

Hutchison's world of eating

What's for lunch?

It has been said that food is the single most significant trademark of a culture. Happily, that remains true despite the march of globalisation. In fact, the diversity of cuisines in the many countries in which Hutchison operates may be the single best illustrator of the Group's geographical reach.



Smakelijk eten! Eet Smakelijk!

Guten Appetit! Mahlzeit!
En Guete!

Smaklig måltid!

食飯！

Buon
appetito!

請慢用！

Enjoy your meal!

WHETHER THEY DINE in one of many on-site staff canteens, visit a local eatery or bring a tasty home-cooked meal to heat up in the office kitchen, Hutchison employees around the world approach their meal breaks with cultural flair, usually making use of the opportunity to enjoy the companionship of colleagues.

When *Sphere* sent a questionnaire around Hutchison's global network asking employees what they like to eat at work and cook at home, they responded enthusiastically. So, if you are feeling hungry but your next meal break is still hours away, you may want to read the following few pages later...

Canteen cuisine

For thousands of the Group's employees, the question "What's for lunch?" is answered every day by the menu boards of staff canteens. The largest are to be found, for the most part, at Hutchison-owned ports, which operate round the clock, 365 days a year, and are generally located a considerable distance from downtown eating areas.

"It is a huge challenge to accommodate all of our diners during rush hours," said Saadia Fahad, Corporate Affairs Executive and Human Resources Associate at Karachi International Container Terminals (KICT), in Pakistan. KICT's staff canteen serves a daily average of 250 diners. "We not only want to help our diners make it through the line quickly, but

also to provide them with high-quality, friendly service at all times." The challenge is even bigger at Yantian International Container Terminals in southern China, where the staff canteen serves an average of 3,000 diners a day.

Most canteens in the Hutchison Group are staffed by in-house caterers, though in some locations, meals are provided by outside vendors. Menus are determined primarily by which foods are in season and likely to appeal to local palates. Diners' favourites are also taken into consideration. It is one of the reasons employees choose to patronise staff canteens, even when there are external options nearby.

For instance, operators of the staff canteen at Hongkong International Terminals (HIT), which feeds a daily average of 600 to 800 people, said that although nearly all their diners are Chinese, about a third of the menu is devoted to different Western cuisines, "because that's what a number of our diners have indicated they prefer". HIT's canteen is also known for weekly menu themes that often feature Western foods, such as its recent Italian Spaghetti Week.

At Hutchison Korea Terminals (HKT), an employee-organised Canteen Operation Committee meets once a month to evaluate canteen operations and discuss suggestions from individual diners for improvement. In addition, employee satisfaction surveys are conducted twice a year to obtain feedback from all diners.



“Our goal is to make sure that all HKT employees are receiving quality, wholesome food each and every day,” said Kyu Gun Lee, manager of Corporate Strategy and Communication at HKT. A typical meal there includes a serving of rice, soup and four different Korean side dishes, the most popular being spicy pork bacon with lettuce. Known in Korean as Jaeyook-bokeum, it comes with a bracing sauce that includes red chili paste, chili pepper powder, garlic and ginger.

On average, the canteen at HKT, which serves about 250 people daily, dishes out 650 kg of fish each month and up to 2,000 kg of rice – equivalent in weight to an average four-door car. Across the Pacific, the 1,500 or so employees who frequent the canteen run by the Panama Ports Company (PPC) in Balboa, consume as much as 700 kg of meat and 225 kg of vegetables per day.

With so much food to procure, prepare and serve - and so much cleaning up to do afterwards - it is easy to assume that Hutchison’s largest canteens employ hundreds of staff. Not so, according to Juan Antonio Sucre, Corporate Affairs and Public Relations Chief of PPC. “We have a master cook, 14 staff members during the day shift, nine during the evening shift and nine during the overnight shift, plus six contracted cleaning staff.” In other words, the canteen serves 500 people each day with only 39 staff members. It is a similar story with the seven staff canteens at Hutchison Port Holdings’ European Container Terminal in Rotterdam, the Netherlands. Each canteen serves about 400 people for lunch with only three employees on canteen duty at any given time.

