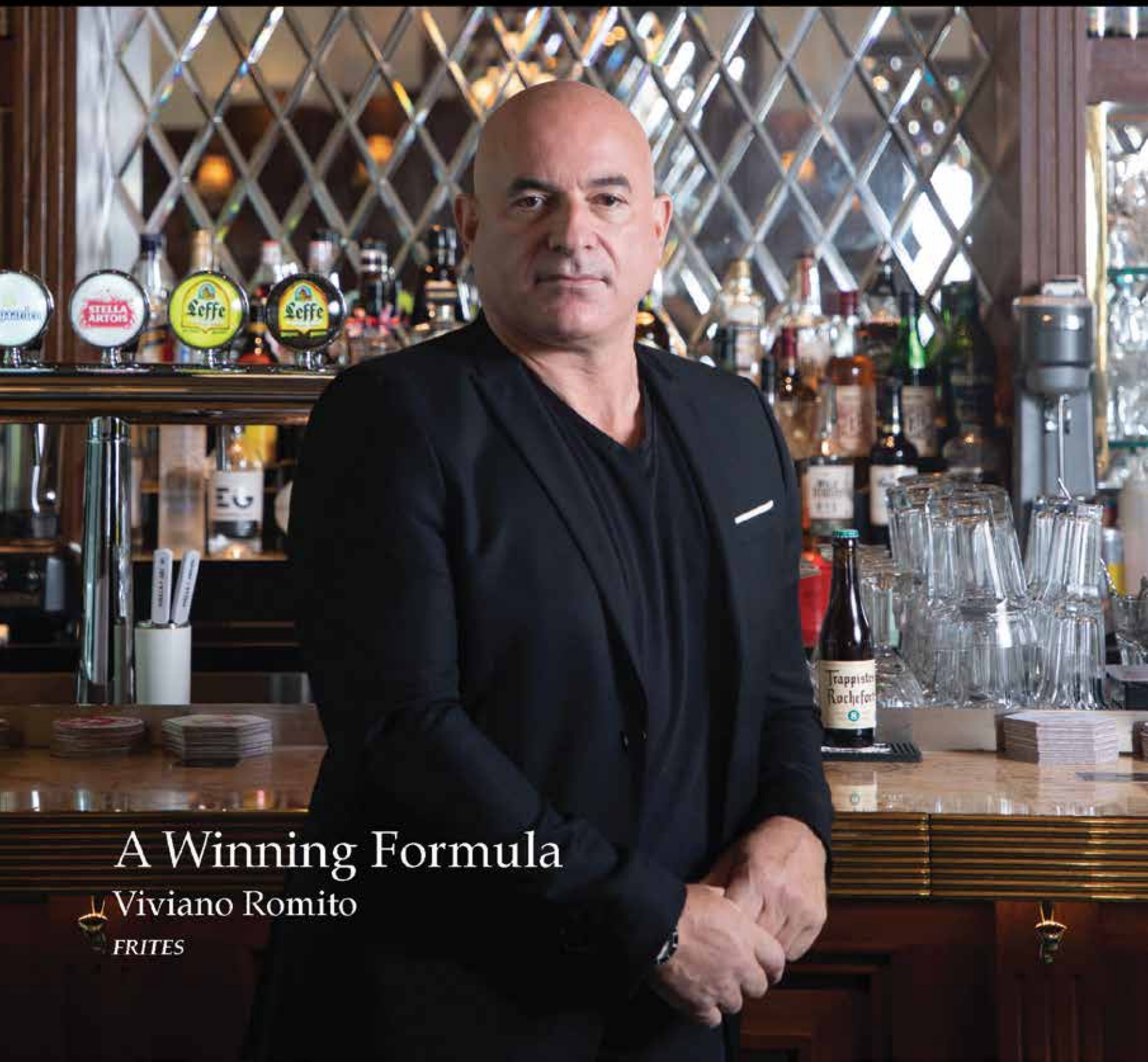
ISSUE 55
AUTUMN 2020

foodtalk

MAN FOR ALL AGES Tam Kwok Fung of Wynn Palace Cotai
ALL SYSTEMS GO Eating your way to immunity
DOUBLE HAPPINESS Angliss Beijing puts quality and safety first
ASIAN HEART, ITALIAN SOUL Felix Chong of Monti Singapore



A Winning Formula

Viviano Romito

FRITES

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Welcome to the 55th issue of foodtalk!

Angliss is hugely proud of the reputation for food quality and safety we have earned over more than 70 years, and we will fight with every ounce of our strength to protect this legacy, no matter how challenging the circumstances.

As the COVID-19 crisis continues to affect how we live and work, Angliss carries on responding in ways designed to make it easier for our customers – and their customers – to maintain their lifestyles, both professional and personal.

In practical terms, that means putting measures in place to ensure comprehensive safety throughout the entire food supply chain, from point of origin to delivery. We work closely with our suppliers to guarantee this, and have introduced industry-leading hygiene precautions to ensure our own storage and warehousing is completely contamination free.

However, with many places still on lockdown, and more people than ever before staying and cooking at home, this also means putting provision in place to allow customers to be able to quickly and conveniently order products online. Most Angliss locations have subsequently relaunched their online business platforms, offering significantly expanded functionality and greatly enhanced convenience for consumers purchasing gourmet groceries. This has received a hugely positive response from customers who can easily order from the premium range of ingredients they can then experience in the comfort of their homes.

This issue features Australian restaurateur Viviano Romito, whose successful Hong Kong Frites restaurant chain sells 12 tons of mussels a month! You will also find the usual lively interviews with personalities making a difference in the dynamic Asian F&B industry as well as our usual news and articles.

Enjoy the issue!

Johnny Kang
CEO - Asia

歡迎大家來到第55期的foodtalk！

一直以來，安得利都為集團在以往 70 多年來在食品質量和安全方面贏得的讚賞而感到自豪。因此，無論當前環境如何嚴峻，我們都會竭盡全力保護這得來不易的讚譽。

在新冠肺炎疫情繼續肆虐全球及影響我們生活和工作的同時，安得利推出了各種不同方法以應對疫情，務求令客戶及他們的顧客能更輕鬆地維持正常的工作及個人生活方式。

在實際層面上，我們需要採取特別措施，以保證從出產地到交貨期間整個食品供應鏈的安全。當中我們除了全程與供應商保持緊密合作以確保食品安全外，更引入行內領先的衛生措施，以確保食品儲存和倉庫能維持零污染的目標。

然而，鑑於許多國家及城市仍採取封城措施及更多人需要留在家中親自下廚，我們需要進一步做好準備。當中我們的首要任務就是讓顧客能快速方便地在網上訂購產品。事實上，大部份安得利辦事處除了重啟網上業務平台，更大大擴展多種不同的網上功能。這做法讓消費者能更方便地在網上購買心頭好。而正因為顧客們能輕鬆訂購優質食材，並在舒適的家中享受烹飪的樂趣和細味我們的美食，故服務推出後一直大獲好評。

在今期 foodtalk 中，我們訪問了 Viviano Romito 先生。這位澳洲餐廳老闆在香港開設的連鎖餐廳 Frites，單是每月出售的青口數量便達到十二噸之多，驕人成績實在令人驚嘆！此外，今期豐富的內容亦包括多份專訪，讓讀者能更認識在亞洲餐飲業中舉足輕重的人士。當然亦少不了大家熱切期待的市場新聞和動態!

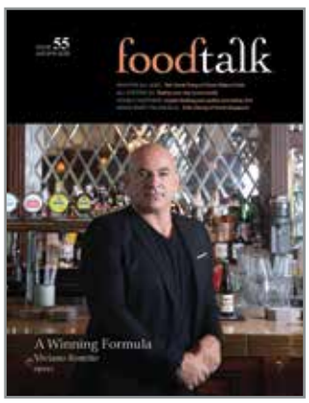
在此，就讓安得利呈上這些精彩內容，與一眾讀者繼續留家抗疫，守護健康！祝各位安好！

江文喜
亞洲區首席執行官

Contents

ISSUE 55

foodtalk



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03
AMUSE BOUCHE
An introduction from CEO - Asia
Johnny Kang

06
COVER STORY
HONG KONG
VIVIANO ROMITO
The Australian restaurateur has found success with his Belgian-themed Frites restaurant chain, which recently opened its eighth outlet

14
BOOK TALK
If you need something delicious, imaginative and fast, From the Oven to the Table: Simple Dishes that Look After Themselves should be on your list

16
BEHIND THE STOVE
SINGAPORE
FELIX CHONG
As a "true-blue" Singaporean heading an Italian kitchen, the Monti chef blends his passion for Italian cuisine with an understanding of local culture

22
HEALTH TALK
While they may not be the elixir of life, there are lots of immune system-boosting foods that can combat seasonal conditions such as colds and flu

25
HOT TALK
Your barbeques not hitting the fragrance heights? Perhaps it's time to consider enhancing with culinary firewoods!

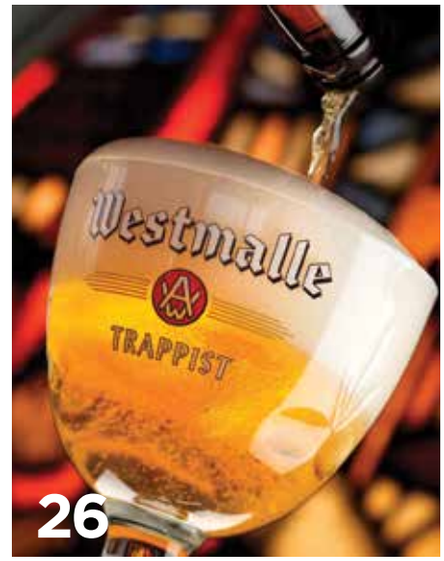
26
SLICE OF THE PAST
We hear a lot about the growing popularity of Trappist and abbey ales, but what are they, and how are they different from regular beers?

