



泰国绿咖喱

含香辣椒，高良姜，人参根，鲜黄姜，鱼露和椰奶。其正宗的味道来源于运用了新鲜的鲜黄姜。是烹饪鸡、鱼、牛肉和时蔬的最佳酱料。

GREEN CURRY

A fiery Thai curry containing green chilli, galangal, krachai root, fresh turmeric, fish sauce and coconut milk. This dish derives its authentic flavour from the use of fresh turmeric. Delicious with chicken, white fish, beef or vegetables.



泰国红咖喱

含柠檬杆，古拉爪注（椰子糖）和鱼露。它们的结合给泰式咖喱清新、甜美的味道。鲜艳的色彩和火辣的味道来源于丰富的红辣椒。泰国红咖喱是配大虾、鱼、鸡和牛肉的最佳酱料。

RED CURRY

The combination of lemongrass, gula djawa (palm sugar) and fish sauce gives this Thai curry a fresh, sweet flavour. The curry is colourful and fiery thanks to the addition of red chilli peppers and is delicious with tiger prawns, fish, chicken or beef.



印度奶油咖喱 – Butter Chicken

含孜然、葫芦巴页，纯酥油和腰果，温和、美味，适合烹饪鸡和其他肉类。

BUTTER CHICKEN

A creamy Indian curry with cumin, fenugreek leaves, pure ghee and cashew nuts. A delicious, mild curry to combine with chicken or other types of meat.



印度咖喱 – Vindaloo

含有新鲜的西红柿，洋葱，辣椒和其他14种不同的鲜和干的香料，平衡和谐是它具有独特的酸甜辣味，是烹饪羊肉、牛肉、猪肉的最佳酱料，也可用于鱼和虾。

VINDALOO

An authentic hot Indian curry with a unique sweet and sour flavour containing a balanced blend of fresh tomatoes, onions, chillies and 14 different herbs and spices; the uniquely hot, sweet, and sour flavour is delicious with lamb, beef, pork, fish or prawns.



印尼风味 – Besengek

印尼爪哇地区的香料研钵和杵，带有酸甜可口风味的奶油味道，含姜黄，青柠叶，椰奶和古拉爪注（椰子糖）。用于烹饪鸡、牛肉或鱼的最佳酱料。

BESENGEK

A Javanese bumbu with a sweet and sour, creamy flavour, generously flavoured with turmeric, kaffir lime leaves, coconut milk and gula djawa (palm sugar). Perfect with chicken, beef or white fish.

风味描述

FLAVOUR DESCRIPTION



印尼风味 – Rendang

印尼传统的香料研钵和杵。含烤椰子，与不同的香料如姜黄，柠檬杆，肉豆蔻，肉桂，丁香，小茴香和香菜。平衡与和谐的搭配使酱料给炖牛腩非常丰富和美味的味觉。

RENDANG

This traditional Indonesian bumbu with roasted coconut is made with many different herbs and spices, such as turmeric, lemongrass, nutmeg, cinnamon, cloves, cumin and coriander. A dish that provides a delicious and rich taste sensation.



印尼风味 – Bumbu Bali

印尼巴厘岛人的香料和研钵和杵的Bumbu，带鲜、甜、辣的味道。酱料中含有较多的高良姜、酱油和辣椒。是烹饪鱼和鸡或蔬菜什锦的最佳酱料。

BUMBU BALI

A Balinese cooking bumbu with a fresh, sweet, and spicy flavour; the sauce contains generous amounts of galangal, soy sauce, and chilli; perfect in combination with white fish or chicken, or simply with vegetables such as green beans.



印尼风味 – Babi Ketjap

又名甜酱油，用新鲜的高良姜、古拉爪注（椰子糖）和少量的印尼Lombok辣椒，给这个温和的印尼酱油充满辛香甜美的味道。传统上用烹饪烤五花肉，但用来炒蔬菜什锦也非常的美味。

BABI KETJAP

Sweet soy sauce, fresh galangal root, gula java (palm sugar) and a pinch of Lombok pepper give this mild Indonesian cooking bumbu a deliciously full and sweet flavour that is traditionally combined with roasted pork belly meat, but is equally delicious as a vegetarian dish using stir-fry vegetables.



印度风味咖喱 – Tandoori

结合原味酸奶与许多各种香料，如小茴香和小豆蔻以及新鲜的食材（生姜、香菜和薄荷）的使用给予Tandoori温和清新芳香十足，它是印度咖喱鸡，也是咖喱鱼和羊肉的最佳酱料。

TANDOORI

A full, fresh and aromatic Indian Tandoori where the plain yoghurt in combination with many spices, among others cumin and cardamom, and the usage of fresh ingredients (ginger, coriander and mint) give a mild and full flavour. The Tandoori is a perfect combination with chicken but also a good combination with fish or lamb dishes.



印度风味咖喱 – Tikka Masala

用杏仁、西红柿、原味酸奶和很多各种热性香料所制的全球印度咖喱酱。加菠萝块会使味道变甜。

TIKKA MASALA

A full flavoured creamy Indian curry made with almonds, tomatoes, yoghurt and various warm spices, delicious with chicken or lamb. For a sweeter flavour simply add pineapple chunks.