

summer hill
diy eats



EASY REHEAT

Fully cooked.

No stress.

Just plate it up.

SAVE ON DELIVERY

Fill your week

Keeps for 5 days

One week, One trip

**QUALITY COMFORT
FOR EVERYONE**

Single serves,

Family serves,

All occasions.



roast Kurobuta pork collar



beef ribeye roast



wagyu beef bourguignon



roast chicken



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family serves	\$	single serves	\$
beef ribeye roast (serves 4-5) Cape Grim grass-fed black & red angus beef mbs 2+ basted in garlic, thyme & rosemary butter	198	wagyu beef bourguignon Tajima Chuck MBS 4-5 cooked with tomatoes, olives & red wine.	59
+ porcini mushroom cream sauce + duck fat roasted potatoes + spring vegetables & slow roasted garlic confit		+ spring vegetables + truffled mashed potatoes	
roast Kurobuta pork collar (serves 3-4)	120	seared Batallé pork collar	42
+ brown buttered hazelnuts, sage & rosemary + duck fat roasted potatoes + spring vegetables & slow roasted garlic confit + creamy mustard sauce		+ brown buttered hazelnuts, sage & rosemary + spring vegetables + truffled mashed potatoes + creamy mustard sauce	
whole roast chicken (serves 2-3) antibiotic & hormone-free whole chicken	45	1/2 roast chicken antibiotic & hormone-free whole chicken	25
+ marinated with herb & garlic butter + house-made gravy + duck fat roasted potatoes + spring vegetables & slow roasted garlic confit		+ marinated with herb & garlic butter + house-made gravy + duck fat roasted potatoes + spring vegetables & slow roasted garlic confit	



Beef Ribeye Roast

1.5 hours before: Take beef roast out of the fridge to come to room temperature.

beef, potatoes & garlic confit

1. Preheat your oven to 200°C.
2. Place all items on a roasting tray.
3. Warm through in the oven for about 20 minutes.
Remove beef and garlic from oven and leave to rest for 10 minutes. (Toss potatoes and leave them in for another 5-10mins to crisp them up further.)

spring vegetable medley

1. Remove from packet and spread on a plate. Warm in the microwave for 2 minutes on med heat. (Should be served just slightly warm.)

porcini mushroom cream sauce

1. Remove from packet and warm the sauce up in a saucepan or for 4-5 mins on med-high heat in the microwave.

enjoy your meal!

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Kurobuta Roast Pork Collar

1 hour before take pork out of fridge to come to room temperature.
Alternatively, remove pork from packet and warm for
10 minutes at med heat in an 800W microwave

pork collar

1. Preheat your oven to 200°C.
2. Place on a roasting tray.
3. Warm through in the oven for about 20 minutes. Remove pork from oven and leave to rest for 10 minutes. (Toss potatoes and leave them in for another 5-10mins to crisp them up further.)
4. Slice pork (thin slices or thick steaks depending on your preference) before serving.

brown buttered hazelnuts, sage & rosemary

1. Warm in a saucepan or warm for 1 minutes on med-high heat in the microwave, stirring occasionally.
2. Scatter on the sliced pork before serving.

spring vegetable medley

1. Remove from packet and spread on a plate. Warm in the microwave for 2 minutes on med heat. (Should be served just slightly warm.)

creamy mustard sauce

1. Remove from packet and warm the sauce in a saucepan or for 4-5 minutes on med-high heat in the microwave, stirring occasionally. Add a little water if it gets too thick.

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Single-Serve Batallé Pork Collar Steak

pork collar

1. Preheat a frying pan or grill.
2. Open pork and drizzle with 2 teaspoons of oil.
3. Sear pork on both sides till golden brown and warmed through. (Pork is already cooked through)
4. Slice pork (thin slices or thick steaks depending on your preference) before serving with hazlenuts scattered on top.

brown buttered hazelnuts, sage & rosemary

1. Warm in a saucepan or warm for 1 minutes on med-high heat in the microwave, stirring occasionally.
2. Scatter on the sliced pork before serving.

spring vegetable medley & mashed potatoes

1. Remove from packets and spread on a plate/bowl.
2. Warm in the microwave for 2 minutes on med heat for vegetables, 3 minutes on med heat for mashed potatoes. (Vegetables should be served just slightly warm.)

creamy mustard sauce

1. Remove from packet and warm the sauce in a saucepan or for 4-5 minutes on med-high heat in the microwave, stirring occasionally. Add a little water if it gets too thick.

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Single-Serve Wagyu Bourguignon

Wagyu Beef

1. Remove meat and sauce from packet and combine in a microwave safe dish. Reheat in an 800w microwave on medium heat for 4-6 minutes.
2. Alternatively, warm up in a pot on the stove. Add a little water if the stew begins to dry up.
3. Remove from packet and slice meat before serving.

Spring vegetable medley & mashed potatoes

1. Remove from packets and spread on a plate/bowl.
2. Warm in the microwave for 2 minutes on med heat for vegetables, 3 minutes on med heat for mashed potatoes. (Vegetables should be served just slightly warm.)

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Roast Chicken

1 hour before: Take chicken out of the fridge to come to room temperature
Alternatively, remove chicken from packet and warm for
3 minutes at med heat in an 800W microwave

chicken, potatoes & garlic confit

1. Preheat your oven to 200°C.
2. Place all items on a roasting tray.
3. Warm through in the oven for about 15 minutes. (Toss potatoes and leave them in for another 5-10mins to crisp them up further if desired.)

spring vegetable medley

1. Open onto a plate and warm in the microwave for 2-3 minutes on med heat. (Should be served just slightly warm.)

gravy

1. Warm the gravy in a saucepan or warm for 4-5 mins on med-high heat in the microwave.

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