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WOK'S UP

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EDITOR'S NOTE

Stand tall, stand proud! We're celebrating Singapore's Jubilee!

We are past the half way mark of 2015 and rapidly approaching the last quarter of the year. Phew! How time has flown but it is probably because at JUMBO, there is always something happening to keep you, our members, involved and engaged.

As we draw closer to National Day, the feeling of frenzied excitement is getting increasingly palpable. Being a home grown company, we cannot let this golden anniversary year in Singapore's nascent history go unmarked. SG50 has become a clarion call to stand proud, with nothing less than fanfare to commemorate our big birthday bash. We have heeded the call and you can learn all about JUMBO's own SG50 celebrations in our cover story. The best part is, we want you to be a big part of these celebrations!

We also retrace our steps to take an in-depth look at what was actually our first SG50 commemorative event – our Annual Dinner and Dance which was held at the beginning of the year, themed, as you would have guessed – SG50. We take you behind the scenes to witness the good-spirited fun and carefreeness of an evening spent in the company of colleagues and friends.

Of course, as food is our passion, we could not resist giving you more to cheer about in this department. Learn all about our JUMBO Culinary Challenge—an initiative that seeks to provide our chefs with a platform to innovate and create new and exciting dishes for our restaurant's menu. Food also takes centre stage in our People section where we talk to some winning chefs about their famous creations.

Our JUMBO Rewards page takes a different look as we bring you some exciting developments, so do not skip that page! Of course, remember to also keep updated with the latest happenings in News Bites, a chock-a-block section this time round.

Have fun, as always!

One JUMBO, One Singapore!

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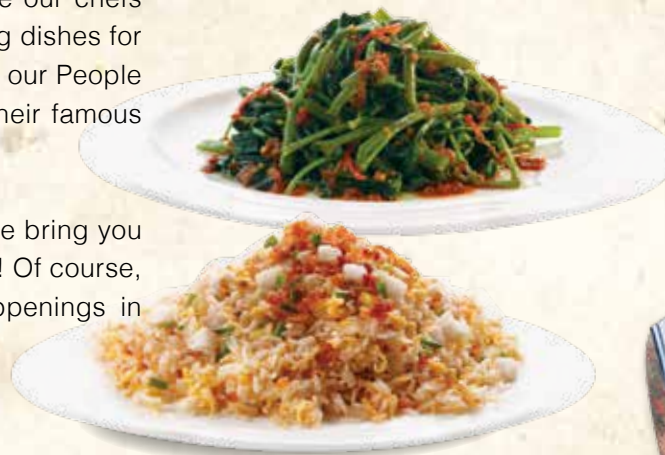
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COVER STORY

Unearthing the Next Iconic Dishes - JUMBO Culinary Challenge 2015



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NEWS BITES



The YOSHIMARU Ramen Challenge - Back with a Vengeance!

Thirty-nine days of chewing, slurping and swallowing an extra large bowl of delicious traditional Hakata Ramen from Hakata, Kyushu – all for the glory of being crowned the YOSHIMARU Ramen Challenge winner! The third annual YOSHIMARU Ramen Challenge commenced on 18 June 2015 and at the time of printing this issue of Wok's Up, many have pitted their jaws against the clock, attempting to finish off two servings of the delicious ramen, served with tonkotsu soup, Japanese soft boiled lava eggs, sliced pork and cloud-ear fungus with a garnishing of spring onions within this year's "time-to-beat" of just 4 minutes 30 seconds. Accomplish the feat and the dish is on the house. The Grand Prize for the fastest overall timing includes a pair of round-trip tickets to Japan, sponsored by M.R.S Restaurant Group, in collaboration with Japan Airlines! The First Runner-up also stands to win a 3D2N Staycation in Movenpick Heritage Hotel Sentosa's Onsen-suite, while the Second Runner-up walks away with a 2D1N Staycation in W Hotel Sentosa Cove's Fabulous Room. The Best Female Timing also takes home a \$300 YOSHIMARU voucher. Inspired? Head down for the challenge which ends 26 July 2015! Gambatte, friends!



Crab for Grabs but only in Shanghai!

