



TEOCHEW HUAT KEE

百年传承 坚守经典潮州味道

拥有完整生产线,为全球美食爱好者,提供高档溏心鲍鱼和优质海鲜产品

HAOS 即食系列

HAOS Ready-to-eat Series



Tel: 6423 4747 / 9888 4522 (WhatsApp)

Address: Level 2, 30 Orange Grove Road, RELC Building. Singapore 258352



HAOS 极品溏心鲍鱼

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

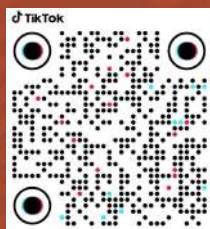
HAOS Candy Heart Abalone

使用方法:

1. 将溏心鲍鱼的原包装袋直接放入热水中或蒸笼中蒸煮，加热 20-30 分钟即可。
2. 加热后，将原包装袋打开，取出溏心鲍鱼，并整齐地摆放在盘中。搭配西兰花、芦笋或您喜爱的蔬菜，即可享用美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Heat the Candy Heart Abalone by submerging the original packaging in hot water or a steamer for 20-30 minutes.
2. After heating, remove the packaging, arrange the Candy Heart Abalone on a plate, and serve with your favorite vegetables.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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HAOS 即食系列

HAOS Ready-to-eat Series



HAOS极品溏心鲍鱼 HAOS Candy Heart Abalone

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

溏心干鲍价格表 Candy Heart Abalone Price List :

7 Heads/129g: \$368+

8 Heads/113g: \$328+

10 Heads/90g: \$268+

12 Heads/75g: \$218+

15 Heads/60g: \$148+

溏心鲍鱼价格因头数而异，请咨询工作人员获取详细信息。
Candy Heart Abalone prices vary with quantity.
Please consult staff for details.



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HAOS金勾翅

Order Tel: 64234747 / 9888 4522 (WhatsApp)

HAOS Premium Shark's Fin

Content: 金勾翅 Shark's Fin 500g+

浓汤 Superior Broth 600g

使用方法:

1. 将600克的浓汤倾入锅中并加热至沸腾。接着，轻轻地将鱼翅倒入锅中，继续用中火加热至沸腾。
2. 浓汤沸腾后，调小火。由于金钩翅中间部分较厚，请适当搅拌以确保均匀加热。持续3-5分钟后即可品尝。可搭配香菜、黑醋或胡椒粉，以增添美味。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Pour 600g of Superior Broth into the pot and bring to a boil. Then gently add the 500g of Shark's Fin and continue heating over medium heat until boiling.
2. After the Superior Broth boils, simmer gently. Stir as needed for even heating due to the thicker middle part of the Shark's Fin. Cook for 3-5 minutes before serving. Enhance with coriander, black vinegar, or pepper.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 花胶扒

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

HAOS Signature Fish Maw

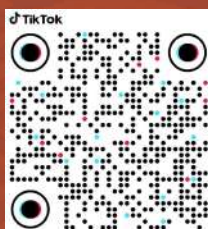
225g \$48.00+

使用方法:

1. 首先，煮土鸡汤或排骨汤（可加入各种蔬菜），制作好基础汤底。
2. 煮好一锅汤后，将HAOS花胶切成6-10片，加入汤中。稍等约10秒即可食用。关闭火源，将食材盛入碗中，可搭配香菜、绍兴酒或白兰地，以增添美味。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. First, simmer chicken or pork rib soup (add vegetables if desired) to create a base broth.
2. After preparing a pot of soup, slice 6-10 pieces of HAOS Fish Maw and add them to the soup. Wait for about 10 seconds before consuming. Turn off the heat and transfer the content to a bowl. Serve with cilantro, Shaoxing wine, or brandy for enhanced flavor.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 鲍鱼XO酱

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

HAOS Abalone Sauce 180g

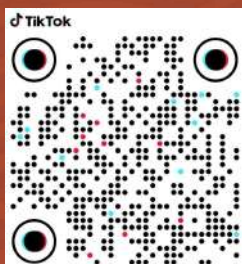
2 bottles \$50.00+

使用方法:

1. 此产品只能存放在室温下。可直接搭配喜爱的主食和菜肴一同享用。
2. 请使用以下 App 扫描二维码，以观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. This product is for ambient storage only. This product serves well with preferred main courses and side dishes.
2. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



TikTok



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HAOS 即食系列

HAOS Ready-to-eat Series



发记手工麻辣干贝丝酱

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Handmade Spicy Dried Scallop Sauce 180g

2 bottles \$50.00+

使用方法:

1. 在室温下食用，开罐后可冷藏保存。食用前，先用微波炉加热20秒解冻。
2. 可直接搭配喜爱的主食和菜肴一同享用。

Instructions:

1. Consume at room temperature; chill after opening. Microwave for 20 seconds before serving.
2. This product serves well with preferred main courses and side dishes.

