

ISSUE **57**
SPRING 2021

foodtalk

MAN OF THE WORLD Alex Gaspar of The Londoner Macao

ELIXIR OF LIFE Drink in the health of kombucha

STRAIGHT FROM THE HEART Chef Antonin Wang of Ritz-Carlton Sanya Yalong Bay

FOOD GLORIOUS FOOD Angliss China events are a celebration of cuisine

A Passion for Progress

Erwin Sikkenga

Sheraton Hong Kong Hotel & Towers



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Welcome to the 57th issue of foodtalk!

Entering a new season presents the perfect opportunity to review where we are and what we have achieved, set fresh targets and focus on making improvements moving forwards.

The first thing to make clear is the pride we should all feel in what we have accomplished over the past year, in spite of the challenges presented by COVID-19. Angliss has maintained its standing at the head of our competitive industry, thanks to the hard work, discipline and determination of every team member.

From the very start when it became clear that this would not be a short-term issue we worked even more closely with our suppliers to guarantee supply chains would hold stock sufficient to serve our customers at any time. We simultaneously introduced industry-leading levels of hygiene safety, to ensure logistics and warehousing remained contamination free.

Another Angliss advantage is the diversity of our operation and our subsidiaries' offerings, and our own Ready To Eat (RTE) production facility, which means we can offer a one-stop solution for our clients.

An upcoming development is our new Ready to Cook range, which will be launched over the next few months. This innovative solution will be the next focus in supporting our customers post-pandemic. A wide selection of high-quality products are cooked, prepared and frozen ready for clients to simply heat and serve. They include sous vide, portion cuts, different styles of braised/stewed meat, frozen vegetables, sauce and stock reductions, etc.

These measures should give us all the confidence that as the market continues to recover, Angliss will be perfectly placed to resume operations.

This issue we again have exclusive interviews with some of Asia's top up-and-coming culinary stars, alongside the usual news and features.

Enjoy the issue!

Johnny Kang
CEO - Asia

第57期的foodtalk隆重登場！

踏入新一季，意味著我們是時候該審視自己的發展步伐及定位，回顧我們所取得的成就，並訂立新目標和着眼於改進產品，務求繼續向前邁進。

首先要表明的一點是，雖然我們需要面對新型冠狀病毒肺炎所帶來的挑戰，但我們仍然為過去一年所取得的成就深感自豪。安得利能夠在這個競爭激烈的行業中保持領先的地位，全賴我們每一位團隊成員的努力、自律和決心。

當意識到一切將會是一場長期的作戰時，我們與供應商的合作便變得更為緊密，以確保供應鏈的運作穩定，貨源充足，且能隨時供貨予顧客。同時，我們亦實施了領先業界標準的嚴格衛生安全措施，以保證產品在物流和倉儲的過程中不會受到污染。

安得利的另一項優勢，是我們的經營模式非常多元化。我們的附屬公司能夠提供各式各樣的產品和服務，而且我們設有自家熟食生產設施(RTE)，能夠為顧客提供完善的一站式解決方案。

接下來的重點發展項目將會是於未來數月內推出的全新一系列即食產品(Ready to Cook)。這創新的解決方案將會主要應對顧客在疫情過後的需求。林林總總的優質產品會預先經過烹煮、料理及急凍，顧客只需翻熱食物，便能輕鬆品嚐到美味的菜餚。這些即食產品包括經真空低溫烹調的食物、經精心切割的肉品、各式燉 / 燴肉、急凍蔬菜、醬料及濃縮湯汁等。

只要順利推行上述方案，我們便有充分的信心，隨著市場逐步復甦，安得利的營運將會恢復正常，回復最佳狀態。

今期我們同樣有幸邀請到多位在亞洲數一數二、前途無可限量的飲食界名人進行獨家專訪，亦會和大家分享最新資訊及專題報導。

希望各位喜歡今期的內容！

江文喜
亞洲區首席執行官

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foodtalk



Editor in Chief / 總編輯：
James Stephen
Editor / 編輯：
Vivian Lau
Project Manager / 項目統籌：
Wisteria Lo
Creative Director / 設計及藝術總監：
Fanky Fu
Translation / 翻譯：
Spear Translation

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**Angliss Hong Kong Food Service
Limited**
47-51 Kwai Fung Crescent,
Kwai Chung, N.T. Hong Kong
T. +852 2481 5111
F. +852 2489 8861
info@angliss.com.hk
www.angliss.com.hk

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安得利香港餐飲有限公司
香港新界葵涌葵豐街47-51號
電話 +852 2481 5111
傳真 +852 2489 8861
info@angliss.com.hk
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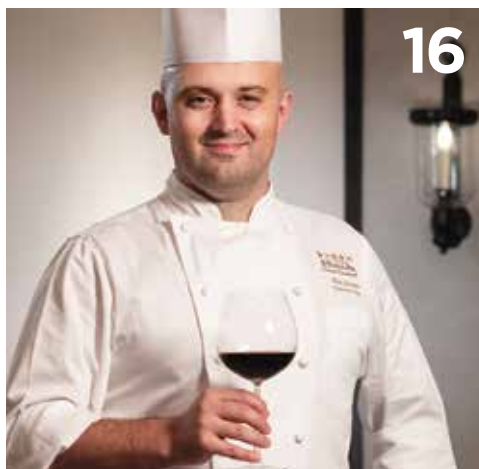
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Making the Connection

Photography by Chris Luk and courtesy Sheraton Hong Kong Hotel & Towers

Erwin Sikkenga, Director of F&B at Sheraton Hong Kong Hotel & Towers, discusses his innovative approach to hospitality operations ranging from management, training, sustainability and social media

FT (Foodtalk): What first drew you to the F&B industry after qualifying in both facility management and international hotel management?

ES (Erwin Sikkenga): I first studied facility management because of my father's influence, but quickly discovered how diverse it was, covering all kinds of operations. Catering was a key part of this and an even greater component of my next course of study, international hotel management, which was what really ignited my passion for the hospitality industry. It was around this time I began cooking at home a lot, as my parents were always busy. But although I enjoy cooking, and often spend time in the kitchen working closely with chefs, I knew it was F&B management where my passion lay and it helps that I have strong people skills. My role now is to create big ideas and work with chefs on promotions that delight customers.

連繫彼此 共同邁進

香港喜來登酒店餐飲總監 Erwin Sikkenga 分享自己在酒店營運方面採用的創新經營方針，包括管理、培訓、可持續發展及社交媒體等範疇

FT (Foodtalk): 你獲取了設施管理和國際酒店管理雙學士學位後，是什麼原因最先促使你投身餐飲業呢？

ES (Erwin Sikkenga): 我一開始修讀設施管理，是因為受到我父親的影響，但我很快便發現到設施管理其實是非常多元化的，當中涵蓋各式各樣的經營模式。而餐飲業便是設備管理中重要的一環，更在我其後修讀的國際酒店管理中佔有舉足輕重的地位，這正正是燃起我對酒店業的興趣之真正原因！大約在那時開始，我常常在家煮食，因為我的父母總是十分忙碌。不過，雖然我非常享受烹飪，亦長時間待在廚房與各大廚緊密合作，但是我知道，餐飲管理才真正是我的熱誠所在，這助我



Seafood selection

☞ It's now vital to understand your customer, what they want and why they come to your establishment – is it value for money, location, its reputation or the chef? ☞

「我們必須深入了解顧客，知道他們需要什麼，以及為什麼會選擇光臨你的酒店或餐廳。我們亦要問問自己，自身的價值是在於價錢、位置、聲譽還是大廚？」

FT: How did you get opportunities in the UK and then China earlier in your career? What appealed about China, in particular?

ES: I got the opportunity to spend time in Bath in the UK as part of an internship, and it was invaluable being my first overseas experience. Coming from nearby Netherlands it was a kind of user-friendly trial to see if I could handle international assignments, and also improved my communication skills. After backpacking through Asia, including China, which was then rapidly developing and already ahead of the rest of the world. Skyscrapers and subways took mere months to build! Combined with its rich history and culture it was so intriguing. It also offered opportunities and challenges outside my comfort zone, at a time when I needed practical work experience. I got a placement at the Holiday Inn in Shenzhen, where I opened the western restaurant, a steak house. The long days while getting my hands dirty represented a perfect training opportunity!

FT: What are the challenges of working for luxury hotels in Asia regions where there's a growing market but equally growing competition? How do you anticipate and meet local demands?

ES: Well let's say first that competition is a great driver. While it may at one time have been possible to get away with offering a 'standard' product, that's no longer

增進待人接物的技巧。我現在所擔當的角色是要想出創新的好主意，並與各大廚緊密合作，推出讓顧客感到滿意的推廣方案。

FT: 我知道你在初投身職場時，先後到英國及中國發展。你是怎樣取得這些機會呢？中國市場對你來說有什麼吸引之處？

ES: 我有幸在英國巴斯取得實習的機會，那是我第一次待在海外工作和生活，所以對我而言是非常寶貴的體驗。我來自鄰近英國的荷蘭，在英國工作對我來說是十分便利而甚具益處的嘗試，讓我了解到自己是否有能力處理國際餐飲業務，亦有助提升我的溝通技巧。其後，我到亞洲展開背包旅行，到訪中國等地，發現中國正迅速發展，並已超越世界各地，摩天大樓及地下鐵路竟然只需數月便建成，加上中國擁有深遠而濃厚的歷史及文化背景，令這個國家更具魅力。在我需要實際工作經驗時，中國市場亦提供很多機會及挑戰，讓我可以踏出舒適圈。後來，我在深圳假日酒店取得實習的機會，而我之後開設的扒房便正正是選址深圳。實習時，我凡事都親力親為，全力以赴，沒有白費如此寶貴的培訓機會！

FT: 亞洲地區的高級酒店市場雖然正在增長，但同時業內競爭亦日益激烈。你能告訴我們，在亞洲地區的高級酒店工作時面對着什麼挑戰呢？你預期本地會有什麼需求？你有沒有什麼應對方法呢？

ES: 業內競爭其實是良好的推動力。以前我們或許可以推出「合格」的產品勉強應付，但現在情況完全不一樣了。現時的亞洲消費者更具學識，更了解自己的需求，對產品質素的要求亦大大提高。這意味著我們必須深入了解顧客，知道他們需要





Sea urchin cold beancurd

the case. The modern Asian consumer is now far more educated and aware, and expect quality. This means it's now vital to understand your customer, what they want and why they come to your establishment and ask yourself if it is value for money, location, reputation or the chef? It's crucial to understand this and while there may on the surface be similarities between restaurants, they all have their own identity, and diners totally get that. So as an operator I need to ask, who is my focus group for best return? What competition exists and can I take a piece of their pie while keeping guests happy – and returning!

FT: What's the secret to effectively managing multiple outlets?

