluable.

Punyaratabandhu is the award-winning author of 2014's *Simple Thai Food* and the food blog *She Simmers*. Her fourth book, *Southeast Asian Grilling* captures her love for Asian cuisine, with recipes from Burma, Laos, Cambodia, Vietnam, Malaysia, Singapore, Philippines, Indonesia and her national Thailand.

In it she takes classic Asian street food and barbeque dishes and amps them up. Over 60 mouthwatering recipes include meat dishes such as Chicken Satays with Coriander and Cinnamon, Malaysian Grilled Chicken Wings, Smoked Northern Sausage, Grilled Chicken Skewers and Grilled Fish alongside mouthwatering sides of Grilled Sticky Rice, and veggies like Grilled Eggs in Banana Boats.

As well as explaining how to create delicious grilled meals from the comfort of your own backyard or rooftop, there are even instructions on how to set up your grill in order to really get that street food sensation.

Punyaratabandhu's book is an entertaining and informative read, describing her family's culinary traditions and how they have changed through the generations. While inevitably more orientated for meat lovers, there plenty here to prevent the vegetarians going hungry, all while avoiding the same old sausages and burgers.

## 東南亞特色燒烤：

### 串燒、沙爹及其他燒烤肉類 和蔬菜的自家食譜

作者：Leela Punyaratabandhu 出版社：皇冠出版社

以創新泰國風味食譜燃起燒烤樂

炎炎夏日，和親友一起到戶外享受燒烤的樂趣和美味食物可謂一大快事。在購買一般燒烤材料時，大家難免會選擇一些另類款式，以增加新鮮感。但有時又怕其他人未必喜歡自己所選的另類食物。面對這兩難局面，由 Leela Punyaratabandhu 所撰寫的『東南亞特色燒烤：串燒、沙爹及其他燒烤肉類和蔬菜的自家食譜』確實可以幫到你。

Punyaratabandhu 是 2014 年《簡單泰國美食》(Simple Thai Food) 和美食博客 She Simmers 的獲獎作者。她的第四本書《東南亞特色燒烤》展示了她對亞洲美食的熱愛，當中的食譜來自緬甸、老撾、柬埔寨、越南、馬來西亞、新加坡、菲律賓、印尼、以及她的家鄉泰國。

書中所介紹的食譜主要靈感來自經典的亞洲街頭小吃和燒烤菜式。Punyaratabandhu 以獨特創意，將廣受饕客們喜愛的美食發揚光大。書中收錄超過 60 個令人垂涎的食譜，除了雞肉沙爹配芫茜肉桂、馬來烤雞翼、煙燻泰北香腸、烤雞肉串和烤魚配烤糯米飯這些令人垂涎欲滴的肉類菜式外，更包括如香蕉船烤蛋的著名素菜選擇。無論閣下喜歡香濃味道，還是清淡口味，都能從這本精美食譜找到心中所愛的泰國菜式。

此外，這本食譜除了教讀者如何在家中的後院或天台上輕鬆方便地製作美味燒烤菜式外，更包括了「起爐」的方法，以得到百分百泰式街頭風味的效果。如閣下想要煮出正宗泰國的燒烤美食，這本食譜絕對是首選。

這本由 Punyaratabandhu 精心撰寫的食譜是一本既有趣且內容豐富的讀物，當中除了介紹經典食譜外，更描述了她家族的烹飪傳統以及這些傳統經過幾代人後所產生的改變。在迎合大部份肉類愛好者的同時，亦有不少蔬菜選擇，讓素食人士也可盡享正宗泰國美食的風味。在吃厭香腸和漢堡包的同時，泰式料理的獨特口味確是一個非常不錯的清新選擇。📖

# Mother nature



# showing off



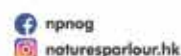
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# Safety First in Challenging Times

Angliss has always exercised the food industry's highest hygiene safety standards, but the current crisis has seen the company exponentially ramping up its precautions

Alongside producing great quality food and beverage products, food safety, quality and legal compliance have traditionally been Angliss core values. Recent events, however, have made the company further boost these safeguards, implementing an exhaustive system to directly address the Covid-19 virus.

While this comprehensive hygiene management system has inevitably required significant investment, and can also be painstaking and time-consuming, Angliss regards its introduction as essential in order to ensure customer and staff peace of mind.

## 艱難時刻 不忘保障公眾健康

多年來，安得利一直遵照食物行業最高的衛生安全標準及規格。面對目前全球疫情嚴峻，公司推出了一系列加強的預防措施，與各界攜手抗疫

除生產優質的食物和飲品外，食品安全性、質量和法律合規性一直是安得利的核心價值。最近影響全球的新冠肺炎(COVID-19)疫情令公司進一步加強了這些保護措施，同時推出了全面的防疫監控管理，直接對病毒的威脅作出適當應對策略。

雖然這套全面的做法在管理衛生方面少不免涉及大量資金，並且也是一項消耗人力物力的工程，但安得利深信為了確保客戶和員工的健康並使他們安心，引入這些措施確是刻不容緩。



These precautions guarantee the tightest food safety, specifically addressing virus issues. In terms of product import, this includes enhanced product testing and official health certificates from the exporting country, entry cargo inspection and quarantine and complete HACCP/ISO accreditation.

At all Angliss facilities, staff reporting for duty are subject to daily temperature checks, with quick responses taken to safeguard the health of colleagues if symptoms are observed. Health declarations to trace travel history within the last 14 days are also mandatory.

All personnel, vehicles and premises are disinfected with 70% alcohol solution. Extensive cleaning and sanitisation chemicals are provided to maintain the highest hygiene standards. Warehouses are sprayed-sterilised by a specialist team on a regular basis.



In addition, products manufactured in Angliss factories meet local regulatory requirements and customer standards. Well-designed factory layouts, process flows, process controls and product compliance result in logistic and warehousing with the highest standards of food delivery procedures.

In terms of Angliss production sites, health control measures have been equally scrupulous, with staff monitored daily for any signs of illness, and those who have travelled to China required to undergo 14-day home quarantine. Staff thoroughly sanitise hands before entering production sites, and also wear facemasks, hair nets and uniforms as usual. All visitors are required to fill the health declaration and measure body temperature.

With these extraordinary additional precautions, and the understanding and cooperation of colleagues, partners and stakeholders, Angliss is confident that it will emerge from this crisis in an even stronger position.



這些預防措施不但可確保我們的產品能達到最嚴謹的食物安全標準，也可解決病毒檢測問題。在進口方面，我們的措施除了包括增強對出口國產品的測試和官方健康證明、入境貨櫃檢驗和檢疫外，更要求產品有完整的 HACCP / ISO 認證。

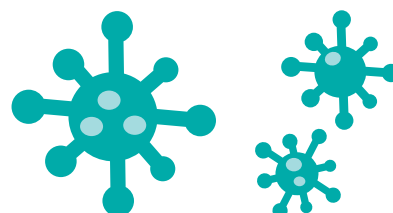
所有安得利的廠房及辦公室均要求員工在上班前接受日常體溫檢測。若出現發燒或呼吸道症狀，會迅速採取所需措施，以保護各同事的健康。員工亦必須填寫健康申報表，以追溯過去 14 天內的出入境記錄。

除提供 70%酒精予員工工作消毒外，所有車輛和公司範圍都以 70%酒精消毒液消毒。為保持最高的衛生標準，公司提供大量清潔和消毒用品，以供員工使用。而倉庫方面亦定期由專業團隊進行噴霧消毒。

此外，在安得利廠房生產的產品亦符合本地法例要求和客戶標準。透過精心設計的廠房環境、生產流程、流程控制和產品合規性，令我們能在食品的物流過程中以最高標準進行管理和儲存。

而在生產現場，安得利亦同樣執行嚴格的健康控制措施。員工每天都必須接受健康監控，以了解有否出現病徵，而曾到過內地的人士則必須進行14天家居隔離。所有員工在進入生產現場前都要徹底消毒雙手，並像往常一樣配戴口罩、髮網和穿著制服。所有到訪人士都必須填寫健康申報表及量度體溫。

透過這些全面的預防措施，加上各同事、合作夥伴和各持份者的理解與充份合作，安得利有信心能戰勝當前疫情，共同邁向更美好的明天。





LA DAME DE PIC  
*Karin Balla*



Poularde de Bresse

# The Magician's Apprentice

Kevin Gatin, Chef de Cuisine at La Dame de Pic, Raffles Singapore acknowledges how culinary legend Anne-Sophie Pic has impacted his career – but has made the position his own

Photography courtesy Raffles Singapore

**FT(Foodtalk):** You spent around a year at 'best restaurant in the world' winner Noma in Denmark. How was that experience and has it continued to guide you?

