



FOOD SERVICE

Your Local Culinary Expert

FROM TRADITION TO INNOVATION

Trusted local culinary expert
for Malaysia's diverse food scene

A DELICIOUS
SPECIAL
RECIPE OVER

30

DISHES



THE ART OF FLAVOR

Mastering Korean Sauces and Asian Pairings

CRAFTING THE HEART OF FLAVOR

Unlocking the secrets behind the taste of Asia.





FROM CHILDHOOD SMILES TO CULINARY BRILLIANCE

Born in 2018, another division under MAMEE-Double Decker Distribution (M) Sdn Bhd, we set out with a bold vision: to become the trusted local culinary expert for Malaysia's diverse food scene. Hotels, restaurants, cafes, manufacturers, caterers – wherever the magic of food happens, MAMEE Food Service is there, empowering culinary dreams with quality, innovation, and passion. Quality you can savor, safety you can trust. It's not just an obsession, it's our promise.

Our certifications – ISO9000s, ISO22000, HACCP, and HALAL – are badges of honor, reflecting our unwavering commitment to excellence and food safety. Every ingredient, every step of the process, is imbued with this dedication, ensuring you and your customers experience taste without worry.

But quality alone isn't enough. We believe in the power of innovation to create values to our customers. Our talented in-house chefs and dedicated R&D team are culinary alchemists, constantly brewing up exciting new products and dishes. We listen to the whispers of consumer trends, analyze the symphony of flavors, and even translate unique nutritional needs into delicious realities.

From nostalgic MAMEE classics reborn with gourmet twists to bold, trend-setting creations, MAMEE Food Service is where tradition meets tomorrow. We're not just suppliers, we're collaborators, walking hand-in-hand with our partners to unlock their culinary potential. Together, we're writing the next chapter in Malaysia's food story, one flavorful mouthful at a time.

So, are you ready to join the adventure? Partner with MAMEE Food Service and let's bring your culinary vision to life. We'll be the quality, the innovation, the passion behind your every delectable creation. Together, we'll make Malaysia's taste buds sing.

Chef Faizul
Executive Chef

Chef Meng
Chef De Cuisine



OUR VISION

Our Vision is to be a leading regional food company that is loved and trusted by all.



OUR MISSION

Our Mission is to spread happiness & excitement through vfood experiences.





TASTE OF KOREA

DAEBAK is a brand co-created between MAMEE-Double Decker and SHINSEGAE Food. The company focus on developing korean range of sauces focusing RTE, Central Kitchen, HORECA channel. Leverage on the authentic formulation from SHINSEGAE Food and expertise in the Food Service industry.

Products were researched and developed by



Seasonings for Asian and Western Cuisine

Mamee Chef is created by Malaysian Chefs for Malaysian food operators to enhance their cooking and business acumen skills using modern techniques. Bringing out the authentic and truly Malaysian flavours with ease of preparation. An all in one complete Halal seasonings with versatile applications for all dishes.



STOK AYAM
Chicken Stock
鸡精粉

Packing / Bungkusan / 包装 :
6 x 1kg (公斤)
6 x 28 x 20g (克)



REMP4H SEKAWAN
All in One Spices
多用途辛香料

Packing / Bungkusan / 包装 :
12 x 300g (克)
6 x 28 x 25g (克)



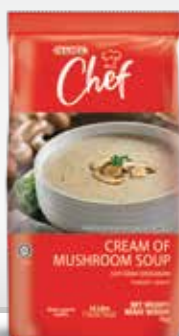
PERASA SEDAP GILER
All in One Seasoning
多用途调味料

Packing / Bungkusan / 包装 :
12 x 300g (克)
6 x 28 x 25g (克)



**MULTIPURPOSE
LIME POWDER**
Serbuk Limau Serbaguna
多用途青柠粉

Packing / Bungkusan / 包装 :
12 x 400g (克)



CREAM OF MUSHROOM
Sup Krim Cendawan
奶油蘑菇汤

Packing / Bungkusan / 包装 :
6 x 1kg (公斤)



INSTANT MASHED POTATO
Empingan Kentang
马铃薯泥

Packing / Bungkusan / 包装 :
1 x 3 x 2kg (公斤)



Chili & Spices
Cili & Rempah Ratus
辣椒和辛香料

Packing / Bungkusan / 包装 :
6 x 1kg (公斤)



**MISTER POTATO
CRUSHED CRISPS**
Kerepek Kentang
Hancur Perisa Asli
马铃薯碎片

Packing / Bungkusan / 包装 :
6 x 1kg (公斤)



**KOREAN FRIED CHICKEN
SOY GARLIC SAUCE**
Sos Soya Bawang Putih
韩式酱油蒜香炸鸡酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)
8 × 25 × 40g (克)



**KOREAN FRIED CHICKEN
SWEET CHILLI SAUCE**
Sos Cili Manis
韩式甜辣炸鸡酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)
8 × 25 × 40g (克)



TTEOKBOKKI SAUCE
Sos Tteokbokki
韩式辣炒年糕酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)



**KOREAN FRIED CHICKEN
BATTERMIX POWDER**
Campuran Adunan
Ayam Goreng Korea
韩式香脆炸鸡粉

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)
12 × 400g (克)