5,000 overseas Singaporeans in Shanghai had the enviable chance to savour our award-winning Chilli Crab for free! Many gathered in Shanghai's Century Park on 11 April 2015 for the globetrotting event, Singapore Day, of which JUMBO Seafood Shanghai was a part. A whopping 1,200 portions of Chilli Crab were served to hungry Singaporeans and their guests.



Aside from the glorious array of Singaporean flavours available, there was entertainment galore including performances by various Singaporean celebrities. Touchingly, a special marquee was set up for tributes and notes to be penned in memory of the late Mr Lee Kuan Yew.

One for the memory books for both Singaporeans and JUMBO alike.



JUMBO Seafood blazing a trail in Shanghai!

Encouraged by the numerous accolades it has garnered thus far, JUMBO Seafood Shanghai is opening its second outlet. Situated in the 222m high, 49-storey Raffles City Shanghai, the new outlet will have a seating capacity of more than 200 with four VIP rooms. Needless to say, it will serve the delectable delights for which JUMBO Seafood is renowned.

Call and Collect your Favourite Dishes

CALL & COLLECT service is now available at J Café, JUMBO Seafood @ NSRCC and Ng Ah Sio Bak Kut Teh (Rangoon Road and Tanjong Katong)! Call our respective hotlines to place your order and collect in 30 minutes* at our restaurants.

For a limited time only, a special offer awaits NSRCC guests and customers of Ng Ah Sio Bak Kut Teh Tanjong Katong outlet. Call for more information!

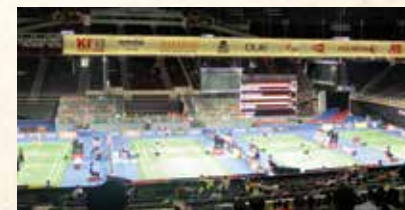
Our Hotlines:

- J Café: **6546 3839**
- JUMBO Seafood @ NSRCC: **6552 3435**
- Ng Ah Sio Bak Kut Teh (Tanjong Katong): **6344 4537**
- Ng Ah Sio Bak Kut Teh (Rangoon Road): **6291 4537**

*30 minutes is based on off peak period and not applicable for seafood dishes

JUMBO does the honours for OUE Singapore Open 2015!

For the fourth consecutive year, JUMBO was the official caterer for the OUE Singapore Open 2015 (2 – 12 April 2015), a marquee sporting event organised by the Singapore Badminton Association. We served a tempting array of culinary delights to the players, event officials, vendors and the media during this badminton extravaganza which featured top-ranked players from around the world.



JUMBO cares—Assisi Hospice Charity Fun Day 2015

With more than 150 stalls put together by friends and supporters, JUMBO had the privilege of being a part of Assisi Hospice's community fundraising effort—by donating a generous 150 portions of Chilli Crab and 300 fried man touts at their Charity Fun Day 2015. Held on 14 June 2015 at SJI International School, all the funds raised from the donation were then channelled into providing medical care and bereavement support for the hospice's needy patients and their families.



Recipe



Sambal Kang Kong (serves 3 - 4 pax)



Kang Kong
225g



Garlic
2 pieces

Chilli Slices
6 slices
(for decoration)

Sambal Sauce
60g (2 soup spoons)



Sugar
1/4 teaspoon



Seasoning Powder
1/2 teaspoon



Cooking Oil
30g (1 tablespoon)

Soy Sauce
1/3 teaspoon



Corn Starch
1/4 teaspoon +
1/2 teaspoon of water

Cooking Method

1. Wash the Kang Kong thoroughly.
2. Heat up the wok using high heat; add 1 soup spoon of cooking oil. Fry garlic and sambal sauce for 5 seconds.
3. When the garlic and sambal sauce are hot, turn the heat down and add in Kang Kong and Chilli slices, and fry everything together.
4. Add seasoning powder, sugar and soy sauce in then continue frying with low heat so that the Kang Kong will retain its crunchiness.
5. Lastly, pour the corn starch in and stir fry over high heat and it is ready to be served. (This step is optional if the Kang Kong dries up; otherwise, the dish is ready to be served after step 4.)



