
















CATALOGUE

	<p>CBM01</p>	<p>WATER CHESTNUTS</p> <p>Used in stir-fries.</p>	<p>SUN PHOENIX</p>	<p>567g X 24</p>	<p>Category: Chinese</p>
	<p>CBM01D</p>	<p>PICKLED VEGETABLE STRIPS</p> <p>The product has special flavour and tastes fresh crisp and delicious, it can be eaten directly upon opening the bag, also can be used to mix meal, fry dishes and cook soup.</p>	<p>YUQUAN</p>	<p>80g X 1</p>	<p>Category: Chinese</p>
	<p>CBM04</p>	<p>STRAW MUSHROOMS (WHOLE) UNPEELED</p> <p>Used in stir-fries.</p>	<p>SUN-FLOWER</p>	<p>425g X 24</p>	<p>Category: Chinese</p>
	<p>CBM05A</p>	<p>CHINESE SWEET MIXED PICKLES</p> <p>Sweet mixed pickles containing ginger, white cucumber, carrot, onion and papaya.</p>	<p>TUNG CHUN</p>	<p>375g X 24</p>	<p>Category: Chinese</p>
	<p>CBM05B</p>	<p>PRESERVED STEM GINGER IN SYRUP</p> <p>Used in curries, cakes, spooned over pudding and ice-cream, can be used in a variety of dishes.</p>	<p>TUNG CHUN</p>	<p>450g X 24</p>	<p>Category: Chinese</p>






CATALOGUE

	<p>CBM09</p>	<p>BAMBOO SHOOTS SLICED</p> <p>Used in stir-fries and soups.</p>	<p>NEW LAMTHONG</p>	<p>2.950kg X 6</p>	<p>Category: Chinese</p>
	<p>CBS02</p>	<p>BLACK BEAN CHILLI</p> <p>Used with chicken, beef, fish and ideal for stir-fries.</p>	<p>FU CHI</p>	<p>400g X 12</p>	<p>Category: Chinese</p>
	<p>CBS06A</p>	<p>BARBECUE SAUCE (BULLHEAD)</p> <p>Used in stir-fries and as a dipping sauce.</p>	<p>BULLHEAD</p>	<p>737g X 1</p>	<p>Category: Chinese</p>
	<p>CBS07A</p>	<p>BAMBOO SHOOT IN WATER (SLICED)</p> <p>Used in stir-fries and soups.</p>	<p>NEW LAMTHONG</p>	<p>565g X 24</p>	<p>Category: Chinese</p>
	<p>CCS01</p>	<p>CHILLI BEAN SAUCE</p> <p>Used with chicken, beef, fish and ideal for stir-fries.</p>	<p>FU CHI</p>	<p>400g X 12</p>	<p>Category: Chinese</p>






CATALOGUE

	<p>CCS02(U)</p>	<p>CHILLI SAUCE</p> <p>Used with chicken, beef, fish, ideal for stir-fries and as a dipping.</p>	<p>FU CHI</p>	<p>400g X 12</p>	<p>Category: Chinese</p>
	<p>CCU00</p>	<p>MAHJONG SET</p> <p>Game Set in a box.</p>	<p>NO BRAND</p>	<p>1 X 1</p>	<p>Category: Chinese</p>
	<p>CCU01</p>	<p>WOK WITH HANDLE 16</p> <p>16" Wok with wooden handle - perfect for all your stirfry requirements.</p>	<p>NO BRAND</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU02</p>	<p>WOK WITH HANDLE 15 INCH R3</p> <p>15" Wok with wooden handle - perfect for all your stirfry requirements.</p>	<p>NO BRAND</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU02A</p>	<p>WOK 15 INCH</p> <p>15" Wok - perfect for all your stirfry requirements.</p>	<p>NO BRAND</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>


CATALOGUE

	<p>CCU03</p>	<p>WOK WITH HANDLE 14 INCH R2</p> <p>14" Wok with wooden handle - perfect for all your stirfry requirements.</p>	<p>NO BRAND</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU04</p>	<p>WOK 16 INCH</p> <p>16" Wok - perfect for all your stirfry requirements.</p>		<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU05</p>	<p>WOK 18 INCH</p> <p>18" Wok - perfect for all your stirfry requirements.</p>		<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU06</p>	<p>WOK 20 INCH</p> <p>20" Wok - perfect for all your stirfry requirements.</p>		<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU07</p>	<p>WOK 22 INCH</p> <p>22" Wok - perfect for all your stirfry requirements.</p>		<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>

CATALOGUE

	<p>CCU08</p>	<p>WOK 24 INCH</p> <p>24" Wok - perfect for all your stirfry requirements.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU10</p>	<p>SPATULAS (LARGE)</p> <p>Large spatula.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU10A</p>	<p>SPATULAS (SMALL)</p> <p>Small spatula.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU10C</p>	<p>TEPPANYAKI SPATULA</p> <p>Teppanyaki spatula.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU11</p>	<p>LADLES (LARGE)</p> <p>Large laddle.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>






CATALOGUE

	<p>CCU112</p>	<p>WIRE STRAINER 6 INCH</p> <p>Use for all your deep fry requirements.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU12</p>	<p>WIRE STRAINER (LARGE)</p> <p>Use for all your deep fry requirements.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU12B</p>	<p>FINE MESH STRAINER (LARGE)</p> <p>Use for all your deep fry requirements.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU13</p>	<p>WIRE STRAINER (SMALL)</p> <p>Use for all your deep fry requirements.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU14</p>	<p>LADLE (SMALL)</p> <p>Small ladle</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>






CATALOGUE

	<p>CCU16</p>	<p>RICE COOKER 1.8L</p> <p>Thermostat for precision control. Thermal fuse to protect unit from burn out. Big and smooth surface of cast heater conduct heat efficiently.</p>	<p>PANASONIC</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU16B</p>	<p>RICE COOKER 0.6L (3 CUP)</p> <p>Thermostat for precision control. Thermal fuse to protect unit from burn out. Big and smooth surface of cast heater conduct heat efficiently.</p>	<p>PANASONIC</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU17</p>	<p>RICE COOKER 4.2L (23 CUP)</p> <p>Thermostat for precision control. Thermal fuse to protect unit from burn out. Big and smooth surface of cast heater conduct heat efficiently.</p>	<p>PANASONIC</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU17D</p>	<p>RICE COOKER 7L</p> <p>Thermostat for precision control. Thermal fuse to protect unit from burn out. Big and smooth surface of cast heater conduct heat efficiently.</p>	<p>SHARP</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU17E</p>	<p>RICE COOKER 2.8L (15 CUP)</p> <p>Thermostat for precision control. Thermal fuse to protect unit from burn out. Big and smooth surface of cast heater conduct heat efficiently.</p>	<p>PANASONIC</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>

CATALOGUE

	CCU18	RICE COOKER 9L (GAS) 9L Gas Rice Cooker.		1 X 1	Category: Cutlery/Crockery
	CCU23AB	SAKE CUP Used to serve sake		1 X 1	Category: Cutlery/Crockery
	CCU23AC	SAKE JUG Used to serve sake		1 X 1	Category: Cutlery/Crockery
	CCU23AD	MISO SOUP BOWL Melamine miso soup bowl.		1 X 1	Category: Cutlery/Crockery
	CCU23AE	MISO SOUP SPOON Melamine miso soup spoon.		1 X 1	Category: Cutlery/Crockery

CATALOGUE

	<p>CCU23D</p>	<p>WHITE SPOON</p> <p>Ceramic white soup spoon</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU24</p>	<p>SAUCE DISH (SMALL)</p> <p>White small sauce dish.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU24BB</p>	<p>SAUCE DISH (PLASTIC)</p> <p>Black & white plastic sauce dish.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU25C</p>	<p>SAUCE DISH (LARGE)</p> <p>Porcelain/Ceramic large sauce dish.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU26</p>	<p>STAINLESS STEEL KNIFE NO. 1</p> <p>Use to prepare sushi</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>






CATALOGUE

	<p>CCU27</p>	<p>STAINLESS STEEL KNIFE NO. 2</p> <p>Use to prepare sushi</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU28</p>	<p>STAINLESS STEEL KNIFE NO. 3</p> <p>Use to prepare sushi</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU29</p>	<p>STAINLESS STEEL KNIFE NO. 4</p> <p>Use to prepare sushi</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU2B</p>	<p>WOK LID</p> <p>Wok lid.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU31</p>	<p>WOK BRUSH</p> <p>Wok brush used for cleaning woks.</p>	<p>1 X 1</p>	<p>Category: Cutlery/Crockery</p>






CATALOGUE

	<p>CCU33</p>	<p>SUSHI KNIFE 24cm</p> <p>24cm Sushi Knife</p>	<p>24cm</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU35</p>	<p>SUSHI KNIFE 27cm</p> <p>27cm Sushi Knife</p>	<p>27cm</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU39</p>	<p>SUSHI KNIFE 30cm</p> <p>30cm Sushi Knife</p>	<p>30cm</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCU43</p>	<p>GAS CARTRIDGE</p> <p>Gas cartridge</p>	<p>220g X 6</p>	<p>Category: Cutlery/Crockery</p>
	<p>CCW02</p>	<p>RICE WINE / MIJU</p> <p>Use to add depth and sweetness to dishes. Use in stir-fries, braises and stocks.</p>	<p>PRB 560ml X 24</p>	<p>Category: Beverage</p>






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	<p>CCW04</p>	<p>SHAOSHING / FADIAO RICE WINE</p> <p>Use to add depth and sweetness to dishes. Use in stir-fries, braises and stocks.</p>		<p>600ml X 12</p>	<p>Category: Beverage</p>
	<p>CCW07</p>	<p>TSINGTAO BEER</p> <p>Has a pleasant aroma and well-balanced taste.</p>	<p>TSINGTAO</p>	<p>330ml X 24</p>	<p>Category: Beverage</p>
	<p>CCW09A</p>	<p>KIRIN LAGER</p> <p>Brewed from the first wort gives this quality draft beer a full-bodied flavor. Kirin's original Brew distinctively smooth, refreshing and satisfying.</p>	<p>KIRIN</p>	<p>350ml X 24</p>	<p>Category: Beverage</p>
	<p>CDC01</p>	<p>DISPOSABLE CHOPSTICKS (UNWRAPPED)</p> <p>Unwrapped disposable chopsticks</p>	<p>NO BRAND</p>	<p>100 X 30</p>	<p>Category: Cutlery/Crockery</p>
	<p>CDC01A</p>	<p>DISPOSABLE CHOPSTICKS (WRAPPED)</p> <p>Wrapped disposable chopsticks</p>	<p>NO BRAND</p>	<p>100 X 30</p>	<p>Category: Cutlery/Crockery</p>






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	<p>CDC02/U</p>	<p>DISPOSABLE CHOPSTICKS (WRAPPED)</p> <p>Wrapped disposable chopsticks</p>	<p>TAI PING</p>	<p>20pr</p>	<p>Category: Cutlery/Crockery</p>
	<p>CDC03(U)</p>	<p>PLASTIC PATTERN CHOPSTICKS</p> <p>Plastic chopsticks with design - reusable</p>	<p>YEE TZAY</p>	<p>10prs</p>	<p>Category: Cutlery/Crockery</p>
	<p>CDC03A</p>	<p>PLASTIC CHOPSTICKS BLACK</p> <p>Black plastic chopsticks - reusable</p>		<p>10prs</p>	<p>Category: Cutlery/Crockery</p>
	<p>CDC03B</p>	<p>WOODEN CHOPSTICKS BROWN</p> <p>5 pairs wooden brown chopsticks</p>	<p>NO BRAND</p>	<p>1pr</p>	<p>Category: Cutlery/Crockery</p>
	<p>CMR01(A)</p>	<p>CHINESE MUSHROOMS (SMALL)</p> <p>Chinese mushrooms add an earthy flavour to many asian dishes.</p>	<p>TAI PING</p>	<p>80g X 1</p>	<p>Category: Chinese</p>