**BULGOGI KOREAN
BBQ SAUCE**
Sos Barbeku Bulgogi Korea
韩式烤肉腌制酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)



BIBIMBAP SAUCE
Sos Bibimbap
韩式石锅拌饭酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)



GOCHUJANG SAUCE
Pes Cili Gochujang
韩式辣椒酱

Packing / Bungkusan / 包装 :
6 × 1kg (公斤)



**GHOST PEPPER
SPICY CHICKEN SAUCE**
Sos Ghost Pepper
Perisa Ayam Pedas
韩式魔鬼辣椒酱

Packing / Bungkusan / 包装 :
20 × 10 × 16g (克)



PLAIN RAMENSARI NOODLE
Mi Segera Korea
韩式拉面

Packing / Bungkusan / 包装 :
1 × 40 × 110g (克)

DAEBAK DOSIRAK BOX

Crispy crisps chicken katsu or kogi chicken, k-fried rice, assorted cabbage salad & korean banchan

10
Servings

INGREDIENTS

CRISPY CRISPS CHICKEN KATSU

Chicken Chop	1500 g
Water	130 ml
DAEBAK Korean Fried Chicken Battermix Powder	100 g
Mister Potato Crushed Crisps	500 g

GRILLED KOGI CHICKEN

Chicken Chop	1500 g
*Kogi Marination, refer to Kogi Marination recipe.	130 g

K-FRIED RICE

Oil	
Garlic	100 g
Egg	50 g
Pepperoni, chopped	10 nos
Carrot, diced	100 g
Corn Kernel	100 g
Edamame	80 g
Cooked Rice	80 g
DAEBAK Bibimbap Sauce	1500 g
Mamee Chef Perasa Sedap Giler	200 g
	50 g

METHOD

CRISPY CRISPS CHICKEN KATSU

1. Add DAEBAK Korean Fried Chicken Battermix and water in a mixing bowl, mix well.
2. Soak chicken into the batter for at least 30 minutes.
3. Coat and bread the chicken with Mister Potato Crushed Crisps.
4. Deep-fry coated chicken until golden brown.
5. Ready to serve in DAEBAK Dosirak Box or use as burger patty.

GRILLED KOGI CHICKEN

1. Marinade the chicken for at least 24 hours.
2. Ready to pan-fry, grill or oven-baked.
3. Ready to serve in DAEBAK Dosirak Box or use as burger patty.

K-FRIED RICE

1. Stir-fry scrambled egg and keep aside.
2. Saute garlic, pepperoni and carrot until fragrant.
3. Add in rice, corn kernel, edamame, scrambled egg, DAEBAK Bibimbap Sauce and Mamee Chef Perasa Sedap Giler.
4. Stir-fry on high heat, mix well and serve.





OPPA PASTA STYLE

Fussilli with rose' topokinara sauce, pepperoni, charred pepper, shimeji mushroom & spring onion

10
Servings

INGREDIENTS

ROSE' TOPOKINARA SAUCE

Unsalted Butter	20 g
Garlic, chopped	10 g
Leek, chopped	30 g
Pepperoni, chopped	30 g
UHT Full Cream Milk	500 g

DAEBAK Tteokbokki Sauce 40 g

Mamee Chef Cream of Mushroom Soup 25 g

Mamee Chef Chicken Stock 10 g

OPPA PASTA STYLE BUILT

Oil	50 g
Garlic, chopped	50 g
Shimeji Mushroom	300 g
Trio-color Charred Pepper, diamond cut	300 g
Fussilli, blanched	1200 g
*Rose' Topokinara Sauce	1000 g
Spring Onion, chopped (Garnish)	50 g
Black & White Sesame Seed (Garnish)	10 g

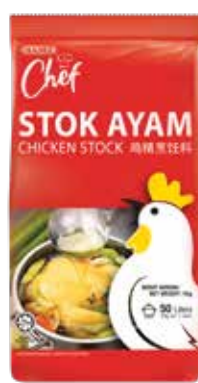
METHOD

ROSE' TOPOKINARA SAUCE

1. Saute garlic, leek and pepperoni until fragrant.
2. Add milk and DAEBAK Tteokbokki Sauce, stir well.
3. Simmer for at least 3 minutes and add Mamee Chef Chicken Stock and Cream of Mushroom Soup.
4. Stir well and simmer for at least 5 minutes.
5. Ready to use for pasta, pizza base or gravy for grilled food.

OPPA PASTA STYLE BUILT

1. Saute garlic and mushroom with oil until fragrant.
2. Add in fussilli, charred pepper and Rose' Topokinara Sauce and toss it well.
3. Ready to serve with garnishing.





JUMEOKBAP

Korean rice ball drizzle with
honey-soy garlic mayo and tobiko

10
Servings

INGREDIENTS

KIMCHI CHICKEN FILLING

Oil	30 g
Minced Chicken	700 g
Carrot, chopped	200 g
Red Onion, chopped	200 g
Sesame Seed	30 g
DAEBAK Gochujang Sauce	350 g
Mamee Chef Multipurpose Lime Powder	40 g

HONEY-SOY GARLIC MAYO

Mayonaise	200 g
DAEBAK Korean Fried Chicken Soy Garlic Sauce	150 g

K-SPICED MAYO

Mayonaise	200 g
DAEBAK Gochujang Sauce	150 g

JUMEOKBAP BUILT

Japanese rice, cooked	1000 g
Kimchi Chicken Filling	300 g
Seasoned Seaweed, strip-cut	50 g
Honey-Soy Garlic Mayo or K-Spiced Mayo (Drizzle)	
Tobiko (Garnish)	

METHOD

KIMCHI CHICKEN FILLING

1. Mix all ingredients in a mixing bowl.
2. Place the pre-mixed chicken into baking tray.
3. Steam-bake the chicken in pre-heated oven at 170°C for at least 10 minutes.
4. Crumble the roasted chicken filling and keep aside.

