

Available for pre-order only,
minimum 48 hours notice.
PICK-UP and LOCAL DELIVERY
Wednesdays 11:30am – 9:30pm
Fridays 11:30am – 9:30pm

UMA NOTA's Roasted Spring Chicken AT HOME

180HKD, serves 2

Your kit includes:

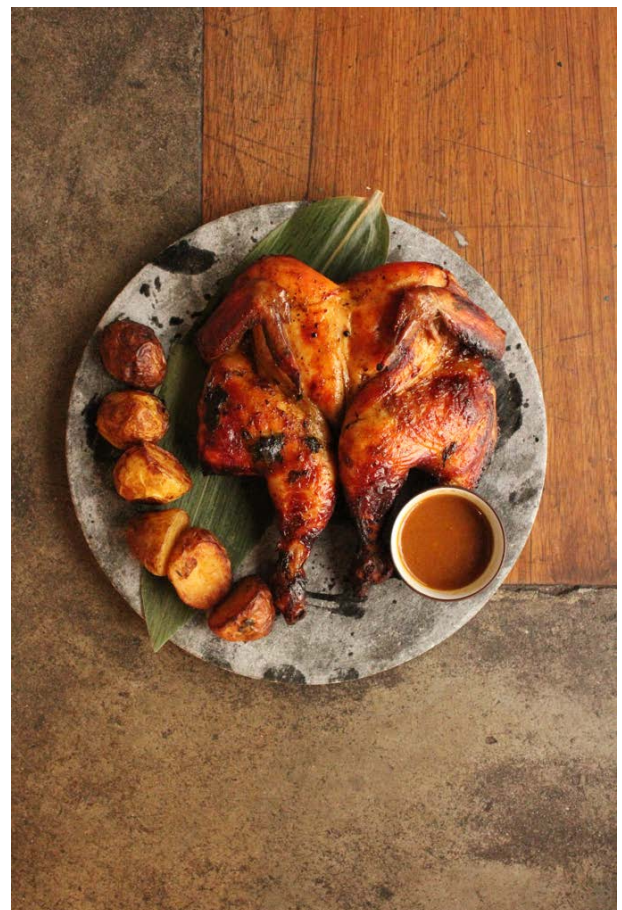
- whole marinated chicken (2 pieces)
- glazing sauce
- confit potatoes

Ready to eat ?

1. Preheat the oven at 220° degrees.
2. Brush the chicken with the glazing sauce and place in a lined baking tray.
3. Brush the potatoes with oil and add to the same or separate tray* (alternative cooking option below)
4. Bake for 10-12mins until golden and roasted.

*Option (pan roasted potatoes):

1. Bring a pan to medium heat with 1 Tbsp vegetable oil
2. Add the potatoes and cook until golden around 10mins, constantly checking and moving the potatoes around to ensure even cooking.



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UMA NOTA's Pork Ribs AT HOME

260HKD, serves 2

Your kit includes:

- full rack baby back pork ribs
- UMA NOTA's pineapple bbq sauce
- confit potatoes

Ready to eat ?

Option 1 (grill):

1. Heat the grill to medium-high heat.
2. Brush the ribs with the pineapple BBQ sauce, placing the pork ribs meat side down.
3. Grill until golden-brown in colour then flip and continue grilling for extra 3-5 minutes. At the same time brush the BBQ marinate another time to the meat side, keeping it glazed.
4. Enjoy with a side of confit roasted potatoes

Pan roasted potatoes:

1. Bring a pan to medium heat with 1 Tbsp vegetable oil
2. Add the potatoes and cook until golden around 10mins, constantly checking and moving the potatoes around to ensure even cooking.

Option 2 (oven):

1. Preheat the oven at 220° degrees,
2. Brush the ribs with the pineapple bbq sauce, and place in a tray, meat side facing up.
3. Brush the potatoes with oil and add potatoes to the same or separate tray.
(alternative option above for pan roasted)
4. Bake for 10 minutes before brushing the ribs one more time with the bbq sauce.
5. Remove potatoes, set aside.
6. Bake ribs a further 5 minutes.
7. Enjoy with a side of confit roasted potatoes



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BEDU's Harissa Slow Roasted Brisket AT HOME

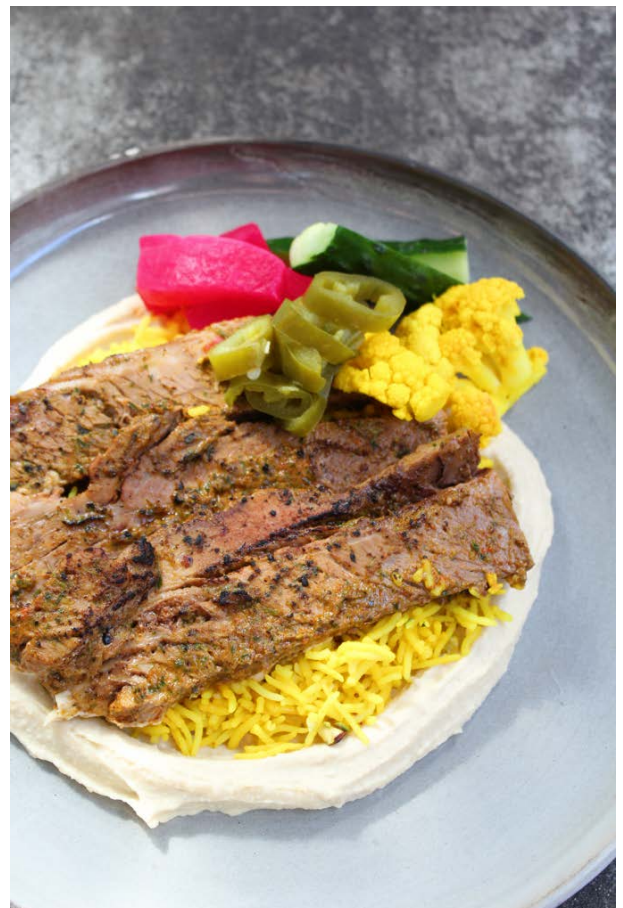
320HKD, serves 2

Your kit includes:

- 200g slow roasted beef brisket
- saffron spiced rice
- smoky hummus
- homemade pickles

Ready to eat ?

1. Bring a deep pot filled with water to a gentle simmer.
2. Keeping beef and rice in the sealed bag, place the beef inside the water 25 mins before wanting to serve.
3. Place the rice 10 mins before wanting to serve.
4. Once both are heated through, carefully remove from the water, and plate as desired.
5. We recommend to slice the beef lengthways along the widest side of the cut (yields approximately four slices).
6. Layer the slices of beef over the rice, seasoning lightly with flaky sea salt.
7. Enjoy with sides of smoky hummus and pickles.



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MAMMA's Spicy Prawn Pasta AT HOME

150HKD, serves 2

Your kit includes
360g pre-cooked linguine
Spicy prawn sauce
Chopped herbs
2 lemon wedges

Ready to eat ?

1. Heat a large saucepan to medium heat
2. Add pasta and pour the spicy prawn sauce into the pan
3. Add 50ml of water*
4. Stir constantly to heat through the sauce and pasta (approx 3-5mins)
5. Season with salt and pepper to taste
6. Plate as desired
7. Garnish with a sprinkle of the chopped herbs
8. Finish with a squeeze of lemon and enjoy!

*Chef's tip: add more water if you prefer to have a thinner saucy pasta

