

กินดี มีสุข Eat Well, Live Well.

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Kaisen Salad

Ingredients

- Prawns 3
- Kani 2 pieces
- Scallops 3
- Salad-vegetables 150 g

Seasoning Ingredients

- Goma Shoyu Salad Dressing 20 ml

Cooking Method

1. Parboil prawns and scallops until cooked and place them on the plate with salad vegetables and Kani of your choice.
2. Pour Goma Shoyu Salad Dressing and serve.

Our Product



Goma Shoyu Salad Dressing
 เนื้อสัตว์ซีอิ๊วญี่ปุ่น
 พริกงาตัว

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