

**2 CHILLI SLICES
IN EACH BAO**

**3G CRISPY ONIONS
IN EACH BAO**

**3G SPRING ONIONS
IN EACH BAO**



**10G CHOICE
OF SAUCE**



OF



OR



OR



OR



**5G PICKLED GINGER
IN EACH BAO**



PROTEIN



1 IN EACH BAO



1 IN EACH BAO



1.5 IN EACH BAO

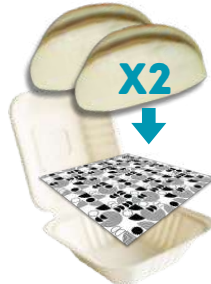


**1 IN EACH BAO
(CUT IN HALF)**

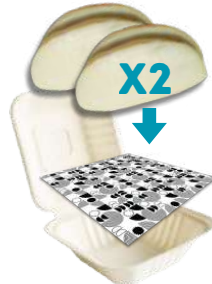
**3 CUCUMBER SLICES
IN EACH BAO**



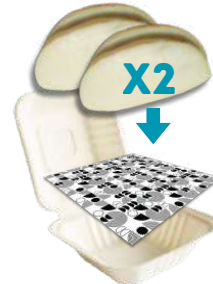
2 X BAO BUNS



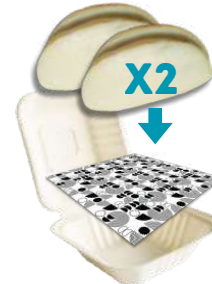
**CHICKEN BAO
BUN / SANDO**



**PRAWN BAO
BUN / SANDO**



**SQUID BAO
BUN / SANDO**



**TOFU BAO
BUN / SANDO**

**BAO BUNS /
BAO SANDOS**



TO BUILD



TO PACK



3 CHILLI SLICES



10G CRISPY ONIONS



5G SPRING ONIONS



10G PICKLED GINGER



3 CUCUMBER SLICES



25G EDAMAME



**40G CHOICE
OF SAUCE**



ZIG ZAG



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY

PROTEIN



3 PCS



4 PCS



5 PCS



4 PCS

210G RICE



RICE BOWLS

**CHICKEN
RICE BOWL**

**PRAWN
RICE BOWL**

**TOFU RICE
BOWL**

**VEG DUMPLING
RICE BOWL**



TO BUILD



TO PACK



3 CHILLI SLICES



5G SPRING ONIONS



3G SESAME SEEDS



5G CRISPY ONIONS



TO BUILD

WINGS



TENDERS



PRAWNS



SQUID



KARAAGE



40G CHOICE
OF SAUCE



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY

OR



PLAIN

TOSS



6 PCS

FRIED

CHICKEN
WINGS



ZIG ZAG



4 PCS

PANKO
PRAWNS



ZIG ZAG



8 PCS

SALT & PEPPER
SQUID / CRISPY
SQUID



ZIG ZAG



4 PCS

CHICKEN STRIPS
/ CHICKEN
TENDERS



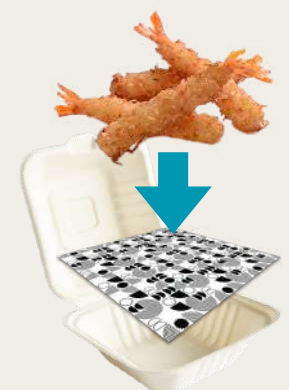
ZIG ZAG



8 PCS

KARAAGE
CHICKEN /
CHICKEN BITES

TO PACK



3 CHILLI SLICES



5G SPRING ONIONS



3G SESAME SEEDS



5G CRISPY ONIONS



40G CHOICE
OF SAUCE



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY



ZIG ZAG



2 PCS
CUT IN HALF

250G SKIN
ON FRIES
FROZEN WEIGHT



CRISPY TOFU
PIMPED FRIES



ZIG ZAG



3 PCS
CUT IN HALF



CRISPY SQUID
PIMPED FRIES



ZIG ZAG



3 PCS
CUT IN HALF



KARAAGE CHICKEN
PIMPED FRIES



250G



SKIN ON
FRIES



TO BUILD
PIMPED FRIES



TO PACK



FRIES

SIDES

ALL INCLUDE A DIP ON THE SIDE
BE CAREFUL NOT TO FORGET THIS



40G CHOICE
OF SAUCE
IN 40Z POT



OR



TO PACK



8 PCS

MICROWAVE - 1 MIN



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 3 MINS



100G

MICROWAVE WITH
WATER 2.5 MINS



TOFU BITES
/ TOFU NUGS



CHICKEN
GYOZA /
DUMPLING



PRAWN
GYOZA /
DUMPLING



VEGETABLE
GYOZA /
DUMPLING



SPRING
ROLLS



EDAMAME
BEANS



**KARAAGE/
CHICKEN BITES**



CHICKEN STRIPS



CHICKEN WINGS



PANKO PRAWNS



CRISPY TOFU



**SWEET CHILLI
SAUCE**



PLAIN RICE



SPRING ROLLS



KATSU SAUCE



**SALT & PEPPER
SQUID**



BAO BUNS



HOT JANG SAUCE



**PICKLED
GINGER**



VEG DUMPLING



SOY & SESAME DIP



**SLICED
CUCUMBER**



PRAWN DUMPLING



**KOREAN
BBQ SAUCE**



SPRING ONION



VEG DUMPLING



EDAMAME BEANS



SKIN ON FRIES



**SLICED RED
CHILLIES**



CRISPY ONION



**BLACK & WHITE
SESAME SEEDS**



GREASEPROOF



CLAMSHELL



750ML BOWL



8OZ POT



4OZ POT

INGREDIENTS KEY



COOKING TIMES

COOKING TIMES ARE APPROXIMATE AND TO BE USED AS GUIDELINE
ONLY ALWAYS PROBE FOODS FOR 1 MIN AT 75°C (SCOTLAND 82°C)



Cook
from
Frozen



175°C 5 MINS



Cook
from
Frozen



175°C 3 MINS



Cook
from
Frozen



175°C 5-6 MINS



Cook
from
Frozen



175°C 2 MINS



Cook
from
Frozen



175°C 4 MINS



Cook
from
Frozen



175°C 5 MINS



Cook
from
Frozen



175°C 4 MINS



PROBE TO 75°C



COOK FROM
AMBIENT



DEEP FRYER



COOK FROM
FROZEN



VEG DEEP FRYER



MICROWAVE
COOKING



Cook
from
Frozen



175°C 5 MINS



Cook
from
Frozen



900 WATTS 1 MIN



Cook
from
Frozen



900 WATTS 2:30 MINS



Cook
from
Ambient



900 WATTS 2:30 MINS



Cook
from
Frozen



900 WATTS 1 MIN