



**Group
Extra Super Tanker**



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Our Story

Established in 2004, **Restaurant Extra Super Tanker** takes its inspiration from the culinary culture of Mainland China and offers authentic Cantonese cuisine with a twist of Hakka flavours.

文華軒 **Mun Wah Hin - Culture, Chinese, Pavilion;**

as our Cantonese name represents, has the vision for our customers to embark on a culinary journey when dining at any one of our popular Chinese restaurants.

We aim to serve the best delicacies, using the finest and freshest ingredients, ensuring that the traditions of Cantonese cuisine prevail.

The restaurant's English name - **Restaurant Extra Super Tanker**, is purposely distinct and unique with no direct translation from its Cantonese name. Its stand out difference, serves as a perfect conversational piece for customers to remember and talk about.

Our Executive Chef

Led by Chef Chin, the Executive Chef and founder, otherwise more fondly known as Ah Wah Gor, has over 30 years of experience in the Food & Beverage industry. His parents, who used to own a hawker stall, were his inspiration to becoming a chef.

As with many Chinese chefs, Ah Wah Gor began his culinary career at a popular Chinese chain restaurant. He gradually worked his way up the kitchen hierarchy and even developed a loyal customer following. Ah Wah Gor then made the career changing decision to venture off and start his own Chinese restaurant in PJ, with the added benefit of flexibility in creating his own dishes. The kitchen is definitely Ah Wah Gor's domain where he personally designs all of his kitchens to fit his cooking style.

To this day, the passion and dedication Ah Wah Gor exudes is admirable. One would often find him crouched on a little stool next to an aluminum basin, lovingly cleaning sea cucumbers – his therapeutic escape after a busy service session in the kitchen.

Ah Wah Gor believes that cooking is an art and every dish has its own unique flavour. He stresses that there is no shortcuts in becoming a successful chef other than being patient, hardworking and having the willingness to learn. To see his customers enjoy and appreciate his dishes gives him a sense of satisfaction and happiness as a chef.

GEST FROZEN 冷凍產品 **BY GROUP EXTRA SUPER TANKER**

GEST Frozen is a selection of favourite Cantonese and Hakka dishes from our Chinese restaurants in PJ and KL. Carefully and hygienically packed, our ready-to-cook meals can be prepared within 15 – 30 minutes for easy family lunches or dinners. Let us be your partner in planning family meals to enjoy in the comforts of your home.

文華軒冷凍產品是一系列精選粵式和客家菜餚。每一道即食冷凍產品經過精心衛生的包裝，方便您在15至30分鐘內就能準備好一桌佳餚。讓我們成為您家庭飯桌上的幫手，讓您在舒適的家中也能享用得到餐廳級的美食。

STORAGE & HEATING INSTRUCTIONS 儲存和加熱說明

Storage Instructions 儲存方式

- Keep frozen at all times 未食用請保持冷凍狀態.
- Do not refreeze once opened 包裝打開後不要重新凍結.
- Once opened, consume immediately 打開後請立即食用.

Reheating Times 加熱說明

Category A – 15 minutes reheat time 加熱15分鐘

Category B – 30 minutes reheat time 加熱30分鐘

Reheating Instructions 加熱方式

- In a deep pot, fill enough water to submerge the vacuum-packed bag 在一個深鍋中，加入足夠的水。
 - Bring the water to a boil 將鍋裡的水燒開.
- Once the water is boiling, gently place the frozen vacuum-packed bag into the pot and let it reheat as per recommended timing 水烧开后将产品放入锅中，根据加热说明时间加热.
- When ready, carefully remove the vacuum-packed bag from the pot 時間到後將包裝取出.
- Cut open the bag, pour out the contents onto a dish and it is ready to be served 剪開包裝將食物倒入碟中即可食用.

冷凍產品價表 PRODUCT LIST
(Feel free to contact us for the latest list)

客家炸肉 Hakka Braised Pork Belly (A)

五花肉，木耳，南乳，鹽，糖，醬油
Pork Belly, Black Fungus, Fermented Beancurd, Salt, Sugar, Soy Sauce
RM28.00 (+/- 450g)

醬爆豬肉 Braised Pork Belly with Soy Sauce (A)

五花肉，面豉醬，生抽，老抽，蠔油，糖
Pork Belly, Fermented Bean Paste, Light Soy Sauce, Dark Soy Sauce, Oyster Sauce, Sugar
RM28.00 (+/- 350g)

咖喱排骨 Curry Pork Ribs (B)

排骨，馬鈴薯，咖哩料，鹽，糖，椰漿
Pork Ribs, Potatoes, Curry Paste, Salt, Sugar, Coconut Milk
RM28.00 (+/- 700g)

秘製生骨煲 Special Braised Spare Ribs (A)

排骨，面豉醬，醬油，鹽，糖
Pork Spare Ribs, Fermented Bean Paste, Soy Sauce, Salt, Sugar
RM28.00 (+/- 400g)

胡椒粒豬肚湯 Pepper Soup with Pork Stomach (B)

豬肚，白胡椒，鹽，糖
Pork Stomach, White Pepper, Salt, Sugar
RM35.00 (+/- 700g)

子薑竹枝鴨 Braised Duck with Ginger & Beancurd Stick (B)

鴨，竹枝，姜，面豉醬，酸梅醬
Duck, Beancurd Stick, Ginger, Fermented Bean Paste, Plum Sauce
RM40.00 (+/- 550g)

豉油皇菜園雞 Soy Sauce Village Chicken (B)

菜園雞，生抽，老抽，五香料
Chicken, Light Soy Sauce, Dark Soy Sauce, Five Spices Powder
RM28.00 (+/- 650g)

煙熏菜園雞 Smoked Village Chicken (B)

菜園雞，香料，鹽，胡椒粉
Village Chicken, Chinese Herbs, Salt, Pepper
RM28.00 (+/- 650g)

藥膳馬來雞 Braised Village Chicken with Chinese Herbs (B)

馬來雞，當歸，紅棗，調味料
Village Chicken, Female Ginseng, Red Dates, Condiments
RM 35.00 (+/- 700g)

梅菜花腩 Braised Pork Belly with Preserved Mustard Greens (A)

甜梅菜，五花腩，調味料
Preserved Mustard Greens, Pork Belly, Condiments
RM28.00 (+/- 450g)