



# Lee Kum Kee Culinary Catalogue

FROM ASIA TO ANY KITCHEN



FROM ASIA TO ANY KITCHEN  
VIA THE LEE KUM KEE  
FLAVOUR EXPRESS

At Lee Kum Kee, our story always begins with flavour. We know that few things are as memorable as a delicious meal prepared with care and shared with loved ones. And we've been helping people make and share memorable meals since 1888, always with a tradition of unbeatable quality, consistency and of course, flavour.

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With over 135 years of heritage rooted in Asian cuisine, our business is always focused on preserving the traditions and authenticity of Chinese and Asian recipes and ingredients. However, we also believe that good food, good ingredients, and good flavours are in fact universal, without borders. And as more people become captivated by the cuisine of China, we're gradually shifting from a mindset of rigidly preserving culture to diffusing it.

Our new goal is to share our expertise, collaborating with chefs and operators so that the beauty and versatility of our products can be fully realized. We make over 200 varieties of outstanding sauces and condiments, and each one is a unique opportunity to bring creativity, ideas, and goals to life, in as many different directions as possible.

Try to imagine the flavours of authentic Asian cuisine, in any kitchen or application across the world. What could that look like?

For example,

**Char Siu tacos in Bali?**

**Mapo Tofu pizza in Mandalay?**

**Oyster sauce finished Beef Bourguignon in Bangkok?**

For us, this new potential is as exciting—and limitless—as it gets. Today, we're winding through the land on a culinary adventure aboard the Lee Kum Kee Flavour Express, from Asia to any kitchen in the world one delicious stop at a time, always adding flavour.

As a foodservice professional, you're invited along on the journey. Here you'll find examples of our expansive portfolio of products, beginning with foundational products like oyster and soy sauces, to multi-purpose and specialty sauces that enhance, elevate, and inspire you to express yourself. At every stop, we're there as a trusted, collaborative partner, empowering chefs and operators to break new ground with our wide range of convenient solutions exclusively made for your business needs. Together, we can delight consumers with delicious Asian-influenced meals, in restaurants or on-the-go around the world.

**We cordially invite you along on the Lee Kum Kee Flavour Express adventure.**





# OUR STORY

Lee Kum Kee was established in 1888 when its founder Mr. Lee Kum Sheung invented oyster sauce in Nanshui, Zhuhai, Guangdong Province of China. Since then, Lee Kum Kee has become a household name around the world, upholding a tradition of unbeatable quality, consistency and flavour.



# GLOBAL PRESENCE

Lee Kum Kee’s headquarters is located in Hong Kong, China, with manufacturing facilities in China, Malaysia and the United States with more than 6,000 employees worldwide. The largest production base in Xinhui occupies 1.33 million square metres of land. This wide reach helps us stay on top of the latest food trends and provide chefs and operators with the flavours that customers crave.



Watch our Sustainable Recipe for Success video.

# HOW WE ARE GUIDED

As a trusted global leader in Asian sauces and condiments, we substantiate the core values of “Pragmatism”, “Integrity”, “Constant Entrepreneurship”, “Si Li Ji Ren” (Considering Others’ Interests), “Benefitting the Community”, and “Sharing Fruits of Success” in every aspect of our business operations.

We take our work very seriously, so chefs and operators can put their trust in us. Every item we painstakingly create is informed by the pillars of our brand:

## CULINARY EXPERTISE AND INNOVATION:

Need insights, inspiration, or expertise? We are ready to partner with you. Our research and development teams have deep expertise in regional Asian flavours, fermentation, and flavour layering. Depending on your needs, Lee Kum Kee offers custom manufacturing capabilities that can elevate your menu.

## COMMITMENT TO QUALITY AND SUSTAINABILITY:

We have a zero-tolerance policy when it comes to quality control, and we’re just as committed to sustainability. In fact, Lee Kum Kee was the first company in the global fermented food industry to have received LEED certification for its energy-efficient production base in China.

That means you can be confident in the high quality of our products and know that we’re equally concerned about leaving the world a better place for future generations.







## OUR COMMITMENT TO SUPERIOR QUALITY, FROM FARM TO FORK... AND BEYOND

Quality is our long-term commitment. Our unique manufacturing philosophy is one of stringent quality control starting at the source of where ingredients are grown and continuing through every stage of the process until our products reach customers, from farm to fork. That means you can be confident that you are offering your customers the very best with every dish.

