

## BLACK PEPPER BEEF FILLETS

Capsicum, Onion

(Serves 2) EASY ★☆☆☆ TIME: 40mins



### INGREDIENTS

Beef Fillets, sliced	400gm
Beef Marinade Premix	200gm
Capsicum (Tricolor), sliced	1 each
White Onion, sliced	1pc
Black Pepper Sauce Premix	300gm
Olive Oil	

### METHOD

1. Marinate sliced fillets in beef marinade premix for 20 minutes and set aside in chiller.
2. Heat up wok with olive oil. Stir fry capsicum, onion on high heat.
3. Add in beef strips and black pepper sauce. Continue to sauté till liquid starts to thicken.
4. Transfer to a plate. Serve with steamed Chinese buns or rice (optional).

  
*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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