

香脆蝦米辣椒



SERVING SUGGESTIONS / 食用方法

Excellent straight from the bottle to add an appetizing zing to all meals (noodles, rice, pasta, salads, tofu, seafood, meat, burgers) & also cooking (stir fries, dressing, marinade).

直接與所有料理一起食用以增添美味 (例如: 面、飯、意大利麵、沙拉、豆腐、海鮮、肉類、漢堡) 及烹飪 (用來翻炒、作爲醬汁及醃料)。

參巴醬



SERVING SUGGESTIONS / 食用方法

- Enjoy straight from the bottle as a condiment with rice, noodles, chips, burgers & more.
 - Mix some sauteed onions and fried ikan bilis (anchovies) with DOLLEE Nasi Lemak Sambal & serve with Nasi Lemak (coconut rice).
 - Delicious as a stir fry sauce for rice, noodles, seafood, vegetables & meat.
- 可搭配椰漿飯、白飯或面一起食用。可用於翻炒各種肉類、海鮮、蔬菜、炒飯及炒麵，既簡單又美味。

參末蝦米



SERVING SUGGESTIONS / 食用方法

- **Table Sauce** : Excellent straight from the bottle with all meals – rice, noodles, burgers, pasta, etc.
- **Stir Fries** : Instant stir fry sauce for rice, noodles, vegetables, seafood, meat or added to any dishes for extra zing
- **即食醬料** : 直接搭配白飯、面、漢堡、意大利麵及其他料理一起食用。
- **爆炒醬** : 可用來炒飯、炒麵及翻炒各種蔬菜、海鮮、肉類等，或者添加在其料理上一起使用以增添美味。

多利牌紅蔥酥



DOLLEE FRIED SHALLOTS

An essential ingredient in all kitchens, DOLLEE Fried Shallots is made from quality shallots which are naturally sweet & fragrant as a condiment or garnish for vegetables, rice, biryani, congee, noodles, soups, stews, sushi rolls, spring rolls, salads & other dishes.

多利牌紅蔥酥

廚房裏必不可少提味調料。多利牌選用優質香甜的紅蔥頭，可當調料或用來裝飾各式菜餚、飯、印度香飯、粥、麵食、湯類、燉煮料理、壽司、春卷、沙拉等等。

NO ARTIFICIAL PRESERVATIVE ADDED / 不含人造防腐劑

NO MSG, ARTIFICIAL COLOURING & FLAVOURING ADDED / 不加味精、色素及調味料

NO ARTIFICIAL COLOURING ADDED / 不加防腐劑及色素

DOLLEE Ready To Eat / 即食

傳統咖啡醬



SERVING SUGGESTIONS / 食用方法

Dollee Traditional & Pandan Kaya are delicious as a spread on bread, toast, pancakes & waffles. Great as a coating or filling for buns, cakes, pau, glutinous rice & other desserts.

多利牌傳統和香蘭咖啡醬搭配麵包、土司、煎餅及威化餅，非常美味。非常適合作爲麵包、蛋糕、包點、蒸糯米和其他甜點的餡料。

- NO ARTIFICIAL PRESERVATIVES, COLOURING & FLAVOURING ADDED
- 不加防腐劑、色素及調味料

Pan Asian Favourite Confectioneries & Snacks



DOLLEE SWEET COOKIES

- 1) Peanut Cookies 花生曲奇餅
- 2) Sesame Seed Cookies 芝麻曲奇餅
- 3) Yam Cookies 香芋曲奇餅
- 4) Coconut Cookies 椰香曲奇餅
- 5) Durian Cookies 榴連曲奇餅



DOLLEE SAVOURY COOKIES

- 1) Onion Cookies 蔥香曲奇餅
- 2) Curry Cookies 咖喱曲奇餅

DOLLEE SNACKS

- 1) Crispy Prawn Rolls 香脆蝦米卷

多利牌炸蒜粒



DOLLEE FRIED GARLIC

An essential ingredient in all kitchens, DOLLEE Fried Garlic is made from quality garlic which are naturally aromatic & imparts delicious garlic flavour as a condiment or garnish for vegetables, rice, noodles, ramen, soups, stews, congee, dumplings & other dishes.