Fresh Scallops
6 pieces

Rice
350g



Eggs
2



Seasoning Powder
1/2 teaspoon



Sesame Oil
1/2 teaspoon

Salt
1/2 teaspoon



XO Sauce
30g
(2 soup spoons)



Soy Sauce
1/3 teaspoon



Cooking Oil
60g



Spring Onions, diced
2 pieces

Sliced Lettuce
20g



Corn Flour
A pinch

Cooking Method

1. Mix Fresh Scallops, 1/2 egg white, 1/2 teaspoon of seasoning powder and pinch of corn flour together. Marinate for 30 minutes and dice the scallops thereafter.
2. Cook rice using rice-cooker.
3. Poach the scallops till cooked.
4. Heat the wok, add cooking oil, XO sauce, diced scallops and pan fry. Set aside.
5. Add 1/2 egg to the cooked rice and mix.
6. Heat the wok, add cooking oil, 1/2 egg and cooked rice to the heated wok and fry.
7. Add the pre-cooked scallops and XO sauce to the rice and stir fry evenly.
8. Add soy sauce, salt, sesame oil and spring onions to the fried rice.
9. Top fried rice with sliced lettuce and it is ready to be served.



To the Rhythm of the JUMBO Night!



We gave you a sneak peek at JUMBO's Annual Dinner and Dance in our previous issue, but it didn't do justice to the celebrations held on 16 March 2015 at the Shangri-La Hotel. Themed SG50 in celebration of Singapore's Jubilee Year, the night was jammed packed with performances, a talent show, games, awards and of course, a lucky draw with the top prize of \$2000 worth of travel vouchers. Undoubtedly, a JUMBO event would not be worthy of its name without the accompaniment of a sumptuous dinner! One of the other highlights of the night was the "JUMBO Got Talent" competition, which saw our staff throwing aside inhibitions and letting the rhythm take control. The group from J Café not only displayed coordinated moves but were also dressed in style, emerging the rightful winners of the talent competition.

Ms Yang Yu Heng 杨宇恒, a member of the winning group, modestly explained that they never expected to win: "I just wanted to show the other side of me". Despite the win, however, Ms Yang's favourite part of the night was the lucky draw, saying "It was the first time I won a prize after four years". Coming in third place were SSR Style & Spaghetti members, Winnis Yong and Xiao Yun, who attributed their win to the hard work put into choreographing the dance, drawing inspiration from different countries like Korea and The Philippines and other dance styles like rock. While those we interviewed had differing special moments, the general consensus was that JUMBO's Dinner and Dance was a night to remember, affording everyone the opportunity to simply enjoy, dress-up to the nines and be carefree for a night with colleagues and friends.



PEOPLE

Awards Presented at our D&D

Outlet Awards

Food Safety & 5S Housekeeping
Ng Ah Sio Bak Kut Teh (Rangoon Road)

Mystery Diners

Singapore Seafood Republic

Most Complimented Outlet

Chui Huay Lim Teochew Cuisine

Most Improved Outlet

JPOT Hotpot Singapore Style

Superstar Awards

Service Leader Superstar

Huang Zesen (Chui Huay Lim Teochew Cuisine)

Service Superstar

Yu Yinghua (JUMBO Seafood Dempsey)

Kitchen Leader Superstar

Lim Meng Siong (JUMBO Seafood Gallery)

Kitchen Superstar

Chong Seng Leong (Chui Huay Lim Teochew Cuisine)

JUMBO Seafood Shanghai's Night of Fun!

Almost 4,000 km away and one month later, JUMBO Seafood Shanghai held its own inaugural Dinner and Dance at the Jade Garden (Maoming South Road). Our CEO, Mr Ang Kiam Meng and senior management made the trip to celebrate with more than 100 staff. Mirroring the celebrations in Singapore, there were performances by staff, 30 lucky draw prizes up for grabs (including the coveted top prize of an iPhone 6) door gifts, and a delectable 10-course dinner. No wonder spirits were high and feet were light!





PEOPLE

Kobe Bryant and Yao Ming Move Aside!

