



TEOCHEW HUAT KEE

百年传承 坚守经典潮州味道

拥有完整生产线,为全球美食爱好者,提供高档溏心鲍鱼和优质海鲜产品

HAOS 即食系列

HAOS Ready-to-eat Series

AUTHENTIC TEOCHEW
CUISINE SINCE 1969

Our tradition of food and hospitality began in 1969 with the
establishment of Teoche Restaurant Huat Kee.

We are a heritage brand that has been serving authentic Teoche
cuisine for 3 generations in Singapore.
we have lived up to our promise of serving authentic Teoche cuisine.



Tel: 6423 4747 / 8869 2888 (WhatsApp)

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



TEOCHEW HUAT KEE

HAOS 即食系列

HAOS Ready-to-eat Series



Nutrition Information 营养成分表		
Servings per Package: 1		
Serving Size: 100g		
	Per 100g	每100克
		占每日摄入量
Energy 能量	152 kcal	3%
Protein 蛋白质	48.4 g	9%
Total Fat 总脂肪	1.8 g	3%
Saturated Fat 饱和脂肪	0.207 g	1%
Trans Fat 反式脂肪	0 g	0%
Cholesterol 胆固醇	110 mg	45%
Carbohydrates 碳水化合物	15.2 g	3%
Sugars 糖	0 g	0%
Dietary Fibre 膳食纤维	0 g	0%
Sodium 钠	5.0 mg	0%

*1 kcal = 4.184 J

Ingredients: Top Grade Candy Heart Abalone, 1号甜心鲍鱼, Water, Premium Stock 2.0
Contains shellfish 含壳类食品

Imported by:
Teochew Huat Kee (Singapore) Pte Ltd.
20 Chong Guan Road #02-01
Singapore 159512

HAOS极品溏心鲍鱼 Order Tel:6423 4747 / 8869 2888 (WhatsApp)

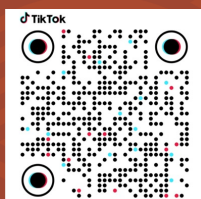
HAOS candy heart abalone

使用方法:

1. 请勿打开原袋，直接将产品放入热水中加热15-20分钟。
2. 加热后，打开原袋；取出溏心鲍鱼，整齐摆放在盘中。可搭配西兰花、芦笋或您喜欢的蔬菜，即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李长豪先生为您演示加热方法。

Instructions:

1. Please refrain from opening the original packaging. Instead, directly place the product in hot water for 15-20 minutes for heating.
2. Upon heating, open the original packaging; carefully remove the abalone and elegantly arrange it on a plate. Complement with broccoli, asparagus, or your preferred vegetables for a delightful tasting experience.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel



TEOCHEW HUAT KEE

HAOS 即食系列

HAOS Ready-to-eat Series



Nutrition Information 营养成分表		
Servings per Package: 1		
Serving Size: 100g		
	Per 100g	每100克
Energy (KJ)	152 kJ	3.6%
Protein (g)	48.4 g	9.6%
Total Fat (g)	1.0 g	2.0%
Saturated Fat (g)	0.207 g	0.4%
Trans Fat (g)	0 g	0%
Cholesterol (mg)	110 mg	45.6%
Carbohydrates (g)	15.2 g	3.0%
Sugars (g)	0.0 g	0%
Dietary Fibre (g)	0 g	0%
Sodium (mg)	5.0 mg	0.1%

*1 head = 42.5g

Ingredients: Top Grade Candy Heart Abalone, Sugar, Salt, Water, Lemon Juice, Citric Acid, Natural Flavour.

Imported by: Teo Chew Huat Kee (1986) Pte. Ltd. 20 Chong Chuan Road #02-01 Singapore 159512

HAOS极品溏心鲍鱼 Order Tel:6423 4747 / 8869 2888 (WhatsApp)

HAOS candy heart abalone

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

7 Heads/129g: \$368+

8 Heads/113g: \$328+

10 Heads/90g: \$268+

12 Heads/75g: \$218+

15 Heads/60g: \$148+

溏心鲍鱼价格因头数而异，请咨询工作人员获取详细信息。

Prices vary with abalone size. kindly consult our staff for detailed information.