ES: I need to emphasise that it's never a one-man show. There are many people involved, and I rely heavily on my talented managers. Great synergy and communication is essential and all outlets need to be connected, supporting each other and be aware of the

什麼，以及為什麼會選擇光臨你的酒店或餐廳。我們亦要問問自己，自身的價值是在於價錢、位置、聲譽還是大廚？清楚了解自身的價值及定位是非常重要的。雖然各間餐廳表面上看起來十分相似，但其實全都具備自身的特色，而一眾食客都非常明白這些餐廳的特別之處。所以作為經營者，我必須清楚了解，能帶來最大收益的目標群眾是誰？業內的競爭如何？我能否分一杯羹？同時我亦要確保顧客感到滿意，並獲取利潤！

FT：你能夠有效管理多個營運點，當中有什麼秘訣？

ES：我需要強調一點，餐飲營運從來都不是一場獨角戲，當中需要很多人參與，而我便非常倚重一眾有才幹的經理。有良好的協作和溝通是至關重要的，而所有營運點亦需要建立連繫，彼此支援，並清楚了解大家共同的願景和最終目標。這需要具透明度、靈活性及反饋，當然還有團體合作！所以我們需要預先籌劃和預估可能會出現的情況，尤其是當你知道營運上即將面臨嚴峻的挑戰。及早提出和應對問題，同事才可作出相應的支援。經營方式需以解決方案為導向，並以對行業的認知為基礎。要謹記不要誤墮陷阱，並要保持靈活變通。



Oyster and Wine Bar

“ My role now is to create big ideas,
work with chefs on promotions that delight customers ”

「我現在所擔當的角色是要想出創新的好主意，並與各大廚緊密合作，
推出讓顧客感到滿意的推廣方案」

shared vision and end goal. This requires transparency, flexibility and feedback. Teamwork! So planning ahead and anticipation are crucial, especially when you know intense days of operations are coming. Raise and address concerns early so colleagues can offer support. The operation needs to be solution driven and underpinned with an understanding of the business. Don't fall into traps and remain flexible.

FT: Being highly focused on staff development, what are your priorities when it comes to training and development?

ES: While I'm not a trainer, it's important to lead by example and let team members see you make valid, strong decisions. When facing issues with associates it's equally important to identify them and discuss solutions. For managers we create personal development plans and they can also get training exposure in other hotels and restaurants within the group. People are comfortable falling back on old habits and outdated work practices, so it's necessary to expose them to new concepts, systems and approaches. In general Hong Kong is still very traditional, but innovation is now being embraced more quickly.

FT: You have held several business council chairman positions – what did these involve and why did they appeal?

ES: The role functions like the glue between our 11 hotels in Hong Kong. It involves looking after our common interests, set common goals, enhance training and raise sustainability. We utilise the strengths of each hotel and share best practices. When asked to fulfill this role I gladly took the opportunity. I found it very motivating and stimulating working with colleagues from other properties, discussing mutual challenges and achievements that allow us to become better and stronger.

FT: Has social media become disproportionately important? What's the secret to harnessing it effectively?

ES: In Hong Kong consumers want to deep-dive into the story behind the food; they love to know about issues around sustainability, methods of farming or its nutritional benefits. Utilising social media means capturing people's imagination by providing a back-story incorporating these issues, explaining how and why we make our decisions.

FT: 我知道你非常著重員工的發展，那麼在培訓和發展方面，你的優先考量是什麼？

ES: 雖然我不是培訓師，但我仍會以身作則，讓團隊成員看到我作出有效而堅定的決策。而與合作夥伴共事時，同樣需要釐清問題所在，然後商討出解決方案。至於經理方面，我們會制定個人發展計劃，並安排他們到集團旗下的其他酒店及餐廳進行培訓。人們大多偏向維持一貫以來的舊有習慣和採用過時的工作模式，所以我們需要向他們灌輸新的概念、系統和處事方式。整體來說，香港市場仍是非常傳統，但現時已越來越接受創新的想法。

FT: 你擔任多個商會的主席，能跟我們分享你需要履行什麼職務嗎？你又為何決定擔任這些職位？

ES: 這些角色就像漿糊一樣，讓我們在香港的11間酒店「緊黏」在一起。當中的職務包括維護我們的共同利益，確立共同目標，加強培訓及提高可持續性。我們善用各酒店的長處，並分享理想的經營方式。我獲邀出任主席，便欣然接受。因為



Teppanyaki



FT: You are committed to sustainability and the environment. How have you managed to incorporate this into F&B operations at Sheraton Hong Kong?

ES: Society is excessively using resources that are running out and we all have an obligation to address this. Ways to achieve this include sourcing ethically and limiting food waste, using new tools and educating people on how they can contribute. Our company ensures we are thinking about the community and the environment in everything we do, not only focus on business. People can only consume so much, so we try not to overproduce. There are many ways to support environmental friendly ways of working. We might spend a bit more on these goods, but the return is priceless. Education is still needed but we are heading in the right direction.

FT: You have said you see “food as art” – can you explain the context of this, and how you interpret it?

ES: The visual appeal of food is similar to art. The contemporary fine dining experience is like creating art on the plate. Chefs are artists, the way they turn raw

我認為與來自其他酒店或餐廳的同行共事，能互相激勵，並令我深受啟發。我們亦探討共同面對的挑戰和所取得的成果，使我們能越做越好，變得更為強大。

FT：你認為社交媒體對業務的影響是否過大？要有效駕馭社交平台，當中有什麼秘訣？

ES：香港的消費者希望深入了解食物背後的故事，亦會想知道有關可持續性、耕種方式及營養價值等方面的資訊。使用社交媒體使我們能藉分享背景故事，提供大家感興趣的資訊，說明我們如何和為何有此決定，來引起大眾的興趣。

FT：我知道你一直非常重視可持續發展和環保。你怎樣將這些元素融入香港喜來登酒店的餐飲營運？

ES：社會大眾過度使用快將耗盡的資源，我們全都有義務作出相應的行動。要保護地球資源，我們需要在合乎道德規範的情況下採購食材，減少廚餘，使用新工具，教導大眾可以如何為環保出一分力。我們公司確保我們在做任何事時都會為社區和環境著想，而不是只關注商業利益。人們能食用的份量有限，所以我們要盡量避免過度生產。支持環保的工作模式非常多元化，我們可能會因此花費多一點，但所帶來的回報卻是無價的。大眾仍需繼續接受教育，但我們正朝著正確的方向邁進。

“Great synergy and communication is essential and all outlets need to be connected, supporting each other and be aware of the shared vision and end goal”

「有良好的協作和溝通是至關重要的，而所有營運點亦需要建立連繫，彼此支援，並清楚了解大家共同的願景和最終目標」

and rough material into something refined, delicate and beautiful. I am constantly astonished by the amazing dishes I see and the skill of these kitchen magicians. I'm not necessarily talking about luxury or premium ingredients; dishes don't always need to be overly complex in order to please the customer. One perfect ingredient, beautifully presented, can be visually stunning.

FT: As a Dutch national, can you explain why your country's food has not caught on internationally as other European cuisine has?

ES: We're missing the refined finesse other cuisines offer, everything is heavy and robust – meals suitably for colder climates! We create food designed to fill stomachs. On the plus side we are adaptable, and have had to be creative, taking influences from around the world. For example, Indonesian flavours dating back to our colonial times, although of course adjusted to the taste of local consumers, using less spice.

FT: 你曾說過你視「食物為一種藝術」，你能進一步說明嗎？你又會怎樣詮釋這句話呢？

ES: 食物的視覺吸引力與藝術很相似。當代的高級精緻餐飲就像是在碟子上進行藝術創作。廚師如同藝術家，讓未經加工、粗糙的原材料，蛻變成精緻、典雅而美麗的事物。一道道的精彩菜式、以及烹飪界的魔術師所展現出之精湛技巧總是讓我感到驚喜絕倫。我不是說一定要採用奢華或頂級的食材，一道菜式要令顧客滿意，不一定要過於繁複。選用一款完美的食材，再以精巧的方式呈現，便足以在視覺上驚豔眾人。

FT: 你作為荷蘭人，能說明一下為什麼你國家的食物未有如其他歐洲菜式般風靡全球？

ES: 我們國家的食物不如其他菜式般精緻，全都味道很重，偏向濃味——是適合氣候較寒冷之地的菜餚；我們烹調食物是為了果腹。往好的方向看，我們適應力強，亦具備創意，深受世界各地菜式之影響。舉例來說，當中的印尼式菜餚便可追溯至我們的殖民時代，不過，我們會因應本地食客的口味作出適當的調節，如少放一些香料。





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Best-Kept Beverage Secret?

Not only delicious, kombucha has multiple health benefits, which are only recently becoming better understood

While the name kombucha may be recognisable, many will have not yet had the opportunity to sample this slightly effervescent, sweetened black or green tea beverage.

If this sounds like you, you owe it to yourself to check out the healthy yet delicious drink, which is growing in popularity and now widely available. But what exactly is it, and what it makes it good for you?

Hardly a new innovation, kombucha is a fermented tea that has been consumed for thousands of years, especially in Manchuria, where it is a national drink, Russia and Eastern Europe. It's made by adding certain strains of bacteria,

不為人知的神秘飲品？

康普茶不只味美，更具備眾多保健功效，卻最近才逐漸為人所熟悉

很多人或許聽說過康普茶這個名字，卻仍未有機會品嚐這種帶有輕微氣泡及加入了糖份的紅茶或綠茶飲品。

如果你也是上述這類人的其中一份子，便一定要試試這款健康又好喝的飲品。康普茶越來越受歡迎，現時在不少地方都能找得到其蹤影。但這款飲品實際上是何方神聖？對我們身體又有何益處？

yeast and sugar to black or green tea, then allowing it to ferment for at least a week.

It is manufactured and sold commercially around the world and can also be made at home, although care must be taken as contaminated or incorrectly fermented kombucha can cause health problems.

The beverage's single greatest property is as a source of probiotics, the healthy bacteria found in the gut that can improve a wide variety of issues including inflammation, digestion and even weight loss. However, kombucha also contains antioxidants that can kill harmful bacteria, especially Candida yeasts, and fights free radicals, the reactive molecules that can damage cells. It may also help manage type 2 diabetes and reduce blood sugar levels.

It is believed to improve liver and kidney function by up to 70%, especially when made with green tea. It has been shown to suppress the growth of undesirable bacteria and yeasts, and may reduce heart disease risk.

And on top of all this, kombucha is delicious!