CATALOGUE

	<p>CMR01(B)</p>	<p>CHINESE MUSHROOMS (LARGE)</p> <p>Chinese mushrooms add an earthy flavour to many asian dishes.</p>	<p>NO BRAND</p>	<p>1kg X 1</p>	<p>Category: Chinese</p>
	<p>CMR02</p>	<p>CLOUD EARS</p> <p>Used in hot & sour soup and stir-fried dishes.</p>	<p>NO BRAND</p>	<p>1 x 1kg</p>	<p>Category: Chinese</p>
	<p>CMS01</p>	<p>FORTUNE COOKIES</p> <p>A fortune cookie is a crisp cookie with a fortune message wrapped inside. Often served as a dessert.</p>	<p>NO BRAND</p>	<p>87 X 4</p>	<p>Category: Chinese</p>
	<p>CN001</p>	<p>EGG NOODLES</p> <p>An ideal noodle for any quick stir-fry / chow mein dish.</p>	<p>TAI PING</p>	<p>454g X 50</p>	<p>Category: Pastry/Noodles</p>
	<p>CN001A</p>	<p>EGG NOODLE (LOOSE) 20KG</p> <p>An ideal noodle for any quick stir-fry / chow mein dish.</p>		<p>20kg X 1</p>	<p>Category: Pastry/Noodles</p>

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	<p>CN003A</p>	<p>SHA HO FUN</p> <p>Made from rice/rice flour used in many asian dishes / stir-fries.</p>	<p>KUI SHU PAI</p> <p>220g X 80</p>	<p>Category: Pastry/Noodles</p>
	<p>CN004</p>	<p>RICE VERMICELLI</p> <p>Thin and delicate long rice noodles, to be served with stir-fries.</p>	<p>KONG MOON</p> <p>454g X 60</p>	<p>Category: Pastry/Noodles</p>
	<p>CN004F</p>	<p>SWEET POTATO KOREAN VERMICELLI</p> <p>Made from sweet potato starch, they are long, translucent and have a chewy texture. Best for any kind of stir-fry.</p>	<p>500g X 1</p>	<p>Category: Pastry/Noodles</p>
	<p>CN005</p>	<p>BEAN VERMICELLI</p> <p>Used in soups, stir-fried dishes and spring rolls.</p>	<p>TIAN TIAN</p>	<p>Category: Pastry/Noodles</p>
	<p>CN006B</p>	<p>BEAN VERMICELLI</p> <p>Used in soups, stir-fried dishes and spring rolls.</p>	<p>TIAN TIAN</p>	<p>Category: Pastry/Noodles</p>


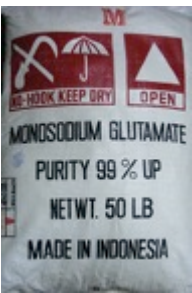



CATALOGUE

	<p>COS01</p>	<p>OYSTER SAUCE</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LEE KUM KEE</p>	<p>2200g X 6</p>	<p>Category: Chinese</p>
	<p>CPC01</p>	<p>PRAWN CHIPS WHITE</p> <p>These are tasty prawn flavored chips that puff up when deep-fried. Prawn chips make a great snack food for both kids and adults. Their texture and flavor goes very well with beer.</p>		<p>227g X 60</p>	<p>Category: Chinese</p>
	<p>CPC02(U)</p>	<p>PRAWN CHIPS COLOUR</p> <p>These are tasty prawn flavored chips that puff up when deep-fried. Prawn chips make a great snack food for both kids and adults. Their texture and flavor goes very well with beer.</p>		<p>2.2kg X 6</p>	<p>Category: Chinese</p>
	<p>CPC04</p>	<p>PRAWN CHIPS COLOUR</p> <p>These are tasty prawn flavored chips that puff up when deep-fried. Prawn chips make a great snack food for both kids and adults. Their texture and flavor goes very well with beer.</p>		<p>227g X 60</p>	<p>Category: Chinese</p>
	<p>CPC04A</p>	<p>MANORA SHRIMP CHIPS</p> <p>Made from finest natural ingredients. Popular thai snack.</p>	<p>MANORA</p>	<p>1kg X 1</p>	<p>Category: Pastry/Noodles</p>






CATALOGUE

	<p>CPC05/U</p>	<p>PRAWN CHIPS</p> <p>These are tasty prawn flavored chips that puff up when deep-fried. Prawn chips make a great snack food for both kids and adults. Their texture and flavor goes very well with beer.</p>	<p>ALOHA</p>	<p>500g X 1</p>	<p>Category: Chinese</p>
	<p>CR101B/U</p>	<p>GLUTINOUS RICE FLOUR</p> <p>Glutinous Rice Flour is also known as sweet rice flour, it is made from short-grain rice that becomes moist, firm and sticky when cooked. It is a favourite base for dumplings, buns and pastries.</p>		<p>500g X 40</p>	<p>Category: Chinese</p>
	<p>CR102A/U</p>	<p>PLAIN RICE FLOUR</p> <p>Used in asian dishes.</p>		<p>500g X 40</p>	<p>Category: Chinese</p>
	<p>CR102E</p>	<p>RED RICE YEAST 500G</p> <p>Red yeast rice is eaten in Asian communities as a grain like ordinary rice. It is also used as a natural way to color a variety of foods, including Asian alcohols, pickled dishes and, most famously, Peking duck.</p>		<p>500g X 1</p>	<p>Category: Pastry/Noodles</p>
	<p>CR102F</p>	<p>MALTOSE</p> <p>Maltose is used for milkshakes, malted milk, cakes and beverages.</p>		<p>500g X 1</p>	<p>Category: Chinese</p>






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	<p>CR103(U)</p>	<p>MSG KG</p> <p>Used to add flavour to dishes, packaged foods such as soups, sauces, seasonings, and instant snacks.</p>	<p>1kg X 1</p>	<p>Category: Chinese</p>
	<p>CR103A</p>	<p>MONOSODIUM GLUTAMATE 22.5KG</p> <p>Used to add flavour to dishes, packaged foods such as soups, sauces, seasonings, and instant snacks.</p>	<p>MIWON 22.5kg X 1</p>	<p>Category: Chinese</p>
	<p>CR104</p>	<p>5-SPICE POWDER</p> <p>Five spice may be used with fatty meats such as pork and duck. It is used in stir-fried vegetables and as a spice rub for chicken, duck, pork and seafood.</p>	<p>400g X 1</p>	<p>Category: Chinese</p>
	<p>CR104A</p>	<p>STAR ANISE 600G</p> <p>A small star-shaped fruit with one seed in each arm. It has an aniseed flavour and is used unripe as a spice in Asian cooking.</p>	<p>100g X 6</p>	<p>Category: Chinese</p>
	<p>CR104B</p>	<p>5-SPICE POWDER</p> <p>Five spice may be used with fatty meats such as pork and duck. It is used in stir-fried vegetables and as a spice rub for chicken, duck, pork and seafood.</p>	<p>600G X 1</p>	<p>Category: Chinese</p>






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	<p>CR105</p>	<p>POTATO STARCH</p> <p>Used in gravies, soups and stews.</p>	<p>1kg X 1</p>	<p>Category: Pastry/Noodles</p>
	<p>CR105B</p>	<p>WHEAT STARCH</p> <p>Used as a thickening agent and used in gravies, soups and stews.</p>	<p>454g X 50</p>	<p>Category: Chinese</p>
	<p>CR105D/U</p>	<p>TAPIOCA STARCH</p> <p>Tapioca starch is a thickener and stabilizer in fruit pies, soups, puddings, breads, sauces, soy and meat products.</p>	<p>FLYING RABBIT 500g X 40</p>	<p>Category: Chinese</p>
	<p>CR105F</p>	<p>WHEAT FLOUR (BAO ZI)</p> <p>Wheat flour has a nutty flavor and more nutrients than white flour—but you get a heavier, denser end product.</p>	<p>22.68kg X 1</p>	<p>Category: Pastry/Noodles</p>
	<p>CR106</p>	<p>POTATO STARCH</p> <p>Used in gravies, soups and stews.</p>	<p>25kg X 1</p>	<p>Category: Pastry/Noodles</p>






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	<p>CR106C</p>	<p>BLACK BEANS</p> <p>Black beans add lots of flavor and protein to all kinds of dishes, from dips to salads to soups.</p>		<p>1kg X 1</p>	<p>Category: Chinese</p>
	<p>CR107(U)</p>	<p>SUSHI RICE</p> <p>Used in the preparation of sushi meals, as this rice is sticky and light.</p>	<p>TAI PING</p>	<p>1kg X 1</p>	<p>Category: Rice</p>
	<p>CR107B</p>	<p>SUNWEST CALROSE RICE</p> <p>Sticky, short-grained rice for use in sushi dishes.</p>	<p>SUNWEST</p>	<p>22.68kg X 1</p>	<p>Category: Rice</p>
	<p>CR108/U</p>	<p>BROWN RICE</p> <p>A healthier alternative to white rice.</p>	<p>TAI PING</p>	<p>1kg X 1</p>	<p>Category: Rice</p>
	<p>CR108A</p>	<p>SUNWEST BROWN RICE</p> <p>A healthier alternative to white rice.</p>	<p>SUNWEST</p>	<p>11.34kg X 1</p>	<p>Category: Rice</p>






CATALOGUE

 <p>KING'S CHOICE PREMIUM GRADE Basmati Rice GROWN IN THE HIGHLANDS OF PUNJAB SPECIALLY PACKED FOR FARGO TRADING CAPE TOWN, SOUTH AFRICA</p>	<p>CR108B</p>	<p>BASMATI RICE</p> <p>White rice with an aromatic flavour.</p>	<p>TAI PING</p>	<p>25kg X 1</p>	<p>Category: Rice</p>
 <p>White Glutinous Rice 金獅 singha AAA</p>	<p>CR109(U)</p>	<p>GLUTINOUS RICE LONG GRAIN</p> <p>Popular in Asian cooking.</p>	<p>TYJ</p>	<p>25kg X 1</p>	<p>Category: Rice</p>
 <p>Jasmine Rice 1kg</p>	<p>CR109X(U)</p>	<p>JASMINE THAI RICE</p> <p>This fragrant rice is popular in Asian cooking.</p>	<p>TAI PING</p>	<p>1kg X 1</p>	<p>Category: Rice</p>
 <p>Fiji Hom Maki Rice GROWN IN THE HIGHLANDS OF PUNJAB SPECIALLY PACKED FOR FARGO TRADING CAPE TOWN, SOUTH AFRICA</p>	<p>CR109XX</p>	<p>JASMINE THAI RICE</p> <p>This fragrant rice is popular in Asian cooking.</p>	<p>TAI PING</p>	<p>25kg X 1</p>	<p>Category: Rice</p>
 <p>White Pepper Powder</p>	<p>CR110(U)</p>	<p>WHITE PEPPER POWDER 454G</p> <p>Milder than black pepper, use in any dish.</p>		<p>454g X 1</p>	<p>Category: Chinese</p>






CATALOGUE

	<p>CR110A/U</p>	<p>GLUTINOUS RICE LONG 1KG</p> <p>Popular in Asian cooking.</p>	<p>1kg X 1</p>	<p>Category: Rice</p>
	<p>CR112C</p>	<p>SZECHUAN PEPPER POWDER 400g</p> <p>Szechuan pepper is a common spice used in Asian cuisine. The husk or hull (pericarp) around the seeds may be used whole, especially in Szechuan cuisine.</p>	<p>400g X 1</p>	<p>Category: Chinese</p>
	<p>CR112C</p>	<p>SZECHUAN PEPPER POWDER 600G</p> <p>Szechuan pepper is a common spice used in Asian cuisine. The husk or hull (pericarp) around the seeds may be used whole, especially in Szechuan cuisine.</p>	<p>600g X 1</p>	<p>Category: Chinese</p>
	<p>CR113</p>	<p>CORN STARCH</p> <p>Cornstarch is used for many things in cooking, but it's most common use is as a binder and thickener in various dishes.</p>	<p>1kg X 25</p>	<p>Category: Chinese</p>
	<p>CR114(U)</p>	<p>PURE WATER CHESTNUT FLOUR</p> <p>This product is made from Guangzhou Pantang speciality non polluted water chestnut by modern technology. It can be used to make not only sweet or salted flour cake but also dessert, dish and soup etc.</p>		<p>Category: Chinese</p>






