



QWEHLI®

PARIS

SEAFOOD  
COLLECTION

**QWEHLI®**  
PARIS

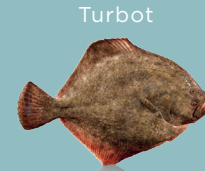
## SEAFOOD COLLECTION

For over 10 years, we at QWEHLI are a producer supplying a **premium frozen seafood range** and offering an **exclusive selection of seafood in Asia**.

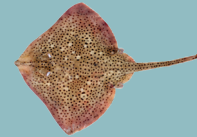
Our office coordinates with QWEHLI premises located in Bilbao - with access to the Atlantic sea - in the Reunion Island to provide chefs with a selection of high-quality sea range.

Our exclusive range offers a selection of sizes at guaranteed prices, immediate availability, and is tailored to the needs of restaurants.

## PRODUCTS FROM FRANCE



Spotted Skate



Dover Sole



Seabass



Salmon Bass



Turbot Farmed



**Bilbao, Spain**

  
**QWEHLI®**  
Paris, France

# QWEHLI STRENGTHS

## METICULOUS SELECTION

We put a great importance in partnering with **well-managed wild-capture fisheries**. As Black Qwehli producer, we believe that our food supply must be **sourced from environmentally responsible marine aquaculture**, to maintain the quality of our sea products and preserve the marine habitat. Sustainable seafood is a continuous journey as an active fisher, farmer and the *fishmonger of the chefs*.



RESPECT FOR  
THE SEASONS  
AND LAYING  
PERIODS



OUTSTANDING  
EXPERTISE FOR  
THE BEST POSSIBLE  
PRESERVATION

## UNIQUE TECHNOLOGY

We are using a unique and a most-advance freezing technology respects the products and helps preserving their freshness. The most appropriate method is chosen according to the species in order to keep their organoleptic qualities intact.



## SUSTAINABILITY

This tightly regulated fishery is closely monitored at Qwehli we choose to have a **sustainable approach, ensuring operations don't impact the marine life and its habitat**.

The Patagonian Toothfish fishery is subjected to some of the strictest and most controlled regulations in the world. It is following limited yearly quotas dispatched among the authorized vessels in order to preserve this specie and the seabed. **QWEHLI toothfish is certified sustainable** by Marine Stewardship Council (MSC).



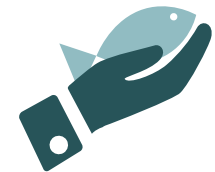
MSC  
LABELLED FOR  
SUSTAINABLE  
FISH STOCKS



AQUACULTURE  
THAT MEETS  
ORGANIC AND  
ASC STANDARDS

## CONSISTENCY

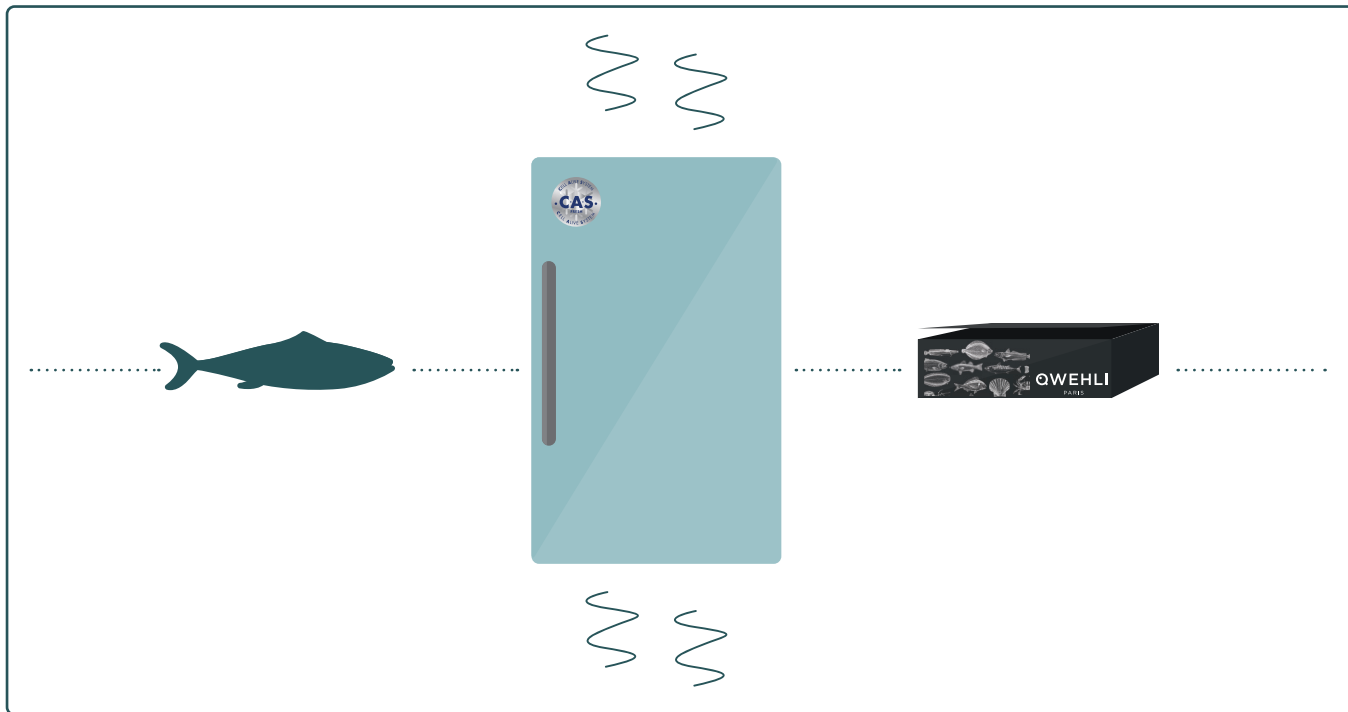
We select our sea products and purchase them off the vessels. With **Qwehli's access to these sea resources at source**, we are able to guarantee **steady supplies, reliable stocks** with immediate availabilities, and offer to our chefs **consistent quality and stable pricing**.



