



福和興

HOCK HOE HENG

美 食 是 我 们 相 遇 之 地

Eating Together Since 1978



SCAN TO
VISIT OUR
WEBSITE !

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SOCIALS

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hhhr.catering

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WHY CHOOSE US?

1

Save Time 时间

We take care of the preparation so you can better allocate tasks.

4

Our Experience 经验

Established since 1978, our longevity speaks for itself.

2

Save Manpower 人手

We take care of the preparation so you can better allocate manpower.

5

Lowest MOQ 订量

Minimum order quantity of \$100

3

Save Costs 成本

Enhanced efficiency will directly help with costs such as rental area, labour and even utility costs.

6

Handmade 手工

Our products are masterfully created and handmade from scratch according to our traditions and high standards.

HERO PRODUCT

TEOCHEW CRISPY PRAWN ROLL

PRODUCT CODE

H01

WEIGHT

1kg / 500g

INGREDIENTS

Shrimp, Water Chestnut, Pork, Eggs, Flour, Shallot, Garlic, Mix Spices, Beancurd Skin, Flavour enhancer (MSG).

CONTAINS

Shrimp, Eggs, Wheat, Soy

潮州虾枣

Commonly known as “Hei Zho”, our signature prawn roll is the pride of Hock Hoe Heng. The artful contrast of the water chestnut's crunch and the prawn paste's juiciness is why our fans keep returning for more. Everything is made from scratch according to our tradition and high standards.



POULTRY

TRADITIONAL BRAISED DUCK W CHESTNUT

栗子焖鸭

Chestnut is known to improves digestive health & increase brain functions, it's rare to find such a dish nowadays!

INGREDIENTS

Shrimp, Water Chestnut, Pork, Eggs, Flour, Shallot, Garlic, Mix Spices, Beancurd Skin, Flavour enhancer (MSG).

PRODUCT CODE

H02

WEIGHT

1/2 Duck ~900g



IMPERIAL HERBAL CHICKEN 药材焖鸡

Known to improves immune function, increases energy, and has anti-fatigue effect, we surely don't go stingy on the herbs!

INGREDIENTS

Chicken, Mix Herbs, Vegetable Oil, Flavour enhancer (MSG).

PRODUCT CODE

H03

WEIGHT

1/2 Chicken ~900g



PORK

HAKKA PORK RIBS W YAM

芋头排骨

This braised pork ribs with yam is a savoury yam dish made with yam and pork ribs. The yam is first cut into thin slices and fry till slightly brown. Then marinated pork ribs are fried with garlic oil. Stock is added to cook the pork ribs till soft before adding the yam. Continue to cook till pork ribs turn tender and sauce thickens to perfection.

INGREDIENTS

Pork Ribs, Yam, Mix Herbs, Vegetable Oil, Flavour enhancer (MSG)

PRODUCT CODE

H04

WEIGHT

800g



PRESERVED VEGETABLE W BRAISED PORK BELLY

梅菜扣肉

Mei Cai Kou Rou, a dish of braised and then steamed pork belly, holds a high position on the Chinese comfort food list. It's also a celebratory dish suitable for a Chinese New Year dinner or other special occasion.

INGREDIENTS

Preserved Vegetables, Pork Belly, Mix Spices, Flavour enhancer (MSG)

PRODUCT CODE

H05

WEIGHT

500g



BRAISED PORK BELLY

扣肉 (WITHOUT BUNS)

Tender and aromatic kong bak (braised pork belly) is sandwiched in between soft and pillowy lotus steamed buns to make Singapore /Malaysia kong bak bao or also known as gua bao in Taiwan.

INGREDIENTS

Pork Belly, Mix Spices, Flavour enhancer (MSG)

PRODUCT CODE

H06

WEIGHT

450g



VEGETABLE & DESSERT

PRODUCT CODE

H07

WEIGHT

800g

FOUR TREASURE STUFFED LETTUCE

四宝蔬菜

Braised for hours, be sure to taste every scent of flavour this simple vegetable dish contains. One of the least know dish you will ever encounter.

INGREDIENTS

Lettuce, Beancurd Roll
Mushroom, Dried Scallops,
Herbs & Spices

CONTAINS

Crustacea, Wheat, Soy



YAM PASTE WITH GINGKO NUTS

白果芋泥

Smooth, creamy yam paste, best topped off with fragrant coconut milk, its surely a sweet warm hearty dessert.

INGREDIENTS

Taro, Vegetable Oil, Sugar

PRODUCT CODE

H08

WEIGHT

500g / 1kg





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HOCK HOE HENG

EATING TOGETHER
SINCE 1978

自 1978 年，美食是我们相遇之地

TRADITION WITH MODERN CONVENIENCES

Our products are masterfully prepared and created by our chefs according to our traditions and high standards. We then freeze and pack them to preserve the goodness for your convenience.



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Product of Singapore

Manufactured by Hock Hoe Heng Restaurant