

# The final touch to a good dish!

	CHICKEN	PORK	FISH	SHELLFISH	VEAL	BEEF	LAMB	DESCRIPTION
<b>BBQ</b>								
MEMPHIS BBQ	x	x				x		A walnut smoked, tomato-based sauce sweetened with molasses and seasoned with a mix of garlic and onion.
RED CHILI SPICY BBQ	x	x	x			x		A perfect blend of sweet and chili peppers with a touch of jalapeño and natural smoke flavour.
FAR WEST	x	x				x		Molasses, apple and mesquite smoke flavouring make for a tasty combination in this sauce seasoned with sweet chili and BBQ spices from the Far West.
LOUISIANA RIBS		x						A classic mix of tomato paste, brown sugar and vinegar, seasoned with chili, pepper and garlic. Perfect for ribs.
<b>WORLD CUISINE</b>								
DIJONNAISE	x	x	x	x			x	Think Dijon mustard is too strong for you? Certainly not with this perfectly seasoned sauce where tarragon and chive add a delicious touch of herbs.
SHISH TAOUK	x							A white and creamy sauce whose garlic flavour balances out the sourness of lemon. A must in Lebanese cooking.
SOUVLAKI	x	x	x				x	A classic in Greek restaurants, this sauce is the perfect accompaniment for all sorts of kebabs.
SHAWARMA						x	x	A blend of hot spices that perfectly complement beef and lamb, in addition to enhancing Arabic dishes.
GENERAL TSO (TAO)	x	x		x				With its bright red colour and its balance of sweet and vinegary flavours, accompanied by a touch of spice, this Chinese sauce is a classic.
SINGAPORE	x	x		x				A soy sauce and tomato-based sauce enhanced with crushed chili, pepper and garlic, for a flavour characteristic of Southeast Asia.
GARLIC TERIYAKI	x	x	x	x		x		Soy sauce, garlic and ginger make for a winning combination in this popular Asian sauce.
PORTUGUESE	x	x	x	x				A delicious mix of sweet peppers cooked over a charcoal fire, just like in Portugal.
<b>SIGNATURE BISTRO</b>								
BISTRO	x	x				x		A red wine sauce that's perfect for grilling.
WILD MUSHROOMS		x				x		Button mushrooms, onion and garlic: the perfect accompaniment for white meats.

LEGEND