CATALOGUE

	<p>CRV02AA</p>	<p>VINEGAR SWEETENED</p> <p>Used in vinaigrettes and salad dressings.</p>	<p>PRB</p>	<p>500ml X 12</p>	<p>Category: Chinese</p>
	<p>CRV03</p>	<p>RICE VINEGAR 300ML KONG YEN</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>KONG YEN</p>	<p>300ml X 24</p>	<p>Category: Japanese</p>
	<p>CRV03B/U</p>	<p>SUSHI VINEGAR 300ML</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>KONG YEN</p>	<p>300ml X 24</p>	<p>Category: Japanese</p>
	<p>CRV03X</p>	<p>RICE VINEGAR 20L</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>KONG YEN</p>	<p>20L X 1</p>	<p>Category: Japanese</p>
	<p>CRV03Z</p>	<p>RICE VINEGAR</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>KONG YEN</p>	<p>5L X 1</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>CS11</p>	<p>SESAME OIL - ASEANA</p> <p>Sesame oil is essentially used for flavouring, add a few drops to your oil or use it in salad dressings for a nutty flavour.</p>	<p>ASEANA</p>	<p>2L X 6</p>	<p>Category: Chinese</p>
	<p>CS12</p>	<p>SESAME OIL (PURE)</p> <p>Sesame oil is essentially used for flavouring, add a few drops to your oil or use it in salad dressings for a nutty flavour.</p>	<p>ELEPHANT</p>	<p>150ml X 24</p>	<p>Category: Chinese</p>
	<p>CSY01A</p>	<p>LIGHT SOY SAUCE</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>PRB</p>	<p>8L X 2</p>	<p>Category: Chinese</p>
	<p>CSY02A</p>	<p>DARK SOY SAUCE</p> <p>A dark, thick soya sauce for cooking and adding colour and flavour to savoury dishes.</p>	<p>PRB</p>	<p>8L X 2</p>	<p>Category: Chinese</p>
	<p>CSY03D</p>	<p>LIGHT SOY SAUCE</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>PRB</p>	<p>500ml X 24</p>	<p>Category: Chinese</p>





CATALOGUE

	<p>CSY04D</p>	<p>DARK SOY SAUCE</p> <p>A dark, thick soya sauce for cooking and adding colour and flavour to savoury dishes.</p>	<p>PRB</p>	<p>500ml X 24</p>	<p>Category: Chinese</p>
	<p>CSY04X</p>	<p>LIGHT SOY SAUCE</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>PRB</p>	<p>1.8L X 12</p>	<p>Category: Chinese</p>
	<p>CSY05</p>	<p>MUSHROOM SOY</p> <p>A salty sauce that is used to flavour dishes.</p>	<p>PRB</p>	<p>500ml X 24</p>	<p>Category: Chinese</p>
	<p>CSY08</p>	<p>LIGHT SOY SAUCE</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>PRB</p>	<p>150ml X 48</p>	<p>Category: Chinese</p>
	<p>CSY09</p>	<p>DARK SOY SAUCE</p> <p>A dark, thick soya sauce for cooking and adding colour and flavour to savoury dishes.</p>	<p>PRB</p>	<p>150ml X 48</p>	<p>Category: Chinese</p>






CATALOGUE

	<p>FRC11C/U</p>	<p>CHINESE SAUSAGE WING WING</p> <p>Can be served individually or included in many dishes.</p>		<p>Category: Chinese</p>
	<p>FRP07A</p>	<p>SOYA BEANS</p> <p>A perfect meat substitute, can be ground and used in pasta sauces. Plain boiled soybeans are amazingly delicious, and packed with nutrition. The cooking liquid is so rich that it can be used as a very nutritious stock or dashi for making soups and such.</p>	<p>NO BRAND</p>	<p>Category: Chinese</p>
	<p>FRP08A</p>	<p>CASHEW NUT (WHOLE)</p> <p>The cashew nut is a popular snack, and its rich flavor means that it is often eaten roasted, on its own. The nut can be used whole for garnishing sweets or curries or ground into a paste that forms a base of sauces for curries.</p>	<p>NO BRAND</p>	<p>Category: Chinese</p>
	<p>FRP09A(U)</p>	<p>DRIED CHILLIS</p> <p>Used to flavor many sauces, dishes and salsas.</p>	<p>KRUJAWANGTHIP</p>	<p>Category: Chinese</p>
	<p>FRP12</p>	<p>RAW PEANUTS</p> <p>Used in a variety of dishes and sauces.</p>		<p>Category: Chinese</p>






CATALOGUE

	<p>IN101</p>	<p>INDOMIE CHICKEN NOODLES</p> <p>Instant noodles with a chicken flavour.</p>	<p>INDOFOOD</p>	<p>70g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN102</p>	<p>INDOMIE CHICKEN/ONION NOODLES</p> <p>Instant noodles with an onion/chicken flavour.</p>	<p>INDOFOOD</p>	<p>75g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN103</p>	<p>INDOMIE CHICKEN CURRY NOODLES</p> <p>Instant noodles with a chicken curry flavour.</p>	<p>INDOFOOD</p>	<p>80g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN104</p>	<p>INDOMIE SOTO MIE NOODLES</p> <p>Instant noodles with a soto mie flavour.</p>	<p>INDOFOOD</p>	<p>80g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN105</p>	<p>INDOMIE VEGETABLE NOODLES</p> <p>Instant noodles with a vegetable flavour.</p>	<p>INDOFOOD</p>	<p>80g X 40</p>	<p>Category: Pastry/Noodles</p>

CATALOGUE

	<p>IN106</p>	<p>INDOMIE MI GORENG NOODLES</p> <p>Instant noodles with a Mi goreng flavour.</p>	<p>INDOFOOD</p>	<p>80g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN107</p>	<p>INDOMIE SHRIMP NOODLES</p> <p>Instant noodles with a shrimp flavour.</p>	<p>INDOFOOD</p>	<p>70g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IN108</p>	<p>INDOMIE BEEF NOODLES</p> <p>Instant noodles with a beef flavour.</p>	<p>INDOFOOD</p>	<p>80g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>IND02A</p>	<p>HOT CHILLI SAUCE</p> <p>Used in cooking or as a dip.</p>	<p>INDOFOOD</p>	<p>340ml X 24</p>	<p>Category: Thai</p>
	<p>IND03A</p>	<p>HOT & SWEET CHILLI SAUCE</p> <p>Used in cooking or as a dip.</p>	<p>INDOFOOD</p>	<p>340ml X 24</p>	<p>Category: Thai</p>

CATALOGUE

	<p>JP101A</p>	<p>UDON NOODLE (WET)</p> <p>Soft, fresh and flavoursome udon noodles that are easy to prepare. Udon noodles are long, thick noodles that are especially tasty in sauce-based dishes.</p>	<p>GOLDEN BRAND</p>	<p>200g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>JP101B</p>	<p>UDON NOODLE (DRY)</p> <p>Thick noodles that are delicious in soups or with sauce.</p>	<p>MARU FUJI</p>	<p>250g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>JP102</p>	<p>SOBA NOODLES</p> <p>Soba noodles can be served with sauce or with stir-fry.</p>	<p>MARU FUJI</p>	<p>500g X 20</p>	<p>Category: Pastry/Noodles</p>
	<p>JP103</p>	<p>SOBA NOODLES</p> <p>Soba noodles can be served with sauce or with stir-fry.</p>	<p>MARU FUJI</p>	<p>200g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>JP105</p>	<p>PICKLED GINGER</p> <p>Mostly used when serving sushi, but can be used as you would any other pickled product.</p>	<p>LENG LENG</p>	<p>220g X 24</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP11</p>	<p>PICKLED GINGER</p> <p>Mostly used when serving sushi, but can be used as you would any other pickled product.</p>	<p>SAKURA</p>	<p>1.5kg X 10</p>	<p>Category: Japanese</p>
	<p>JP12</p>	<p>PICKLED GINGER</p> <p>Mostly used when serving sushi, but can be used as you would any other pickled product.</p>	<p>LENG LENG</p>	<p>3.4kg X 6</p>	<p>Category: Japanese</p>
	<p>JP15</p>	<p>INARI MISUZU 16' 310g</p> <p>Soya bean pouches for stuffing when creating sushi.</p>	<p>MISUZU</p>	<p>310g X 30</p>	<p>Category: Japanese</p>
	<p>JP17/U</p>	<p>SUSHI STARTER KIT</p> <p>Sushi starter pack includes: dipping bowls, soya sauce, sushi rice, wasabi, chopsticks, rolling mat, sushi vinegar and pickledginger.</p>	<p>TAI PING</p>	<p>1</p>	<p>Category: Japanese</p>
	<p>JP18</p>	<p>PICKLED RADISH (TAKUWAN) 350g</p> <p>Used in Japanese salads and as a condiment with sushi.</p>		<p>350g X 1</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP19</p>	<p>PICKLED RADISH (TAKUWAN) 200g X 20</p> <p>Used in Japanese salads and as a condiment with sushi.</p>	<p>200g X 20</p>	<p>Category: Japanese</p>
	<p>JP20</p>	<p>EDAMAME BEANS (BABY SOY)</p> <p>Edamame is young soybean and are soft and edible. Great for making salads or adding to rice dishes or Japanese food, but the flavor of the pod is great if you just want a quick edamame snack.</p>	<p>500g X 20</p>	<p>Category: Japanese</p>
	<p>JP21</p>	<p>SOY SAUCE - DISPENSER RED</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi. Convenient refillable pouring bottle.</p>	<p>KIKKOMAN 150ml X 24</p>	<p>Category: Japanese</p>
	<p>JP223A</p>	<p>YAKINIKU SAUCE</p> <p>A versatile Yakiniku sweet sauce that you can use for marinating and dipping.</p>	<p>EPARA 1.6L X 6</p>	<p>Category: Japanese</p>
	<p>JP224/U</p>	<p>SHODA SOY SAUCE 1.8L</p> <p>This soy sauce has an elegant aroma, beautiful colour and rich flavour.</p>	<p>SHODA 1.8L X 6</p>	<p>Category: Japanese</p>





CATALOGUE

	<p>JP227/U</p>	<p>SOY SAUCE LESS SALT - DISPENSER GREEN</p> <p>Less sodium than other soy sauces. Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi. Convenient refillable pouring bottle.</p>	<p>KIKKOMAN</p>	<p>150ml X 12</p>	<p>Category: Japanese</p>
	<p>JP22A</p>	<p>SOY SAUCE SACHETS - 100's</p> <p>Pack of 100 convenient, hygenic and easy to use soy sauce sachets.</p> <p>Sushi Bar</p>	<p>KIKKOMAN</p>	<p>3ml X 20</p>	<p>Category: Japanese</p>
	<p>JP23</p>	<p>SOY SAUCE</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>600ml X 12</p>	<p>Category: Japanese</p>
	<p>JP24</p>	<p>SOY SAUCE</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>1L X 12</p>	<p>Category: Japanese</p>
	<p>JP24A</p>	<p>SOY SAUCE LESS SALT</p> <p>Less sodium than other soy sauces. Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>1L X 6</p>	<p>Category: Japanese</p>