HAOS 即食系列

HAOS Ready-to-eat Series



澳大利亚野生鲍鱼 (150g)

HAO's Signature Braised Black Lip Wild Caught Abalone

150g/1F

\$90.00+



澳大利亚养殖鲍鱼 (180g)

HAO's Signature Braised Black Lip Farmed Abalone

180g/5F

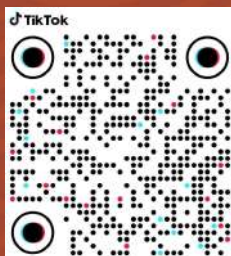
\$90.00+

使用方法:

1. 打开罐头，直接品尝即可。
2. 鲍鱼可搭配米饭、面食一同享用，也可作为火锅的美味食材。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Simply open the can and enjoy.
2. Abalone pairs well with rice, noodles, or in a hotpot.
3. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



TikTok



YouTube



微信视频号 WeChat Channel

HAOS 即食系列

HAOS Ready-to-eat Series

澳大利亚野生鲍鱼

HAO's Signature Braised Black Lip Wild Caught Abalone



110g/1F	\$66.00+
130g/1F	\$78.00+
150g/1F	\$90.00+
170g/1F	\$102.00+
190g/1F	\$114.00+
200g/1F	\$120.00+
210g/1F	\$126.00+
213g/1F	\$128.00+
220g/2F	\$132.00+

澳大利亚养殖鲍鱼 (180g)

HAO's Signature Braised Black Lip Abalone



180g/4F	\$90.00+
180g/5F	\$90.00+

请咨询工作人员获取详细信息。
Please consult staff for details.



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海鲜即食系列

Ready-to-eat High-quality Seafood Series



Tel: 6423 4747 / 9888 4522 (WhatsApp)

Address: Level 2, 30 Orange Grove Road, RELC Building. Singapore 258352



星洲辣椒蚧肉意粉

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Haos Special Chili Crab Spaghetti 280g

1 for \$11.50+

5 for \$52.90+

使用方法:

1. 撕开产品密封口，将“星洲辣椒蚧肉意粉”放置在碗或盘中(汁朝上)，然后在微波炉中(1100瓦)加热2分钟30秒。均匀搅拌食物，再微波1分钟确保食物完全熟透后即可食用。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。

2. 或者，直接将原装包装煮沸5分钟，随后关闭热源，在热水中静置10分钟。

Instructions:

1. Peel off the lid and dish the meal onto a microwave-safe plate (sauce facing upwards). Reheat for 2 ½ minutes in an 1100W microwave. Stir the contents evenly and microwave for 1 minute before serving to ensure the food is fully cooked. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.

2. Alternatively, boil the original packaging for 5 minutes, turn off the heat source, and submerge it in hot water for 10 minutes.



麻辣啦啦肉意粉

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Haos Special Mala Clams Spaghetti 280g

1 for \$10.50+

5 for \$48.50+

使用方法:

1. 撕开产品密封口，将“麻辣啦啦肉意粉”放置在碗或盘中(汁朝上)，然后在微波炉中(1100瓦)加热2分钟30秒。均匀搅拌食物，再微波1分钟确保食物完全熟透后即可食用。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。

2. 或者，直接将原装包装煮沸5分钟，随后关闭热源，在热水中静置10分钟。

Instructions:

1. Peel off the lid and dish the meal onto a microwave-safe plate (sauce facing upwards). Reheat for 2 ½ minutes in an 1100W microwave. Stir the contents evenly and microwave for 1 minute before serving to ensure the food is fully cooked. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.

2. Alternatively, boil the original packaging for 5 minutes, turn off the heat source, and submerge it in hot water for 10 minutes.



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海洋胶原蛋白汤

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Marine Collagen Fish Maw Soup 1KG

1 for \$29.00+

3 for \$75.00+

使用方法:

1. 将花胶汤放入冷藏室过夜解冻, 或者放入碗或锅中, 让其自然解冻至室温。
2. 准备就绪后, 将花胶汤倒入锅中, 偶尔搅拌, 加热至汤沸腾。可用作火锅底料、烹饪面食、拌汤泡饭或煮熟其他食材。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Place in chiller to thaw overnight, or, thaw to room temperature by leaving it in a bowl or pot.
2. When ready, pour the content into a pot and reheat, stirring occasionally, until the soup boils. Ideal for hot pot bases, noodle dishes, rice soup mixes, or cooking various ingredients.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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狮城辣椒螃蟹肉/星洲黑椒螃蟹肉

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Haos Special Chili Crab/ Haos Special Black Pepper 180g

\$15.90+

使用方法：

1. 撕开产品密封口，将“辣椒/黑椒螃蟹肉”放置在碗或盘中(汁朝上)，然后在微波炉中(1100瓦)加热2分钟30秒。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。

2. 或者，直接将原装包装煮沸3分钟，随后关闭热源，在热水中静置8分钟。

Instructions:

1. Peel off the lid and dish the meal on a microwave-safe plate (sauce facing upwards). Reheat for 2 ½ minutes in an 1100W microwave. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.

