



FRESH, WHITE ASPARAGUS FROM HOLLAND!!

Weekly Shipment from Holland - to arrive before the Weekend!!



FOR IMMEDIATE ORDER AND DELIVERY - First come - First serve!

- Price and min Qty: **MYR 140.00 / Kg - ex Chalet Suisse Restaurant (min. 2 Kg's)**
- Ingredient: **MYR 10.00 / Kg Instant SAUCE HOLLANDAISE (due to the short durability Sauce is NOT fresh)**
- Supply: **You pick-up them at our place F.O.C. or we deliver via GRAB-LALAMOVE at Cost Price!**
- Payment: **Transfer to our Account with HLBB; or also by Cash, Credit Card for pick-up at our place!**
- Order: **immediately via [WhatsApp](https://www.whatsapp.com) 011 3149 0434 (Mariel) (please NO calls just WhatsApp) or 03 4252 4589 (Answering System) or via info@chaletsuisse.com.my**
- Grade: **Grade A, or Grade B or mixed!**
- Ready / Delivery by: **from now onwards until ~ 3rd Week of June 2024 (last ETA)**
- Order request: **???? Kg; Ingredient YES / NO; Name, Surname, Handy-Number; Supply Mode, evt. Delivery Address, approx. Delivery Date and Time – wish but NO Commitment!**



GASTRONOMIE SUISSE SDN. BHD. (364500-A)

No. C11-1, Jln. Ampang Utama 1/1, Off Jalan Ampang, 68000 Ampang, D.E.
Office: (03) 4251-4852 – Restaurant: (03) 4252-4589 (Answering System)
E-mail: info@chaletsuisse.com.my; Website: www.chaletsuisse.com.my



Note:

Due to the unfavorable Exchange Rate MYR – EURO, as well as the limited Stock, the Price has been affected compared with 2023 by 25 %!

White Asparagus fresh every Week from HOLLAND

Asparagus, or garden asparagus, folk name sparrow grass, scientific name *Asparagus officinalis*, is a perennial flowering plant species in the genus *Asparagus*. Its young shoots are used as a spring vegetable. It was once classified in the lily family, like the related *Allium* species, onions and garlic, but the Liliaceae have been split and the onion-like plants are now in the family Amaryllidaceae and asparagus in the Asparagaceae. Sources differ as to the native range of *Asparagus officinalis*, but generally include most of Europe and western temperate Asia. It is widely cultivated as a vegetable crop

White Asparagus

White asparagus are extremely popular in Europe and western Asia. White asparagus is the result of applying a [blanching](#) technique while the asparagus shoots are growing. To cultivate white asparagus, the shoots are covered with soil as they grow, i.e. [earthed up](#); without exposure to sunlight, no [photosynthesis](#) starts, and the shoots remain white. Compared to green asparagus, the locally cultivated so-called "white gold" or "edible ivory" asparagus, also referred to as "the royal vegetable", is believed to be less bitter and much tender. Freshness is especially important, and the lower ends of white asparagus must be peeled before cooking or raw consumption.

Only seasonally on the menu, asparagus dishes are advertised outside many restaurants, usually from late April to June. For the French style, asparagus is often boiled or steamed and served with Hollandaise sauce, melted butter or olive oil, [Parmesan cheese](#), or [Mayonnaise](#). Tall, narrow asparagus cooking pots allow the shoots to be steamed gently, their tips staying out of the water.

During the German *Spargelsaison* or *Spargelzeit* ("asparagus season" or "asparagus time"), the asparagus season that traditionally finishes on 24 June, roadside stands and open-air markets sell about half of the country's white asparagus consumption.

Celebrations

The green crop is significant enough in California's [Sacramento–San Joaquin River Delta](#) region that the city of [Stockton](#) holds a festival every year to celebrate it; as do the neighboring villages of [Shelby, Oceana County, Michigan](#), and [Hart, Michigan](#), complete with a parade and asparagus queen. The two villages alternate each year as the host of the festival. The [Vale of Evesham](#) in [Worcestershire](#) is the largest producer within Northern Europe, celebrating with the annual British Asparagus Festival involving auctions of the best crop, an "Asparagus Run" modeled on the Beaujolais Run and a weekend "Asparafest" music festival. Many German cities hold an annual *Spargelfest* (asparagus festival) celebrating the harvest of white asparagus. [Schwetzingen](#) claims to be the "Asparagus Capital of the World", and during its festival, an Asparagus Queen is crowned.



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ORDER - FORM

Please write nicely so that we can read it easy!

Date:

Name, Surname:

Contact Number:

E-Mail:

Exact Address if Delivery / Sending:

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Quantity / Kgs?	<input style="width: 50px; height: 50px;" type="text"/>	Kg's @ MYR 140.00	<input style="width: 50px; height: 50px;" type="text"/>
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Instant Sauce Hollandaise?	<input type="checkbox"/>	NO	
	<input type="checkbox"/>	YES	@ MYR 10.00
			<input style="width: 50px; height: 50px;" type="text"/>

Peeled? (only possible if the Asparagus will be consumed the same Day!)	<input type="checkbox"/>	NO	
	<input type="checkbox"/>	YES	@ MYR 15.00 / Kg
			<input style="width: 50px; height: 50px;" type="text"/>

Delivery by:	<input type="checkbox"/>	Pick-Up at the Restaurant	
	<input type="checkbox"/>	Delivery by LALAMOVE (at customers Cost)	<input style="width: 50px; height: 50px;" type="text"/>
	<input type="checkbox"/>	Send by other Courier-Service (at Customers Cost)	<input style="width: 50px; height: 50px;" type="text"/>

Payment by:

- HLBB – HONG LEONG BANK BERHAD, Account No. 04600007698
GASTRONOMIE SUISSE SDN. BHD., No. 91, Lorong Memanda 1, Ampang Point, 68000 Ampang, Selangor
- COD – CASH ON DELIVERY
- CC / DC – CREDIT OR DEBIT CARD

Readiness by / Delivery on

..... (Date)
 (Time, approx., or exactly)

- at Chalet Suisse
- at Customers Place

Order received / taken by:

.....

- Phone
- Answering System
- via Webpage
- Customer Visit at the Restaurant

Accounting:

- done by
- reminder on

Remarks Customer:

.....

(Internal Remarks):

.....



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