**KG(Kevin Gatin):** It was very rewarding in terms of discovering produce, culinary techniques and the various ways guests can be served. During my time there, there were 45 chefs comprising 20 nationalities, making it a rich source of culinary sharing across countries and cultures. We all kept a very open mind to be able to benefit from this. The other thing I really appreciated at Noma and which continues to guide me is being close to nature and the use of herbs.

## 魔術師的門徒

新加坡萊佛士酒店 La Dame de Pic 的餐廳總廚 Kevin Gatin 承認烹飪界的傳奇人物 Anne-Sophie Pic 對自己的職業生涯有著莫大影響 - 這段經驗更為他奠定了日後的發展方向

**FT(Foodtalk):** 你曾在丹麥 Noma 這間『全球最佳餐廳』工作了大約一年時間。可否說說當中有什麼難忘經歷？你所學的有一直指導著你嗎？

**KG (Kevin Gatin):** 那確是一段令我大開眼界的經驗。除了接觸不少新奇有趣的食材外，在烹飪技術及為客人提供各種服務方面，都令我得益不少。我在那裡任職期間，遇到了來自 20 個國家的 45 位廚師。由於我們各人常常交流心得，故此大家都學到不少各國和不同文化的美食精髓。所有人都持開放態度，毫不吝嗇地互相指導，令我們可以從中受益。當我在 Noma 工作時，另一個令獲益良多的啟發是盡量以天然方式烹調食物和利用香草令食材味道更具特色。





La Dame de Pic

**FT: What potential do you think multi-Michelin star winning Anne-Sophie Pic saw in you? And what are the main things you have learned working with her after eight years?**

**KG:** Diligence and dependability. The most important thing I learned from her is the ability to associate different flavours – the way acidic, bitter and herbal flavours are combined to achieve a wonderfully delicious and complex dish.

**FT: How do you feel your personality has been able to come through?**

**KG:** Thanks to Anne-Sophie Pic and her husband placing their trust in me and giving me new challenges throughout my career. I was first placed in charge of the kitchen in their bistro in Valence, then at their restaurant in Valence, followed by their restaurant in Lausanne before now helming the kitchen of their only Asian outpost, here in Singapore. This made me more confident and increased my kitchen knowledge. Since my position as chef in Lausanne and now as chef de cuisine here, I have been working closely with Anne-Sophie Pic on creating and developing dishes for our menu. This allows me to understand her culinary philosophy and play a more creative role.

**FT:** 你覺得曾多次獲米芝蓮殊榮的大廚 Anne-Sophie Pic 認為你有什麼潛質？事隔八年，你從與她合作的經驗中主要學到了什麼？

**KG:** 我認為她最欣賞我勤奮和可靠。從她身上，我學到了如何協調不同的味道。透過將酸、苦、和香草的味道結合在一起，製作出美味精緻及與別不同的菜式。

**FT:** 你認為是什麼塑造了你今天的個性？

**KG:** 感謝 Anne-Sophie Pic 和她丈夫對我的信任，並在我的整個職業生涯中一直給我帶來新挑戰。我起初在他們位於瓦朗斯 (Valence) 的小餐館裡負責廚房工作，然後再被安排調往瓦朗斯的餐廳。一段時間之後，我到了洛桑的餐館幫忙。當他們以新加坡作為亞洲唯一的廚房陣地時，我便順理成章被委任過來了。這些經驗令我更自信，並增加了我對廚房運作的認識。打從我在洛桑擔任大廚到現在於這裡擔任總廚，我一直與 Anne-Sophie Pic 緊密合作，為餐廳的菜單創作和推出不同的菜式。這些經驗令我更能理解她的烹飪哲學，從而激發更多創造力。

**FT:** 相信許多人都會不厭其煩地問你這問題，就是你覺得和男廚師相比，與女廚師合作有何分別？

**KG:** 當我最初開始為 Anne-Sophie Pic 工作時，有人認為女廚師的風格著重令道菜保持女性化和敏感性。但今時今日，在男

“ Celebrity chef culture has certainly helped to increase the culinary culture, visibility and job profile of chefs ”

「知名大廚文化確實有助於提升大廚們所提倡的烹飪文化、知名度和工作經驗」

**FT:** We're sure you will have been asked this many times, but is there a difference between working for a female chef as opposed to a male one?

**KG:** When I first started to work for Anne-Sophie Pic, some thought a woman chef's touch is about the dish being more feminine and sensitive, but now it is more common to also find this delicate approach in male chefs. Rather than being about gender, it is about personality and culinary philosophy. I find there is a spirit of harmony and teamwork in Anne-Sophie Pic's kitchens.

**FT:** East meets west fusion is hardly an original idea. How does La Dame de Pic Singapore avoid the clichés?

**KG:** We present Chef Anne-Sophie Pic's cuisine and culinary identity, which reflects her search for aromatic complexity, combinations of flavours and powerful tastes that evoke emotions. Guided by these philosophies, we do not create fusion dishes per se, but instead incorporate ingredients sourced from the region into the dishes,

廚師中也往往能發現這種精緻的烹飪手法。與其將著眼點放於性別，倒不如說每一個廚師都有自己的性格和烹飪哲學。合作多年，我發現 Anne-Sophie Pic 的廚房有一種和睦以及團隊合作精神。這實在是十分難得的。

**FT:** 東西文化薈萃無論對廚師和顧客來說都不是一個新鮮的想法。在標榜這概念時，La Dame de Pic Singapore 用了什麼方法，令所創造的菜式顯得不落俗套？

**KG:** 我們主打的是 Anne-Sophie Pic 這位國際知名大廚的菜式和烹飪特色。在這些菜式中，不難領略她對食物香味精益求精及一絲不苟的態度。結合各種食材的甜酸苦辣和強烈味道，確實能製造出一種牽動情緒的震撼感。憑藉這些理念，正因為被這些理念主導，故此我們並沒有創作任何近年常見的『Fusion』（融合）菜式。相反，我們會將從前來自地區市場的食材融入到菜式中，並同時展現瓦朗斯的獨特風味。這風格與巴黎和倫敦的 La Dame de Pic 餐廳一致。在這兩間餐廳中的菜單也常常會用上當地的食材，令菜式在呈現 Anne-Sophie Pic 的風格時，又不失地道風味。

*Seabream from Kumamoto and Oscietra caviar*



“ We present Chef Anne-Sophie Pic’s cuisine and culinary identity, which reflects her search for aromatic complexity, combinations of flavours and powerful tastes that evoke emotions ”

「我們主打的是 Anne-Sophie Pic 這位國際知名大廚的菜式和烹飪特色。在這些菜式中，不難領略她對食物氣味精益求精及一絲不苟的態度。結合各種食材的甜酸苦辣和強烈味道，確實能製造出一種牽動情緒的震撼感」



presenting her distinct taste of Valence. This is in line with the other La Dame de Pic restaurants in Paris and London, where local and regional produce there are also incorporated into her menu.

**FT: Is there a dish you have developed you are particularly pleased with?**

**KG:** One of my favourite dishes we created together is the Tomato Myriad. I love it because of its simplicity in featuring a simple product which is then transformed into something so complex, intense and yet with a delicate flavour.

**FT: Celebrity chef culture has become increasingly influential over the past few years. Do you see this as a positive thing?**

**KG:** It has certainly helped to increase the culinary culture, visibility and job profile of chefs. It has also expanded the world of gastronomy and made it more accessible

**FT:** 在眾多嘗試中，你有沒有特別滿意的菜式？

**KG:** 在眾多我們共同創造的菜式中，我最喜歡 Tomato Myriad。我之所以喜歡這菜式，是因為它能從簡單的食材中帶出多重特色的細緻味道。多年來，這菜式既濃烈又細緻的味道一直深受顧客歡迎。

**FT:** 在過去幾年中，名人大廚文化逐漸變得越來越有影響力。你認為這是一件好事嗎？

**KG:** 這情況確實有助於提升大廚們所提倡的烹飪文化、知名度和







La Dame de Pic

as celebrity chefs open restaurants offering concepts at different price points. But it is important for chefs to stay humble and grounded.