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	<p>JP25</p>	<p>SOY SAUCE</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>1.6L X 6</p>	<p>Category: Japanese</p>
	<p>JP27</p>	<p>SOY SAUCE</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>18L X 1</p>	<p>Category: Japanese</p>
	<p>JP27A</p>	<p>SOY SAUCE</p> <p>Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>18L X 1</p>	<p>Category: Japanese</p>
	<p>JP28</p>	<p>SOY SAUCE LESS SALT</p> <p>Less sodium than other soy sauces. Used in stir-fries, sauces and dressings. Used as an accompaniment with sushi.</p>	<p>KIKKOMAN</p>	<p>600ml X 12</p>	<p>Category: Japanese</p>
	<p>JP305</p>	<p>TERIYAKI SAUCE</p> <p>A sweet & savoury flavoured sauce, great for marinating meat, fish & poultry. Can also be used in stews.</p>		<p>250ml X 12</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP31</p>	<p>MAYONNAISE (MADE IN JAPAN)</p> <p>A tasty Japanese mayonnaise for sushi, can be used as you would ordinary mayonnaise or salad cream.</p>	<p>KEWPIE</p>	<p>500g X 20</p>	<p>Category: Japanese</p>
	<p>JP311</p>	<p>IKARI TONGKATSU SAUCE 1.8L</p> <p>Ikari is just slightly sweeter and smoother. It has an authentic deep, spicy-sweet flavour and texture.</p>		<p>1.8L X 6</p>	<p>Category: Japanese</p>
	<p>JP31A</p>	<p>MAYONNAISE (MADE IN CHINA)</p> <p>A tasty mayonnaise for westernised sushi, but can be used as you would ordinary mayonnaise or salad cream.</p> <p>Flavour similar to that of home-made mayonnaise.</p>	<p>KEWPIE</p>	<p>1kg X 9</p>	<p>Category: Japanese</p>
	<p>JP34</p>	<p>RICE VINEGAR SHIRAGIKU-SU</p> <p>added plus is that rice vinegar is considered to be a digestive aid and is low in calories. Use it to spice up everything from stewed ribs to barbecue rubs. Add a few tablespoons of rice vinegar to salad dressings and use in sushi rice.</p>	<p>MITSUKAN</p>	<p>20L X 1</p>	<p>Category: Japanese</p>
	<p>JP36</p>	<p>PONZU (CITRUS SEASONING)</p> <p>Citrus seasoning used for meat, chicken, seafood, vegetables, sushi or salad dressings.</p>	<p>MITSUKAN</p>	<p>1.8L X 6</p>	<p>Category: Japanese</p>






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	<p>JP38</p>	<p>RICE VINEGAR</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>MITSUKAN</p>	<p>1.8L</p>	<p>Category: Japanese</p>
	<p>JP39</p>	<p>RICE VINEGAR</p> <p>Used for giving sushi rice it's distinctive flavour. It is milder than most western style vinegars and can be used for many things including delicious salad dressings.</p>	<p>SETO KING</p>	<p>20L X 1</p>	<p>Category: Japanese</p>
	<p>JP401</p>	<p>KONBU 500G</p> <p>Konbu is seaweed and an important part to Japanese cuisine. Can be used in a variety of dishes, it is versatile and flavorful.</p>		<p>500g X 1</p>	<p>Category: Japanese</p>
	<p>JP41</p>	<p>NORI - 50 SHEETS</p> <p>Used for rolling sushi, with a delicate seaweed flavour and to hold sushi rolls in place.</p>	<p>CHERRY BLOSSOM</p>	<p>10 X 1</p>	<p>Category: Japanese</p>
	<p>JP42</p>	<p>NORI - 50 SHEETS (BLACK LABEL)</p> <p>Used for rolling sushi, with a delicate seaweed flavour and to hold sushi rolls in place.</p>	<p>ACE</p>	<p>10 X 1</p>	<p>Category: Japanese</p>

CATALOGUE

	<p>JP44</p>	<p>NORI - 10 SHEETS</p> <p>Used for rolling sushi, with a delicate seaweed flavour and to hold sushi rolls in place.</p>	<p>ARIAGE</p>	<p>50 X 1</p>	<p>Category: Japanese</p>
	<p>JP47/U</p>	<p>WAKAME 200g</p> <p>Edible seaweed, it has a subtly sweet flavour and is most often served in soups and salads.</p>		<p>200g X 1</p>	<p>Category: Japanese</p>
	<p>JP49</p>	<p>WAKAME (CUT)</p> <p>Edible seaweed, it has a subtly sweet flavour and is most often served in soups and salads.</p>	<p>VARIOUS</p>	<p>1kg X 1</p>	<p>Category: Japanese</p>
	<p>JP511B/U</p>	<p>BREAD CRUMBS - 500g</p> <p>Bread crumbs make a crispy, flavorful outer coating for all your fried and sauteed dishes.</p>		<p>500g X 1</p>	<p>Category: Japanese</p>
	<p>JP512</p>	<p>BREAD CRUMBS</p> <p>Bread crumbs make a crispy, flavorful outer coating for all your fried and sauteed dishes.</p>	<p>VARIOUS</p>	<p>1kg X 10</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP52</p>	<p>TEMPURA FLOUR</p> <p>Used mainly for vegetables, tofu and seafood.</p>	<p>SHOWA</p>	<p>700g X 20</p>	<p>Category: Japanese</p>
	<p>JP52B</p>	<p>TEMPURA FLOUR</p> <p>Used mainly for vegetables, tofu and seafood.</p>	<p>KRUATHIP</p>	<p>500g X 20</p>	<p>Category: Japanese</p>
	<p>JP53/U</p>	<p>BLACK SESAME SEEDS ROASTED - 1kg</p> <p>Used in sushi and many Asian dishes such as sesame chicken, these seeds can also be used as a garnish and in salad dressings.</p>		<p>1kg X 1</p>	<p>Category: Japanese</p>
	<p>JP53/U20</p>	<p>BLACK SESAME SEEDS ROASTED</p> <p>Used in sushi and many Asian dishes such as sesame chicken, these seeds can also be used as a garnish and in salad dressings.</p>		<p>200g X 1</p>	<p>Category: Japanese</p>
	<p>JP54/U</p>	<p>WHITE SESAME SEEDS</p> <p>Used in sushi and many Asian dishes such as sesame chicken, these seeds can also be used as a garnish and in salad dressings.</p>		<p>1kg X 1</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP54/U20</p>	<p>WHITE SESAME SEEDS</p> <p>Used in sushi and many Asian dishes such as sesame chicken, these seeds can also be used as a garnish and in salad dressings.</p>	<p>200g X 1</p>	<p>Category: Japanese</p>
	<p>JP55</p>	<p>JAPANESE GREEN TEA KONA CHA</p> <p>Green Tea Kona Cha is made from small bits of the leaves from sencha. This green tea was selected for its superior quality and flavour.</p>	<p>1kg X 1</p>	<p>Category: Tea</p>
	<p>JP55A</p>	<p>JAPANESE GREEN TEA SEN CHA</p> <p>A taste somewhat reminiscent of seaweed. True Sencha differs in character from most green teas not only with its sleek, dark green appearance but its higher green notes compared to nuttier, vegetal notes. It goes well with seafood and is brilliant with chocolate.</p>	<p>200g X 1</p>	<p>Category: Tea</p>
	<p>JP55B</p>	<p>MACCHA TEA</p> <p>Matcha is a fine ground, powdered, high quality green tea and not the same as tea powder or green tea powder. It has a wide variety of uses.</p>	<p>1kg X 1</p>	<p>Category: Tea</p>
	<p>JP55C</p>	<p>GENMAI CHAI - 200g</p> <p>Genmai Chai is the Japanese name for green tea combined with roasted brown rice, it has a sweet, toasted rice flavour.</p>	<p>200g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>JP62</p>	<p>WASABI PASTE - 43g</p> <p>Ground Japanese horseradish. Serve as a spicy accompaniment with sushi & sashimi.</p>	<p>S&B</p>	<p>43g X 100</p>	<p>Category: Japanese</p>
	<p>JP63</p>	<p>WASABI POWDER</p> <p>Ground Japanese horseradish in powdered form. Add water to make a paste. Most commonly used as a "hot" flavoured accompaniment to sushi & sashimi.</p>	<p>YAMACHU</p>	<p>1kg X 10</p>	<p>Category: Japanese</p>
	<p>JP63AA</p>	<p>WASABI SACHETS - 2.5g X 4000</p> <p>Ground Japanese horseradish. Serve as a spicy accompaniment with sushi & sashimi.</p>	<p>YAMACHU</p>	<p>2.5 X 200</p>	<p>Category: Japanese</p>
	<p>JP63B</p>	<p>WASABI POWDER</p> <p>Ground Japanese horseradish in powdered form. Add water to make a paste. Most commonly used as a "hot" flavoured accompaniment to sushi & sashimi.</p>	<p>S&B</p>	<p>1kg X 10</p>	<p>Category: Japanese</p>
	<p>JP64/U</p>	<p>S & B CHILLI NANAMI TOGORASHI</p> <p>Used to add both heat and flavor to dishes.</p>	<p>S&B</p>	<p>300g X 1</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP65/U</p>	<p>MISO PASTE - YELLOW 1kg</p> <p>A traditional Japanese seasoning and is typically salty. Used for sauce, spreads, pickling vegetables or meats, and mixing with dashi soup stock to serve as miso soup.</p>	<p>TAKEDA</p>	<p>1kg X 10</p>	<p>Category: Japanese</p>
	<p>JP66/U</p>	<p>MISO PASTE - RED 1kg</p> <p>A traditional Japanese seasoning and is typically salty. Used for sauce, spreads, pickling vegetables or meats, and mixing with dashi soup stock to serve as miso soup. check image</p>	<p>TAKEDA</p>	<p>1kg X 1</p>	<p>Category: Japanese</p>
	<p>JP69</p>	<p>DASHI NO MOTTO</p> <p>Used as a base for almost all Japanese soups, broths and stews.</p>		<p>1kg X 10</p>	<p>Category: Japanese</p>
	<p>JP74</p>	<p>SAKE NIGORI (SAIYURI)</p> <p>Using only selected rice and rice koji, "SAYURI" is brewed up carefully with the natural spring water from Mount Rokko. It has a refreshing aroma, natural sweetness and smooth aftertaste.</p>	<p>HAKUTSURU</p>	<p>300ml X 12</p>	<p>Category: Beverage</p>
	<p>JP75</p>	<p>SAKE</p> <p>Being aged after brewing for one month in its fresh state around 41F before bottling, Draft Sake has its refined freshness. It is characterized by its light, fresh and smooth taste.</p>	<p>HAKUTSURU</p>	<p>180ml X 30</p>	<p>Category: Beverage</p>



CATALOGUE

	<p>JP76</p>	<p>PLUM SAKE</p> <p>Using selected Japanese Plum, it is characterized by its refreshing semi-sweet, sour taste and well-matured aroma from plum fruit.</p>	<p>HAKUTSURU</p>	<p>500ml X 1</p>	<p>Category: Beverage</p>
	<p>JP77</p>	<p>SAKE</p> <p>A Japanese alcoholic drink made from fermented rice, traditionally drunk warm in small porcelain cups.</p>	<p>HAKUTSURU</p>	<p>1.8L X 6</p>	<p>Category: Beverage</p>
	<p>JP78</p>	<p>SAKE</p> <p>It is characterized by its well-matured, full-bodied taste and mellow reverberation.</p>	<p>HAKUTSURU</p>	<p>300ml X 1</p>	<p>Category: Beverage</p>
	<p>JP81</p>	<p>MIRIN SANKURA</p> <p>With sweetness drawn solely from the glutinous rice used and an exceptional savoriness, this mirin will make all of your cooking even more delicious.</p>		<p>20L X 1</p>	<p>Category: Japanese</p>
	<p>JP87</p>	<p>MIRIN</p> <p>Mirin, a magical modern seasoning, it preserves the sweetness of vegetables and adds additional flavor to your dishes.</p>	<p>MERCIAN</p>	<p>1.8L X 6</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>JP92/U</p>	<p>SUSHI MATS</p> <p>Mat used for rolling sushi.</p>	<p>TAI PING</p>	<p>1 X 100</p>	<p>Category: Japanese</p>
	<p>JP93/U</p>	<p>PEANUT OIL</p> <p>Used for stir-fry cooking as it reaches higher temperatures than ordinary oil. Peanut oil also has a nutty flavour and aroma.</p>	<p>TAI PING</p>	<p>500ml X 1</p>	<p>Category: Japanese</p>
	<p>JP94/U</p>	<p>EEL (BROILED) PACKET (UNAGI)</p> <p>It is cooked when used as sushi, and never eaten raw. It has a sweet, but earthy aroma. Eel is popular in European and Asian cuisines.</p>		<p>1</p>	<p>Category: Japanese</p>
	<p>JP94B</p>	<p>EEL (BROILED) BOX</p> <p>It is cooked when used as sushi, and never eaten raw. It has a sweet, but earthy aroma. Eel is popular in European and Asian cuisines.</p>		<p>5kg X 1</p>	<p>Category: Japanese</p>
	<p>JP95/U</p>	<p>BARAN (SUSHI SEPARATORS)</p> <p>Use to decorate the plate when serving sushi.</p>		<p>1</p>	<p>Category: Japanese</p>






