

HONG KONG STYLE STEAMED TILAPIA

Shallot Oil, Spring Onion, Coriander

(Serves 2) EASY ★☆☆☆ TIME: 40mins



INGREDIENTS

Tilapia Fillets	2 pcs
Salt, to taste	
White Pepper Powder, to taste	
Young Ginger, thinly sliced	50gm
Shallot Oil	40ml
Coriander, cut to 1 inch in length	1 sprig
Spring Onion, cut to 1 inch in length and julienned	3 sprigs
Chef's Superior Soy Sauce Premix	300ml

METHOD

1. Marinate tilapia fillets with ginger, salt and pepper. Set aside in fridge for 20 minutes.
2. Steam tilapia in steamer for 8 minutes. Remove excess water and transfer to plate.
3. Heat up shallot oil in pan over high heat till smoky. Garnish tilapia with shredded spring onion, coriander.
4. Pour superior soy sauce over and finish off with hot shallot oil.


*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.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

