



Greetings!

It's been close to a month since we have moved into Phase 2 and I would like to thank you, our customer for being cooperative and patient with us as we try to ensure a safe shopping experience while complying with the government's regulations on allowable persons per square metre of space. I am happy that I can go out to support my favourite restaurants but I do try to balance it with staying home to cook.

Nearly a decade ago, I was in Portugal for my honeymoon. Besides enjoying the beautiful sights of Porto and Lisbon, I got to try a Portuguese traditional ingredient called Bacalhau. It is essentially salted and dried cod fish which is found on literally every Portuguese restaurant menu. There are many dishes made with it and sometimes it can get quite salty. Thankfully, I was introduced to Riberlves Bacalhau a few months ago and we managed to bring in a shipment of this cod fish. The beauty of it is that this producer desalts the Bacalhau so the consumer does not need to soak it in water; it is essentially ready to cook! Last week, I cooked my family the cod loins (simply pan-fried without overcooking) and they absolutely loved the flavour of it including the surprisingly juicy texture. I hope you get the chance to try cooking this Portuguese delicacy soon. The cod is found at the frozen seafood section on Level 2.

When I was in Argentina a few years back, I got to try the beef rump cap at a grill restaurant using a parrilla grill to cook an asado. It was really juicy and delicious. I subsequently tried it at a Brazil churrasco and enjoyed it again. I'm glad we are now retailing a beautiful Angus rump cap so do try it and I hope you enjoy it as much as I do.

Excite your appetite!

Angus Grain-fed Rump Cap

We have recently started stocking our meat counter with a beautiful **Angus 150 days grain-fed rump cap aka Picanha**.

In Brazil, the most prized cut of meat tends to be the picanha. In the United States, it is known as the sirloin cap, while in Australia and Singapore...

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PORTUGUESE SALTED COD

Riberalves Bacalhau

Riberalves, a codfish establishment started in 1985 by João Alves and his two sons – Ricardo and Bernardo Alves in Portugal.

The organisation is a world reference when it comes to processing cod, and each year, the company produces 30,000...

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SOURCED FROM HUNGARY

OLIVIA Pannon Rabbit



When it comes to producing high-quality rabbit meat, Olivia Ltd. guarantees two things - freshness and quality.

Founded in 1991 by Swiss Meinrad Odermatt, with headquarters in Lajosmizse, Hungary...

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HUBER'S FAMILY

If you have ever visited Huber's Bistro, you may have encountered an extraordinarily warm and inviting personality in Sotomango Cecille Consignado.

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MEATHESAURUS

Beef rump cap earns its name from a **thick cap of fat** that runs across its top which, when cooked properly, adds a beautifully rich depth of flavour and a caramelised result to the meat.

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RECIPE

Interested in venison meat but don't know how to cook one? Our **Rosemary and Spice-Crusted Venison Fillet with Grilled Halloumi Cheese and Cranberry Compote** recipe might just be what you need!

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