

VALID FROM 27 DEC 2024 - 12 FEB 2025

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MERCATÓ

Cold Storage

Passionate Foodies

Timeless Traditions,
Endless Fortune

悠 福
久 运
传 绵
统 延



Buddha Jumps Over the Wall

家庭美味盛宴之团圆饭：佛跳墙



Ingredients

60g soaked and cut fish maw
50g soaked and cut Fried Pork Skin
50g dried scallop
60 dried mushroom
2 pieces dried sea whelk
2 pieces whole ginseng
3 pieces (About 5g) Dang Seng herbs
4g Dang Gui (Angelica Root)
1 kg Whole chicken
300g Chinese Cabbage (Cut into chunks)
300g thickly sliced white Radish
~ 1 Can of abalone (Reserve the abalone broth)
3 litres of water or more (for stove-top)
or 1.5 litres of water for pressure cooker

Instruction

Stove Top Method

1. Add all ingredients except abalone into the pot
2. Add in the required amount of water and reserved abalone broth into the pot
3. Bring to boil under high heat
4. When boil, lower the fire to medium and continue to let it boil for another 2 hr. Continue to add more water if required as water evaporate when boiling.

Pressure Cooker Method

1. Add all ingredients except abalone into the pot
2. Add in the required amount of water and reserved abalone broth into the pot
3. Select the soup option if using electric pressure cooker and cook for 59 mins.
4. Alternatively, follow pressure cooker instruction for cooking soup and cook for 59 mins
5. Add seasoning if necessary

Prosperity Steamed Red Grouper

家庭美味盛宴之年，夜饭：清蒸石斑鱼



Red Grouper
RM69.90/ KG

Ingredients

1KG Red Grouper Fish
2 Stalks Spring Onion
2 in Ginger
1 sudu kecil MAGGI® CukupRasa™
150 g Cabbage, mustard, salted
200 g Chopped Garlic
3 Bird's Eye Chilli
0.65 cawan Plum Sauce
4 sudu besar Lime Juice
2.5 sudu besar MAGGI® Oyster Sauce
2 sudu kecil MAGGI® CukupRasa™
1 sudu kecil Sugar
0.65 cawan Water
1 Stalk Spring Onion
1 sprig Red chili

Instruction

1. Pre-heat steamer, on a plate arrange spring onion and ginger.
2. Rub fish with MAGGI Cukup Rasa and put on top of the flat plate.
3. Steam fish for 15 – 20 minutes or until cooked.
4. In a bowl, add in all garlic mixture, and stir until well combined.
5. To Serve, pour garlic sauce on plate and top with fish. Garnish with spring onion and sliced red chili.

Lotus Seed and Red Date Sweet Soup

家庭美味盛宴之甜点：銀耳紅棗蓮子湯



Ingredients

Dried lotus seeds
Dried snow fungus (best during summer)
or dried wood ear fungus (best during winter)
Dried jujube (Chinese red dates)
Rock sugar

Instruction

1. Begin this recipe the day before. Soak the lotus seeds overnight in water and soak the fungus right before cooking until tender (15-30 minutes) and trim off the core.
2. Put the pre-soaked lotus seeds and fungus into a pot over high heat, add water until the contents are fully immersed plus two-fingers-worth (approximately 6cm).
3. Bring the pot to a boil, keep the water at a rolling simmer for 15 minutes, then add the dried dates.
4. Continue to simmer for at least 45 minutes, and remove from heat once all the ingredients are tender. The dates should be soft but still, hold their form.
5. Sweeten to taste using rock sugar.

Pan-Fried Nian Gao with Dried Fruits

家庭美味盛宴之传承：煎年糕



SINGLONG
Gold Cake
(300g - 550g)
Assorted
RM4.88 - RM7.88 each



HSS
Nian Gao
(150g - 550g)
Assorted
RM2.48 - RM11.98 each

Ingredients

100 g (3 1/2 oz.) sticky rice flour
150 g (5 oz.) rice flour
1 glass of water
100 g (1/2 cup) sugar
3 tbsp. lard
2 tbsp. cinnamon tree alcohol (or fruit alcohol)
100 g (3 1/2 oz.) dried fruit: jujube,
candied orange peel, dates, dried litchis

Instruction

1. Make a syrup with the water and sugar; let cool.
2. Combine the two flours; combine with the syrup and mix in the lard.
3. Once the mixture is smooth, flavor with the alcohol, then add the dried fruits.
4. Grease a pan that is 18 cm (7") round and 5 cm (2") high and pour in the batter. Steam for about 50 minutes. Let cool, unmold and serve.