# THE REVOLUTION IN CONSERVATION



**NORIO OWADA,**  
Creator of the CAS Fresh® technology



Using the combined effects of extreme cold and a magnetic field, comparable to that of the North Pole, the flavours, smells and textures of our fish are kept unspoilt.

When our products are brought back to normal temperatures, their organoleptic and nutritional qualities remain untouched.

There is no exudate, no loss of taste and no alteration of texture during preparation or tasting.

**SERVING YOU PRODUCTS AS IF THEY WERE RIGHT OUT OF THE WATER, ALL YEAR ROUND**

# QWEHLI TOOTHFISH : THE JOURNEY

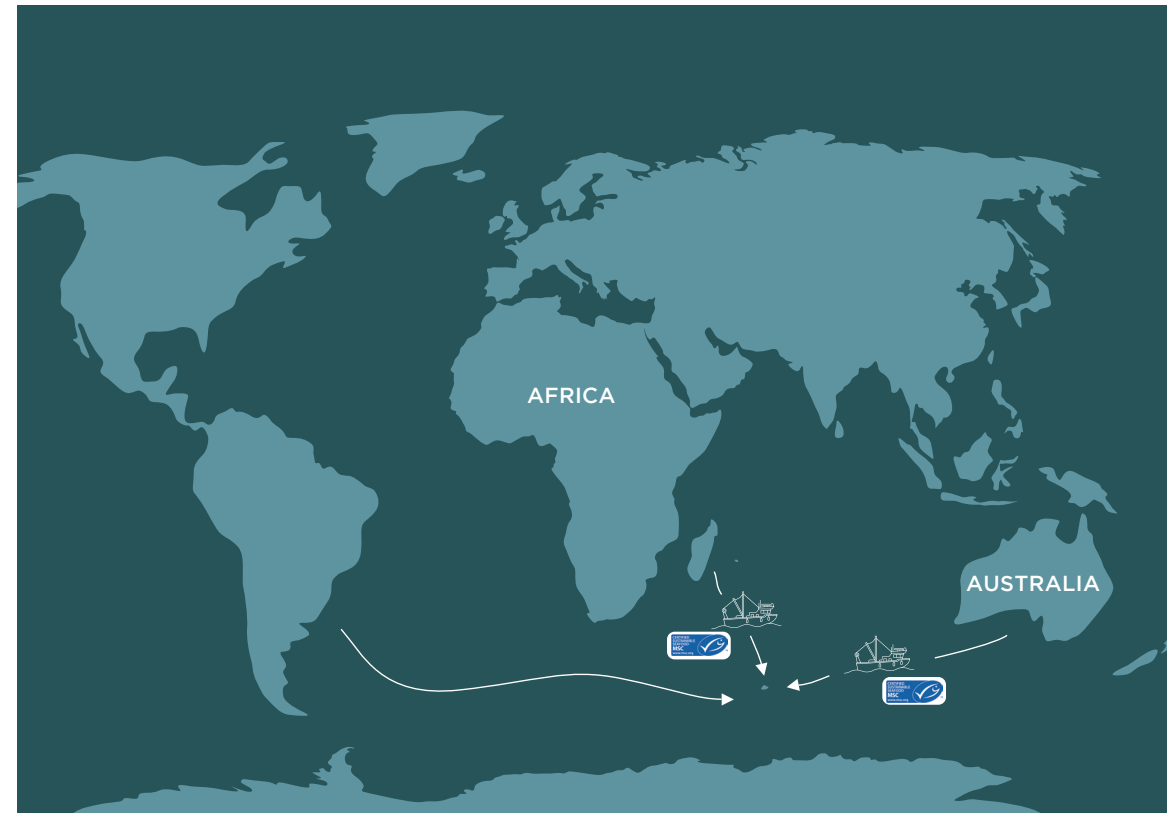
The Qwehli Patagonian toothfish, also known as the Chilean Sea Bass ( or Snow fish ) is caught in the waters off the Kerguelen and Crozet Islands - located in the French Southern and Antarctic Lands by the Reunion Island.

