



#### NEW DIM SUM AT JUMBO SEAFOOD

Jumbo Seafood in Changi introduces 18 new dim sum creations (above) by chef Fong Tak Keung. Spanning steamed, braised, deep-fried and baked Teochew and Cantonese items, they include traditional Teochew steamed sweet and savoury glutinous rice roll; steamed traditional Teochew rice dumpling with dried shrimps and peanuts, crystal skins filled with sauteed dried shrimps, peanuts, turnip, preserved radish and Chinese parsley; deep fried Teochew yam spring rolls with fragrant mashed yam inside crispy spring roll skins imported from Hong Kong; Chef's Special Baked Crispy Milk Encrusted Char Siew Bun, with a sweet and crunchy-topped bun filled with juicy and tender barbequed pork; braised fish maw with prawn paste; and steamed bamboo pith and scallop dumpling in soup, boiled for more than 10 hours.

**Where:** Jumbo Seafood, National Service Resort and Country Club, 10 Changi Coast Walk, (free shuttle bus service to & from Tanah Merah MRT Station)

**MRT:** Tanah Merah **When:** Ongoing, Mon - Sat, 11.30am - 3pm, last order at 2.15pm **Price:** Dim sum items from \$4++ to \$7++; desserts and a la carte options also available **Tel:** 6552-3435 **Info:** [www.jumboseafood.com.sg](http://www.jumboseafood.com.sg)