HAOS 即食系列

HAOS Ready-to-eat Series



HAOS金勾翅 Order Tel: 64234747 / 88692888 (WhatsApp)

HAOS Premium Shark's Fin \$268.00+

金勾翅 Shark's Fin 500g

浓汤 Superior Broth 600g

使用方法:

1. 将精心制备的浓汤倾入锅中并加热至沸腾。随后，轻轻将鱼翅倒入锅中，继续以高火烧开至沸腾；
2. 浓汤沸腾后，关小火。由于金勾翅中间部分较厚，请适当搅拌，使鱼翅均匀加热。持续3-5分钟后即可品尝。可搭配香菜、黑醋或胡椒粉，以增添美味。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Carefully pour our crafted superior broth into the pot and heat until it boils. Add the shark's fin gently, and continue boiling over high heat.
2. Once the soup boils, reduce the heat. Stir the shark's fin due to its thicker center for even heating. Ready to savor in 3-5 minutes. Recommend enhancing the flavor by pairing it with cilantro, black vinegar, or a sprinkle of pepper.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel

HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 花胶扒 Order Tel: 6423 4747 / 8869 2888(WhatsApp)

HAOS Signature Fish Maw

225g	\$68.00+
225g x 3	\$118.00+

使用方法:

1. 将喜好的精选汤汁煮沸30-35分钟。随后打开花胶原袋，进行切片。将切好的花胶倒入汤汁。
2. 在经过约5秒的等待后，关闭火源。将食材盛入碗中，即可品尝。可搭配香菜、绍兴酒、白兰地，以增添美味。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Boil the preferred selected broth for 30-35 minutes. Then, carefully open the pouch of fish maw and proceed to slice it. Pour the sliced fish maw into the broth.
2. Upon waiting for about 5 seconds, turn off the heat source. Transfer the ingredients into a bowl for tasting. Recommend enhancing the flavor by pairing it with cilantro, Shaoxing wine, and brandy.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel



TEOCHEW HUAT KEE

HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 鮑魚XO醬 Order Tel: 6423 4747 / 8869 2888(WhatsApp)

HAOS Abalone Sauce 180g

1 can \$28.80+

1 can x 2 \$50.00+

使用方法:

1. 可直接搭配喜愛的主食和菜肴一同享用;
2. 请使用以下 App 扫描二维码, 以观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. This product can be directly savored with preferred main courses and side dishes;
2. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



#新加坡老字号 #潮州發記 将鲍鱼...
TikTok video from CHAOZHOUFAJI

TikTok



YouTube



微信视频号 WeChat Channel

HAOS 即食系列

HAOS Ready-to-eat Series



火腿土鸡炖排翅

Order Tel: 6423 4747 / 8869 2888(WhatsApp)

Ham-stewed Chicken Broth with Shark's fin

One Package of Ham and Free-Range Chicken Soup Stew (2.2 Liters)

Two Packages of Shark's fin (500g per pack)

使用方法:

1. 将火炉调至大火烧开，轻倒入2.2公升的火腿土鸡炖汤，随后将两包排翅一同加入锅内。
2. 请保持中火状态，加热20-22分钟。即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您介绍这道美食。

Instructions :

1. Set the stove to high heat and carefully pour in 2.2 liters of Ham and Free-Range Chicken Soup Stew. Add both packages of chicken wings to the pot.
2. Maintain the heat at a medium level and allow it to simmer for 20-22 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel

HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 红烧排翅 Order Tel:6423 4747 / 8869 2888(WhatsApp)

HAOS Braised Shark's Fin Soup

One Package of Braised Sauce (500g)

One Package of Shark's fin (400g, 5-6 slices)

