

ISSUE **58**
SUMMER 2021

foodtalk

BEYOND CHEESE AND CHOCOLATE Marin Leuthard of Grand Hyatt Macau

THE SWEETEST SUMMER Gourmet Cuisine and Cacao Barry make magic

BOLD NEW BENCHMARK Superb offerings from Gourmet Partner Vietnam

TELLING THE ITALIAN TALE Daniele Sperindio, ilLido Group

Instinct for Excellence

Tony Cheng

Drawing Room Concepts




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Welcome to the 58th issue of foodtalk!

As we move into summer, and continue to steadily gain ground on the Covid-19 situation that has disrupted our lives for over a year, it is a chance to express our gratitude for the opportunity for renewal we have been given.

It is said that it's the challenging times that truly test us, and we have certainly been tested over the last few months! I again have to offer thanks to our wonderful team – our Angliss family – for the resolve they have all shown in getting through these dark days, and emerging in such remarkably good shape.

For the Horeca industry, after months of shutdown, or partial openings at best, it is likewise business as usual, or at least getting that way. It is extremely encouraging to see the reopening of restaurants, cafes, bars and clubs, as well as the MICE side of the business, both in Hong Kong, Greater China and across the region.

This renewed sense of optimism is reflected in this issue of foodtalk, where you will find the industry firmly

focused on the future. As usual we have exclusive interviews with some of Asia's top up-and-coming culinary stars, alongside the usual news and features.

For an insight into organically developing a restaurant empire, cover star Tony Cheng, founder of Drawing Room Concepts in Hong Kong, unquestionably has the Midas touch. Another chef successfully managing a slew of very different eateries is Daniele Sperindio of ilLido Group in Singapore, while Swiss Chef Marin Leuthard of Grand Hyatt Macau is an ambassador for his country's unique cuisine.

Finally Dong Li of The Opposite House Beijing is credited not only with reimagining classic Chinese cuisine at Jing Yaa Tang restaurant but has also been described as "part chef and part poet". Find out why!

Enjoy the issue!

Johnny Kang
CEO - Asia

第58期的 foodtalk 隆重登場！

新型冠狀病毒已影響了我們的生活超過一年，而踏入夏季後，疫情開始逐步受控。有機會重新出發，我們實在應該感恩。

不少人說過，挑戰及逆境都是對自己的考驗，而顯然在過去數個月，我們都接受了很多考驗！我在此再次感謝我們優秀的團隊——安得利大家庭，感激各位成員全力以赴克服各種困難，一同走過這段黑暗的日子，並帶來更好、更理想的表現。

餐飲行業數月來都要閉門休業、或是最多只能局部開業，如今終於可以如常營業，或是業務至少有些起色了。看見各間餐廳、咖啡店、酒吧及俱樂部紛紛重新開業，而香港、大中華地區及跨區域的會議及展覽亦逐步恢復舉辦，實在令人鼓舞。

而今期的 foodtalk 反映出我們樂觀積極地重新出發，大家在閱讀今期內容時會發現業界對未來充滿希望。一如以往，我們今期亦訪問了幾位新一代的亞洲頂尖飲食界人士，並會與大家分享最新消息和專題故事。

我們今期的封面人物是香港 Drawing Room Concepts 的創辦人鄭相賢 (Tony Cheng)。他憑藉自身的努力，將自己創立的集團發展成餐飲王國，無疑擁有「點物成金」的本領。而我們亦很榮幸能夠訪問到新加坡 ilLido 集團的行政總廚 Daniele Sperindio 和在澳門君悅酒店擔任行政總廚的瑞士裔名廚 Marin Leuthard，Daniele Sperindio 與 Tony 同樣成功管理多間擁有不同風格的餐廳，而 Marin Leuthard 則是其祖國獨特菜式的宣傳大使。

最後，我們會為大家介紹北京瑜舍的主廚李冬。李冬能獲得大眾認可，不單單是因為他在京雅堂餐廳創新演繹傳統中國菜式，更獲譽為是「一位廚藝精湛的廚師，同時是一位富有詩意的詩人」。現在就去看看為什麼他會得到這樣的評價吧！

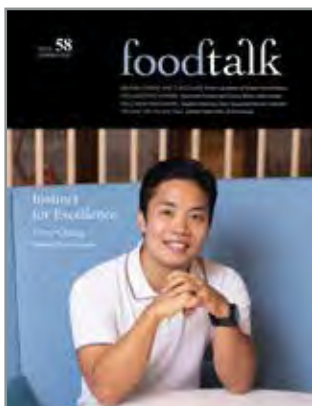
希望各位喜歡今期的內容！

江文喜
亞洲區首席執行官

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A Hunger for Success

Photography by Chris Luk and courtesy Drawing Room Concepts

A clear vision and determination has seen Tony Cheng, Founder, Drawing Room Concepts succeed in the highly competitive restaurant industry on his own terms. His stable now includes two Singaporean brands, Hainan Shaoye and Hawker 18, Hong Kong Wing Nin, Thai restaurants Apinara, Nara Thai Cuisine and Lady Nara, and Feast home delivery

FT (Foodtalk): Who or what first inspired your interest in food and when did you realise you had the natural ability to cook?

TC (Tony Cheng): It was watching legendary chef Martin Yan on his TV show “Yan Can Cook” when I was around

求「成」若渴

Drawing Room Concepts 創辦人鄭相賢 (Tony Cheng) 憑藉明確的目標和堅毅的決心，在競爭非常激烈的餐飲界中闖出名堂。他旗下的餐廳現時包括兩個新加坡品牌 - 海南少爺和少爺18、香港永年、泰國餐廳如 Apinara、Nara Thai Cuisine 及 Lady Nara 等、以及豐食 Feast 到會專門店

FT (Foodtalk): 你對飲食有如此濃厚的興趣，一開始是受到什麼人或事啟發呢？而你又是何時發現自己在煮食方面的天賦呢？

TC (Tony Cheng): 這要從我大約七、八歲說起，那時我看到著名廚師甄文達主持的電視節目《甄能煮》。他在節目中示範



Apinara

“ I am the first to admit that I am not the best chef in the world,
but I needed a good general understanding of food
and cooking in order to establish a career as a restaurateur ”

「我必須承認我不是世上最好的廚師，但我知道我需要好好地、
全面地去了解食物和煮食，才可以成功發展餐飲事業」

seven or eight. He was cooking five-spice chicken wings, which I tried to reproduce. From memory mine were good, although my mother says they were a bit overpowering! I later worked with him for my first TV show. I was also really inspired by celebrity chef Jamie Oliver. One week on his TV show he made British-style roast chicken, which looked so good I tried to cook it, and his other recipes, shepherd's pie and more. They were delicious and a big success, and enabled me to connect the power of food to creating joy. After that cooking became an obsession! I am the first to admit that I am

烹調五香雞翼，於是我決定自己嘗試煮這款菜式。現在回想起來，我當時的製成品味道還不錯，雖然我媽媽說我放的香料有點過多！後來在我的首個電視節目中，我更有幸和他合作。我亦深受名廚 Jamie Oliver 的薰陶。有一次，他在電視節目中烹調英式烤雞，賣相很吸引，所以我亦嘗試烹製該菜式，並依照他的食譜製作牧羊人批等其他美食。製成品十分美味，大獲成功，並使我體會到美食可以為人們帶來快樂，此後烹飪便讓我深深著迷！我必須承認我不是世上最好的廚師，但我知道我需要好好地、全面地去了解食物和煮食，才可以成功發展餐飲事業。為人們製作美食，能令他們感到快樂，而看見他們快樂，亦令我感到快樂。



Seafood tom yum kung with fish maw
(Apinara)



FT: 我知道你在知名的法國藍帶國際學院的倫敦分校接受培訓，而同時具備經濟學學士學位，並曾從事金融業。

雖然你曾說過這是為了解如何成功經營業務，並為建立自己的餐飲王國做好準備，不過你能和我們分享一下，是否想過繼續從事如此有利可圖的行業呢？

TC: 那段經歷實在讓我大開眼界，使我深深明白到原來廚房內的競爭是可以如此激烈。我與一眾對烹飪充滿熱誠的大廚一同接受培訓，那些廚師旨在於學院習得所需的技能，從而到頂尖的餐廳任職。與這些專業人士共事實在不容易，但能讓我在烹飪、管理廚房事務和經營餐廳等方面獲益良多。在完成課程後，我搬到紐約，日間為投資銀行建立財務模型，晚間則鑽研廚藝，構思更有特色的菜式。我的確考慮過待在金融行業，把烹飪視為興趣，不過我發現自己總會不期然地想到食物和煮食，因而明白到自己真正熱愛的是什麼。如果我不嘗試發展飲食事業，我一定會感到後悔。於是我決定離職，並離開紐約，回到香港，在一家高級意大利餐廳工作。

not the best chef in the world, but I needed a good general understanding of food and cooking in order to establish a career as a restaurateur. Cooking for people and making them happy also makes me happy.

FT: You trained at the renowned Le Cordon Bleu Culinary School in London but also graduated with a BA in economics, originally working in finance. Although you've said this was to understand how to run a successful business in preparation for starting your hospitality empire, were you tempted to remain in this lucrative industry?

TC: That was an eye-opening experience. It gave me a deep understanding of how cutthroat and competitive the kitchen can be. I was training among passionate chefs, who were there to acquire the necessary skills to move up quickly to top restaurants. It was tough working with these professionals, but I gained lots of insights into cooking, running



Phad Thai with prawns (Nara)

“ Having my own restaurant was awesome and fulfilling,
getting a name and establishing a reputation ”

「我真的很高興能開設屬於自己的餐廳，而餐廳漸有名氣，
並獲得口碑，令我感到十分滿足」

a kitchen and the restaurant industry. After completing the course I moved to New York, by day building financial models for investment banks, at night thinking about how to cook better, more interesting dishes. I did consider staying in finance, with cooking as a hobby, but found myself thinking about food all the time, and realised that was where my heart lay and I would regret it if I didn't at least try for a career in F&B. So I quit, returned to Hong Kong and worked at a fine dining Italian restaurant.

FT：我知道你後來在羅馬的米芝蓮一星級餐廳 **Ristorante All'Oro** 擔任部門主廚達一年。為什麼你會特別選擇在那間餐廳和那個城市工作呢？當中你又有什麼得著？

TC：我一直想開設一間小型高級意大利餐廳，而羅馬正正是這類意大利餐廳的集中地，所以我在那裏待了一年時間，以得到相關經驗。我工作的餐廳是一間小型米芝蓮一星餐廳，只有三名廚師和兩名服務員。所以那一年我很拼命地工作呢！我不僅學到傳統的意式烹飪技巧，亦學到經營一間成功的餐廳所需之管理技巧。這對我來說是非常寶貴的經驗，如果沒有這些經歷，我的事業大概無法發展得如此成功。



Lady Nara

FT: You then spent a year as chef de partie at Michelin one-star Ristorante All'Oro in Rome. Why chose that restaurant and city in particular, and what did you learn there?

TC: I knew I wanted to open an upscale trattoria, and Rome is the home of this kind of Italian restaurant, so spent a year getting gaining essential experience in that environment. It was a small, one Michelin-star restaurant, with just three chefs and two staff on service, and I worked my butt off for a year! I learned not only traditional Italian cooking techniques, but also the necessary management skills to run a successful restaurant. It was very valuable experience, without which I probably could not have gone on to achieve what I have.

FT: What was your original idea when you opened your first restaurant?

TC: From day one the concept was for a modern, fine dining trattoria. Drawing room is a leisure space designed for people to get together, be entertained, eat and enjoy culture, and that totally fit with our idea. Having my own restaurant was awesome and fulfilling, getting a name and establishing a reputation.

FT: You also operate a substantial catering business. How did you identify this opportunity and what different management approach does it require?

TC: Our catering business, Feast, originated around five or six years ago when we saw an opportunity to supply Christmas turkeys. Local options at that time were either expensive or cheap, with not much in-between, so we decided to fill that niche, providing affordable, excellent quality products. Since then we have gone from strength to strength. To be honest it is more straightforward than running a full service restaurant!

FT: Drawing Room Concepts is opening its first restaurant in Mainland China. Does this market require different strategic thinking?

