

粽

Gifts from
the Heart

情相伴

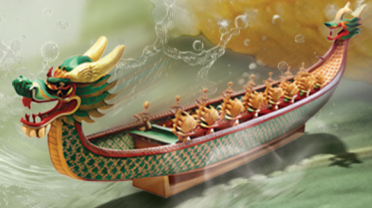


泰
thye
茂
moh
棧
chan



潮州
双拼肉粽

Teochew
Double Delight
Bak Chang



匠心手工包裹

83年老字号的不懈坚持

Handmade Perfection

83 years of dedication to quality and tradition

每一颗粽子 都承载着83年的历史传承

Unwrap 83 years of heritage
with each dumpling.

1

优质糯米

传统水煮方式，入口绵密
Boiled for over 2.5 hours
for soft, chewy rice

2

自制甜豆沙

优质绿豆，口感细腻
Sweet Tau Sar made from
quality mung beans

3

肉嫩鲜美

肥而不腻，肉汁酱香
Light but delightfully
flavourful

4

传统风味

粒粒纯手工，粽香浓郁
A true gastronomic
experience

潮州双拼肉粽

Teochew Double Delight Bak Chang

人气王
BEST SELLER!

Our signature Double Delight Bak Chang delivers the perfect balance of sweet and savoury flavours with tender pork belly, shiitake mushrooms, chestnuts and homemade sweet tau sar, all tucked in fragrant premium glutinous rice. 咸甜两种口味，一次满足。

甜豆沙
Sweet Tau Sar

咸香细腻
Savoury

Teochew Mushroom Chang

A harmonious delight of sweet and savoury flavours featuring shiitake mushrooms, dried radish, ginger and mock meat, all wrapped with our signature sweet tau sar and paired with fragrant chestnuts.

鲜嫩可口，满足您的味蕾享受。

潮州香菇粽

无肉
Meatless

口感鲜美
Rich Flavours

潮州咸蛋肉粽

Teochew Salted Egg Bak Chang

The most luxurious dumpling with a golden treasure within — a whole salted egg yolk that offers the perfect hit of savoury umami flavour that is paired with richly marinated pork belly, shiitake mushrooms, chestnuts and dried shrimps.

浓郁醇香的咸蛋黄配上入口即化的馅料，口口难忘！

特别优惠
Special Promotion



FREE
Limited Edition
Cooler Bag



买六送一
BUY 6 FREE 1

\$43.2

U.P. \$50.4

FREE
Limited Edition
Cooler Bag



买十送二
BUY 10 FREE 2

\$72.0

U.P. \$86.4

\$13.8 (2 PCS/粒)
U.P. \$14.4



Our Stores

唐城坊
Chinatown Point
#01-45
Tel: 6604 8858

NEX
#B2-58/59
Tel: 6634 4486

BreadTalk
IHQ
Level 1
2 - 19 Jun

星耀樟宜
Jewel Changi
#B2-231
Tel: 6214 9803

百利宫
Paragon
#B2-58/59
Tel: 6732 8858

裕廊坊
Jurong Point
#B1-105
Tel: 6861 4644



促销至2026年6月19日。粽子口味以门店供应情况而定，售完为止。图片仅供参考。为确保最佳口感，馅料采用慢火精心熬制，所以产品在实际呈现上可能与展示略有差异。
Promotion is valid till 19 June 2026. Bak Chang flavours are subjected to availability and on a while stocks last basis.
Visual for illustration purposes only, actual presentation may vary as our slow cooking process results in a more tender texture.