康普茶其實不是什麼創新的飲品，而是一種已有數千年歷史之久的發酵茶，於中國東北、俄羅斯及東歐等地尤為普遍，在中國東北更被當地人奉為「國民飲品」。要製作這款茶，只需將細菌、酵母和砂糖加進紅茶或綠茶中，然後讓茶發酵至少一星期。

這款飲品在全球各地廣泛生產及出售，亦可以在家自行製作。不過如果選擇在家自製，製作過程中便要加倍留神，要是茶受到污染或發酵不當，可能會損害健康。

康普茶最大的特色在於其富含益生菌。益生菌是一種出現在腸道內的益菌，能為人體帶來很多好處，包括舒緩炎症、促進消化，甚至有助減肥。不僅如此，這款飲品還蘊含抗氧化成份，有效消滅害菌，特別是念珠菌，亦有助抵抗活性分子游離基對細胞的侵害，更有可能抑制2型糖尿病及降低血糖水平。

據說這款茶能提高肝臟及腎臟功能達70%，若飲用以綠茶製作的康普茶，功效更為顯著。而且事實證明這款飲品能抑制有害的細菌及酵母菌增長，更有機會減低患上心臟病的風險。

而更重要的是，康普茶非常美味，讓你一喝便愛不釋「口」！





Sense of Community

Photography courtesy The Londoner Macau

Chef Alex Gaspar, Executive Chef of The Londoner Macau, draws on his Portuguese ancestry, South African upbringing and Asian influences in managing the 10 restaurants he leads

FT(Foodtalk): What was it like training as a chef in South Africa, as opposed to Europe, as far as you are aware?

AG(Alex Gaspar): Since many of the top chefs in South Africa



were trained in Europe or are European the base is rooted in the same classical French techniques. The only difference is that I had the opportunity to work with some very interesting exotic local ingredients such as venison, crocodile and ostrich, and apply those classic techniques to them.

FT: As a South African of Portuguese descent working in Asia, you have a lot of influences to draw on when creating menus and dishes. Do all these elements play a part in your culinary identity?

AG: They definitely do! I've lived in Asia for 14 years, and love combining Asian ingredients into western cuisine. I want my guests to feel a sense of excitement when enjoying a dish. There should be bright flavours with pops of acidity and spice when it's called for.

多元匯聚 心繫社群

澳門倫敦人酒店行政總廚Alex Gaspar擁有葡萄牙血統，在南非長大，並深受亞洲文化的薰陶。他的多元背景從其主理的10間餐廳之管理方式中便可見一斑

FT(Foodtalk): 我知道你在南非深造廚藝，你能跟我們分享一下，這與在歐洲接受培訓有什麼不同之處？

AG(Alex Gaspar): 其實南非有很多頂尖大廚都曾在歐洲接受培訓，又或是歐洲人，所以他們的廚藝大多同樣以傳統法式烹飪技巧為基礎。當中唯一的分別是，我有機會接觸鹿肉、鱷魚及鴛鴦等有趣而珍奇的本地食材，並能夠以傳統的烹飪技巧精心烹調這些食材。

FT: 你是擁有葡萄牙血統的南非人，加上在亞洲工作，所以在創作餐單及烹調菜式時會取材自各式各樣的文化元素。這些元素對你的廚藝有沒有帶來什麼影響？

AG: 當然有影響！我在亞洲住了14年，一直很喜歡將亞洲的食材融入西方菜式。我希望我的賓客在享用菜餚時感到喜出望外。食物應該巧妙地糅合酸和辣等味道，為顧客帶來煥然一新的味覺享受。

FT: 你在南非、美國及澳門等多個不同地方，烹調一道道讓食客深感滿意的美食，當中主要的得著是什麼？

AG: 其實無論在世界上任何地方，讓食客感到滿意的秘訣都是一樣的，就是要採用優質的食材，並滿懷熱誠地用心烹調。



Churchill's Table dining area

☺☺ I want my guests to feel a sense of excitement when enjoying a dish. There should be bright flavours with pops of acidity and even a bit of spice when it's called for ☺☺

「我希望我的賓客在享用菜餚時感到喜出望外。食物應該巧妙地糅合酸和辣等味道，為顧客帶來煥然一新的味覺享受」

FT: What are your main takeaways in terms of keeping diners happy in as contrasting countries as South Africa, the US and Macau?

AG: The recipe to happy diners is the same anywhere in the world – great quality ingredients, cooked with passion and care.

FT: You have had two stints in Macau – what's the appeal of this tiny place other than your shared Portuguese background?

AG: I do appreciate the Portuguese influence, but I think the greatest appeal is that working as a chef in Macau is very exciting, there is always something happening like a special promotion, a guest chef or a new restaurant opening.

FT: 我知道你在澳門工作過兩段時間，除了是因為澳門和你有共同的葡萄牙文化背景外，這個細小的地方對你而言還有什麼吸引之處？

AG: 我的確很高興澳門同樣受到葡萄牙文化的影響，不過我想當中最吸引之處是，在澳門擔任大廚非常新鮮刺激，往往會有有趣的事情發生，如參與特別的推廣活動，擔任客席廚師，或是出席新餐廳的開幕儀式等。

FT: 你要監督10家截然不同的餐廳，當中最大的挑戰是什麼？

AG: 我認為當中最大的挑戰是要確保每一家餐廳都具備自身的故事及鮮明的特色。每當有新餐廳開張，我便會與各間餐廳的廚師一同反覆雕琢鑽研，為餐廳創造出標誌性的特色，並確保推出的菜式能充份呼應餐廳的故事。而另一項挑戰是無論什麼類型的菜式，都要維持食物一貫的質素。你要把每一道菜式，都當作是最後一道菜式般用心製作，所以我們一直致力秉承這個信念，確保每一道菜式都盡善盡美。



Homemade gin and grapefruit cured scottish salmon



FT: What are the main challenges in overseeing 10 diverse restaurants?

AG: Ensuring each restaurant has its own story and identity. Once this is established I work with the chefs of each restaurant to really refine it, create signature touches and make sure the cuisine always reflects this story. The other challenge is consistency, no matter the cuisine type. You are only as good as your last plate, so we strive to always guarantee this.

FT: Why did you decide on a Mediterranean theme at showpiece The Londoner Macao restaurant Churchill's Table?

AG: It is key for our restaurants to be diverse, and since we will also have the Gordon Ramsay Pub and Grill, serving all the British favourites, we wanted Churchill's Table to follow a different direction. Hence the cuisine here was inspired by the travels of Sir Winston Churchill and includes nods to England, France and even Morocco.

FT: You opened North Palace, although you already have at least one other northern Chinese restaurant. Is this style becoming very popular? And what makes The Mews different from other Thai restaurants?

AG: Northern Chinese cuisine is certainly a favourite. What makes North Palace special is that we encompass all of the cuisines of the region, Beijing, Shandong and Inner Mongolia, incorporating live show kitchens. Signature

FT: 我知道澳門倫敦人酒店的邱吉爾餐廳以地中海式美食作為主題，你能分享一下為什麼會有此決定嗎？

AG: 因為我們的餐廳需要非常多元化。我們已經設有 Gordon Ramsay Pub and Grill，為大家提供各式英式美食，所以我們希望邱吉爾餐廳 (Churchill's Table) 能有另一個不同的主題。而且，邱吉爾餐廳所推出的菜式是受到經常出遊的溫斯頓·邱吉爾爵士啟發，因而帶有英國、法國、甚至是摩洛哥等地的元素。

FT: 你還開設了北方鳴苑，我知道你之前已經至少開設了一間中國北方菜餐廳。中國北方菜是否越來越受歡迎？另外，你能告訴我們，妙·泰與其他泰式餐廳有什麼不同之處嗎？

AG: 中國北方菜的確非常受歡迎。而北方鳴苑的特點在於我們匯聚了北京、山東及內蒙古等中國北方各地區的傳統名菜佳餚，更設有開放式廚房，為食客即席烹製美食。招牌菜包括北京烤鴨及烤有機全羊，別具北方鳴苑的獨有風味。而妙·泰亦十分與眾不同，因為菜式由知名大廚主理。總廚 Suraja 曾與多位數一數二的泰國名廚共事，並從中創出自身的獨家菜式。餐廳的菜單中除了囊括你預想得到的傳統泰式美食外，更包括一些你意想不到的菜式，而且蔬菜和香料均嚴選自泰國本地的有機農場。

FT: 你還會有時間待在廚房烹調美食嗎？還是說，你現時專注於管理財務及餐廳員工？

AG: 雖然我確實大部份時間都在處理行政事務，但在餐廳的繁忙時段，你仍會在廚房發現我的身影。對我來說，與我的廚房團隊維持聯繫是非常重要的，而我亦需要和賓客保持溝通，以收集他們的反饋。



Charcoal grilled slow-cooked US beef rib with condiments

“ Ensuring each restaurant has its own story and identity
...create signature touches and make sure the cuisine always reflects this story ”

「確保每一家餐廳都具備自身的故事及鮮明的特色…為餐廳創造出標誌性的特色，
並確保推出的菜式能充份呼應餐廳的故事」

dishes include roast Beijing duck and organic whole lamb, unique to North Palace. The Mews is very different because the cuisine is chef driven. Chef Suraja has worked for some of Thailand's most famous chefs and created her own unique style. The menu has the familiar Thai flavours you would expect but with some extraordinary combinations and a remarkable selection of vegetables and herbs sourced from organic farms in Thailand.

FT: Do you still get any kitchen time or is your focus now on budgets and staff management?

AG: While I do spend much more of my day on administrative tasks, you will always find me behind the stove at busy restaurant times. Its important for me to stay connected with my kitchen teams and also with guests to get their feedback.

FT: You won the silver medal in the Junior World Culinary Championships in Dublin, Ireland, in 2004 and were selected as the Sunday Times South African Chef of the year in 2007. Beyond the accolades, why did these matter to you?

AG: I'm quite competitive so love participating in these

FT: 我知道你曾於2004年在愛爾蘭都柏林舉行的青年世界廚藝大賽中贏得銀牌，更於2007年獲南非《星期日泰晤士報》選為年度大廚。除了獲得認可，這些獎項對你而言還有什麼重要意義？

AG: 我為人挺好勝的，所以很喜歡參加這些類型的活動。這些獎項對我來說非常重要，因為這代表著我為準備比賽付出的努力和堅持得到肯定。參加世界大賽時，我仍年少，但我和我的團隊在足足近兩年時間內，每個星期都反覆練習烹調菜式，直到接近完美的境界。從中你會學到對細節一絲不苟，這收穫是無價的。

FT: 你投身這個行業二十多年，當中看到什麼轉變？

AG: 煮食風格改變了很多，大家現時吃得較清淡，而蔬菜亦漸漸成為菜單上的主角。廚師亦越來越重視可持續發展，在選取食材上變得較為謹慎，對此我是喜聞樂見的。

FT: 南非除了非常重視其農作物及出產食品的質素，亦致力將南非菜推向國際舞台。你能分享一下，南非菜除了 braai (燒烤)，還有什麼特色嗎？

AG: 南非菜之所以特別，在於不同元素錯綜複雜地交匯在一起。多年來各個不同社群扎根南非，對當地的飲食文化帶來很大的影響，讓出色的非洲食材和烹調方式，與荷蘭、馬來西亞、英國及印度等各地不同的元素得以共治一爐。我們

“ Chefs have a greater sense of sustainability and take greater responsibility with the ingredients on menus, which is fantastic to see ”

「廚師越來越重視可持續發展，在選取食材上變得較為謹慎，對此我是喜聞樂見的」

kinds of events. These particular awards mattered because they represented the reward for a great deal of commitment and focus put into their preparation. For the World Championships in particular I was still quite young, but my team and I practiced the menu every week for almost two years until it was near perfect. The kind of attention to detail you learn from something like that is invaluable.