28
CHEF'S TALK
MACAU
TAM KWOK FUNG
Wing Lei Palace's award-winning chef is led by both tradition and a desire to innovate and take his cuisine to the next level

34
TALK FRESH
Donald's Fine Foods is one of Canada's most trusted meat producers, offering a wide range of safe and consistent products

36
CHINA TALK
Angliss Beijing highlights quality and safety; Angliss Shanghai showcases top-quality dessert ingredients; Angliss Shenzhen creates perfect desserts

40
TALK OF THE TOWN & GLOBE
Events, shows and F&B openings in Greater China and around the world



USDA 1855 Black Angus ribeye steak

Surf 'n' Turf Supremo

Photography by Chris Luk and courtesy Frites

Australian restaurateur Viviano Romito discusses establishing Hong Kong's legendary Frites restaurant chain, which sells 12 tons of mussels a month

FT (Foodtalk): Can you tell us a little about yourself, your career and what brought you to Hong Kong?
VR (Viviano Romito): I knew I wanted to work in food from an early age, and had apprenticeships in my hometown of Melbourne and in London. In the UK I first worked at the famous Hotel Café Royal on Regent Street, running the Green Room bar and cabaret club. Marco Pierre White was at the helm so it was a pretty amazing place for a young man to get experience! After that I had bounced between Australia and the UK, at one point working for Gordon Ramsay and Marcus Wareing at Petrus, another great experience. I familiarised myself with every aspect of how to run a successful restaurant, and then went on to open some of my own. At that time I found myself travelling to Hong Kong quite frequently, and it was then, in 2006, that I partnered with Katrina Kerr, who leads business development for us. I'm operational, kitchen and front of house, while she's behind the scenes. After 15 years it's still a winning formula.

海陸大餐的巧手大師

澳洲餐廳老闆 Viviano Romito 分享了在香港開設著名連鎖餐廳 Frites 的點滴，以及如何創造出每月銷售 12 噸青口的驚人成績

FT (Foodtalk): 請問可否向我們簡單介紹一下你自己、你的事業，以及什麼原因驅使你前來香港工作？
VR (Viviano Romito): 從小開始我便渴望從事與食物有關的工作，並且在家鄉墨爾本和倫敦接受過相關的學徒訓練。我在英國的第一份工作，是在位於攝政街的一間著名酒店Hotel Café Royal 裡負責管理Green Room酒吧和歌舞廳。在Marco Pierre White的掌舵下，那個工作環境令當時年輕的我感到非常雀躍！接著，我在澳洲和英國兩地之間穿梭往來，並曾經在Petrus餐廳中協助Gordon Ramsay和Marcus Wareing，讓我吸收了很多寶貴經驗。那時我努力地學習營運一間成功餐

> We had a strong vision of something we felt was missing in Hong Kong. It's a timeless concept, sophisticated yet welcoming, offering an affordable yet elevated experience

> 「對於發展一些香港缺少的東西，我們一直堅定地認為大有前景。我們餐廳的經典概念不會過時，菜式精緻之餘亦大衆化，並且以合理價錢來提共令人滿意的餐飲體驗」

Roasted pork knuckle

FT: But when you had Concept Creations you initially had other restaurants as well as Frites? What happened to them?
VR: Yes, we also had Spanish tapas, Italian, Greek and Thai restaurants, and we were the first to open a Peruvian concept in Hong Kong called Chicha – and we can see how Latin American cuisine has taken off since! Although those operations were all successful, we decided Frites had the greatest longevity, so about six years ago gradually closed our other restaurants to focus on it exclusively. It was the best move we ever made, especially in the face of the current pandemic – it would have been hard to keep such a diversified portfolio going.

FT: What inspired you to open the first Frites in Central's Pottinger Street?
VR: This was in 2007 and kind of going against the grain, as at that time everyone was going into Wyndham Street [famous restaurant and bar area in Central]. But it had the signature Frites high ceiling we wanted, and was so centrally located we were confident we would get a roaring lunch trade from the get-go. And we did! We were also one of the few restaurants in the area to offer all-day dining, from 11 a.m. to 11 p.m., seven days a week. Once we became well known for our lunch menu, dinner success followed.

廳的各種知識，並且摸索出一些自己的方法。除此之外，那段時間我亦經常前來香港，到了2006年更與Katrina Kerr合作。我專注於營運、廚房和樓面；而Katrina則擔任幕後軍師，領導著我們的業務發展。15年後的今天，我們仍然並肩作戰，合作無間。

FT: 當你建立Concept Creations期間，旗下擁有著Frites和其他餐廳嗎？ 這些餐廳的發展去向是怎樣？
VR: 是的，我們同時擁有西班牙小食店、意大利、希臘和泰國餐廳，而且還於香港開設首間具秘魯風格的餐廳Chicha，並自此發現拉丁美食擁有很大的發展潛力！雖然這些經營都有不錯的成績，但是我們還是決定選擇將Frites經營下去，並在大約六年間逐步結束其他餐廳，以專注於Frites的發展。這是我們有史以來最正確的決定，尤其在新冠肺炎大流行的今天，實在是難以將各式各樣的餐廳生意一直維持下去。

FT: Frites' popularity is due to more than a convenient location and an all-day menu though, it has become something of a spiritual home for those seeking an authentic, casual European dining experience. How did you achieve this?

VR: Absolutely – we had a strong vision of something we felt was missing in Hong Kong. It's a timeless concept, sophisticated yet welcoming, offering an affordable yet elevated experience. We wanted to create a spacious, welcoming Belgian beer hall, somewhere customers could imagine they had walked into at Brussels' historic Grand Place. It had to have the high ceilings and authentic abbey vibe where beers are brewed. We could have put a mezzanine floor in and more tables, but the space and atmosphere was more important for us.

FT: You recently opened two new Frites branches in Hong Kong, taking the store count to seven and indicating that your concept has really caught on with local people. Why do you think this is?

VR: From the beginning we wanted to create dining and drinking environments that suit locals: sociable, family-friendly spaces with comfortable benches and sharing-style dishes suitable for large groups. Then there is the wow factor – huge, authentic Brussels beer halls with stained glass windows and chandeliers that transport diners to Europe. We get the food right, based around our signature frites (fries), which are just like the ones you get in Brussels, and of course locals love steak and seafood. The rest of the menu features central European classics

FT: 是什麼驅使你在中環砵典乍街開設第一間Frites？

VR: 2007年，那時顧客都選擇光顧位於雲咸街（中環著名餐廳和酒吧林立的區域）的食店，因此選址砵典乍街的確是一個有點違反常理的構思。然而，這間中環分店除了同樣擁有Frites的獨特高樓底設計特色外，同時亦位於商業區核心地段，因此我們很有信心一開業便能在午餐時段吸引大量客人。然後，我們真的成功了！而且，這間餐廳一星期七天從早上11時營業到晚上11時，是區內少數能提供全天用餐的其中一間餐廳。當我們憑著午餐菜單成為了著名的餐廳後，斐然的成績便接踵而來。

FT: 雖然Frites廣受客人歡迎的原因，全賴優越的地點和供應早午晚餐的菜單，但對於那些追求真正休閒歐式美食的客人來說，這間餐廳在他們心目中好像已成為了第二個家。你到底是如何做到的？

VR: 對於發展一些香港缺少的東西，我們一直堅定地認為大有前景。這間餐廳的經典概念不會過時，菜式精緻之餘亦大眾化，並且以合理價錢來提共令人滿意的餐飲體驗。我們希望創造一間寬敞而親切的比利時啤酒館，令客人感覺尤如走進歷史悠久的布魯塞爾廣場一般。餐廳擁有獨特的高樓底設計，同時營造出正宗釀製啤酒的修道院氛圍。事實上，我們本來可以在餐廳中興建閣樓和添加更多桌子，但是我們認為空間和氣氛來得更為重要。

FT: 最近你在香港新開了兩間Frites，令分店總數達到七間，意味著你的經營概念得到本地人所接受。你認為當中有什麼原因？

VR: 一開始我們希望創造一個適合本地人的餐飲環境，亦即可

> From the beginning we wanted to create dining and drinking environments that suit locals: sociable, family-friendly spaces with comfortable benches and sharing-style dishes suitable for large groups

> 「一開始我們希望創造一個適合本地人的餐飲環境，亦即可讓客人社交聚會，空間適合一家大小，以及提供舒適長椅並讓一班好友一起分享菜式的地方」

like pork knuckle, Vienna schnitzel and sausages – we say Belgian food offers the quality of French cuisine with the quantity of German! So you don't need to order lots of dishes to get a generous, varied meal that still offers value for money. We have a 95% local clientele, which tells us the concept has worked.

FT: Everyone loves mussels, but the Belgians have turned them into an art form. Where did this addiction originally come from? Another favourite is your steak and fries, using USDA 1855 Black Angus ribeye – why is this such a popular choice?

VR: Through necessity! In Belgium back in the day food was sparse, but the one plentiful thing were mussels. It would have been eaten with bread or potatoes, and this tradition has continued, with a few refinements – we serve them with our signature fries. It is our most popular menu item, with 12 tons flown in from Australia every month!

讓客人社交聚會，空間適合一家大小，以及提供舒適長椅並讓一班好友一起分享菜式的地方。然後，我們亦加入了令客人驚喜的元素，包括設有彩繪玻璃窗和吊燈的巨型正宗布魯塞爾酒館，務求將歐陸式的餐飲體驗帶到香港。餐廳供應著配合市場要求的食物，例如同樣能在布魯塞爾找到的招牌炸薯條，當然還有本地人喜歡的牛排和海鮮。其餘菜式還包括中歐的經典美食，例如烤豬手、維也納炸肉排和香腸。比利時菜式可謂集法國菜的品質和德國菜的份量於一身！客人無需點大量菜式，便可享受一頓豐富而多元化的餐點，可謂物有所值。95%本地客人認為我們的經營概念相當成功。

FT: 青口是大家心目中的美食，但比利時更將這種食材轉化成一件藝術品。到底這種對青口的執著源自哪裡？另一樣深受歡迎的菜式是你們餐廳的牛扒和薯條，當中採用了USDA 1855黑安格斯肉眼牛扒。為什麼這道菜式如此大受歡迎？

VR: 這執著是人們對食物需求所使然！比利時曾經缺乏糧食，

Steak & Frites

Mussels

> We say Belgian food offers the quality of French cuisine with the quantity of German

> 「比利時菜式可謂集法國菜的品質和德國菜的份量於一身」

Meanwhile the 1855 Black Angus has great consistency, perfect marbling and is tender and juicy, and US style steak suits the local palate.

FT: What are your favourite mussels on the Frites menu – house flavour with herbs and cream, Hoegaarden beer with spices, Provencal, mariniere, laksa or Mediterranean?
VR: Of course I have to say I love them all! But I would usually go for the laksa or Mediterranean flavours. Locals usually go for the classic house mussels, as this is the traditional favourite. And of course it's a winner.

FT: Frites also has a reputation for the widest range of draught and bottled Belgian beer. Why was offering this huge range important to you?
VR: It's like a wine list – you want to see a full representation of drinks to accompany your meal, as you would in a good French restaurant, or authentic Brussels beer hall. Belgian beer includes vast ranges of flavours and brewing processes, including abbey and Trappist varieties, golden ales, fruit beers and more.