Employees are given plenty of healthy choices on the menus of staff canteens run by Hutchison companies.

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What’s cooking with Hutchison’s extended family

Whether in Pakistan, India, Ireland, Austria or Hong Kong, cooking is a passion for many members of Hutchison’s far-flung family. Whilst it may never be possible to sit down to a meal with colleagues half a world away, it is entirely possible to share a taste of what they love to cook at home. *Sphere* invited employees to share favourite recipes. Here are “six of the best”. Let us know how the recipes turn out by emailing SphereE@hutchison-whampoa.com attaching photos of your international culinary triumphs!

A flavourful take on a Pakistani tradition

The favourite recipe of Ghazala Abbas, a Commercial Executive at Karachi International Terminals, is a variation on a traditional Pakistani dish of rice and chicken. This green-hued dish is at the top of Ms Abbas’ list of favourites because it is as easy to prepare as it is delicious and colourful.

“I created this recipe entirely on my own. I never expected it to turn out to be so tasty,” she said. Although the flavours and techniques involved in Pakistani cooking vary from region to region, certain elements, such as grains, legumes and flat breads, provide a common thread throughout the nation’s kitchens. “Pakistanis love eating, so there are a huge variety of dishes that are typical of our national cuisine,” Ms Abbas explained.

Ms Abbas said she cooks as often as possible and spends as many as 15 hours preparing a meal when entertaining. “I learned to cook from my mother when I was only 11, and now I adore cooking for my family and friends,” she said. “I love hearing that they have enjoyed the food I have specially prepared for them.”

“Like me, my female co-workers enjoy trying out new recipes, so we all swap our favourites,” she added. “Now, I am happy to share this recipe with the rest of my Hutchison colleagues around the world.”





Chicken with Green Rice



Gujarati-style Lady Fingers

👤 Servings 🕒 Prep Time 🕒 Total Time

Chicken with Green Rice 🍴 5-6 🕒 2hrs 🕒 45mins
by Ghazala Abbas

INGREDIENTS

CHICKEN:

- 1 full chicken cut into 4 large pieces with small cuts on the surface
- 6 whole red chilies (optional)
- 6 cloves
- 3 tablespoons (45ml) whole coriander
- 1 tablespoon (15ml) crushed black pepper
- 1 tablespoon (15ml) turmeric powder
- 1 cinnamon stick (2 inch)
- 1 teaspoon (5g) white cumin seeds
- 2 cups (480g) yogurt
- 1 tablespoon (15g) ginger paste
- 2 tablespoons (30g) garlic paste
- 1 tablespoon (15g) mustard paste
- 1/4 cup (60ml) vinegar
- 2 tablespoons (30ml) soy sauce
- 1 tablespoon (15ml) oil
- 2 tablespoons (30ml) honey
- 6 tablespoons (90ml) lemon juice
- Red chili powder (optional)
- Salt to taste
- Boiled egg, for garnishing
- Carrot, for garnishing

RICE:

- 5 cups (950g) basmati rice
- 4 cups (960ml) water
- 1 tablespoon (15g) ginger paste
- 2 tablespoons (30g) each garlic, mint, coriander and green chili (optional) pastes
- 1 teaspoon (5g) white cumin seeds

DIRECTIONS

CHICKEN:

Mix and grind the dry spices together. Add yogurt, ginger, garlic, mustard, vinegar, soy sauce, oil, honey, lemon juice and salt and mix thoroughly.

Coat the chicken in the paste and marinate for two hours.

Fry in skillet for 30 – 45 minutes, turning carefully to cook both sides.