FT: What are some of the changes you have seen in the industry in the 20-plus years you have been working?

AG: Cooking styles have certainly evolved, becoming much lighter, with vegetables taking centre stage. Chefs have a greater sense of sustainability and take more responsibility with ingredients, which is fantastic to see.

FT: Beyond the quality of its produce, South Africa has struggled to market its cuisine internationally. What is special about it, other than its braai (barbeque)?

AG: What makes South African cuisine so unique is its complexity. It has been influenced by all of the communities that settled there over many years, and this has created a melting pot of amazing African ingredients and recipes melded with Dutch, Malay, English and Indian influences. We even have the French to thank for the amazing wines grown there. This diversity is perhaps what makes it difficult to categorise and understand.

FT: Having reached your current position, what ambitions still remain?

AG: I'm very happy with my role, and grateful for having had the opportunity to lead amazing culinary brigades for the opening of incredible resorts like The Parisian Macao and The Londoner Macao. We still have many restaurants opening over the next two years, so my focus is on ensuring we continue to deliver exceptional experiences for our guests with those projects.

FT: What advice would you give young people looking to enter the F&B industry?

AG: Find yourself a great mentor and work with passion and commitment. Don't be in a rush to learn the latest modern techniques; dedicate time to mastering basics skills that will be the foundation of your career and can only be acquired through constant repetition.

亦要感謝法國人提供當地出產的優質葡萄酒。或許正是因為不同元素多元共融，令我們難以將南非菜分類，亦難以簡單說明南非菜的本質。

FT: 你現時已是一名酒店行政總廚，還有沒有什麼抱負？

AG: 我對自己現時的職位非常滿意，亦很高興有機會帶領出色的烹飪界團隊，在澳門巴黎人酒店及澳門倫敦人酒店等美侖美奐的度假勝地開設各式餐廳。在未來兩年，我們仍會陸續開設多間不同餐廳，所以我的主要目標，將會是繼續確保到訪我們新餐廳的賓客能享受不同凡響的體驗。

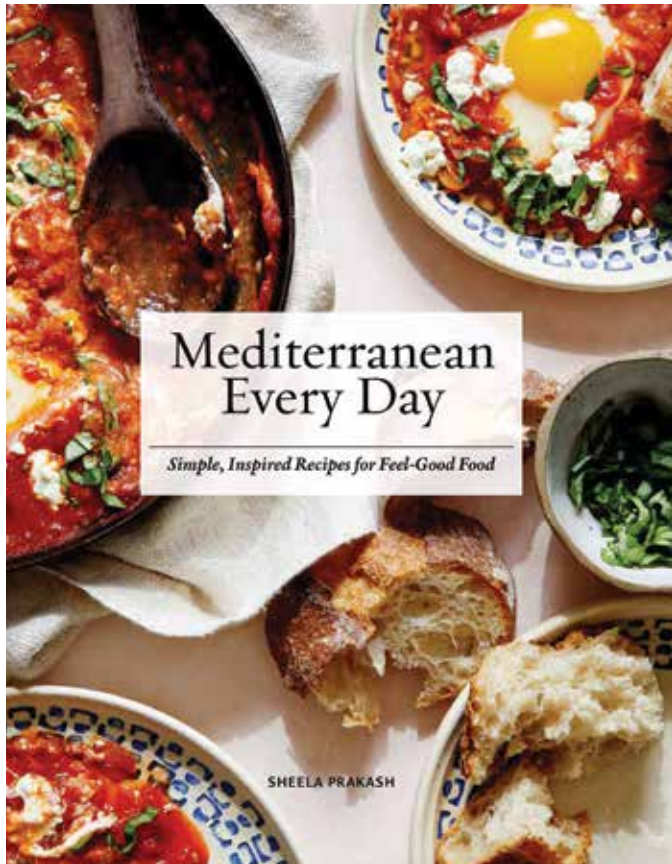
FT: 對於有意加入飲食行業的年輕人，你會給予什麼建議？

AG: 找一個優秀的導師，並要充滿熱誠及全情投入地工作。不要過份急進，急於學習最新的現代烹飪技巧，而是應該投放充足的時間在掌握基礎廚藝上。唯有持續不斷的練習，才可充份掌握基本烹飪技巧，為日後在飲食行業中打拚打穩基礎。🍷



Mediterranean Every Day: Simple, Inspired Recipes for Feel-Good Food

Sheela Prakash, Harvard Common Press



Fresh, light and tangy for spring?
Head to the Med!

We all know Mediterranean cuisine overflows with refreshing and zesty flavours, which is why many see it as the perfect accompaniment to the warmer months that spring brings. In *Mediterranean Every Day: Simple, Inspired Recipes for Feel-Good Food*, Author Sheela Prakash offers her take on the Mediterranean lifestyle with dishes to suit all home cooks – and home eaters.

Although the majority of the recipes lean towards Italian food, Sheela also includes various North African and French cuisine. Fun and playfully named dishes include Cocchi Americano Spritz, Peak-summer Panzanella, London Fog Affoagto Herb-infused Honey, Quick Sausage Ragu Over Polenta and much more.

地中海的日常： 發揮創意，以簡單食譜炮製風味美食

作者：Sheela Prakash 出版商：Harvard Common Press

想在這個春天品嚐新鮮、輕盈而香濃的美食？
地中海菜便是你的最佳選擇！

大家都知道熱情可口的風味就是地中海菜的特色，因此在春風送暖的季節裡，地中海菜便成為了很多人的首選美食。

在《*Mediterranean Every Day: Simple, Inspired Recipes for Feel-Good Food*》《地中海的日常：發揮創意，以簡單食譜炮製風味美食》一書裡，作者Sheela Prakash為大家介紹了適合一家大小的地中海菜式，讓你能輕鬆地在家中體驗地中海風情。

雖然這份食譜以意大利菜式為主，但是Sheela亦不忘推介各種北非和法國美食。其中新奇有趣的菜式包括Cocchi美式氣泡酒、仲夏意式麵包沙律、倫敦迷霧雪糕咖啡配香草蜂蜜，以及香腸蕃茄醬玉米糕等等。

Each recipe comes with a note from Sheela, sharing her inspiration and experience with the dish and offering encouragement, like a family member in the kitchen. She also gives information about healthy Mediterranean diets, her pantry staples and other practical advice. Sheela explains perfect food pairings by demonstrating how to use both seasonal ingredients and leftovers in another recipe, such as Any Herb Pesto and Thyme Pesto Roast Chicken with Crispy Potatoes.

Her love of Mediterranean food stemmed from experience studying and living in Florence. She has worked in food and publishing her entire career, her work being found in magazines and online including Kitchn, Serious Eats, Tasting Table, The Splendid Table, Simply Recipes, Slow Food USA and others.

Mediterranean Every Day brings the home cook simple methods with dishes suitable for quick weekday meals as well as less rushed recipes perfect for the weekends – all full of fresh spring goodness.



Sheela細心地為每一款食譜寫下了一些筆記，藉此一邊分享她創作菜式的靈感和經驗，一邊鼓勵大家發揮創意，感覺就像家人般與你共享入廚之樂。此外，她亦提供了有關地中海健康飲食的資訊，她最常採用的食材，以及其他實用建議。Sheela透過分享如何運用時令食材和另一道菜式中的剩餘材料，來創作出精采的美食配搭，例如可以將香草青醬和百里香青醬烤雞，與脆薯結合成一道新菜式。

Sheela在佛羅倫斯讀書和生活期間，培養出對地中海美食的熱愛。多年來她一直從事與食物有關的工作，並在各大雜誌和網站（包括Kitchn、Serious Eats、Tasting Table、The Splendid Table、Simply Recipes、Slow Food USA等）上分享了自己在職業生涯中的點滴。

《Mediterranean Every Day》《地中海的日常》讓你能在家中透過簡單的方法，炮製出各種適合在平常繁忙日子和悠閒週末中品嚐，充滿著清新春日氣息的菜式。🍷



The Meat Magicians

JA Gastronomie is a top butchery, producing quality products for renowned restaurants around the world

With clients including leading French and international restaurants, and respected chefs such as Robuchon, Ducasse, Pic, Troisgros, Frechon, Alleno and others, JA Gastronomie is one of the world's leading meat processor.

Specialising in the selection and cutting of high quality meat, the company, established in 2002, runs a state-of-the-art 1,000 square metre facility in Angers, around 300km from Paris.

肉品界魔術師

頂級肉品公司 JA Gastronomie 為世界各地的知名餐廳提供優質肉類產品

作為全球數一數二的卓越肉類處理公司，JA Gastronomie 的客戶遍及頂尖的法國和國際餐廳、以及侯布雄 (Robuchon)、杜卡斯 (Ducasse)、皮克 (Pic)、特魯瓦格羅 (Troisgros)、佛萊甸 (Frechon) 及阿勒諾 (Alleno) 等備受推崇的大廚。

成立於2002年，公司一直致力嚴選優質肉品，並掌握精湛的肉類切割技術，更於距離巴黎300公里的昂傑設有佔地一千平方米的先進廠房。



Veal sweetbread

From there JA Gastronomie offers its clients a comprehensive service encompassing all aspects of butchery expertise: rigorous selection, customised cutting service, superb proprietary dry-aged process and great partnership relationships.

With premium meat selections, products do not contain any additives nor preservatives. JA Gastronomie also works with farmers and breeders concerned with the ethical rearing of livestock.

Always looking to innovate and raise standards within the industry, the company developed a range of kitchen solution items in partnership with renowned French MOF chef Florent Boivin. JA Gastronomie has also created its own low-temperature cooking facility, utilising vacuum-cooking unit, pre-cooked products offer consistency and quality. They also represent significant time-saving capability, portion cost management, easier staff management and enhanced hygiene levels.



