



## 鮑汁撈面簿

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

HAOS Recipe Mee Pok in Abalone Sauce 220g

1 for \$6.50+

5 for \$29.90+

### 使用方法:

1. 撕开产品密封口,将“鮑汁撈面簿”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 onto 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.



## 鲍汁炆鸡脚

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

**Braised Chicken Feet in Abalone Sauce 320g**

**1 for \$11.80+**

**5 for \$49.90+**

### 使用方法:

1. 撕开产品密封口，将“鲍汁炆鸡脚”放置在碗或盘中(汁朝上)，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，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 on a microwave-safe plate (sauce 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 5 minutes, turn off the heat source, and submerge it in hot water for 10 minutes.



## 鲍汁焗花菇

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Braised Mushrooms in Abalone Sauce 190g

1 for \$11.80+

5 for \$49.90+

### 使用方法:

1. 撕开产品密封口，将“鲍汁焗花菇”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.



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## 栗子花菇炆猪脚

Order Tel: 64234747/ 9888 4522 (WhatsApp)

## Stewed Pork Leg with Chestnut and Mushroom 300g

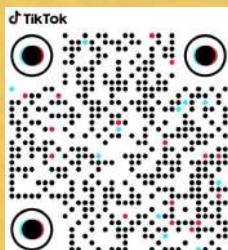
\$18.90+

### 使用方法:

1. 撕开产品密封口, 将“栗子花菇炆猪脚”放置在碗或盘中(汁朝上), 然后在微波炉中(1100瓦)加热4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。
3. 请使用 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. Peel off the lid and dish the meal on a microwave-safe plate (sauce facing upwards). Reheat for 4 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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## 金瓜白果芋泥

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Yam Paste with Pumpkin & Ginkgo Nuts 120g

1 for \$6.80+

3 for \$16.80+

10 for \$50+

### 使用方法:

1. 撕开产品密封口, 将“金瓜白果芋泥”放入微波炉中加热2分钟。
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。
3. 请使用 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. Peel off the lid and microwave on high (1100W) for 2 minutes.
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.



TikTok



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## 浓香栗子泥

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

### Fragrance Chestnut Paste 120g

1 for \$6.80+

3 for \$19.90+

#### 使用方法:

1. 撕开产品密封口，将“浓香栗子泥”放入微波炉中加热2分钟。
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。
3. 请使用 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. Peel off the lid and microwave on high (1100W) for 2 minutes.
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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## 冻蟹

Cold Crab

\$80+

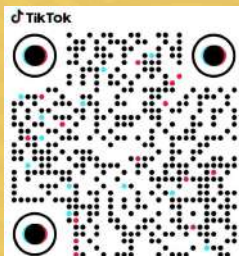
Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

### 使用方法:

1. 打开包装后，可直接品尝美味佳肴。
2. 请使用 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. Upon opening the packaging, it is ready to be served.
2. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



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## 猪头粽

Brown Terrine

\$20+

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

### 使用方法:

1. 打开包装后，可直接品尝美味佳肴。
2. 请使用 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. Upon opening the packaging, it is ready to be served.
2. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



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## 冻午鱼

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Threadfin (Small) \$38+

Threadfin (Large) \$50+

### 使用方法:

1. 打开包装后，可直接品尝美味佳肴。
2. 请使用 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. Upon opening the packaging, it is ready to be served.
2. Please scan the QR code to watch Chef Lee Chiang Howe introduce the delicious dish.



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