RICE:

In a two-quart heavy saucepan, heat a small amount of oil. Add cumin seeds over low heat, stirring occasionally until light brown. Add garlic, ginger and lime juice, cook for two minutes. Add rice, water and salt; bring to full boil. When boiling, add mint and coriander pastes. Cover and simmer over low heat until rice is tender and the water is absorbed, about 25 – 30 minutes.

From India, voila!

Deanne Rodrigues, General Manager, Brand & Communications at Hutchison Global Services, in Mumbai, wanted to share the secret behind making a dish that her family and friends love: “Gujarati-style lady fingers”, to which she has added tangy, spicy flavours of her own.

For Ms Rodrigues, cooking on the weekends is a stress buster. “I mix traditional Indian spices with sauces and flavours from the west, and voila! It usually tastes good and different.”

Learning a how to cook from her mother, she has gone on to experiment with cuisines from different corners of India and around the world. She has collected recipes for Goan, Bengali, Gujarati, Sindhi, East Indian, Manglorean, Chinese, Thai and Italian dishes, plus a “huge” selection of dessert recipes. Her latest craze is to learn about wine, including how to make ginger wine at home.

Gujarati-style Lady Fingers 🍴 4-5 🕒 45mins 🕒 15mins
by Deanne Rodrigues

INGREDIENTS

- 1 pound (about 1/2kg) lady fingers (okra)
- 2 tablespoons (30g) chili powder
- 2 tablespoons (30g) turmeric powder
- 2 tablespoons (30g) coriander powder
- 2 tablespoons (30g) cumin powder
- 1 tablespoon (15g) Garam masala powder
- Oil for frying
- Salt and sugar to taste
- Dried mango powder or chaat powder to taste, for garnishing

DIRECTIONS

Wash lady fingers and wipe dry. Finely chop them into diagonal or circular pieces. Combine lady fingers with spices, salt and sugar and mix thoroughly. Add salt and sugar to taste. Allow lady fingers to marinate for 20 – 30 minutes.

Heat oil in a deep skillet, add lady fingers and fry until they become golden brown and crispy. Remove to a napkin-lined plate to drain off extra oil. Garnish with dried mango powder or chaat powder.

HPH's facility in Ensenada, Mexico, provides low-calorie egg, vegetarian and chicken dishes at every meal. The Hongkong Electric Company, Limited, which operates canteens at three locations, including its power station on Lamma Island, provides "nutrition highlights" with each recipe card. For example, its recipe for mixed beef over scrambled egg, served with spinach rice – which has a poetic Chinese name that translates as "Gold and silver, laced with jade" – highlights that the dish contains iron, vitamin B12 and folate for strengthening blood circulation.

HIT's staff canteen in Kwai Chung, Kowloon, has gone as far as to partner with the Hong Kong government's Department of Health to offer nutritious "EatSmart Restaurant" options alongside their normal offerings. The menu, crafted by a registered dietician, offers a wide variety of low-fat, low-cholesterol dishes designed to appeal to the preferences of patrons while remaining tasty and affordable.

Eating out

When the option of a staff canteen is not available, most HWL employees visit nearby eateries over their lunch breaks. These outings not only provide a mental break from the office but a chance to cultivate fellowship among colleagues.

"Many of our employees like to eat together at nearby local restaurants on their lunch breaks," said Elizabeth Grosso Gonzalez, Public Relations Chief of Hutchison Port Holdings' unit in Veracruz, Mexico. "They typically have to wait only five minutes or less for a table and the prices are very reasonable at an average of 35 – 40 pesos (USD2.90 – 3.30) per meal."

At Hutchison 3G Austria, each employee receives 20 lunch vouchers per month, each worth 4.40 euro (USD6.28). These come in handy at a range of restaurants close to the office offering choices that include Greek, Italian and Chinese, as well as traditional Austrian.