JA Gastronomie 為客人提供涵蓋不同範疇的全面肉類宰割服務，包括：嚴選的各式肉品、定制的肉類切割服務、專有的高超乾式熟成技術、以及良好的夥伴合作關係。

JA Gastronomie 備有各式頂級肉品，並無採用任何添加劑及防腐劑，亦與農夫及繁殖員合作，從事合乎道德的牲畜繁殖。

公司一直力求創新，致力提升業內標準，並與榮獲法國最佳工藝大獎的法國名廚 Florent Boivin 合作，研發出一系列產品，為大家提供各式廚房解決方案。JA Gastronomie 亦設有自家低溫煮食工房，使用真空煮食設備預先烹調產品，以確保產品的一致性及品質。而且，公司在節省時間、份量及成本上的管理等方面均表現出色，亦致力令員工管理更為簡便及提高衛生水平。 🍴



Beef carpaccio



Culinary Vision

Chef Chan Tuck Wai, Executive Chef at PARKROYAL COLLECTION Marina Bay in Singapore, brings innovation, enthusiasm and a sustainable approach to his role

Photography courtesy PARKROYAL COLLECTION Marina Bay

FT(Foodtalk): Can you describe your responsibilities at PARKROYAL COLLECTION Marina Bay and what you value about your role?

CTW(Chan Tuck Wai): My main responsibility is to walk the tightrope between staying profitable while ensuring our cuisine and service standards are never compromised. I also tackle the planning and creation of new menus that meet our stringent quality standards and ensure we are at the forefront of ever-changing market trends. I enjoy challenging myself to innovate and produce new dishes and contemporary ways to present classic ones. It also keeps me active and sharp!



Hainanese chicken rice

FT: Peppermint restaurant has a very international menu with emphasis on Asian classics – what’s the strategy and how often are new and seasonal items added?

CTW: Our restaurant’s menu creation is centred on two factors: festive and seasonal. The goal is to create and promote cuisine based on festive months and the four seasons, to attract a wide range of guests. This also encourages our chefs to continually look to improve on classic dishes, as well as incorporate seasonal produce to present the best quality dishes to our guests.

FT: The restaurant offers a lot of seafood and vegetables produced in Singapore, and some from its on-premises farm. Is this challenging to maintain, and has the concept proved popular with diners?

CTW: Singapore is a small, tropical country with limited land, and imported food represents 90% of that consumed locally. So while it is challenging to maintain, our concept has been well received by diners, as environmental sustainability is a growing trend. The on-premises urban farm is also a great education platform. Hopefully people will have a greater appreciation and

美食視野

新加坡濱海灣賓樂雅臻選酒店 (PARKROYAL COLLECTION Marina Bay) 行政總廚
Chan Tuck Wai 為他的主廚角色注入創新與熱情，並實踐可持續發展策略

FT(Foodtalk): 請你描述一下你在濱海灣賓樂雅臻選酒店的職責。對於你的職務，哪一方面是你最重視的？

CTW(Chan Tuck Wai): 我的主要職責就像走鋼線一樣，既要保持盈利，又要確保我們的美食和服務水準永不妥協。我也負責計劃和創作符合我們嚴格質量標準的新菜單，確保我們在這瞬息萬變的市場趨勢中處於最前線。我喜歡挑戰自我，製作創新菜式，並以現代方式呈現經典菜式。這樣做可以讓我保持活躍和敏銳！

FT : Peppermint 餐廳的菜式非常國際化，同時以亞洲經典美食為主，你們的策略是甚麼，多久會推出一次新的菜式或時令菜式？

CTW : 我們餐廳的菜單創作以兩個因素為主：節日和時令。目標是以節日和四個季節為基礎來創作和推廣美食，藉此吸引廣



“ I believe passion is the force that drives me and my team of chefs to perform our best in whatever we do. A common goal, philosophy and vision make up the recipe for a perfect team ”

「我相信熱誠是驅使我和我的廚師團隊在我們所做的任何事情中都做到最好的力量。一個共同的目標、理念和願景是一支完美團隊的秘訣」

understanding of the foods they eat, seeing them in nature instead of plastic packaging! The positive reaction, and conviction that we are on the right track in introducing sustainability in this way, encourages us to keep going.

FT: Singapore is an Asia culinary capital, with some of the best food of every variety represented. What do you do to stay ahead of the competition?

CTW: It is an Asia culinary centre and I am proud of that fact. However, what puts Singapore ahead of the competition is our multi-racial nature and willingness to embrace different beliefs and differences, which can be seen in our food culture.

FT: You have a reputation as an innovator in the kitchen. Can you provide any examples?

CTW: Some are shown in my mentor Chef Tony Khoo's The Singapore Heritage Cookbook, where dishes are

泛客人。這也鼓勵我們的廚師不斷嘗試改進經典菜餚，並結合時令食材為我們的客人提供最優質的菜式。

FT: 你的餐廳提供許多新加坡出產的海鮮和蔬菜，也有一些你們餐廳自家種植的蔬菜。是否很難維持這原則？這一概念是否受食客歡迎？

CTW: 新加坡是一個熱帶小國，土地有限，進口食品佔本地消費量的90%。儘管很難維持，但環境可持續性是日益增長的一個趨勢，我們的理念也受到了食客的廣泛歡迎。在地城市農場也是一個很好的教育平台。希望人們能更欣賞他們所吃的食物，並且有更多的了解，看到它們天然的模樣，而不是塑料包裝！我們以這種方式引入可持續發展概念，正面的反應和堅定的信念鼓勵我們繼續前進。

FT: 新加坡是亞洲美食之都，在這裡可以找到一些最好的美食。你會怎樣保持競爭優勢？

CTW: 這裡是亞洲美食中心，我為此感到自豪。然而，使新加坡領先於競爭對手的是我們的多元種族特性和願意接受不同的信念和差異，這在我們的飲食文化中可以看出。

“ Taking part in many culinary competitions and going against big names in the industry, I have learned that winning or losing does not make one a successful chef, attitude does ”

「參加許多烹飪比賽並與行內的知名人士對壘令我了解到，一位成功的廚師並不是取決於成敗，而是取決於態度」

presented in a modern and innovative way. One has to always remember one's roots, as it will remind us where we come from and how far we have yet to go.

FT: You're an advocate for non-wastage and sustainability, ideas gaining increasing support throughout the F&B industry. What measures are you putting into place?

CTW: Staying true to our company's commitment to the environment, we consistently source products from eco-friendly and sustainable local farmers or from our urban farm. We even take reducing our overall carbon footprint into consideration when making vital decisions on the day-to-day procedures of our kitchen.

FT: 你有廚房創新者的美譽。可以舉幾個例子嗎？

CTW: 有些已收錄在我的導師 Chef Tony Khoo 的 Singapore Heritage Cookbook (新加坡傳統食譜) 中，菜餚都是以現代和創新的方式呈現。大家必須時刻牢記自己的根，這可提醒自己我們來自何方，和前方還有多遠的路。

FT: 你是倡議不浪費和可持續發展的倡導者，這些想法在整個餐飲業得到越來越多的支持。你採取的是哪些措施？

CTW: 恪守公司對環境的承諾，我們一貫地從環保及可持續發展的本地農民或我們的城市農場採購產品。在對廚房的日常流程做出重要決策時，我們也會考慮到要減少我們的整體碳足跡。



Singapore lobster laksa

“ My time as a culinary judge has benefitted both the contestants and me. It gives me the chance to encourage young and rising talents to continue and strive towards their dreams ”

「出任烹飪評判使參賽者和我都能從中得益。
我有機會鼓勵年輕和後起之秀繼續努力朝著他們的夢想進發」



Peppermint live station

FT: As a member of the Singapore National Culinary Team you are a multi award-winner. Why was being part of this experience important to you?

CTW: By taking part in many culinary competitions and going against big names in the industry, I have learned that winning or losing does not make one a successful chef, attitude does.

FT: You won Executive Chef of the Year at the World Gourmet Awards in 2019. What do you put your victory down to?

CTW: Passion. I believe passion is the force that drives me and my team of chefs to perform our best in whatever we do. A common goal, philosophy and vision make up the recipe for a perfect team.

FT: 你是新加坡國家烹飪團隊的一員，而且屢獲殊榮。為什麼參加國家隊的經歷對你這麼重要？

CTW: 參加許多烹飪比賽並與行內的知名人士對壘令我了解到，一位成功的廚師並不是取決於成敗，而是取決於態度。

FT: 你在2019年世界美食大獎中榮獲年度最佳行政總廚大獎。你能歸結出勝利的原因嗎？

CTW: 熱誠。我相信熱誠是驅使我和我的廚師團隊在我們所做的任何事情中都做到最好的力量。一個共同的目標、理念和願景是一支完美團隊的秘訣。

FT: 作為世界廚師協會認可的烹飪評判，你參加過許多飲食界活動。以這種方式作出貢獻，意義何在？

CTW: 出任烹飪評判使參賽者和我都能從中得益。我有機會鼓勵年輕和後起之秀繼續努力朝著他們的夢想進發，還可以看到以獨特和創新方式烹製和呈現的精美菜餚。

FT: As a culinary judge certified by the World Association of Chefs Societies you have taken part in numerous industry events. Why is contributing in this way meaningful?

CTW: My time as a culinary judge has benefited both the contestants and myself. It gives me the chance to encourage young and rising talents to continue and strive towards their dreams. You do also get to see amazing dishes cooked and presented in unique and innovative ways.

FT: You were invited as a guest chef to cook for heads of state and foreign delegates at a Singapore's 50th National Day event hosted by the president of Singapore. What are your memories of that day?

CTW: It was one of the proudest moments in my life, to be chosen and invited to cook for heads of state and foreign delegates. We had to go through checklists and allergen lists several times as even just a slight oversight would have been disastrous! However it all worked out great and was an amazing service.

FT: Outside work, what's your favourite cuisine to eat, at home or restaurants?

CTW: Classic rice, egg and soy sauce. It may seem cliché, but I would choose this simple dish over any kind of delicacy. After a day of tasting at work, there are times something simple is just what satisfies you.



FT: 你獲邀以客席廚師的身份在新加坡總統舉辦的新加坡50週年國慶日活動中為國家元首和外國代表烹調佳餚。那天有何值得回憶的？

CTW: 被選中並獲邀為國家元首和外國代表做菜，是我一生中最自豪的時刻。我們必須多次檢查清單和過敏清單，因為即使是輕微的疏忽也可導致災難性的後果！幸好結果一切順利，達成了一次了不起的服務。

FT: 工作以外，你在家中或餐廳最喜歡吃什麼菜？

CTW: 傳統白飯、蛋和醬油。聽起來有些陳腔濫調，但是比起精緻的菜餚，我平常會選擇這種簡單的食物。經過一整天在工作中試味，有時候能滿足你的就是一些簡單的東西。 ㊟



Burrito bowl



Braai or Barbecue?

South Africans insist that their braai is vastly superior to the more conventional barbecue but where does this confidence come from?

When a country has a dedicated national day for its own version of the classic barbeque (September 24 FYI), it might be worth asking what makes their version so special. South Africa is where you will find the braai, the outdoor cook-out that South Africans argue leaves its more conventional barbecue in its fragrant wake. But what makes the braai so superior?

