

MONTHLY OFFER



TRUFFLE





EXPERIENCE THE LUXURY OF TRUFFLES!

This January, we are excited to announce that our special offer will feature the **exquisite fresh truffle**. Renowned for its unique aroma and rich flavour, this underground mushroom is a culinary treasure that elevates any dish.



Throughout the month, we'll showcase a delightful selection of **truffle products**. But that's not all! Get ready for a range of **new fresh Iberico Pork cuts**, **milk-fed Pyrenean's lamb**, and **organic baby food 100% made in France!**

Stay tuned for these delicious surprises!



SPECIAL TRUFFLE

For the black diamonds lovers



Maison Masse, is a prestigious French gourmet food producer since 1884 and a supplier to the **Élysée Palace**.

They specialize in foie gras and truffles. Each season they propose fresh varieties, including the **Tuber Melanosporum** (Winter Black Truffle) that we offer this month.



This month, discover their exquisite truffle-infused products, such as **truffle ham** and truffle-infused sauces like the **ceps mushroom** and **Périgord**—must-tries for gourmet enthusiasts!



AN ASSORTMENT OF TRUFFLE WONDERS

Exquisite Cheeses & Cold cuts



Begin your tasting experience with the creamy **Moelleux à la Truffe**, followed by the rich and melty **Truffle Raclette**, and the rustic **Tomme du Berry**, which offers subtle hints of truffle. Be sure to try the luxurious **Brie Fermier aux Truffles**, enhanced with black truffles, along with the delightful **Petit Délice** and the classic **Rond Tradition** infused with truffles.



On the savoury side, indulge in a selection of exquisite cold cuts: start with the **Dry Sausage with Truffle**, the luxurious **Whole Goose Foie Gras** enhanced with 5% truffle—a rich blend of decadent foie gras and aromatic truffles. **Saltufo Salami**, a soft sausage infused with black truffles; and creamy **Tarama with black truffle** perfect to be placed on toast, hot blini or pita bread.



NEW ARRIVALS

*Introducing Fresh Premium Meat
at Cheese Club Grocery!*



Axuria is a cooperative in the heart of the Basque Country, where sheep are raised ethically and exclusively fed from their **mother's milk**.

Certified with **Label Rouge** and **IGP Pyrénées**, they ensure traceability and high quality for their meat.

Light, tender and rose-coloured meat with an exceptionally delicate flavour, making it a culinary treasure ideal for roasting or stewing.

This month, try our **freshly arrived Lamb Leg, Rack, and Shoulder**, all available chilled!



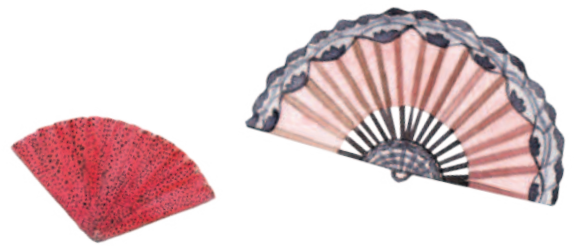


César Nieto is a leader in the gourmet meat industry, specializing in authentic Iberian products with the Guijuelo designation of origin.

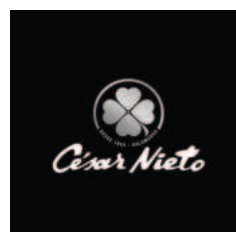
Since 1895, the Nieto family has dedicated five generations to preserving the essence of **original Iberian ham**, renowned for its exceptional flavour and quality.



Committed to ethical farming practices, César Nieto offers an exceptional selection of fresh Iberian pork cuts, including **Tomahawk, Pluma, Secreto, and Presa**. For the first time, these **premium cuts** are available **fresh** in our Monthly Selection.



Each product reflects a **rich heritage** and a dedication to quality that has been passed down through generations.



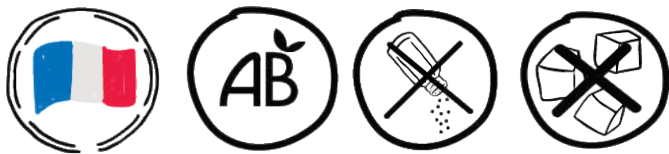
NEW ARRIVALS

100% Organic Delicacies for your Baby

Popote.
BÉBÉ FOOD

Popote is a French brand dedicated to **baby nutrition**, offering a range of **organic** products. They offer a variety of compotes including **fruits**, **vegetables**, and even **meat**.

All Popote products are crafted with no additives, ensuring that your little one enjoys healthy and delicious meals. **Packaged conveniently** for on-the-go parents, these pouches are easy to take anywhere, and don't need to be kept refrigerated!



Did you know?



Got a friend who would enjoy delicious
European gourmet foods?
Refer her / him and both win
HKD 50 discount with their first order.

YOUR CHEESE CLUB LATEST AWARDS



2024



2023



2023



2023

Since October 2021, we offset the CO2 equivalent emissions induced by our sourcing and logistic activities. Check out commitment here:



Packaging and shipping with financial
climate contribution

ClimatePartner.com/17542-2110-1002

