

Tenderize with succulent flavours

	CHICKEN	PORK	FISH	SHELLFISH	VEAL	BEEF	LAMB	DESCRIPTION
BBQ								
STEAKHOUSE						X		A mouth-watering marinade with a rich beef flavour heightened by garlic, onion and pepper. Simply a classic.
SMOKED WHISKY & MAPLE	X	X	X			X		Whisky, maple sugar and chipotle peppers make for a succulent combination in this marinade, enhanced with a smoky flavour and taste of tomato.
APRICOT & JALAPENO BBQ	X	X	X	X	X	X	X	The refreshing taste of apricot harmonizes perfectly with jalapeño and our BBQ spice mix to create a marinade bursting with flavour.
HONEY GARLIC BBQ	X	X	X					A perfect mix of honey, garlic and BBQ spices. There's no holding back when it comes to this marinade.
SRIRACHA & MAPLE	X	X	X	X	X	X	X	A tangy, sweet marinade with lots of spice. One of our favourites!
MIXOLOGY								
TRAPPIST-STYLE CRAFT BEER MARINADE WITH SMOKY BBQ SPICE	X	X	X			X		An excellent Trappist-style craft beer dressed up with fiery spices and a smoky mix.
ARTISANAL WHITE BEER MARINADE WITH CITRUS AND CORIANDER	X	X	X	X				A refreshing artisanal white beer paired with the tart and fruity flavours of citrus and fresh cilantro.
RED WINE & CHIVE		X				X		A harmonious blend of chive, garlic and onion, marinated in a pleasant red wine.
TEQUILA & LIME	X	X	X					With a characteristically yellow colour, this marinade adds kick to your dishes with its balanced blend of whisky and lime.
SPICED RUM		X	X			X	X	A round-bodied, amber-coloured marinade, seasoned with nutmeg, cinnamon and vanilla.
WORLD CUISINE								
MEDITERRANEAN								
PROVENÇAL HERBS (France)	X	X	X	X			X	A mix of carefully selected herbs with a colourful touch of red tomato.
PIRI PIRI (Spain)	X	X	X			X		A spicy marinade prepared with cayenne, chili pepper and cumin with piri piri's characteristically red-orange colour.
HONEY & DIJON MUSTARD (France)	X	X	X	X			X	The sweet taste of honey balances the sharp flavour of Dijon mustard in this house recipe seasoned with fine herbs.
SOUVLAKI (Greece)	X	X	X			X		A marinade that tenderizes meat and fish while offering hints of garlic, oregano and coriander. Perfect for grilling.
ASIA								
THAI SESAME	X	X	X	X				Garlic and sesame seed are the star flavours in this slightly spicy marinade.
ORANGE & GINGER THAI	X	X	X	X				A balanced blend of soy sauce, orange zest and ginger makes for an intense, slightly spicy flavour.
KOREAN						X		A soy sauce and sesame oil-based marinade seasoned with orange zest, ginger, garlic and black sesame seeds.
CARRIBBEAN								
JAMAICAN JERK		X				X		Jamaican marinade infused with hot pepper and a flavourful spice mix, enhanced by a touch of sweetness.
SIGNATURE BISTRO								
MAPLE, PEPPER & CHIPOTLE	X	X	X			X		Sweet and mild maple syrup, hot and spicy chipotle – a timeless duo.
4 PEPPERS						X		With coarsely ground pepper, a fresh tasting marinade that's equally pleasing to the eye. Perfect with grilled steak.
COLOMBIAN COFFEE, BALSAMIC & BLACK PEPPER	X	X	X			X		A marinade whose rich Colombian coffee flavours, sharpened by pepper, blend perfectly with the tartness of balsamic vinegar.
URBAN DELIGHT	X	X	X	X				An unconventional marinade that can pass as homemade. With its sweet taste punctuated by vinegar, ketchup and soy sauce, it can be used for any type of meat.

LEGEND

