



symrise 

QSR INSPIRATION

Symrise, always inspiring more...

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- > **TAKE A BAO** – a new take on a classic Asian steamed, filled bun - a favorite part of dim sum. (Los Angeles, CA)
 - > Give the old bao a new twist – filled with innovative, Asian inspired fillings
 - > Vegetarian and Vegan friendly
 - > Also on the menu: **rice bowls**, savory salads, **slurpalicious noodles**, **tempting sides** and delectable desserts.
 - > **Pomegranate Steak** – glazed steak, marinated cucumbers, Japanese radish, pea shoots, sesame seeds
 - > **Signature BBQ Pork** – hoisin braised pork, pickled red onion, pea shoots, marinated cucumbers
 - > **Hoisin Glazed Steak** – grilled steak, pickled daikon, radish sprouts, cilantro, peanuts
 - > **Crispy Panko Crusted Fish** – Atlantic cod, yuzu tartar sauce, pea shoots, scallions
 - > **Sweet Soy Grilled Tofu** – glazed tofu, caramelized shiitake mushrooms, marinated cucumbers, pea shoots, scallions



TAKE A BAO

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- > **CAFÉ SPICE** - rooted in culturally elegant, ethnically creative, innovative Indian cuisine. (NY, NJ, PA, GA, MA)
 - > **Whole Foods** – gourmet meals to-go. The only fresh - refrigerated Indian entrees featuring all-natural ingredients and no preservatives
 - > **Chicken Vindaloo**: adopted from Portuguese dish Carne de Vinha d'Alhos - Indian spices were added to the tweak the recipe
 - > **Chicken Curry** : Indian curry is a blend of spices such as turmeric, cumin, and coriander.
 - > **Chicken Tikka Masala**: Marinated Chicken is cooked in a tandoor clay oven and then simmered in a rich tomato sauce with a hint of cream.
 - > **Channa Masala**: Chickpeas soaked overnight and slow cooked the traditional way with a blend of mild spices.
 - > **Vegetable Korma**: A medley of vegetables is braised with spices and cooked in a slightly creamy and spicy tomato sauce.
 - > **Saag Paneer**: Spiced and blended spinach, onions, and tomatoes, are slow cooked with cubes of low - fat homemade Indian cheese (paneer).
 - > **Saffron Rice**: Basmati rice, saffron, bay leaves, and cardamom.
 - > **Lemon Rice**: Basmati rice, lemon juice, lentils, mustard seeds, and red chili peppers.



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- > **PEI WEI:** Pan Asian cuisine. Eat in five languages: **Korean, Thai, Chinese, Vietnamese & Japanese**
 - > **Spicy Korean:** Korean hot pepper sauce, garlic, white mushrooms, onions, carrots, long beans, toasted sesame seeds
 - > **Thai Dynamite:** Sriracha chile sauce, soy, fresh lime, scallions, red bell peppers, carrots, Thai basil
 - > **Pei Wei Spicy:** Chile vinegar sauce, scallions, garlic, snap peas, carrots
 - > **Thai Coconut Curry:** Green curry coconut sauce, ginger, Thai basil, red bell peppers, onions, long beans
 - > **Mandarin Kung Pao:** Chile seared soy sauce, scallions, garlic, snap peas, carrots, peanuts
 - > **Orange Peel:** Chile bean garlic sauce, orange peels, scallions, snap peas, carrots



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- > **CHIPOTLE:** Food with Integrity. A place where you can eat delicious food made of the finest ingredients quickly and affordably
 - > “Food with integrity is our commitment to finding the very best ingredients raised with respect for animals, the environment and the farmers.”
 - > **Meats:**
 - > **Carnitas:** naturally raised pork, thyme, bay, juniper berries, salt, cracked black pepper
 - > **Barbacoa:** USDA select and choice quality beef, fresh garlic, toasted cumin, cloves, chipotle chili adobo, fresh oregano, salt, cracked black pepper
 - > **Chicken:** Naturally raised chicken, smoky, spicy chipotle pepper adobo, then grilled. The char marks impart a subtle caramelized flavor.



STREET FOOD



- > **Latino flavor profiles mainstreaming**
 - > Spicy, exotic peppers and spices
- > **“Street food” influencing flavor profiles**
- > **Caribbean flavors also mainstreaming**
 - > Tropical Fruit: Guava, Mango, Pineapple
 - > Sweet influence