但青口的供應卻相當充足。當時的人將青口配以麵包或薯仔一起進食，自此這個傳統便一直流傳下去，並得到一些改良。我們以餐廳的招牌薯條來配搭青口，成為了菜單上最受歡迎的菜式，每個月更需要從澳洲運送12噸青口到香港！與此同時，1855黑安格斯肉眼牛扒韌力十足，擁有完美的大理石花紋，而且肉質嫩滑多汁，同時美式牛扒亦符合本地人的口味。

FT: 在Frites 的菜單上，哪一款青口菜式是你的至愛，是帶有香草和忌廉的招牌風格、配以香料的好卡頓白啤酒風味、普羅旺斯風味、意大利式蕃茄醬、喇沙還是地中海風味？
VR: 當然是全部都喜歡！但我比較偏愛喇沙或地中海風味。至於本地客人一般會選擇傳統的經典招牌青口，亦理所當然成為了餐廳最暢銷的青口菜式。

FT: Frites亦憑著多款生啤和瓶裝比利時啤酒而廣受好評。提供這麼多元化的啤酒對你來說有什麼意義？
VR: 供應款式不同的啤酒，就好像提供一份完整的葡萄酒清單，讓客人能夠在用餐時按照自己的喜好來選擇，做法就如優質的法國餐廳，或正宗的布魯塞爾啤酒館一樣。比利時啤酒包括多種口味和不同的釀製程序，包括修道院和特拉普啤酒、

People are curious and want to try something unique they haven't seen anywhere else. While our drafts are the most popular, customers are also intrigued by the distinctive bottled beers. We offer tasting flights so they can experience a selection of varieties.

FT: Would you consider exporting the Frites concept to other countries?
VR: For the time being we still see potential here in Hong Kong, we are ultimately planning to expand to as many as 12 restaurants. But yes for sure, we would love outlets across the Greater Bay Area, Shenzhen and Guangzhou – we hope to see that happening within five years.

FT: The recent Covid-19 has affected many restaurants. How are you managing to get through the crisis?
VR: We had just opened two restaurants which made it quite difficult to juggle the first wave. Business bounced back bigger and better than before after the first wave. So, we immediately put measures in place to prepare for the second or third wave. It's tough, but if you are a smart operator you can get through it.

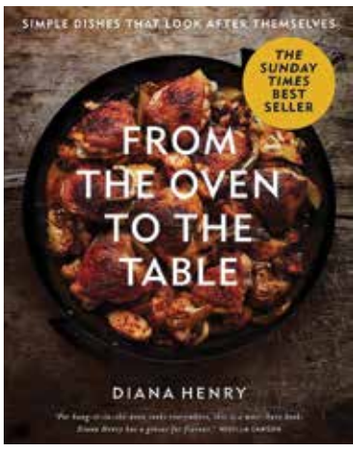
FT: What food trends do you see coming up over the next year?
VR: Current trends are primarily fuelled by Millennials, who are always seeking experiential dining adventures, especially those that translate well to social media. Thankfully with our lively, photogenic atmosphere, Frites falls into this category.

黃金麥芽啤酒、水果啤酒等等。客人對不同種類的啤酒產生好奇，並希望品嚐一些他們從未在其他地方見過的獨特啤酒。雖然我們會為客人挑選最受歡迎的啤酒，但有時他們亦會喜歡一些與別不同的瓶裝啤酒。餐廳提供了試飲套裝，讓客人體驗不同類型的啤酒。

FT: 你會否考慮將 Frites 概念引入到其他國家？
VR: 以目前來說，我們仍然認為香港有很大的發展空間，因此最終計劃在這裡最多會擴充至12間分店。但是我們亦一定會考慮在其他地方開設 Frites，例如大灣區、深圳和廣東，並希望能夠在未來五年內願望成真。

FT: 最近新冠肺炎令很多餐廳大受打擊。你有什麼計劃去度過這個難關？
VR: 在剛開設了兩間餐廳時，第一波疫情便出現，的確令我們措手不及。但第一波過後，生意回彈得很快，甚至比過往來得更好。因此我們立即做好準備，以隨時迎接第二甚至第三波疫情。雖然經營真的很艱難，但只要你是一個精明的管理人，便可以度過這個難關。

FT: 你認為未來幾年會出現什麼飲食趨勢？
VR: 目前的飲食趨勢主要由千禧一代的年青人帶領，他們時刻都希望尋求精彩的飲食體驗，尤其是活躍於社交媒體的一群。全賴 Frites 所散發的活力和深受社交媒體的愛戴，才能得到年輕人的垂青。



From the Oven to the Table:
Simple Dishes that Look After Themselves

If you need something delicious, imaginative and fast, this inspiring title should be on your list

Diana Henry, Mitchell Beazley

As we enter autumn, even those of us living in warmer climates can find ourselves craving a change from salads and lighter summer fare to more robust dishes. Warming meals such as roast dinners, nourishing pies and rich soups are suddenly back on the menu to provide more substantial and reassuring comfort.

So it is good timing that Diana Henry's *From the Oven to the Table: Simple Dishes that Look After Themselves* has now appeared on our bookshelves. Henry's award-winning cookbook is filled with simple and comforting 'throw in the oven' meals such as toad in the hole with leeks and cheddar cheese, Persian spiced spatchcocked chicken, and baked sausages, apples and blackberries with mustard and maple syrup.

She also shares delicious looking fish dishes for those of us who fancy a lighter source of protein – roast salmon and green beans with cornichons and mustard crumbs, baked anchovy-stuffed red mullet with fennel, and salmon filets with miso, shitake and pak choi for an Asian twist.

With vegetarian recipes taking up almost half the book, Henry's autumn array has something for everyone. Roast autumn vegetables with walnut miso sauce, cauliflower with pistachio, preserved lemon relish and tahini and garlic bean stew sound divine.

Henry has a track record of successful cookbooks, starting with *A Change of Appetite: Where Healthy Meets Delicious* which she published in 2014. Growing up in Northern Ireland surrounded by a family who loved to cook, she studied at Leiths School of Food and Wine before creating her own brand.

So as the days get shorter and you crave a meal that feels both a wholesome feast and a warm hug, *From the Oven to the Table* offers simple but exciting, nourishing and tasty treasures perfect for the cooler months.

從廚房到餐桌：
讓人溫飽的簡單菜式

如您需要一些美味、富想像力和快速煮食的菜式，那麼這書本完絕對是您的靈感來源

作者：Diana Henry　出版商：Mitchell Beazley

每當踏入秋天，即使人們居住在氣候較為和暖的地區，亦希望將夏天的沙律和清淡食物，轉換成較為豐盛的菜式。烤肉、富有營養的餡餅和濃湯等熱食，頓時重新成為餐單上的熱門菜式，為大家帶來更豐富和溫飽的味覺享受。

我們亦因此趁著這個季節，誠意將Diana Henry的著作 *From the Oven to the Table: Simple Dishes that Look After Themselves*（從廚房到餐桌：讓人溫飽的簡單菜式）列入到推薦書單中。Henry這本得獎食譜介紹了多款簡單輕巧、易於烹調的美食，例如配搭韭蔥和車打芝士的烤約克夏香腸布丁（直譯為蟾蜍在洞）、波斯風味的香草檸檬烤扁雞，以及配搭芥末和楓糖漿的烤香腸、蘋果和黑莓。

此外，如果喜歡較清淡卻含豐富蛋白質的美食，不妨亦參考作者在書中分享的美味鮮魚菜式，包括配以泡菜和芥末屑的烤三文魚和青豆、以茴香配搭的小銀魚釀紅魚，以及加入了味噌、香菇和白菜的亞洲式三文魚柳。

書中所介紹的秋季美食系列，幾乎一半都是以素食為主，適合任何人士享用，例如核桃味噌烤秋季蔬菜、開心果椰菜花、醃製檸檬、芝麻醬和燉大蒜豆等都令人垂涎三尺。

Henry在北愛爾蘭成長，並在熱愛烹飪的家庭中長大。在創立自家品牌之前，她曾入讀利斯食品與葡萄酒學院，其後更編寫過多本成功的食譜，包括在 2014 年出版的 *A Change of Appetite: Where Healthy Meets Delicious*（口味的轉變：當健康與味道相遇時）。

隨著秋天將至，大家都渴望享用一頓豐富而溫馨的餐點。*From the Oven to the Table* 一書所分享的簡單而精彩、富有營養，且令人垂涎的美食，將會陪伴大家度過這個秋意漸濃的時光。

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MONTI

Mayura full-blood wagyu T-bone

An Italian Soul

Inspired by family traditions, Chef Felix Chong, Group Executive Sous Chef with Monti in Singapore went on to follow his passion for Italian cuisine

Photography courtesy Monti

FT(Foodtalk): You have said your mother is a great cook – what did she prepare for the family when you were growing up and what did she teach you? Was she the reason you became interested in cooking?
FC(Felix Chong): My mother played a large role in my appreciation for cooking and she is one of the definitive elements in building who I am today. She loved clanking around in the kitchen (perhaps being a traditional Cantonese!) – I'll never forget the aroma of steamed fish, chilli prawns tossed with tomatoes and the sound of charcoal crackling as she brewed herbal soups. These were my fondest childhood memories, and nurtured my love for cooking.

源自意大利的風味

新加坡 Monti 餐廳的集團副行政總廚 Felix Chong 自小受家庭傳統啟發，並立志要晉身餐飲業。醉心意大利菜式的他一心向自己的目標進發，並得到今天顯赫的成就

FT(Foodtalk): 你曾說過你媽媽的廚藝非常了得。那麼她在你小時候通常會為家中各人預備些什麼菜式？你又從她身上學會了什麼烹調技巧？你是否因為她而對烹飪產生濃厚興趣？
FC(Felix Chong): 在母親的薰陶下，我學會了如何欣賞食物和烹飪藝術。在人生的道路上，她不但啟發了我對廚藝的興趣，也令我成就了今天的自己。也許是傳統廣東人的習慣吧，她總是喜歡整天留在廚房裡。我永遠不會忘記那蒸魚的獨特氣味、番茄辣椒蝦令人垂涎欲滴的香氣、以及熬製藥材湯時燃燒木炭所發出的噼啪聲。這些瑣事湊拼出我童年最美好的回憶，也孕育了我對烹飪的熱愛。

Monti main dining area

FT: Many chefs discover their calling when young, but you also knew Italian cuisine was your passion. Why was this?
FC: I have been fortunate to work with some of the industry's most enduring chefs, and over the years developed an interest in Italy's rich culinary history and passion for food. But I also enjoy cooking other kinds of cuisine, particularly Japanese.