CATALOGUE

	<p>KAS02</p>	<p>DOUBLE HAPPINESS TEA - 5 X 1oz</p> <p>Double Happiness Tea has for many years enjoyed good reputation in the world markets for its unsurpassed standard of good quality, which has been maintained by the most careful selection of tea leaves and by our specialised methods of preparation. Always possesses the essence of tea: flavour, fragrance and colour.</p>	<p>KWONG SANG</p>	<p>1</p>	<p>Category: Tea</p>
	<p>KBT001</p>	<p>BLACK TEA - 21g</p> <p>Black oriental tea.</p>	<p>KWONG SANG</p>	<p>21g X 1</p>	<p>Category: Tea</p>
	<p>KBT002</p>	<p>ORANGE TEA - 21g</p> <p>A blend of oriental teas with orange.</p>	<p>KWONG SANG</p>	<p>21g X 1</p>	<p>Category: Tea</p>
	<p>KBT003</p>	<p>ROSE BLACK TEA - 21g</p> <p>A blend of oriental teas with rose petals.</p>	<p>KWONG SANG</p>	<p>21g X 1</p>	<p>Category: Tea</p>
	<p>KBT004</p>	<p>BLACK CURRENT TEA - 50g</p> <p>A blend of oriental teas with blackcurrent</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KBT005</p>	<p>APPLE TEA - 50g</p> <p>A blend of oriental teas with apple.</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>
	<p>KBT006</p>	<p>MANGO TEA - 50g</p> <p>A blend of oriental teas with mango.</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>
	<p>KBT007</p>	<p>PINEAPPLE TEA - 50g</p> <p>A blend of oriental teas with pineapple.</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>
	<p>KBT008</p>	<p>PEACH TEA - 50g</p> <p>A blend of oriental teas with peach.</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>
	<p>KBT009</p>	<p>KIWI TEA - 50g</p> <p>A blend of oriental teas with kiwi.</p>	<p>KWONG SANG</p>	<p>50g X 1</p>	<p>Category: Tea</p>





CATALOGUE

	<p>KC101</p>	<p>CHEE HOU PASTE (KOON CHUN)</p> <p>Authentic chee hou sauce great for stir-frying and for use in traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>425g X 24</p>	<p>Category: Chinese</p>
	<p>KC102</p>	<p>CHEE HOU PASTE (KOON CHUN)</p> <p>Authentic chee hou sauce great for stir-frying and for use in traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>2.2kg X 6</p>	<p>Category: Chinese</p>
	<p>KC103A</p>	<p>KOON CHUN HOISIN SAUCE</p> <p>A savory-sweet sauce made from select spices and ground soybeans. Use it for roasts and stir-fries, or as a condiment.</p>	<p>KOON CHUN</p>	<p>2.2kg X 6</p>	<p>Category: Chinese</p>
	<p>KC107</p>	<p>BEAN SAUCE</p> <p>Authentic bean sauce great for stir-frying and for use in traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>370g X 24</p>	<p>Category: Chinese</p>
	<p>KC108</p>	<p>BEAN SAUCE</p> <p>Authentic bean sauce great for stir-frying and for use in traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>2.2kg X 6</p>	<p>Category: Chinese</p>

CATALOGUE

	<p>KC201U</p>	<p>BLACK BEAN (SPICED)</p> <p>Used in stirfries and traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>227g X 96</p>	<p>Category: Chinese</p>
	<p>KC202</p>	<p>BLACK BEAN (SPICED)</p> <p>Used in stirfries and traditional asian recipes.</p>	<p>KOON CHUN</p>	<p>500g X 1</p>	<p>Category: Chinese</p>
	<p>KFT01</p>	<p>FRUIT TEA PACKS - 20g X 6</p> <p>Selection of 6 x Oriental Tea's: Kiwi, Orange, Mango, Lemon, Rum and Black Current.</p>	<p>KWONG SANG</p>	<p>1</p>	<p>Category: Tea</p>
	<p>KIT002</p>	<p>EVES GINGER TEA (NO SUGAR) 20's</p> <p>Ginger has been used in the east and west for centuries, both for its therapeutic properties and for its richness in flavour.</p>	<p>EVE</p>	<p>20pkt X 1</p>	<p>Category: Tea</p>
	<p>KIT005</p>	<p>GINGER HONEY TEA WITH LEMON 20'S</p> <p>Ginger has been used in the east and west for centuries, both for its therapeutic properties and for its richness in flavour.</p>	<p>EVE</p>	<p>20pkt X 1</p>	<p>Category: Tea</p>

CATALOGUE

	<p>KLS71A</p>	<p>JASMINE TEA B kg</p> <p>A blend of oriental teas with jasmine.</p>		<p>Category: Tea</p>
	<p>KLS74A/U</p>	<p>GREEN TEA B GRADE</p> <p>Green teas have a clean, delicious taste you will enjoy.</p>	<p>1kg X 20</p>	<p>Category: Tea</p>
	<p>KST01</p>	<p>6 FRUIT TEA WITH TEA BALL</p> <p>Selection of oriental fruit teas with a tea ball infuser.</p>	<p>KWONG SANG</p> <p>1</p>	<p>Category: Tea</p>
	<p>KTB01/U</p>	<p>TEA BALL INFUSER</p> <p>A tea infuser is a device in which loose tea leaves are placed for steeping, usually in a cup; it is often called a teaball or tea maker, and sometimes a tea egg. Tea infusers enable one to easily steep tea from fannings and broken leaf teas.</p>	<p>KWONG SANG</p> <p>1 X 1</p>	<p>Category: Tea</p>
	<p>KTB02</p>	<p>4 ASSORTED TEA WITH TEA BALL</p> <p>Set of oriental teas with tea ball infuser.</p>	<p>KWONG SANG</p> <p>1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KTB61A (U)</p>	<p>CHINA GREEN TEABAGS (20)</p> <p>Green teas have a clean, delicious taste you will enjoy. When paired with other fruits or spices, the flavor excites your tastebuds and provides a very healthy treat. Green teas include EGCG complex, a highly desirable antioxidant. Tea Benefits of Green Tea: Delicious source of antioxidants. May aid in boosting the immune</p>	<p>JINSHANBO</p>	<p>20pkt X 16</p>	<p>Category: Tea</p>
	<p>KTB62A (U)</p>	<p>JASMINE TEABAGS (20)</p> <p>Jasmine teas have a naturally calming and relaxing effect on mind and body.</p>	<p>KWONG SANG</p>	<p>1</p>	<p>Category: Tea</p>
	<p>KTB63</p>	<p>WOOLONG TEABAGS (12)</p> <p>Oolong tea is another healthy variety of tea. It is also known as wulong (or wu long) tea and is often served in Chinese restaurants.</p>	<p>KWONG SANG</p>	<p>12 X 12</p>	<p>Category: Tea</p>
	<p>KTB64 (U)</p>	<p>RESTAURANT TEABAGS (12)</p> <p>Chinese restaurant tea.</p>	<p>KWONG SANG</p>	<p>12 X 12</p>	<p>Category: Tea</p>
	<p>KTB65 (U)</p>	<p>MINT TEABAGS</p> <p>Mint infused Tea; deliciously refreshing.</p>	<p>KWONG SANG</p>	<p>12 X 12</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KTB66/U</p>	<p>EVERLOTUS GREEN TEABAGS 25s</p> <p>Ever Lotus Green Tea contains flavonoids called catechines. Its is a power antioxidant with anti-inflammatory properties. Promotes weight loss by reducing fat absorbtion and cholesterol.</p>	<p>EVER LOTUS</p>	<p>25s X 1</p>	<p>Category: Tea</p>
	<p>KTB67/U</p>	<p>EVERLOTUS OOLONG TEABAGS 25s</p> <p>Oolong tea contains polyphenols, which act as antioxidants to impede aging while reducing the risk of cardiovascular disease and cancer. It boosts metabolism and helps burn fat, thus contributing to the slimming process. It enhances the immune system, aids the relief of allergies, diabetes and eczema</p>	<p>EVER LOTUS</p>	<p>25s X 1</p>	<p>Category: Tea</p>
	<p>KTB68/U</p>	<p>EVERLOTUS PURE TEABAGS 25s</p> <p>Everlotus tea has a scent and taste similar to western black tea, although it originate from the same Pu-Erh leaves, from which green tea derives. Contains super antioxidants to combat ageing and enhances health and beauty.</p>	<p>EVER LOTUS</p>	<p>25s X 1</p>	<p>Category: Tea</p>
	<p>KW2001</p>	<p>KEEMUN BLACK TEA 20g</p> <p>A blend of Keemun teas</p>	<p>KWONG SANG</p>	<p>20g X 1</p>	<p>Category: Tea</p>
	<p>KW2002</p>	<p>LICHEE BLACK 20g</p> <p>A blend of oriental teas with lichee</p>	<p>KWONG SANG</p>	<p>20g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KW2004</p>	<p>LEMON TEA</p> <p>A blend of oriental teas with lemon</p>	<p>KWONG SANG</p>	<p>20g X 1</p>	<p>Category: Tea</p>
	<p>KW2006</p>	<p>JASMINE TEA</p> <p>A blend of oriental teas with jasmine petals</p>		<p>20g</p>	<p>Category: Tea</p>
	<p>KW2007</p>	<p>WOOLONG TEA</p> <p>A blend of oriental teas</p>	<p>KWONG SANG</p>	<p>20g X 1</p>	<p>Category: Tea</p>
	<p>KW2008</p>	<p>CHINESE RESTAURANT TEA</p> <p>A blend of green and oolong teas with jasmine</p>	<p>KWONG SANG</p>	<p>20g X 1</p>	<p>Category: Tea</p>
	<p>KW7001</p>	<p>BLACK TEA</p> <p>A blend of oriental teas</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KW7002 (U)</p>	<p>GINGER TEA</p> <p>A blend of oriental teas with ginger.</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7003 (U)</p>	<p>KEEMUN BLACK TEA</p> <p>A blend of Keemun teas</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7004 (U)</p>	<p>LAICHEE BLACK TEA</p> <p>A blend of oriental teas with laichee</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7005</p>	<p>LAPSANG SOUCHANG 70g</p> <p>A blend of oriental smoked teas</p>		<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7007</p>	<p>TIT KOON YUM TEA</p> <p>An oriental oolong tea</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	<p>KW7009</p>	<p>CHUN MEE GREEN TEA</p> <p>An oriental green tea</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7010</p>	<p>EARL GREY TEA</p> <p>a blend of oriental teas with bergamot</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7011 (U)</p>	<p>JASMINE TEA</p> <p>A blend of oriental teas with jasmine.</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7015</p>	<p>WOOLONG TEA</p> <p>An oriental oolong tea</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>
	<p>KW7017</p>	<p>MINT TEA</p> <p>A blend of oriental teas with mint.</p>	<p>KWONG SANG</p>	<p>70g X 1</p>	<p>Category: Tea</p>






