

即食系列

Ready-to-eat Series



Tel: 6423 4747 / 8869 2888 (WhatsApp)

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



鲍汁捞面簿

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“鲍汁捞面簿”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.



鮑汁炆雞腳

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“鮑汁炆雞腳”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.



鲍汁炆花菇

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“鲍汁炆花菇”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.



TEOCHEW HUAT KEE

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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.



TikTok



YouTube



微信视频号 WeChat Channel



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金瓜白果芋泥

Yam Paste with Pumpkin & Gingko Nuts 120g

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

1 for \$6.80+

3 for \$16.80+

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



YouTube



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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.



猪头粽

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

Brown Terrine

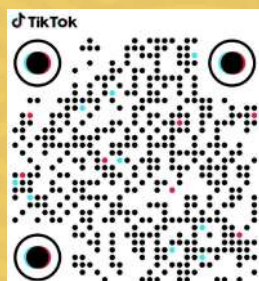
\$20+

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.



TikTok



YouTube



微信视频号 WeChat Channel



冻午鱼

Order Tel: 6423 4747 / 9888 4522 (WhatsApp)

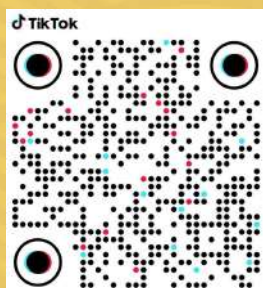
Threadfin (Large) \$55+

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:

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TikTok



YouTube



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