多利牌炸蒜粒

廚房裏必不可少提味調料。多利牌選用優質的蒜米，芳香可口，可當調料或用來裝飾各式菜餚、飯、麵食、拉麵、湯類、燉煮料理、粥、餃子等等。

DOLLEE CRISPY PRAWN CHILLI

12 Bottle x 200g / 6 Jar x 1kg / 8 Pouch x 1kg

DOLLEE TRADITIONAL KAYA

12 Bottle x 400g

DOLLEE PANDAN KAYA

12 Bottle x 400g

DOLLEE NASI LEMAK SAMBAL

12 Bottle x 240g / 8 Pouch x 1kg

DOLLEE SWEET COOKIES

12 x 220g

DOLLEE SAVOURY COOKIES

12 x 220g

DOLLEE SAMBAL WITH SHRIMPS

12 Bottle x 230g

DOLLEE CRISPY PRAWN ROLLS

12 x 210g

DOLLEE FRIED SHALLOTS

24 Jar x 100g / 12 Jar x 250g / 12 Jar x 500g

20 Bag x 500g / 9 Jar x 1kg / 10 Bag x 1kg

DOLLEE FRIED GARLIC

24 Jar x 100g / 30 Bag x 500g / 15 Bag x 1kg

SYNERGIC CIRCLE SDN. BHD.

No. 1, Jalan SS2/29, 47300 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Tel: +603 - 7876 1998

E-Mail: dollee@synergiccircle.com

www.dollee.com.my

Product Of Malaysia



www.dollee.com.my

多利牌

Dollee brings the World
Authentic & Delicious
Malaysian Favourites with
Convenient & Easy
Cooking Pastes,
Sauces & Confectioneries
made from
Quality Fresh
Ingredients

亞參海鮮即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 packet of DOLLEE Assam Seafood Paste in 300-400ml boiling water.
 - 2) Add 8 Okra & 1 quartered Onion & Tomato. Cook for 5 minutes.
 - 3) Add 700g fish or seafood of your choice. Simmer over medium heat for 8-10 minutes until cooked. Serve hot with rice or bread. (for a creamy taste, replace 100ml water with 100ml coconut milk / fresh milk)
- 1) 將1包多利牌亞參海鮮即煮醬料加入300-400毫升沸水。
2) 加入8根秋葵、1粒洋葱(切塊)和1粒番茄(切塊),煮滾大約5分鐘。
3) 加入700克魚或任何您喜愛的海鮮,中火慢煮大約8-10分鐘至所有材料熟透。趁熱配白飯或麵包享用。
(想享用濃郁的亞參海鮮咖喱,烹調時可把100毫升水替代100毫升椰漿)

ALSO DELICIOUS WITH CHICKEN / MEAT OR AS A POUR OVER SAUCE FOR STEAMED / BAKED OR STIR FRIED SEAFOOD, VEGETABLES & MEAT.

NO ARTIFICIAL PRESERVATIVES & COLOURING ADDED / 無添加防腐劑和人造色素

咖喱雞即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Stir fry 1 packet of DOLLEE Chicken Curry Paste with 1.5kg chicken & 2 potatoes (cut into pieces) for 10 minutes.
 - 2) Add 400 - 500ml water & simmer for 10-15 minutes or until meat is tender. Stir occasionally.
 - 3) Stir in 200ml coconut milk or fresh milk & bring to a boil under medium heat until the oil rises. Serve hot with rice or bread.
- 1) 將1包多利牌咖喱雞即煮醬料與1.5公斤雞肉塊和2粒馬鈴薯(切塊)一起翻炒大約10分鐘。
2) 加入400-500毫升水,以慢火煮至雞肉和馬鈴薯熟透。
3) 加入200毫升椰奶或鮮奶,以中火煮滾至看到咖喱油溢出即可。趁熱配白飯或麵包享用。

ALSO GREAT WITH OTHER MEAT (BEEF, MUTTON, ETC). DELICIOUS TO ENHANCE THE FLAVOUR OF MARINADES, STIR FRIES & BBQ.

NO ARTIFICIAL PRESERVATIVES & COLOURING ADDED / 無添加防腐劑和人造色素

素咖喱即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 packet of DOLLEE Vegetarian Curry Paste with 600ml boiling water.
 - 2) Add in 400-700g vegetables of your choice (broccoli, carrots, cauliflower, peas, cabbage, baby corn, eggplant, long beans, okra or other preferred vegetables) & 100g tofu puff/firm tofu.
 - 3) Add in 200ml coconut milk & simmer until vegetables are cooked. Serve hot with rice or bread.
- 1) 將1包多利牌素咖喱即煮醬料倒入600毫升沸水攪拌均勻。
2) 依個人喜好,加入400-700克蔬菜(西蘭花、胡蘿蔔、花椰菜、青豆、包菜、小玉米、茄子、長青豆、秋葵等等)及100克豆腐。
3) 加入200毫升椰奶,煮熟即可。趁熱配白飯或麵包享用。

ALSO DELICIOUS FOR A CURRY WITH DHAL / CHICKPEAS / LENTILS / BEANS / POTATO / MEAT SUBSTITUTES OR AS A CURRY STIR FRY SAUCE.

