

Pouring Out

The Best Asian Flavours

Asian Meals, a preparatory sauce that will allow you to whip up delicious Asian favourites in minutes! We proudly bring to you an extensive array of over 300 recipe sauces which encapsulates rich, sumptuous Asian flavours, be it Malay, Indian, Chinese, Nyonya, Indonesian, Thai, Vietnamese, Japanese or Singaporean delights.

Our products are blended from an extensive list of wholesome, fresh and natural ingredients that promote a healthy lifestyle. There are no preservatives, no artificial colouring, no synthetic flavours, non GMO and no trans-fat in our products.

Asian Meals offers an extensive list of spicy curry paste, stir fries, simmer sauces, salad dressings, soups, dips, marinades and condiments. With over 25 years of experience and expertise, we have perfected the art of blending the right spices to create just the perfect flavours and textures to satisfy your customer's palate. Everyone can be a chef as our preparation sauces can help get a meal ready in a simple one or two step process. It's as easy as just adding your choice meat or seafood with veggies with our wholesome and fresh sauces. Or take a step further and get creative with Asian Meals! Create your own unique menu items by marrying the prepared blends together. Budding cooks and season chefs alike will

be inspired to innovate and explore the many wonderful possibilities with Asian Meal sauces.

We are in kitchens everywhere. Our customers include hotels, cruise ships, central kitchens, colleges, franchise chains, chain restaurants and convention centres. Whether you're cooking for ten or for thousands, our preparation sauces will make cooking convenient, quick and easy. So you'll no longer have to worry if an unexpected guest shows up or you'd have to cook for a full house convention on short notice as our sauces will be your handiest kitchen partner!

At Asian Meals, we deliver a wide range of benefits for commercial cooking. We simplify your kitchen operations as we provide the following:

- Consistent quality dishes
- Optimise freshness of dishes
- Convenient, simple and flexible preparation
- Standard Operating Procedures (S.O.P) can be easily established for cooking
- Minimise inventory control of raw materials
- Cost savings on raw material deterioration, handling space and maintenance
- Reduce stress on labour
- Require only minimal and simple training for line cooks

Among our favourites:

Nyonya Delights: <ul style="list-style-type: none"> • Kapitan Curry • Assam Pedas • Nyonya Achar • Pong Teh sauce 	Thai Favourites: <ul style="list-style-type: none"> • Phad Thai • Thai Green Curry • Thai Red Curry • Tom Yum
Malay Specialities: <ul style="list-style-type: none"> • Masak Merah (Malay Red Curry) • Rendang Paste • Sambal Tumis • Satay Marinade / Sauce 	Singapore Favourites: <ul style="list-style-type: none"> • Singapore Laksa Paste • Singapore Curry • Chilli Crab sauce
Chinese Sauces: <ul style="list-style-type: none"> • Black Bean Sauce • Chinese BBQ Sauce • Hainanese Chicken Rice Mix • Hoi Sin Sauce 	Chilli Sauces: <ul style="list-style-type: none"> • Garlic Chilli Sauce • Garlic Ginger Chilli Sauce • Sweet Chilli Sauce • Thai Chilli Sauce
Indian Curries: <ul style="list-style-type: none"> • Kurma Curry Sauce • Madras Curry Sauce • Tikka Massala Curry Sauce • Rogan Josh 	Vegetarian Sauces: <ul style="list-style-type: none"> • Vegetarian Black Pepper Sauce • Vegetarian Meat Curry Sauce • Vegetarian Satay Sauce • Vegetarian Tom Yum Paste
Japanese Sauces: <ul style="list-style-type: none"> • Katsudon Dip Sauce • Teriyaki Sauce • Tonkatsu Sauce 	Others: <ul style="list-style-type: none"> • Brown Sauce • Black Pepper sauce • Mango sauce • Pineapple sauce



Release the original flavours of Asia in mere minutes.

Log on to www.asianmeals.com for cooking demos, viewing product lines and other helpful tips.



Championing
the Asian
food heritage

www.facebook.com/asianmeals/