JUMBO's Annual Basketball Competition revealed some hidden talents. Competitive, fast-paced and deadly serious, the teams from JUMBO Seafood East Coast (Pirates), JUMBO Seafood NSRCC (超级战对), JPOT Parkway Parade and Singapore Seafood Republic (Unbelievable), JUMBO Seafood Gallery 帝光 (TEIKO) and JUMBO Headquarters (Team HQ) came together to pass, jump, shoot, dunk and block: all for the right to be crowned champions. But in the end, only one team prevailed – 帝光 (TEIKO). Despite their varied backgrounds, job scopes and even ages, what bound the competitors together was their simple love for sports. Mr Chong Kwok Chen, from JUMBO Seafood East Coast counted badminton, bowling and table tennis among his other interests while fellow competitor, Mr Pei Yi Tong, from JUMBO Seafood Gallery cited soccer as a passion. Strategies differed among the teams with some having trained hard, while others "took it easy". Whatever the style of preparation, it was the fun and competitiveness that drove participants on in search for glory. As Mr Tan Wee Beng, also from JUMBO Seafood Gallery, quipped, "I love challenges and tournaments! They are exciting and fun! There should be more sports activities like street soccer, swimming, etc. It's good to exercise and sweat!"



1. Mr Tan Wee Beng
2. Mr Pei Yi Tong
3. Mr Chong Kwok Chen



The Great JUMBO食™ Voucher Sale!

The biggest annual sale at JUMBO began 2 June 2015, when more than 10,000 vouchers valued at \$50 each—but selling at an unbelievable 25% discount—were put on the e-market. It was no wonder that every single voucher was snapped up in a record time of just 16 days! JUMBO Rewards members purchased the vouchers conveniently from our online platform, each member being limited to a maximum purchase of \$200 worth of Great JUMBO Vouchers. Members had the option of having the vouchers sent directly to their homes via registered mail, or self-collecting them after 5 working days from JUMBO Seafood Gallery, JPOT VivoCity, JPOT Parkway Parade or JPOT Tampines 1.



Happy Birthday to you!

Listen up JUMBO Rewards members. We have got some important news! From June 2015, we have even more rewards for your birthday month. In addition to a \$100 birthday voucher which will be sent to your mailing address, to help you celebrate at our various outlets with family and friends, you can revel in the attention of being the birthday boy and girl by purchasing a beautiful birthday cake from Cat & the Fiddle with a 40% discount birthday cake voucher. Cakes can then be purchased directly from Cat & the Fiddle's website using the discount voucher.



Cat & the FIDDLE
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Just a reminder to all our faithful readers that e-Wok's Up is also available on our website as a user-friendly softcopy! To opt for the paperless choice, simply email us at rewards@jumbogroup.com.sg

JUMBO食™
supports this initiative

Unearthing the Next Iconic Dishes

JUMBOTM Culinary Challenge 2015

珍宝厨艺争霸赛
30 June 2015

participating teams from the various outlets displaying remarkable teamwork, creativity as well as, of course, talent. The event, though the very first, set the exacting standards that were to follow for the next two consecutive years. With enticing names that captured the imagination and innovation that went into the preparation of the winning dishes, the big winners were self-styled “Romance of the Three Kingdoms” (Best Starter by JUMBO Seafood Gallery Team B), “Fresh Lobster Dew” (Best Soup by JUMBO Seafood Waterfront*), “Silver Dreams Prawn Floss” (Best Seafood Dish by *JUMBO Seafood Waterfront), “Honey-Roasted Golden Ribs” (Best Meat Dish by JUMBO Seafood Waterfront*) and “Samba Tropica” (Best Dessert by JUMBO Seafood Gallery Team B). Creativity and passion were not the only factors that ruled the day; criteria for judging included the pragmatic business of deciding the commercial value of the various dishes, among other more expected traits such as presentation and taste. It was to be a proud moment that year for JUMBO Seafood Waterfront*, whose team walked away with the overall Championship title, having garnered the highest marks for those criteria.

The subsequent years, 2011 and 2012, also saw fierce competition between the outlets. What remained unchanged from the previous years’ competitions was the great deal of preparation that the chefs undertook prior to the event. Chef Loh Kok Wei from JUMBO Seafood NSRCC, whose dish – a cold dish appetiser, comprising crab meat in jelly – won second place in its category reminisced, “I had some sleepless nights [prior to the competition]. I came up with the dish on my own and it went through numerous trial and errors before I perfected it.”

Pitting their skills against each other, our chefs throw aside company niceties to challenge for the title of being JUMBO’s Culinary Champion Team.