Firstly, braai is cooked on coals, never gas, either on wood or charcoal. Anything can be braaied, obviously a wide variety of meats, but also vegetables such as corn on the cob and potato dishes to braaibroodjies – cheese, onion and tomato sandwiched between toasted bread. If it can be cooked in the kitchen it can be cooked on a braai!

South Africans cook in any weather, and braai is considered appropriate for virtually any mealtime, any day of the week, while weekends are prime braai times. Some households have dedicated outdoor covered areas or even indoor braai spaces. Many chose Christmas as a traditional braai day, as the weather is then usually perfect for a braai as well as a festive celebration!

The host of the braai is usually the primary chef. This is a tradition that is taken seriously and often the braaier has their own favoured recipes, marinades and tools. They take full control of the cooking and it is a matter of pride that the highest standards are maintained.

If you are a barbeque lover, it might be worth your while to check out what makes the braai so different and make your own mind up whether it really is superior to its better-known international cousin. Happy braaiing!

選擇南非燒烤，還是傳統燒烤？

南非人一直堅持 braai (南非燒烤) 遠勝傳統燒烤，那這份信心從何而來？

當一個國家會特地為燒烤訂立一個「國家燒烤日」(每年 9 月 24 日)，就充份解釋了南非風格的燒烤有多獨特和值得探究。Braai (南非燒烤)，顧名思義是源自南非。南非人認為這種露天燒烤比一般燒烤更具風味，烤出來的食物更香氣四溢。那麼，實際上南非燒烤有何優勝之處呢？

首先，南非燒烤堅持以煤炭、柴木或是木炭生火來烤製食物，但絕不會使用煤氣爐。這樣的燒烤方式烤製出來的任何食物自然別有風味，當中少不了各式各樣的烤肉、粟米棒和馬鈴薯等蔬菜、以及 braai broodjies (烤麵包) — 一種經烘烤出來的麵包片，裡頭夾著芝士、洋蔥及番茄等材料。任何可以在廚房裡找到的食材，你都可以用南非燒烤的方式烤製！

無論晴天或是雨天，南非人都喜愛煮食。而南非燒烤基本上適合任何時候 — 無論是早、午或晚餐，一星期中的任何一天，那當然吃南非燒烤最理想的時間還是要在週末。當地不少家庭都特地為燒烤設置室外有蓋燒烤場，甚至在室內也要燒烤。在聖誕節時燒烤更是南非家庭的傳統，因為那是正值適合燒烤的天氣，是一個普天同慶的日子！

南非燒烤通常由一廚主理，這是一貫的傳統。而燒烤師傅大多有獨門的秘方、自家特製的醃料及慣用的廚具。他們全權掌控煮食過程中的大小事宜，每一個步驟都一絲不苟，力求盡善盡美，這是南非廚師深深引以為傲之事。

如果你喜歡燒烤，便應該要花一點時間，了解一下南非燒烤與別不同之處；也可以嘗一嘗，南非燒烤是否真的比國際知名的傳統燒烤更勝一籌。希望你享受南非燒烤！



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Straight from the Heart

Photography courtesy Ritz-Carlton Sanya Yalong Bay

Chef Antonin Wang, Executive Chef Ritz-Carlton Sanya Yalong Bay, brings a laid-back philosophy to his role leading 185 staff across seven kitchens

FT(Foodtalk): What first attracted you to a culinary career? Is your current role where you imagined yourself?

AW(Antonin Wang): My father is also a chef and influenced my career. However, being a chef is totally different from what I originally thought it would be – when I was young, I imagined that chefs only cook! Now I am a chef I need to plan, design menus and train staff, so require discipline, creativity and management skills.

由心而發

三亞亞龍灣麗思卡爾頓酒店行政總廚 Antonin Wang，運用他的悠閒哲學帶領著七個廚房的 185位員工

FT(Foodtalk): 起初是什麼原因吸引你以烹飪為事業？你目前的崗位與你想像中有分別嗎？

AW(Antonin Wang): 我投身烹飪事業，是因為受到同樣是廚師的爸爸所影響。不過當上廚師後，我發覺這份工作與我起初想像的截然不同。年輕時，我以為廚師的唯一工作就是烹飪！但是現在身為廚師，我需要做各種計劃、設計餐單以及培訓員工，當中講求的是紀律、創意和管理技巧。

☺☺ When I was young, I imagined that chefs only cook –
now I am a chef I need to plan, design menus and train staff,
so require discipline, creativity and management skills ☺☺

「年輕時，我以為廚師的唯一工作就是烹飪！但是現在身為廚師，我需要做各種計劃、設計餐單以及培訓員工，當中講求的是紀律、創意和管理技巧」

FT: You have served apprenticeships under French, Italian and Mexican master chefs – how did they differ culturally and do they still influence you?

AW: They have different styles representing their cultures and of course I have retained many good ideas and interesting culinary elements from them. The first international chef I worked was Italian, and he taught us many of his country's dishes and their history and provenance. Those early experiences were precious, and influenced my working style significantly. Italian cuisine remains an important element in my menu design today.

FT: Can you describe your culinary philosophy and the key issues as you see them in today's dining industry?

AW: Of course, use good ingredients to create great

FT: 你曾經擔任幾位法國、意大利和墨西哥大廚的學徒，他們在文化上有什麼不同？到了今天他們仍然影響著你嗎？

AW: 這些大廚在各自的文化背景下，擁有不同的烹調風格。當然，至今我腦海裡仍然保留著他們很多出色的想法和有趣的烹調知識。第一位我有幸與他合作的國際級大廚是一位意大利人，他教曉了我們很多他家鄉的菜式，以及這些菜式的歷史和淵源。那些早年的工作經驗十分珍貴，並且深深影響著我的工作風格。到了今天，當我設計餐單時意大利菜仍然佔著一個很重要的地位。

FT: 你可以描述一下你的烹飪哲學嗎？同時你認為今天的餐飲業主要面對著什麼問題？

AW: 我的烹飪哲學，就是運用優質食材製作頂級美食，讓客人感到滿意！可是，今天的餐飲業與以往不同，消費者追求的餐飲體驗不僅是食物的味道，同時亦著重菜式的賣相，以讓他



Roast Wenchang chicken leg with sour purple cabbage, pumpkin and beetroot puree, red wine sauce



“ There is a lot of pressure, but the love I feel for this job outweighs it.
I encourage a fun working atmosphere to allow the team to feel similar joy ”

「雖然工作給我沉重的壓力，但是只要對工作抱有熱誠，
便能令我戰勝任何難關。我鼓勵員工在一個輕鬆歡樂的氣氛下工作，
從而讓每位團隊成員都能分享彼此的快樂」

cuisine that delights your customers! But today's catering industry is different from the past, and consumers want a dining experience that is not only delicious but also beautiful so they can share it on social media, or mark special occasions and important moments. We need to constantly be aware of these requirements.

FT: What is the culinary direction at the restaurants at Ritz-Carlton Sanya Yalong Bay that you oversee? Have you introduced any innovations?

AW: Sanya enjoys a rich variety of produce and seafood. We incorporate these local ingredients in dishes familiar to the international community, which allows our guests to appreciate Sanya even more. In order to better reflect this aspect of our hotel, we have held the 'Nothing Ordinary' food and wine festival annually for many years. We invite chefs from around the world to join us by the sea and present their unique creations. Guests appreciate

們能夠分享到社交媒體上，或作為特別日子和重要時刻的見證。我們需要時刻留意消費者這方面的要求。

FT：在三亞亞龍灣麗思卡爾頓酒店裡，你所管理的餐廳在餐飲上有什麼發展方向？你有否引入任何創新的構思？

AW：三亞擁有豐富多樣的出產和海鮮。我們將當地的食材加入到世界各地都熟識的菜式中，以讓客人能更深入地欣賞到三亞這個城市。為了突顯酒店這方面的特色，多年來我們都會舉辦一年一度的「非同凡響」美酒佳餚節，從中邀請世界各地的大廚來到三亞這個臨海城市，向大家展示他們精心創作的獨特菜式。

FT：對於負責帶領著一個超過185位員工的烹飪團隊，以及監督著七個廚房和宴會廳的運作，你有怎樣的感受？你的管理風格是什麼，以及有何秘訣來面對壓力？

AW：雖然這些工作給我沉重的壓力，但是只要對工作抱有熱誠，便能令我戰勝任何難關。我鼓勵員工在一個輕鬆歡樂的氣氛下工作，從而讓每位團隊成員都能分享彼此的快樂。對於舒

“ We accomplish the awards for food quality by using good ingredients, using our craftsmanship and techniques to ensure quality and flavour, making every dish from the heart ”

「我們運用優質的食材，並透過精湛的手藝和技巧來確保食物的品質和味道，令每一碟菜式都是由心而發的傑作」

each of their signature dishes and the charm of different cultural cuisines.

FT: What's it like to lead a culinary brigade of over 185 staff, supervising seven kitchens and banqueting? What's your management style and the secret to dealing with the pressure?

AW: There is a lot of pressure, but the love I feel for this job outweighs it. I encourage a fun working atmosphere to allow the team to feel similar joy. My secret to relieve stress is to set goals and pass everyday with enthusiasm. Even if there is pressure, I still feel fresh. Every day is a new day!

FT: You have been with Ritz-Carlton for 13 years. What is it that you enjoy about working for the group?

AW: The unique cultural heritage, and the fact it is such a

緩壓力，我的秘訣就是設立各項目標，然後每天以充滿熱忱的工作態度去逐一完成。即使面對壓力，我仍能從工作中找到新鮮感，並且覺得每一天都有新的挑戰！

FT: 你已在麗思卡爾頓酒店工作了13年。在這個集團裡工作，最讓你享受的是什麼？

AW: 這裡獨特的文化傳統，以及愉快積極的工作環境，都是令我享受的元素。從我們的口號「我們以紳士淑女的態度為紳士淑女服務」，可以了解到集團在企業文化中所秉持的理念。

FT: 入行後，你發現中國的飲食習慣有何轉變？

AW: 過去的廚師主要都待在廚房裡的工作，但是今天他們會花更多時間與客人交談。有些客人很喜歡一邊享受美食，一邊與我們廚師交流，同時對食物的製作程序和背後的故事都很感興趣。





Trio - sous vide salmon and tuna with sturgeon caviar, parsnip puree, lobster bisque air, butter and lemon sauce

happy and positive work environment. The key point of the corporate culture of the group is demonstrated by our slogan: "We are ladies and gentlemen serving ladies and gentlemen."

FT: How have you noticed eating habits changing in China since you started your career?

AW: In the past chefs mainly stayed in the kitchen, but now spend more time chatting with diners who are ever more enthusiastic to communicate with us while enjoying the food and learning about the food production process and the stories behind the food.

