

## NEWS BLURB

### **EXQUISITE FESTIVE SEASONAL SPECIALTIES BY THE JUMBO GROUP CAPTURE THE ESSENCE OF CHINESE NEW YEAR** - An Exquisite Celebratory Spread for A Tantalising Chinese New Year Feast

The JUMBO Group of Restaurants, renowned for its Singapore seafood, Local and Asian cuisines reflective of the rich culinary heritage of this region, is serving a mix of seasonal Festive Dishes, Chinese New Year mainstays and Celebration Set Menus to fittingly usher in the Year of the Goat.\*

The Festive Dishes, abundant in symbolism, have been carefully crafted to reflect the ideals associated with the Chinese New Year – Abundance, Prosperity, Harmony and Auspiciousness. With fish and other seafood as the star offerings, the dishes will capture the essence of masterful cooking – fresh ingredients, passionate and creative preparation and a delightful harmony of flavours.

#### Festive Dishes

**Chui Huay Lim Teochew Cuisine** will be serving an alluring variety of dishes. Two that stand out are the **Steamed Crab with Fermented Chinese Wine (横财亨通)** (seasonal price) and **Braised Dried Abalone with Sauce (包你发财)** (\$68-\$78). The live crabs are steamed with ginger and egg white to preserve their natural sweetness and cooked with 20-year aged “HuaDiao” to enhance the sweetness of the crabs. The abalone, harvested from the Middle East, is soaked for 5 to 6 days and then braised with old hen, Jinhua ham and pig belly for 8 hours to absorb the full flavours and bring out the wonderful aromas of the ingredients.

**JUMBO Seafood Riverside and JUMBO Seafood Gallery** will entice diners with their must-try creation, the unique **Live Star Garoupa Braised with Rice Cake (岁岁有余)** (seasonal price). The Garoupa is cooked in a rich superior broth. The addition of Korean rice cake (Tteobokki), which soaks up the flavourful broth, lends more texture to this satisfying dish.

The chefs at **Singapore Seafood Republic** bring a different twist to Chinese dishes. **Double Boiled Honeydew Soup with Abalone, Sea Cucumber & Mushroom (三星报喜)** (\$38 per portion) is a luxurious slow-boiled soup with the essence of kampong chicken and Jinhua ham accentuated by smooth abalone and crunchy sea cucumber. The **Fried Cod Fish with Tangy Honey Sauce (甜蜜有余)** (\$24) is prepared to perfection – a crispy coating warmly enveloping the firm and springy flesh. The dish is subtly piquant from the special blend of spices.

#### Traditional Offerings

In keeping with Chinese New Year tradition, **Yu Sheng and Pen Cai** will be served in the Group’s restaurants. The Chinese New Year Celebration Set Menus will feature some of the Group’s best-loved and renowned dishes, such as the award-winning JUMBO Chilli Crab and the Signature Black Pepper Crab.

\*Festive Dishes are available from **2 February to 8 March 2015**. Please refer to the individual restaurants’ websites for a full listing of the Festive Dishes, Chinese New Year Celebration Set Menus, Yu Sheng and Pen Cai and the periods during which they will be offered in the respective restaurants.

JUMBO Group can be found online at [www.jumbogroup.sg](http://www.jumbogroup.sg)

JUMBO Seafood can be found online at [www.jumboseafood.com.sg](http://www.jumboseafood.com.sg)

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**Images:**



**Caption:**

1. Live Lobster Baked with Lemongrass Sauce (龙腾四海)
2. Fried Cod Fish with Tangy Honey Sauce (甜蜜有余)
3. Braised Dried Abalone with Sauce (包你发财)
4. Live Star Garoupa Braised with Rice Cake (岁岁有余)
5. Steamed Crab with Fermented Chinese Wine (横财亨通)
6. Double Boiled Honeydew Soup with Abalone, Sea Cucumber and Mushroom (三星报喜)