### IDEAS

We're always listening to and finding inspiration in consumers' voices, and we strive to think ahead to develop products that will benefit operators and delight consumers.

### PRODUCT

We use the formula  $100-1=0$  to illustrate how serious we are about perfection in every bottle. Our Zero Tolerance Quality Philosophy requires that all production processes meet multiple global food safety standards.

### PROCESS

In our business, there is no room for shortcuts. To maintain these flawless standards, we work alongside our farmers, employing state-of-the-art technology and dedicated quality controllers, all the way through to production.

### AUTHENTICITY

As the original creator of Oyster Sauce, our reputation depends on strict production, which also ensures superior taste that makes classic recipes delicious from generation to generation, but also carries flavors through into new applications.

### BRC CERTIFICATION

We are proud to have received a Grade A certification for more than ten years under the British Retail Consortium, a global standard for food safety.



### SPACE FOOD

Because of our relentless dedication to superior product quality and consistency, we're actively involved in researching and developing delicious flavours and condiments for use in space programs. In 2012, Lee Kum Kee was appointed as an "Official Partner of China Space Industry," having successfully passed the quality, safety, and taste tests of the Chinese Space program. In addition, Lee Kum Kee products were used by astronauts on the "Shenzhou 9," "Shenzhou 10," and "Shenzhou 11," spaceflight in 2012, 2013, and 2016 respectively.



# TODAY'S TRENDS IN FOOD, FOR THE WORLD AND FOR SOUTHEAST ASIA

We strive to gain a deep understanding of the latest trends in eating, dining, and consumer life in general, not only for the world at large, but regionally as well. That means you can rest assured that Lee Kum Kee products aren't only delicious, they speak directly to current trends happening both at the macro and micro level, so foodservice operators can satisfy their customers' preferences.

During the last several years, the world has changed; we are seeing that reflected in food and beverage choices. Here are several important trends impacting Southeast Asia, along with a few potential solutions for foodservice:

## BE A HEALTHIER CHOICE

Across the globe, consumers are very interested in health and wellness; there's a constant balancing act between finding food that tastes good and will help them meet their goals. Interest in food safety and transparency, combined with increased seriousness in health, wellness, and hygiene means that consumers are focused on nutrition more than ever, while not willing to sacrifice flavour.

*The Health and Wellness Foods market in China is forecast to reach a projected market size of US\$211.8 Billion by the year 2030. [Source: Global Health and Wellness Foods Market Report 2022]*

## ■ LEE KUM KEE SOLUTION

Lee Kum Kee Solution: Lee Kum Kee offers a reduced salt oyster sauce that chefs and operators can keep on hand in addition to their regular oyster sauce to meet the needs of guests with certain health preferences. And our slow cooked products, especially XO Sauce, add spectacular flavour, even in small amounts.

## CONVENIENCE CONSCIOUS/TAKEOUT AND DELIVERY

By now, it's clear that the world is a busier place but no matter what, with this mega trend, consumers still crave flavour. Busy consumers seek out delicious food that's easy to assemble or already prepared to help manage quality of life, causing a huge surge in takeout and delivery. And operators need convenient and flavourful solutions, too, so they can cater to those needs with simplified labour and high-quality offerings.

*It's projected that the ASEAN food delivery market will rise from \$2B in 2018 to \$8B in 2025. [Source: <https://theaseanpost.com/article/food-delivery-rise-asean>]*

## ■ LEE KUM KEE SOLUTION

Our versatile Seasoned Soy Sauce is ready to go out of the bottle, at the table and back-of-house, where many find it easier to work with because it is perfectly balanced.

Beyond that, Lee Kum Kee offers a variety of ready-to-use sauces that satisfy with deep, memorable flavour in any format.

## BIG, BOLD TASTE EXPERIENCE/WIDER TASTE REPERTOIRE

This mega trend stems from adventure, found in the layering of flavours, textures, aromatics, and unique ingredients that thrill the senses. Satisfy your customers' desires for bold, spicy offerings, and the demand for sophisticated, stimulating flavour and texture combinations. .

