



the perfect prata



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We took this humble south Indian flat bread and evolved it with sweet and savoury versions.

Made only with 99% European clarified Butter, The Perfect Prata marks a return to the traditional skills of a culinary-renowned civilisation. No cheap margarine or preservatives here. The mission is clear: to make a crispy prata on the outside, fluffy layers inside, and a superb aroma that only butter can provide.

Recommended Cooking Directions:

(adjust where needed)

1. Medium heat, non-stick frying pan.
2. Place the frozen prata in the frying pan for 2 minutes. Sizzle gently.
3. Flip and repeat for 2 minutes on the other side.
4. Serve with curry or sugar, and enjoy.

Menu

TPP: The Perfect Prata (plain)

\$10.80/pack of 12 pcs x 60g

SOP: Super Onion Prata

\$14.40/pack of 12pcs x 90g

GSOP: Garlic & Super Onion Prata

\$14.40/pack of 12pcs x 90g

BSP: Black Sesame Prata

\$14.40/pack of 12pcs x 90g

ABP: Azuki Beans Prata

\$19.20/pack of 12pcs x 90g

Menu

GTC: Gourmet Triple Cheese

(German Emmenthal, Gouda, & Parmesan)

\$19.20/pack of 12pcs x 90g

BCP: Belgian Choc Prata

\$19.20/pack of 12pcs x 80g

APP: Asst Savoury Prata Pack

(3pcs each of TPP, GTC, SOP, & GSOP)

\$14.40/pack of 12pcs

Vegetarian, All Natural, No Preservatives.

Ingredients: Wheat Flour, Water, Eggs, 99% Butter, Sugar, Salt.

(No pork or lard).

****Launch Promotion:**

25% off 5 or more packets purchased

All prices are Nett.



Delivery

SS\$15 | Islandwide | Free for orders >SS\$60

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