HONEY-SOY GARLIC MAYO & K-SPICED MAYO

1. Mix well all ingredients in mixing bowl.
2. Ready to taste.

JUMEOKBAP BUILT

1. Place sushi rice, kimchi chicken filling and seaweed in a mixing bowl and mix well.
2. Shape the pre-mixed rice into 20g rice ball.
3. Drizzle flavored mayo on top and garnish with tobiko.
4. Ready to serve.





BULGOGI BURRITO'S

10
Servings

INGREDIENTS

CARAMELISED ONION

Yellow Onion, sliced	400 g
Sugar	20 g
Oil	100 g
Mamee Chef Perasa Sedap Giler	8 g

BULGOGI BEEF MARINATION

Oil	30 g
Beef Slice	1000 g
Leek	200 g
DAEBAK Bulgogi Korean BBQ Sauce	250 g

GOCHUJANG MAYO

Mayonaise	200 g
DAEBAK Tteokbokki Sauce	90 g

BULGOGI BURRITO'S BUILT

Tortilla Sheet	10 sheets
Gochujang Mayo	400 g
Coral lettuce	300 g
Assorted cabbage salad	400 g
Bulgogi Beef, pan-fried	1200 g

METHOD

CARAMELISED ONION

1. Heat pan with oil, saute the onion with sugar and Mamee Chef Perasa Sedap Giler until it is caramelised.
2. Ready to serve as sides or dish filling.

BULGOGI BEEF MARINATION

1. Marinade the beef with all ingredients for at least 30 minutes.
2. Pan-fry the beef until medium-well cooked, keep aside.

GOCHUJANG MAYO

1. Mix well all ingredients in mixing bowl by using wire whisk.
2. Ready to use for any dishes desired.

BULGOGI BURRITO'S BUILT

1. Place all ingredients on a tortilla sheet, roll it tight.
2. Toast on a hot pan and serve with caramelised onion.
3. Ready to serve.





GOLDEN SESAME PRAWN WITH HONEY-SOY GARLIC SAUCE

10
Servings

INGREDIENTS

GOLDEN SESAME PRAWN

White Shrimp, without shell	1000 g
Sesame seed	150 g
Water	130 ml
DAEBAK Korean Fried Chicken Battermix Powder	100 g

GOLDEN SESAME PRAWN WITH HONEY-SOY GARLIC SAUCE

Oil	20 g
Garlic, chopped	20 g
Black Pepper	5 g
Red Chili, sliced	50 g
Spring Onion, sliced	50 g
Water	50 ml
Honey	50 g
Golden Sesame Prawn, deep-fried	1300 g
DAEBAK Korean Fried Chicken Soy Garlic Sauce	300 g
Mamee Chef Chicken Stock	10 g

METHOD

GOLDEN SESAME PRAWN

1. Add in DAEBAK Korean Fried Chicken Battermix and water in a mixing bowl, mix well.
2. Soak the prawn in the batter for at least 30 minutes, and coat with sesame seed.
3. Deep-fry the battered sesame prawn until golden brown, keep aside.

GOLDEN SESAME PRAWN WITH HONEY-SOY GARLIC SAUCE

1. Heat pan with oil, saute garlic with black pepper until fragrant.
2. Add in water, honey, DAEBAK Korean Fried Chicken Soy Garlic Sauce and Mamee Chef Chicken Stock, stir well and simmer for 5 minutes.
3. Add in golden sesame prawn, chili and spring onions, toss with sauces.
4. Ready to serve.





HAEMUL PAJEON WITH KIMCHI AND BLACK ONION & CHILI VINAIGRETTE

10
Servings

INGREDIENTS

PAJEON BATTER

Water	1000 ml
Baking soda	2 g
DAEBAK Korean Fried Chicken Battermix Powder	800 g

BLACK ONION & CHILI VINAIGRETTE

Sesame Seed	5 g
Black Vinegar & Onion Dressing	200 g
DAEBAK Gochujang Sauce	50 g

HAEMUL PAJEON BUILT

Oil	300 g
Spring Onion	300 g
Carrot, shredded	100 g
Leek, sliced	300 g
Shrimp Meat	300 g
Crabstick, sliced	300 g
Egg, beaten	10 nos
DAEBAK Korean Fried Chicken Battermix Powder	500 g
Pajeon Batter	

METHOD

PAJEON BATTER

Mix all ingredients in a mixing bowl.

BLACK ONION & CHILI VINAIGRETTE

Mix all ingredients in a mixing bowl.