Only available at Mercato & Cold Storage outlets in
Great Eastern Mall, Sunway Putra Mall, Pavilion KL, TRX KL, Solaris Mont Kiara, Island 88, Gurney Plaza, Suria KLCC

BUDDHA JUMP OVER THE WALL WITH BEACON CHICKEN

寶康海藻鸡佛跳墙

4
Pax

Golden Soup
金汤

Beacon Kampung
Seaweed Chicken
寶康甘榜海藻鸡

Braised
Abalone
红烧鲍鱼

Matsumake
Mushroom
雪山松茸片

Sea Cucumber
文禿海参

New Zealand Cod Fish Maw
新西兰鱈鱼胶

Japanese
Scallop
日本干贝

x1 Treasure Pot

RM268

- Terms & conditions apply
- All pictures shown are for illustration purpose only

BEACON SEAWEED CHICKEN'S
Specialized Formulated Quality Feed, Rich in Essential Nutrients and Wholesome



Golden Seaweed



Moringa Leaves



Probiotics



Hawthorn



Mulberry Leaf



Quantum Energy Water



No Artificial Colour
无色素



No Preservative Added
不添加防腐劑

DELICIOUS BEGINNINGS START WITH FRESH MEAT

Valid From : 27/12/24 – 16/1/25



OMEGA
Whole Chicken
RM12.88 kg

Local Whole Duck
RM15.88 / KG



OMEGA
Chicken Wing
RM9.88 / PKT

AUSTRALIA
Marinated
Lamb Shoulder
(250g)
Assorted
RM15.88 each



LACTO PLUS
Chicken Fillet
RM24.88 / KG

AQINA
Pineapple Chicken
RM13.88 / KG



OMEGA
Boneless
Skinless Breast
RM13.88 / PKT

Valid From : 17/1/25 – 12/2/25



Local Whole Duck
RM15.88 / KG



AUSTRALIA
Wagyu Shabu-Shabu
(185g)
RM48.88 each



JAPANESE
Wagyu Shabu-Shabu
(185g)
RM53.88 each



Kampung Chicken
Chicken Pieces
(800g)
RM18.88 each



ARGENTINA
Wagyu Shabu-Shabu
(185g)
RM33.88 each

NATURE'S SWEETEST GIFTS, FRESH AND JUICY

Valid From : 27/12/24 – 16/1/25



- | | |
|--|--|
| 1. RED BEAUTY
Mandarin Gift Pack
(2KG)
RM38.88 each | 4. AUSTRALIA
Cherry
(250g)
RM18.88 each |
| 2. KOREA
Strawberry
(250g)
RM34.88 each | 5. ZESPRI
Sungold Kiwi
5's
RM24.99 each |
| 3. Mandarin-Lokam
Premium
(L)
RM27.88 each | 6. SOUTH AFRICA
Jumbo Blueberry
(125g)
RM10.88 each |

Valid From : 17/1/25 – 12/2/25

- | | |
|---|---|
| 1. TAMBUN
Pomelo
RM26.88 each | 4. Oranges Navel
China (XL)
RM1.98 each |
| 2. Mandarin-Lokam
Premium
(M)
RM23.88 each | 5. Apple Fuji
China
(XL)
RM2.98 each |
| 3. Tangerine Emperor
(800g)
RM9.88 each | 6. White Peach
Gift Pack
(1.5KG)
RM 78.88 each |



BRIGHTEN YOUR TABLE WITH FRESH PRODUCE

Valid From : 27/12/24 – 16/1/25

1. CAMERON Hokusai (250g) RM2.59 / PKT
2. French Beans (300g) RM7.29 / PKT
3. White Button Mushroom (150g) RM5.59 / PKT
4. White Garlic RM13.90 / KG
5. CAMERON Asparagus L (200g) RM10.99 / PKT
6. CAMERON Strawberry Cherry Tomato (250g) RM6.99 / PKT
7. Broccoli RM3.29 / PCS
8. Lotus Root RM7.99 / KG

Valid From : 17/1/25 – 12/2/25

9. Carrot Australia (500g) RM2.90 / PKT
10. Lettuce Iceberg (400g) RM3.39 each
11. Cucumber-Japanese 3pcs RM6.29 / PKT
12. Potato-White Washed Australia (800g) RM8.80 / PKT
13. Arrow Root RM8.50 / KG