FT: You have won awards for food quality, how do you achieve this?

AW: We accomplish it by using good ingredients, using our craftsmanship and techniques to ensure quality and flavour, making every dish from the heart.

FT: Best food to eat with beers on a Friday night? To cook for family and friends? To eat on a special occasion?

AW: On Friday night, the best match with beer is burgers and fries, which is a fun and relaxing combination. The best thing to share with family and friends is communal style cooking, such as barbeque. On special occasions, steak and seafood.



FT: 什麼原因令你獲得與食物品質相關的獎項?

AW: 我們運用優質的食材，並透過精湛的手藝和技巧來確保食物的品質和味道，令每一碟菜式都是由心而發的傑作。

FT: 你認為什麼食物最適合在星期五晚上，一邊喝著啤酒一邊品嚐？你會為家人和朋友準備什麼食物？至於特別日子，你會選擇什麼美食？

AW: 在輕鬆愉快的星期五晚上，啤酒的最佳配搭當然是漢堡包和薯條。最適合為家人和朋友而設的，便是燒烤這類能夠一邊談天一邊品嚐的美食。在特別的日子，我會選擇牛排和海鮮。 多



Sous vide lamb chop and truffle mashed potato, homemade spice, cinnamon and butter roast baby carrot, morel sauce

French-themed Feast

Angliss Beijing and the Lactalis Group treated guests to a superb banquet featuring quality Président and Galbani products

Angliss Beijing and the Lactalis Group collaboratively held a banquet at My Crib Restaurant in Shunyi, Beijing in late 2020. Around 40 hospitality industry clients attended, with Angliss Beijing preparing eight savoury dishes and eight delicious desserts for guests at the feast.

David Liu, Executive Chef of My Crib Restaurant, and Feng Zhong, Technical Advisor for the Bakery of Lactalis Group were specially invited to the banquet. Making good use of the quality items from French brands Président and Galbani of the Lactalis Group with their meticulously created recipes, they won unanimous applause from clients and guests.



法國主題答謝宴

安得利北京與蘭特黎斯集團攜手為客戶舉辦了一場盛大的宴會，展示總統和格爾巴尼品牌之優質產品

2020年底，安得利北京與蘭特黎斯集團，在北京順義區My Crib餐廳舉辦了一場品牌答謝宴活動。現場活動邀請了約40餘位客戶，主要客戶為酒店業界的新舊客戶，安得利北京作為主辦單位，甄選了八款風尚菜式，以及八款暖心風尚甜品，供現場嘉賓品嚐。

當晚宴會，邀請了My Crib餐廳的顧問劉師傅，及蘭特黎斯集團烘焙技術顧問鍾峰師傅專心所研發的配方，令法國蘭特黎斯總統品牌(Président)和格爾巴尼品牌(Galbani)的產品發揮極致，並得到了到場客戶的一致好評。



When ‘Nothing Ordinary’ Equals Truly Exceptional

Angliss Sanya participated in the ‘Nothing Ordinary’ Food and Beverage Festival at Yalong Bay, demonstrating a range of divine products



The ‘Nothing Ordinary’ Food and Beverage Festival was successfully held at the Ritz-Carlton Sanya, Yalong Bay from January 7 to 10. Chef Jason Tsai, Angliss China region technical R&D director, represented Angliss Sanya at the outstanding event, displaying perfect methods to cook the quality ingredients provided by Angliss.

The event featured a wide range of themes, including ‘Savoring Game’ with Afternoon Tea featuring Cacao Barry chocolate, Snack Night Market, Wine and Gourmet Feast and the Gala Dinner Buffet.

The four-day festival provided a platform for chefs from different countries with diverse cultural backgrounds to work their magic on food, share their culinary philosophies and introduce the benefits of different quality ingredients.



美食美酒盛宴

三亞安得利於亞龍灣舉辦了一場“非同凡響”美食美酒盛宴，展示了一系列擁有魔力的產品

三亞亞龍灣麗思卡爾頓酒店於1月7日至10日舉辦了一場“非同凡響”美食美酒盛宴，安得利三亞得到酒店主辦方邀請參加，中國區技術總監蔡捷中先生（Chef Jason Tsai）代表安得利三亞主廚代表參與盛宴，展示安得利優質食材的應用。

盛宴為期四天，並以不同的主題，如可哥百利朱古力“風味遊戲”下午茶、夜市、紅酒美食晚宴等和最後以慶祝晚宴結束。

讓來自不同國家和文化背景的廚師們盡情施展自己的美食技藝、分享自己的美食哲學和優質原材料的好處。

Event Celebrates the Joy of Innovative Cuisine

Angliss Discovery Gourmet Festival was a triumph of the future of food and industry collaboration

The Angliss Discovery triennial festival was held by Angliss Shanghai at Zhejiang International TV Center in December 2020, featuring seven innovative concept stores.

The festival was attended by Angliss Shanghai clients alongside catering professionals and connoisseurs, who all shared their advanced skills and creative ideas. The concept stores included Western cuisine, Chinese dishes, desserts, bread, beverages and more, demonstrating the passion of Angliss Shanghai for various styles of food. Attendees were able to enjoy the delicious food, while sharing their insights with their industry colleagues.



臻·饗 Discovery 美食巡禮

Discovery美食巡禮為餐飲及業界未來的協作及發展打開勝利之門

2020年12月 Angliss Shanghai 以 "臻·饗 Discovery" 為主題，於浙江國際影視中心舉行了三年一次的巡禮，帶給大家不一樣的視覺和味覺的享受。

Angliss Shanghai 誠邀了各界的專業人士及餐飲愛好者在巡禮分享他們精湛的技術和創意，巡禮總共有7個活動體驗區，以7個新型概念店展示，包括西餐、中菜、甜品、麵包及飲品，淋漓盡致地展現出 Angliss Shanghai 對各種美食的熱情。



Angliss Shanghai invited four celebrity chefs to showcase their stunning skills. Jerry Sheng, acknowledged in the industry as the “Master of Beef Cutting”, gave a demonstration; Jason Tsai, judge of the World Chocolate Masters Trial made an amazing chocolate tree at the Japanese Bakery Zone; Ian Lin, renowned for his European-style soft bread in Australia showed how bread can be interpreted in new ways; and Shawkoo Zhang, the on-site barista at Atlantis Sanya, shared his creative ideas on beverages.

The festival was held collaboratively by Angliss Shanghai and Zhejiang TV as an online live streaming event so clients who could not attend in person could still participate. Widely supported, the festival got more than 100,000 views.

The Angliss Discovery Gourmet Festival was a huge success and will see Angliss Shanghai and partner brands provide an even greater range of quality food and services and continue to share more creative and innovative ideas with clients and the industry.



Angliss Shanghai 誠邀了四位名廚於巡禮中表演，享有“牛一刀”業內公認資深行家的沈志龍 (Jerry Sheng) 於現場表演牛肉切割；而世界朱古力大師賽選拔評委蔡捷中 (Jason Tsai) 在日式麵包店的活動體驗區進行朱古力樹表演；於澳大利亞以軟歐包成名的林侑滄 (Ian Lin) 為我們展示麵包新演繹；而亞特蘭蒂斯駐場咖啡師張曉科 (Shawkoo Zhang) 為大家分享飲品的新創意。

受疫情影響，此次活動 Angliss Shanghai 與浙江中國藍 TV 合作，進行線上直播，以便未能蒞臨的客戶在線觀看。是次巡禮十分受歡迎，在線觀看超過十萬人次。

客戶們一邊品嚐著美食，一邊與各餐飲愛好者分享對美食的心得。合作品牌的支持令“臻·饕Discovery”美食巡禮能夠順利地完成，同時感謝每一位信任與支持 Angliss Shanghai 的客戶。未來，Angliss Shanghai 將與合作品牌提供更多優質的食品和服務給予客戶。“臻·饕 Discovery”美食巡禮在愉悅的氛圍中圓滿完成，Angliss Shanghai 將繼續為客戶帶來更多創意作品和分享。🍷





Vincent Leroux joins Eatology as culinary director

Eatology, Hong Kong's premier meal planner service, has announced the appointment of Vincent Leroux as culinary director, bringing his refined gourmet approach to the Eatology menu. Chef Vincent has culinary expertise gained at The St. Regis group, as well as Michelin-starred restaurants in France and Switzerland. Eatology has also further upgrading its services with new kitchen facilities in Kennedy Town.

www.eatologyasia.com

名廚Vincent Leroux 加盟Eatology擔任總廚

一直為顧客定制營養膳食計劃的香港公司 Eatology，邀請到 Vincent Leroux 擔任總廚，讓 Eatology 將現有的健康飲食餐單得以昇華，並加入更多優質美食。名廚 Vincent 曾於香港瑞吉酒店、法國和瑞士多間米芝蓮星級餐廳任職，擁有豐富的烹飪經驗。同時，Eatology 亦為其設於堅尼地城的中央廚房引入全新設備，以進一步提升服務質素。



Universal Wagyu Mark QR Coding launched

Over 27 Hong Kong brands including 80 restaurants, stores and online distributors have participated in 'Get Wagyu' – a campaign authenticating Japanese Wagyu. Organised by the Japan Livestock Products Export Promotion Council, the initiative certifies the status of every purchase from stores and restaurants with detailed information on authenticity, instantly accessible online.

www.jlec-pr.jp/ja/beef/

和牛統一標誌識別二維碼登場

超過27個本地餐飲零售品牌，包括旗下相關商戶的80間餐廳、零售商店及網上商店，參與了日本畜產物輸出促進協議會(J-LEC)推出的「Get Wagyu」日本和牛推廣活動。從零售商店購買及在餐廳食用的每一件和牛產品都經過認證，顧客可隨時隨地在網上查閱有關食材詳情，證明所買或所食用的產品都是優質佳品。



Pandemic sees HOFEX 2021 rescheduled

In response to continued travel restrictions caused by Covid-19, HOFEX, Asia's leading food and hospitality tradeshow, originally scheduled on May 12-14, 2021, has been rescheduled to Sept. 7-9, 2021 at the Hong Kong Convention and Exhibition Centre. ProWine Hong Kong – the international trade fair for wines and spirits will continue to be held as part of HOFEX on the new date.

www.hofex.com

HOFEX 2021因應疫情發展改期

鑒於在新型冠狀病毒疫情下，入境限制措施持續，原定在2021年5月12至14日舉辦的亞洲頂尖國際食品餐飲及酒店設備展HOFEX將改期至2021年9月7至9日於香港會議展覽中心舉行。而國際葡萄酒與烈酒貿易展覽會ProWine Hong Kong 亦將於上述新訂的時段重返HOFEX。