TC: We were planning on opening in Shenzhen until the pandemic saw our plans shelved. But yes, we put in the due diligence, spent 18 months studying the business



Beef tartare with pickled pineapple and tamarind mayonnaise (Lady Nara)

FT: 當你開設自己的第一間餐廳時，最初有些什麼想法呢？

TC: 從開業的第一天開始，我便致力打造一間現代化而高級的小型意大利餐廳。Drawing Room 是一個可以讓客人聚在一起、度過快樂時光、享用美食和體驗文化氛圍的悠閒空間，所以這正正符合我們的想法。我真的很高興能開設屬於自己的餐廳，而餐廳漸有名氣，並獲得口碑，令我感到十分滿足。

FT: 我知道你亦有發展大規模的飲食事業。你能分享一下是如何洞察這商機，當中又需要採取什麼不同的管理方針呢？

TC: 我們會開創豐食 Feast，是由於在五至六年前，我們從聖誕火雞的供給中發掘到商機。當時本地市面有售的火雞有的太昂貴，有的則太便宜，沒有什麼中等價位的選擇，所以我們決定填補該市場空缺，推出實惠而高質的產品。由那時開始，我們的業務便日益壯大。坦白說，經營這類業務比管理一間提供全面服務的餐廳更加容易！

“ We simply seek to do it better than the competition that’s already on the market. Better value for money, better quality, and greater sustainability ”

「我們只需要做得比市面上的競爭對手更好 - 更物有所值、
更高質素、以及更具可持續性」

climate, which required alternative strategic thinking, as the China and Hong Kong markets are very different ball games. Because of its dense population Hong Kong can open new restaurants purely focusing on the food itself, whereas in China that would fail. Because the place is so huge, marketing is absolutely essential.

FT: What’s the process around devising and opening a new restaurant? How do you identify that niche, or opportunity?

TC: Of course we look for differentiation, but at the

FT : Drawing Room Concepts 將會在中國內地開設首間分店，那麼在中國內地市場經營餐廳需要採取不同的經營方針嗎？

TC: 我們本來籌備於深圳開設分店，但基於疫情，只能暫時擱置計劃。我們曾進行詳盡的調查，花了18個月的時間研究當地的營商環境，發現我們的確需要採取另一種經營策略，因為中國內地和香港市場的營商方式迥然不同。香港人口稠密，開設新餐廳時可以只專注於食物本身，但在中國內地則不然。因為中國內地地方很大，所以必須要做好市場推廣。



Hawker 18 Dining Hall

heart is a value proposition –what pain points are we solving? Every restaurateur needs to ask – if you are opening a pizza restaurant, what's different about what you are doing? Personally I don't think it's good to chase trends, because they can end as quickly as they start, in some cases before you even open your restaurant! So I look to value. We simply seek to do it better than the competition that's already on the market. Better value for money, better quality, and greater sustainability.

FT: What's your favourite food to cook and eat with family and friends?

TC: Still roast chicken! The secret is dry brining overnight. The other one would be homemade red prawn tagliatelle. This was a signature dish at Drawing Room when we first opened, and it's a winner. My four-year-old daughter now loves cooking, so we do that together every weekend.



Hainan chicken rice (Hawker 18)



FT: 要籌備和開設一間新餐廳，過程中需要注意些什麼？你又是怎樣洞察該市場空缺，或是說當中的商機呢？

TC: 我們固然要找出自己的獨特之處，不過當中最重要的是要找出自己餐廳的價值及定位-我們是在應對什麼需求呢？每一個經營餐廳的人都需要想想：如果你是開設一間薄餅店，你的店有什麼特別之處呢？就我而言，我認為不應追逐潮流，因為潮流很快就會過氣，更有可能在你開設餐廳前已過時，所以我非常重視價值。我們只需要做得比市面上的競爭對手更好-更物有所值、更高質素、以及更具可持續性。

FT: 你能分享一下自己最喜歡烹調什麼菜式，與家人及朋友一同享用嗎？

TC: 仍然是烤雞，當中的烹調秘訣是以乾鹽醃製一晚，隔天再烹調。另一款我也很喜歡的菜式是自家製紅蝦寬扁麵。這是 Drawing Room 初開業時非常具代表性的菜式，深受大家喜愛。我的四歲女兒現時也很喜歡烹飪，所以我們每個週末都會一同下廚。 安

Max's Picnic Book

Max Halley & Benjamin Benton, Hardie Grant Books

Can traditional British picnic food be translated around the world? Max Halley and Benjamin Benton think so

Summer means different things depending on where you are in the world. In Britain, it means a brief period of milder weather where al fresco dining becomes a possibility. In Asia of course, many rush indoors to escape the heat.

Wherever you are globally, however, there's no denying that eating outdoors, be it park, beach or balcony is a pleasant thing to do, environment permitting. Authors Max Halley and Benjamin Benton are firmly in this camp, and have come up with an amusing and fun book filled with exciting and creative ideas, to spice up your al fresco feasting.

Max's Picnic Book is the follow-up to *Max's Sandwich Book*, published in 2018, which quickly became a bestseller. The new title includes interesting variations on British picnic dishes such as all-day breakfast quiche, pickled eggs, chicken recipes, hard-boiled eggs with flavoured salts, sausage and egg muffin, meat trifle and much more.

The book is split into 16 themed menus such as 'raw' picnic, 'Vegas legends' picnic, 'hidden potential' picnic, and 'surrealist' picnic, with multiple recipes that fit each category perfectly.

All recipes can be served cold or at room temperature and so are perfect for transporting to parks, beaches or friends' homes. Halley and Benton also include tips on pre-cut crudité, how curry powder is a must at picnics and ending the meal with an affogato (Italian coffee-based dessert) alongside a whisky.

Max Halley is the owner of innovative eatery Max's Sandwich Shop in London, and is often a guest on popular British television shows, while Benjamin Benton is a restaurateur and chef.



《馬克斯的野餐大全》

作者：Max Halley & Benjamin Benton

出版商：Hardie Grant Books

傳統的英式野餐食物可以紅遍全球嗎？

Max Halley 和 Benjamin Benton 認為可以

夏天，對於身處世界各地的人而言均具有不同的意義。在英國，夏天代表在一段短時間內，天氣會變得較為溫和，適合到戶外用餐。而在亞洲，這當然是代表大家需要爭相躲進室內避暑。

無論你身處全球的哪個地方，在戶外用餐都是一件令人享受的事，可以是在公園、在海灘、或是在天台，只要環境許可，任何戶外地方都可供愉快用餐。作家 Max Halley 和 Benjamin Benton 便是戶外用餐派的忠實支持者，因而決定推出這本引人發笑且富有趣味的書，當中載有有趣而富創意的內容，令你的戶外用餐體驗得以昇華。

《馬克斯的野餐大全》(Max's Picnic Book) 是於2018年出版的《馬克斯的三文治大全》(Max's Sandwich Book) 之續集，《馬克斯的三文治大全》發行不久便迅速成為暢銷書籍。而這次新推出的《馬克斯的野餐大全》囊括了各式各樣的特色英式野餐食物，如全日早餐中的法式蛋批、醃製蛋、雞肉小食、水煮蛋配調味鹽、香腸及雞蛋鬆餅、肉鬆糕、以及其他更多美味餐點。

此書劃分為16個主題餐單，包括「生食」野餐、「拉斯維加斯傳奇」野餐、「隱藏魅力」野餐、以及「超現實」野餐等，各個餐單都列有完美符合主題的多元化食譜。

所有餐單上的餐點都可以凍食或是在室溫下食用，因而非常適合帶到公園、海灘或是朋友家中享用。Halley 及 Benton 亦分享了製作預切蔬菜沙律的小貼士，說明為什麼咖喱粉是野餐中不可或缺的元素，並應該以阿法奇朵（意式咖啡甜點）及威士忌為野餐畫上完美的句號。

Max Halley 是倫敦創新餐廳 Max's Sandwich Shop 的店主，更經常擔任人氣英國電視節目的嘉賓，而 Benjamin Benton 則是餐廳店主兼大廚。☎



WESTHOLME

— QUEENSLAND —

AUSTRALIA



The Australian Experience

FROM Paddock TO PLATE

Westholme wagyu is unique. Every cut is an expression of unmatched heritage, the exceptional Australian environment and our never-ending search for perfection. The result is wagyu that is tender, juicy and flavourful, characterised by the fine, even marbling that is our Westholme signature.





Swiss style veal, roesti (Lobby Lounge)

Journeys of Discovery

Photography courtesy Grand Hyatt Macau

Following a rural upbringing in his native Switzerland, Chef Marin Leuthard of Grand Hyatt Macau has enjoyed an enviable international career, during which he has developed an appreciation for loyalty, empathy and integrity – and a renewed love of his country's unique cuisine

FT(Foodtalk): Can you describe your earliest memories of food and explain why it interested you?

ML(Marin Leuthard): Regardless of being around whilst my grand-mother had been cooking traditional home-style food as well as living in an agricultural dairy producing farm, I had an interest for food quite late as it came during my teen years. Growing up with those who had provided me with traditional home-made foods that are remembered till this day as well as an environment filled with self-sustained and produced goods had opened a clear door to the world of culinary.

展開探索之旅

澳門君悅酒店行政主廚Marin Leuthard自幼在瑞士的農村長大，亦曾在世界各地工作，職場生涯多姿多采得令人羨慕。當中他學會欣賞忠誠、同理心及誠信等美德，並從另一個角度重新探索自己祖國的獨特菜餚

FT(Foodtalk): 你可以和我們分享一下自己最早有關美食的記憶是什麼嗎？為什麼美食會引起你的興趣呢？

ML(Marin Leuthard): 在我祖母烹調傳統的家鄉菜時，我總愛待在旁邊看，而且我是在生產乳製品的農場長大的，不過，我其實在十多歲時才開始對美食產生興趣。在我成長的過程中，我很慶幸身邊有親人為我烹調傳統的住家菜，這至今仍讓我非常難忘，而且我自幼身處在一個能自給自足的環境，可以輕易接觸到自家製的農產品，為我打開了通往烹飪世界的大門。

FT: 我知道你投身職場不久便加入了君悅集團，並一直在該集團工作至今。你能說說這個集團有什麼吸引之處嗎？

ML: 吸引我留在君悅集團的原因有不少，當中包括君悅是一間

“ Hyatt’s core values including respect, empathy, creativity, and integrity had a significant impact on the growth of my career and as an individual ”

「君悅提倡彼此尊重、擁有同理心、展現創意思維及秉持誠信等，這對我的職業生涯、以至是我個人而言均有很深遠的影響」

FT: You joined the Hyatt group fairly early in your career and have remained with them since. Can you explain the appeal of the organisation?

ML: Elements of the Hyatt group that had aspired me to stay loyal included its care and well-being approach to each individual in the team. Their world of understanding and care for the team as well as those that they provide for allows it to be a comfortable environment. Despite this, Hyatt’s core values including respect, empathy, creativity, and integrity had a significant impact on the growth of my career and as an individual. All in all, these elements keeps me devoted to my career as well as the Hyatt family.

FT: Prior to joining Grand Hyatt Macau, you spent over three years as an executive chef at Grand Hyatt Incheon in South Korea. Can you describe that experience and what you took away from it?