FT: You spent time in Italy working alongside renowned chefs Giacomo Gallina at Zu a Ma in Liguria, and Chef Sebastian Kaiser at Four Point Sheraton Hotel in Bolzana, and honed your skills at one of the world's most famous Italian restaurants, Otto e Mezzo in Hong Kong, helmed by three Michelin-starred Chef Umberto Bombana. What did you learn from these masters?
FC: Each of these experiences taught me something I've carried through the years – to be analytical and critical about each element of a dish, the importance of great teamwork, respecting all ingredients as gifts of nature and appreciating the journey of creation.

FT: 雖然許多廚師都是在年輕時立志要成為廚師，但很少會知道最終選擇哪一範疇。年紀小小的你卻一早立定志向要鑽研意大利菜。是什麼原因令你的意志如此堅定？
FC: 在自己的職業生涯中，我有幸與一些業內經驗最豐富的廚師合作。久而久之，我便對意大利豐富的烹飪歷史和菜式產生了濃厚興趣。雖然如此，我也喜歡烹飪其他種類的美食，尤其是日式料理。

FT: 你曾有一段時間在意大利發展，並在利古里亞 (Liguria) Zu a Ma **餐廳與著名大廚** Giacomo Gallina **及在波扎諾** (Bolzana) **福朋喜來登酒店與大廚** Sebastian Kaiser **共事。其後在米芝蓮三星大廚** Umberto Bombana **的帶領下，於香港的** Otto e Mezz **這全球其中一間最著名的意大利餐廳中磨練了自己的技巧，令廚藝更上一層樓。你從這些大師身上學曉了那些秘技？**
FC: 這些年來，每次的寶貴經驗都教曉我一些東西，包括分析和評審菜式中每個元素、默契對團隊的重要性、尊重並適當運用每種天然食材以及學習如何享受整個創作過程。就是因為累積了這些經驗，令我每天都在進步！

> My cooking ethos is all about time and heart, I still handcraft our pasta fresh every morning, just like they did back in the day

> 「對我而言，烹飪的精髓在於時間和心思，我一直堅持每天早上親手製作新鮮的意粉」

FT: Monti's steaks look stunning – what's your secret?
FC: Our hero dish is Monti's exclusive Mayura full-blood Wagyu T-bone steak, part of our "The Fiorentina Experience" (featuring some of the industry's best aged, world-class T-bone steaks) – which has an impressive marbling score of 9+. This is a result of superior genetics combined with a unique diet of grain and chocolate, imparting a buttery, rich flavour.

FT: Another house special is your pasta. Why do you give it so much emphasis, and how do you make it special?
FC: Pasta is the soul of Italian cuisine and a Monti staple. My cooking ethos is all about time and heart, and after all these years I still handcraft our pasta fresh every morning, just like they did back in the day. I strive for quality, while finding balance in texture and flavour.

FT: Monti 出產的牛扒賣相確實與眾不同。你創作的秘訣是什麼？
FC: 我們無人不曉的招牌菜式是 Monti 的獨家 Mayura 純種和牛 T 骨扒。這菜式亦是我們『費倫天拿體驗』的其中一部份 (標榜業界最優質及達到世界級數的熟成 T 骨牛扒)，其大理石紋更獲得 9+ 的優異分數。除了優越基因外，更以獨特的穀物和朱古力作為飼料，肉質帶有濃滑的牛油香味，令客人一試難忘。

FT: 此外，意粉亦是你們餐廳的另一個招牌菜式。為什麼你會特別推介這菜式？在製作過程中又如何令其與眾不同？
FC: 事實上，意粉可算是意大利菜的靈魂，也是 Monti 的主打菜式。對我而言，烹飪的精髓在於時間和心思。這麼多年來，我一直堅持每天早上親手製作新鮮的意粉。此外，在追求品質的同時，我也會在麵條的質地和味道之間尋找平衡。

Monti rooftop

> Teamwork is vital for success, and I work with a talented pool of people to brainstorm ideas, concepts and trends

> 「團隊精神對成功至關重要。我有幸與一班才華橫溢的同事共事，集思廣益及交流思想、概念和趨勢」

FT: You have mentioned you enjoy experimenting with dishes and unusual or unexpected ingredients – can you give us any examples? What worked and what didn't?
FC: Surprisingly, dark chocolate marries well with risotto! It balances the dish perfectly. However, I once tried truffle oil in fondant, which left quite an unpleasant aftertaste.

FT: Other than Monti house specialities pasta and steak, what other ingredients do you enjoy working with?
FC: Herbs! We have six different kinds of herb crumbs to complement dishes, including parsley brioche, garlic, rosemary, citrus and more.

FT: Your cuisine is described as "the perfect balance of Italian soul with an Asian touch". Can you explain what this means?
FC: Refined Italian fare is known to be on the heavier side of the flavour scale. As a true-blue Singaporean helming an Italian kitchen, I've learned to bring an understanding of our local palette and create a liaison of east meets west, while remaining loyal to Italy's cooking traditions.

FT: 你曾說過自己喜歡嘗試各款菜式以及罕有甚至不尋常的食材。你可以為我們介紹一下嗎？在嘗試的過程中，又有什麼成功和失敗的例子？
FC: 出乎意料地，黑朱古力和意大利飯竟是完美的配搭，因為它們能天衣無縫地平衡了整道菜的味道。同時，我亦曾嘗試在朱古力心太軟中加入松露油，但那次試驗的效果卻不太成功。

FT: 除了 Monti 的特色意粉和牛扒外，你還喜歡炮製哪類食材？
FC: 當然是香草！我們使用六種香草麵包糠配搭不同的菜餚，當中包括香芹、大蒜、迷迭香、柑橘等。

FT: 你所炮製的菜式被譽為『意大利風味與亞洲元素的完美配搭』。你能為我們解釋一下當中的意思嗎？
FC: 眾所周知，一般意大利菜式的味道都比較濃。作為一位醉心烹調意大利菜的地道新加坡人，我學會了如何在菜式中加入本地元素。在保留意大利烹飪傳統的同時，亦巧妙地創造出中西合璧的效果，務求為食客的味蕾帶來點點新鮮感。

“Customers become friends, and our success comes through their support”

「很多顧客已成為了我們的好朋友，而他們的鼎力支持，
更成就了我們今天的一切」

Pan seared Hokkaido scallop

FT: Can you describe how you experiment and develop your dishes? There's a fine line between being innovative and keeping to the Italian classics everyone loves – how do you navigate this?
FC: Teamwork is vital for success, and I work with a talented pool of people (we call them the “Italian development team”) – to brainstorm ideas, concepts and trends. This makes us stronger in terms of staying ahead of the ever-evolving F&B market.

FT: Monti has only been open a few years but is already an award-winning restaurant. How has it become successful so quickly?
FC: From concierge to service to kitchen we look to create heartfelt experiences that resonate beyond the tables. Customers become friends, and our success comes through their support.

FT: What was it like cooking for Alibaba boss Jack Ma and former prime minister of Singapore, Goh Chok Tong? Why do you think they requested you?
FC: It was an absolute honour and quite an experience! I think it was due to our unique food combined with a bit of luck.

FT: 你能否和我們分享一下自己嘗試和創作特色菜餚的過程？在創新的同時，你如何致力保留大眾都喜歡的意大利經典特色？
FC: 團隊精神對成功至關重要。我有幸與一班才華橫溢的同事共事 。透過集思廣益及與這『意大利發展團隊』交流思想、概念和趨勢，我們得以在瞬息萬變的餐飲市場中不斷發展，並茁壯成長。

FT: 雖然 Monti 開業只有幾年時間，但已是一間屢獲殊榮的餐廳。是什麼令餐廳如此成功地迅速發展？
FC: 從接待顧客、服務、到食物質素，我們都希望能創造出令顧客賓至如歸及難以忘懷的用餐體驗。這些年來，很多顧客已成為了我們的好朋友。而他們的鼎力支持，更成就了我們今天的一切。

FT: 你曾為阿里巴巴主席馬雲和新加坡前總理吳作棟下廚。在那些經驗中，你感覺如何？ 你認為他們邀請你的原因又是什麼？
FC: 那絕對是我的榮幸，也是千載難逢的經驗！我們的餐廳之所以能吸引到這些名人前來光臨，除了一點運氣外，我相信也和餐廳的獨特菜式有莫大關係。

Mayura full-blood wagyu T-bone

Prevention is Definitely Better than Cure!

Photos: freepik

While there is still no cure for COVID-19 and other seasonal conditions such as colds and flu, eating immune system boosting foods can help

Although no one would suggest that eating healthily can protect you from diseases or infections such as COVID-19, there is no question that there are foods that definitely boost the immune system, offering a level of protection.

Taken as part of a balanced diet, alongside regular exercise and adequate sleep, you will find as well as giving you a fighting chance against seasonal afflictions, your overall health and wellness will benefit hugely.

So what are these immune-boosting nutrients that should be part of our regular regime?

Thought to increase the production of white blood cells vital for fighting infections, most people will be aware that vitamin C is the go-to supplement before, during

預防絕對遠勝於治療！

雖然新冠肺炎和其他如感冒和流感等季節疾病目前仍然未有治療方案，但是進食能提升免疫系統的食物，卻能有助減低患上這些疾病的風險

儘管沒有人能保證健康飲食可令您避免患上或感染新冠肺炎等傳染病，但毫無疑問，部份食物的確能夠增強我們的免疫系統，某程度上為身體添加一層防護網。

均衡飲食，再加上定期運動和充足睡眠，便會有助您抵禦季節疾病，同時讓身體的整體健康狀況大大改善。

那麼，我們應該在日常飲食中，選擇哪些能提升免疫力的營養食物？

大部份人都知道維他命C能令身體產生更多白血球細胞，是抵抗傳染病的關鍵營養素，因此在感冒之前、期間和之後都是不可或缺的補充品。但是他們可能並未察覺到紅椒的維他命C含量，原來比柑橘類水果幾乎多出三倍。另外，士多啤梨亦含有相當多的維他命C。

and after they've had a cold. What they may not realise is that red bell peppers contain almost three times as much vitamin C as citrus fruits. Strawberries are also higher in it.