HAEMUL PAJEON

1. Place spring onion, carrot, leek, crabstick, shrimp and DAEBAK Korean Fried Chicken in a mixing bowl, toss well and keep aside.
2. Add oil and shrimp meat and sear well in a non-stick pan.
3. Spread over the mixture on the seared shrimp meat.
4. Add in beaten egg and flatten over the pancake.
5. Add in pajeon batter and make it become pajeon shape.
6. Pan-fry both sides until it turns golden brown.
7. Serve with Black Onion & Chili Vinaigrette.





AGLIO RAMYUN STYLE

Stir-fry ramen noodle, pepperoni, charred pepper, shimeji, gochujang & bulgogi sauce and serve with golden sesame prawn

10
Servings

INGREDIENTS

AGLIO RAMYUN STYLE BUILT

Oil	200 g
Garlic, chopped	50 g
Leek, sliced	200 g
Charred Pepper, diamond cut	200 g
Pepperoni	100 g
Pepperoni	300 g
DAEBAK Plain Ramensari Noodle, blanched	1500 g
DAEBAK Gochujang Sauce	400 g
DAEBAK Bulgogi Korean BBQ Sauce	100 g

GOLDEN SESAME PRAWN

White Shrimp, without shell	1000 g
Sesame Seed	150 g
Water	130 ml
DAEBAK Korean Fried Chicken Battermix Powder	100 g

METHOD

AGLIO RAMYUN STYLE BUILT

1. Saute garlic, leek, charred pepper and pepperoni until fragrant.
2. Add in blanched DAEBAK Plain Ramensari Noodle, water, DAEBAK Gochujang Sauce and DAEBAK Bulgogi Korean BBQ Sauce.
3. Toss well with high heat.
4. Ready to serve with Golden Sesame Prawn.

GOLDEN SESAME PRAWN

1. Place DAEBAK Korean Fried Chicken Battermix and water in a mixing bowl, mix well.
2. Soak the prawn in the batter for at least 30 minutes, and coat with sesame seed.
3. Deep-fry the battered sesame prawn until golden brown, keep aside.





JJAJANGMYEON

10
Servings

INGREDIENTS

JJANG SAUCE BASED

Brown Sugar	90 g
Black Bean Paste	230 g
Caramel Dark Soy Sauce	130 g
Yellow Onion, saute brownish	350 g
DAEBAK Korean Fried Chicken Soy Garlic Sauce	20 g
DAEBAK Gochujang Sauce	50 g

JJANGMYEON SAUCE BUILT

Oil	60 g
Yellow Onion, chopped	300 g
Carrot, diced	100 g
Radish, diced	100 g
Potato, diced	100 g
Water	200 ml
Jjajang Sauce Based	700 g
Mamee Chef Chicken Stock	40 g

METHOD

JJANG SAUCE BASED

Mix all the ingredients in a mixing bowl.

JJANGMYEON SAUCE BUILT

1. Saute onion, carrot, radish and potato until fragrant.
2. Add in water, Jjajang Sauce Based and Mamee Chef Chicken Stock, simmer and stir well for 5 minutes.
3. Ready to serve with DAEBAK Plain Ramensari Noodle and garnish with shredded cucumber and sesame seed.

*Can add 150g of minced chicken in the sauce to replace potato.

*Sauce viscosity is adjustable based on personal preference.





FUSSILI PASTA SALAD WITH K-SPICED & ONION VINAIGRETTE

5
Servings

INGREDIENTS

LIME JUICE CONCENTRATED

Water	250 ml
Mamee Chef Multipurpose Lime Powder	50 g

K-SPICED & ONION VINAIGRETTE

Oil	400 g
Yellow Onion, diced	300 g
Chili Flakes	5 g
Dried Parsley Flakes	1.5 g
Lime Juice Concentrated	300 g
DAEBAK Gochujang Sauce	180 g

FUSILLI PASTA SALAD BUILT

Tricolor Fusilli Pasta, cooked al dente	150 g
Tricolor Capsicum, diamond cut	40 g
Shimeji Mushroom, stir-fried	40 g
Spring Onion, sliced	10 g
Bonito Flakes, garnish	2 g
Sesame Seed, garnish	2 g
Romaine Lettuce, salad based	50 g
K-Spiced & Onion Vinaigrette	80 g

METHOD

LIME JUICE CONCENTRATED

Dilute Mamee Chef Multipurpose Lime Powder with warm water.

K-SPICED & ONION VINAIGRETTE

1. Fry the onion until light brownish and cool down to 35°C, keep aside.
2. Mix all the ingredients with onion oil.
3. Keep in chiller for at least 24 hours.
4. Ready to use for salad dressing or any grilled protein marination.

FUSILLI PASTA SALAD BUILT

1. Toss fusilli pasta ingredients with K-Spiced & Onion Vinaigrette.
2. Garnish with prepared sliced spring onion, red chili, lettuce, sesame seed and bonito flakes.