ML: While it was definitely an adjustable experience

關愛團隊中每一位成員的公司。公司非常了解及關心團隊，從而能夠為團隊成員提供一個舒適愉快的工作環境。不僅如此，君悅提倡彼此尊重、擁有同理心、展現創意思維及秉持誠信等，這對我的職業生涯、以至是我個人而言均有很深遠的影響。就是這些原因令我一直全力以赴地工作，並一直留在君悅這個大家庭。

FT: 你在到澳門君悅酒店任職前，曾在南韓仁川君悅酒店擔任行政主廚逾三年。你可以和我們分享一下當時的經驗嗎？當中你又有什麼得著呢？

ML: 我和我的家人當時從印度新德里搬到韓國，需要面對生活上很大的轉變，所以那是一次很難忘的經驗。除了環境上的轉變，我亦發現到南韓美食中的傳統文化元素巧妙地與仁川君悅酒店的現代風格融合，實在令我歎為觀止。雖然很多國家都會將傳統和現代元素融合，但韓國的古今文化交融仍為我帶來很獨特的體驗。

FT: 我知道你在到訪韓國之前，曾在杜拜、阿曼、馬斯喀特和德里等地工作達15年，期間多次晉升，更在哈薩克這個位於



Lobby Lounge



Grilled Australian tenderloin
(Lobby Lounge)

Several important factors to ensure quality and consistency are maintained through sourcing quality seasonal products and making sure daily food deliveries are fresh in quality and taste by constant checking after receiving products

「要確保食物維持高品質和水準一致，需要做到幾點，包括要採購優質的時令食材，並要在收到食材後仔細檢查，以確保日常運送的食材之品質和味道都是新鮮的」

considering my family and I had moved from New Delhi, India, to Korea, it was one to remember. While there were changes in the environment, it was quite astonishing to see the amount of cultural traditions of the South Korean delicacy incorporated into the modern styles of the Grand Hyatt Incheon itself. While this is present in numerous countries, the mix of traditions and modern beliefs of Korea had made it a unique experience for me.

FT: Before Korea, you spent 15 years in increasingly senior roles in Dubai, Oman, Muscat and Delhi. How did these places affect you, especially Kazakhstan, a near-

中東、俄羅斯、中國和印度之間的奇妙國度工作了三年。你能說說在這些地方工作，特別是哈薩克，為你帶來什麼影響嗎？

ML: 每一個國家內都有很多擁有不同文化背景和想法的人。不過，哈薩克這個地方的景致，尤其是當地的山脈，以及阿拉木圖的生活方式，都讓我想起在瑞士生活的點點滴滴。所以我在哈薩克生活時有賓至如歸的感覺，令我可以輕鬆靈活地適應新環境。

FT: 要在澳門君悅酒店管理整個餐飲部的運作絕非易事。你是怎樣確保整間酒店所製作的食物都能維持高品質和水準一致呢？

ML: 要確保食物維持高品質和水準一致，需要做到幾點，包括

“ The main way to doing successful work is to love what you do and what you do best. That being said, my advice for the younger generation is to find absolute passion and devotion to whatever you take in as your career ”

「想成功，就要做自己喜歡和擅長的事。而我給予年輕一代的建議就是：無論你選擇什麼職業，都要滿懷熱誠，持之以恆」

mythical place between the Middle East, Russia, China and India, where you spent three years?

ML: Each country was filled with multi-cultural individuals with different beliefs, however, when it came to specifically Kazakhstan, the landscape (of specially the mountain range) and the way of living in Almaty had brought me back to several memories of Switzerland. From this, I was able to feel like home in places that were away from home, allowing me to be comfortable and flexible in a new setting.

FT: Overseeing the entire culinary operation at Grand Hyatt Macau is a big job. How do you ensure quality and consistency are maintained throughout the property?

ML: Several important factors to ensure quality and consistency are maintained through sourcing quality seasonal products and making sure daily food deliveries are fresh in quality and taste by constant checking after receiving products. Throughout this process, it is

要採購優質的時令食材，並要在收到食材後仔細檢查，以確保日常運送的食材之品質和味道都是新鮮的。在製作食物的整個過程中，設計菜單、煮食工序、員工培訓、以至是食譜創作等都要做得一絲不苟。要每天恆常地做好廚房內各項日常工作，才可令食物維持高品質和水準一致，從而確保製作食物的過程安排有序、衛生和安全。這些都是為員工提供理想工作環境的基本要素。

FT: 我知道你很喜歡烹調時令菜式，那麼你認為應該要怎樣做，才能有效管理和善用時令食材呢？

ML: 時令菜式的地位往往會被一年四季都適合享用的菜式所動搖。我們需要根據季節的轉變來作出妥善的規劃，從而適當地集中採用時下最新鮮、最美味的當造食材。

FT: 你能和我們分享一下，在踏進職場以來，得到過最好的忠告是什麼嗎？而對於準備投身飲食業的年輕人，你又会給予什麼建議呢？

ML: 我在職業生涯中得到過最佳的忠告是：想成功，就要做自己喜歡和擅長的事。而我給予年輕一代的建議就是：無論你選



Mezza 9 Macau

important that menu engineering as well as cooking procedures are in place as well as staff training and proper recipe implementation. Quality and consistency are maintained through consistent and daily kitchen walk through's to confirm organisation, hygiene and safety. These are basic elements in making sure employees have the right environment to work.

FT: You are a big fan of seasonal cuisine. How do you think it is most effectively managed and utilized?

ML: The importance of seasonal cuisine is mainly challenged due to the availability of all-year products. It is important to plan according to seasonal changes and allowing for a greater focus on the right products when those products are at its most fresh and tasty point.

FT: What's the best advice you've received in your career, and what advice would you give young people entering the industry?

ML: The best advice that I have ever received in my career would be that the main way to doing successful work is to love what you do and what you do best. That being said, my advice for the younger generation is to find absolute passion and devotion to whatever you take in as your career. Your future job should not be fulfilled primarily on rewards but rather joy and pleasure.

FT: When you joined Grand Hyatt Macau, you said you were looking forward to learning more about unique Macanese cuisine. You subsequently incorporated it on the menu at Lobby Lounge. How did you choose what to include?

ML: We are currently working on revamping our lobby lounge menu. We want to emphasize on Macau's specialities regarding the implementation of Macanese style dishes. It is important to understand the Macanese tradition in order to focus on the basic yet most popular and well-known treats. This allows for better and common interests from our guests.



Signature lobster bun (Mezza 9 Macau)

擇什麼職業，都要滿懷熱誠，持之以恆。你未來選擇的工作不應該單單只讓你賺取到薪金、酬勞，而是可以為你帶來快樂和滿足感。

FT: 我知道你在加入澳門君悅酒店時，曾說過希望可以更深入了解獨特的澳門菜式。而你其後將澳門菜的元素融入至大堂酒廊的美食中，那麼你是憑什麼準則來決定加入什麼元素呢？

ML: 我們現時正準備改良大堂酒廊的菜單。我們希望新菜單能主打澳門菜式，充分反映出澳門的特色。所以我們需要了解澳門的傳統文化，從而將簡單、常見卻十分受歡迎和知名的小食加入菜單。這讓我們更能迎合顧客的口味，並引起他們的共鳴。 ㊟





Magic From the Meadows

Raised on New Zealand's rich pastures, by skilled farmers with generations of know-how, sublime Silere alpine origin Merino is gaining a reputation as one of the finest lamb brands in the world

Bursting with the fresh flavours of New Zealand's meadows, Silere alpine origin Merino is widely regarded as New Zealand's most exquisite lamb. This is a significant claim in a land long renowned for producing what is considered the world's best meat in this high-value category.

What makes the heritage brand so special is due to three factors: the breed, the land and the talented farmers who have perfected the art of maximising the flavour of this extraordinary meat. Foraging on alpine grasslands, Silere Merino grows naturally, in harmony with the seasons, enjoying wide-open space and minimal human interaction. Created with fine dining establishments in mind, it is free range, 100% grass fed and 100% antibiotic free.

綠草甸之魔法力量 變出優質美麗諾羊

全賴新西蘭的茂盛牧草，加上經驗豐富的農夫以世代相傳的知識和技術悉心照料，才可孕育出如此優質的Silere高山美麗諾羊，令這品牌獲譽為世界上數一數二的羊肉品牌

Silere高山美麗諾羊散發著新西蘭草甸的清新氣息，因而獲大眾視為品質最卓越的新西蘭羊肉。該片土地一向以出產世界上最頂級的羊肉著稱，在這高價值產品界別中獨佔鰲頭，所以獲得此美譽絕對是實至名歸。

這經典品牌能歷久常新的關鍵在於三點：優良的羊品種、優質的土地、以及一直精益求精、致力提高羊肉品質的優秀農夫。Silere美麗諾羊在高山草原覓食，於這綠草如茵、廣闊無邊的優美環境下經歷四季的變遷，悠然自得地生活，絕少受到人類的干擾。品牌秉承著為高級餐廳提供頂級食材的宗旨，生產的肉品均是百分百草飼、絕無添加抗生素的頂級走地羊肉。

It matures more slowly than other breeds, taking up to 18 months, which allows layers of rich, sophisticated flavour to develop. Harvested only in season, it is then aged for 21 days under vacuum conditions to tenderise and enhance it before being snap frozen.

The result is a dusky red, fine-grained and well-marbled meat with appealing density and a succulent, clean finish, layers of rich, sophisticated flavours and subtly fragrant alpine notes.

Silere is produced by the Alliance Group, New Zealand's leading red meat company, owned by skilled and passionate farmers who create the finest quality free-range, grass-fed, all-natural lamb, beef and venison, exported to over 65 countries. Its other brands include Pure South, Pure South Handpicked and Te Mana Lamb, with more than 1,600 products in total.

The company uses only world class farming practices that are in harmony with nature while holding the highest respect for the land, animal welfare and worker safety. All products are fully traceable and certified.



Silere 美麗諾羊的發育速度較其他品種的羊緩慢，生長的過程需時長達18個月，所以其肉質鮮嫩多汁，帶有層次分明的豐富口感。羊隻只會在當造的季節時被宰割，並在真空的環境下經過21天的熟成工序，令羊肉的肉質更嫩滑及提升口感後再進行急凍。

經過這一系列工序所得的成品呈暗紅色、肉質精細、帶有分佈有致的迷人大理石紋，肉質鮮嫩多汁，口感清爽利落而層次分明，精緻的味道中隱約流露出高山草原的絲絲清新氣息。

Silere 美麗諾羊肉品由新西蘭首屈一指的紅肉產品公 Alliance 集團用心製造。該集團由一眾技藝精湛及充滿熱誠的農夫悉心經營，精心打造出優質的全天然草飼走地羊肉、牛肉及鹿肉，更外銷至超過65個國家。集團旗下的其他品牌包括 Pure South、Pure South Handpicked 及 Te Mana Lamb 等，合共提供逾1,600種頂級產品。

這公司只會採用世界級的農牧方式，務求與大自然和諧共處，同時尊重土地，重視動物福祉，關注勞動者的安全。另外，所有產品均可全面追溯來源，並具有品質保證。 (多)





Best in Breed

Offering premium Australian beef, Jac Wagyu is a superb quality new brand from Gourmet Partner Vietnam

Gourmet Partner Vietnam is constantly growing its offering by introducing exceptional quality products to supply Vietnam's leading chefs and catering professionals. Jac Wagyu is one such new brand, producing some of Australia's best steaks.

最佳品種

越南 Gourmet Partner 推出最新優質品牌，高級澳洲和牛 Jac Wagyu

越南 Gourmet Partner 不斷擴展產品種類與服務，為在越南飲食界領先的廚師和餐飲專業人士提供優質產品。越南 Gourmet Partner 最新羅致的 Jac Wagyu 是生產澳洲最高品質牛扒的品牌之一。

Jac Wagyu F1 cattle are raised on free-range farms on the company's specially designed finishing property, Clevecourt, in the pristine pastures of the Bingara region of northern NSW, also known as "Beef Country". With no feedlots but plenty of shady trees, cattle are free to roam in small paddocks and eat grass. The producer has five generations of farming experience in quality beef management and animal welfare is of great concern at Gourmet Partner.

Spread across five properties through the lush and fertile pastures in Gwydir Valley, Jac Wagyu cattle, which have prominent Tajima bloodlines, are grain-fed (wheat, barley and natural vitamins) between 450-500 days. It is Halal-certified and free from hormone growth enhancer.

Jac Wagyu aims to produce only the finest marbling distribution throughout the meat, differentiated by either black or gold Wagyu labels. It is juicy and flavourful, maintaining tenderness and moisture in every mouthful.

Awarded in the 2019 & 2020 in Australian Wagyu Branded Beef competition, Jac Wagyu enjoys outstanding brand presence in Asia, the Middle East and Europe.