Many will also be aware of the almost supernatural power of turmeric, which has been used for years as an anti-inflammatory. They may not realise that other spice seeds, including cumin, black pepper and coriander also have massive health benefits.

Two other immune boosters are garlic, which can reduce hardening of the arteries and lower blood pressure, and ginger, thought to decrease inflammation and reduce sore throats.

Spinach is also packed with numerous antioxidants and beta-carotene, which may both increase the infection-fighting ability of our immune systems, while broccoli is similarly supercharged with vitamins and minerals.

Lesser-know ingredients include sunflower seeds, which are full of nutrients and minerals and almonds, which contain powerful antioxidant properties.

The golden rule is to consume a colourful variety of lightly steamed vegetables, alongside fresh fruit, seeds, pulses and proteins in order to keep your immune system at its peak.

此外，很多人亦知道薑黃具有神奇的功效，多年來人們都將它用於抗炎用途。然而他們卻未必認識到小茴香、黑胡椒和芫荽等其他香料的種子，亦能對健康帶來莫大裨益。

另外兩種能提升免疫力的食物分別是大蒜和生薑。大蒜能減少動脈硬化的風險和降低血壓；而生薑則視為一種可減少炎症和舒緩喉嚨痛的食物。

菠菜亦含有多種抗氧化劑和 ß-胡蘿蔔素，或有助提升免疫系統抵抗傳染病的能力；至於西蘭花則同樣含有豐富的維他命和礦物質。

較鮮為人知的食材還包括葵花籽，它含有大量營養素和礦物質；而杏仁則具有顯著的抗氧化功效。

總結而言，透過飲食來預防疾病的黃金規律，就是以清蒸烹調的方式來進食各種顏色的蔬菜，再配搭新鮮水果、種子、豆類和蛋白質食物，便可令身體的免疫系統維持在最佳狀態。

www.mygourmethome.com.sg

CAVIAR - N25

Prized delicacy of extraordinary selection process defines the uniqueness.

The selection of the sturgeons begins before harvest, with maturation based on the size and colour of roes, focusing on the aging potential and complexity of flavour.

FULLBLOOD WAGYU - FUTARI

Fullblood Wagyu cattle bred and raised in a natural environment on the renowned IRONGATE Wagyu property of Western Australia, with the export of Wagyu under the FUTARI brand to overseas markets.

Fullblood Wagyu marbling comes in 6/7, 8/9 and 9+.

CHEESE - MAISON JANIER

Premium Artisan French Cheese from MAISON JANIER

A 4-generation refiner since the 19th century with artisanal quality, mostly made from raw French milk. The selection consists of Swiss, Dutch, Italian, Spanish, Greek and English cheeses.

GOURMET PARTNER

Fuelling a Truly Smokin' Barbeque

While restaurants invest thousands on ever more sophisticated ovens, basic smoking and barbequing methods are enjoying a fragrant renaissance

Before we had smart ovens with timers and multi fuel options, everything was cooked over wood and charcoal. Those basic appliances may not have had the control and functionality we enjoy today, but one thing was for sure – food tasted just as good.

In recent years there has been a definite move back to these old-fashioned cooking techniques, which are recognised as offering loads of flavour, provided primarily by the wood logs and chips used as the main source of heat and smoke.

Restaurants offering wood-smoked meats, especially Tex-Mex themed but also originating in Peru and other South American countries, are definitely growing in popularity. The wood they use to add that delectable smoke flavour comes in many shapes, sizes, and flavours.

But while most home barbecue fans and many restaurants are happy to stick to classic culinary firewoods for everything, many pitmasters insist pairing specific wood flavours with the meat being cooked provides optimal results.

The top two choices are hickory, first for Southern barbecues, providing strong, rich flavours especially to pork ribs, while mesquite is the boldest flavour, also perfect for ribs and other robustly flavoured meats. Pecan is an all-purpose wood popular for red meats and poultry thanks to its mild flavour, while maple provides a sweet smoke often chosen for smoking ham, poultry and seafood. Meanwhile fruit woods such as apple, cherry and peach add a mild, sweet element, typically to poultry and seafood.

One word of advice though to those considering trying to match wood with meat – most professionals suggest that the techniques to creating good quality smoke should be mastered first before taking your barbecues to the next flavour level!

讓真正的煙燻燒烤香味更上一層樓

雖然很多餐廳都投資了大量資金來添置精密的爐具，但是原始的煙燻和燒烤烹調方法，卻重新得到食客的青睞

在設有計時器和多種爐頭的智能爐具面世前，所有美食都是以柴火和木炭烹調而成。雖然那些基本設備未必有提供今天常見的操作功能，但是有一點可以肯定的，就是兩者烹調出來的食物味道不相伯仲。

近年來，大家重新發掘出這些舊式烹調技巧的優點，並認為這種主要以木材和木屑來產生熱力和煙燻的烹調方法，可以令美食散發出各種不同的風味。

提供煙燻肉類，尤其以德-墨風味為賣點，但同時源自秘魯和其他南美國家的餐廳，無疑愈來愈受大眾歡迎。他們用來提升煙燻風味的木材，具有多種不同的形狀、尺寸和氣味。

雖然大部份家庭式燒烤愛好者和各式餐廳，都喜歡在烹調所有菜式時採用傳統的柴火；但同時很多燒烤大師依然認為，以特定的木材香氣來烹煮肉類，才能發揮出食物的最佳效果。

木材方面，首兩個選擇分別是山核桃木和牧豆木。山核桃木適合用於南方燒烤，它那強烈而濃郁的香氣，與排骨非常配搭；而牧豆木的香氣則最為突出，非常適合烹煮肋骨和其他味道濃烈的肉類。胡桃木是一種適合烹調各種食物的木材，它那溫和的氣味最常用於紅肉和家禽；至於用楓木燒出來的煙會散發出一種香甜的氣味，一般會用來烹調煙肉、家禽和海鮮。另外，蘋果、櫻桃和桃子等果木則帶有一份溫和香甜的特質，特別適合烹煮家禽和海鮮。

對於希望以木材來烹調肉類的人士，我們有一個建議：大部份燒烤大師都認為要令燒烤的味道更上一層樓，先要掌握到如何生成一縷優質的炊煙！

Trappist beer

Make a Spiritual Connection with Heavenly Brews

This issue's cover star is Australian restaurateur Viviano Romito, whose Hong Kong chain Frites stocks Asia's widest selection of Belgian beers – over 80 – including unusual Trappist labels. But what are Trappist, or abbey ales?

In a world dominated by generic lagers, there are many smaller brewers producing more distinctive real and craft ales gradually beginning to gain a foothold on the consciousness of beer drinkers round the globe.

But beyond even the most esoteric IPA, there are Trappist and abbey ales. The furthest thing from a fad or trend, these sublime brews go back hundreds, or even thousands of years.

An age-old brewing process, Trappist beer is produced by monks at 14 monasteries recognised by the International Trappist Association – six in Belgium, two in the Netherlands and one each in Austria, Italy, England, France, Spain and the United States.

源自神聖領域的精釀啤酒

今期的封面人物是澳洲餐廳老闆 Viviano Romito，他在香港所開設的分店 Frites，是亞洲中擁有最多款比利時啤酒的寶庫。在超過80款啤酒中，更可找到非一般的特拉普品牌。那麼，什麼是特拉普啤酒或修道院啤酒？

雖然市面上平平無奇的拉格啤酒隨處可見，但其實很多規模較小的釀酒廠卻生產著獨一無二的真正手工啤酒 ，而且漸漸得到世界各地的啤酒愛好者追捧。

然而，除了行家才懂的印度淡色艾爾啤酒外，特拉普和修道院啤酒亦有相當的地位。這些成為了時尚潮流的精釀啤酒，原來已擁有數百甚至數千年歷史。

There are strict rules governing the production of the heavenly nectar. It must be brewed within the walls of a Trappist monastery, either by the monks themselves or under their supervision, and its production must be of secondary importance within the monastery and not a profit-making venture. Once the living expenses of the monks and maintenance of the buildings and grounds are covered, the rest of the profits go to charity.

Unlike Trappist beer, abbey beers are not brewed within the walls of the abbey, but the rules are similarly stringent: the brewery must be a member of the Union of Belgian Brewers and pay royalties to the abbey they are affiliated with. There are 24 abbey beers, which include Affligem, Grimbergen and Leffe.

So what makes Trappist and abbey beers so special? They are produced using top quality traditional and modern technology, are usually strong, rich, often fruit based and display characteristics more commonly associated with wine. Widely available, they are well worth seeking out, whether your motivation is spiritual or not!

特拉普啤酒由14間修道院的僧侶以古式方法釀製，獲得國際特拉普會聯盟認可。在這14間修道院中，有六間位於比利時，兩間於荷蘭，以及各有一間於奧地利、意大利、英格蘭、法國、西班牙和美國。

這些神聖啤酒的生產過程均受到嚴格的規則所監管，包括必須在特拉普修道院之內，由僧侶自己或在他們的監督下釀製，其次整個過程亦必須在修道院而不是在牟利機構中進行。當僧侶的生活、建築物和場地維修開支得以抵消時，其餘利潤便會全數捐予慈善機構。

有別於特拉普啤酒，修道院啤酒並不是在修道院內部釀製，但是生產要求亦同樣嚴格：酒廠必須是比利時啤酒公會的成員，並且需要向他們所屬的修道院支付特許權使用費。現時市面上合共有24種修道院啤酒，包括亞菲金啤酒、格林堡啤酒和力夫啤酒。

那麼特拉普啤酒和修道院啤酒到底有什麼獨特之處？ 這兩種啤酒均以最優質的傳統和現代技術釀製，往往散發出強烈、醇厚和帶有水果的味道，而且一般都具有葡萄酒的特色。不論你有沒有宗教信仰，都不可錯過這些流傳甚廣的杯中佳釀！

Kenzo Tribouillard_AFP via Getty images

TAM KWOK FUNG
EXECUTIVE CHEF

Indonesia glazed honey barbecued black Iberian pork

Master of Modernity

Photography courtesy Wing Lei Palace restaurant

Walking a thoughtful line between tradition and innovation has enabled Executive Chef Tam Kwok Fung of Wynn Palace Cotai's Wing Lei Palace restaurant to offer dishes that are both classic and contemporary

FT(Foodtalk): You started in the industry at around 16. How did you know it was the right career, and what did you have in your personality that made it so suitable?

TKF(Tam Kwok Fung): As a child I always watched with fascination how my mom cooked. One of the most exciting things for me was to visit my grandmother and other family relatives in the Guangdong countryside, who also skilfully transformed seasonal produce such as vegetables, meat and fish into delicious dishes. It was then I became eager to learn about this culinary process.