**FT: How about social media and “the camera eats first” – annoying, or a force for good?**

**KG:** We have to live with the times! It is now easy to take and share photos and guests enjoy sharing their dining experience and memories through them. It is important to take this into consideration when delivering our dining experience to our guests where each dish is as beautiful as it is delicious. I do take photos as well when I dine at restaurants!

**FT: What other culinary trends have you observed recently or anticipate over the coming months?**

**KG:** One which is important to me is the use of more local produce. It can be a little challenging to do this in Singapore where a large majority of produce is imported, but we do try to source locally and regionally where possible.

工作經驗。隨著越來越多名人大廚紛紛開設餐廳及以不同價位分享餐飲概念，美食界亦變得越來越受外界注意。但是，對於廚師而言，保持謙遜和務實的態度仍是大廚們成功的最重要元素。

**FT: 近年亦流行以社交媒體分享美食及『相機食先』的風氣。你認為這情況令人煩惱還是一件好事？**

**KG:** 作為餐飲業的一員，我們必須與時俱進！隨著科技發達，我們現在已可輕鬆拍攝和共享照片，並顧客亦一般很喜歡透過相片和社交媒體和朋友分享用餐體驗和回憶。而由於在為客人提供用餐體驗時必須考慮到這一點，因此我們每道菜式都必須同時顧及味道和賣相。事實上，我自己在餐廳用餐時也常常會拍照呢！

**FT: 你最近察覺到甚麼其他烹飪趨勢？或你預期在接下來的幾個月會出現哪些其他新潮流？**

**KG:** 對我來說，首要的任務是要使用更多的本地農產品和食材。由於新加坡絕大部分產品都是進口的，故要做到這一點可能會有難度。雖然如此，我們亦會盡全力地在本地和地區市場中採購食材。 🍴



# Recognising Our Unsung Heroes

Angliss Singapore teamed with the World Gourmet Summit to send a delicious message of appreciation to the state's medical professionals

The corona virus has particularly highlighted the important work of the medical profession, and Angliss Singapore recently joined the World Gourmet Summit and 20 other leading food and beverage organisations to give something back to those who put themselves on the line.

As part of the 'Unsung Heroes' program, Team Angliss, led by in-house corporate chefs Eddie and Elvin, got together and prepared healthy meals in bento boxes with lots of love! These nutritious set meals were sent along with the food prepared by other participating establishments for Sengkang General Hospital's medical professionals over almost a week.

Angliss Singapore believes that it is important to encourage and show our appreciation to medical professionals for the sacrifices made to ensure the safety of Singapore, and we were honoured and delighted to take part in such a meaningful cause as culinary partner.

Through this experience, we saw how a diverse community gathered to support and uplift each another during this difficult time. As the fight against Covid-19 continues, words are not sufficient to express our appreciation for the frontline workers going all-out to fight the virus. Together, we can overcome this.

## 為無名英雄打氣

安得利新加坡與世界名廚峰會合作，為該國的醫護人員送上美食，並以最崇高敬意，答謝這些一直默默守護大眾健康的無名英雄

在新冠疫情的陰霾下，更突顯了醫護專業對社會的貢獻。有見及此，安得利新加坡最近特別聯同世界名廚峰會及20多間著名餐飲企業，為醫護人員送上點點心意，以讚揚他們的無私付出。

在是次名為『無名英雄』的計劃中，公司內部大廚 Eddie 和 Elvin 率領安得利團隊施展渾身解數，在差不多一星期內，以無限愛心炮製了精美的健康飯盒，並連同由其他參與機構預備的食物將飯盒一併送到盛港綜合醫院，慰勞一眾勞苦功高的醫護專業人員。

安得利新加坡明白在這關鍵時刻，鼓勵和感謝醫護專業人員為守護新加坡國民社會所作出的犧牲不但十分重要，更是刻不容緩。為此，能成為名廚合作夥伴之一，在這饒有意義的活動中出一分力，實在是我們的榮幸。

目前抗疫工作仍然嚴峻，在各界正攜手對抗新冠疫情的同時，言語確實不足以表達我們對前線工作人員全力對抗疫症的讚賞和謝意。透過參與是次甚具意義的活動，我們見證了在多元化社區中，不同界別如何在困難時刻互相支持和勉勵。透過凝聚多方力量，我們深信必可戰勝這一場新冠大戰。只要同心協力，定能擁抱更美好的明天。🍴





# Dairy Doppelgängers are Here to Stay

We drink milk as babies, through our childhoods and many of us continue to use it in cereal, beverages and cooking. But should we, or are the many non-dairy alternatives now on the market better choices?

There's nothing quite like the rich, comforting taste of milk. It's a flavour of our youth and continues to be a staple of many of our lives as adults. Cow's milk is also rich in high-quality proteins and key vitamins and minerals such as calcium and phosphorus, and is a good source of protein, fats and carbohydrates.

So while dairy milk is still viewed as a healthy choice, it can present issues for those with dietary restrictions, allergies or intolerances. It can also contain possible contaminants, including antibiotics, pesticides and hormones. And of course it's not suitable for vegans.

The good news is that over the past 10 years or so, various non-dairy alternatives have become readily available.

The most common of these is soy milk, popular in Asia for millennia and now obtainable in virtually every country in the world. Made from soybeans, it has a mild, creamy and neutral flavour that gives it a wide range of applications. It offers a similar amount of protein, but around half the fats and carbohydrates of full milk.

Other popular milk alternatives include almond, which is again much lighter than full milk and a good source of vitamin E and antioxidants, with a slightly sweet and nutty flavour. Cashew milk has similar characteristics. Other options include rice milk, which is the least allergenic of the non-dairy options, and those made from hemp, quinoa, macadamia nuts, coconut and oats.

With so many interesting options available, it's worth trying as many as possible to see if there's an alternative that may have benefits for you.



## 多款牛奶替代品 必有一款合你意

我們從小便開始喝牛奶，即使過了兒童成長及發育期，許多人仍然喜歡在穀物早餐、飲品和烹飪時加入牛奶。近年，市面上常見的牛奶替代品五花八門。相比之下，這些新產品是否更佳選擇？

沒有什麼比牛奶濃郁和令人舒適的味道更具魅力。牛奶除了是兒童及青少年常常會飲用的飲品外，更是許多成年人日常飲食的重要部分。牛奶除了含豐富優質蛋白質、重要維他命和礦物質（例如鈣和磷）外，亦是蛋白質、脂肪和碳水化合物的良好來源。

儘管牛奶一般仍被視為健康的飲品選擇，但對飲食有限制、過敏或出現不耐症的人士來說，喝牛奶可能會為他們的健康帶來問題。處理不當的牛奶亦可能會含抗生素、農藥和激素等污染物。此外，純素食者的飲食中亦不能包括牛奶。

好消息是，在過去的十年間，在市面已很容易買到各式各樣的非乳製替代品。讓所有人都可以享受香滑的奶類飲品。

在眾多產品中，最常見的絕對是豆漿。事實上，豆漿在亞洲早已流行了數千年。

今時今日，在世界上每個國家幾乎都可以找到各式各樣的豆漿。豆漿由大豆製成，具有溫和清淡的味道，但同時帶有陣陣豆香，因此應用範圍非常廣泛。豆漿能提供和全脂奶相若的蛋白質，但卻只有一半的脂肪和碳水化合物含量，故此一直受許多注重健康人士的追捧。

此外，杏仁奶亦是其他備受歡迎的牛奶替代品之一。杏仁奶比全脂牛奶清淡得多，並且含豐富的維他命 E 和抗氧化劑。此外，略帶甜和堅果味的特質亦深受許多人歡迎。同樣，腰果奶的特質和味道亦與杏仁奶相類似。此外，在眾多由大麻籽、藜麥、夏威夷果仁、椰子和燕麥等非牛奶所製成的替代品中，米漿的致敏性最低，適合大部分人飲用。

市面上既然有這麼多新奇有趣的種類可供選擇，現在不如就立即行動，嘗試了解一下有否其他選擇可為你帶來健康上的好處！





# Ticking all the Boxes

Photography by Chris Luk

Chefs seeking a versatile cheese for pastry and culinary applications need look no further than Elle & Vire® Professionnel Mascarpone

Elle & Vire® Professionnel Mascarpone has all the qualities of a fresh mascarpone in UHT packaging. Unlike traditional mascarpone which has a stiff and firm texture that is difficult to mix with other ingredients, it has semi-thick, smooth and creamy texture. It can be whipped directly with eggs and cream to save time, and used in all the same recipes in the same proportion as fresh mascarpone, but is much easier to work with. And on top of this, it's delicious!

