

# Hoi Tin Loh Restaurant offers exquisite Abagold abalone

**KUCHING:** Hoi Tin Loh restaurant will be the main stockist of imported Abagold abalone in Kuching appointed by the main agent in Malaysia, Wing Loong Yew Kew Sdn Bhd from Kuala Lumpur.

Wing Loong Yew Kee Sdn Bhd's Managing Director, Francis Lai Ying Wai, together with Abagold's Managing Director, Tim Hedges, and Marketing Manager, Werner Piek, were offering fresh abalones of the Abagold in Hoi Tin Loh restaurant to the media.

The Abagold brand abalone not only is very well known in South Africa and the world, but it is also very concerned about the sustainability of seafood.

Apart from cultivating delicious abalone in natural environments for gourmets around the world, it is also the first and only seafood producer that has received a certificate from Friend of the Sea Sustainable Seafood.

Abagold has 23 years' experience in breeding and processing abalone in South Africa. It packages and sells over 500 tons of abalone per year, making it the biggest brand in South Africa and a leader in the industry.

It is situated at Hermanus, a small town close to the littoral off Cape Town, which is reputed to be the best breeding ground for South African abalone.

The nearby ocean has a lot of nutrients beneficial for the growth of abalone and is not in the least polluted.

Therefore since abalone of very high quality was discovered about 150 years ago, Hermanus has always been an important



**MR. FRANCIS** Lai Ying Wai (1st right), Managing Director of Wing Loong Yew Kee Sdn Bhd together with Mr Tim Hedges (2nd right), Managing Director of Abagold, Mr Werner Piek (centre), Marketing Manager of Abagold, Mr Goh Ah Seng (2nd left), Managing Director of Hoi Tin Loh Restaurant were introducing the Abagold brand abalone in Hoi Tin Loh Restaurant, Kuching.

centre for the production of this luxurious seafood item.

However, over fishing could cause a drop in the abalone output and have negative effects on the environment.

Abagold has always been sensitive to this and established abalone farms at Hermanus early on so as to protect the environment.

The company has also obtained the certification of HACCP and ISO22000 at early stages, testaments to the cleanliness and safety of Abagold abalones.

Of course

**NOT** only Abagold abalones were canned in different sizes, it also offer wide variety of packaging which are suitable for gift.



the very high quality Abagold abalone is full of flavours and tender yet succulent. It is ideal for consumption during festivities and also a great gift item!

For more information about the exquisite Abagold abalones, please contact Mr Goh Ah Seng at 019 886 3813.



**FRESH** abalones are processed and ready for packaging.



**FRESHLY** cut Abagold abalones were offered to the media.



**DELICIOUS** Abagold abalones are great for seafood lovers.

東馬快車  
**BA**  
BUSASIA

**COUNTER 7 & 17**  
082 - 411 111  
www.BA.my

**Combo Meal**  
Steamed or Fried Chicken Rice + 1 glass of Blackcurrant  
白新鸡或炸鸡饭+一杯黑加仑

**RM 6.50**  
Normal price: RM10.70

save **4.20**

managed by SCR Corporation Sdn. Bhd.

**SCR Press**  
The food people

Some and conditions:  
\* Valid on Monday to Friday only.  
\* Not valid on Weekends and Public holidays.  
\* Takeaway sold on RM6.50.  
\* Valid at all SCR Press Restaurants in Sarawak.  
\* Not valid with other ongoing promotions, discounts & vouchers.  
\* Products shown are for illustration purposes only.