現代烹飪大師

永利皇宮路氹永利宮餐廳的行政總廚Tam Kwok Fung先生，一直在傳統和創新思維之間遊走，為客人獻上糅合了傳統和現代風格的佳餚

FT(Foodtalk): 你大約在16歲便投身烹飪行業。你怎樣知道這個行業適合自己？而你性格上有什麼特質驅使從事這個行業？

TKF(Tam Kwok Fung): 小時候，我經常入迷地看著母親

> Challenging ourselves to keep innovating and evolving is essential. Be passionate about what you are doing, and have the strength of your convictions to try new things

> 「鞭策自己保持創新和變化亦相當重要。熱愛自己的工作，以及懷著堅定的信念去嘗試新事物」

I started my first cooking job and because of all the great, passionate teachers around me, realised being a chef was the career I wanted. I love challenges, and the opportunity to travel to enhance my cooking technique was also an exciting prospect.

FT: Were there any mentors influential in your career? What did you learn from them?
TKF: In my first full time job as a junior cook my head chef, an older generation Cantonese master, inspired me by helping me understand that a chef needs to be professional not only in cooking but also in terms of timekeeping, cleanliness and tidiness. Two other mentors were my grandmother and my mother, both excellent home cooks.

入廚。其中一件吸引我的事，是當我前往廣東鄉郊探望祖母和其他親戚時，發現他們亦能巧手地利用蔬菜、肉類和鮮魚等時令食材，炮製成一碟碟色香味俱全的菜式，自此我便非常渴望能學到他們的烹飪技巧。在我的第一份烹飪工作中，由於身邊有很多出色和熱愛烹飪的前輩，令我將成為廚師訂立成自己的事業目標。我喜歡挑戰，同時熱愛能藉著外遊的機會來提升烹飪技巧。

FT: 你的事業有沒有受到任何前輩影響？你從他們身上學到了什麼？
TKF: 在第一份擔任初級廚師的全職工作期間，我的上級廚師（一位前輩級的廣東菜大師）教導我身為廚師所具備的專業態度，不僅在於烹調方面，亦同時牽涉到管理時間和保持整齊清潔的能力，令我深受啟發。至於廚藝出色的祖母和母親，亦是我的另外兩位啟蒙老師。

Wing Lei Palace - main dining by Barbara Kraft

FT: You have worked in China, Hong Kong, Macau and Thailand. What are your main takeaways from these experiences? Any standout memories?

TKF: I have also worked in Abu Dhabi, Singapore, Malaysia, Korea, Japan and Australia, for different kinds of organisations and events such as gourmet summits, charity shows, road shows, Wynn guest chef events and Asia's 50 Best Restaurants awards. All these experiences were meaningful and valuable because serving people of different cultural backgrounds helped me understand more about culinary preferences around the world and improved my skill sets.

FT: You have a reputation for innovation in the kitchen and use non-traditional ingredients in your cuisine – do you nevertheless see yourself as a purist?

TKF: While I prefer traditional Cantonese cooking methods, I also use other techniques such as sous vide and lychee wood ovens. Enhanced technology and improved transportation means I can source great seasonal produce from around the world, such as truffle from Tasmania and matsutake mushrooms from Yunnan which have become very popular.

FT: 您曾在中國、香港、澳門和泰國工作，這段時間有什麼深刻體會？有否任何印象深刻的經歷？

TKF: 我曾因不同類型的機構和活動而在阿布扎比、新加坡、馬來西亞、韓國、日本和澳洲工作，當中包括美食峰會、慈善節目、路演、永利客席廚師活動，以及亞洲50大最佳餐廳大獎。這些工作讓我有機會為不同文化背景的人士服務，從而更加了解世界各地的飲食喜好，以及改善自己的烹飪技巧，因此所有這些經驗都別具意義和珍貴。

Steamed lobster with 20 years aged Hau Diao and egg white

> Serving people of different cultural backgrounds helped me understand more about culinary preferences around the world and improved my skill sets

> 「為不同文化背景的人士服務，從而更加了解世界各地的飲食喜好，以及改善自己的烹飪技巧」

Barbecued suckling pig filled with minced shrimps top with caviar

FT: Have you observed cuisine evolving, both Chinese and western? Do they continue to influence each other?
TKF: The world is increasingly connected and people are travelling more, giving them the opportunity to experience different types of cuisine. Trends include diners choosing healthier dishes, such as organic ingredients, and beautiful presentation is also popular. Many western chefs use Asian ingredients in their cuisine, for example Sichuan spices have been widely introduced around the world.

FT: 你憑著在廚房中發揮的創意，以及在菜式中運用非傳統食材而享負盛名，會否因此仍然視自己為一個特定門派的廚師？
TKF: 雖然我較喜歡傳統的廣東烹調方法，但亦會運用如真空低溫烹調法和荔枝柴燒等其他技巧。科技和運輸的進步，令我能夠從全世界搜集到更多時令食材，例如目前客人相當喜歡的塔斯曼尼亞松露和雲南松茸。

FT: 你有否感到中式和西式餐飲有所轉變？兩者會否互相影響？
TKF: 世界的聯繫愈見緊密，人們四處遊歷的機會亦愈來愈多，因而令他們有機會體驗到不同種類的美食。選擇有機食材等更健康的食物，以及著重菜式外觀等趨勢亦日益盛行。很多西方廚師都會運用亞洲食材入饌，例如在世界各地得到廣泛採用的四川香料。

FT: 除中菜外，你會否享受烹調（及品嚐）任何其他類型的菜式？
TKF: 是的，我很喜歡意大利菜那天然和純正的味道；同時亦欣賞在日本菜式中每一項元素所著重的純正和簡約理念。

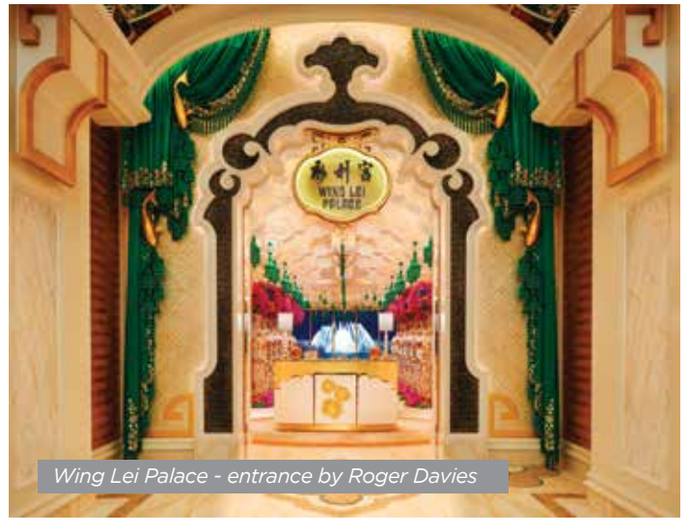
FT: 在事業生涯中你曾獲得多個獎項，當中有什麼成功秘訣？
TKF: 專心工作、細心聆聽、不斷學習、樂意接受新事物、用心對待客人、注重團隊精神、充分溝通和勇於承擔，都是不可或缺的工作態度。我們亦需要不斷追上餐飲業的潮流，從而為餐廳和客人帶來理想的菜式。此外，鞭策自己保持創新和變化亦

Assorted dim sum

FT: Do you enjoy cooking (and eating) any other kinds of cuisine than Chinese?
TKF: Yes, I value Italian food for its natural and authentic flavours while Japanese focuses on the purity and simplicity of each element within a dish.

FT: You've won numerous awards over your career. What's the secret to your success?
TKF: To focus, listen carefully, keep learning, be open-minded, service orientated, emphasise teamwork, communicate fully and be responsible. We also need to keep ourselves up to date on current trends in the food industry, which benefit both restaurants and their customers. Challenging ourselves to keep innovating and evolving is essential. Be passionate about what you are doing, and have the strength of your convictions to try new things.

FT: Are there any challenges you feel still remain, or have you achieved everything you set out to accomplish?
TKF: Every day and every guest is different and we need to constantly look to improve our performance to satisfy each one. It is exciting and challenging to motivate our team to perform better in order to consistently provide the highest quality service.



Wing Lei Palace - entrance by Roger Davies

相當重要。最後是熱愛自己的工作，以及懷著堅定的信念去嘗試新事物。

FT: 你目前是否仍然有任何挑戰有待完成，還是已經達到了所有訂立的目標？
TKF: 每天都是新的一天，同時每一位客人都獨一無二，我們需要不斷提升自己的工作表現，以每天都能夠滿足不同客人的需要。推動團隊達到更理想的表現，從而提供最優質的服務，確實是一項令我感到興奮的挑戰。

A Quarter-Century of Commitment

The creation of a forward-thinking founder looking to provide safe and great-tasting products, Donald's Fine Foods has gone on to become one of Canada's most trusted meat producers

From the moment Donald's Fine Foods was established in Vancouver, Canada, in 1993, the company's values were set in stone: exceptional customer service; fairness and trust; uncompromising quality; and a culture of safety.

1/4世紀的承諾

四分一世紀前，一位極具遠見的商家在加拿大創立了Donald's Fine Foods。其後，這間企業不斷茁壯成長，並致力為顧客提供既安全又美味的產品。今天，Donald's Fine Foods 已成為加拿大其中一間最受顧客信賴的肉類生產商

自 Donald's Fine Foods 於 1993 年在加拿大溫哥華成立開始，便一直秉承堅毅不撓的信念，除了為顧客提供卓越服務、建立公平和互信的關係及時刻維持對質量一絲不苟的態度外，更孕育了現今食品界不可或缺的安全文化。

這些保證令顧客對產品更放心，明白公司將繼續為大眾提供以蔬菜穀物餵養、不含抗生素、營養豐富及優質美味的豬肉產品。

過去 25 年，Donald's Fine Foods 一直在加拿大生產各類型優質食品，更出口到至少 25 個國家。公司擁有約 800 名高資歷員工，並與其他零售和食品服務合作夥伴提供 2,000 多種產品供顧客選購。

自創立而來，Donald's 時刻對行業的發展保持高度警覺性，並且投放大量資源在工廠服務、員工福利和管理方面。透過引入創新科技和

For customers, these guarantees continue to provide nutritious, delicious pork products raised on vegetable grain feed and without antibiotics.

The company has been producing quality food products in Canada for over a quarter of a century, exports to more than 25 countries, employs around 800 highly-qualified people and offers 2,000+ products through its retail and food service partners.

