

LAI BUN FU
禮賓傳



獨一無二的禮賓傅XO醬

XO醬，源於香港的獨特調味料，各家味道均不同。禮賓傅XO醬，採用獨家秘製配方精心炮製而成，材料包括公魚乾、金華火腿蓉、瑤柱、新鮮及乾的指天椒等，由老師傅長時間人手慢火炒成，沒有任何防腐劑，咸香惹味帶辣。每罐更有由鍾建良師傅炆製的原隻南非塘心乾鮑，大方體面，自用送禮皆宜。

每個禮盒含有兩罐禮賓傅XO醬及冰糖、紅棗、雪耳，讓你過一個豐足又滋潤的新年。

※ XO醬每罐淨重180克



\$368/Set



The One and Only Lai Bun Fu XO Sauce Gift Set

XO sauce is a sauce made with dried seafood that originated in Hong Kong and there are different recipes and versions of XO sauce in the market. Lai Bun Fu is delighted to introduce our own version of premium XO sauce, made with dried anchovies, Jinhua ham, dried scallops, both fresh and dried chili pepper, etc. and is free from preservatives. All ingredients are finely chopped and fried at a low temperature by our chef until the umami comes out, which is a labour-intensive process.

What's more, each bottle of Lai Bun Fu XO sauce contains a whole braised dried abalone prepared by our master chef, CHUNG Kin Leung!

The Lai Bun Fu XO sauce gift set comes with two bottles of XO sauce, crystal sugar, red dates and snow fungus, it's a great choice for self-use or as a present for the coming festive seasons!

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*Each bottle of XO sauce is 180g (net weight)