We have direct access to this magnificent resource off the fishing vessels. Qwehli is the only one to promote this origin in Thailand.

Qwehli's *wagyu* of the sea is carefully hand-selected and hand-filleted off the boats in our factory located on the Reunion Island before being shipped to Asia.

## From the sea to the plate

Qwehli HK provides to its network of chefs a direct access allowing the restaurants to serve on their menus the snow-white fillets from the source.





# PATAGONIAN TOOTHFISH

Dissostichus eleginoides



## ORIGIN

Kerguelen Islands (TAAF), FAO 58

France

## FISHING TECHNIQUE

Longlines

## QWEHLI SEASONS

J F M A M J J A S O N D



- MSC certified
- Hand-filled for a ready to cook product
- Immaculate silky white flesh and almond butter flavour



Our Patagonian Toothfish is fished in the Fresh Waters of the Kerguelen Islands, at a depth of around 1500 metres. The unique characteristics of this MSC-certified fish give it a meltingly soft texture, pearly white flesh and an equality unique flavour with almond butter notes.



FILLET - INDIVIDUAL pack  
2-2.5kg per fillet



PRICE:



# SOLE

Solea solea



## ORIGIN

Les Sables d'Olonne

FAO 27

France

## FISHING TECHNIQUE

Trammel nets

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD

- Unique conservation of freshness
- Respectful fishing technique and management of the product
- Fine sweet taste



## CUT

Gutted



Les Sables d'Olonne is where we have chosen to source our sole, using traditional fishing methods with the help of trammel nets. This technique allows us to avoid unwanted catches and to guarantee the quality of the product. We only catch from August to October to let fish reproduce peacefully.



- **SIZE 400-500G** (7pc per BOX)
- **SIZE 0,8-1 KG** (3pc per BOX)
- **SIZE 500-600G** (6pc per BOX)
- **SIZE +1KG** (2pc per BOX)
- **SIZE 600-800G** (4pc per BOX)



PRICES:



# SEA BASS

Dicentrarchus labrax



## ORIGIN

Island of Oleron

FAO 27

France 

## FISHING TECHNIQUE

Line caught

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD

- Available **year-round**
- **100% safe** dare to try it raw
- **Typical** and **intense** taste



## CUT

Gutted/Whole



Our sea bass is very carefully caught outside breeding season, to guarantee you a high-quality product, intact and without bruising. We work with fishers who are specialised in line fishing, committed to only landing a few fish per day.



WHOLE, GUTTED  
size 3-4kg/4-5kg



PRICE:





# TURBOT

Psetta maxima



- **Small-scale coastal** fisheries
- **Firm** and **delicate** texture
- **Snow-white** flesh

Our turbot comes from small-scale coastal fisheries in Brittany, deeply committed to responsible fishing. We carefully select each Turbot, all above 4 kilos, to provide you an exceptional product.



## ORIGIN

Brittany  
FAO 27  
France 

## FISHING TECHNIQUE

Trawler

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD



## CUT

Gutted/Whole



## WHOLE WILD TURBOT

Gutted 4/6kg



PRICE:



# TURBOT

Psetta maxima



- Certified **global gap** and **friend of the sea**
- **Firm** and **delicate** flesh

Our turbot comes from Gallician aquaculture farm that is committed to sustainable breeding, respectful of the environment and certified Global GAP and Friend of the Sea. This aquaculture farm implements innovative technologies and techniques to minimise the impact of its activity on the environment. The entire breeding and feeding process is subject to stric control to ensure product safety. Our fish grows in the estuaries of Galicia in an optimum environment where the temperature of the water is a guarantee of high quality.



## ORIGIN

Galicia,  
Spain



## CUT

Gutted/Whole



**WHOLE WILD TURBOT**  
Gutted 3/4kg



**PRICE:**

FAR  
MED

# MEAGRE

Argyrosomus regius



- **Delicate** white fish rich in **flavour**
- **Boned**
- Raised on natural feed guaranteed **GMO-free**

Truly a gastronomic treasure, our meagre is raised on the Mediterranean coast near Valence with total respect for both the environment and animal welfare. Fed a natural diet free from any genetically modified organisms. Certified Crianza de Nueströ Mares», guaranteeing its Spanish origin, freshness and very high quality.