Throughout its history Donald's has quickly responded to developments within the industry, investing significantly in plant services, welfare and management. It looks to stay ahead through the introduction of innovation and delivering on its founder's vision of a boutique pork company dedicated to the highest possible standards.

These elements can be clearly seen in Donald's Savoury Choice line. A wide range of top-quality, ready-to-cook pork products that are innovative, fresh and perfectly seasoned include rack frenched, moisture loin boneless, belly, shoulder blade, tenderloin and false lean.

All products are verified Canadian pork, grown on Canadian family farms. The feed additive Ractopamine, which has been linked to health issues, is never used, and as per CFIA's standards, there are no regulatory antibiotics used in Donald's premium pork products.

Facilities are HACCP approved and the company works closely with the Canadian Food Inspection Agency to ensure the highest level of food safety and product quality. The company also holds CFIA Federal Certification, the highest standard of inspection available in Canada, and BRC Food certified, guaranteeing the standardisation of quality, safety and operational criteria.

實現創辦人致力建立一間最高規格精品豬肉公司的願景，公司一直希望能在行業中獨佔鰲頭。

在 Donald's 的 Savoury Choice系列中，不難察覺到這些成功元素。各款具創意、新鮮和經過精心調味的頂級優質即煮豬肉產品包括無骨豬鞍架、無骨豬扒、豬腩、豬肩胛肉、豬柳和豬頸肉。

所有產品均通過驗證，證明豬肉來自由加拿大家庭農場所養殖的加拿大豬隻。公司從不會使用與健康問題有關，俗稱『瘦肉精』的飼料添加劑萊克多巴胺。同時，Donald's 亦按照 CFIA 的標準，確保所生產的優質豬肉產品中沒有使用受管制的抗生素。

公司的生產工場除獲 HACCP 認證外，更與加拿大食品檢驗局緊密合作，以確保食品安全和產品質素均能達到最高水平。此外，公司亦擁有加拿大最高的檢驗標準 CFIA 聯邦認證和 BRC 食品認證，從而確保食品質量、安全性和操作標準能達到高水準。

Sharing the Delicious (and Safe) Taste of Quality

A food and wine tasting event enabled Angliss Beijing to demonstrate the quality and safety of its products to HORECA industry colleagues

Angliss Beijing recently held a food and wine tasting event with its wine industry customers at the Hilton Beijing. Although affected by the COVID-19 epidemic, the experience still attracted around 70 hotel, supermarket, restaurant and catering representatives who came to share their expertise and enthusiasm with colleagues.

To match the wine theme, Angliss Beijing selected President cheese, Kiri dairy products, beef snacks from New Zealand, duck liver pate and more for guests to enjoy. The attendees were impressed with the superior taste of the products, with many expressing interest in serving it at their own establishments.

As a responsible and professional food supplier, Angliss has always focused on food safety, especially in light of recent events. By selecting only first-class ingredients with proven health guarantees, the company is dedicated to ensuring customers can enjoy the flavour and benefits of its products while being reassured of their quality and safety.

美味分享及食安保障

安得利北京舉辦的美酒美食品鑒會為業界展示了其產品的質量及安全性

安得利北京與葡萄酒業界客戶於北京希爾頓酒店舉辦了一場美酒美食的品鑒會。 僅管活動期間受到疫情的影響，活動現場仍有近70名客戶到訪，包括酒店、超市、餐飲及餐飲愛好者等。

安得利北京為搭配葡萄酒主題，給現場客戶準備了總統芝士、凱芮乳製品小食、紐西蘭的牛肉小食、以及鴨肝醬和烤麵包等食品作為搭配。客戶們一致對乳製品和牛肉小食讚口不絕。

與此同時，大家也亦更了解安得利的服務和品質，並希望從更多渠道及平台直接購買到安得利的產品。安得利以食品安全為重，嚴選全球優質食材，務求令客戶們吃得健康，買得放心。

Dessert Expo Offers the Sweet Flavour of Autumn

A demonstration hosted by Angliss Shanghai showed participants the potential of incorporating top-quality ingredients in producing superior desserts

Angliss Shanghai recently invited dozens of distinguished customers and guests to attend a dessert expo at its Hangzhou branch. Featuring the theme 'golden autumn', the demonstration, hosted by Prince Li, Angliss Shanghai Pastry Consultant, presented guests with a number of creative desserts that highlighted the romantic colours of autumn

At the expo, Chef Li created five mouthwatering autumn themed desserts using high-quality ingredients supplied by Angliss Shanghai, including Boiron purées, President Whipping Cream, Kiri Cream Cheese and more. He also went into great detail about essential ingredients and tips for making each dessert for the benefit of the guests, who deeply enjoyed the demonstration, asked many intelligent questions and showing great interest in the wonderful world of dessert making. And of course the guests were given the opportunity to taste the desserts!

As well as emphasising the finer points of professional dessert making, the expo also enhanced the guests' awareness and recognition of the products supplied by Angliss Shanghai.

The expo was successfully held in an enjoyable and fun atmosphere, and Angliss Shanghai will continue to bring more creative products and sharing to its customers.

金秋之舞-秋季甜品分享會

Angliss Shanghai於甜品分享會內向客戶展示使用了優質食材的創意甜品

Angliss Shanghai 誠邀數十位尊貴的客戶，於杭州分公司舉辦了一場以金秋為主題的甜品分享會。 此次分享會由 Angliss Shanghai 烘焙顧問 Prince Li 主理，為賓客帶來數款秋季特色的創意甜品。

Prince 使用 Angliss Shanghai 供應的優質食材，如寶茸果茸、總統淡忌廉、凱芮忌廉芝士等，製造出五款美味甜品， 並於現場詳細地為客戶們講解每個甜點需要使用的食材及製作要訣，大家都認真地聆聽、積極地思考與提問，顯示出對甜品的興趣，另外，客戶們還有機會品嘗到每個甜品。

這樣大家不僅能加深此次分享會的要點，同時，也增進了客戶們對 Angliss Shanghai 所供應產品的認知與認可。

分享會在愉悅的氛圍中圓滿完成，未來，Angliss Shanghai 將繼續為客戶帶來更多創意作品和分享。

Peerless Products Offer Pathway to Perfect French Desserts

Angliss Shenzhen's hotel F&B clients received an excellent demonstration on using industry-leading products to create perfect French desserts from an expert practitioner

Angliss Shenzhen recently organised a two-day French dessert training course for its hotel F&B clients, led by the company's talented Chef Eric Song, Technical Consultant (Pastry). The course aimed to give clients a deeper understanding of superb Angliss products and how to get the most from them.

Over the course, Chef Song demonstrated the creation of five classic French desserts using outstanding Boiron purées and President and Galbani dairy products hugely popular throughout the pastry and dessert industry. By applying Boiron purée flavours to traditional chocolate and President and Galbani products to cheese-based desserts, Chef Song crafted a series of unique and unforgettable dishes. In terms of the selection of dairy products, Chef Song particularly values President Whipping Cream and Galbani Mascarpone, high-quality items that offer a fresh and long-lasting creamy texture and fragrance without masking the natural taste of fruit and chocolate.

With more than 16 years of baking experience at prestigious restaurants and international five-star hotels, Chef Song is familiar with producing a wide range of bread, pastry and chocolate classics. In particular, he has rich experience in the development of French desserts.

Participants in the course enjoyed Chef Song's flawless display of dessert making and gained an in-depth understanding of how to use these leading products to craft peerless dishes.

法式甜品培訓班

安得利深圳為客戶們示範了如何使用優質食材製作完美的法式甜品

安得利深圳烘焙技術顧問Eric 宋師傅，為安得利酒店的客戶們舉辦了一場法式甜品培訓班，是次培訓班為期兩天，目的是令我們的客戶對安得利的產品有更深的認識。

宋師傅於是次的培訓班給大家帶來了五款法式甜品的教學與展示，靈活地運用不同口味的寶茸果泥，來讓傳統的朱古力與芝士法式甜品喚醒夏日味蕾，令人一試難忘。在乳製品的選擇上，宋師傅喜愛使用總統淡奶油與格爾巴尼乳酪，帶來清新悠長的奶油香同時又不會遮蓋水果及朱古力的味道，讓人回味無窮。

宋師傅於大型企業、國際五星酒店擁有超過16年的專業烘焙經驗，熟悉各種蛋糕、麵包和朱古力裝飾的製作及應用，尤其在法式甜品的研發方面有著豐富的經驗。

參加該課程的學員欣賞了宋廚師長完美無瑕的甜點製作展示，並深入了解瞭如何使用這些領先產品製作絕世佳餚。

從大自然啟發的烘焙創新

INNOVATION INSPIRED BY NATURE

焙樂道的科學家在美國黃石公園的火山溫泉發現耐高溫 (70%-90%) 的天然酶，這種耐高溫的酶成為我們創新專利產品，能夠對麵包質構有極佳的改善，特別是讓甜麵包有非常好的化口性。

柔潤+麵包改良劑

Soft'r Melting

是一個獨特的新鮮科技，能夠讓你在製作自己的甜麵包產品時創造出優越的化口性口感質構。

在南極，在如此極端的區域，我們發現一種能夠在極低溫的情況下仍然能活躍，這代表了他們能在極低溫的冷凍麵團裡依然保持強度與耐受性，因此焙樂道的 interns strength 改良劑系列，尤其能夠適應不同類型的冷凍麵團與產品應用。

冷凍麵團系列解決方案

針對三種不同階段的冷凍麵團，所量身定做的改良劑

- Kimo + 愛斯基摩系列
  未發酵冷凍麵團
- 快步冷凍麵團改良劑
  預先醒發改良劑
- Double bake 達焙麵包改良劑
  為醒發冷凍麵團所設計

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Puratos
Reliable partners in innovation

American barbecue restaurant to open October

Over a year after opening their first successful restaurant co-venture, Kinship, chef-restaurateur duo Chris Grare and Arron Rhodes have combined again for another Central restaurant. Smoke & Barrel, an authentic American barbecue joint, will open in October, with Christopher Tuthill heading up the kitchen. The menu will see all-American meats, cooked slow-and-low using a traditional hickory wood-fired smoker.

www.kinshiphk.com

美式燒烤餐廳將於十月隆重開業

在成功開設首家合資餐廳 Kinship 的一年後，廚師兼老闆的 Chris Grare 和 Arron Rhodes 再次攜手合作，於中環開設另一家餐廳。這間將於 10 月開業、主打地道美式燒烤的 Smoke & Barrel 更聘得名廚 Christopher Tuthill 為其效力。全店均使用傳統山核桃木炮製慢煮地道美式烤肉。單看菜單，便已令人垂涎三尺。