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Beef and Guinness Pie

As Irish as Beef and Guinness Pie

Combining two of Ireland's most famous exports, Beef and Guinness Pie provides a delectable peek into the typical Irish dining room. According to Chris Jones, Sales Associate at 3 Ireland, the long, slow cooking of this popular dish creates "perfectly tender" beef and allows the flavour of Guinness stout to infuse the other ingredients, creating a thick and delicious Irish treat.

Cooking is a passion Mr Jones takes seriously. Despite his busy life, he cooks his dinner from scratch every night. "During the work week I make quick dinners," Mr Jones explained. "But on the weekends I spend much more time cooking, often making a two- or three-course meal."

Also in the ranks of Ireland's most traditional dishes are boiled bacon and cabbage, plus Irish stew, a concoction of lamb, potatoes, onions, leeks and carrots. "I learned to cook all of these traditional dishes from my mother," said Mr Jones. "As a child, I would spend hours in the kitchen helping her."



Beef and Guinness Pie

5-6 1hr 35mins

By Chris Jones

INGREDIENTS

PASTRY:

- 1 1/2 cups (200g) all-purpose/plain flour
- Pinch of salt
- 1/2 cup (110g) butter, cubed or an equal mix of butter and lard
- 2-3 tablespoons (30-45ml) cold water
- 1 egg, beaten for glaze

FILLING:

- 1/4 cup (25g) all-purpose/plain flour
- Salt and pepper, to taste
- 2 pounds (900g) chuck beef steak cut into 1"/2.5cm cubes
- 1 1/2 tablespoons (20g) butter
- 1 tablespoon (15ml) vegetable oil
- 2 large onions, thinly sliced
- 2 carrots chopped in to 2.5cm cubes
- 2 teaspoons (10ml) Worcestershire sauce
- 2 teaspoons (10ml) tomato puree
- 2 cups (500ml) Guinness beer or other stout
- 1 1/4 cups (300ml) hot beef stock
- 2 teaspoons (10g) sugar

DIRECTIONS

PASTRY:

Preheat oven to 400°F (200°C/Gas 6).

Combine flour, butter and salt and roll out to 1/10 inch (3mm) thick. Cut a 3/4-inch (2cm) strip from the rolled-out pastry. Brush the rim of the pie dish with water and place the pastry strip around the rim, pressing it down. Cut the remaining pastry into a circle about 1" (2.5cm) larger than the dish. Sit a pie funnel in the centre of the filling to support the pastry and stop it from sinking into the filling and becoming soggy.

Place the pastry circle over the top of the pie funnel and press down the edges to seal. Trim off any excess pastry and crimp the edges with a fork or between your thumb and forefinger. Brush the top with beaten egg and make a hole in the centre to reveal the pie funnel. Bake for 30 - 35 minutes until the pastry is crisp and golden.

FILLING:

Place the flour in a large bowl and season with salt and black pepper to taste. Add meat and toss well in the flour until evenly coated.

Heat the butter and oil in a large, heavy-based, flameproof casserole dish until the butter has melted. Add the meat to oil and butter in small batches and brown quickly all over for a minute or two then remove with a slotted spoon and set aside.

Add the onions and carrots to the pan and fry gently for about two minutes. Return the meat to the pan and add remaining filling ingredients. Season with salt and pepper, stir well and bring to the boil. Cover and reduce to a gentle simmer and cook slowly for about two hours or until the meat is tender and the sauce has thickened and become glossy. Remove from heat, place into a 1.5-quart (1.5 litre) deep pie dish and leave to cool completely.



Stir-fried Crab Spring with Onion and Ginger

A seaside favourite, Hong Kong-style

As Cantonese cuisine goes, stir-fried crab is one of the simplest dishes to prepare, according to Teree Fong, Assistant Manager – Learning and Development at Hutchison Whampoa Properties Group. “I love this recipe because it is so fast and easy to make, and because it incorporates one of my favourite local delicacies: crab.”