*"An up-and-coming emergence of gourmet version of western foods, i.e. gourmet burger joints and smokehouses (i.e., beef brisket), especially in Jakarta area. Western food influence also manifests in fusion of western flavours/ingredients with Indonesian ingredients/flavours - e.g., adding truffle or premium cheese." [Source: Home-cooking & Eating Consumer Needs & S&C Category Landscaping Part 1a: Desk Research – Indonesia October, 2022]*

## ■ LEE KUM KEE SOLUTION

Looking for a sumptuous sauce that elevates and impresses, or would you like to make a good menu even better? Look no further than our famous XO Sauce, made with ultra-premium ingredients that wow right out of the bottle with their magical flavour.





# OYSTER SAUCES

The first version of oyster sauce began as a happy accident in 1888 when Mr. Lee Kum Sheung, founder of Lee Kum Kee, got distracted while cooking oyster soup. When he returned to the pot, his clear oyster broth had turned into a delicious, irresistible, thick sauce that's now famous and used all over the world in Eastern and Western cuisines. Our oyster sauces offer well-rounded, complex flavours and a satisfying umami taste, the perfect balance of sweet and savoury.

Featured use : "When I created the signature dish of the Black Pearl's limited menu, "Pork Belly with Cinnamon Sauce," I chose to use a 5-cm thick pork chop instead of regular ribs.

After frying until fragrant, I marinate it with a special sauce, and the Lee Kum Kee premium oyster sauce was the KEY of the sauce.

Its unique satisfying umami taste can penetrate into the meat fiber in an instant, it can make the meat juicy and tender, and also offer perfect balance of sweet and savoury flavour for this dish."

- Executive Chef Fang Yuxiang, Dongfang Rongyan (Black Pearl One-Diamond Restaurant)



## PREMIUM OYSTER SAUCE

Based on the secret recipe invented in 1888, it is renowned for its naturally pure oyster flavours with a savoury, balanced taste. Made by chefs for chefs, we use a slow cooking process with close attention to preserve and refine the rich flavour of real oysters, to create a superior all-purpose sauce that elevates any dish with its very special, even magical flavour. It is the masterpiece of oyster sauces.



### CHEF TIPS

- A premium kitchen essential for cooking premium ingredients
- Use sparingly, just a small amount showcases any dish
- Round and balanced oyster umami, enhance the richness of ingredients and build a more complex flavour

### APPLICATION IDEA

- Heritage mushroom such as Matsutake, Morel, or King Oyster
- Abalone
- As a dipping sauce



*Details Matter: Lee Kum Kee Oyster Sauce uses oyster extracts made from 100% genuine fresh oysters, processed on the day of harvest. [Source: Lee Kum Kee Oyster Sauce Fact Book, 2018]*



## PANDA BRAND OYSTER SAUCE

A best-selling and cost-effective oyster sauce made with oyster extract from simmering mature, well-nourished oysters to preserve their savoury flavour. It is a robust sauce with a deep colour and thick texture, ideal for marinades, stir-fries, braises, stocks, and more.



### CHEF TIPS

- Use to add depth and umami appeal to any recipe, inside or outside of traditional Chinese dishes
- Add sauce towards the end of the cooking process to maximize oyster flavour
- Gives a professional finish to any dish
- Enhances ingredients without overwhelming it

### APPLICATION IDEA

- Stir-fries
- Marinades
- Pizza, pastas and noodles



*History in the Making: In 1972, the Chinese government's gifts of two giant pandas to the United States attracted worldwide attention. Amidst this "Panda craze", Lee Kum Kee launched Panda Brand Oyster Sauce, a new product with a relatively mellow flavour. It has since become one of the most popular oyster sauce products in overseas mainstream markets. [Source: Lee Kum Kee Oyster Sauce Fact Book, 2018]*

*Featured Use: Ms. Kim Soo Jin, President of the Food and Culture Academy, Korea, uses Lee Kum Kee Oyster Sauce on a regular basis when preparing Korean stews and side dishes. "The flavour of oyster sauce is amazing," she affirms. [Source: Lee Kum Kee Oyster Sauce Fact Book, 2018]*





## REDUCED SALT OYSTER SAUCE

A version of our very popular sauce made with mature, well-fed oysters. It delivers the same excellent umami taste, but with the sodium content reduced by at least 25%\* to align with modern eating trends and cater to dietary restrictions. Less sodium, just as much savoury flavour, and always perfectly balanced right out of the bottle.



