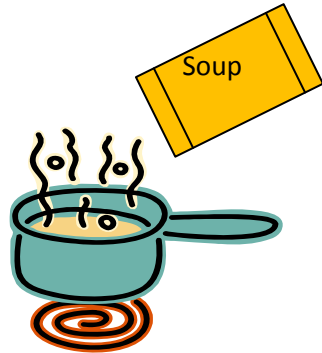
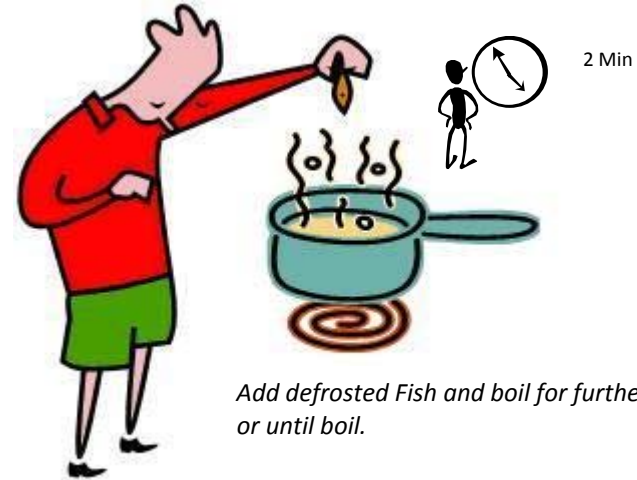


Make a Good bowl of Asam Laksa

STEP 1:



Heat Asam Laksa Soup until boil



Add defrosted Fish and boil for further 2 min or until boil.

STEP 2:



Blench noodles in hot water until al dente, and drain until dry

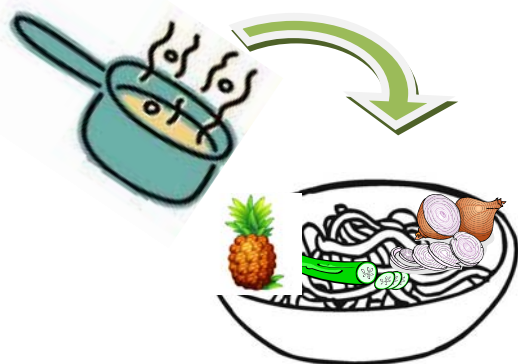


Pour drained noodles and pour into empty bowl



Add sliced Cucumber, Onions & Pineapple into bowl of noodles

STEP 3:



Add hot Asam Laksa soup with Fish into mixed Noodle Bowl



Add Lettuce, Mint Leaves, Chilli & Bunga Kantan for Garnishing



Asam Laksa ready to be served