

SENG KEE TANG 参芪汤包



Chinese herbs have been used in cooking to promote general well-being and boost energy in the past. They not only enhance the flavor of a dish but herbs with specific curative properties may help in maintaining good health.

从古代开始，中草药已加入烹饪中，以促进保健作用并增强能量。它们不仅可以添加菜肴的风味，而且具有特殊疗效的草药还可以当作保健品之一。

CHICKEN SOUP 美味炖鸡汤包

Create your favorite soups with this perfect "Jinlu" recipe. It's easy to cook at home and brings your soups to the next level. Either drink it direct or serve as the base soup for the steamboat.

采用“金鹿牌”的配方来烹煮您最喜欢的汤。它不但容易在家烹煮，而且也能让您的厨艺升华。无论是直接喝或者配作火锅汤底都是您最佳的选择。



A modern take to Sarawak's traditional cuisine, in instant paste form. Jin Lu Brand also makes products made from high quality ingredients for general health and savory dishes. Give it a try and enhance your Sarawak cuisine experience.

一个带有现代化的砂拉越传统美食风味即煮即食酱料，金鹿牌系列产品采用优质食材生产，适合用于一般健康及美味菜肴。尝尝看这来自砂拉越的美食风味，及提升您对砂拉越传统美食的体验。

www.zhunionholdings.com

WAH KEE TANG 花旗参汤包



In Chinese cooking, every ingredient has a purpose, so of course when it comes to an herbal soup, so does Wah Kee Ginseng Tang brings in vitality basic nourishment and infinite hope.

在中式烹饪中，每种成分都扮演各自角色，因此当涉及到滋补汤时，花旗参汤也带来了基本的营养滋补和无限的希望。

CHONG CAO SOUP 虫草淮枸杞汤包

A nourishing tonic with delectable savoury, herbal flavours. Enjoy a bowl of Chong Cao Huai Qi Tang (Cordyceps) Herbal Soup with this "Jinlu" recipe. A new look of Chong Cao Huai Qi Tang, upgraded to a high quality experience.

滋补滋味，带有令人愉悦的香味。搭配“金鹿”食谱，享受一碗冲虫草淮杞汤（冬虫夏草）的滋补汤。全新面貌的虫草淮杞汤，升格了高品质的体验。