Mandarin Oriental, Hong Kong unveils upgraded dining

Mandarin Oriental, Hong Kong has completed its renovation programme and unveiled a new club lounge as well as upgraded and refreshed dining facilities on the iconic hotel's top floor. The Mandarin Club, a new 6,200 square feet club lounge on the 23rd floor, Michelin-starred Man Wah and The Aubrey on the 25th floor have also had a makeover.

www.mandarinoriental.com/hongkong

香港文華東方酒店全新升級餐飲隆重揭幕

香港文華東方酒店的翻新計劃已圓滿結束，其全新的行政酒廊亦於酒店頂層隆重揭幕，讓賓客能在高級優質的用餐環境中，享受到煥然一新的餐飲體驗。酒店新設的行政酒廊名為文華閣，位於23樓，佔地超過6,200平方呎。而位於酒店25樓的米芝蓮星級食府文華廳及The Aubrey餐廳亦經過重新裝潢，令用餐環境更美侖美奐。

Vibrant Japanese hotspot opens in Tseung Kwan O

Izakaya by K, a izakaya has opened at The Parkside in Tseung Kwan O. The 2,600-square feet, 125-seat hotspot offers a lively izakaya vibe with a menu of premium specialities and Japanese whiskies, sakes, gins, beers and shochu. Michelin-trained Japanese chef Yusuke Kitade is at the helm, presenting an extensive menu of over 100 classic traditional izakaya fusion style favourites.

www.facebook.com/izakaya.byk/

星級日本料理熱點進駐將軍澳

日式居酒屋「本店」(Izakaya by K)正式進駐將軍澳 The Parkside。「本店」佔地2,600平方呎，設有125個座位，將別具活力的熱鬧氛圍注入傳統的日式居酒屋，並為食客提供林林總總的日式美饌，同時設有各式日本威士忌、清酒、杜松子酒、啤酒和燒酒，讓大家可以小酌一番。居酒屋由師從米芝蓮星級名廚的日本大廚北出佑介(Yusuke Kitade)主理，誠心為食客呈獻出逾百款美酒佳餚，包括一系列經典居酒屋菜式，以及融入新元素的創新美食。





Six Senses Botanique opens in Brazil with dining delights

Six Senses Botanique has opened in Brazil 2.5 hours from São Paulo, with an emphasis on gastronomy. Its dining outlets will use the best of the region's cuisine and seasonal produce, including from the resort's own organic gardens and farm. Signature restaurant Mina offers contemporary Brazilian dishes while Fire Side lounge features drinks with homegrown probiotics. There is also a wine cellar venue.

www.sixsenses.com/en/resorts/botanique

全新六善植物園酒店登陸巴西

六善植物園酒店在巴西全新開幕，距離聖保羅約2.5小時的路程，以各式美酒佳餚作為主打。酒店內的食府囊括當地最好的菜餚，並以當地的時令食材入饌，包括來自酒店自家有機果園及農場的新鮮蔬果。當中具代表性的Mina餐廳更提供時尚味美的巴西菜式，而Fire Side酒廊則以蘊含自家培植的益生菌之特色飲品作招徠。酒店內更設有酒窖。



Meta receives One To Watch award from Asia's 50 Best Restaurants

Meta in Singapore has received the 2021 American Express One To Watch Award. Selected by the organisers of Asia's 50 Best Restaurants, the accolade is presented to a restaurant outside the main Asia's 50 Best list but identified as a rising regional star. Opened in 2016 by South Korean-born chef Sun Kim, Meta celebrates Asian flavours and high-end European cooking techniques.

www.theworlds50best.com

Meta餐廳榮獲「最值得關注獎」

新加坡Meta餐廳榮獲2021年度的「美國運通最值得關注獎」。此獎項由「亞洲50最佳餐廳」的主辦單位選出，頒發予「亞洲50最佳餐廳」名單以外的餐廳，作為對亞洲餐飲界明日之星的肯定。Meta餐廳由韓籍廚師金善玉(Sun Kim)於2016年創立，為食客呈獻出一道道以歐洲高級料理烹調技巧精心烹調的亞洲風味佳餚。

From Mayfair to Malaysia: Gordon Ramsay restaurant launches at Sunway Resort

Sunway Resort, the flagship of Sunway City Kuala Lumpur, has announced a partnership with Gordon Ramsay Restaurants to open the multi-Michelin starred chef's first-ever restaurant in the country. Gordon Ramsay Bar & Grill – the concept's first location outside of London is scheduled to open in June 2021. It will be the signature dining destination at Sunway Resort.

www.sunwayhotels.com/sunway-resort/dining/gordon-ramsay-bar-and-grill



從梅費爾到馬來西亞：Gordon Ramsay在雙威度假酒店開設新餐廳

吉隆坡雙威城的旗艦酒店——雙威度假酒店宣佈與 Gordon Ramsay 合作開設新餐廳。這會是這位屢獲米芝蓮星級榮譽的知名大廚在馬來西亞開設的第一家餐廳。預定於2021年6月開張的 Gordon Ramsay Bar & Grill 餐廳是在倫敦以外首間以此為主題概念的餐廳，絕對會成為雙威度假酒店內首屈一指的標誌性食府。

Upgraded Culinary Options on British Airways

British Michelin-starred chef Tom Kerridge has designed a number of gourmet food items including signature pies and sandwiches to pre-purchase for British Airways' Euro Traveller (short haul economy) customers. The dishes have been created with a special focus on British provenance. The airline will continue to offer complimentary refreshments in Euro Traveller on all flights.

www.britishairways.com/en-gb/information/food-and-drink



英國航空提升機上餐膳質素

英國米芝蓮星級名廚Tom Kerridge為英國航空公司設計出別具代表性的餡餅和三文治等一系列美食，以供歐洲經濟艙(短途經濟艙)的乘客提前預定。菜式的創作靈感主要源自英國文化元素，能充份反映出當地的特色。另外，航空公司亦會繼續為各航班的歐洲經濟艙乘客免費提供各式飲品。

Nobu Hotel and Restaurant opens in Hamburg, Germany

Nobu Hospitality, the global lifestyle brand founded by Nobu Matsuhisa, actor Robert De Niro and Meir Teper, has opened The Nobu Hotel and Restaurant in The Elbtower, Hamburg, Germany. The Nobu Hotel Elbtower Hamburg will offer 191 guest rooms and suites, a 200-seat Nobu restaurant, a stylish terrace bar and lounge with private dining rooms.

www.nobuhotels.com

諾布酒店及餐廳於德國漢堡開業

由 Nobu Matsuhis、演員 Robert De Niro 和 Meir Teper 共同創立的全球時尚生活品牌 Nobu Hospitality 將於德國漢堡易北塔開設諾布酒店及餐廳。這所酒店將提供191間寬敞舒適的客房和套房，並設有能容納200名賓客的餐廳、以及附設私人用餐包廂的時尚天台酒吧和休息室。





Branches

Singapore 新加坡

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

Macau 澳門

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

Beijing 北京

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

Tianjin 天津

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

Shenyang 瀋陽

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

Shijiazhuang 石家莊

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

Shandong 山東

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

Shanxi 山西

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

Shanghai 上海

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

Hangzhou 杭州

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

Nanjing 南京

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

Guangzhou 廣州

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

Chengdu 成都

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

Chongqing 重慶

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

Kunming 昆明

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

Xiamen 廈門

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

Fuzhou 福州

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

Foshan 佛山

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

Shenzhen 深圳

Angliss Shenzhen Food Service Limited
Building 3B, Block B, Baosheng Industrial District,
No. 1 Mabou Road, Bainikeng Village, Pinghu Town,
Longgang District, Shenzhen, China
安得利(深圳)食品有限公司
深圳市龍崗區平湖鎮白坭坑村麻布路1號
寶盛工業區B區第38棟
T. +86 755 2885 7688 | F. +86 755 2518 5406

Nanning 南寧

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

Xi'an 西安

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

Zhengzhou 鄭州

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

Hunan 湖南

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

Jiangxi 江西

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

Wuhan 武漢

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

Haikou 海口

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

Sanya 三亞

Angliss Sanya Food Service Limited
Comprehensive Building, Block A, Yugehaiyun Residential,
Hongsha Community, Sanya, Hainan, China
三亞安得利食品有限公司
海南省三亞市吉陽區紅沙社區漁歌海韻A棟綜合樓
(一至三層商業)
T. +86 898 8863 0698
F. +86 898 8863 0318 / +86 898 6595 4474

Other Branches



PastryGlobal Food Service Limited
Flat B, 6/F, 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
Shop 10, Magnet Place 1, Kwai Fung Crescent, Kwai Chung, New Territories
新界葵涌葵豐街 Magnet Place 1地下10號舖
T. +852 2615 0822 | F. +852 2615 0855

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

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



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



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



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



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



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



Miumi Tokyo Co., Ltd.
御海東京株式會社
Room 501, 2-6-3, Azabujuban, Minato-ku, Tokyo 106-0045 Japan
T. +81 3 6721 5689 | F. +81 3 6721 5693

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



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



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

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



Gourmet Cuisine Hong Kong Limited
Flat A, 6/F, Magnet Place Tower 2, 38-42 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
高美食材香港有限公司
香港新界葵涌葵豐街38-42號Magnet Place 2期6樓A室
T. +852 2494 1967 | F. +852 2439 5055

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



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



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



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



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



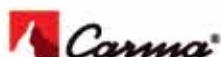
Bidfood Malaysia Sdn Bhd
No. 12, Jalan Anggerik Mokara 31/48, Seksyen 31, Kota Kemuning, 40460 Shah Alam, Selangor, Malaysia
T. +603 5131 6399 | F. +603 5131 9233
www.bidfood.com.my

Publisher:

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

Hong Kong Partners:



Hong Kong & China Partners: _____

Filboi

les vegetales
boiron

aldia
MASTERS IN FRESH

Tiptree

Bridel

100 ans de passion fromagerie
1907 • 2007 • 2008

TARTUFI
Morra
TARTUFLINI

DECECCO

Lamb Weston

kiri
the cheese is full

Bega

DAIRYMONT

CACAO
BARRY
Since 1872

China Partners: _____

PRÉSIDENT

1st IN ITALY
Galbani

CACAO
BARRY
Since 1872

PCB CREATION
Manufacture d'exception

ASPEN
RIDGE
Premium Beef

DGF

Own Brands: _____

Grainville

Stoneblack

austige

AR
Alpha Ranch

Nourish Plus

鮮雞牌
COCKALDOO

Dewfresh

Seafood
Master

五月花
May Fair

caterers
CHOICE

Sweet La Vie

CAVIAR
ONE

Le Petit
GOURMET



Angliss Hong Kong Food Service Limited
47-51 Kwai Fung Crescent, Kwai Chung, N.T., Hong Kong
安得利香港餐飲有限公司
香港新界葵涌葵豐街47-51號
T. +852 2481 5111 | F. +852 2489 8861 | E. info@angliss.com.hk

