

IS MAGAZINE



The screenshot shows the I-S Magazine website interface. At the top is the logo "I-S knows Singapore". Below it is a navigation menu with categories: HOME, EVENTS, RESTAURANTS, SHOPPING, TRAVEL, BLOGS & COLUMNS, and ARTICLES. A secondary menu lists "NEW! Latest Lunch Deals", "Restaurants A-Z", "Top 10s", "Top Tables 2014", and "50 Things". A banner for "Let's Lo Hei" is visible. The main article is titled "Where to eat in Singapore this Chinese New Year 2014" by Delle Chan. It includes social media sharing options for Facebook (69 likes), Twitter (3 tweets), and Google+ (0 shares), with a total share count of 1138. The article features a large image of a "Festive pen cai" dish, which is a steamed seafood platter in a white ceramic pot, containing items like lobster, scallops, mushrooms, and dumplings.

I-S knows Singapore

HOME EVENTS RESTAURANTS SHOPPING TRAVEL BLOGS & COLUMNS ARTICLES

NEW! Latest Lunch Deals Restaurants A-Z Top 10s Top Tables 2014 50 Things

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Let's Lo Hei

Where to eat in Singapore this Chinese New Year 2014

Usher in the year of the horse with a delectable range of specials and set menus.

By [Delle Chan](#)

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Festive pen cai at Jumbo Seafood

Seafood giant [Jumbo](#) will be offering a slew of set menus and festive dishes this season (January 17 to February 14). There's the customary Cantonese yu sheng platter and pen cai, as well as unique plates such as double boiled honey dew soup with abalone, sea cucumber and winter mushroom (\$38), and wok baked live lobster with curried butter sauce (seasonal price). The set menus vary from outlet to outlet, but prices start from around \$428 for eight people.