### CHEF TIPS

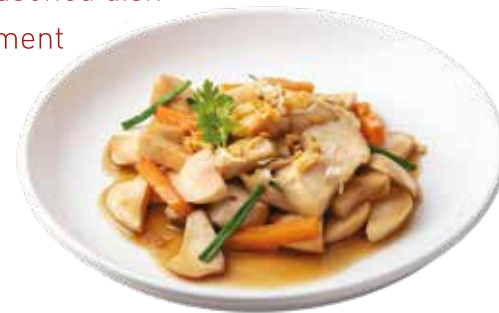
- This sauce is less salty, therefore less likely to overwhelm a seasoned dish
- Can be used out of the bottle to existing recipes without adjustment
- Makes an ideal base for other sauces

### APPLICATION IDEA

- Marinades
- As a dipping sauce
- Noodles

*Details Matter: "Lee Kum Kee continuously refines the art of oyster sauce making through selection of fresh oysters, oyster sauce simmering and flavour formulation. Simmering each drop with heart, Lee Kum Kee oyster sauce inherits the authentic flavour that has been century-old." [Source: Lee Kum Kee Oyster Sauce Fact Book, 2018]*

*\* Check your local market for more details*



## VEGETARIAN OYSTER FLAVOURED SAUCE

Robust and velvety smooth in texture, our vegetarian version of oyster sauce harnesses the umami taste of shiitake mushrooms, for a balanced sauce that has just the right amount of sweet and salty. This sauce is made without MSG, enhancers, or preservatives and supports a wide range of diets and trends, from plant-based to healthy eating and everything in-between.



### CHEF TIPS

- Consider this sauce a chef shortcut to adding depth and flavour
- Supports restrictive diets and enhances dishes of any style
- Works with all types of cuisine

### APPLICATION IDEA

- Tofu and other plant-based proteins
- Slow-cooked vegetables such as tofu stew, mushroom bourguignon, and braised cabbage
- Dipping sauces and dressings



## OYSTER SAUCE (NO MSG ADDED)

Smooth and flavourful, made with oyster extract from simmering mature, well-fed oysters to retain their flavourful qualities, this sauce is made without added monosodium glutamate to align with trends that focus on modern lifestyles and ingredient transparency.



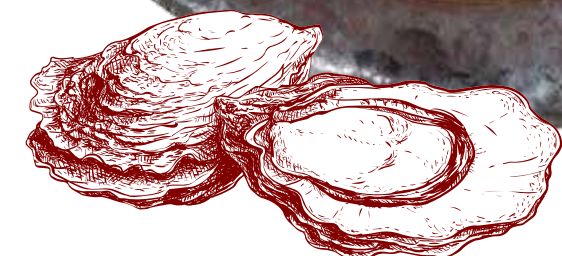
### CHEF TIPS

- Adds richness and depth of flavour to any dish
- Its thick texture is perfect for quick marinades at a moment's notice
- Adds umami to a wide variety of dishes, not just traditional Chinese ones

### APPLICATION IDEA

- Stir-fries
- Dipping sauces and glazes
- Marinades

*Featured Use: According to a 2019 review in Comprehensive Reviews in Food Science and Food Safety, some people have reported sensitivity and reactions after eating foods containing MSG. Therefore, many restaurateurs keep no-MSG-added products on hand to meet customer preferences. (<https://www.eatingwell.com/article/283965/the-msg-myth-are-there-really-side-effects/>)*





# SOY SAUCES

With Lee Kum Kee, it's easy to add an extra layer of rich flavour to any menu part. Our commitment to producing the finest, naturally brewed soy sauces you can find uses a combination of traditional method and state-of-the-art technology. The result is the best of both worlds: a balanced, versatile ingredient that is delicious on its own, and wonderfully complex in any recipe you can dream up. As you plan your menus, don't limit soy sauce to only stir fries; there's so much more it can do.



## SEASONED SOY SAUCE FOR SEAFOOD

A high-quality vegan soy sauce that is already balanced for immediate use. Originally intended as a finishing touch for traditional Cantonese steamed fish, this all-purpose sauce is brewed and blended with a secret recipe, letting the sweet taste of fermented soy shine through. Contemporary chefs are now discovering its usefulness across their menus as a balanced, ready-to-use addition to your inventory.