CATALOGUE

	LCH01	<p style="text-align: center;">GUILIN CHILLI SAUCE</p> <p>Guilin Chili Sauce was developed from a century old recipe in Guilin, China. Tiny bird's-eye chillies give this sauce a fiery accent, perfect for dipping and stir-frying.</p>	LKK	226g X 12	Category: Chinese
	LCH02	<p style="text-align: center;">SWEET CHILLI SAUCE</p> <p>A warm chilli sauce with a sweet flavour. Can be used for cooking, dipping or on sandwiches.</p>	LKK	240g X 12	Category: Chinese
	LCH03	<p style="text-align: center;">CHILLI GARLIC SAUCE</p> <p>Chilli garlic sauce for use in cooking and dips.</p>	LKK	226g X 12	Category: Chinese
	LCH06	<p style="text-align: center;">FINE CHILLI SAUCE</p> <p>Used in cooking, stir-fries and dips.</p>	LKK	226g X 12	Category: Chinese
	LDS01	<p style="text-align: center;">HOISIN SAUCE</p> <p>A thick, sweet & spicy sauce, perfect for duck or any other meats, stir fries, marinades or as a dipping sauce.</p>	LKK	240g X 12	Category: Chinese






CATALOGUE

	LDS02	<p style="text-align: center;">HOISIN SAUCE</p> <p>A thick, sweet & spicy sauce, perfect for duck or any other meats, stir fries, marinades or as a dipping sauce.</p>	LKK	2.2kg X 6	Category: Chinese
	LDS04	<p style="text-align: center;">PLUM SAUCE</p> <p>A sweet, tangy and fruity sauce used in cooking or as a dipping sauce.</p>	LKK	225g X 12	Category: Chinese
	LDS05	<p style="text-align: center;">PLUM SAUCE</p> <p>A sweet, tangy and fruity sauce used in cooking or as a dipping sauce.</p>	LKK	2.2kg X 6	Category: Chinese
	LDS07	<p style="text-align: center;">PEANUT FLAVOURED SAUCE</p> <p>Used in Asian dishes. Delicious with meat satays, as a salad dressing, a sauce for noodles & pasta or served as a dip for vegetables, meat and bread sticks.</p>	LKK	225g X 12	Category: Chinese
	LDS08	<p style="text-align: center;">BLACK BEAN GARLIC SAUCE</p> <p>Slightly thick and sweet, a savoury & smokey flavoured sauce for noodles, stir-fry and marinades.</p>	LKK	225g X 12	Category: Chinese






CATALOGUE

	<p>LDS11</p>	<p>BLACK BEAN SAUCE</p> <p>Slightly thick, sweet & smokey flavoured sauce for noodles, stir fry & marinades.</p>	<p>LKK</p>	<p>226g X 12</p>	<p>Category: Chinese</p>
	<p>LOS02</p>	<p>OYSTER SAUCE (PREMIUM)</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>510g X 12</p>	<p>Category: Chinese</p>
	<p>LOS03</p>	<p>OYSTER SAUCE (PREMIUM)</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>2.2kg X 6</p>	<p>Category: Chinese</p>
	<p>LOS04</p>	<p>OYSTER SAUCE (PANDA)</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>225g X 12</p>	<p>Category: Chinese</p>
	<p>LOS05</p>	<p>OYSTER SAUCE (PANDA)</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>510g X 12</p>	<p>Category: Chinese</p>

CATALOGUE

	<p>LOS11</p>	<p>OYSTER SAUCE (VEGETARIAN)</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>225g X 12</p>	<p>Category: Chinese</p>
	<p>LOS14</p>	<p>KUM CHUN OYSTER SAUCE</p> <p>A rich, sweet & savoury sauce made from soya beans, seasonings & oyster extract. Used for marinating, in stir-fries or as a dipping sauce.</p>	<p>LKK</p>	<p>2.2kg X 6</p>	<p>Category: Chinese</p>
	<p>LST01</p>	<p>CHICKEN MARINADE</p> <p>Chicken Marinade is a convenient sweet soy-based cooking sauce. Use this marinade with chicken, duck, or your favorite meat.</p>	<p>LKK</p>	<p>410ml X 12</p>	<p>Category: Chinese</p>
	<p>LST02</p>	<p>CHINESE MARINADE</p> <p>Chinese Marinade is a ready-to-use natural cooking sauce made from an exotic blend of selected Chinese spices. Use this marinade to poach chicken, goose or other meat dishes.</p>	<p>LKK</p>	<p>410ml X 12</p>	<p>Category: Chinese</p>
	<p>LST05</p>	<p>SWEET & SOUR SAUCE</p> <p>This is a ready-to-use sauce with no artificial colouring. The fruity and tangy flavours will enhance any sweet and sour dish. It's also great as a dipping sauce.</p>	<p>LKK</p>	<p>240g X 12</p>	<p>Category: Chinese</p>






CATALOGUE

	LST06	<p align="center">CHAR SIU SAUCE</p> <p>A ready to use Chinese barbecue sauce perfect for marinating, baking, grilling and barbecuing meat, chicken and seafood.</p>	LKK	240g X 12	Category: Chinese
	LST07	<p align="center">CHAR SIU SAUCE</p> <p>A ready to use Chinese barbecue sauce perfect for marinating, baking, grilling and barbecuing meat, chicken and seafood.</p>	LKK	397g X 12	Category: Chinese
	LSY02B	<p align="center">LIGHT SOY SAUCE (PREMIUM)</p> <p>Made from soybeans and wheat flour. Brewed according to the traditional natural method. Has a rich say flavour, colour and aroma which will delicately enhance the taste of any dish.</p>	LKK	500ml X 12	Category: Chinese
	LSY04A	<p align="center">SOY SAUCE</p> <p>A flavoursome savoury sauce that can be used to replace salt while cooking. Can also be used as a dipping sauce. Convenient refillable pouring bottle.</p>	LKK	150ml X 12	Category: Chinese
	LSY04E	<p align="center">SOY SAUCE LESS SALT</p> <p>Less sodium than other soya sauces. Can also be used as a dipping sauce. Convenient refillable pouring bottle.</p>	LKK	150ml X 12	Category: Chinese

CATALOGUE

	<p>LSY05</p>	<p>SOY SAUCE FOR SEAFOOD</p> <p>Soy Sauce For Seafood allows you to enjoy classic Chinese style steamed fish. Simply add this ready-to-use, seasoned soy sauce to steamed fish to create a restaurant quality dish at home.</p>	<p>LKK</p>	<p>410ml X 12</p>	<p>Category: Chinese</p>
	<p>LSY07</p>	<p>TERIYAKE SAUCE</p> <p>Made with the highest quality ingredients, Lee Kum Kee Teriyaki Sauce gives your poultry, meat, fish and vegetables a wonderfully delicious Teriyaki taste. Teriyaki Sauce is great for basting, stir-frying and dipping.</p>	<p>LKK</p>	<p>250g X 12</p>	<p>Category: Japanese</p>
	<p>LSY08</p>	<p>LKK SOY SAUCE LIGHT 1.9L</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>LKK</p>	<p>1.9L X 6</p>	<p>Category: Chinese</p>
	<p>SBBQ/U</p>	<p>BREADED TARO CAKE</p> <p>Taro cake is a Chinese dish made from the vegetable taro. Pan fry before serving, the taro cake is semi-crunchy on the outside and medium-soft on the inside.</p>	<p>TYJ</p>	<p>10 X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SCPEPPER</p>	<p>BLACK PEPPER CHICKEN SHAOMAI</p> <p>Also known as 'dumplings' usually served in dim sum, with a black pepper chicken filling.</p>	<p>TYJ</p>	<p>10 X 24</p>	<p>Category: Pastry/Noodles</p>






CATALOGUE

	<p>SCPRAWN</p>	<p>FRIED PRAWN WANTON 8"</p> <p>A type of dumpling commonly found in a number of asian cuisines with a prawn filling.</p>	<p>TYJ</p>	<p>24</p>	<p>Category: Pastry/Noodles</p>
	<p>SCRO2</p>	<p>MASTERCHEF CREPE</p> <p>Crepes are a type of very thin pancake. Crêpes are served with a variety of fillings, from the most simple with only sugar to flambéed crêpes Suzette or elaborate savoury fillings.</p>	<p>TYJ</p>	<p>200g X 20</p>	<p>Category: Pastry/Noodles</p>
	<p>SGR01</p>	<p>GLUTINOUS RICE BALLS PEANUT</p> <p>Glutinous rice balls with peanut filling.</p>	<p>TYJ</p>	<p>10 X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SGR02</p>	<p>GLUTINOUS RICE BALLS RED BEAN</p> <p>Glutinous rice balls with red bean paste filling.</p>	<p>TYJ</p>	<p>10 X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SGR03</p>	<p>GLUTINOUS RICE BALLS</p> <p>Glutinous rice balls with sesame filling.</p>	<p>TYJ</p>	<p>10 X 24</p>	<p>Category: Pastry/Noodles</p>





CATALOGUE

	<p>SHAR001</p>	<p>PRAWN HARGOW 20g X 8</p> <p>Hargow is a traditional dumpling with a prawn filling.</p>	<p>TYJ</p>	<p>20g X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SHG001</p>	<p>GYOZA SKINS HAPPY BELLY 300g</p> <p>Use with your favourite filling.</p>	<p>TYJ</p>	<p>300g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>SR33</p>	<p>SPRING ROLL VEG - 25g X 100</p> <p>Vegetable spring rolls - bulk pack. Perfect to serve as a starter.</p>	<p>NO BRAND</p>	<p>25g X 100</p>	<p>Category: Pastry/Noodles</p>
	<p>SR38</p>	<p>SPRING ROLL VEG - 25g X 6</p> <p>Vegetable spring rolls. Perfect to serve as a starter.</p>	<p>TYJ</p>	<p>25g X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR01</p>	<p>SPRING ROLL PASTRY 30 SHEETS</p> <p>Spring roll pastry - 30 sheets. Use with your favourite filling.</p>	<p>TYJ</p>	<p>250mm X 30</p>	<p>Category: Pastry/Noodles</p>

CATALOGUE

	<p>SSR03</p>	<p>SPRING ROLL PASTRY 40 SHEETS</p> <p>Spring roll pastry - 40 sheets. Use with your favourite filling.</p>	<p>TYJ</p>	<p>215mm X 20</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR05</p>	<p>SPRING ROLL PASTRY 50 SHEETS</p> <p>Spring roll pastry - 50 sheets. 190mm x 20mm. Use with your favourite filling.</p>	<p>TYJ</p>	<p>190mm X 20</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR05A</p>	<p>SPRING ROLL PASTRY 50 SHEETS</p> <p>Spring roll pastry - 50 sheets. 150mm x 40mm. Use with your favourite filling.</p>	<p>TYJ</p>	<p>150mm X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR06</p>	<p>ROTI PARATHA PLAIN</p> <p>Roti is normally eaten together with cooked vegetables or curries. Use with your favourite filling.</p>	<p>TYJ</p>	<p>320g X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR06A</p>	<p>ROTI PARATHA FAMILY PACK</p> <p>Roti is normally eaten together with cooked vegetables or curries. Use with your favourite filling.</p>	<p>TYJ</p>	<p>20'S X 6</p>	<p>Category: Pastry/Noodles</p>





CATALOGUE

	<p>SSR07</p>	<p>ROTI PARATHA ONION</p> <p>Roti is normally eaten together with cooked vegetables or curries. Use with your favourite filling.</p>	<p>TYJ</p>	<p>320g X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR07A</p>	<p>ROTI PARATHA WHOLEMEAL</p> <p>Roti is normally eaten together with cooked vegetables or curries. Use with your favourite filling.</p>	<p>TYJ</p>	<p>320g X 24</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR08</p>	<p>SAMOSA PASTRY</p> <p>Samosa pastry - 30 sheets. Fill with your favourite filling.</p>	<p>TYJ</p>	<p>170g X 40</p>	<p>Category: Pastry/Noodles</p>
	<p>SSR09</p>	<p>PEKING DUCK WRAPPERS 6's</p> <p>Use with your favourite filling.</p>	<p>TYJ</p>	<p>6" X 1</p>	<p>Category: Pastry/Noodles</p>
	<p>SWT02</p>	<p>WONTON PASTRY</p> <p>Use with your favourite filling.</p>	<p>TYJ</p>	<p>250g X 30</p>	<p>Category: Pastry/Noodles</p>