使用方法:

1. 将火炉调至大火烧开，轻倒入红烧汁，随后将排翅一同加入锅内并进行适当的搅拌。
2. 汤沸腾后，请将火调至小火保持温和状态，慢炖10-12分钟，即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Set the stove to high heat and carefully pour the braised sauce. Then add the shark's fin to the pot and stir appropriately.
2. Upon reaching a boiling point, reduce the heat to a gentle simmer, and allow it to slow-cook for 10-12 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



#潮州發記 红烧排翅 排翅加红烧汁...
TikTok video from CHAOZHOUFAJI

TikTok



YouTube



微信视频号 WeChat Channel



TEOCHEW HUAT KEE

HAOS 即食系列

HAOS Ready-to-eat Series



HAOS 红烧海参 Order Tel:6423 4747 / 8869 2888(WhatsApp)

HAOS Premium Sea Cucumber

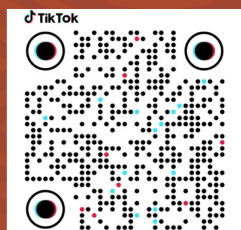
\$58.00+

使用方法:

1. 将火炉调至大火，轻倒入红烧海参，进行适当的搅拌。
2. 汤沸腾后，请将火调至小火保持温和状态，慢炖10-12分钟，即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Set the stove to high heat and carefully pour the braised sauce. Then add the shark's fin to the pot and stir appropriately.
2. Upon reaching a boiling point, reduce the heat to a gentle simmer, and allow it to slow-cook for 10-12 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel

HAOS 即食系列

HAOS Ready-to-eat Series



澳大利亚野生鲍鱼 (190g)

HAO's Signature Braised Black Lip Wild Caught Abalone

190g \$68.00+

190*3 \$168.00+



澳大利亚养殖鲍鱼 (180g)

HAO's Signature Braised Black Lip Abalone

180g \$68.00+

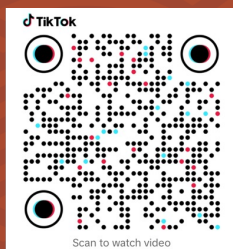
180*3 \$168.00+

使用方法:

1. 打开罐头直接品尝;
2. 该产品可与米饭、面食共同食用, 或作为火锅的美味食材。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Savor the abalone by opening the can directly;
2. This product can be savored with rice or noodles and serves as a delightful ingredient for a hotpot.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel



TEOCHEW HUAT KEE

百年传承 坚守经典潮州味道

拥有完整生产线,为全球美食爱好者,提供高档塘心鲍鱼和优质海鲜产品

海鲜即食系列

Ready-to-eat High-quality Seafood Series



Tel: 6423 4747 / 8869 2888 (WhatsApp)

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



TEOCHEW HUAT KEE

海鮮即食系列

Ready-to-eat High-quality Seafood Series



盆菜

Order Tel: 6423 4747 / 8869 2888 (WhatsApp)

- Abalone Pen Cai / Poon choi
- 6 pax \$238.00+
- 10 pax \$388.00+

使用方法:

1. 该商品不包含砂锅，包装请以实物为准。无需解冻，可直接在火炉上加热。
2. 加热时间为15-20分钟，即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码，观看名厨李長豪先生为您演示加热方法。

Instructions:

1. The product does not contain a clay pot, please refer to the actual packaging. No need for thawing. Simply heat on the stovetop.
2. Heat for 15-20 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



四大天王(鮑參翅肚) Order Tel: 64234747/88692888(WhatsApp)

• The Four Heavenly Kings 5 pax \$398.00+

使用方法:

1. 无需解冻, 可直接在火炉上加热。
2. 加热时间为15-20分钟, 即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. No need for thawing. Simply heat on the stovetop.
2. Heat for 15-20 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



双喜临门(鲍翅) Order Tel: 6423 4747 / 8869 2888(WhatsApp)