### CHEF TIPS

- Use wherever the sauce will not be cooked further, as a topping
- Has the quality and taste of a compound sauce in one bottle
- Unlike other soy sauces which need balancing out, this product is ready to use

### APPLICATION IDEA

- Ready-to-use and balanced
- As a dressing or on eggs
- Complements seafood, as well as vegan and vegetarian dishes



*History in the Making: "Lee Kum Kee pioneered the production of Seasoned Soy Sauce for Seafood in 1996. This breakthrough, which involved the simplification of sophisticated sauce making processes, enables customers to achieve restaurant-quality home cooking in a convenient way." (Source: Lee Kum Kee Soy Sauce Fact Book, 2018)*



## PREMIUM LIGHT SOY SAUCE

An authentic Cantonese-style soy sauce that is naturally fermented under sunlight for 3-6 months with premium whole non-GMO soybeans for superior taste, aroma, texture, and colour. To align with healthy lifestyle trends and the demand for transparency in food ingredients, this sauce is made using according to high industry standards without any added preservatives. This well-rounded soy sauce is reliable, consistent, and balanced with a taste customers love.



### CHEF TIPS

- Use light soy sauce liberally and often, in stir-fries, in marinades, and to season sauces and soups. Light soy sauce is a staple seasoning—like salt, pepper, or sugar.

### APPLICATION IDEA

- Stir-fries
- Dipping & topping
- Marinades



*"The trend for Asian foods is growing, as consumers all across the world are becoming more experimental in their food choices, demand for Asian cuisines such as Chinese and Japanese foods are gaining huge popularity across the world." (Source: <https://www.fortunebusinessinsights.com/soy-sauce-market-102857>)*





## REDUCED SALT LIGHT SOY SAUCE

A healthier choice in the kitchen without sacrifice of flavour. With at least 25%\* reduced sodium content, this well-rounded, umami-rich soy sauce still retains its fermented flavour and is easier for some chefs to use as an all-purpose sauce.



### CHEF TIPS

- Use as traditional soy sauce, without the concern for overwhelming the dish
- Excellent for working with other naturally salty ingredients
- Good for use right out of the bottle, add to oyster sauce as-is for a balanced sauce

### APPLICATION IDEA

- Everyday use
- Dips and sauces
- Marinades
- Roasted vegetables
- Dressing



*History in the Making: "Soy sauce has its roots in "jiang," a meat-based fermented sauce traditionally produced exclusively for the Chinese imperial family. When it was found that soybeans could replace the meat to create an equally delectable flavour, the condiment became widely popular among ordinary people." (Source: Lee Kum Kee Soy Sauce Fact Book, 2018)*

*\* Check your local market for more details*



## GLUTEN-FREE SOY SAUCE

Specialized or restricted diets can pose a challenge for diners and chefs, so we developed a gluten-free option that operators can trust. Made in the same style as Lee Kum Kee's signature premium Light Soy Sauce, but formulated without gluten or wheat. Stringent quality control oversees every step of the process; the result is a rich, clear, perfectly crafted soy sauce that brightens everything it touches, similar to Japanese varieties such as tamari.



### CHEF TIPS

- Use anywhere light soy sauce is needed.

### APPLICATION IDEA

- Seasoning and marinades
- Dressings and stir-fries
- Dips and sauces



*Details Matter: "Lee Kum Kee has more than 100 quality control professionals on the staff of its soy sauce manufacturing plant. An average batch of soy sauce is subject up to more than 200 routine checks and 900 item-based food safety tests during production." (Source: Lee Kum Kee Soy Sauce Fact Book, 2018)*



## SESAME OILS

A traditional Chinese ingredient, sesame oil is a workhorse in the kitchen. Whether used in a marinade for proteins or to coat noodles, this distinctive and flavourful oil adds a subtle yet delightfully complex, toasted, and nutty sesame aroma and flavour. It's the perfect addition to mainstream applications like dressings and marinades.





## PURE & BLENDED SESAME OIL

Pressed from premium-grade whole sesame seeds; we utilize eight steps of oil extraction in order to craft the absolute purest flavour and longest-lasting aroma. Every drop is sublimely rich, clean but with an earthiness that captivates and enhances whatever it touches. Powerful but delicate, it's also vegan-friendly, which aligns with trends toward plant-based eating and healthy lifestyles.