You can thicken its texture to that of traditional mascarpone by whisking it for several minutes, or loosen it to a thinner consistency by mixing gently with cream. This makes Elle & Vire® Professionnel Mascarpone extremely versatile for all kind of pastry and culinary applications.

Thanks to its one-litre UHT packaging, Elle & Vire® Professionnel Mascarpone has a shelf life up to nine months and occupies less storage space, allowing better inventory management.

## 完美芝味

對於需要經常嚴選用途廣泛芝士的廚師來說，Elle & Vire® Professionnel Mascarpone (法國鐵塔牌馬斯卡邦芝士) 確實是製作各式各樣糕點和菜式的不二之選

經 UHT 處理的 Elle & Vire® Professionnel Mascarpone (法國鐵塔牌馬斯卡邦芝士) 具有傳統 Mascarpone 應有的特質。傳統 Mascarpone 質感一般較為結實，較難和其他材料混合打發，但 Elle & Vire® Professionnel Mascarpone 質感較軟及幼滑，在製作時，可直接將此產品和雞蛋與忌廉一起發打，節省預備材料所需的時間。同時，在同一食譜中可直接以同份量的 Elle & Vire® Professionnel Mascarpone 取代傳統 Mascarpone，無需再調較份量，便可製作出理想的精美糕點和菜式。除了使用方便，味道更堪稱一絕！

你亦可根據需要，將此產品發打幾分鐘，便可調較至接近傳統 Mascarpone 般結實的質地；同時，亦可輕輕拌入忌廉，調較至較稀的質地。這些多用途特質令 Elle & Vire® Professionnel Mascarpone 成為製作各種糕點和菜式的最佳選擇。

每包一公升的 Elle & Vire® Professionnel Mascarpone 均經由 UHT 處理，保質期長達9個月。包裝不但能節省寶貴儲存空間，還能讓廚師能更有效地管理存貨。



## Purple Shiso & Cherry, Mascarpone & Cheese Cake Tart



### Cherry Compote

#### Ingredients

Cherry puree	286g
Purple shiso	2 punnets
Lime puree	39g
Caster sugar	27g
Pectin NH	6g
Gelatin powder 200 bloom	2g
Cold water	10g

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

### Crumble Base

#### Ingredients

82% unsalted butter	150g
Cristal brown sugar	150g
Flour T55	150g
White ground almond	150g
Cocoa butter	50g

- Mix all the ingredients together into a dough
- Roll and bake at 140°C and soak with the cocoa butter

### Purple Shiso Glaze

#### Ingredients

Water	500g
Caster sugar	200g
Pectin NH	20g
Lemon juice	20g
Purple shiso	4 punnets

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

### Mascarpone Whip

#### Ingredients

Milk	107g
Caster sugar	33g
Elle & Vire Professionnel mascarpone	120g
Gelatin powder 200 bloom	6g
Cold water	30g
Excellence whipping cream 35%	515g

- Boil the milk with the sugar. Add the gelatin
- Mixture and the mascarpone. Add the cream whilst mixing. Place in the refrigerator

### Slow Baked Cheese Cake

#### Ingredients

Liberty Lane American cream cheese	1041g
Caster sugar	306g
Flour T55	49g
Whole eggs	245g
Pasteurized egg yolk	36g
Excellence whipping cream 35%	74g

- Mix the sugar and the flour together, beat the cream cheese with the paddle and add the sugar and the flour into it
- Add the cream then the eggs and the yolks
- Beat until light and fluffy
- Baking temperature : 90°C for 90 min





# BEHIND EVERY GREAT RECIPE THERE IS A GREAT TOMATO

In the kitchen, what draws excellence is passion. You know this and so does Mutti, that guarantees you the genuine flavor of freshly harvested, 100% Italian tomatoes, ripened in warm summer sunlight and carefully looked after in every stage of its processing production. In order to provide you with the best-suited ingredient for your recipes, Mutti offers a wide range of tomato products for professionals.

*Italy's #1\**  
BRAND OF  
TOMATOES



[www.mutti-parma.com](http://www.mutti-parma.com)

\*Source: IRI Infoscan Census Jan-Dec 2018 (volume & value share for Chopped Tomatoes, Tomato Puree, Peeled Tomatoes, Tomato Paste)



## Food from the Heart

Petr Fehér of Le Venue discusses fruit dumplings, portable pizza ovens, canapés in the air, cooking for royalty and setting up his own restaurant

Photography courtesy Le Venue

## 從心出發的美味觸感

今期 foodtalk 將透過水果餃子、手提薄餅焗爐、空中小吃，以及為皇室人員下廚和開設自己餐廳等有趣話題，來了解 Le Venue 大廚 Petr Fehér 精彩的內心世界





**FT(Foodtalk):** What do you think of your national cuisine? Do you still cook it?

**PF(Petr Fehér):** We normally eat two courses back home; traditional soup and main course. People don't usually go out for food in Czech Republic. We normally cook rich and heavy cuisines - very homely similar to German cuisine that will last us over the weekend. Our summer specialties are normally dumplings accompanied with fruits such as strawberries, plums and peaches. Our kind of dumpling looks almost like a Chinese bao stuffed with meat except ours are stuffed with fruits.

**FT(Foodtalk):** 你對自己國家的美食有何觀感？時至今日，你還有下廚炮製這些美食嗎？

**PF(Petr Fehér):** 在家鄉，我們通常會吃兩道菜，分別是傳統住家湯和主菜。在捷克，人們通常都不會外出吃飯。我們會炮製豐富且令人滿足的美食 - 非常類似德國那種可以吃足整個周末的美食。我們的夏季特色菜式通常是餃子，配以士多啤梨、梅和桃子等美味水果。我們的餃子看起來很像中國的包子。不同的是我們會以水果代替塞得滿滿的肉餡。



“ I think every chef should be an artist.  
The pressure to create new experiences gives me the  
adrenaline and pushes my creativity. The sky is the limit! ”

「我相信每一位廚師都應該是藝術家。創造新體驗的壓力提升了我的腎上腺素，  
並啟發出我的創造力。我想說，天空才是我的極限」

**FT: You were with Four Seasons Hotels for much of your career. What did you enjoy about your time with the group?**

**PF:** I love the organisation and their people, and became a better chef and person because of that experience. I still believe it's the best hotel brand and management in hospitality. They have amazing people skills and training which helped me improve. I wouldn't be where I am today without them.

**FT: You have been on the opening team for a lot of hotel launches around the world. What challenges do these throw up? Any anecdotes?**

**PF:** During the Four Seasons Aviara San Diego opening in 2007 we were asked to cater pizzas on the hotel's golf course. We couldn't source a portable pizza oven at a short notice so my banquet chef and I decided to build one of our own at the cost of US\$10,000! It was a great success and we thought how great it would be to rent it out to the rest of the hotels in San Diego. Eventually the hotel purchased the oven from us and the story became the talk of the town. I'm pretty sure the oven is still up and running in San Diego!

**FT:** 你職業生涯的大部份時間都在『四季酒店』裡渡過。在與自己熟悉的工作團隊合作時，你最享受的是什麼？

**PF:** 我很喜歡『四季酒店』和他們旗下的員工，這種寶貴經驗不但培養我成為一位出色的廚師，更令我更懂得做人的道理。到了今天，我仍然認為『四季』是酒店業中最優秀的品牌，而他們和管理方式亦無出其右。管理層具有驚人的人際溝通和培訓能力，這些都有助我提升個人水平。可以說，沒有他們，就沒有今天的我。

**FT:** 你曾在全球多間酒店開業提供餐飲服務，當中遇到了什麼挑戰？有經歷過一些難忘的軼事與我們分享嗎？

**PF:** 在 2007 年聖地亞哥四季艾維拉酒店 (Aviara San Diego) 的開幕期間，我們需要在酒店的高爾夫球場上供應意大利薄餅。由於我們無法在短時間內找到手提式薄餅焗爐，因此宴會的大廚和我決定以 10,000 美元的成本建造我們自己的手提式薄餅焗爐！那次的經驗空前成功，我們之後甚至想將那部焗爐租給聖地亞哥其他酒店來賺取租金，那將是非常不錯的收入。最終酒店從我們手中買下了該焗爐，之後這小故事更一時成為人人談論的佳話。我頗肯定那座焗爐到今天仍可運作，並在聖地亞哥為顧客提供熱騰騰及香噴噴的意大利薄餅！



Le Venue



**FT:** Having worked in the USA, Caribbean, UK, Germany, Malaysia and Thailand, can you describe how these influenced you?