JEJU SEAFOOD RAMEN

10
Servings

INGREDIENTS

BATTERED SEAFOOD

White Prawn, without shell	10 nos
Red Mullet Fillet	600 g
Water	250 ml
DAEBAK Korean Fried Chicken Battermix Powder	200 g

PRAWN & CHICKEN STOCK

Prawn Shell & Head	500 g
Yellow Onion	100 g
Carrot	50 g
Celery	50 g
Fresh Coriander Roots	30 g
Water	2000 ml
Mamee Chef Chicken Stock	50 g

JEJU SEAFOOD RAMEN

Oil	100 g
Garlic, chopped	100 g
Fresh Clam	1000 g
Tricolour Capsicum, diamond cut	300 g
Shimeji Mushroom	300 g
Unsalted Butter	200 g
Prawn & Chicken Broth	200 g
DAEBAK Gochujang Sauce	200 g
DAEBAK Korean Fried Chicken Sweet Chili Sauce	100 g
DAEBAK Plain Ramensari Noodle, blanched	1100 g

METHOD

BATTERED SEAFOOD

1. Place DAEBAK Korean Fried Chicken Battermix and water in a mixing bowl, mix well.
2. Soak the seafood in the batter for at least 30 minutes, and coat with sesame seed.
3. Deep-fry the seafood until crispy, keep aside.

PRAWN & CHICKEN STOCK

Simmer all ingredients for at least 30 minutes.

JEJU SEAFOOD RAMEN

1. Saute garlic and clam until fragrant.
2. Add in capsicum, mushroom, butter, prawn & chicken stock, DAEBAK Gochujang Sauce and DAEBAK Korean Fried Chicken Sweet Chili Sauce, stir well.
3. Plate the DAEBAK Plain Ramensari Noodle and topped with deep fried battered fish finger and prawn.

GARNISHING (AS DESIRED)

Spring Onion, julienne
Red Chili, julienne
Edamame bean, blanched
Black Sesame Seed





GOLDEN CRISPS CHICKEN CHOP

Crispy crisps chicken katsu, mushroom ragu
assorted cabbage salad & kimchi fries

10
Servings

INGREDIENTS

CRISPY CRISPS CHICKEN KATSU

Chicken Chop	1500 g
Water	130 ml
DAEBAK Korean Fried Chicken Battermix Powder	100 g
Mister Potato Crushed Crisps	500 g

MUSHROOM RAGU

Oil	20 g
Unsalted Butter	40 g
Garlic, chopped	5 g
Fresh Thyme, sprig	1 g
Shimeji Mushroom	250 g
Black Peppercorn, crushed	2 g
UHT Full Cream Milk	500 g
Mamee Chef Cream of Mushroom Soup	70 g

KIMCHI SEASONING

Mamee Chef Chili & Spices	100 g
Mamee Chef Multipurpose Lime Powder	40 g

KIMCHI FRIES

Straight-cut Potato, deep-fried	1000 g
Black & White Sesame Seed	10 g
Spring Onion, chopped	100 g
Oil	30 g
Kimchi Seasoning	80 g

METHOD

CRISPY CRISPS CHICKEN KATSU

1. Mix DAEBAK Korean Fried Chicken Battermix Powder with water in a mixing bowl.
2. Soak chicken into the batter for at least 30 minutes.
3. Coat and bread the chicken with Mister Potato Crushed Crisps.
4. Deep-fry coated chicken until golden brown.
5. Ready to serve in DAEBAK Dosirak Box or use as burger patty.

MUSHROOM RAGU

1. Mix milk with Mamee Chef Cream of Mushroom Soup.
2. Saute garlic, thyme, mushroom and black paper with butter and oil until fragrant.
3. Add in mushroom soup, stir well and simmer it until it turns smooth in texture.
4. Ready to serve.

KIMCHI SEASONING

Mix all ingredients in a mixing bowl.

KIMCHI FRIES

1. Mix all ingredients in a mixing bowl.
2. Sprinkle the kimchi seasoning on fries and serve.





SHRIMP & CORN FRITTERS

10
Servings

INGREDIENTS

FRITTERS BATTER

Water	650 ml
Baking soda	2 g
DAEBAK Korean Fried Chicken Battermix Powder	500 g

CITRUS GOCHUJANG CHILI SAUCE

Water	50 ml
DAEBAK Korean Fried Chicken Sweet Chili Sauce	150 g
DAEBAK Gochujang Sauce	100 g
Mamee Chef Multipurpose Lime Powder	15 g

SHRIMP & CORN FRITTERS BUILT

Leek, matchstick cut	200 g
Spring Onion	200 g
Corn Kernel	200 g
Whole Shrimp	400 g
Fritters Batter	1100 g
DAEBAK Korean Fried Chicken Battermix Powder	150 g

METHOD

FRITTERS BATTER

Mix all the ingredients in a mixing bowl.

CITRUS GOCHUJANG CHILI SAUCE

Mix all the ingredients in a mixing bowl.

SHRIMP & CORN FRITTERS BUILT

1. Toss DAEBAK Korean Fried Chicken Battermix with leek, spring onion and corn kernel.
2. Add in fritters batter and fold it over.
3. Place the shrimp on a hot stainless steel ladle mould, together with pre-mixed vegetable batter.
4. Deep-fry the shaped shrimp & corn fritters until golden brown.
5. Ready to serve with special dips Citrus Gochujang Chili Sauce.