Stir-fried crab is typical of cuisine in southern China's coastal regions, and Ms Fong relishes the opportunity to prepare the dish for her family. “I love every step of the process, from shopping for ingredients in Hong Kong's noisy, chaotic wet markets to finishing the last bite of the dish with my family,” said Ms Fong.

Stir-fried Crab with Spring Onion and Ginger

4-5 30mins 15mins

By Teree Fong

INGREDIENTS

- 2 whole crabs
- Few tablespoons corn starch
- 10-12 slices ginger
- 5 garlic cloves
- 1 stalk spring onion, cut into one-inch (2 1/2 cm) sections
- 1/4 cup (50ml) Shaoxing rice wine
- 1 1/3 cups (300ml) water
- 1 tablespoon (15ml) oyster sauce
- 1 teaspoon (5ml) soy sauce
- 1 tablespoon (15g) sugar

DIRECTIONS

Rinse crabs, remove internal organs and cut into pieces. Make sure that crab claws are well-drained. Sprinkle the crab pieces with corn starch; set aside.

Heat wok to medium-high heat and add 1/3 cup (80ml) oil. Add ginger and stir fry for 1 – 2 minutes. Add garlic cloves and stir fry until garlic turns golden brown. Add crab claw and stir fry until claws turn orange-red. Add crab pieces and stir fry until shells turn orange-red, stirring frequently. Add onion and rice wine and stir fry just until onion is cooked. Add water and sugar and simmer until half the water has been absorbed. Add oyster and soy sauces, mixing well. If dish is too runny, add a small amount of corn starch mixed with water and stir until thickened.

“Soup and sambo” combinations are popular among employees of 3 Ireland, where a bowl of hearty soup with a sandwich (called a “sambo” in Ireland) can cost between seven and 12 euro. Their colleagues at 3 Sweden can expect to pay about SEK100 (USD15.60) for lunchtime specials such as hamburgers, tacos and lasagne at their popular eateries. Employees at 3 UK have an equally varied choice of cuisines at nearby eateries, including “the local pub”. Among their favourite dishes are jacket potatoes with tuna and salad and bacon, and Brie and cranberry baguettes.

Cutting across countries and cultures, some restaurants are frequented by Hutchison employees because of their eclectic mix. For example, a Greek cafeteria near Hutchison Port Holdings’ Freeport Container Port, on Grand Bahama Island, in the Bahamas offers Bahamian favourites, such as chicken souse and cracked conch, alongside Greek gyro meat dishes.

International fast food chains are popular among Hutchison employees everywhere. Many outlets offer localised meals, such as “chick and chips” in Pakistan. “These restaurants are very convenient because they are fast and inexpensive,” explained Joelle Chan, Assistant Manager of Corporate Communications of the A S Watson Group in Hong Kong. “We like being able to grab a quick lunch and still have some ‘quiet’ time before we have to go back to work.”

Eating in

In Italy, home of pizza and pasta, employees tend not to leave their workplace for lunch. “Eating at our staff canteen or bringing a packed lunch is much, much more common,” explained James McCormick, Commercial Manager at Taranto Container Terminals.

A glimpse of the contents of an employee’s home-prepared lunchbox anywhere in Hutchison’s world reveals a strong preference for traditional local dishes.

In 3 Sweden’s lunchrooms, Swedish meatballs are favourite lunchbox items; in Mainland China, combinations of typical Chinese stir-fried meat, vegetables, rice and noodles are brought to work by Hutchison Whampoa Property Group employees; in India, Hutchison Global Services employees favour traditional Indian breads such as naan or roti alongside lentil dishes, such as daal, and spicy vegetable curries; at PPC in Balboa, home-cooked leftovers from the day before include beans and plantains.

It all suggests that “eating local” is one of the secrets of success for a Group that “acts global”. 



Wiener Schnitzel an Austrian tradition

Although there are different versions in numerous cultures around the world, there is no Schnitzel more authentic than a traditional Austrian Wiener Schnitzel. It is arguably the most famous and most representative dish of Austrian culture, according to Christine Weilhartner, an assistant in the Corporate Communications division of 3 Austria.