**PF:** I've changed a lot over the years, having to adapt the culture of each country. I used to be very particular but I became more flexible and easygoing along the way. The best experience is learning the food diversity from each country. I don't think I would have learned so much if I hadn't travelled to so many countries.

**FT:** Language is important to you, and you speak more than seven, including Bahasa Malay and basic Thai. Can you explain why?

**PF:** In my country there is a saying that the number of languages you speak reflects your ability to adapt. I enjoy learning languages and guests love it when I speak their language in my restaurant.

**FT:** You have a reputation for creativity. Can you give us some examples of your more unusual creations, whether they worked or not?

**PF:** I think every chef should be an artist. The pressure to create new experiences gives me the adrenaline and pushes my creativity. The sky is the limit! My most unusual creations were flying coffee break displays and canapés in the air (tied to helium balloons).

**FT:** 你曾在美國、加勒比海地區、英國、德國、馬來西亞和泰國工作過。你能簡單描述一下這些經歷如何影響你的風格嗎？

**PF:** 我自己在這些年來改變了很多，因為我必須適應每個國家的文化。我曾經是一個頗為固執的人，但在不斷適應的過程中，我變得更加靈活和隨和。當中最好的經驗是從每個國家中學習了食物的多樣性。如果我不是到訪過那麼多國家，恐怕到今天我也不會學到太多。

**FT:** 語言對你來說很重要。眾所周知，你懂超過七種語言，包括馬來語和基本泰國語。為何你會對語言那麼有興趣？

**PF:** 在我家鄉，有一種說法是，一個人能說多少種語言反映了他／她的適應能力。我喜歡學習語言。當我在餐廳說顧客的語言時，他們都會感到很高興和親切。試問又有什麼比『他鄉遇故知』更觸動人心？

**FT:** 你一向以創造力豐富著稱。不論現實中成功與否，你都會盡力去嘗試。能否分享這些年一些特別難忘的非常想法？

**PF:** 我相信每一位廚師都應該是藝術家。創造新體驗的壓力提升了我的腎上腺素，並啟發出我的創造力。我想說，天空才是我的極限！要說我最出人意表的創作，相信非那些綁在氦氣球上，懸掛在半空的咖啡茶點時間和小吃展示招牌莫屬。每位顧客見到都十分喜歡。



“ I love the Four Seasons and their people,  
and became a better chef and person because of that experience ”

「我很喜歡『四季酒店』和他們旗下的員工，這種寶貴經驗不但  
培養我成為一位出色的廚師，更令我更懂得做人的道理」

**FT: After working in the culinary industry for around 30 years can you sum up the main changes you have seen in this time?**

**PF:** The culinary industry back then was far different from now. Only rich people could afford luxurious dining in hotels with food like caviar and foie gras. Dining for three hours was fairly standard. The new generation now wants fast, quality and cheap. They don't know how to enjoy food like caviar and foie gras or know the sentiment behind it.

**FT: You were on the judging panel for the Thai cooking show, Iron Chef. How was that experience?**

**PF:** I feel lucky and blessed to be selected as one of the judging panel for the show. I met other five-star hotel chefs in Bangkok who took part as well. It was a once-in-a-lifetime experience and very exciting to see how the chefs battled. It was a learning experience for me as well.

**FT:** 不經不覺，你在烹飪行業已工作了約 30 年。能否為讀者總結一下你在此時此刻所看到的一些重大變化？

**PF:** 我入行時的烹飪行業與現在的可謂大相逕庭。當年只是有錢人才能負擔在酒店內享用豪華的魚子醬和鵝肝醬等食物，而一餐用上三小時更是司空見慣。相反，現在的新一代事事講求效率、優質和經濟。他們固然不知道如何享用魚子醬和鵝肝醬這類優雅的食物，更不會了解背後對食物的情懷和感覺。

**FT:** 你曾為泰國烹飪節目 Iron Chef 當評判。當時有什麼感覺？是否很有趣？

**PF:** 我很榮幸被選為該電視節目的評審團成員之一。那次機會全因為我在曼谷認識了其他五星級酒店的大廚。回想起來，那確實是一個千載難逢的機會，我非常高興看到廚師們如何為做到最好而拼命奮鬥。對我自己來說，那確是一個很好的學習經歷。

*Australian beef tenderloin & foie gras "rossini"*







“ The best experience is learning the food diversity from each country ”

「最好的經驗是從每個國家中學習食物的多樣性」

**FT: What was it like cooking for royalty, including the Malaysian Raja (king) and the Princess of Thailand?**

**PF:** It is always a challenge but I feel blessed and honoured to have experienced this as well. There were many protocols involved, pre-planning and food tasting before their arrival. It required a lot of effort and teamwork from everyone.

**FT: You have worked your way up from a working chef to an entrepreneur, now with your own restaurant. What was that journey like?**

**PF:** It is a lot harder than my days working in hotels. I took a big risk leaving the hotel industry to manage my own restaurant. The past year has been tough but I have bigger plans and dreams, which I am working on with my awesome team.

**FT: Your restaurant Le Venue in Penang serves “Mediterranean progressive casual dining” cuisine, and has been very popular. Can you explain the concept and what you are trying to do?**

**PF:** Penang is an ideal choice for starting up a new restaurant brand compared to a big city like Kuala Lumpur where competition is much tougher. I want to offer something Penang lacks and introduce casual fine dining, where guests can en-gage with the chef for a new culinary experience you can't find anywhere else in the state.

**FT:** 那麼你為馬來西亞皇帝和泰國公主這些顯赫的皇室人員下廚時又有什麼感覺？當中會否感受到壓力？

**PF:** 為皇室人員下廚是一項極具挑戰性的任務，但我也很榮幸曾有這段難忘的經歷。我還記得之前除了需要遵守很多協議，還要細心策劃。在皇室成員到來前，亦要小心翼翼地試菜。團隊中每個人不但要加倍付出努力，更要和其他成員緊密合作，不容有失。

**FT:** 回顧烹飪生涯，你從一名廚師開始，經多番努力而成為一名企業家，再到現在擁有自己的餐廳。這段難忘的人生旅程為你帶來什麼啟示？

**PF:** 創業絕對比我在酒店工作的日子艱難許多，因為我需要冒著巨大的風險，跳出酒店業這個熟悉的環境去經營屬於自己的餐廳。過去的一年艱難和風雨固然極具挑戰，但憑著更宏大的計劃和夢想，我有信心能與自己的團隊合作，再創更光輝的一頁。

**FT:** 你在檳城的 Le Venue 餐廳為顧客提供『地中海漸進式 (progressive) 休閒餐飲』體驗。這方式非常受歡迎。你能解釋一下這概念以及你想達到的目的嗎？

**PF:** 與吉隆坡這類競爭激烈得多的大城市相比，檳城絕對是建立新餐廳品牌的理想地方。我想為檳城居民提供所欠缺的元素，藉此引進休閒美食。在這餐廳內，顧客可自由地與廚師們互動，享受在全州也找不到的新美食體驗。🍷

# Much More Than Beans!

Venezuelan cuisine is hugely popular at home for classic dishes such as *arepas* and *pabellón criollo*, but criminally underrated internationally

Our cover story in this issue of foodtalk is with Venezuelan Ricardo Chaneton of Hong Kong's MONO restaurant, who remains hugely inspired by his background. But what is Venezuelan cuisine, and why is it so special?

One of Latin America's best-kept culinary secrets, Venezuelan cuisine offers amazing produce including corn, rice, root vegetables, beans and meats.

For a start, *arepas* are a versatile snack, small pita breads that can be filled with beans, cheese, rice, pork, eggs, or whatever you find in the fridge! These flavoursome dishes are sold at street food stalls.

Another favourite is *pabellón criollo*, shredded beef stew with black beans, often served with plantain or a fried egg. This simple but delicious meal is tweaked from similar dishes originating from other parts of South America, the Caribbean and Cuba.