Elephant Grounds launches largest shop yet

With an in-house bakery, roasting room and outdoor seating, homegrown coffee chain Elephant Grounds' new 7,000 square feet Hollywood Road location is its seventh and largest shop yet. The flagship store features the group's 'made in Hong Kong' identity as an independent micro-roaster and ice creamery and gives it a total operational footprint of over 20,000 square feet.

www.elephantgrounds.com

Elephant Grounds 開設本地最大型分店

標榜自家生產的咖啡連鎖店 Elephant Grounds 位於荷李活道佔地7,000平方呎的新店除了自家麵包工場，更設有烘焙室和室外座位，是集團旗下第七間亦是最大的新店。此旗艦店強調集團的『香港製造』概念，更設有獨立的微型烘烤爐和雪糕店，其總營運面積超過20,000 平方呎。

Mother Pearl opens for healthy bubble tea and more

New grab 'n' go Boba tea house Mother Pearl offers a healthy alternative for bubble tea devotees, serving textured teas with unique, house-blended vegan flavours, and ingredients made in-house from scratch. They include natural, low-glycemic sugar alternatives alongside chia, activated coal, turmeric, konnyaku, acai, and moringa, with superfood bowls, plant nutrient-loaded spinach and lentil empanadas and matcha granola bars.

www.motherpearl.com

Mother Pearl 推出一系列健康的珍珠奶茶飲品

主打外賣『波霸』奶茶的品牌新貴 Mother Pearl 最近為熱愛珍珠奶茶的顧客提供更多健康選擇。以自家製的材料和帶有純素風味及獨特質感的茶，在悶熱天氣為顧客帶來清新口感。這些創新成份包括天然及低升糖指數的蔗糖替代品，以及奇亞籽、活性炭、薑黃、蒟蒻、巴西莓和辣木，配以多款超級食物、植物營養豐富的菠菜和扁豆餡捲和抹茶燕麥能量棒，確是追求健康人士的不二之選。

Luxury mooncake with a difference

Royal Caviar Club has unveiled what it says is the world's first caviar mooncake. Created in limited quantities in collaboration with innovative chef Nicholas Chew, the mooncake is a luxury interpretation of the traditional mid-autumn pastry and includes Royal Caviar Club Cristal Caviar (10g), Australian winter black truffle, truffle potato and a soft and chewy, non-baked, snow skin outer coating.

www.royalcaviarclub.com

與別不同的豪華月餅

Royal Caviar Club 最近推出了號稱為全球首款的魚子醬月餅。對大眾來說，這款與創意大廚 Nicholas Chew 合作推出的限量月餅絕對是傳統中秋糕點的奢華版。當中的頂級食材包括 Royal Cristal 魚子醬 (10克)、澳洲冬季黑松露和松露薯蓉，配以煙韌軟熟、不經烘焙的冰皮，確實是今年中秋的新寵兒。

F&B industry bands together in face of continuing restrictions

Grappling with ongoing government-backed dining restrictions, Andō, Chef Agustin Ferrando Balbi's newly opened restaurant, and The Pontiac (no. 35 on Asia's 50 Best Bars 2020 list), a neighbourhood craft cocktail bar led by Beckaly Franks, recently joined forces in inter-industry solidarity to counter the economic fall-out. The collaboration saw menus and cocktails available between the two outlets, with sales paid respectively.

www.sevenrooms.com/reservations/andohk

限聚令生效 餐飲業攜手共渡時艱

為應對政府持續推行的限聚令及用餐限制，名廚 Agustin Ferrando Balbi 新開業的餐廳 Andō 以及鄰近由 Beckaly Franks 主理的雞尾酒吧 The Pontiac (2020 年度亞洲 50 大酒吧排行榜中名列第35位) 最近攜手合作，共度難關，並對抗生意因疫情和限聚令而受到的影響。透過是次合作項目，顧客可在 Andō 及 The Pontiac 隨意揀選在兩間餐廳餐牌內的食物和雞尾酒，大大提升了用餐的靈活度。

Korea launches Halal Restaurant Week Korea 2020

As part of its Halal Restaurant Week Korea to provide information about Muslim-friendly restaurants serving Halal foods and special offers, Korea Tourism Organization is posting 10 videos on its YouTube channel. They range from 'Halal K-Food Cooking Studio', showing simple Halal-safe Korean food recipes, to videos featuring Muslim expats in Korea sharing their views on popular Halal restaurants across Seoul.

www.youtube.com/c/wowkoreasupporters

2020年清真美食週於韓國舉行

作為韓國清真美食週的其中一個亮點，韓國觀光公社在其 YouTube 頻道發佈 10 段短片，介紹提供清真食品的穆斯林友好餐廳和特別優惠的資料。當中內容包括『清真食品工作坊』、示範簡單韓式清真食譜、以及由身處韓國的穆斯林僑民介紹在首爾市內最受歡迎的清真餐廳。

Soccer star forms poverty taskforce with food brands

Manchester United and England footballer Marcus Rashford has formed a taskforce in the UK with major food brands to help tackle hunger among children. The child food poverty group includes organisations such as Aldi, Asda, Tesco, Deliveroo, Sainsbury's and Kellogg's. Rashford also helped raise about US$26 million with charity Fareshare UK to supply meals to struggling families during the Covid-19 pandemic

www.manutd.com/en/news

足球明星與食品品牌組成『舒困工作小組』

曼聯和英格蘭球星馬古斯•拉舒福特 (Marcus Rashford) 最近於英國成立了一個由多間著名食品品牌組成的工作小組，以幫助解決兒童的飢餓問題。有份參與這解決兒童貧困問題的品牌組織包括奧樂齊 (Aldi)、阿斯達 (Asda)、特易購 (Tesco)、戶戶送 (Deliveroo)、森寶利 (Sainsbury's) 和 家樂氏 (Kellogg's) 等。在新冠肺炎疫情肆虐期間，馬古斯更為英國慈善機構 Fareshare UK 籌得約 2,600 萬美元，為困境中的家庭提供三餐。

Pizza Express closes 73 restaurants in UK

International Pizza Express chain is to close 73 restaurants in Britain, threatening 1,100 jobs, to financially restructure and save its remaining outlets and 9,000 jobs. The casual dining group has 355 UK restaurants and operates 150 outlets internationally. It is owned by Hony Capital, a Chinese company that bought it in 2014 for US$1.5 billion, hoping to expand the chain in China.

www.pizzaexpress.com

Pizza Express 關閉在英國 73 間分店

國際連鎖店 Pizza Express 將關閉其在英國 73 間分店的業務，以進行財務重組。雖然是次改動將令 1,100 位員工的生計受影響，但卻可維持其他店鋪的運作及保留 9,000 個職位。現時此休閒餐飲集團在英國共擁有 355 間餐廳，並在全球營運 150 間分店。Pizza Express 由弘毅投資 (Hony Capital) 於2014年以 15 億美元購入。弘毅投資是一家中資公司，當時的目標是希望擴大此連鎖店在中國的業務。

Mandarin Oriental welcomes back guests worldwide

A number of Mandarin Oriental's hotels across the world announced that they are opening doors and welcoming guests again. To mark the reopening, the iconic properties have introduced new packages and flexible offers designed to better accommodate and respond to the shift in travel during the COVID-19 era. Reopened properties include Mandarin Oriental, Milan, Mandarin Oriental, Washington DC and Mandarin Oriental, Geneva.

www.mandarinoriental.com

文華東方酒店歡迎全球旅客入住

全球多間文華東方酒店最近紛紛重新開業，並歡迎來自世界各地的旅客入住。為紀念這業務上的里程碑，各文華東方酒店均特地推出了全新的特惠套餐和靈活優惠，旨在更貼心地應對旅客因新冠肺炎而需要作出的特別安排。是次重開的酒店包括米蘭、華盛頓和日內瓦的文華東方酒店。

Hotel Plus 2020 concludes successfully in Shanghai

The Hotel Plus 2020, hosted by Shanghai Sinoexpo Informa Markets, recently took place at National Exhibition and Convention Centre in Shanghai, where the three-day event saw more than 110,000 professional visitors develop business networking with industry peers. The show reaches an exhibition area of 210,000 square metres and attracted 2,100+ exhibitors, covering eight exhibition halls.

www.hdeexpo.com/en-us

Hotel Plus 2020 於上海圓滿結束

由上海博華國際展覽有限公司 (Shanghai Sinoexpo Informa Markets)主辦的 2020 國際酒店及商業空間博覽會 (Hotel Plus 2020) 於上海國家會展中心舉行。此為期三天的活動吸引了超過 11 萬名同業及旅客蒞臨，並建立業務網絡。會場的展覽面積達 210,000 平方米，共覆蓋八個展廳，並吸引了 2,100 多家參展商參加。

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上海安得列郎晴食品貿易有限公司 - 杭州分公司
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Angliss Guangzhou Food Service Limited
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成都安得利福斯食品有限公司
四川省成都市郫都區工業港北片區港通北四路870號2樓
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- Chongqing Branch
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成都安得利福斯食品有限公司 - 重慶辦事處
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- Kunming Branch
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成都安得利福斯食品有限公司 - 昆明辦事處
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Other Branches

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

foodtalk 名廚坊
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香港新界葵涌葵豐街47-51號 (取貨點)
T. +852 2615 0822 | F. +852 2615 0855

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

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

Sweet la Vie
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
香港新界葵涌葵豐街47-51號
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www.sweetlavie.com.hk

Him Kee Food Distribution Company Limited
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謙記食品貿易有限公司
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Natural and Organic Global Limited
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安機源優質食材有限公司
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Miumi International Food Company Limited
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御海國際食品有限公司
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Linson Global Seafood Trading Limited
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Gourmet Cuisine Hong Kong Limited
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高美食材香港有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期6樓A室
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Gourmet Cuisine Macau Fine Food Limited
Em Macau, Rua Dos Pescadores N°S 166 – 190, Industrial Veng Hou 10° Andar B
高美澳門優質食品有限公司
澳門漁翁街166-190號永好工業大廈10樓B室
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Lou Lou Food Market
47-51 Kawi Fung Crescent, Kwai Chung, N.T., Hong Kong
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Angliss Singapore Gourmet Partner Pte. Ltd
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Gourmet Partner (M) Sdn Bhd
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to serve all food service and retail customers.

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PURE SOUTH
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Puratos
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