CATALOGUE

	<p>TF1</p>	<p>SILKEN TOFU - RED BOX</p> <p>With its soft and extremely smooth texture, Silken tofu is ideal for soups, shakes, salad dressings and desserts. The extra smooth texture adds a boost to soup or steam dishes that needs a smooth finishing to enhance the total gourmet taste.</p>	<p>UNICURD</p>	<p>300g X 50</p>	<p>Category: Tofu</p>
	<p>TF5</p>	<p>GREEN PRESSED TOFU</p> <p>Presse tofu is good for pan fried and deep fried dishes including casseroles. Firm and springy in texture, Pressed Tofu has a rich beany taste.</p>	<p>UNICURD</p>	<p>300g X 46</p>	<p>Category: Tofu</p>
	<p>TF6</p>	<p>TAU KWA ORIGINAL</p> <p>A tofu firm in texture with a meaty texture, Tau kwa holds up well in deep fried and stir fried dishes or for barbeques.</p>	<p>UNICURD</p>	<p>250g X 65</p>	<p>Category: Tofu</p>
	<p>TH201</p>	<p>GREEN CURRY PASTE 10 X 12 PKTS</p> <p>Green curry paste made from green chillies, used for curry or can be used for flavouring sauces and salad dressings.</p>	<p>MAE PLOY</p>	<p>50g X 120</p>	<p>Category: Thai</p>
	<p>TH202</p>	<p>RED CURRY PASTE 10 X 12 PKTS</p> <p>Red curry paste made from red chillies, suitable for meat, chicken, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>50g X 120</p>	<p>Category: Thai</p>

CATALOGUE

	<p>TH203</p>	<p>YELLOW CURRY PASTE 10 X 12 PKTS</p> <p>Yellow curry paste made from yellow chillies, used for curry or can be used for flavouring sauces and salad dressings. Suitable for chicken, meat, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>50g X 120</p>	<p>Category: Thai</p>
	<p>TH204/U</p>	<p>TOM YUM SOUP PASTE</p> <p>A paste for making Tom Yum soup. A hot, spicy & sour soup. Add prawns, seafood, chicken or vegetables.</p>	<p>MAE PLOY</p>	<p>50g X 120</p>	<p>Category: Thai</p>
	<p>TH211</p>	<p>GREEN CURRY PASTE</p> <p>Green curry paste made from green chillies, used for curry or can be used for flavouring sauces and salad dressings.</p>	<p>MAE PLOY</p>	<p>400g X 24</p>	<p>Category: Thai</p>
	<p>TH212</p>	<p>RED CURRY PASTE</p> <p>Red curry paste made from red chillies, suitable for meat, chicken, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>400g X 24</p>	<p>Category: Thai</p>
	<p>TH213</p>	<p>YELLOW CURRY PASTE</p> <p>Yellow curry paste made from yellow chillies, used for curry or can be used for flavouring sauces and salad dressings. Suitable for chicken, meat, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>400g X 24</p>	<p>Category: Thai</p>






CATALOGUE

	<p>TH221</p>	<p>GREEN CURRY PASTE</p> <p>Green curry paste made from green chillies, used for curry or can be used for flavouring sauces and salad dressings.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>TH222</p>	<p>RED CURRY PASTE</p> <p>Red curry paste made from red chillies, suitable for meat, chicken, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>TH223</p>	<p>YELLOW CURRY PASTE</p> <p>Yellow curry paste made from yellow chillies, used for curry or can be used for flavouring sauces and salad dressings. Suitable for chicken, meat, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>TH224</p>	<p>MASAMAN CURRY</p> <p>Traditional massaman curry made with red chillies. Suitable for poultry, meat, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>TH225</p>	<p>PENANG CURRY PASTE</p> <p>Traditional panang curry made with red chillies. Suitable for poultry, meat, seafood & vegetables.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>






CATALOGUE

	<p>TH226</p>	<p>TOM YUM PASTE</p> <p>A paste for making Tom Yum soup. A hot, spicy & sour soup. Add prawns, seafood, chicken or vegetables.</p>	<p>MAE PLOY</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>TH301</p>	<p>SATAY SAUCE</p> <p>Ready for dipping chicken and pork sata. Can also be heated.</p>	<p>POR KWAN</p>	<p>200g X 24</p>	<p>Category: Thai</p>
	<p>TH402</p>	<p>COCONUT JUICE WITH PULP</p> <p>Coconut juice with pulp, can be drunk on its own or used as a mixer.</p>	<p>A-TIP</p>	<p>350ml X 24</p>	<p>Category: Beverage</p>
	<p>TH501</p>	<p>TAMARIND CANDY HOT</p> <p>Often used as a component of savory dishes, as a pickling agent. It is used in desserts as a jam, blended into juices or sweetened drinks, sorbets, ice creams and all manner of snacks.</p>	<p>SUREE</p>	<p>100g X 100</p>	<p>Category: Thai</p>
	<p>THI01</p>	<p>THAI FISH SAUCE CALINH</p> <p>A salty sauce made from anchovies, commonly used for flavouring asian dishes or as a substitute for salt. Can be used as a dipping sauce.</p>	<p>CALINH</p>	<p>700ml X 12</p>	<p>Category: Thai</p>




CATALOGUE

	<p>THI13</p>	<p>COCONUT CREAM POWDER 10 X 10 PKTS</p> <p>Dissolve in water to get around 200ml coconut cream. Use in curries, soups and desserts. Chao Thai Coconut Cream Powder is made from real coconut cream.</p>	<p>KORN THAI</p>	<p>60g X 10</p>	<p>Category: Thai</p>
	<p>THI131</p>	<p>DRIED KAFFIR LIME LEAVES</p> <p>Used in any Asian dish.</p>	<p>KRUAWANGTHIP</p>	<p>57g X 60</p>	<p>Category: Thai</p>
	<p>THI4A</p>	<p>LIME JUICE</p> <p>More scented than pure unsweetened lemon juice, try this as a salad dressing. A teaspoon adds zing to a hydrating glass of water in the morning. Can also be used in pies, grilled chicken, soups and sauces.</p>	<p>SKY</p>	<p>250ml X 1</p>	<p>Category: Thai</p>
	<p>THI16</p>	<p>PALM SUGAR</p> <p>Sugar from the fruit of the palm, used for flavouring in Asian dishes and as an alternative to cane sugar.</p>		<p>454g X 24</p>	<p>Category: Thai</p>
	<p>THI19A</p>	<p>DRIED GALANGAL</p> <p>Used in asian cooking for its peppery ginger flavour.</p>		<p>50g X 1</p>	<p>Category: Thai</p>






CATALOGUE

	<p>THI27A</p>	<p>GOLDEN MOUNTAIN SEASONING SOY SAUCE</p> <p>Instantly improves the flavour of Thai-Chinese and Continental foods. Naturally fermented.</p>	<p>GOLDEN MOUNTAIN</p>	<p>740ml X 12</p>	<p>Category: Thai</p>
	<p>THI32</p>	<p>BAMBOO SKEWERS 100's - 15cm</p> <p>Great for seafood. Use with veggies and appetizers. Soak before grilling.</p>		<p>15cm X 100</p>	<p>Category: Cutlery/Crockery</p>
	<p>THI32A</p>	<p>BAMBOO SKEWERS 100's - 17.5cm</p> <p>Great for seafood. Use with veggies and appetizers. Soak before grilling.</p>		<p>17.5cm X 100</p>	<p>Category: Cutlery/Crockery</p>
	<p>THI33</p>	<p>BAMBOO SKEWERS 100's - 20cm</p> <p>Great for seafood. Use with veggies and appetizers. Soak before grilling.</p>		<p>20cm X 100</p>	<p>Category: Cutlery/Crockery</p>
	<p>THI34</p>	<p>BAMBOO SKEWERS 100's - 25cm</p> <p>Great for seafood. Use with veggies and appetizers. Soak before grilling.</p>		<p>25cm X 100</p>	<p>Category: Cutlery/Crockery</p>






CATALOGUE

	<p>THI38</p>	<p>LYCHEE IN SYRUP 565g</p> <p>A delicate sweet fruit with a fragrant bouquet. Ideal served as a dessert to an Oriental meal.</p>	<p>OV</p>	<p>565g X 24</p>	<p>Category: Chinese</p>
	<p>THI39</p>	<p>RAMBUTAN IN SYRUP 565g</p> <p>Rambutan in Syrup is one of the common known fruit with a hairy skin. Rambutan is a sweet and juicy white pulp. Rambutan can be served with ice, ice cream or by itself. For better taste, serve when it is cold.</p>		<p>565g X 24</p>	<p>Category: Chinese</p>
	<p>THI40</p>	<p>RAMBUTAN WITH PINEAPPLE</p> <p>Rambutan with Pineapple for an exotic conclusion to a Thai meal. Simply chill and eat. So simple to prepare you will find it excellent for any time of day.</p>		<p>565g X 24</p>	<p>Category: Chinese</p>
	<p>THI41</p>	<p>LONGAN IN SYRUP</p> <p>Longan in Syrup, one of the most popular fruit in Thailand, it is sweet and juicy. Served with crushed ice or by itself, also goes well with fruit salad.</p>	<p>OV</p>	<p>565g X 24</p>	<p>Category: Chinese</p>
	<p>THI42</p>	<p>JACKFRUIT IN SYRUP</p> <p>A banana-like yellow fruit served as an appetizer in a large bowl with ice cubes.</p>		<p>565g X 24</p>	<p>Category: Chinese</p>





CATALOGUE

		<p align="center">CHILLI SAUCE FOR SPRING ROLLS</p> <p>Chilli sauce especially for spring rolls is perfect as a dip with spring rolls, crackers and grilled chicken.</p>	SUREE	295ml X 12	Category: Thai
	THS02	<p align="center">SAMBAL OELEK</p> <p>A rich and spicy red chilli sauce that gives a distinct hot flavour to meats, chicken, seafood and vegetables.</p>	SUREE	454g X 24	Category: Thai
	THS03	<p align="center">SAMBAL OELEK</p> <p>A rich and spicy red chilli sauce that gives a distinct hot flavour to meats, chicken, seafood and vegetables.</p>	SUREE	227g X 24	Category: Thai
	THS04	<p align="center">FISH SAUCE GRADE A</p> <p>Used best as a dipping sauce by mixing lime juice and chillies. It can also be used as flavouring for many dishes.</p>	SUREE	720ml X 12	Category: Thai
	THS04A	<p align="center">FISH SAUCE GRADE A</p> <p>Used best as a dipping sauce by mixing lime juice and chillies. It can also be used as flavouring for many dishes.</p>	SUREE	5L X 1	Category: Thai






CATALOGUE

	<p>THS05</p>	<p>FISH SAUCE GRADE A</p> <p>Used best as a dipping sauce by mixing lime juice and chillies. It can also be used as flavouring for many dishes.</p>	<p>SUREE</p>	<p>200ml X 24</p>	<p>Category: Thai</p>
	<p>THS06</p>	<p>THAI SRIRACHA CHILLI SAUCE</p> <p>A rich blend of chillies and garlic. Perfect as a dip with Ja Gua and Dim Dum. Alternatively using as ingredient to spice up your stir fry.</p>	<p>SUREE</p>	<p>690ml X 12</p>	<p>Category: Thai</p>
	<p>THS09</p>	<p>SWEET CHILLI SAUCE FOR CHICKEN</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>690ml X 12</p>	<p>Category: Thai</p>
	<p>THS09A</p>	<p>SWEET & SOUR SAUCE</p> <p>A tangy and sweet sauce which is perfect for stir fries and as a dipping sauce.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS10</p>	<p>SWEET CHILLI SAUCE FOR CHICKEN</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>2L X 6</p>	<p>Category: Thai</p>