*Hervido de gallina* is a popular chicken soup, with chunks of corn, potatoes, carrots and



## 委內瑞拉菜 - 精采超乎您所想!

一提起委內瑞拉，大家都不期然會想起玉米餅 (*arepas*) 和手撕牛肉黑豆飯 (*pabellón criollo*) 這些在當地非常受歡迎的經典菜式。雖然委內瑞拉菜在國際上一直被低估，但這種具獨特風味的菜式確實有引人入勝的吸引力

今期 foodtalk 的封面故事是來自香港 MONO 餐廳的委內瑞拉大廚 Ricardo Chaneton。憑著自己的南美血統，這位大廚發揮了自己的小宇宙和烹調靈感，創作出一道又一道令食客讚不絕口的菜式。但說到底，究竟委內瑞拉菜有什麼特色令人難以忘懷？

委內瑞拉菜最其中一種完好地保存了拉丁美洲烹飪秘訣的南美菜式。當中採用多種不同的食材，包括粟米、大米，根莖類蔬菜、豆類和肉類。

就以常見的玉米餅 (*arepas*) 為例，便是一種以小皮塔包製成的小食。當中除了可以豆類、芝士、飯、豬肉、雞蛋作餡料外，更可隨自己的喜好配搭，隨便在家中的雪櫃找自己喜歡的食物作材料！這些美味小食常常出現在委內瑞拉的街頭攤檔中。

另一款受歡迎的手撕牛肉黑豆飯 (*pabellón criollo*) 的主角是黑豆燜牛肉，食用時通常配以幾片大蕉或煎蛋。這道簡單而美味的主菜是由南美、加勒比海地區和古巴的類似菜式演變而成，有著異曲同工之妙。

此外，傳統雞湯 (*Hervido de gallina*) 在當地亦非常受歡迎，當中有粟米段、薯仔、紅蘿蔔和木薯或南瓜等當地常見的根莖類蔬菜，並以洋蔥、大蒜和芫茜調味。同時，在街頭小販攤檔中亦常常能找到肉餡捲餅



local root vegetables such as cassava, or pumpkin, and seasoned with onions, garlic and coriander. Meanwhile *empanadas* are typically served as snacks by street vendors but can also be eaten as a full meal. The dough is made with corn flour, similar to *arepa*, while fillings include cheese, stewed black beans and shredded beef.

*Pastelitos* are puff pastries purportedly originating from the Venezuelan Andes. They use wheat flour for dough, are filled with various ingredients including cheese and chicken, and deep fried, usually for breakfast.

While Venezuelans claim they have the largest variation of restaurants in South American, it can be a little heavy on rich meats. If that's not for you, there is plenty of seafood, with prawn dishes and seafood paella taking inspiration from Spain.

(*empanadas*) 的蹤影，但由於這種小食頗為飽肚，所以有時也可以當作正餐食用。製作捲餅的麵團以玉米粉製成。和玉米餅一樣，當中的餡料包括芝士、燜黑豆和牛肉絲。

說起委內瑞拉菜式，怎能不提炸紅薯餃子 (*pastelitos*)? 這是一種鬆化的酥皮餅點，據說起源於委內瑞拉安第斯山脈。當地的人以麵粉製成麵團，並以多種材料作為餡料，當中包括芝士和雞肉。這種油炸酥皮餅點通常會在早餐時食用。

委內瑞拉人很多時都以在南美洲內擁有最多不同類型餐廳而自豪。而這些餐廳的菜單一般以肉類為主打。如果吃肉吃膩了，還有豐富的海鮮選擇，當中靈感來自西班牙的大蝦菜式和海鮮飯更是很多人的至愛。 🍷



Credit: offthewheatenpathtt.com





# Melting Hearts

Photography courtesy Chicecream

Xiang Ruan, co-founder of Chicecream, discusses the rising popularity of ice cream in China, and what the company does to stand out in a crowded market

**FT(Foodtalk):** What made you originally interested in food development?

**XR(Xiang Ruan):** We wanted to create exciting products to offer a new consumer experience to the middle class. Some ice cream manufacturers in China do not have an independent research and development department but

## 窩心的冰涼感覺

鍾薛高創始人 Xiang Ruan 介紹雪糕在中國內地日益普及的潮流，以及該公司在近乎飽和的市場中脫穎而出的秘訣

**FT(Foodtalk):** 你最初為何會對發展食品事業感興趣？

**XR(Xiang Ruan):** 我們希望以一些令人耳目一新的產品向中產人士提供新鮮的消費體驗。在中國，很多雪糕製造商並沒有獨立的研發部門，但這對我們而言卻是不可缺少的。在研究了美國軟雪糕、歐洲雪糕和中國的雪糕產品後，我們決定製造





☺☺ We seek to integrate our understanding of ingredients and our customers in our products, and believe those who purchase them understand our concept ☺☺

「我們亦力求將各人對成份和客戶的理解加入製作產品的過程中，  
同時亦相信購買這些產品的顧客會明白當中的概念」

for us this was essential, and after looking at American soft ice cream, European gelato and Chinese ice cream products, we decided to make 'stick' ice cream, which is the most familiar style to Chinese people together with some inspired flavours from western countries. We hope to bring our products to the world.

**FT: What are the characteristics of Chiccream's products?**

**XR:** Chiccream's ice cream is uniquely shaped like a classic Chinese roof tile. Most of our products have zero additives such as artificial flavourings, colourings, emulsifiers, stabilisers, etc. We seek to integrate our understanding of ingredients and our customers in

『棒狀』雪糕。這可算是以中國人最熟悉風格配合西方概念的一些啟發性風味。我們最終的願望是將我們的產品推向國際消費市場，讓全世界也可品嚐帶有中國特色的雪糕產品。

**FT: 鍾薛高的產品有什麼特點？**

**XR:** 鍾薛高的獨特形狀就像經典的中式屋頂瓦片一樣。品牌的大多數產品都不含人造香料、色素、乳化劑、穩定劑等添加劑。此外，我們亦力求將各人對成份和客戶的理解加入製作產品的過程中，同時亦相信購買這些產品的顧客會明白當中的概念。我們的願景是製造全世界最好的雪糕。鍾薛高這名稱的鍾、薛、和高分別是三個常見的中文姓氏，聽起來就像中文『雪糕』的諧音。





“ Our goal is to create delicious, safe and healthy products,  
which we constantly seek to improve through consumer feedback ”

「我們的目標是創造出美味、安全和健康的產品，  
透過消費者的意見，我們不斷尋求改進的空間」

our products, and believe those who purchase them understand our concept. Our vision is to make the best ice cream in the world. Chiccream's Zhong, Xue and Gao represent three common Chinese surnames and sound like the Chinese for "ice cream".

**FT: The Chiccream mission statement is "To make the best ice cream in the world" but there are already a lot of good ice creams available. Where did you see room for improvement?**

**XR:** Consumers may initially be interested in your products because of the marketing, especially online, but to maintain their loyalty requires high quality, innovative concepts and offerings. Our goal is to create delicious, safe and healthy products, which we constantly seek to improve through consumer feedback. We aspire to Japanese ice cream factory production technology quality and seek to strengthen supply chain capacity.

**FT:** 鍾薛高的標榜的是『製造全世界最好的雪糕』。但市面上已有很多優質的雪糕可供選擇。你認為在哪方面會有進步及改善的空間？

**XR:** 消費者最初可能會因為對網絡營銷方式好奇而對您的產品感興趣。然而，要保持忠誠度，就需要高質量、創新概念和優質產品。我們的目標是創造出美味、安全和健康的產品，透過消費者的意見，我們不斷尋求改進的空間。我們現時除了追求日本雪糕工廠的生產技術和質量外，亦尋求加強供應鏈的方法。

**FT:** 你們的其中一個特點是提供有兩種牛奶和兩種朱古力雪糕口味。你是如何認定市場上這需求的？

**XR:** 在中國一直很流行一種濃濃的忌廉牛奶風味。味道就像現今暢銷全球的『白兔糖』。我們想延續這精神，將獨特的味道帶到雪糕產品中。但同時，我們亦要提供一種較淡的味道，以迎合不同人的喜好。至於朱古力情況也相若，儘管牛奶朱古力幾十年來在市場上一直很受歡迎，但我們真的很喜歡黑朱古力



**FT: You have two kinds of milk and two kinds of chocolate ice cream flavours. This is quite specific – how did you identify this need?**

**XR:** A kind of mellow, creamy milk flavour has always been popular in China, represented in the famous White Rabbit candy which is now sold all over the world, so we wanted to capture this, but also provide a lighter version. It's similar with chocolate – while milk chocolate has always been popular in this market, we really like the dark version, with a pure cocoa flavour, which is aromatic with a slight bitterness. So we also provide this for our customers.