### CHEF TIPS

- This low-temperature oil is best used in cold dishes, low temperature stir-fries, and as a finishing oil
- Acts as a wonderful crossover ingredient, even as a secret ingredient to level up dishes
- Ready to go right out of the bottle, no need for balancing

### APPLICATION IDEA

- As a marinade for plant-based proteins and meats
- As a base for a wide variety of sauces, as well as dressings for cold noodle dishes
- As a finishing touch on grilled flatbreads or soup



*Details Matter: Sesame is poised for growth. The global sesame seed oil market is expected to gain market growth between 2021 to 2028. Data Bridge Market Research analyses the market to account from USD 0.35 billion from 2020 to USD 0.52 billion by 2028, growing at a CAGR of 5.3%. [Source: <https://www.databridgemarketresearch.com/reports/global-sesame-seed-oil-market>]*



## CHILI & CONVENIENCE SAUCES

At Lee Kum Kee, we pride ourselves on uncompromised quality and craftsmanship in all of our products, and our convenient, one-bottle solutions are no different. From tasty to tantalizing and practical to prized, each one of our products brings authentic Asian taste to the menu. Many of them are simply delicious right out of the bottle or can be used to add sophisticated flavour that captivates from the very first bite. Whether you want to enhance, elevate, or be inspired to express your personal culinary style, there's something for every need.





## HOISIN SAUCE

Made from soybean paste, dried garlic, and salted chili pepper, this glossy-red, lustrous, multi-purpose condiment offers a harmonious balance of sweet, tangy, and umami and is delicious right out of the bottle.



### CHEF TIPS

- Not recommended for high temperature, long duration cooking
- It's an excellent way to introduce Asian flavours to new audiences
- Versatile and adds colourful appeal to dishes

### APPLICATION IDEA

- As a dipping sauce for lettuce wraps
- As a topping for Peking duck, pho and noodle dishes
- Perfect for fusion, East-meets-West cuisine



*Featured use: Hoisin sauce is originated from "triumphant" sauce (which sounds similar to "seafood" in Chinese). The Hakka people liked to use this for preparing fish for banquets, evolving into the unique sauce we call Hoisin Sauce. (Source: Lee Kum Kee Other Sauce Fact Book, 2018)*



## CHAR SIU SAUCE

An irreplaceable, must-have sauce for making Chinese Char Siu, this barbecue sauce is salty, rich, and fragrant with a sweet honey flavour. It's made with high-quality soy sauce, soybean paste, honey, spices, and touch of malt syrup which caramelizes beautifully under heat. Originally engineered for roast pork, this sauce makes an excellent glaze or marinade, elevating the quality of any dish.



### CHEF TIPS

- Use as an effective flavour base for marinades
- This is the only sauce you need for traditional char-siu pork
- Rosy hue mimics the colour of hot coal roasted meat

### APPLICATION IDEA

- A classic condiment for signature Chinese dish Char Siu
- Also perfect for BBQ, stir-frying, and baking
- Roasted vegetables



*Char Siu is a popular way to flavour and prepare barbecue pork in Cantonese cuisine involving strips of seasoned pork basted in a sweet red sticky glaze before cooking. Originating in Guangdong, China, Char Siu typically comes with a starch, whether inside a bun, with noodles, or with rice in fast food establishments, or as a centerpiece main dish in traditional family dining establishments. In ancient times, wild boar and other available meats were available to make char siu. However, in modern times, the meat is typically a shoulder cut of domestic pork, with a mixture of honey, five-spice powder, red fermented bean curd, dark soy sauce, hoisin sauce, optional red food coloring and sherry or rice wine. (Source: <https://www.eatflavorly.com/char-siu-south-east-asias-answer-to-barbecue-pork/2/>)*



## PLUM SAUCE

Bright, tangy, and irresistible, Plum Sauce is made from premium preserved Chinese plums, ginger, and chili peppers, without any added MSG, flavouring, or colours. Because it is sweet and salty at the same time, it's a match made in heaven for stir-fries and as a dip for Cantonese roasted duck, Chinese BBQ, egg rolls and other appetizers.



### CHEF TIPS

- Use as a fruit-forward honey substitute
- Suitable for plant-based menu items and vegan-friendly cuisine
- Works in unexpected ways, from desserts to dipping sauces to add depth and complexity

### APPLICATION IDEA

- As a glaze for roasted meats
- In a salad dressing
- In desserts, such as cheesecake or roasted fruit



*Featured Use: Located inside the extravagant Wynn Palace Complex in Macau, Wing Lei Palace serves up a masterclass in Cantonese cooking. Its signature dishes, such as the crispy sea cucumber filled with minced shrimp and roasted goose with plum sauce, are fit to match its bejewelled interior. (Source: <https://www.theworlds50best.com/stories/News/asia-50-best-restaurants-2023-list-in-pictures.html>)*



## XO SAUCE

After it was invented by the talented chefs at the Hotel Peninsula Hong Kong, Lee Kum Kee started bottling this glorious condiment. Only the most exclusive, superior ingredients are utilized: scallops, shrimp, and shrimp roe, cooked slowly and carefully in oil as a confit; this refines the smoky, savoury, uniquely umami flavours that make the sauce famous.



