

Our other products



SALMON STEAK (retail pack)
270 g (3 x 90 g)



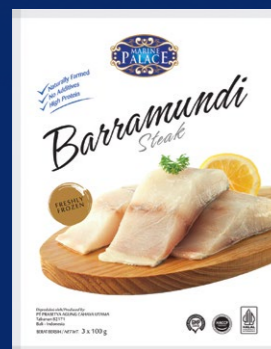
SALMON CUBE
(retail pack)
200 g (2 x 100 g)



SALMON BELLY
(retail pack)
200 g (2 x 100 g)



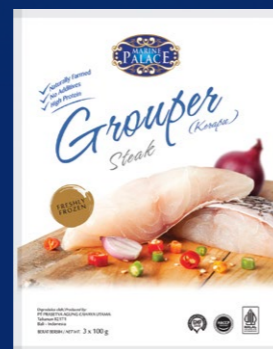
GINDARA STEAK (retail pack)
270 g (3 x 90 g)



BARRAMUNDI STEAK
300 g (3 x 100 g)



RED SNAPPER STEAK
300 g (3 x 100 g)



GROUPER STEAK
300 g (3 x 100 g)



LENCAM STEAK
300 g (3 x 100 g)

PT PRASETYA AGUNG CAHAYA UTAMA

For any enquiries regarding our products please contact:

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on our instagram:

@marinepalace.id



Distributor:



Premium Taste of Royalty Smoked Salmon

*Gently dry salted and seasoned
with our special recipe*





MARINE PALACE prides itself on producing the finest smoked salmon. Our dedicated and passionate team selectively procure the highest quality raw materials. Our salmon fillets are gently dry salted and seasoned with sugar, then cold smoked with our signature wood mix, resulting in vibrant and flavorsome smoked salmon with delicate texture. No artificial additives or colorings added, only premium natural ingredients. It is carefully trimmed to allow the finest presentation to be consumed as is, as a luxurious touch to your canapés, or your favorite dishes. Indulge in the ultimate smoked salmon experience with MARINE PALACE today.



SMOKED SALMON (retail pack)
100 g



SMOKED SALMON (food service pack)
1 kg

CERTIFIED BY:



MARINE PALACE is a brand under PT PRASETYA AGUNG CAHAYA UTAMA, an Indonesian fish company specialist and a pioneer in smoked salmon export. The factory is located in Tabanan-Bali, facilitated with modern technology equipment and supported by qualified as well as experienced food technologists. We have obtained Indonesian Halal, GMP (Good Manufacturing Practice), HACCP (Hazard Analysis Critical Control Points) and BPOM RI certification to ensure safety standard and consistency beyond your satisfaction.