那種純正的可可味道和帶有淡淡的苦味。因此我們也為顧客提供這味道供選擇。

**FT: 你們其他一些如愛爾蘭芝士的雪糕味道也很特別。為什麼會選擇芝士作為味道之一？為何尤其會選擇來自愛爾蘭的芝士？**

**XR:** 大多數在中國的公司都認為消費者不太喜歡芝士等帶鹹味的味道，尤其是雪糕！然而，消費者明白和牛奶相比，芝士所含的蛋白質和營養價值更高，且其製作成本亦令芝士成為一種高端產品，故亦有不少追捧者。而因為愛爾蘭芝士具有獨特而濃厚的味道，故此亦被納入在我們的味道選擇當中。



*Indocalamus leaf flavour ice cream*

☺☺ We hope to bring our products to the world ☺☺

「我們最終的願望是將我們的產品推向國際消費市場」

**FT: Some of your other ice cream flavours are unusual, for example, Irish Aged Cheese. Why choose cheese, and why Irish in particular?**

**XR:** Most companies here believe consumers are less receptive to salty flavours such as cheese, especially in ice cream! However, consumers know that cheese has a higher protein content and nutritional value than milk, and its cost makes it a kind of prestige product. And Irish cheese has a unique and delicious flavour.

**FT: You market your products based on their quality, but this also makes them expensive. Were you confident they would sell at a higher than average price?**

**XR:** Yes. Because we strictly control the production process from raw materials through to the finished product, use top quality ingredients, invest in the best equipment and training, inevitably our prices are higher. Nevertheless we have experienced explosive growth, well above expectations, expanding from two to three factories last year. Treating consumers as our extended family and friends, trying to meet their needs and listening to their opinions has definitely raised awareness of our brand.

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**FT: You use President cream, a renowned dairy brand. How did you decide on this in your products? You also use Boiron purees – why do these work for you?**

**XR:** Working with Angliss Shanghai since we started has enabled us to understand the superior quality of the President brand. The creamy aroma and stability of President whipping cream are crucial to our ice cream base. We also love the fresh taste and stable quality of Boiron. Angliss' high-quality raw materials are fully in line with our product concept.

**FT:** 你以質量來推銷這品牌的產品，但這亦令價格變得昂貴。你是否肯定這些商品能以高於平均價格的價格推出市場嗎？

**XR:** 對！因為我們從選擇原材料到製成品的生產過程，均使用最優質的成份，並且投放大量資源添置最好的設備並給予培訓，故此我們的價格無可避免地會比其他內地雪糕品牌為高。儘管如此，我們過去仍經歷了遠高於預期的爆炸性增長，而我們的工廠數目去年亦由 2 間增加至 3 間。我們視消費者為家人和朋友，在努力滿足顧客需求之餘，亦樂意聽取他們的意見，這無疑亦提高了我們的品牌知名度。

**FT:** 你們所選用的總統牌忌廉是著名的乳製品品牌。是什麼令你決定用這材料製造你的產品？此外，你亦使用寶茸果茸作為材料，這對你們的產品有什麼好處？

**XR:** 打從一開始創立品牌以來，我們便與上海安得利合作。這合作關係使我們認識及了解總統牌的卓越品質。總統牌淡忌廉的奶香和穩定性對作為我們雪糕的基底可謂至關重要。我們也喜歡寶茸的新鮮口味和穩定品質。總而言之，安得利的優質原材料絕對符合了我們的產品理念。☺







# The Enduring Taste of Love

When a single mother started selling her homemade dumplings to make ends meet, she had no idea her company would go on to become one of Hong Kong's most loved food brands

Like many 'origin stories', the history behind renowned food and beverage brands can often be as dramatic as the ones dreamed up for Hollywood blockbusters.

This is certainly the case with Hong Kong's no. 1 frozen dumpling brand, Wanchai Ferry. Its colourful story started in 1978, when Ms. Chong Kin-wo (Madam Chong) began selling dumplings made to a family recipe at the Wan Chai ferry pier. Her delicious, high-quality products were an immediate success, she was nicknamed 'Water Dumpling Queen' soon thereafter, and the 'Wanchai Ferry' brand was conceived.

## 細嚐永恆之愛的味道

當一位平凡的單親媽媽最初出售親手製作的餃子以維持生計時，萬萬沒有想到由自己創立的生意會一直經營下去，並成為香港最受歡迎的食品品牌之一

和許多有關起源的故事一樣，家傳戶曉的飲食品牌背後，總有著如荷里活電影橋段般的戲劇性歷史，當中既有賺人熱淚的故事，也帶著濃濃人情味。

香港首屈一指的急凍餃子品牌『灣仔碼頭』正是如電影情節般引人入勝的本地傳奇。這精彩故事的主角臧健和女士（人稱臧姑娘）於 1978 年開始在灣仔碼頭『推車仔』出售自家製的北京餃子。這美味可口且熱騰騰的北方美食旋即得到各方食客的讚賞。不久，她更被冠以『水餃皇后』的美譽，並從那時開始構思『灣仔碼頭』這個現今香港無人不曉的經典品牌。

Shortly after opening her first store, Madam Chong began to supply a Japanese supermarket, opened a plant and hired workers.

More than 40 years later, Wanchai Ferry still follows Madam Chong's philosophy of "best ingredients, high-quality products". Carefully and stringently selected ingredients are adopted, and dumplings quick-frozen at -30 degrees centigrade to maintain freshness and taste. The production plant is certified to FSSC 22000 standard ensuring safety and quality.

This attention to both taste and food safety has witnessed Wanchai Ferry become the most popular frozen dim sum brand in Hong Kong, also exporting products around the world.

Two latest Wanchai Ferry's products are Black Pepper & Mushroom OmniPork Dumplings and Purple Cabbage & Corn OmniPork Dumplings, using the renowned plant-based meat substitute. Vegetarian food, low fat with no added preservatives, they offer a rich texture and nourishing taste, with every bite packed with different tastes and textures.

Wanchai Ferry provides a wide range of offerings combining innovative ingredients with traditional cooking techniques for different needs and occasions, including water dumplings, wontons, fried dumplings and tong yuen (glutinous rice flour dessert).

在開設第一間店舖後不久，臧姑娘便開始供應餃子予一家日本超市，更成立了第一間工廠，並增聘了人手。

時光荏苒，一晃眼四十多年過去了。時至今日，灣仔碼頭仍遵循臧姑娘『選料用心，製作認真』的理念。除了採用精心挑選的食材，亦會將餃子放在攝氏零下三十度的低溫下急凍，以保持新鮮和味道。此外，工廠的生產線亦獲得 FSSC 22000 標準的認證，以確保食品的安全和質量。

這份對味道和食品安全的執著，見證了灣仔碼頭成為香港最受歡迎的急凍點心品牌。時至今日，品牌更出口至世界各地。

兩款全新登場的灣仔碼頭產品是使用純植物性肉的黑椒香菇新豬肉素水餃和紫甘藍粟米新豬肉素水餃。這兩款純植物肉水餃除了低脂和不添加防腐劑外，亦極具層次和豐富滋味，多重爽脆口感同時帶到口中，感覺清新無比。

此外，灣仔碼頭亦提供多種混合創新食材和傳統烹飪技術的產品，以滿足不同的場合和顧客需要，當中包括水餃、雲吞、煎餃和湯圓。







### Pierre at the Mandarin Oriental Hong Kong shuts

After 14 years, Pierre at the Mandarin Oriental Hong Kong will close on July 21 as part of the property's renovations. M Bar is also to close. The two-Michelin-star restaurant by celebrity chef Pierre Gagnaire will be replaced by a new concept to be revealed at a later stage, with guests dining on the last day to receive a keepsake.

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

### 香港文華東方酒店米芝蓮二星法國餐廳 Pierre 光榮結業

經營 14 年後，位於香港文華東方酒店 25 樓的法國餐廳 Pierre 將隨著酒店裝修，於 7 月 31 日光榮結業，而同層的 M Bar 亦會停業。這間由名人大廚 Pierre Gagnaire 主理的米芝蓮二星餐廳在酒店重開後，將以全新概念展現閃鑠光芒，有關細節將會在稍後揭曉。為紀念此非凡的里程碑，凡於餐廳最後一天光臨的顧客都會獲贈珍貴紀念品一份。



### Tanqueray reintroduces classic gin for pop-up

Tanqueray has partnered with gin bar, ORI-GIN, for a tropical themed pop-up. Three cocktails and a classic Malacca & tonic have been devised by renowned mixologist Antonio Lai and bar manager, Edward Chung, using the once-discontinued Tanqueray Malacca gin. Originally created in 1893, Malacca is soft and flavourful, ideal to sip neat but with enough spices and structure to mix with.