Jac Wagyu F1 牛隻在該公司特別設計的飼養場 Clevecourt 的自由放養農場飼養，該農場位於新南威爾士州北部 Bingara 地區的原始牧場，也被稱為「牛肉之鄉」。沒有飼養場，但有許多綠蔭樹木，牛隻可以自由地在小牧場裡漫遊和吃草。該生產商在優質牛肉管理方面擁有五代飼養經驗，而 Gourmet Partner 極度關注動物福利。

Jac Wagyu 和牛在 Gwydir Valley 生意盎然的肥沃牧場中分佈於五處土地上，這些牛隻具有重要的但馬 (Tajima) 血統，經過450至500天的穀物飼養 (小麥、大麥和天然維他命)，經清真認證，不含激素生長促進劑。

Jac Wagyu 以生產大理石紋分佈最優質的和牛為目標，並以黑色或金色和牛標籤識別。肉汁豐富，軟嫩香濃，每一口都香氣十足。

Jac Wagyu 在2019及2020的澳洲和牛牛肉品牌比賽中獲獎，在亞洲、中東和歐洲聲譽卓越。 🏆





Good old Vitel Tonnè

The Italian Culinary Odyssey – Reimagined

Daniele Sperindio, Group Executive Chef at iLido Group in Singapore, has made Art restaurant a reflection of his personality through a contemporary, creative approach which is garnering critical acclaim

Photography courtesy iLido Group

FT(Foodtalk): At Michelin-starred iLido Group you are managing eight outlets, from a pizzeria to fine dining to an oyster bar and an online delivery service. How do you keep on top of these very different concepts?

DS(Daniele Sperindio): Ultimately, managing any restaurant concept well requires fundamental steps to be followed. Consistency is key for a restaurant to succeed, and a high standard of quality needs to be maintained throughout. The only way to obtain it across multiple outlets is with effective delegation, a continuous feedback loop, and a clear and common vision amongst the leadership team.

重新開展意大利飲食文化的探索之旅

新加坡 iLido 集團行政總廚 Daniele Sperindio 主理的 Art 餐廳能充分反映出 Daniele Sperindio 自己的性格特點，餐廳以當代時尚而具創意的風格打造，一直備受好評

FT(Foodtalk): 我知道你在米芝蓮星級 iLido 集團管理8間餐飲場所，包括薄餅店、高級餐廳、蠔吧、以及網上外賣速遞服務等。你是怎樣妥善管理這些風格截然不同的餐飲場所呢？

DS(Daniele Sperindio): 無論管理任何類型的餐廳，均有達到幾個



FT: Art restaurant has earned a reputation for pushing the evolution of Italian gastronomy. Can you explain what this means in practice?

DS: Italian cuisine is fundamentally casual and rooted in heritage. At Art, we look to present a non-stereotypical Italian experience, rethinking regional traditions and specialties often linked to my memories. We deliver the 'Italian tale' with a refined and progressive approach to create a sense of freshness and discovery.

基本要求。首先，要成功經營一所餐廳，需要確保水準始終如一，食物亦要維持高品質。而要令到各個餐飲場所的食物保持水準一致和高品質，便要有效地分配工作，並不斷收集意見及作出回饋，領導團隊的目標亦要清晰一致。

FT: 你所經營的Art餐廳一直致力推動意大利飲食文化的發展。你可以具體說明一下嗎？

DS: 意大利菜的風格是休閒隨性的，而且具有悠久的歷史。我們致力在Art餐廳為大家帶來非一般的意大利式餐飲享受，



“ The only way to obtain consistency and high standard of quality across multiple outlets is with effective delegation, a continuous feedback loop, and a clear and common vision amongst the leadership team ”

「要令到各個餐飲場所的食物保持水準一致和高品質，便要有效地分配工作，並不斷收集意見及作出回饋，領導團隊的目標亦要清晰一致」

FT: What are your favourite and least favourite parts of the job?

DS: I greatly enjoy the creative process. I have a passion for storytelling. Considering that food resonates so deeply with many people, I have always found it to be the perfect medium to communicate and evoke emotion. As food is a subjective topic for everybody, one must be prepared to receive adverse opinions, especially when pushing for creative interpretations.

FT: You founded your own company, MTP Concepts in Singapore, and were also a partner at a Hong Kong organisation. What are the advantages and disadvantages between having your business and working for someone else?

DS: The best part of self-employment is freedom from time allocation. One can achieve so much more out of 24 hours when not required to be in a specific place for a fixed period of time. I generally have an average of four to five personal and professional side projects at one time, therefore flexibility is key. The downside of being self-employed is the uncertainty of the future, especially when the livelihood of your employees depends on you, but without entrepreneurs taking on this risk there would be no progress.

FT: You had some great Michelin three-star internship experiences, including at Heston Blumenthal's celebrated Fat Duck restaurant and Grant Achatz's Alinea in Chicago. How did you get these coveted opportunities?

DS: Even now I really enjoy internships, although it gets harder to take time off from commitments. It's great to spend a few weeks or more with like-minded people to discuss food and life. The value is in the discovery of different ways of thinking. In the case of those top restaurants, they each were driven by a great sense



並重新思考傳統意大利文化的意義，亦會偶爾回想起自己品嚐過的經典意大利名菜。我們用高雅而嶄新的方式講述「意大利的故事」，務求為顧客帶來新鮮感，並激發大家的探索精神。

FT：你能夠和我們分享一下自己工作中最喜歡和最不喜歡的部分嗎？

DS：我非常享受構思新想法的過程，因為我很喜歡說故事。美食能讓很多人產生深刻的共鳴，所以我一直認為美食是最適合作為溝通交流及引起共鳴的媒介。食物對所有人而言都是非常主觀的，所以投身飲食界的人一定要準備好接納反對的意見，特別是當你在實踐創新想法的時候。

FT：我知道你在新加坡創辦了自己的公司 MTP Concepts，亦是一間香港機構的合夥人。你能說說發展自身的業務和為他人效力之間有什麼好處和壞處嗎？

DS：在發展自己的業務方面，最好的地方在於可以自由分配時間。當你不需要於特定的地方及固定的時段內工作，你便可以充分善用一天中的24小時。一般來說，我同一時間平均有

“ We deliver the ‘Italian tale’ with a refined and progressive approach to create a sense of freshness and discovery ”

「我們用高雅而嶄新的方式講述（意大利的故事），務求為顧客帶來新鮮感，並激發大家的探索精神」

of purpose which was inspiring. In both cases I simply reached out to them directly and had the opportunity to join. Both places were just great, imaginative and avant-garde with amazing storytelling, and I loved every minute. The time at the Fat Duck was leading to a full time commitment but I decided Singapore was the place I wanted to stay.

FT: Another internship was at Michelin two-star Narisawa in Tokyo – how do you feel that experience improved you as a chef?

DS: It was my first time in Japan, and a truly memorable experience. Chef Narisawa is such a charismatic person with a strict focus and positive vibes, and he speaks fluent Italian! Spending time with him in the kitchen definitely reignited the need to reconnect with my heritage and my belief on the importance of terroir.

4至5件私人事務及工作項目，所以靈活處理各項事務是當中的關鍵。但自己經營業務的壞處是前景不穩定，尤其是當你員工的生計與你公司的業務狀況息息相關。不過，如果創業者不願面對這風險，便不可能取得成功。

FT: 你曾在多間米芝蓮三星級餐廳實習，包括赫斯頓·布魯門索 (Heston Blumenthal) 知名的「肥鴨」(Fat Duck) 餐廳以及格蘭特·艾查茲 (Grant Achatz) 在芝加哥開設的 Alinea 餐廳，因而擁有很多寶貴的經驗。可以請你分享一下如何得到這些難得的機會嗎？

DS: 到了現在，我還是很回味當時的實習經歷。雖然那時沒有什麼機會放假，但我非常高興能夠和一眾志同道合的人相處數星期，一起討論美食和生活。我認為當中寶貴的地方是我發現到思考的方式十分多元化。我亦了解到，這兩間頂尖餐廳的背後均有一個明確的目標推動發展。我是直接向餐廳尋求實習機會的，因而有幸在這些知名餐廳工作。這兩間餐廳都非常好、很創新及前衛，而且同樣擁有精彩的品牌故事。在那裏工作的每一分每一秒，我都非常享受。我在肥鴨餐廳工作的時候，有機會轉做全職，不過我最後決定到新加坡。



From Paris with Love



Art Restaurant - Padang Deck

FT: You also worked in the chocolate industry, including qualifying in baking and pastry arts at the renowned Barry Callebaut Chocolate Academy, and are a certified sommelier. Why did you want to gain skills in these two very different culinary areas?

DS: I have a wide variety of interests and really enjoy the learning process. In addition to my great passion for chocolate, I believe that as an executive chef, there is a need to have understanding and capabilities related to all sides of the kitchen including pastry. During my time in the States I decided I needed to engage with wine as well on a deeper level for an all-round approach to gastronomy, it was fun.

FT: What's the attraction of Singapore, where you have spent much of your career?

DS: I was living in Miami and planning my next move. I decided it was time to relocate to Asia to broaden my horizons in relation to new flavours and cultures. That was almost 10 years ago. Singapore has such an amazing culture, modern yet still in touch with its heritage, safe and full of opportunities. It is home away from home.

FT: 你還曾到訪東京，並在榮獲米芝蓮二星級的成澤 (Narisawa) 餐廳實習。這些經驗對你作為大廚有什麼幫助呢？

DS: 當時是我第一次到訪日本，那次經歷真的讓我非常難忘。大廚成澤先生是一位極具個人魅力的人，而且做事嚴謹專注，亦充滿正能量，更操一口流利的意大利語；與他在廚房共事，讓我再次明白到，我需要重新將烹飪和自己祖國的傳統文化融合在一起，亦令我更加深信，熟悉當地風土人情是真的很重要。

FT: 你亦曾投身朱古力行業，如曾到知名的百樂嘉利寶朱古力學院 (Barry Callebaut Chocolate Academy) 學習糕點烘焙技藝，更是一位認證侍酒師。你能告訴我們為什麼想要學習這兩個不同範疇的技巧嗎？

DS: 我的興趣很廣泛，也非常享受學習的過程。除了因為我很喜歡朱古力，我亦深信，作為一名行政總廚，是需要了解及掌握廚房中各個範疇的知識，包括糕點烘焙。我在美國的時候，決定學習紅酒方面的知識，從而更深入、更全面地了解烹飪及美食的學問，當中的學習過程真的非常有趣。

FT: 你在新加坡工作多年，能分享一下這個國家有什麼吸引之處嗎？

DS: 當時我身處邁阿密，正準備離開，前往另一個地方。那時

“As food is a subjective topic for everybody, one must be prepared to receive adverse opinions, especially when pushing for creative interpretations”

「食物對所有人而言都是非常主觀的，所以投身飲食界的人
一定要準備好接納反對的意見，特別是當你在實踐創新想法的時候」

FT: You were a finalist as chef of the year at the World Gourmet Summit of Singapore several years running. What do you think earned you this recognition?

DS: Hard work, perseverance and determination. The dining scene in Singapore is highly competitive. There are many great chefs and new concepts popping up every day. One must continue putting heart and passion into the craft, with a touch of innovation, and the rest will come.

FT: In 2018 you spent time at Harvard University studying physics, including ‘haute cuisine’, which sounds intriguing – can you explain more?

DS: I’m always looking for new courses to expand my knowledge in different fields. As we speak, I am in the midst of pursuing my master degree. The haute cuisine and soft matter course at Harvard University focused on the science behind cooking. As a voracious reader of books on such topics by Harold McGee and Hervé This, it was extremely enjoyable to dive into analyses and explanations of processes and (scientific) reactions to cooking on a molecular level, from the thickness of sauces to structure of foams.