HAINANESE CHICKEN RICE BALL

10
Servings

INGREDIENTS

CHICKEN SOUP

Water	4000 ml
Shallot	150 g
Young Ginger, crushed	150 g
Garlic, crushed	100 g
Fresh Coriander	50 g
Chinese Pickled Mustard	150 g
Whole Chicken	1600 g
Salt	10 g
Mamee Chef Chicken Stock	80 g

CHICKEN RICE BALL

Fragrant Rice	1000 g
Margerine	100 g
Young Ginger, paste	70 g
Shallot, paste	60 g
Garlic, paste	50 g
Chicken Soup	1600 ml
Mamee Chef Chicken Stock	30 g

GINGER SAUCE

Red Chili, sliced	250 g
Shallot, sliced	100 g
Garlic	50 g
Young Ginger, sliced	80 g
Fresh Coriander Leaf	30 g
Sugar	50 g
Salt	10 g
Water	350 ml
Mamee Chef Chicken Stock	30 g
Mamee Chef Multipurpose Lime Powder	40 g

METHOD

CHICKEN SOUP

1. Boil all the ingredients and simmer the soup for at least 40 minutes.
2. Take out the whole chicken from the soup.

CHICKEN RICE BALL

1. Saute onion, ginger and garlic with margerine until fragrant.
2. Add in strained chicken soup, Mamee Chef Chicken Stock and salt into the rice cooker, cook for 30 minutes.
3. Cool down the chicken rice and shape the rice into 40g rice ball.
4. Ready to serve with sliced cucumber, chicken, caramelised dark soy sauce and chili sauce.

GINGER SAUCE

Blend all the ingredients in a blender machine until it becomes smooth in texture.





HERBS & SPICED BEEF RIBS SOUP @ SUP TULANG BEREMPAH

10
Servings

INGREDIENTS

BEEF STOCK

Water	8000 ml
Beef Ribs	3000 g
Chuck Beef	1000 g
Dried Bayleaf	2 g
Tomato	300 g
White Radish	200 g
Galangal, cleaned, roughly sliced	100 g
Ginger, sliced	50 g
Lemongrass, smashed	100 g
Fresh Coriander Leaf	50 g
Mamee Chef Chicken Stock	80 g

METHOD

BEEF STOCK

1. Boil all ingredients and simmer it for at least 120 minutes to make sure the ribs cooked tender.
2. Strain the soup

HERBS & SPICED BEEF RIBS SOUP @ SUP TULANG BEREMPAH

1. Add potato, chinese celery, fried onion & garlic, fish sauce and Mamee Chef Remp4h Sekawan.
2. Boil and simmer it for another 30 minutes.
3. Ready to serve.

HERBS & SPICED BEEF RIBS SOUP @ SUP TULANG BEREMPAH

Beef Stock, strained	7000 ml
Potato	500 g
Fresh Chinese Celery, chopped	100 g
Beef Ribs & Chuck Beef	4000 g
Fresh Fried Shallots	150 g
Fresh Fried Garlic	50 g
Fish Sauce	40 g
Mamee Chef Remp4h Sekawan	200 g





GILGEORI TOAST SANDWICH

10
Servings

INGREDIENTS

CARAMELISED ONION

Yellow Onion, sliced	400 g
Sugar	20 g
Oil	100 g
Mamee Chef Perasa Sedap Giler	8 g

YANG-NYEOM MAYO

Mayonaisse	200 g
DAEBAK Korean Fried Chicken Sweet Chili Sauce	90 g

GILGEORI OMELETTE

Assorted cabbage salad	800 g
Eggs, beaten	20 nos
Mamee Chef Perasa Sedap Giler	10 g

GILGEORI SANDWICH BUILT

Wholemeal Loaf	20 loaf
Chicken Loaf, sliced	10 sliced
Yang-nyeom Mayo	400 g
Gilgeori Omelette	10 nos
Cheddar Cheese	10 sliced
Caramelised Onion	100 g

METHOD

CARAMELISED ONION

1. Saute the onion, sugar and Mamee Chef Perasa Sedap Giler until it is caramelised.
2. Keep aside for sandwich filling.

YANG-NYEOM MAYO

Mix all the ingredients in a mixing bowl.

GILGEORI OMELETTE

Mix well all ingredients, pan-fry the omelette and shape it into square loaf or rectangle.

GILGEORI SANDWICH BUILT

1. Place all ingredients in the wholemeal loaf and toast on hot pan or panini machine.
2. Ready to serve.





OPPA BURGER STYLE

1

Serving

INGREDIENTS

GOCHUJANG MAYO

Sweet Based Mayonaise

200 g

DAEBAK Tteokbokki Sauce

80 g

OPPA BURGER STYLE BUILT

Burger Bun

1 nos

Unsalted Butter

10 g

Beef Patty, pan-fried

1 nos

Green Coral Lettuce

20 g

Assorted Cabbage Salad

20 g

Gochujang Mayo

40 g

DAEBAK Bulgogi Korean BBQ Sauce

30 g

METHOD

GOCHUJANG MAYO

Mix all the ingredients in a mixing bowl.

OPPA BURGER STYLE BUILT

1. Cut the burger bun into half, spread with butter and toast with pan.
2. Place all burger built ingredients.
3. Ready to serve.



