



A MANUFACTURER AND TRADER OF MACANESE-STYLE SOUTHEAST ASIAN FOOD

經營澳門式 | 東南亞美食 |

Nam Va Trading Company strives to present the best of the Southeast Asian delicacies in a localized and friendly manner. 南華貿易行致力製作出符合港澳人士口味的特色東南亞食品。

Being multicultural hubs, Hong Kong and Macao are both well known for their abundant offers of Southeast Asian food. With forty years of history, Nam Va Trading Company has grown from a small grocery store to today's thriving manufacturing and trading company with an in-house production line. With years of unwavering efforts and perseverance, the company has managed to adjust the style and taste of traditional Southeast Asian food to cater local palates. Starting out as retailer and wholesaler, Nam Va is ultimately built into a unique brand that is known among the majority of households in Macao.

在 擁有多元文化的港澳地區，東南亞食品總有一份莫名的吸引力！擁有四十年歷史的南華貿易行由一所小小的雜貨店起家，發展至今天擁有自置生產線的食品製造商，多年來一直努力不懈地將東南亞各類特色美食加以改良，以適合本地人士口味。從零售、批發到創立特色品牌，南華這個名字現已是家喻戶曉了。

融合東南亞與澳門風味的瑤柱馬拉盞
無論在香港或澳門，金塔牌這個名字等同於東南亞美食的典範。創辦人何永欣先生上世紀六七十年代由緬甸來到澳門後，留意到當時引入的傳統東南亞食品大多辛辣及偏鹹，未必符合澳門人的口味，因此他不斷



Top: Fish Soup Pack produced under the Golden Tower Brand.

上圖：金塔牌魚湯包。

A unique blend of southeast asia and local taste — spicy dried scallop chili paste

Both in Hong Kong and Macao, Golden Tower Brand has become a synonym for delectable Southeast Asian food. Upon arriving in Macao from Myanmar in the 1960s - 70s, Nam Va founder, Mr. Ho Veng Ian noticed that the Southeast Asian food available was mostly too spicy and salty to the locals. From then on, he strived hard to seek ways to localize the flavors. It was after countless trials and errors that he finally achieved a perfect balance between preserving distinctive Southeast Asian tastes and suiting local needs. A true denotation of that can be found among the famous Golden Tower Brand products. Its signature product, Spicy Dried Scallop Chili Paste, has been widely praised among food enthusiasts for being less oily when compared to its peers. With an abundance of shredded dried scallops, quality dried sea shrimps and just the right amount of chilies and scallions, this paste presents an enticing blend of flavors that combines the old world charm and the modern tastes. Guaranteed to take an ordinary dish to an extraordinary level, it comes perfectly with a bowl of rice, a stir-fried vegetable dish or a loaf of bread. A meal just gets better when there is this chili paste on the dining table.

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努力研發，調校味道。經過多年的實踐，終於製創出一系列既具有東南亞風味、又適合港澳人口味的特色食品，並以金塔牌命名，當中以瑤柱馬拉盞最為入津津樂道，曾品嚐的食客都被它所吸引。相對於同類品牌，金塔牌瑤柱馬拉盞的油分較低，而且每瓶均滿載絲絲瑤柱，份量豐盛的令人驚喜！配合精選的蝦米，以及恰到好處的辣椒和乾蔥材料，改善了傳統馬拉盞過於鹹辣的問題，取而代之的是濃郁芳香的風味。無論配合炒飯青菜，抑或塗抹麵包，都能瞬間提升口味，令平凡的食品搖身一變為獨特惹味的佳餚。金塔牌矢志將這種澳門特色的東南亞美食帶給每位食家。

秘製魚湯包 家中隨時享受

在緬甸的麵食中，湯底最為重要。南華貿易行明白到不少人希望在家享用魚湯粉，創辦人何永欣先生為此特意赴緬甸拜師學藝，再根據自己對澳門人口味的認知作出合適的調校，以大量鮮魚及獨家秘方研製出美味鮮甜的魚湯粉包，不但保留了傳統魚湯粉的風味，更省卻了長時間熬湯的繁鎖工序，方便忙碌的都市人快捷地烹調美食，更讓遊客能夠帶回家中與親友分享。

美食點子 推廣咖喱油

從製作過程、包裝、銷售渠道到推廣宣傳，南華貿易行新掌門人何伯基先生無不親力親為。為了推廣品牌的各款美食，他特意將各款醬料融入港澳人日常的菜單之中。就以金塔牌秘製咖喱油為例，其濃郁芳香與咖喱的辣味互相輝映，是難得香辣兼備的咖喱油；配

Enjoyment at anytime — fish soup pack made with secret recipe

Fish stock is the quintessential ingredient in all Myanmar noodle dishes. Understanding that many people may want to enjoy a bowl of delectable fish noodle soup at home, Mr. Ho specifically went back to Myanmar to learn how to make the soup in an authentic way. Having mastered the techniques, he twisted the recipe by adding plenty of fresh fish and secret tricks in order to tailor to the local taste. Preserving the genuine fish stock flavors, the fish soup packs help households save a significant amount of preparation time—making them the ideal companion for busy city dwellers. With no doubt, they also serve well as mouth-watering souvenirs to be shared with family and friends.

A spotlighted product — India curry oil

As the successor, Patrick Ho enjoys being a hands-on boss and involved in every aspect of the business from manufacturing, packaging, distribution to even marketing. By immersing the products into the daily diet of the people in Hong Kong and Macao, he hopes that Golden Tower could become an inseparable part of all meals. Taking the pungent and flavorful Indian Curry Oil as an example, the unique mix of curry and spicy tastes involved brings out the natural flavors of the main ingredients — be it ordinary fish balls, crabs, chicken or beef. Instead of being dominating, the curry spice indeed adds a pleasant flavor to the dish.

Discerning taste — Nam Va catches the instant noodle craze

In addition to self-produced spices, Nam Va also imports instant noodle products that are popular among people in Hong Kong and Macao, including the renowned Indonesia instant noodle, Thailand rice vermicelli, Vietnam rice noodle soup and many more. Nam Va is planning to introduce many more Southeast Asia flavors to the local market in the near future, bringing even more choices of Southeast Asia quality food to a store near you!



合彈牙魚丸等食材，或加入其他餸菜如螃蟹、雞肉及牛腩當中，咖喱味不但輕易融入其中，更可讓每道餸菜更具風味，絕對是咖喱粉絲們的首選。

獨具慧眼 引入最受歡迎即食麵

除了自家生產醬料外，南華貿易行更從東南亞引進不少極受港澳人士歡迎的即食麵品牌，當中包括大人和小朋友都喜歡的印尼撈麵、泰國米粉、越南湯河粉等。南華貿易行還計劃售賣更多具東南亞風味的本地小食，開拓更廣闊的市場，同時亦帶給顧客更多的優質食品。



Clockwise from top: India Curry Powder; Sales & Executive Manager Patrick Ho.

順時針由上起：金塔牌咖喱粉；銷售行政經理何伯基先生。

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