我認為是時候到訪亞洲，學習新菜式和新文化，從而擴闊自己的視野。這已經是差不多10年前的事了。新加坡有多姿多彩的文化背景，是一個融合了現代及傳統元素的地方，而且治安良好，充滿機遇，讓我有賓至如歸的感覺。

FT: 我知道你多年來均入選了新加坡世界名廚峰會年度廚師的最終候選人圍名單。你認為是什麼原因令你得到大眾的認可呢？

DS: 我認為是因為我努力、堅持和果斷。新加坡餐飲業的競爭非常激烈，每天都有很多優秀的大廚和新餐廳出現。所以你必須一直用心地、滿懷熱情地製作美食，再加入一些創意元素，其他的事情便會自然發生。

FT: 你於2018年在哈佛大學修讀物理學，當中包括「高級料理」的相關課程。這聽起來非常有趣，你能進一步說明嗎？

DS: 我一直發掘新的課程，以學習各個不同範疇的知識。就如我們剛才提及的，我現時正攻讀一個碩士學位。哈佛大學的高級料理及軟物質課程主要探討烹飪背後的科學理念。哈洛德·馬基 (Harold McGee) 及艾維·提斯 (Hervé This) 便有出版這個主題的書籍，而我是他們的忠實書迷。所以能在分子層面深入分析和解構烹飪的過程和 (科學) 反應，如醬汁的濃稠度和泡沫的結構等，對我而言實在是一件非常有趣的事。📖



Sunday Gathering...Closing Credits

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More Than Cheese With Holes!

Far greater than just the chocolate, fondue and cheese that Swiss cuisine is most commonly associated with, it actually offers a rich, varied and delicious culinary culture

One of the featured chefs in this issue is Swiss national Chef Marin Leuthard of Grand Hyatt Macau. Chef Marin is an ambassador of his native cuisine, but says that although classic Swiss cuisine is best known for dishes such as raclette, fondue, rösti and veal, it actually offers much more than this.

Famous for rich and complex flavours, Swiss cuisine can trace its earliest menus back thousands of years. As with many cultures, it is greater than the sum of its parts, which combines influences from German, French and northern Italian cuisine.

不只是有洞的芝士！

在瑞士菜式中，朱古力、芝士火鍋及芝士等元素最為常見，不過瑞士菜遠遠不只是如此，而是自成了一套豐富、多變且涵蓋各種美食的獨特烹飪文化

今期介紹的名廚之一是在澳門君悅酒店擔任行政總廚的瑞士裔名廚Marin Leuthard。大廚Marin是其祖國美食的最佳宣傳大使，他曾指出，雖然傳統瑞士菜餚中最有名的是瑞克雷特烤芝士、芝士火鍋、瑞士薯餅及小牛肉等美味菜式，但實際上瑞士菜式遠遠不只如此。

And while it varies considerably from region to region, roughly along language divisions, many dishes have crossed internal borders to become much-loved throughout Switzerland.

There is no doubt that the best-known dishes from Switzerland are fondue, which is melted cheese with bread cubes, and raclette, which is similar but served with baked potatoes, cocktail gherkins and onions in addition to pickled fruit. Other classics are zürcher geschnetzeltes, strips of veal with mushrooms in a cream sauce served with rösti, fried potato fritters.

Less well-known however are malakoff, fried cheese balls, while alplermagronen is a macaroni, potato, cheese, cream and roasted onion combination popular throughout Switzerland. Also adored are luzerner chügelipastete, a kind of vol-au-vent filled with sausage meatballs in a white sauce, and meat and cabbage stews such as hafenchabis and stunggis.

Sausage is hugely popular throughout Switzerland, whether French-style saucissons, or more German-style bratwurst, a favourite sausage for barbecuing or frying, which is eaten in vast quantities.

Honourable mention must go to muesli, the invention of Swiss doctor Maximilian Oskar Bircher-Brenner in around 1900, and of course Swiss chocolate and cheeses such as emmental, gruyère, vacherin and appenzeller, loved the world over.



瑞士菜式的特點在於味道濃郁且百味交集，起源最早可追溯至數千年前。由於融合了很多其他文化，瑞士飲食文化已超越其各個部分，巧妙地結合了德國菜、法國菜及北意大利菜等元素。

而瑞士內各個區域的菜式均有顯著的差異，大致按照語區劃分，不過其實各區域中很多菜餚都跨越了內部邊界，成為深受瑞士全國民眾歡迎之美食。

芝士火鍋及瑞克雷特烤芝士無疑是瑞士菜中最為人熟悉的美食，前者為將溶化了的芝士配麵包粒吃，而後者與芝士火鍋相似，不過是配烤馬鈴薯、雞尾酒小黃瓜、洋蔥、以及醃漬水果吃。另一款同樣美味的經典菜式是蘇黎世嫩小牛肉 - 切成薄片的小牛肉，配搭蘑菇及香滑的忌廉汁，最後加上瑞士薯餅（即以馬鈴薯製作的煎餡餅）作點綴。

不過大家可能對馬拉科夫炸芝士及阿爾卑斯通心粉等菜式較為陌生，前者是一款炸芝士球，而後者則是結合了通心粉、馬鈴薯、芝士、忌廉及烤洋蔥的瑞士人氣美食。而琉森批同樣深受歡迎，它是一款以香腸肉丸作餡料的酥皮餡餅，淋上白汁，再配以肉及嫩白菜，如羊肉和豬肉嫩捲心菜、以及豬肉嫩蔬菜等。

香腸是紅遍瑞士的食材，當中包括法式香腸、以及適合燒烤和煎炸的人氣德國香腸等，在瑞士很多人都很喜歡吃，食用量非常驚人。

另外，不得不提的瑞士美食絕對包括由瑞士醫生Maximilian Oskar Bircher-Benner於大約1900年發明出來的木斯里雜錦穀物，而當然瑞士朱古力、以及埃文達芝士、格呂耶爾芝士、佛立堡芝士和阿彭策爾芝士等廣受世界各地人們愛戴的食物亦是不容錯過的。 🇨🇭

A Chocolate Match Made in Heaven

A Gourmet Cuisine demonstration showcased desserts created utilising superb ingredients from Cacao Barry

Gourmet Cuisine recently hosted web demonstration 'Summer Refreshing Creations', which saw renowned pastry chef Manuel Bouillet craft three light yet delicious original dessert creations using peerless ingredients from chocolate giant Cacao Barry

The session also highlighted Cacao Barry's Or Noir™ concept, which allows clients of the world's leading manufacturer of high-quality chocolate and cocoa products to customise their own chocolate recipe from a selection of the best cocoa beans from around the globe.

Chef Manuel

CACAO BARRY
— Since 1842 —

&

GOURMET CUISINE

Invite you to
Summer Refreshing Creations by Manuel Bouillet

Platform: Zoom
Highlight: Or Noir Introduction
Date: 25/5/2021 (Tuesday)
Time: 2:30PM - 5:30PM

Please confirm your presence before
Thursday 20th May 2021

Stephanie Choi
stephanie.choi@gourmetcuisine.com.hk
(+852) 2494 1986

Scan the QR code to join the demo

落入凡間的朱古力甜品

高美食材香港有限公司於示範中展示了使用可可百利的優質食材而製成的甜品

高美食材香港有限公司最近舉辦了名為「夏日沁涼原創甜品」的網上示範，著名糕點大廚 Manuel Bouillet 採用世界知名朱古力品牌可可百利的絕世原料製作了三款清淡美味的原創甜品

可可百利是世界著名的優質朱古力和可可產品製造商，該品牌開創了名為 Or Noir™ 的概念，此概念讓其客戶可用精選自全球的最佳可可豆定製自己的朱古力食譜。這次的示範亦突顯出 Or Noir™ 的特色。

可可百利以創新意念為旨，在全球超過25個國家或地區推出 Or Noir™ 概念，這是專為廚師量身訂做的個人化服務。客戶在法國的 Or Noir™ 實驗室可以大膽想像、精心設計他們的朱古力口味，創作出獨一無二的特色朱古力。

糕點大廚 Manuel Bouillet 可說是領導這次示範的最佳人選。Manuel 來自法國雷恩，小學時就愛上糕點製作，後來在巴黎的傳奇美食甜品店 Fauchon 學師，獲得了寶貴的經驗。

在芝加哥的 Patisserie Coralie 擔任糕餅行政總廚後，他加入了世界最大朱古力製造商 Barry Callebaut，擔任技術顧問，負責鑽研無麩質趨勢及大型朱古力展品等。他也曾加盟上海的 L'Arôme (樂逢)，這是一家以優質課程而聞名的法國廚藝學院。

Manuel 與他的兄弟 Alexis (也是一名糕餅廚師) 在台北開設了 Twins' Creative Lab (布耶法式甜點)，繼續專注品牌研發，在全球各地分享他的糕點知識和熱情。

Manuel 在這次的示範共創作了三款出品：Fleur de Goyave (番石榴花)、The Orchard Roll (果園卷) 及 The Cup (杯子)。

The Or Noir™ concept, available in over 25 countries worldwide, is tailored for chefs and made possible with the power of innovation at Cacao Barry. Using the Or Noir™ laboratory in France, customers can imagine, design, and perfect their very own chocolate taste profile.

Chef Manuel was uniquely qualified to lead the demonstration. A native of Rennes, France, he fell in love with pastry making as an elementary school student, going on to gain invaluable experience at Fauchon in Paris, a legendary food and pastry emporium.

Following a stint as an executive pastry chef at Patisserie Coralie in Chicago, he joined the world's biggest chocolate manufacturer Barry Callebaut as a technical advisor, exploring trends such as gluten free and chocolate showpieces. He has also worked with L'Arôme in Shanghai, a French Culinary Education Institution well known for its high-quality classes.

Chef Manuel opened his own business Twins' Creative Lab in Taipei with his brother Alexis, also a pastry chef, and continues to focus on research and development for brands, sharing his pastry knowledge and passion internationally.



Earl Grey pineapple cup



During the demonstration, Chef Manuel created three outstanding dishes: Fleur de Goyave, The Orchard Roll and The Cup. Fleur de Goyave consisted of five separate elements: hazelnut crunchy which features Alunga, a semi sweet milk chocolate with a pure and intense taste of cocoa and milk; Fleur de Cao 70% mousse, which as well as Fleur de Cao also contains Alunga; Fleur de Cao chocolate glaze; a guava basil confit, which includes guava and passion fruit puree and fresh basil; and Chocolate Pain de Gênes, with almond paste and Plein Arôme cocoa powder.

Meanwhile The Orchard Roll contained an apple/yuzu emulsion with green apple and yuzu puree; a cocoa Japanese sponge incorporating Plein Arôme cocoa powder; and hazelnut whipped ganache including hazelnut paste. Finally, The Cup combined six elements: Earl Grey hot chocolate with Saint Domingue and lactée superieure; Earl Grey milk chocolate crunchy incorporating Earl Grey powder and feuilletine; Earl Grey milk chocolate whipped ganache; Earl Grey pâte sucrée with Earl Grey powder and almond flour; Pineapple confit containing pineapple puree and lime juice; and pineapple foam with pineapple puree.

The demonstration was wildly successful, attracting numerous viewings from catering industry professionals captivated by the quality of Cacao Barry's ingredients as well as the chocolate leader's innovative Or Noir™ concept.



Hazelnut green apple yuzu roll



Chocolate basil guava

Fleur de Goyave 由五個獨立元素組成：首先是用上 Alunga 的榛子脆脆，Alunga 是一種半甜的牛奶朱古力，帶有純正濃郁的可可和牛奶香味；第二種元素是 Fleur de Cao 70% 慕斯，除了 Fleur de Cao 還含有 Alunga；第三種元素是 Fleur de Cao 鏡面朱古力；第四種元素是以番石榴、百香果茸和新鮮羅勒製成的番石榴羅勒蜜餞；最後就是 Chocolate Pain de Genoa，以杏仁膏和 Plein Arôme 可可粉製成。

第二款甜品 The Orchard Roll (果園卷) 裡面有蘋果/柚子奶霜、青蘋果茸和柚子茸、含有 Plein Arôme 可可粉的日式朱古力海綿蛋糕；以及含有榛子醬的榛子甘納許。

最後一款是 The Cup (杯子)，由六種元素組成：首先是由 Saint Domingue 和 lactée superieure 牛奶朱古力配合製成的伯爵茶熱朱古力；第二個元素是含有伯爵茶粉和薄脆的伯爵茶牛奶朱古力脆脆；第三個元素是伯爵茶牛奶朱古力甘納許；第四個元素是含有伯爵茶粉和杏仁粉的伯爵茶奶油酥皮；第五個元素是以菠蘿茸和青檸汁製成的菠蘿蜜餞；最後是菠蘿泡沫和菠蘿茸。

此次示範非常成功，吸引了眾多餐飲界專業人士收看，並對可可百利原料的品質及這家著名朱古力品牌的創新 Or Noir™ 概念，讚不絕口。👍

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WINE & BEVERAGE

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More than Mocktails!