### CHEF TIPS

- Transforms even the most basic ingredients into something exquisite
- Elevates simple cooking techniques
- Lends itself well to fusion cuisine, as well as Eastern and Western fare

### APPLICATION IDEA

- Steamed eggs
- Boiled vegetables



*History in the Making: XO Sauce originated in Hong Kong in the 1980s and was named after XO Cognac, the highest level of brandy, meaning "Extra Old". This instantly associated the sauce with age, prestige and decadence. Lee Kum Kee's iconic version is the very best of land and sea in one delicious product. (Source: Lee Kum Kee XO Sauce Storybook, 2018)*





## SESAME PASTE

A smooth, full-bodied paste made with carefully selected sesame seeds ideal for adding substance and fragrant, earthy flavour to dishes from every type of cuisine. High-quality sesame paste comes from roasting the seeds properly and grinding them to a paste without the use of additives. Lee Kum Kee maintains strict quality assurance to prevent peanut cross contamination.



### CHEF TIPS

- Use sesame paste as a nut-free alternative to nut butter
- Chinese sesame paste is roasted and has more flavour, but makes an excellent stand-in for tahini
- A little water, stirring, and some patience helps loosen the paste into a sauce

### APPLICATION IDEA

- Salad dressings and sauces
- Noodle dishes
- Dips
- Breads and pastries

*Featured Use: Spring Moon's Chinese cuisine executive chef Lam Yuk Ming debuts a new addition to the menu: Sesame Paste Mochi Mooncakes. Inspired by chef Lam's nostalgic childhood treat of steamed sesame and lotus seed paste buns, this distinctively Hong Kong-inspired mooncake features an aromatic peanut, sesame and lotus-seed paste filling with a chewy mochi centre. [Source: <https://www.lifestyleasia.com/hk/dining/food/best-mooncakes-mid-autumn-festival-hong-kong/>]*



## CHILI BEAN SAUCE

Also known as Doubanjiang, this is a tantalizing essential ingredient sauce full of intense umami appeal, made with high-quality peppers and fermented broad beans. It has a lingering mild spiciness and an incomparable tanginess that customers find very approachable. This craveable sauce works beautifully with stir-fries, pastas, sauces, dressings, and spreads.



### CHEF TIPS

- Just spicy enough, but not overwhelming
- Intensely savoury
- Elevates plant-based dishes to add depth and flavour

### APPLICATION IDEA

- Stir-fries and spicy dishes
- Dipping sauces
- Classic Chinese favourites like Kung Pao chicken, Mapo Tofu, Chongqing hot pot, or fish fragrant eggplant

*History in the Making: Lee Kum Kee Chilli Bean Sauce travelled with the astronauts of the Chinese Spacecraft Shenzhou 10 into space, accompanying their every meal. [Source: Lee Kum Kee Chilli Fact Book, 2018]*



## FINE SHRIMP SAUCE

A bold sauce made with one of our most important proprietary ingredients, fermented shrimp. We do not use any artificial colours, preservatives, or MSG, but only salt and selected silver shrimp which undergo a traditional fermentation in greenhouses, to ensure there are no impurities. As one of the most common seasonings in China's coastal areas, Hong Kong, South Korea, and Southeast Asia, this is one ingredient that can help you express more creativity in the kitchen.



### CHEF TIPS

- Both savoury and fragrant, can very quickly enhance the taste of food
- A small amount adds interest and bold flavour to a stir-fry or pasta sauce
- Pairs nicely with pork or red meat, like surf and turf

### APPLICATION IDEA

- Roasted meats
- Marinades
- Spareribs or stir-fries

*Details Matter: Fine Shrimp Sauce is manufactured in accordance with international production accreditation standards, including the HACCP (Hazard Analysis and Critical Control Points) system for food safety; the ISO9001 quality management system; the ISO22000 food safety management system; the BRC Global Standard for Food Safety and also GMP (Global Manufacturing Practice) requirements. [Source: Lee Kum Kee Other Sauce Fact Book, 2018]*







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