Valid From : 17/1/25 – 31/1/25

14. Enoki Mushroom (100g) RM0.99 / PKT
15. CHINA Leek RM15.88 / KG

PREMIUM FROZEN SEAFOOD FOR FESTIVE FEASTS

Valid From : 27/12/24 – 16/1/25

Sea Bass Whole
RM25.90 / KG

Whole Red snapper
RM49.90 / KG

Gold Pomfret
RM32.90 / KG

Sea Bass Slice
RM39.90 / KG

Red Snapper Slice
RM69.90 / KG

Tiger Prawn (XXL)
RM49.90 / KG

White Squid
RM44.90 / KG

Valid From : 17/1/25 – 12/2/25

COD Fish Slice
RM229.90 / KG

Fresh Norwegian Af
Salmon Fillet
RM88.90 / KG

Fresh Norwegian
Af Salmon Whole
RM54.90 / KG

Gold Snapper Slice
RM55.90 / KG

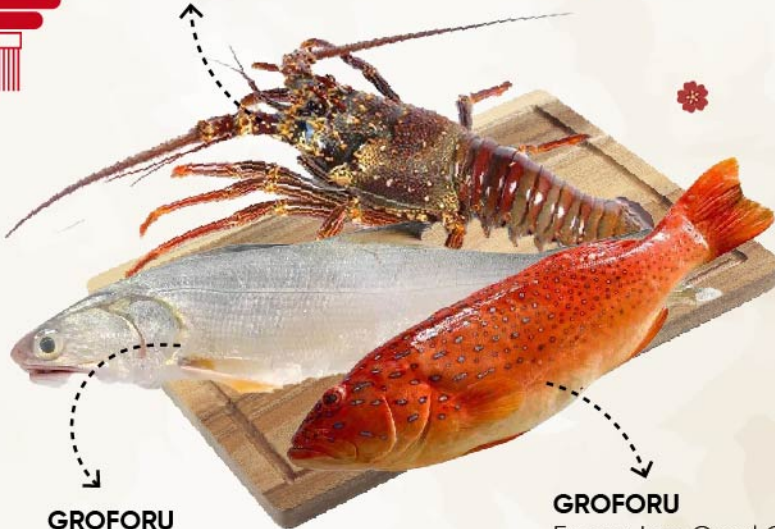
Whole Gold Snapper
RM38.90 / KG

King Crab
RM239.90 / KG

A SPLASH OF FRESHNESS FOR EVERY DISH

Valid From : 27/12/24 – 16/1/25

Frozen Lobster
RM139.00 / KG



GROFORU
Frozen Threadfin
(500g - 600g)
RM26.40 / KG

GROFORU
Frozen Leo Coral Grouper
(500g - 600g)
RM64.80 / KG

KANIKA
Cod Fish Block
(200g)
RM54.90 each



KANIKA
Sea Scallop
(200g)
RM24.90 each

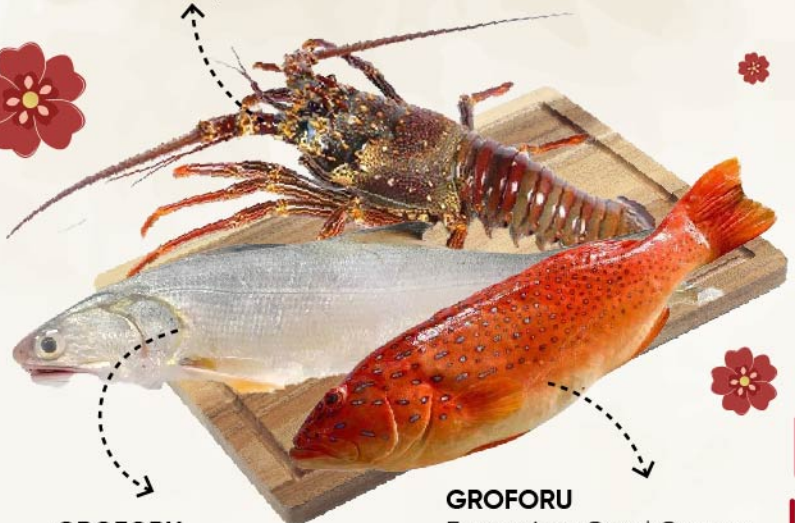
Valid From : 17/1/25 – 12/2/25

PESCA
Dory Fillet
(800g)
RM9.90 / KG



PESCA
Squid
Ring Skin On
(1KG)
RM9.90 / KG

Frozen Lobster
RM139.00 / KG



GROFORU
Frozen Threadfin
(500g - 600g)
RM26.40 / KG

GROFORU
Frozen Leo Coral Groupe
(500g - 600g)
RM64.80 / KG



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TANGKAPAN HASIL LAUT LIAR SABAH
WILD CAUGHT SEAFOOD

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- **Clean & Unpolluted Water for Healthy Fish**



Leopard Coral Grouper | Grouper | Red Snapper | Golden Snapper
Barramundi | Threadfin | White Pomfret | Chinese Pomfret
from 301gm-700gm
from RM 26.40 - RM 65.00

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Great Eastern Mall, Sunway Putra Mall, Pavilion KL,
 TRX KL, Solaris Mont Kiara, Island 88, Gurney Plaza