Cocktails that increase your health as you drink them? Shots that help get a good night's sleep? The alcohol-free spirits market has never been bigger...

While the idea of non-alcoholic spirits may seem an oxymoron, the concept has been firmly embraced by the drinking public, and has now cornered a massive chunk of the worldwide market. Statistics show that the no and low-ABV (alcohol by volume) sector has grown by a huge 506% since 2015.

'Non-alcoholic' is an umbrella term covering any drink with less than 0.5% alcohol. This means that the small amount products do contain can't build up in the blood, as the body

豈止是一般的無酒精雞尾酒！

飲用雞尾酒可以改善健康？烈酒可讓你一夜好眠？無酒精烈酒的市場正在急速發展.....

雖然無酒精烈酒這個想法本身似乎有點自相矛盾，但對於喜愛杯中物的人來說卻喜見樂聞，而且這類飲品

works to remove it almost as quickly as it is consumed. For example, a pint of 0.5% beer, which has about 0.28 units of alcohol, contains a similar amount in a very ripe banana.

Non-alcoholic substitutes boast many benefits over regular alcoholic beverages. They are lower in calories, offer health benefits such as improved sleep, clearer and more refreshed skin, and are suitable for non-drinkers who want to feel more connected to imbibing buddies. And of course, there's no waking up with a hangover after a night of drinking!

There are two main methods in creating alcohol-free drinks. The first filters the distilled botanicals, using an evaporation technique, while the second uses steam distillation. Either route results in delicious spirits that offer an authentic drinking experience.

An array of alcohol-free options are now available, such as tequila, rum, whiskey, gin, beers and more proprietary spirits. Some of the brands most cited by bar staff include Abstinence, Arkay, Borrigo, Curious Elixirs, Kin Euphorics, Lyre's, MeMento, Proteau, Ritual, Sanbitter, Seedlip and Three Spirit.

在世界各地都擁有龐大的市場。數據顯示從2015年開始，無酒精及低 ABV(酒精度數)的酒類份額大幅增長了506%。

「無酒精」是一個相當廣泛的形容詞，其中涵蓋了任何酒精含量低於0.5%的飲品。換句話說，這些飲品只含有微量的酒精，飲用後身體會迅速將其分解，因此並不會在血液中積聚。舉例來說，一杯0.5%的啤酒大約含有0.28個單位的酒精，與一條熟透香蕉中所含的份量相約。

與一般的酒精飲品相比，無酒精替代飲品有很多優點，例如它們的卡路里含量較低；能帶來提升睡眠質素，令皮膚更容光煥發等健康上的好處，以及可讓喝酒和不喝酒的人一同歡聚暢飲。當然，無酒精飲品亦不會使人在暢飲過後承受宿醉之苦！

製作無酒精飲品有兩種主要方法。第一種方法是透過蒸發技術來過濾經蒸餾的植物性成分；而第二種方法就是使用蒸汽蒸餾。兩種方法都能製作出味道純正、香醇可口的烈酒。

現時市面上有多種無酒精飲品可供選擇，例如龍舌蘭酒、秣酒、威士忌、氈酒、啤酒和其他專有烈酒。其中最獲酒吧職員推薦的品牌包括 Abstinence, Arkay, Borrigo, Curious Elixirs, Kin Euphorics, Lyre's, MeMento, Proteau, Ritual, Sanbitter, Seedlip 和 Three Spirit。🍷







Jing Yaa Tang Duck Oven

Poet of the Kitchen

Photography courtesy Jing Yaa Tang

Dong Li has been Executive Chinese Chef at Jing Yaa Tang, at The Opposite House Beijing, for eight years. He shares his feelings on winning a Michelin star last year, being described as a poet and creating the perfect Peking duck

FT(Foodtalk): Jing Yaa Tang is described as being “authentic”, a word often used to describe restaurants, but also “contemporary”. How do you balance these two elements?

DL(Dong Li): Authenticity is a relative term – cooking methods used previously may not be applicable for the modern dining experience. So as far as I am concerned, if we get feedback from guests that they enjoy our food, and understand how we created it, then it can be described as authentic. For me, authentic food is that cooked by the chef of an era for the people of that era. That said, ‘contemporary’ may be a more appropriate term, as we have to constantly adjust our dishes in order to fit different kinds of guests. So contemporary should mean to create the dishes guests want at that particular time.

廚房中的浪漫詩人

名廚李冬已在北京瑜舍京雅堂擔任中菜行政主廚達8年。他去年榮獲米芝蓮一星級，亦曾獲譽為是一位富有詩意的廚師，並能炮製出最完美的北京填鴨。而在訪談中，他便和我們分享對於自己得獎和得到這些評價的感受

FT(Foodtalk): 京雅堂獲譽為是一間「正宗」的餐廳，不少人都會用「正宗」這個詞語來評價餐廳。不過，京雅堂同時被評為是一間「當代」的餐廳。你可以和我們分享一下怎樣在這兩個元素中取得平衡嗎？

DL(李冬): 一間餐廳算不算得上是正宗，其實是相對而言的 – 以往採用的烹飪方式不一定能迎合現代的飲食文化。所以就我而言，如果顧客向我們反映，說覺得我們製作的食物好吃，了解我們烹調食物的方式，我認為這就可以說是正宗了。對我來說，由當時世代的廚師為當時世代的人們所製作的食物，便是正宗的美食。所以，「當代」這個詞語可能是對我們較為合適的評價。我們一直不斷改良菜式，務求滿足不同類型的顧客。因此，我認為「當代」，應該是指為身處當時世代的顧客，烹調出他們想品嘗的菜式。

“ Innovation incorporates theory and practice, history and the present, failure and success and also connects China and the west ”

「要創作出新菜式，是講求理論和實踐，亦要考慮到歷史和現今，並涵蓋成功和失敗、以及中西文化交融」



Jing Yaa Tang Dining Hall

FT(Foodtalk): You are credited with reimagining classic Chinese cuisine at Jing Yaa Tang – can you provide some examples of innovations you have introduced?

DL: Innovation incorporates theory and practice, history and the present, failure and success and also connects China and the west. It is learned from experience. There are many examples of innovation at Jing Yaa Tang, but a recent one was the braised intestines in brown sauce I created at a recent Chef Exchange conference in China. It's a classic Shandong dish, which I reimagined by using fresh pepper and strong Chinese liquor-based sauce.

FT: The Opposite House describes you as “part chef and part poet”. How is the poetry side expressed?

DL: I feel I connect cuisine and poetry. We recently held an event with US craft beer brewed with American hops and Chinese water. The beer was named ‘A bosom friend afar brings a distant land near’, so I created a corresponding dish ‘Long distance separates no bosom friends’, incorporating cumin, Chinese red pepper and regular pepper. The aroma of cumin and taste of two peppers complemented each other perfectly and equally matched the American beer. Whether cooking or poetry, both need inspiration and opportunity.

FT: 我知道你在京雅堂重新演繹了不少經典的中國菜式，你可以列舉一些例子嗎？

DL: 要創作出新菜式，是講求理論和實踐，亦要考慮到歷史和現今，並涵蓋成功和失敗、以及中西文化交融。這要從經驗中學習。京雅堂推出很多創新的菜式，而最近的一款，是我於早前在中國舉辦的廚師交流會上創作的紅燒大腸。這是一道經典的山東菜式，不過我用新鮮辣椒和帶有酒香的濃厚中式醬汁重新演繹。

FT: 瑜舍形容你「是一位廚師，同時是一位詩人」，你是怎樣體現出那份詩意呢？

DL: 我認為是我將烹飪和詩詞連繫在一起。我們最近舉辦了一項活動，當中採用的美國手工啤酒是以美國的啤酒花和中國的水釀製而成的。該款啤酒被命名為「海內存知己」，所以我製作出一款能與之互相呼應的菜式 - 「天涯若比鄰」。這款菜式融合了孜然、中國紅辣椒和一般辣椒。孜然的香味和兩款辣椒的味道完美配合，與那款美國手工啤酒亦非常搭配。我認為無論是烹飪，還是詩詞，都需要有靈感和機遇。

FT: 北京填鴨一直以來都是非常受歡迎的菜式，而很多餐廳，尤其是北京的餐廳，都有供應高品質的北京填鴨。你能說說，為什麼京雅堂的北京填鴨能得到如此出色的評價呢？

DL: 是因為我們採用了傳統的烹飪方式。我們需要至少五天時間準備，先將鴨完全風乾，以確保口感酥脆。另外，我們使用全天然的食材來製作醬料，並在主菜旁放上蜜瓜，以減輕鴨皮的油膩感。

FT: 我知道你在2020及2021年的北京米芝蓮指南中均榮獲一星級的評價，你能和我們分享一下你有什麼感受嗎？你又是怎樣做到的？

DL: 米芝蓮想找尋的，是會製作獨特菜式和時常更新菜單的



Pan fried tofu roll with mushroom, carrot and yunnan black truffle



“As far as I am concerned, if we get feedback from guests that they enjoy our food, and understand how we created it, then it can be described as authentic”

「所以就我而言，如果顧客向我們反映，說覺得我們製作的食物好吃，了解我們烹調食物的方式，我認為這就可以說是正宗了」

FT: Peking duck is a perennial favourite and many restaurants, especially in Beijing, offer a great product. What gives Jing Yaa Tang's such an outstanding reputation?

DL: We use the traditional cooking method, which requires at least five days to prepare, thoroughly drying the duck first to ensure its crisp texture. The duck sauce used contains all-natural ingredients, and we serve melon on the side to reduce the greasy feeling of the skin.

FT: What do you think you did to win a star in the Michelin Guide Beijing 2020 and 2021? How did you achieve it?

DL: Michelin looks for restaurants that offer unique dishes, and change their menus frequently. During the selection process in 2020 I was asked to demonstrate a signature recipe, and showed them a dish called cumin tofu, which is tofu fried with cumin, pepper and breadcrumbs. It was very popular, but because we need to constantly create new dishes for guests, we no longer sell it. We work hard on every dish to make it not only delicious but also special.

餐廳。在2020年的遴選過程中，我需要示範烹調一道具代表性的菜式，而我選擇了孜然豆腐，當中豆腐，連同孜然、辣椒及麵包糠等食材一起煎香。這道菜式非常受歡迎，不過因為我們需要一直不斷為顧客創作新菜式，現時已沒有再出售這道美食了。我們用心製作每一道菜，令各款菜式不只美味，更別具特色。

FT: 提供中國各區特色菜系的美食，絕對是餐廳在過去數年取得成功的關鍵。那麼你的策略是什麼？是涉獵各大菜系，還是專注於製作北京菜？你認為你的食客想要品嚐的是什麼？

DL: 我們的策略並非提供特定菜系的美食，而是主打創新菜式。我一開始是一名粵菜廚師，同時亦有接觸四川、山東、淮揚及其他菜系。我們亦有提供時令的本地菜式。不過說到底，我們其實只是希望，無論是常客、還是之前從未到訪過我們餐廳的顧客，都能喜歡我們用心烹調的菜餚。

FT: 京雅堂是一間大型的餐廳，坐擁105個座位。你能說說要怎樣做，才可在如此大規模的餐廳確保食物水準維持高質和一致呢？

DL: 絕大部分的廚師都希望能確保食物的水準維持一致，不過，即使我們依照食譜，嚴格監控食材的份量和比例，我們

“Our advantage is being able to make fast menu changes, which can retain current customers and attract new ones”

「我們的優勢是能夠迅速更新餐單，從而可以留住舊有的顧客，並吸引新的顧客」

FT: Regional Chinese cuisine is definitely one of the success stories of the past few years. What's your strategy – offer a taste of all the major regions, or focus primarily on Beijing? What do you sense your diners want?

DL: Our positioning is not to offer regionally specific cuisine, but rather creative cuisine. I started as a Guangdong specialist chef, and have also been exposed to other cuisines such as Sichuan, Shandong, Huaiyang and others. We also offer local seasonal menus. Overall however, we simply hope both regular customers and those who have never visited our restaurant before will appreciate our cuisine.