<http://originbar.hk>

### Tanqueray 重新於快閃店推出經典氈酒

添加利 (Tanqueray) 與專門售賣氈酒的 ORI-GIN 合作，在店內設立快閃店推廣熱帶主題的雞尾酒。著名調酒師 Antonio Lai 和酒吧經理 Edward Chung 使用停產多年的添加利馬六甲氈酒 (Tanqueray Malacca Gin)，設計出三款雞尾酒以及一款經典的馬六甲氈酒混湯力。這款馬六甲氈酒最初於 1893 年推出，味道香醇而質感柔軟，是喜歡輕嚐清純而略帶香料及具質感美酒人士的理想之選。



### Christie's to host first global live auction of the year

Top-notch Bordeaux and Burgundy alongside Scottish and Japanese single malt whiskies and premium Japanese sake will be featured at Christie's first global live auction of the year. The auction will present over 660 lots, led by an extensive range of Bordeaux first growths and sought-after Burgundies such as Domaine de la Romanée-Conti, Domaine Leroy and Domaine Armand Rousseau.

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

### 佳士得將舉辦本年首場全球現場拍賣

佳士得在今年舉辦的全球首次現場拍賣中，將重點推介頂級波爾多和勃艮第葡萄酒、生產自蘇格蘭和日本的單一麥芽威士忌和優質日本清酒。此活動將拍賣 660 多套珍藏，當中包括來自多波爾多一級酒莊和廣受歡迎的勃艮第酒莊的極品佳釀，如羅曼尼康帝酒莊 (Domaine de la Romanée-Conti)、勒樺酒莊 (Domaine Leroy) 和盧梭酒莊 (Domaine Armand Rousseau) 等。



### All-new 22 Ships reopens

JIA Group's neighbourhood tapas bar 22 Ships is back with a fresh look. The revamped tapas bar will take a new culinary direction under the helm of Chef Antonio Oviedo, offering tapas staying true to the timeless Spanish tradition. 22 Ships is renowned for its large array of traditional tapas created with sustainable ingredients in a contemporary style.

[www.22ships.hk](http://www.22ships.hk)

### 全新面貌的 22 Ships將重新開放

佳民集團的街坊小食吧 22 Ships 最近以煥然一新的姿態重新開業。這間經過翻新的西班牙小食吧將在大廚 Antonio Oviedo 的掌舵下朝著新方向邁進，推出令人驚喜的新款小食，令西班牙小吃永不會過時。一直以來，22 Ships 都以其大量揉合現代風格及以可持續食材製成的傳統小食而聞名。



### Chef Agustin Ferrando Balbi opens first restaurant

Argentinean Chef Agustin Ferrando Balbi has opened Andō, his first solo restaurant, launched in partnership with JIA Group, the Hong Kong-based hospitality firm founded by Yenn Wong. On historic Wellington Street in Central, Balbi's cuisine acknowledges his ancestral roots in Spain, while incorporating the innovative cuisine of the land that shaped his craft – Japan.

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

### 大廚 Agustin Ferrando Balbi 宣佈開設第一間餐廳

最近，阿根廷籍大廚 Agustin Ferrando Balbi 獨資開設了他的第一間餐廳 Andō。這間與黃佩茵所創立的本港餐飲業集團佳民集團攜手合作成立的餐廳位於中環靜中帶旺且歷史悠久的威靈頓街上。品嚐 Balbi 所炮製的美食時，不難發現他家鄉西班牙的傳統風味。同時，由於日本是啟發 Balbi 廚藝靈感的地方，故此餐廳所提供的菜式亦滲入了大量日本的創新美食元素。





### Shishi-Iwa House supports restaurant industry

The Shishi-Iwa House resort in Japan's Nagano Prefecture has donated over US\$10,000 to support small, independently owned restaurants in its neighbourhood in Karuizawa. The objective is to provide much needed short-term financial aid for restaurants during the period where tourism has dropped off dramatically. Shishi-Iwa House will contribute around US\$500 to each qualified restaurant.

[www.facebook.com/Shishi-Iwa-House-1158508197604166/](https://www.facebook.com/Shishi-Iwa-House-1158508197604166/)

### Shishi-Iwa House 旅社以行動支援餐飲業

日本長野縣的 Shishi-Iwa House 旅社最近捐贈了10,000美元，以支持在輕井澤附近經營的小型獨資餐廳。這行動旨在於旅遊業的冰封時期為餐館提供急需的短期經濟援助。此外，輕井澤旅社將為每家合資格的餐廳提供約 500 美元左右的捐款。

### Mandarin Oriental eliminates single-use plastic

Mandarin Oriental Hotel Group has pledged to phase out all single-use plastics across its portfolio of hotels by March 2021. These include 60 of the most commonly used items estimated to make up 95% of the total number of single-use plastics. Mandarin Oriental, Kuala Lumpur, has already reduced almost half a million plastic water bottles in a year.

[www.mandarinoriental.com](https://www.mandarinoriental.com)

### 文華東方酒店承諾逐步淘汰即棄塑膠

文華東方酒店集團已承諾在 2021 年 3 月前將逐步淘汰在酒店內使用即棄塑膠，當中包括 60 種最常用的物品，估計佔所有即棄塑膠總數的95%。同時，吉隆坡文華東方酒店每年已經減少了接近 50 萬個塑膠水樽。



## Wetherspoon reopens – at a distance

The leading British pub chain JD Wetherspoon is reopening with a host of precautionary measures in place, including gloves, masks and goggles for staff, protective screens at the till and between tables, hand sanitisers and daily health checks on employees. The company is spending an estimated US\$13.5 million on the programme, with dedicated cleaning staff in every pub.

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



## Wetherspoon 酒吧在保持社交距離的情況下重新開業

英國著名酒吧連鎖店 JD Wetherspoon 即將重新開放。鑑於疫情仍然嚴峻，酒吧將採取一系列預防措施，包括為員工提供手套、口罩和護目鏡、工作台和餐桌之間的防護屏、潔手液以及每日為員工進行健康檢查。預期這些措施將花費約 1,350 萬美元。屆時，每間酒吧都會有專門的清潔人員提供服務。及公眾更了解行業的發展。

## Rice is nice for Balinese affected by crisis

The Skâl Club of Bali is donating a ton of rice every month to workers in Bali's tourism industry and the most vulnerable individuals and families in the community, who have lost their jobs as foreign tourist arrivals has dried up in the face of the Corona virus crisis. Around 80% of Balinese rely on tourism either directly or indirectly.

[www.facebook.com/projectnasi](https://www.facebook.com/projectnasi)



## 為受疫情影響的峇里島居民提供大米援助

巴厘島的 Skâl 俱樂部每月都會向巴厘島的旅遊業職工及社區中最需要援助的人士和家庭捐贈一噸大米。面對新冠肺炎病毒 (COVID-19) 的危機，島上的旅遊業已完全停頓。因此這些士和家庭很多已失去工作。現時大約 80% 的巴厘島居民直接或間接依賴旅遊業維持生計。

## Food is the best medicine

Park Hyatt Saigon recently provided meals for medical workers and doctors at Hospital for Tropical Diseases, one of the leading hospitals in the fight against COVID-19 in Vietnam. Park Hyatt Saigon's team has designed a rotating menu for each delivery, ensuring the best food quality, whilst remaining true to refined experience.

[www.hyatt.com/brands/park-hyatt](http://www.hyatt.com/brands/park-hyatt)



## 窩心食物 乃是良方

位於越南西貢的柏悅酒店 (Park Hyatt Saigon) 最近為熱帶疾病醫院的醫療工作者和醫生提供飯餐，該醫院是越南抵抗 COVID-19 的主要醫院之一。西貢柏悅酒店的團隊為是次活動設計了多款菜單，供每次預備飯餐輪流使用，以確保最佳的食物質量。同時，不同的精緻菜式也可為醫護人員繁重的工作帶來點點色彩，並能為他們打氣。





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Publisher:

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