K-JJIGAE ODEN STEAMBOAT

10
Servings

INGREDIENTS

K-JJIGAE SOUP STEAMBOAT BASED

Chicken Stock (Water + Chicken Carcass)	2000 ml
Kimchi, blended	200 g
DAEBAK Gochujang Sauce	200 g
Mamee Chef Chicken Stock	40 g

K-JJIGAE SOUP STEAMBOAT BUILT

Steamboat Choices - seafood ball, tofu

Vegetables Choices

DAEBAK Plain Ramensari Noodle,
blanched

METHOD

K-JJIGAE SOUP STEAMBOAT BASED

1. Boil all ingredients and simmer it for 5 minutes.
2. Ready to cook the steamboat with DAEBAK Ramensari, steamboat and vegetables choice.



GRILLED GOCHUJANG & COUNTRY HERBS CHICKEN

10
Servings

INGREDIENTS

GOCHUJANG CHILI & COUNTRY HERBS MARINATION

Western Mix Herbs	10 g
Fresh Garlic, crushed	50 g
Chili Flakes	10 g
DAEBAK Gochujang Sauce	500 g

CHICKEN MARINATION

Chicken Chop	1500 g
Gochujang Chili & Country Herbs Marination	130 g

METHOD

GOCHUJANG CHILI & COUNTRY HERBS

1. Mix all the ingredients in a mixing bowl.
2. Marinate the chicken for at least 24 hours.
3. Ready to pan-fry, grill or oven-baked.



GRILLED KOGI CHICKEN

10
Servings

INGREDIENTS

KOGI MARINATION

Fresh Garlic, crushed	50 ml
Dried Mix Herbs	10 g
DAEBAK Bulgogi Korean BBQ Sauce	500 g
DAEBAK Tteokbokki Sauce	250 g

CHICKEN MARINATION

Chicken Chop	1000 g
Kogi Marination	130 g

METHOD

GRILLED KOGI CHICKEN

1. Mix all the ingredients in a mixing bowl.
2. Marinate the chicken for at least 24 hours.
3. Ready to pan-fry, grill or oven-baked.



HONEY-SOY GARLIC CHICKEN

10
Servings

INGREDIENTS

HONEY SOY GARLIC MARINATION

Fresh Garlic, crushed	80 g
DAEBAK Korean Fried Chicken Soy Garlic Sauce	500 g

CHICKEN MARINATION

Chicken Chop	1500 g
Honey Soy Garlic Marination	130 g

METHOD

HONEY SOY GARLIC CHICKEN

1. Mix all the ingredients in a mixing bowl.
2. Marinate the chicken for at least 24 hours.
3. Ready to pan-fry, grill or oven-baked.



BAKED SALMON STEAK WITH GOCHUJANG

2

Servings

INGREDIENTS

Salmon Fillet Steak	300 g
Mayonnaise	30 g
Cherry Tomato	20 g
Shimeji Mushroom	20 g
Asparagus	40 g
English Parsley, Chopped	20 g
DAEBAK Gochujang Sauce	10 g

METHOD

1. Mix Mayonnaise with DAEBAK Gochujang Sauce.
2. Marinate the salmon fillet steak for 20 minutes.
3. Bake in oven with 170°C for 9-10 minutes.
4. Sauté the vegetable.
5. Garnish chopped English parsley coating on top salmon fillet steak, ready to serve.



CHEESY SPICY TUNA BUN

10
Servings

INGREDIENTS

Charcoal Dough	180 g
Mixed Tuna Mayonnaise	60 g
Mayonnaise	20 g
Ebiko	30 g
Mozzarella Cheese	30 g
Mozzarella Cheese	10 g
English Parsley, Chopped	5 g
DAEBAK Korean Fried Chicken Sweet Chili Sauce	30 g

METHOD

HONEY-SOY GARLIC MARINATION

1. Mix well Mixed Tuna Mayonnaise, Mayonnaise and DAEBAK Korean Fried Chicken Sweet Chili Sauce, set aside as filling.
2. Cut the charcoal dough into 40g per piece, spread the filling and sprinkle with mozzarella cheese.
3. Bake in oven with 175°C for 18 minutes.
4. Sprinkle with parmesan cheese and English parsley around the bread.
5. Garnish some Ebiko on top of the mozzarella cheese, and serve.



BULGOGI EGG MAYO BREAD

10
Servings

INGREDIENTS

Bread Dough	120 g
Egg Spread	40 g
Baking Mayo	10 g
Edamame	10 g
Red Onion, sliced	5 g
Fried Garlic	5 g
English Parsley, chopped	5 g
DAEBAK Bulgogi Korean BBQ Sauce	10 g

METHOD

1. Mix Egg Spread and DAEBAK Bulgogi Korean BBQ Sauce.
2. Cut the bread dough into 30g per piece, spread the bulgogi egg filling on the dough.
3. Sprinkle red onion and edamame, lining with baking mayo.
4. Bake in oven with 175°C for 16 minutes.
5. Sprinkle with fried garlic and English parsley before serving.