FT: With 105 seats Jing Yaa Tang is a big restaurant. How do you maintain quality and consistency with such a large operation?

DL: The consistency of quality is what most chefs pursue, but while we follow a formula, with strict weights and proportions, it is impossible to make everything completely standardised every time. Of course this inconsistency is also part of the reason Chinese cuisine is so special! People are not machines, and each dish is created and cooked by different chefs, so there will be natural variances.

FT: You are a fan of using local ingredients and also products you discover on your “travels throughout the provinces”. Is seasonality important to you?

DL: Seasonal ingredients are very important, and I have used them extensively at Jing Yaa Tang. One challenge is that some seasonal ingredients have a short cycle, so it is difficult to ensure freshness on a large scale, making planning difficult for chefs and operators. Therefore we tend to avoid certain seasonal ingredients, instead choosing those relatively easy to buy and store.

FT: What does the future hold for Jing Yaa Tang and you personally in terms of culinary development? What is left to be achieved?

DL: Our advantage is being able to make fast menu changes, which can retain current customers and attract new ones. I hope every staff member at Jing Yaa Tang considers their job a career. I personally dream to have my own restaurant, which will be an extension of my personality. Although this may be ambitious, everyone needs a dream!



仍然沒有可能保證每一道菜都完全一模一樣。當然，每一道菜之間不一致，亦是中菜的獨特之處：人並非機器，而每一道菜都由不同的廚師創作和烹調，自然會有一定的差異。

FT: 我知道你很喜歡以本地食材入饌，並會採用在「穿洲過省」時發掘的產品。那麼你認為應該著重選取時令的食材嗎？

DL: 選取時令的食材當然重要，我在京雅堂烹調菜餚時便經常以時令食材入饌。不過當中面對的挑戰是，部分時令食材的供應期和保存期有限，所以我們在大規模採購時，很難令食材保持新鮮，使廚師和經營者難以作出相應的規劃。因此，我們一般會避免採用某些時令食材，選擇相對來說較容易採購和保存的食材。

FT: 你認為就京雅堂和自己個人而言，未來在烹飪界會有何發展？而要怎樣做才可達到這些目標呢？

DL: 我們的優勢是能夠迅速更新餐單，從而可以留住舊有的顧客，並吸引新的顧客。我希望京雅堂中每一個成員都能視自己的工作為一份長遠的職業，而我的夢想是開設一間充滿自己風格和特色的餐廳。雖然這可能看起來野心太大，不過我認為人人都應該要有夢想！



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Taste and Value – on a Plate!

A recent beef tasting event organised by Angliss Beijing with Silver Fern Farms demonstrated how secondary cuts can provide numerous tender and delicious dish options

Angliss Beijing organised a New Zealand grass-fed beef tasting event in collaboration with Silver Fern Farms, themed 'Reserve Beef Well Served on Plate' in Beijing recently. Catering industry professionals including meat specialists and chefs were invited to attend the event.

While providing a thorough introduction to the cooking methods of different cuts of beef at the event, Chef Shen Zhilong also shared how to offer more dish and taste options to customers as well as maximising the price-performance ratio. Applying the concept of healthy living to cooking while using simple ingredients, Creative Director Michel Chen, managed to retain the superior texture and nutrients of the beef. The beef served at the tasting session was very tender, attracting unanimously favourable comment.

The reserve beef products provided by Silver Fern Farms was demonstrably stable and consistent, with versatile applications. Committed to the quality of beef products, Angliss Beijing will continuously provide healthy, safe and high-quality beef to its customers.



牛肉品鑒會

安得利北京與銀蕨農場最近攜手舉辦了一場牛肉品鑒會，示範如何使用次要牛肉部位製作出嫩口而美味的菜餚

安得利北京與銀蕨農場攜手在北京舉辦了一場以「誰知盤中餐，精備好牛肉」為主題的紐西蘭草飼牛肉品鑒會。是次活動吸引了肉品廚師、餐飲行業人士等眾多行業精英到場。

活動現場，沈志龍大師深入淺出地講解了牛肉不同部位的烹調手法，在菜式的性價比及味道上如何為客戶提供更多選擇。出品創意總監陳慶師傅把健康生活的理念融入食材之中，菜式用料簡單，但仍能保存牛肉的口感及營養。於試食環節中，菜式肉質鮮嫩，均得到一致好評。

銀蕨農場精備系列的牛肉產品品質穩定，這同時也是我們對牛肉產品的理念，安得利北京將繼續為消費者提供健康、安全以及高品質的牛肉。



Star of the Show

A tasting session recently held by Angliss Guangzhou introduced attendees to superb American beef

Angliss Guangzhou recently organised an American beef tasting event at Shao Jiang Nan Barbecue restaurant. Customers in Guangzhou and Foshan were invited to enjoy the feast of high-quality meat and appreciate the superior taste of American beef together.

The event began with an opening speech given by Vivian Yeung, Deputy General Manager of Angliss Guangzhou. Rachel Deng, the Representative of the U.S. Meat Export Federation, introduced the participants to Angliss Guangzhou's quality American beef. Chef Shen Zhilong, the General Manager (Meat Business Development) of Angliss Greater China, then demonstrated his extraordinary skills in beef cutting.

In addition to high price-performance ratio, the delicious, healthy and safe American beef highlighted in the promotion is systematically managed and adhered to stringent regulatory standards throughout the whole production process, from pasture to dining table. To further ensure the safety and quality of beef products, the U.S. Government has established a grading system to evaluate the quality of beef.

Surrounded by charcoal fires and the fragrance of barbecued meat, customers gained a deeper understanding of American beef while enjoying an enjoyable and successful tasting event.



安得利美國牛肉品鑒會

廣州安得利最近舉辦了一場品鑒會向客戶們介紹優質的美國牛肉

廣州安得利於燒烤店 - 燒江南舉辦了一場美國牛肉品鑒會。我們邀請了廣州、佛山地區的客戶們和我們一起享受這場"品肉盛宴"，與大家一起品嚐牛肉的"美"。

活動於下午正式開始，首先是廣州安得利的副總經理楊玲女士為活動致辭。接著，美國肉類出口協會的代表鄧雅儀女士，為大家介紹本次廣州安得利活動的主角 - 美國牛肉。除此之外，我們還邀請到了安得利大中華區的肉類業務發展總經理沈志龍先生，現場為我們做牛肉分切的展示。

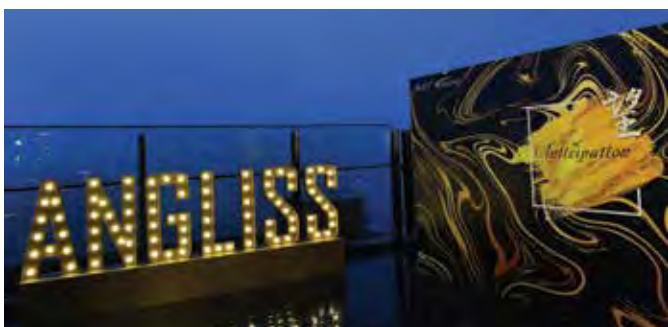
這次推廣的美國牛肉不僅美味、健康、安全，而且性價比高。從牧場到餐桌，整個過程都是高度系統化的管理與嚴格的執行標準，而且美國政府為了保證牛肉出品的安全和質量，專門制定了牛肉的等級以評定標準。

在炭火和肉香的圍繞下，客戶們對美國牛肉有了更深的認識，是次安得利美國牛肉品鑒會於大家的歡笑聲中完滿結束。



Event in ‘Anticipation’ of a Successful Culinary Future

A recent appreciation party held by Angliss Shanghai was enhanced by excellent cuisine created using top quality ingredients supplied by Angliss partners



Angliss Shanghai recently hosted an appreciation party themed ‘Anticipation’ at the Bulgari Hotel Shanghai, to thank customers and partners for their support. The cocktail party saw guests served a variety of delicacies crafted with superb ingredients supplied by Angliss partners. ‘Anticipation’ referred to Angliss’ wishes and blessings for a better future, as well as appreciating the beautiful scene of the Huangpu River from the Bulgari Hotel.

Every dish presented at the event thoroughly demonstrated Angliss’ commitment to high-quality ingredients. Not only were delicious dishes on offer, there was a showcase of partners products, including from DGF, Tiptree and President, with an explanation of how to apply those products in cooking.

A range of DGF desserts, ice cream and cupcakes were displayed and the application methods of the products introduced. As a jam brand favoured by the British Royal Family, Tiptree embodied the elegance of English afternoon tea at the event. Cheese slices from President were also attached to the helium balloons with the brand’s logo.

Thanks to the successful collaborations between Angliss Shanghai and partner brands, the quality and features of each product were perfectly presented. Participants thoroughly enjoyed the appreciation party during which partnerships were strengthened and Angliss reiterated its pledge to continuously provide a wide range of high quality ingredients.



答謝宴 - 感恩過去 守望未來

Angliss Shanghai 近期舉辦了一場答謝宴，並由安得利合作夥伴提供優質的食品作為食材

Angliss Shanghai 為了答謝過去一年來客戶和合作夥伴們的鼎力支持，在上海寶格麗酒店舉辦了一場以「望」為主題的答謝宴。此次活動寶格麗酒店使用了多個與安得利合作的優質食材品牌，為現場來賓展現多款精美菜式，而雞尾酒會亦為大家提供了一個輕鬆的交流氣氛。「望」意味著站在露台眺望黃浦江景，也是安得利對未來美好的期盼及祝福。

每一道菜式也充分展現出安得利對於食材高品質的追求。除了匠心的美食之外，我們亦預備了私人房間以展示合作品牌的產品及介紹使用方法，品牌包括蒂吉芙 DGF、緹樹 Tiptree 和總統 President。

蒂吉芙的房間展示了它們於甜品、雪糕、小蛋糕的應用方法及一系列產品。而作為英國皇室首選的果醬品牌，緹樹則展示了英式下午茶優雅高貴的氣息。總統芝士掛在帶有總統標誌的氫氣球上，意味著將法式的浪漫傳承下去。

與 Angliss Shanghai 齊心協力的合作下，把每個品牌的品質及特點完美地呈現，答謝宴在愉悅的氛圍中圓滿完成，未來，安得利將繼續為客戶帶來更多優質食材。🍷



Bakery Event Sees Successful Product Launch From Angliss and Lactalis

Angliss Shenzhen and Lactalis joined forces at Shenzhen International Bakery Expo and International Food and Beverage Exhibition 2021 to introduce a variety of exciting new products

Angliss Shenzhen recently took part in Shenzhen International Bakery Expo and International Food and Beverage Exhibition 2021 in April, featuring about 20 well-known brands and around 100 ingredients including dairy, fruit and chocolate products.

Taking place at Shenzhen Convention and Exhibition Center, Angliss introduced Chef Jason Tsai, Technical Team R&D Director of Angliss Greater China, and Chef Eric Song, R&D Consultant of Angliss Shenzhen, who baked delicious and delicate desserts. Meanwhile Shawkoo Zhang, Beverage Project Manager of Angliss Shenzhen, demonstrated how to create a variety of popular beverages and the perfect cup of freshly-ground coffee. In addition, Chef Ian Lin, Bakery Technical Consultant of Angliss China, prepared a variety of breads.

Angliss also invited Mickael Culvez, Director of Food Service of Lactalis Asia, and Janet Zhuo, Marketing Manager of Lactalis China, to introduce new products and packaging from President Collection.

After gaining a more complete understanding of President's new product collection, as well as their features and strengths, customers expressed great appreciation of the products and the chefs' culinary creations.



