

## Leo Satay Foodstuff Manufacture Pte Ltd

### Timeless Favourites Made Convenient for Home

ZI CHAR (煮炒), which means “cook and fry” in Hokkien, is a term used to describe a food stall commonly found in Singapore hawker centres. These dishes are influenced by communally shared, home-cooked Chinese food and form a large part of Singapore’s rich heritage in food. LEO takes these classic dishes into the comfort of your home.

#### LEO KEE ZI CHAR MEAT SERIES:

**LEO's Teochew Bak Kut Teh** brings carefully simmered pork soft bones in soy sauce with a hearty portion of garlic, fragrant white peppercorns, and dried chillies— offering chewy goodness with every bite.

**LEO's Coffee Pork Soft Bones** melts into a warm taste of distinct Nanyang aromatic coffee notes, boldly infused in a tantalising time-perfected marinade, releasing layers of deep satisfying flavours in every bite.

**LEO Kee's Kung Pao Chicken** comes with a punch of dried chilli and aromatics, with a fusion of sweet and sour marinade finish to its tender chicken pieces, unveiling a mouth-watering tingle of heat in every bite.

LEO ZI CHAR - timeless favourites made convenient for home.



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**Tasty Singapore-endorsed brand(s):**  
Leo Satay