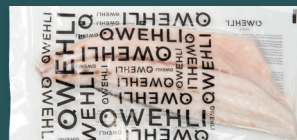


**ORIGIN**  
Spain

**CUT**  
Fillet



**FILET, SKIN-ON**  
Size 600/800g



**PRICE:**



# COD

Gadus morhua



- Direct from **Norway**
- **MSC** certified
- **Tasty** and **soft flesh**

Our cod is line-caught in the deep glacial waters of Norway, following strict specifications that meet MSC certification criteria. This super-selective fishing technique guarantees the respect of the product.

Before its arrival at our workshop in Lorient, our cod travels in optimum conditions between 0°C and 4°C, stomach facing down, the indispensable condition for maintaining its fibres, textures and pearly skin, and thus guaranteeing you an exceptional product.



## ORIGIN

FAO 27

Norway

## FISHING TECHNIQUE

Line caught

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD



## CUT

Back



## COD LOIN SKIN ON

size 800-1000g per piece

5pc per boxes



## PRICE:



# NORWAY LANGOUSTINE

Nephros norvegicus



- **Caught alive** for total freshness
- **Diversity** of sizes
- **Trap** fished

Our langoustines come from traditional coastal fishing in the glacial waters of Norway.

They are fished at a depth of over 300 metres by around fifteen boats less than 20 metres in length, braving the currents of Fjord Midjorden each day.

Brought up alive using traps, our fishermen are committed to only bringing up around twenty kilos a day. This super selective fishing technique enables the langoustine that are too small to be put back in their natural habitat, still alive.

The are weaned in seawater for more than 48 hours to guarantee you a product of incomparable quality.



## ORIGIN

FAO 27  
Norway

## FISHING TECHNIQUE

Trap

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD



## CUT

Tails + heads



## LANGOUSTINE RAW TAILS +HEADS

- Size 4XL • +350G • 2pc/kg
- Size 3XL • 300-350 • 3pc/kg
- Size 2XL • 250-300 • 4pc/kg
- Size XL • 200-250 • 5pc/kg
- Size L • 165-200 • 6pc/kg



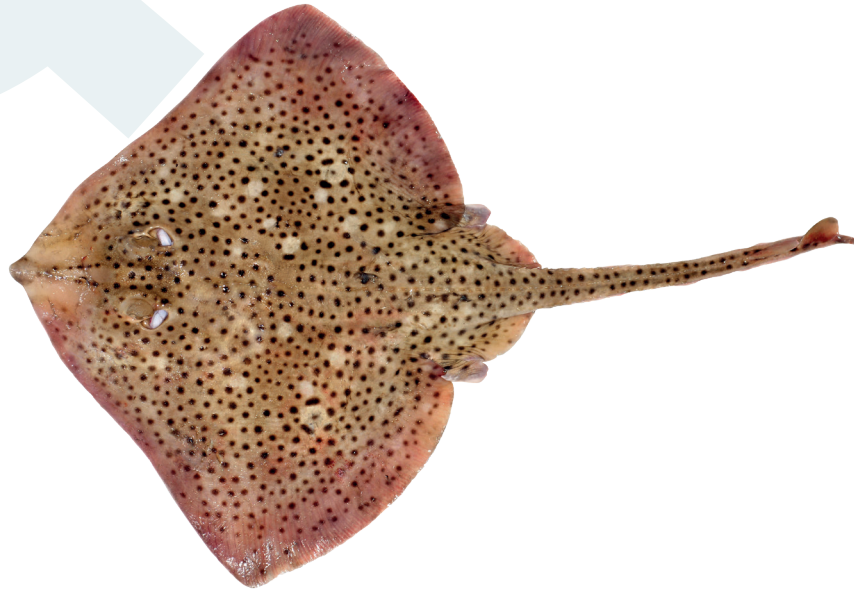
## PRICE:

Price on request



# SPOTTED SKATE

Raja clavata



- Pelled on both sides for a ready-to-cook product
- Small coastal fishing, 100% sustainable
- Exclusive preservation of freshness

Our spotted skate comes from a French artisanal fishery. Carefully selected by fisherman concerned with the preservation of the species, she is lifed alive with nets on board vessels of less than 20 metres. To give it itme for our ray to reproduce, we only catch it between July and March.

Our product is frozen and peeled on both sides the same day of his landing.



## ORIGIN

FAO 27

France 

## FISHING TECHNIQUE

Net

## QWEHLI SEASONS

J F M A M J J A S O N D



BREEDING SEASON  
FISHING PERIOD



## CUT

Wing



## SKATE WINGS SKINLESS

Size 800-1200g per pc



PRICE: