

KUCHING INSTANT LAKSA PASTE

古晋即食叻沙酱料



No more excuse for not cooking
再也没有理由不要煮

"A taste like home" - the ultimate comfort food. Sarawak Laksa is one of the most popular dishes in Kuching street food culture and is a must try for visitors to Kuching. A bowl of Sarawak Laksa consists of prawn-based broth thickened with coconut milk or fresh milk and served with beehoon (vermicelli rice noodles). Traditionally topped with omelette strips, crunchy bean sprouts, shredded chicken, peeled boiled prawns and fresh coriander. A squeeze of calamansi lime for extra zest and thick sambal paste is often served on the side.

The traditional cooking method takes two hours or more to cook and food filter is needed before serving. Now using "Jin Lu Brand Instant Kuching Laksa Paste", you can cook and serve in just 8 minutes. The slogan "No more excuses for not cooking", now every Sarawak laksa lovers can cook their favourite dish anytime and anywhere.

一种极度舒适的家乡味道，亦能慰藉乡愁。砂拉越叻沙是古晋街头饮食文化中最受欢迎的美食之一，也是游客必尝的美食。一碗白丝丝的米粉，淋上由虾熬煮的叻沙汤底，加上椰奶或牛奶令口感更浓郁。配上煎蛋丝，豆芽，鸡肉丝及鲜虾，最后挤上酸桔和叁巴酱料混合。

传统叻沙繁杂烹调时间为两小时或以上，过程繁忙。“金鹿牌古晋叻沙即食酱料”把繁杂烹调时间缩短至8分钟。秉持着口号“再也没有理由不要煮”让更多的叻沙爱好者，任何时间在家也可以轻松煮，欢喜吃。

SARAWAK WILD PEPPER ROOT SPICE SOUP

砂拉越野生胡椒根肉骨茶



Wild pepper roots, extracted from the wild pepper vines grown in Sarawak jungle.

Sarawak wild pepper root from the wild pepper vine has been long known to process health enhancement properties among locals. Reputed to help in cases of rheumatism, improvement of metabolism and recovery of body strength. Best serve with chicken meat or ribs.

野胡椒根，从砂拉越丛林中生长的野胡椒藤中提取。

众所周知，来自野生胡椒藤的砂拉越野生胡椒根在当地人中具有增强健康的特性。改善风湿病，改善新陈代谢和恢复体力方面有帮助。最佳搭配鸡肉或排骨。

SARAWAK WHITE PEPPER SOUP

砂拉越白胡椒肉骨茶



Golden Deer Sarawak white pepper soup base bak kut teh is made from a variety of Chinese herbal and finely ground Sarawak white pepper. With a distinctive pepper fragrant, rich and winey, slight hot flavor. Best serve with meat, ribs or use as hotpot soup base.

金鹿牌白胡椒肉骨茶，以多种中药材和砂拉越白胡椒制成，细致研磨，完整保留住白胡椒微妙的香味和辛辣。有着砂拉越白胡椒特有的清香又没有药味，大人小孩都爱这一味。适合烹煮肉骨也可用来煮猪肚，鸡肉，牛肉，羊肉，还可以煮素汤和汤面等或做火锅汤底。