NO ARTIFICIAL COLOURING ADDED / 不加色素

乾咖喱即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Stir fry 1 packet of DOLLEE Rendang Paste with 1.2kg chicken or beef pieces (cut to preferred size) for 10 minutes.
 - 2) Stir in 100ml water & simmer with the lid closed for 10-15 minutes or until chicken / beef is tender (add water as necessary if dish becomes too dry). Stir occasionally.
 - 3) Stir in 100ml coconut milk or fresh/low fat milk. Bring to a quick boil & remove from fire. Serve hot with rice or bread.
- 1) 將一包多利牌乾咖喱醬料倒入鍋內,加入1.2公斤雞肉或牛肉塊炒10分鐘。
2) 倒入100毫升水,然後蓋鍋燜10-15分鐘,直到雞肉或牛肉軟嫩(必要時加入適量的水以防止菜餚過乾)。偶爾攪拌。
3) 再添加100毫升椰奶或低脂鮮奶,攪勻煮滾即可。趁熱配白飯或麵包食用。

ALSO DELICIOUS WITH OTHER PROTEINS (MUTTON, TOFU, MEAT SUBSTITUTES), IN A RENDANG WRAP, SANDWICH, PIZZA & MORE.

NO MSG, ARTIFICIAL COLOURING, FLAVOURING & PRESERVATIVE ADDED / 不加味精、色素、調味料及防腐劑

亞參叻沙湯即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 packet of DOLLEE Assam Laksa Paste in 1200ml boiling water.
 - 2) Add 1 can 300g sardine in tomato sauce or 3 mackerel (remove when cooked, debone & flake fish).
 - 3) Distribute cooked Assam Laksa Noodles into 4 bowls. Garnish with the fish, shredded cucumber, onions, pineapple, lettuce, torch ginger & mint leaves.
 - 4) Pour hot soup onto noodles & serve hot. Tastes best with a spoonful of prawn paste (Heh Koh).
- 1) 將1包多利牌亞參叻沙湯即煮醬料倒入1200毫升沸水攪拌均勻。
2) 加入1罐300克番茄汁沙丁魚或3條甘望魚(魚煮熟后,把魚取出去骨,撕成小片)。
3) 準備4碗燙好的叻沙麵條,每碗加上適量的魚肉、黃瓜絲、鳳梨絲、沙拉菜、薑花和薄荷葉。
4) 把煮好的叻沙湯倒入盛有麵條的碗裡,趁熱食用。搭配蝦膏食用更美味。

NO ARTIFICIAL PRESERVATIVES & COLOURING ADDED / 無添加防腐劑和人造色素

咖喱叻沙湯即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 packet of DOLLEE Curry Laksa Paste in 1400ml boiling water.
 - 2) Add 200ml coconut milk & 100gm fried tofu puff. Bring to a quick boil & switch to low flame.
 - 3) Distribute blanched yellow noodles and/or rice vermicelli & bean sprouts into 5 bowls.
 - 4) Garnish with steamed chicken, cooked prawns & mint leaves.
 - 5) Pour hot curry laksa soup into the bowls of noodles & serve hot.
- 1) 將1包多利牌咖喱叻沙湯即煮醬料倒入1400毫升沸水中一起攪拌均勻。
2) 加入200毫升椰奶和100克豆腐酥。以大火煮滾后,再轉小火慢煮。
3) 將燙好的麵條或米粉和豆芽,平均放入5個碗中。
4) 以幾片雞肉塊、蝦和薄荷葉裝飾。
5) 把熱騰騰的咖喱叻沙湯倒入準備好的碗裡,趁熱享用。