KLCC outlet



Delicious Moments Everyday



FOC

LEE KUM KEE Panda Brand Oyster Sauce (770g + 255g)

RM 9.28 /each



LEE KUM KEE Selected Light Soy Sauce (Twin Pack)

RM 12.88 /each



LEE KUM KEE 1-Step Ready Made Soup/Sauce

RM 3.48-5.48 /each



LEE KUM KEE Golden Dried Scallop Sauce

RM 54.88 /each

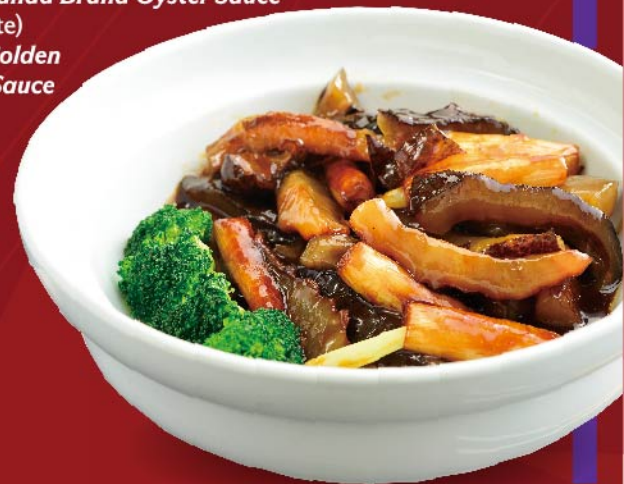
IMPERIAL SEA TREASURE

Ingredients

- | | | | |
|----------|---------------------------------------|--------|--|
| 1 kg | Dried sea cucumber, soaked & sliced | 6 tbsp | Cooking oil |
| 80 g | Dehydrated shiitake mushrooms, soaked | 4 tbsp | Lee Kum Kee Panda Brand Oyster Sauce |
| 450 ml | Mushroom water from soaked mushrooms | 1 tbsp | Sugar (or to taste) |
| 350 g | Chinese cabbage, quartered | 1 tbsp | Lee Kum Kee Golden Dried Scallop Sauce |
| 4 cloves | Garlic, crushed | | |

Method

- Lay the cabbage on the bottom of a pot and add 450 ml mushroom water. Simmer for 10 mins on low heat.
- Turn up the heat and add mushrooms, sea cucumber, and remaining mushroom water in the pot.
- Season with sugar and Lee Kum Kee Panda Brand Oyster Sauce. Bring to a boil, then lower to a simmer.
- On a separate pan, heat up the oil on high and cook the garlic cloves for 20 seconds or until lightly brown.
- Pour the garlic and oil into the pot and stir to combine.
- Cook on low-medium heat for another 30 minutes or until everything is soft. Garnish with Lee Kum Kee Golden Dried Scallop Sauce. Serve hot.



BUY & WIN CASH
up to **RM 88,000**
5 Dec 2024 - 29 Jan 2025

GRAND PRIZE X3

CASH RM18,888.00

CONSOLATION PRIZE X8

CASH RM1,888.00

WEEKLY PRIZE X11

CASH RM188.00 PER WEEK*

How to Join



PURCHASE
Purchase any Lee Kum Kee products worth RM18. (Retail/E-commerce)



RECEIPT
Take a photo or screenshot of receipt.



SCAN
Scan this QR Code or submit a clear photo of the completed receipt to **010-505 3358**.

*T&Cs apply. For 8 weeks.



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翠綠賀豐年



Bring health and harmony
to your reunion table with UrbanGrow
Celebrate with Pesticide-Free Goodness!



Baked Kale Chips 翠玉迎春脆

- Preheat oven to 175°C (350°F).
- Wash and dry kale leaves; remove stems and tear into bite-sized pieces.
- Toss kale with 1 tbsp olive oil and a pinch of salt.
- Spread evenly on a baking tray.
- Bake for 10–15 minutes, flipping halfway, until crispy.

Steamed Fish with Coriander 金玉满堂鱼

- Place fish on a plate and top with ginger, garlic, and chili.
- Steam for 8–10 minutes.
- Drizzle with soy sauce and sesame oil.
- Garnish with coriander and serve.



Coriander (10g)

RM 3



Curly Kale (160g)

RM 10.50

Other Available Vegetables: Baby Spinach, Swiss Chard, Kale, Green Coral, Romaine, Butterhead, Batavia, Arugula, Thai Basil & Sweet Basil

*Only available at Mercato Great Eastern Mall, Mercato Pavilion KL, Mercato Solaris Mont Kiara, Mercato Sunway Putra Mall, Mercato TRX.

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