- Braised Shark's Fin & South Africa Abalone
- 5 pax \$238.00+

使用方法:

1. 无需解冻, 可直接在火炉上加热。
2. 加热时间为10-15分钟, 即可品尝美味佳肴。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. No need for thawing. Simply heat on the stovetop.
2. Heat for 10-15 minutes. The exquisite cuisine is ready to be savored.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



花胶鸡汤

Order Tel: 6423 4747 / 8869 2888(WhatsApp)

Fish Maw with Chicken Soup 200g \$48.00+

使用方法:

1. 无需解冻, 可直接在火炉上加热, 使用小火溶解高汤4-5分钟。
2. 轻轻转动花胶, 避免粘底, 即可品尝美味佳肴。可搭配白兰地、黄酒、绍兴酒或香菜, 以增添美味。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您演示加热方法。

Instructions:

1. No need for thawing. Simply heat on the stove using low heat to dissolve the broth for 4-5 minutes.
2. Carefully rotate the fish maw to prevent adherence and savor the exquisite delicacy. Recommend enhancing the flavor by pairing it with brandy, rice wine, Shaoxing wine, or cilantro.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



海洋胶原蛋白汤

Order Tel: 6423 4747 / 8869 2888(WhatsApp)

HAO's Thick Melted Australia Fish Maw Double Boiled Chicken Collagen Soup (1KG)

(1KG) \$30.00+

(1KG) x 3 \$75.00+

使用方法:

1. 解冻后, 将包装打开, 将汤倒入锅中加热至沸腾, 即可品尝美味佳肴。
2. 可以用作火锅底料、烹饪面食或煮熟其他食材。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您演示加热方法。

Instructions:

1. Upon thawing, carefully open the packaging and pour the soup into a pot. Heat until boiling, the exquisite cuisine is ready to be savored.
2. This product can serve as a hotpot base, for preparing noodles, or for boiling various ingredients
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's instructional video on the proper heating technique.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



鮑粒撈飯

Order Tel: 6423 4747 / 8869 2888(WhatsApp)

Chef Special Abalone Cubes with Sauce

(Abalone 50g, Sauce 50g) \$12.50+

(Abalone 50g, Sauce 50g) x 5 \$49.90+

使用方法:

1. 在冷藏情況下，可使用蒸籠蒸煮20分鐘；而在冷凍情況下，建議使用蒸籠蒸煮30-35分鐘。
2. 可以作為火鍋的湯底，用來煮麵或煮其他食材。
3. 請使用以下應用進行掃描二維碼，以觀看名廚李長豪先生為您介紹這道美食。

Instructions:

1. Under refrigerated conditions, you can steam for 20 minutes using a steamer; while under frozen conditions, it is recommended to steam for 30-35 minutes.
2. This product can serve as a hotpot broth base and be used to cook noodles or other ingredients.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel

海鮮即食系列

Ready-to-eat High-quality Seafood Series



甘香炒啦啦

Order Tel: 6423 4747 / 8869 2888(WhatsApp)

Australia PP Clam in HAOS Secret Spicy Sauce

(PP Clam 420g, Sauce 100g) \$18.00+

(PP Clam 420g, Sauce 100g) x 3 \$48.00+

使用方法:

1. 在解冻到常温后, 将产品放入蒸笼中蒸煮20分钟, 随后可轻松撕开包装, 品尝美味佳肴。
2. 可搭配喜爱的主食和菜肴一同享用。
3. 请使用以下 App 扫描二维码, 观看名厨李長豪先生为您介绍这道美食。

Instructions:

1. Upon thawing to room temperature, place the product in a steamer and steam for 20 minutes. Then, gently open the packaging and the exquisite cuisine is ready to be savored.
2. This product can be savored with preferred main courses and side dishes.
3. Kindly utilize the following application to scan the QR code and view Chef Lee Chiang Howe's presentation of this exquisite culinary creation.



TikTok



YouTube



微信视频号 WeChat Channel