CRISPY FISH SKIN WITH FIERY CITRUS SAUCE

10
Servings

INGREDIENTS

FIERY CITRUS SAUCE

DAEBAK Ghost Pepper Spicy Chicken Sauce	100 g
DAEBAK Gochujang Sauce	50 g
Mamee Chef Multipurpose Lime Powder	8 g

CRISPY FISH SKIN BUILT

Crispy Fish Skin	500 g
Red Onion, sliced	50 g
Kyuri-Cucumber, sliced	50 g
Honey Cherry Tomato	50 g
Green Coral Lettuce	10 g
Red Coral Lettuce	100 g
Fiery Citrus Sauce	100 g

METHOD

FIERY CITRUS SAUCE

1. Mix all the ingredients in a mixing bowl.
2. Keep aside.

CRISPY FISH SKIN BUILT

1. Toss all ingredient in a mixing bowl.
2. Ready to serve and optional to garnish with English parsley and sesame seed.



CORNDOGG

Citron chili mayo & ghost pepper mayo

10
Servings

INGREDIENTS

CITRON CHILI MAYO

Japanese Mayonnaise 200 g

Nacho Cheese Sauce 200 g

Mamee Chef Multipurpose Lime Powder 24 g

DAEBAK Korean Fried Chicken Sweet Chili Sauce 90 g

DAEBAK Ghost Pepper Spicy Chicken Sauce 80 g

METHOD

CITRON CHILI MAYO & GHOST PEPPER CHEESE SAUCE

1. Mix all the ingredients in a mixing bowl.
2. Pipe it on top of the corn dog with a piping bag.



AYAM GORENG SERAI

10
Servings

INGREDIENTS

Chicken	1500 g
Tumeric Powder	20 g
Cumin Powder	15 g
Lemongrass, blended	150 g
Curry Leaf	10 g
Dried Red Chili	30 g
Water	100 ml
Rice Flour	200 g
Mamee Chef Perasa Sedap Giler	60 g

METHOD

1. Marinate the chicken with all the ingredients for at least 2 hours.
2. Deep-fry the chicken until golden brown.



CAJUN ROASTED CHICKEN

10
Servings

INGREDIENTS

Oil	30 g
Water	50 ml
Western Mix Herbs	5 g
Chicken Thigh	1500 g
Mamee Chef Remp4h Sekawan	30 g
Mamee Chef Chili & Spices	30 g
Mamee Chef Multipurpose Lime Powder	8 g

METHOD

1. Mix all the seasoning in a mixing bowl.
2. Marinate the chicken for at least 24 hours.
3. Roast the chicken in oven at 170°C for 20 minutes.



STUFFED GRILL CALAMARI & PRAWN SKEWER, TROPICAL FRUIT SALSA

10
Servings

INGREDIENTS

Stuffed Grill Calamari & Prawn Skewer

Fresh Calamari	2000 g
Fresh White Prawn	2000 g
Tomato Rice	500 g
Mamee Chef Perasa Sedap Giler	30 g
Mamee Chef Multipurpose Lime Powder	20 g

Tropical Fruit Salsa

Seedless Guava, diced	150 g
Seedless Tomato, diced	200 g
Canned Pineapple Ring, diced	100 g
Red Onion, diced	100 g
Corinader Leaf, diced	10 g
Red Chili, diced	50 g
Salt	5 g
Sugar	20 g
Mamee Chef Multipurpose Lime Powder	20 g

METHOD

Stuffed Grill Calamari & Prawn Skewer

1. Marinate all the seafood with Mamee Chef Multipurpose Lime Powder and Mamee Chef Perasa Sedap Giler.
2. Stuff in prepared tomato rice into the calamari.
3. Skew the prawn and grill the seafood.
4. Ready to serve.

Tropical Fruit Salsa

1. Mix all the ingredients in a mixing bowl and place in chiller for at least 30 minutes.
2. Ready to serve cold.



KANI KORROKE

Crab Croquette

10
Servings

INGREDIENTS

KANI KORROKE BUILT

Crabstick, julienne	100 g
Carrot, julienne	50 g
Fresh Parsley, chopped	20 g
Egg Yolk	2 nos
Hot Water	400 ml
Mamee Chef Perasa Sedap Giler	3 g
Mamee Chef Instant Mashed Potato	100 g

KANI KORROKE BREADING

Egg White, beaten	2 nos
Dusting Flour	200 g
Kani Korroke, shaped 50g each	10 nos
Mister Potato Crushed Crisps	500 g

METHOD

KANI KORROKE BUILT

1. Mix Mamee Chef Instant Mashed Potato and Mamee Chef Perasa Sedap Giler in a mixing bowl.
2. Add in hot water and mix well, keep it aside to cool down.
3. Add in egg yolk, crabstick, carrot and parsley.
4. Shape the kani korroke and keep it in freezer.

KANI KORROKE BREADING

1. Dust the korokke with flour.
2. Coat it with egg white and Mister Potato Crushed Crisps.
3. Deep-fry until it turns golden brown.



BARLEY LIME & LYCHEE JUICE

5

Servings

INGREDIENTS

BARLEY LIME JUICE

Pearl Barley	100 g
Water	1500 ml
Mamee Chef Multipurpose Lime Powder	35 g

BARLEY LIME & LYCHEE JUICE

Barley Lime Juice	1500 ml
Lychee Syrup	2 can
Lemon, sliced	20 slice
Fresh Mint Leaf	10 sprig
Ice Cube	1500 g

METHOD

BARLEY LIME JUICE

1. Boil and simmer the barley with water for at least 20 minutes, stir well and cool down the barley juice.
2. Add in Mamee Chef Multipurpose Lime Powder and stir to dilute it.

BARLEY LIME & LYCHEE JUICE

1. Mix all the ingredients in a jug.
2. Ready to serve cold.