In celebration of Singapore’s Jubilee Year, JUMBO decided to resurrect its Culinary Challenge, an event that JUMBO’s finest chefs anticipate with a kind of adrenaline-filled eagerness, dosed up with tension and nerves that any top athlete must go through before every event. Knives sharpened, woks oiled, ingredients prepped, everything is poised and prepared for the creation of that one inspired dish that will tantalise, cajole and awaken the trained and seasoned senses of the exacting judges, whose mission is to unearth these gems, the next iconic JUMBO dishes.

Our JUMBO Culinary Challenge had its beginnings in 2010. JUMBO Seafood East Coast played host to the inaugural edition, which saw



*Waterfront outlet no longer in operation



Cover Story

His co-competitor during the 2012 competition, Chef Tan Cher Leng, from JUMBO Seafood East Coast, remembered “repeatedly preparing the dish” until he was completely satisfied with the taste. “I was still improving the dish right up till the actual competition day.” His creation was a winning hot dish appetiser with a different take, comprised of a type of fried seaweed roll coated with rice with sotong paste and prawn stuffing. The winning team that year was from Singapore Seafood Republic, and an overseas team from Singapore Seafood Republic (Japan) took the first runner-up position.

JUMBO chefs’ creations are as much from years of honing skills at culinary schools or understudying master chefs, as they are from the inspiration that comes from simple, everyday living. The competition is the perfect chance to break the monotony of preparing tried and tested dishes, to venture on the wild side instead. Since his winning days, Chef Loh has created more unique dishes, even coming up with one while drinking avocado. “I created an avocado pudding, thinking that the drink that I had been drinking at the time could be turned into a pudding. I used avocado, coconut water and caramel, and some other ingredients, for this new dessert.”

This year’s competition features three categories: Soup, Seafood (Prawns, Lobster, Fish) and Meat. The panel of judges include JUMBO’s CEO, Mr Ang Kiam Meng and celebrity chef, Sam Leong.

With the chance to fly their outlets’ colours high, the teams from all JUMBO Seafood restaurants, Chui Huay Lim Teochew Cuisine, Singapore Seafood Republic, as well as further afield – JUMBO Seafood (Shanghai) and Singapore Seafood Republic (Japan) – have more at stake than just the accolades and applause of colleagues and peers. Excitingly, the winning dishes and those with the most creative spin will be made available on the menu. Of course, JUMBO Rewards members will have first dibs on these dishes as there are plans to hold a special tasting event before the official launch of the dishes. The dishes will thus have a chance to live on long after the curtains come down on another JUMBO Culinary Challenge.



06

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珍宝厨



Man of the Moment *Chef Alvin Gan*

As competitors of this year’s JUMBO Culinary Challenge wait in the wings to take centre stage, one man who has “been there, done that” is Chef Alvin Gan from Singapore Seafood Republic, whose team from Singapore Seafood Republic took top honours in JUMBO’s Culinary Challenge 2012. Previously a chef at a restaurant in Boon Lay (which has since closed), Chef Gan joined JUMBO in 2009, working first at JUMBO Seafood @ Dempsey and Chui Huay Lim Teochew Cuisine, before joining his present workplace.

Chef Gan and his team-mates undertook in-depth research and expended great efforts in adjusting the tastes of their dishes, so as to delight and impress the judges. Chef Gan recalls, “We took almost a month to prepare for the completion and make the necessary adjustments to get the flavours just right.” One of the winning dishes was an orange-flavoured pork rib creation, which made use of fresh orange juice in the sauce. “The pork was tender, yet crispy and the aroma and taste from the orange juice was discernible without being overpowering.”

As for the inspiration behind the dish, Chef Gan attributes it modestly to understanding the tastes of diners and depending on their own chef’s carefully honed natural instincts and good sense of taste. Having experienced the tension that accompanies the tournament, Chef Gan offers some advice for this year’s competitors, “Time management is very important and there is a need to maintain strict control of timing.” Wise words indeed which should be well-heeded, coming as they do from a champion.



本，还要有市场美学、市场学，还要动脑筋给取管理也要会。煮受邀去授课，有，会用电脑真是不简单！创首届厨艺大赛厨师，为将提供一个起

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