

# Village grocer

Quality Choice



## Fresher Is Better.

Ever wished that you could go back to simpler times – when food was tastier, fresher and more wholesome?

At **Village Grocer**, you can once again enjoy such quality from the good old days. Sourced from only the best local and international suppliers, our premium selection of fresh vegetables, fruits, dairy products and produce is distinctly different. Indeed, nothing compares to the experience of enjoying a hearty dish prepared from farm-fresh ingredients. The crisp freshness as you slowly savour it. The juicy tenderness of it melting in your mouth. The rich colours, aroma and taste perfectly complemented by natural goodness that your loved ones will surely enjoy. Truly, freshness brings out the best in food and life for a wholesome family meal.

**Bring home the joy of freshness today at Village Grocer!**



*It's not just a Business, it's our Passion.*





### Culinary Creations: Thai Roast Duck Curry

#### INGREDIENTS:

- 1 1/3 cup coconut cream
- 2 1/4 cup santan
- 200g roast duck (sliced thinly)
- 50g red curry paste
- 3 tablespoons Thai fish sauce
- 1 tablespoon palm sugar
- 1/2 cup sweet basil leaves
- 1 large brinjal (cut into small pieces)
- 1 1/2 cup fresh pineapple (cut into small pieces)
- 6 small cherry tomatoes
- 10 seedless grapes (optional)
- 2 kaffir lime leaves (stems removed, torn into pieces)

#### FOR GARNISHING:

- 2 tablespoons coconut cream
- 1 kaffir lime leaf (finely shredded)
- 1/4 cup sweet basil leaves

#### METHOD:

1. Pour coconut cream into a wok or sauce pan. Allow to simmer for 2 minutes. Keep stirring until coconut oil becomes visible.
2. Add curry paste, fish sauce, palm sugar and torn kaffir lime leaves. Simmer for an additional 2 minutes.
3. Add in duck and brinjal. Allow mixture to boil.
4. Next, add coconut milk and simmer for 5 minutes.
5. Add pineapple and cherry tomatoes and simmer for 2 minutes.
6. Finally, add grapes (if using) and sweet basil leaves.
7. Turn off the heat and serve with garnishing ingredients.

**Village grocer**



#### Bangsar Village

G1, Ground Floor, Bangsar Village, No.1, Jalan Telawi 1, Bangsar Baru, 59100 Kuala Lumpur, Malaysia.  
Tel: 03 2822 0633 Fax: 03 2284 5633 (Open daily from 8.30am to 10.00pm)



#### Sunway Giza Shopping Mall

Block D, G.01 Ground Floor, No.2, Jalan PJU 5/14, PJU 5, Kota Damansara, 47810 Petaling Jaya, Selangor, Malaysia.  
Tel: 03 6140 9888 Fax: 03 6142 1333 (Open daily from 9.30am to 10.00pm)



#### 1 Mont' Kiara

LG-1, 1 Mont' Kiara, No.1, Jalan Kiara, Mont Kiara, 50480 Kuala Lumpur, Malaysia.  
Tel: 03 6204 9933 Fax: 03 6204 9922 (Open daily from 8.30am to 10.00pm)

### New Specialties @ Village Grocer Sunway Giza Outlet

Now you can indulge in a mouth-watering feast, minus the hassle! There's no need to get your hands messy – just contact us at 019-312 3112 or 012-317 1470 for a heavenly culinary experience right at home. Pre-orders accepted for pick-up.



#### Hong Kong-style Roast Duck

Treat your family to an exquisite meal of roast duck, prepared according to traditional Oriental recipes by our experienced in-house chef. Savour the aromatic crispy skin and succulent flesh, infused with the freshness of natural herbs for an unforgettable culinary experience.

#### Crispy Roast Meat

Premium cuts of roast meat roasted to crisp golden perfection.

#### Juicy BBQ Meat

Aromatic BBQ meat accompanied by tantalising sweet sauce.

### Nyonya Kueh Delights

Tantalise your tastebuds and entice your senses with authentic Nyonya delicacies! Get them at only **RM1.90 per box**, or a special price of **RM5 for 3 boxes**. Available exclusively at our Sunway Giza outlet.



### Taiwanese Promo

Come enjoy a wide variety of quality Taiwanese products such as special cookies, sauces and tidbits. Don't miss this limited time offer, available till 20th June only at our Sunway Giza outlet.