NO ARTIFICIAL COLOURING ADDED / 無添加人工色素

蝦麵湯即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 packet DOLLEE Prawn Noodle Paste with 1500ml boiling water.
 - 2) Distribute blanched yellow noodles and/or rice vermicelli & bean sprouts into 5 big bowls.
 - 3) Top noodles with cooked slices of hard-boiled egg, shredded chicken, prawns & fried shallots.
 - 4) Pour hot soup onto noodles. Serve hot.
- 1) 將1包多利牌蝦面湯即煮醬料加入1500毫升水攪均勻煮滾。
2) 將麵條或者米粉及豆芽以沸水燙過,平均放入五個大碗中。
3) 再以數片熟雞蛋、熟雞肉、熟蝦及炸蔥鋪飾。
4) 把滾湯倒入預先準備好的碗裡,趁熱食用。

NO ARTIFICIAL PRESERVATIVES & COLOURING ADDED / 無添加防腐劑和人造色素

Dollee Professional

Dollee's top products in bulk pack give Culinary Professionals and F&B Businesses Convenience, Cost Efficiency & Consistent High Quality with every serving at every outlet.

Hassle free and versatile, they can quickly & easily prepare delicious & authentic meals or use the products as a base to create new recipes of their own.

Dollee Professional understands the importance of time, wastage control, quality & consistency for Chefs, Hotels, Restaurants, Caterers & even other Manufacturers.

1 kg Bulk Pack

深受信賴的多利牌商用醬料,為烹飪專業人士與餐飲業者帶來便利,有效地管理食材成本及提供優質的產品以達到每家分店出品一致。

多利牌商用醬料方便使用又多用途,讓你輕鬆做出美味及道地的菜式,或激發你的創意創造新菜式為食客帶來驚喜。

多利牌商用醬料了解時間管理、控制原材料浪費、食物質量及出品一致性的重要性,這些對廚師、酒店、餐飲服務業甚至其他食品製造業者來說都十分重要。



海南雞飯醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 jar of DOLLEE Hainanese Chicken Rice Paste with 750g (5 Cups) washed rice & 900ml water.
 - 2) Mix in 3-5 tbsp oil & 4 pcs of Pandan (Screwpine) leaves for best results.
 - 3) Cook rice as normal, stir once when rice starts boiling.
 - 4) Serve hot with Roast/Steamed Chicken or as a tasty side dish instead of fries, potato or bread.
- 1) 將750克(5杯)米洗淨,倒入飯鍋裏,然後加入1罐多利牌海南雞飯醬料及900毫升水拌勻。
2) 加入3-5湯匙油及4片香蘭葉以增添香味。
3) 當飯沸騰時,攪拌一次。最後合上鍋蓋直至飯煮熟。
4) 趁熱配烤雞/白切雞享用。也可當配菜食用。

NO ARTIFICIAL PRESERVATIVES & COLOURING ADDED / 無添加防腐劑和人造色素

東炎湯即煮醬料



- COOKING INSTRUCTIONS / 烹調方法**
- 1) Mix 1 bottle DOLLEE Tom Yum Paste with 1500ml boiling water.
 - 2) Add seafood, chicken, mushroom, tomato & baby corn as desired.
 - 3) Boil until cooked & served hot. (for Creamy Tom Yum, replace 200ml water with 200ml evaporated creamer at the last step)
- 1) 將1罐多利牌東炎湯即煮醬料倒入1500毫升沸水攪拌均勻。
2) 依個人喜好加入海鮮、雞肉、香菇、番茄及小玉米一起烹煮。可加入辣椒、香茅及青檸葉增添風味。
3) 煮至所有材料熟為止,趁熱享用。[喜歡更濃郁的東炎湯,可用200毫升淡奶替代200毫升水。]

NO ARTIFICIAL COLOURING ADDED / 不加色素

DOLLEE ASSAM SEAFOOD PASTE

4 x 12 x 200g

DOLLEE CHICKEN CURRY PASTE

4 x 12 x 200g

6 Jar x 1kg

8 Pouch x 1kg

DOLLEE VEGETARIAN CURRY PASTE

4 x 12 x 200g

DOLLEE RENDANG PASTE

4 x 12 x 200g

8 Pouch x 1kg

DOLLEE ASSAM LAKSA PASTE

4 x 12 x 200g

8 Pouch x 1kg

DOLLEE CURRY LAKSA PASTE

4 x 12 x 200g

6 Jar x 1kg

8 Pouch x 1kg

DOLLEE PRAWN NOODLE PASTE

4 x 12 x 200g

8 Pouch x 1kg

DOLLEE HAINANESE CHICKEN RICE PASTE

12 Bottle x 240g

36 Pouch x 360g

8 Pouch x 1kg

DOLLEE TOM YUM PASTE

12 Bottle x 245g

8 Pouch x 1kg