

MONTHLY **MENU**

Where Quality Counts!



\$124.⁰⁰
CTN

\$15.⁵⁰
KG

PORK SPARERIBS

No.14046 CHILLED - COOKED 8KG BUTCHER & COOK

NEW ORLEANS CHICKEN DRUMS



Flame Grill



Seasoned with a rich blend of classic New Orleans sauce, these chicken ribs are a flavorful journey to the heart of Southern cuisine. Perfectly tender and bursting with a mix of smoky, savory, and slight sweetness, they're a soul-satisfying addition to any meal.

PREPARATION SUGGESTION



OVEN (Preheated) :

1. Preheat fan oven to 180°C (200°C for conventional ovens).
2. Shake the pack well before opening.
3. Take chicken out, put on oiled tray, and set on oven's middle rack.
4. Bake for 12 mins or until done.



**No. 15721
FZ COOKED NEW ORLEANS
CHICKEN WINGS 2 X 2.5KG
MELCO**

\$9.95/KG

OVEN ROASTED CHICKEN DRUMS

New Orleans Flavour



approx.
\$0^{.70}
per pieces (70g)

**Cost per pieces (70g) when
purchased from B&E Foods**

HOW TO MAKE

Step 1: Prepare Ingredients

- Chop bell peppers and onions into bite-sized chunks.
- Open **Melco Crispy Pork Bites**, take 200g and set aside.
- Open **Twin Pine Pineapple**, measure 50g, and keep it ready.

Step 2: Prepare the Sweet and Sour Sauce

- In a bowl, mix:
- 1 tbsp tomato ketchup
- 1 tbsp sugar
- 1 tbsp vinegar
- 1 tbsp soy sauce
- Cornstarch slurry (to thicken the sauce)
- Stir well until fully combined.

Step 3: Stir-fry and Combine

- Heat a little oil in a pan over medium heat.
- Stir-fry the bell peppers, onions, and pineapple until slightly softened.
- Add the crispy pork bites and pour in the sweet and sour sauce.
- Stir well over high heat, ensuring everything is evenly coated in the sauce.

Step 4: Serve and Enjoy

- Plate and serve! Enjoy the crispy, tangy, and delicious Sweet and Sour Pork!

FEATURED INGREDIENTS



No. 10995
Fz Cooked Tempura Pork
Bites 2.5kg (4) Melco

\$12.50/KG



No. 18310
Canned - Pineapple
Pizza Cut A10 (6)

\$7.50/UNIT



No. 18970
Sauce - Light Soy Sauce
Delicious Value Drum
10.5l (2) Haday

\$16.00/UNIT



No. 26494
Sauce - Tomato Ketchup
(Gf) 4ltr(3) Heinz

\$17.00/UNIT



No. 28366
Oil - Vegetable
20L Simply

\$60.00/DRUM

SWEET AND SOUR PORK

Authentic Chinese cuisine

Sweet and Sour Pork is a classic Chinese dish featuring crispy, **MELCO deep-fried pork pieces** coated in a tangy and flavorful **sweet-and-sour sauce**. The dish is typically made with bite-sized pork chunks, marinated and battered before being fried to golden perfection. The sauce, a perfect balance of sweetness from sugar and sourness from vinegar, enhances the dish's appeal, making it a favorite in Chinese cuisine worldwide.



**Cost per dish when
purchased from B&E Foods**

approx.
\$3.20
of finished
dish

NATURAL WOODEN CUTLERY



COMPOSTABLE

Our natural wooden cutlery range are made from premium quality wood, blending functionality with sustainability. Perfect for serving your grab-and-go meals.



\$38^{.80*}
CTN



No.27576
SPOON - WOODEN
160X34X1.5MM 2000'S

\$38^{.21*}
CTN



No. 27577
FORK - WOODEN
160X26X1.5MM 2000'S

\$30^{.23*}
CTN



No. 27578
KNIVES - WOODEN
165X22X1.5MM 2000'S

\$56^{.75*}
CTN



No. 27936
SPORK - WOODEN
165X34X1.5MM 2000'S

\$33^{.56*}
CTN



No. 16489
WOODEN CUTLERY SET - FORK /
KNIFE / NAPKIN 400'S EJ ECO

\$42^{.32*}
CTN



No. 16490
WOODEN CUTLERY SET - FORK / KNIFE /
NAPKIN / SPOON 400'S EJ ECO

* GST NOT INCLUDED



\$7.20
UNIT

No.12218
Sauce - Sriracha Chilli Sauce
Mild (GF/VEGAN) 12x810g
Healthy Boy



- ✓ Gluten-Free
- ✓ Non-GMO Soybeans
- ✓ 100% Vegan



No. 11154
SOY SAUCE - GLUTEN FREE
4.5L(3) HEALTHY BOY

\$22.50/DRUM



- ✓ Gluten-Free
- ✓ No Artificial Flavour
- ✓ No Sweetener



No. 11155
OYSTER SAUCE - GLUTEN
FREE 5KG (3) HEALTHY BOY

\$22.00/DRUM

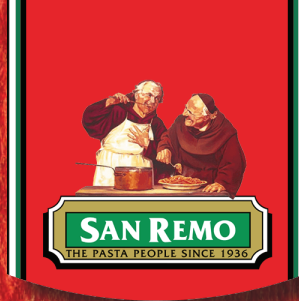


- ✓ Gluten-Free
- ✓ No Color Added
- ✓ No MSG
- ✓ No Preservative



No. 11157
FISH SAUCE - GLUTEN FREE
4.5L(3) HEALTHY BOY

\$13.50/DRUM



No. 12696
PASTA - PENNE # 18
2x5KG SAN REMO

\$26.70/CTN



No. 12697
PASTA - SPAGHETTI # 5
2x5KG SAN REMO

\$26.70/CTN



No. 12698
PASTA - FETTUCCINE # 12
2x5KG SAN REMO

\$26.70/CTN



No. 15757
PASTA - MACARONI #38
2x5KG SAN REMO

\$26.70/CTN