CATALOGUE

	<p>THS10A</p>	<p>SWEET CHILLI SAUCE FOR CHICKEN</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS10B</p>	<p>CHILLI & GARLIC SAUCE</p> <p>Ideal for fish and fries, nugget or any vegetable deep fried.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THA10D</p>	<p>CHILLI GARLIC SAUCE</p> <p>Ideal for fish and fries, nugget or any vegetable deep fried.</p>	<p>SUREE</p>	<p>5L X 4</p>	<p>Category: Thai</p>
	<p>THS11</p>	<p>SWEET CHILLI SAUCE - PLASTIC BOTTLE</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>740ml X 12</p>	<p>Category: Thai</p>
	<p>THS11A</p>	<p>SWEET CHILLI SAUCE FOR CHICKEN</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>5L X 4</p>	<p>Category: Thai</p>





CATALOGUE

	<p>THS12</p>	<p>SWEET CHILLI SAUCE - PLASTIC BOTTLE</p> <p>A rich blend of chillies and garlic. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>435ml X 12</p>	<p>Category: Thai</p>
	<p>THS124</p>	<p>OYSTER SAUCE</p> <p>Best as a stir-fry sauce. Also used for marinating and as a dipping sauce.</p>	<p>SUREE</p>	<p>5L X 1</p>	<p>Category: Thai</p>
	<p>THS12A</p>	<p>CHILLI SAUCE FOR SEAFOOD</p> <p>A rich blend of green chillies and garlic. Use as a seafood dip or on grilled prawns and BBQ's.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS12B</p>	<p>RED SALAD DRESSING</p> <p>Authentic tasty thai salad dressing. Fat free and made from fresh ingredients that gives a tangy and refreshing taste.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS12C</p>	<p>GREEN SALAD DRESSING</p> <p>Authentic tasty thai salad dressing. Fat free and made from fresh ingredients that gives a tangy and refreshing taste.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>




CATALOGUE

	<p>THS13</p>	<p>OYSTER SAUCE</p> <p>Best as a stir-fry sauce. Also used for marinating and as a dipping sauce.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS14</p>	<p>OYSTER SAUCE</p> <p>Best as a stir-fry sauce. Also used for marinating and as a dipping sauce.</p>	<p>SUREE</p>	<p>690ml X 12</p>	<p>Category: Thai</p>
	<p>THS15</p>	<p>THAI HOT CHILLI SAUCE</p> <p>Thai Hot Chilli Sauce is made from fresh chilli and is based on authentic Thai formula. It has a hot and spicy taste and enhances your dishes.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS16</p>	<p>PAD THAI SAUCE</p> <p>Fry with rice stick, bean sprout and prawns.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS17</p>	<p>LIGHT SOY SAUCE</p> <p>A light flavoured, salty and savoury sauce for cooking or serving.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>

CATALOGUE

	<p>THS20</p>	<p>SWEET SOY SAUCE</p> <p>Soy sauce with a sweet flavour. Used best as a dipping sauce and flavouring dishes.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS21</p>	<p>SWEET SOY SAUCE</p> <p>Soy sauce with a sweet flavour. Used best as a dipping sauce and flavouring dishes.</p>	<p>SUREE</p>	<p>700ml X 12</p>	<p>Category: Thai</p>
	<p>THS22</p>	<p>DARK SOY SAUCE</p> <p>A dark soy sauce for cooking and adding colour and flavour savoury dishes.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS23</p>	<p>CHILLI OIL</p> <p>Chili oil is a condiment made from vegetable oil that has been infused with chili peppers. It is used as an ingredient in cooked dishes as well as a condiment. It is sometimes used as a dip for meat and dim sum.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS25</p>	<p>COCONUT CREAM 22%</p> <p>Used in curries, sauces, pudding, ice-cream, cookies and desserts. Use in place of dairy milk, cream and yoghurt. An alternative for people who are lactose intolerant.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>

CATALOGUE

	<p>THS25A</p>	<p>COCONUT MILK 3L</p> <p>Used in curries, sauces, pudding, ice-cream, cookies and desserts. Use in place of dairy milk, cream and yoghurt. An alternative for people who are lactose intolerant.</p>	<p>SUREE</p>	<p>3L X 6</p>	<p>Category: Thai</p>
	<p>THS26</p>	<p>COCONUT MILK 17%</p> <p>Used in curries, sauces, pudding, ice-cream, cookies and desserts. Use in place of dairy milk, cream and yoghurt. An alternative for people who are lactose intolerant.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>THS27</p>	<p>COCONUT MILK</p> <p>Used in curries, sauces, pudding, ice-cream, cookies and desserts. Use in place of dairy milk, cream and yoghurt. An alternative for people who are lactose intolerant.</p>	<p>SUREE</p>	<p>165ml X 48</p>	<p>Category: Thai</p>
	<p>THS27A</p>	<p>COCONUT MILK 5% - 7%</p> <p>Used in curries, sauces, pudding, ice-cream, cookies and desserts. Use in place of dairy milk, cream and yoghurt. An alternative for people who are lactose intolerant.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>THS29</p>	<p>PICKLED SHREDDED GINGER</p> <p>Pickled ginger is refreshing and delicious and is used in a large variety of asian dishes and as an accompaniment to sushi.</p>	<p>SUREE</p>	<p>454g X 24</p>	<p>Category: Thai</p>

CATALOGUE

	<p>THS32</p>	<p>GREEN CURRY PASTE</p> <p>Green curry paste is made from green chillies, used for curry and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>100g X 72</p>	<p>Category: Thai</p>
	<p>THS33</p>	<p>RED CURRY PASTE</p> <p>Red curry paste made from red chillies, used for curries and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>100g X 72</p>	<p>Category: Thai</p>
	<p>THS34</p>	<p>YELLOW CURRY PASTE</p> <p>Yellow curry is reminiscent of Indian curry. Its flavours are derived from spices such as cumin and onion. Use in curries, soups or stir-fries</p>	<p>SUREE</p>	<p>100g X 72</p>	<p>Category: Thai</p>
	<p>THS35</p>	<p>RED CURRY PASTE</p> <p>Red curry paste made from red chillies, used for curries and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>400g X 24</p>	<p>Category: Thai</p>
	<p>THS36</p>	<p>GREEN CURRY PASTE</p> <p>Green curry paste is made from green chillies, used for curry and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>400g X 24</p>	<p>Category: Thai</p>






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	<p>THS37</p>	<p>YELLOW CURRY PASTE</p> <p>Yellow curry is reminiscent of Indian curry. Its flavours are derived from spices such as cumin and onion. Use in curries, soups or stir-fries</p>	<p>SUREE</p>	<p>400g X 24</p>	<p>Category: Thai</p>
	<p>THS38</p>	<p>RED CURRY PASTE</p> <p>Red curry paste made from red chillies, used for curries and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>THS39</p>	<p>GREEN CURRY PASTE</p> <p>Green curry paste is made from green chillies, used for curry and can be used for flavouring sauces and salad dressings.</p>	<p>SUREE</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>THS40</p>	<p>YELLOW CURRY PASTE</p> <p>Yellow curry is reminiscent of Indian curry. Its flavours are derived from spices such as cumin and onion. Use in curries, soups or stir-fries</p>	<p>SUREE</p>	<p>1kg X 12</p>	<p>Category: Thai</p>
	<p>THS41X</p>	<p>SOUR MUSTARD</p> <p>Always keep handy and enjoy with any meat dish. The pickled mustard green is sour, sweet, and has just enough bitterness and pungency to add interest to whatever you're making for dinner.</p>	<p>SUREE</p>	<p>300g X 36</p>	<p>Category: Thai</p>

CATALOGUE

	<p>THS42B</p>	<p>TAMARIND PASTE</p> <p>Commonly used in asian cooking for its tart, sour flavour.</p>	<p>SUREE</p>	<p>227g X 24</p>	<p>Category: Thai</p>
	<p>THS43</p>	<p>TOM YUM PASTE</p> <p>A paste for making Tim Yum soup. A hot, spicy & sour soup. Add prawns, seafood, chicken or vegetables.</p>	<p>SUREE</p>	<p>454g X 12</p>	<p>Category: Thai</p>
	<p>THS48</p>	<p>RICE STICK 3mm</p> <p>Thin and delicate rice sticks, to be served with stir-fries.</p>	<p>SUREE</p>	<p>400g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>THS49</p>	<p>RICE STICK 5mm</p> <p>Thin and delicate rice sticks, to be served with stir-fries.</p>	<p>SUREE</p>	<p>400g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>THS49B(U)</p>	<p>VIETNAMESE RICE PAPER</p> <p>Rice paper for making spring rolls and wraps.</p>	<p>VARIOUS</p>	<p>454g X 40</p>	<p>Category: Pastry/Noodles</p>






CATALOGUE

	<p>THS50</p>	<p>RICE VERMICELLI</p> <p>Thin and delicate long rice noodles, to be served with stir-fries.</p>	<p>SUREE</p>	<p>400g X 30</p>	<p>Category: Pastry/Noodles</p>
	<p>THS51</p>	<p>CHILLI SAUCE WITH SOYA BEAN OIL</p> <p>Perfect for dipping and stir-frying.</p>	<p>SUREE</p>	<p>227g X 24</p>	<p>Category: Thai</p>
	<p>THS54</p>	<p>SWEET PLUM SAUCE</p> <p>A sweet, tangy and fruity sauce used when cooking or used as a dipping sauce.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS54A</p>	<p>PLUM CHILLI SAUCE</p> <p>Use as a dipping sauce with vegetables or fried dishes.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS56A</p>	<p>MANGO CHUTNEY</p> <p>Use as a dipping sauce with vegetables or fried dishes.</p>	<p>SUREE</p>	<p>435ml X 12</p>	<p>Category: Thai</p>

CATALOGUE

	<p>THS6</p>	<p>LEMON GRASS</p> <p>Lemongrass is a perennial herb that is native to India and is known for its sour, lemony taste and odor. Used to add flavor to cooking recipes.</p>	<p>SUREE</p>	<p>28g X 200</p>	<p>Category: Thai</p>
	<p>THS7</p>	<p>SWEET CHILLI SAUCE SUGAR FREE</p> <p>Sugar-Free. Perfect as a dip with fish cakes, roasted chicken, rice crackers and spring rolls. Can be used to spice up your stir fry.</p>	<p>SUREE</p>	<p>295ml X 12</p>	<p>Category: Thai</p>
	<p>THS8</p>	<p>SUREE HOISIN SAUCE SQUEEZE</p> <p>The traditional accompaniment with crispy duck. Can be used as a dip or stir-fry sauce for a sweet and spicy taste.</p>	<p>SUREE</p>	<p>435ml X 12</p>	<p>Category: Chinese</p>
	<p>THS9</p>	<p>THAI INSTANT RED CURRY SAUCE</p> <p>Instant curry sauce. Just heat and add meat. Ready to serve.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>THS9A</p>	<p>THAI INSTANT GREEN CURRY SAUCE</p> <p>Instant curry sauce. Just heat and add meat. Ready to serve.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>

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	<p>THS9B</p>	<p>THAI INSTANT YELLOW CURRY SAUCE</p> <p>Instant curry sauce. Just heat and add meat. Ready to serve.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>THS9C</p>	<p>THAI INSTANT TOM YUM SOUP</p> <p>Instant sauce. Just heat and add meat. Ready to serve.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>THS9E</p>	<p>THAI MASSAMAN CURRY SAUCE</p> <p>Instant curry sauce. Just heat and add meat. Ready to serve.</p>	<p>SUREE</p>	<p>400ml X 24</p>	<p>Category: Thai</p>
	<p>WS101</p>	<p>MAGGI SEASONING</p> <p>Maggi seasoning is a liquid vegetable based seasoning. It is most commonly used in soups and sauces and gravies for added flavour. It is very concentrated and very salty.</p>	<p>MAGGI</p>	<p>800ml X 6</p>	<p>Category: Chinese</p>
	<p>WS103</p>	<p>MAGGI SEASONING</p> <p>Maggi seasoning is a liquid vegetable based seasoning. It is most commonly used in soups and sauces and gravies for added flavour. It is very concentrated and very salty.</p>	<p>MAGGI</p>	<p>100ml X 15</p>	<p>Category: Chinese</p>

CATALOGUE



WS104

CHICKEN STOCK

It is most commonly used in soups and sauces and gravies for added flavour.

KNORR

273g X 1

Category: Chinese