2. Alternatively, boil the original packaging for 3 minutes, turn off the heat source, and submerge it in hot water for 8 minutes.



鲍鱼粒捞饭

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Haos Special Abalone Cubes in Abalone Sauce

Content: Abalone, Abalone Sauce

1 for \$13.80+

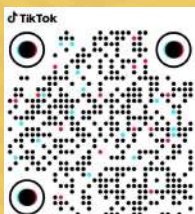
5 for \$ 63.80 +

使用方法:

1. 撕开产品密封口，将“鲍鱼粒捞饭”放置在碗或盘中(汁朝上)，然后在微波炉中(1100瓦)加热2分钟30秒。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。
2. 或者，直接将原包装煮沸3分钟，随后关闭热源，在热水中静置8分钟。
3. 请使用以下应用进行扫描二维码，以观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Peel off the lid and dish the meal on a microwave-safe plate (sauce facing upwards). Reheat for 2 ½ minutes in an 1100W microwave. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.
2. Alternatively, boil the original packaging for 3 minutes, turn off the heat source, and submerge it in hot water for 8 minutes.
3. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



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鱼翅捞饭

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Haos Special Shark's Fin

Content: Shark's Fin, Sauce

1 for \$13.80+

5 for \$63.80+

使用方法:

1. 撕开产品密封口，将“鱼翅捞饭”放置在碗或盘中(汁朝上)，然后在微波炉中(1100瓦)加热2分钟30秒。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。

2. 或者，直接将原装包装煮沸3分钟，随后关闭热源，在热水中静置8分钟。

Instructions:

1. Peel off the lid and dish the meal on a microwave-safe plate (sauce facing upwards). Reheat for 2 ½ minutes in an 1100W microwave. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.

2. Alternatively, boil the original packaging for 3 minutes, turn off the heat source, and submerge it in hot water for 8 minutes.



盆菜

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Prosperity Pen Cai

Content: Abalones, Sea Cucumbers, Premium Fish Maws, Fried Fish Maws, Roasted Porks, Mushrooms, Chestnuts, Oysters, Fa Cai, Stock

6 pax \$238.00+

10 pax (Complimentary Clay Pot) \$388.00+

使用方法:

1. 盆菜无需解冻，直接撕开原包装袋，放入火炉加热15-20分钟至沸腾。完成加热后，即可品尝美味佳肴。
2. 加热过程中，请适时翻动食材，确保均匀加热。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Pen Cai requires no thawing, simply remove the original packaging and heat on the stove for 15-20 minutes until boiling before serving.
2. During heating, gently stir the ingredients to ensure even heating.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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海鮮即食系列

Ready-to-eat High-quality Seafood Series



双喜临门

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Double Happiness (Braised Shark's Fin & Abalone)

Content: Shark's Fin, Abalones, Stock

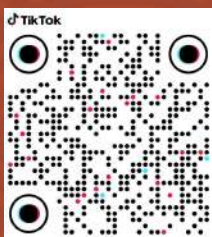
5 pax \$238.00+

使用方法:

1. "双喜临门"无需解冻, 直接撕开原包装袋, 放入火炉加热15-20分钟至沸腾。完成加热后, 即可品尝美味佳肴。
2. 加热过程中, 请适时翻动食材, 确保均匀加热。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. "Double Happiness" requires no thawing, simply remove the original packaging and heat on the stove for 15-20 minutes until boiling before serving.
2. During heating, gently stir the ingredients to ensure even heating.
3. Please scan the QR code to watch Chef Lee Chiang Howe's heating technique video.



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鮑翅

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Braised Shark's Fin

Content: Shark's Fin, Stock

\$68.00+

使用方法:

1. 撕开产品密封包装，将鲍翅放置在碗或盘中（汤底朝上），然后在微波炉中（1100瓦）加热3分钟。如需要，可继续加热30秒，以确保达到所需的加热程度。微波时间会根据您的设备和设置而有所不同。
2. 或者，不打开原装包装，将鲍翅煮沸3分钟，随后关闭热源，在热水中静置8分钟。

Heating Instructions:

1. Remove the vacuum-sealed packaging and dish the meal onto a microwave-safe plate (stock facing upwards). Reheat for 3 minutes in an 1100W microwave. If needed, add 30 seconds to ensure the desired warmth. Microwave times vary by appliance and setting.
2. Alternatively, boil the original packaging for 3 minutes, turn off the heat source, and submerge it in hot water for 8 minutes.