

# STACE

## BURGER

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Gourmet



Ingredients:

### NY Stack Burger

2 Big Al's 6oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 10g rocket, 5g sliced red onion, 4 pickle slices, 30g honey mustard mayo, 2 slices tomato, 5g crispy onion

Nhat To Do:

3

5

Cook patties as per packaging

2 Make Honey Mustard Mayo mix by mixing 10g honey with 5g American mustard and 50g mayo

- Toast the Brioche bun and evenly spread the mayo on both sides
- Place Rocket, onion then tomato on the bottom bun
  - Place Swiss cheese on top of each patty and place them on top of the salad
- Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!



## SIACHT

1

Elevated

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Ingredients:

2 Big Al's 4oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 10g lettuce, 4 pickle slices, 30g honey mustard mayo, 2 slices tomato, 5g crispy onion

NY Stack

Burger

Nhat To Do:

3

5

Cook patties as per packaging

2 Make Honey Mustard Mayo mix by mixing 10g honey with 5g American mustard and 50g mayo

- Toast the Brioche bun and evenly spread the mayo on both sides
- Place lettuce then tomato on the bottom bun
  - Place Swiss cheese on top of each patty and place them on top of the salad

Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!



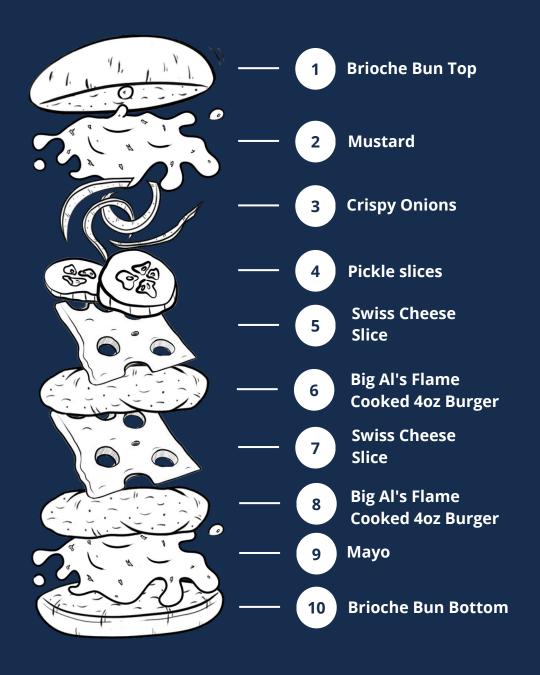




### BURGER

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Classic



Ingredients:

2 Big Al's 4oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 4 pickle slices, 10g mustard, 10g mayo, 5g crispy onion

NY Stack

Burger

Nhat To Do:



Cook patties as per packaging

Toast the Brioche bun and spread the mustard on the top and mayo on the bottom bun



2

Place Swiss cheese on top of each patty and place them on top of the salad

Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!