“Wiener Schnitzel was my favourite dish when I was a little girl,” said Ms Weilhartner. “Every time I eat a Schnitzel it reminds me of my childhood and of the kitchen of my grandmother, who made Wiener Schnitzel almost every Sunday for our whole family.”

Largely because of such happy memories, Ms Weilhartner enjoys cooking whenever she can find the time, especially with friends. “I’m so busy during the week that I typically only cook on the weekends,” she explained. “It’s always interesting to cook with someone else, because you can learn a lot about a person simply by cooking with them.”

When it comes to sharing recipes and ideas with her culinary companions, Ms Weilhartner is a firm believer in showing rather than telling. “I don’t like to talk about cooking very much – I prefer doing it rather than discussing it.”

Wiener Schnitzel

By Christine Weilhartner

 4  35mins  20mins

INGREDIENTS

4 cutlets (120g each) veal, turkey or pork
2 cups (240g) flour
2 eggs, whisked
2 cups (200g) breadcrumbs
Salt and pepper to taste
Oil or lard for frying

DIRECTIONS

Pound the cutlets until the meat is about a quarter of an inch (0.6 cm) thick and then lightly season them lightly with salt and pepper.

Prepare three shallow bowls by filling one with flour, one with the whisked eggs and one with breadcrumbs.

Dip both sides of the cutlets into the flour first, then in the whisked egg and then in the breadcrumbs. Be careful to ensure that the entire cutlet is completely covered with breadcrumbs.

Place the cutlets in a hot frying pan with enough oil in it that the Schnitzels will float while they cook. Cook each side of the Schnitzel for no more than four minutes.

Serve hot with fresh lemon, a mixed salad and some potatoes.

Finishing with a (Chinese) flourish

Ask anyone in Hong Kong about their favourite Chinese dessert: more often than not they will reply, with a look of longing, “mango pudding”. People have been known to fly from Taiwan and beyond in search of the perfect rendering of this distinctly Hong Kong dessert, which is lighter than the British description “pudding” would imply.

Mango pudding is also a personal favourite of Baby Wong Lee-chung, Pastry Chef at the Hutchison’s Harbour Plaza 8 Degrees Hotel, in Kowloon. He modified standard recipes to be more pleasing to the Chinese palate, only to find his version also appealed strongly to people from many different ethnic backgrounds.

As a professional chef, who started as an apprentice in a small hotel, Mr Wong is able to indulge his passion for cooking and baking six days a week. “I enjoy creating new desserts to bring happiness to those who enjoy and appreciate them,” he said. “All of my creations go onto my personal favourite list and maybe one day I can share them all in a dessert book of my own.”

Mr Wong chose to share his version of mango pudding because the ingredients are easily available at grocery stores and markets. “Also, it’s easy to make at home as there is no complicated equipment required.” 

Mango Pudding

 5-6  30mins  4hrs

By Chef Baby Wong

INGREDIENTS

1 cup (220g) milk
3/5 cup (150g) coconut milk
3 1/4 teaspoons (15g) sugar
2 3/4 teaspoons (8.5g) gelatin powder
1 3/4 cup (400g) mango ice cream
3 fresh mangos, sliced for garnish

DIRECTIONS

Bring milk and coconut milk to boil in a sauce pan. In a separate bowl, mix sugar and gelatin powder. Add sugar mixture to milk and coconut milk, mix well and bring back to a boil. Stir in mango ice cream until completely dissolved and remove mixture from heat.

Using a flour sieve, pour the mixture into individual pudding cups and refrigerate for four hours. Serve with slices of fresh mango on top.



Mango Pudding

A special thanks to the Chefs at Hutchison’s Harbour Plaza 8 Degrees Hotel for making these delicious dishes for our photoshoot based on our colleagues’ recipes.