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UBER HUBER ISSUE 128



Dear,

Iberico pork has always been one of my personal favourites due to the nutty flavour from the acorn-feeding. Therefore I am happy that we are now offering you two more special cuts (apart from the secreto), the Iberico pluma and presa which we previously only sold to top restaurants and hotels. You can learn more about the Iberico cuts further below.

We have been nominated in the Readers' Choice Awards 2020 by Expat Living. I hope, if you have been happy with our products and service, that you show us some love by voting at

http://bit.ly/readerschoiceawards2020. It would be great for the staff to continue to get the recognition that they deserve. Thank you in advance for your vote.

Thanksgiving is just around the corner so I hope you have ordered your turkey and if you haven't done so, you can do so at <a href="https://www.hubers.com.sg/christmas">www.hubers.com.sg/christmas</a>!

Excite your appetite!

### Vote for us!

Readers' Choice Awards 2020 open for voting now.

Vote for us if you think we're doing an awesome job!

**VOTE NOW** 



### **Iberico Pork**

The Wagyu of pork! Like Wagyu, Iberico pork has loads of fantastic intramuscular fat which gives it that outstanding sweet, buttery and rich flavours, and a super delicate and tender texture...

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## Toriyama Wagyu

#### Get that melt-in-your-mouth

experience with special cuts beyond ribeye and sirloin! While Wagyu farms in Japan historically strive to produce more marbling, Toriyama Wagyu sets out in...

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### **Vollmond Bier**

Brewed only on a full moon, Vollmond beer is one of Adrian Tierney-Jones's must-try-before-you-die beer. Goes well with pies, stews, grilled fish, seafood and mild blue cheeses.

**SHOP NOW** 

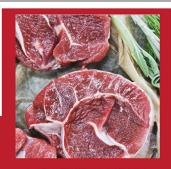


#### **RESTAURANT REVIEW**

Last week, I visited Bar-A-Thym located at Gemmill Lane for the first time. Some people would have gasped hearing that but I guess it's better late than never! When I sat down, I noticed a French chef...

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#### **MEATHESAURUS**

A cut from the leg sold in medallion-shapes. Tough but tasty, beef shin is one of the least expensive cuts. When cooked right, the gristle turns into jelly making it tender and tasty.



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