深圳國際烘焙展暨國際食品飲品展覽會2021

安得利深圳與蘭特黎斯集團，攜手於2021年的深圳國際烘焙展暨國際食品飲品展覽會場內推出多款精彩的新產品

2021年深圳國際烘焙展暨國際食品飲品展覽會，於4月在深圳福田區會展中心舉辦。安得利在此次深圳國際烘焙展上，展示了近二十個知名品牌、約百種原材料、以及師傅製作的完成品展示等。原材料包括乳製品、水果製品、及朱古力製品等。

在展會期間，安得利中國烘焙技術研發總監Jason大師和安得利深圳研發顧問宋師傅製作了精緻美味的烘焙甜品、而安得利深圳飲品項目經理張曉科亦示範了現時流行的飲品、即磨咖啡、以及由安得利中國麵包技術顧問林師傅製作的各式麵包。

同時，安得利邀請了蘭特黎斯集團亞太區餐飲銷售總監兼中國區餐飲銷售總監Mickael Culvez和蘭特黎斯中國市場部經理卓婕進行總統系列新包裝及新產品介紹。

發佈會現場人頭湧湧，客戶仔細瞭解總統的新產品系列，以及產品的優點及特性後，對產品和師傅的製成品亦十分欣賞。





Join the global hospitality conversation

With a focus on hospitality, Knowledge of Design Week takes place in late June, bringing together some 40 entrepreneurs, field experts and leading creatives. The event also highlights healthcare, e-commerce, and digital solutions as speakers explore the post-pandemic future of the service economy. Global Conversation on Hospitality Forum goes out live on TV, online and on social media platforms June 23, 2021.

www.kodw.bodw.com

參加全球旅遊酒店業交流活動

以旅遊酒店業為主題的「設計智識周」將於6月底舉行，屆時將有40多位企業家、業界專家和頂尖的創作單位參加。是次活動亦將焦點放在醫療保健、電子商貿和數碼解決方案上，同時講者亦會探討在後疫情時期下服務型經濟的未來發展。「旅遊酒店業 全球新對話」論壇將於2021年6月23日，在電視、互聯網和社交媒體平台上直播。

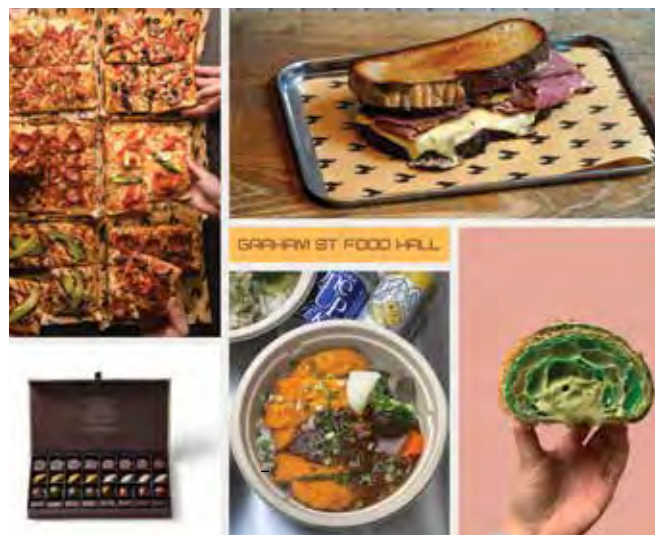
Food hall opens with five outlets

Graham St Food Hall has opened, offering five different vendors, including food hall exclusive Hambāgā, which sells Japanese-style hamburger steak donburi bowls; Smoke & Barrels with deluxe sandwiches; Motown Pizza & Wings; La Viña signature Basque burnt cheesecake and baked goods; and Casa Cacao with artisanal chocolates and other treats. Graham St Food Hall offers daily offers, pop-ups, community events and more.

www.grahamstfoodhall.hk

設有5間餐廳的全新美食廣場

Graham St Food Hall 現已開業，並設有五間不同的餐廳，包括提供日式漢堡排蓋飯，在美食廣場獨家開設的Hambāgā；製作高級三文治的 Smoke & Barrels；Motown Pizza & Wings；提供招牌巴斯克焦香芝士蛋糕和烘焙美食的 La Viña；以及出售手工朱古力和其他零食的 Casa Cacao。Graham St Food Hall 將會提供各種日常優惠、快閃美食、社區活動等服務。



‘Cook for India’ charity dinner held

Eight Indian chefs from around Hong Kong recently combined forces to host a charity dinner, with all proceeds donated to UNICEF Covid-19 relief efforts in India. Hosted at Chaat in Rosewood Hong Kong, by chef Manav Tuli, the other chefs who contributed their skills and passion to the event included Yogesh Yadav from Gaylord, Suveg Kavatkar of Caprice and Prabir Banerjee of Chaiwala

www.chaat.hk



「Cook for India」慈善晚宴

八位居於香港的印度大廚最近攜手舉辦了一個慈善晚宴，並將當中所獲收益撥捐予聯合國兒童基金會於印度進行的新冠肺炎救援工作。是次晚宴在主廚Manav Tuli和來自爵樂印度餐廳的 Yogesh Yadav、Caprice 的 Suveg Kavatkar 和 Chaiwala 的 Prabir Banerjee 等一眾大廚出心出力的參與下，已順利於香港瑰麗酒店的 Chaat 餐廳中舉行。

Common Abode restaurant group launches with two new venues

A new hospitality group, Common Abode, has been launched by the founders of Club Rangoon, with two new restaurants to open summer 2021. Owners Nelson Htoo and Elin Fu have announced Candour, a bar-lounge concept, while Hjem will offer authentic Nordic bakes and coffee. The couple already have Burmese restaurant Club Rangoon. Chef Karisa Cheque will work across all three Common Abode locations.

www.linkedin.com/company/common-abode



Common Abode餐廳集團開設兩個全新餐飲熱點

由 Club Rangoon 創辦人開辦的全新餐飲集團，將於2021年夏天開設兩間全新餐廳。老闆 Nelson Htoo 和 Elin Fu 宣布新開設的 Candour 將會以休閒酒吧為概念；而 Hjem 則將會提供正宗的北歐烘焙美食和咖啡飲品。兩夫婦已是緬甸餐廳 Club Rangoon 的老闆，而大廚 Karisa Cheque 將會為這三間 Common Abode 餐廳炮製各式美食。

This Morning Machine launches worldwide

Conceptualised by Hong Kong's PPP Coffee and Yardstick Coffee, Morning Machine coffee machines has officially launched globally. The Morning Machine can be used to brew 10 default recipes such as flagship espresso 'Bloom & Brew'; long coffees; filter brews; and even a 'Kyoto Style Slow Drip'. In Hong Kong the Machines can be purchased from sole distributor The Coffee Academics, at HK\$3,580 (US\$460).

www.drinkmorning.com



Morning Machine進軍全世界

由香港 PPP Coffee 和 Yardstick Coffee 構思的 Morning Machine 咖啡機正式在全球推出。Morning Machine 可沖調出10款預設飲品，例如旗艦的濃縮咖啡「Bloom & Brew」、美式咖啡、滴濾咖啡，甚至「京都式的慢滴咖啡」。現可透過獨家分銷商 The Coffee Academics，以\$3,580港元 (\$460美元) 在香港買到這部咖啡機。



COCA gears up for Asia-wide franchise growth

Popular Thai-Chinese COCA Restaurants, which has offered authentic, home-cooked cuisine since 1957, is going back to its roots with a new neighbourhood restaurant brand that will introduce its hospitality and culinary know-how to a new generation of diners across Asia. The first COCA pop-ups are already up and running in Thailand, with 20 more outlets planned within the next two years.

www.coca.com

COCA 已準備好拓展全亞洲的特許經營業務

自1957年起便提供正宗家鄉菜的著名中泰餐廳 COCA，現宣布回歸初衷，透過推出一個全新的街坊餐廳品牌，讓亞洲各地的食客都可在殷勤親切的服務下享用精心炮製的菜式。首間 COCA Pop Ups 餐廳已在泰國開業，未來兩年更計劃開設超過20間分店。



Whitbread to open hotel rooms and restaurants in UK

Whitbread will open 17 new and extended hotels – equivalent to a new hotel every week – by August 2021. Five of the new openings include Whitbread's 'full service' restaurant brands including Bar + Block Steakhouse, Beefeater and Cookhouse & Pub. The 249-bedroom Premier Inn at Glasgow's St Enoch Square will bring the first Bar + Block Steakhouse restaurant to Scotland in early June.

www.whitbread.co.uk

Whitbread 將在英國提供酒店住宿及餐飲服務

Whitbread 將會在2021年8月前開設17間全新及擴建酒店，換言之每星期都會有一間新酒店面世。其中五間新開業的 Whitbread 「全方位服務」餐廳品牌包括有 Bar + Block Steakhouse、Beefeater 和 Cookhouse & Pub。此外，位於格拉斯哥聖以諾廣場並設有249間客房的 Premier Inn，將於六月上旬開設蘇格蘭首間 Bar + Block Steakhouse 餐廳。

Celebrity Cruises launches Celebrity BeyondSM with focus on dining

Celebrity Cruises has launched the third ship in its Edge Series – Celebrity BeyondSM – with an emphasis on culinary excellence. Connected to the Grand Plaza is a new, intimate 50-seat restaurant by Michelin-starred chef and restaurateur Daniel Boulud, Le Voyage, offering an international menu. It is complemented by the Rooftop Grill, Martini Bar, Retreat Bar and private restaurant Luminae, among other outlets.

www.celebritycruises.com/cruise-ships/celebrity-beyond.



名人郵輪推出主打餐飲服務的Celebrity BeyondSM

名人郵輪為旗下的 Edge 系列推出第三艘郵輪 Celebrity BeyondSM，其中以優質的餐飲體驗為主要賣點。與郵輪大廳連接，並由米芝蓮星級大廚兼餐廳老闆 Daniel Boulud 主理的全新舒適餐廳 Le Voyage，將會為旅客提供世界各地的美食。此外，郵輪上亦設有天台燒烤餐廳、馬天尼酒吧、休閒酒吧、私人餐廳 Luminae，以及一系列其他美食熱點。

Coa wins top spot at Asia's 50 Best Bars 2021

Coa recently took top spot at Asia's 50 Best Bars 2021 award ceremony. The list honoured bars from 10 countries across Asia, with the top ten as:

- 1) Coa, Hong Kong
- 2) Jigger & Pony, Singapore
- 3) The SG Club, Tokyo
- 4) Indulge Experimental Bistro, Taiwan
- 5) Sober Company, Shanghai
- 6) Manhattan, Singapore
- 7) Atlas Bar, Singapore
- 8) No Sleep Club, Singapore;
- 9) Bar Benfiddich, Tokyo
- 10) Caprice Bar, Hong Kong

www.worlds50bestbars.com

Coa在2021年度亞洲50大最佳酒吧中榮列榜首

最近，Coa 在2021年度亞洲50大最佳酒吧頒獎典禮中獨佔鰲頭，勇奪第一名。這個排行榜挑選了來自亞洲10個國家的優質酒吧，其中10大酒吧包括：

- 1) Coa (香港)
- 2) Jigger & Pony (新加坡)
- 3) The SG Club (東京)
- 4) Indulge Experimental Bistro (台灣)
- 5) Sober Company (上海)
- 6) Manhattan (新加坡)
- 7) Atlas Bar (新加坡)
- 8) No Sleep Club (新加坡)
- 9) Bar Benfiddich (東京)
- 10) Caprice Bar (香港)



The Restaurant & Bar Design Awards announced in October

The regional winners for The Restaurant & Bar Design Awards Best Restaurant and Best Bar (Europe, Americas, Asia, Middle East & Africa and Australia and Pacific), and two cross-regional overall prizes for the Best Overall Designed Restaurant and Best Overall Designed Bar, will be announced at a 'Winners Week' at the beginning of October 2021 (DTBC).

<https://restaurantandbardesignawards.com>

餐廳酒吧設計大獎將於10月公布結果

餐廳酒吧設計大獎最佳餐廳及最佳酒吧的地區得主 (歐洲、美洲、亞洲、中東及非洲，以及澳洲及太平洋地區)，以及最佳整體設計餐廳及最佳整體設計酒吧的兩個跨地區整體獎項，將於2021年10月 (日期待定) 的「Winners Week」中公布。





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成都市郫都區成都現代工業港北片區港通北四路870號
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鄭州安得利食品有限公司
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安得利 (深圳) 食品有限公司-珠海辦事處
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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
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Hong Kong Island shop:
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**GOURMET
CUISINE**

Gourmet Cuisine Hong Kong Limited
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