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### JUMBO Catering

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Corporate  
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### JUMBO Corporate Office

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JUMBO 食™

# WOK'S UP

VOL. 4 : ISSUE 8 : August 2014 - October 2014

## What's in a Pot?

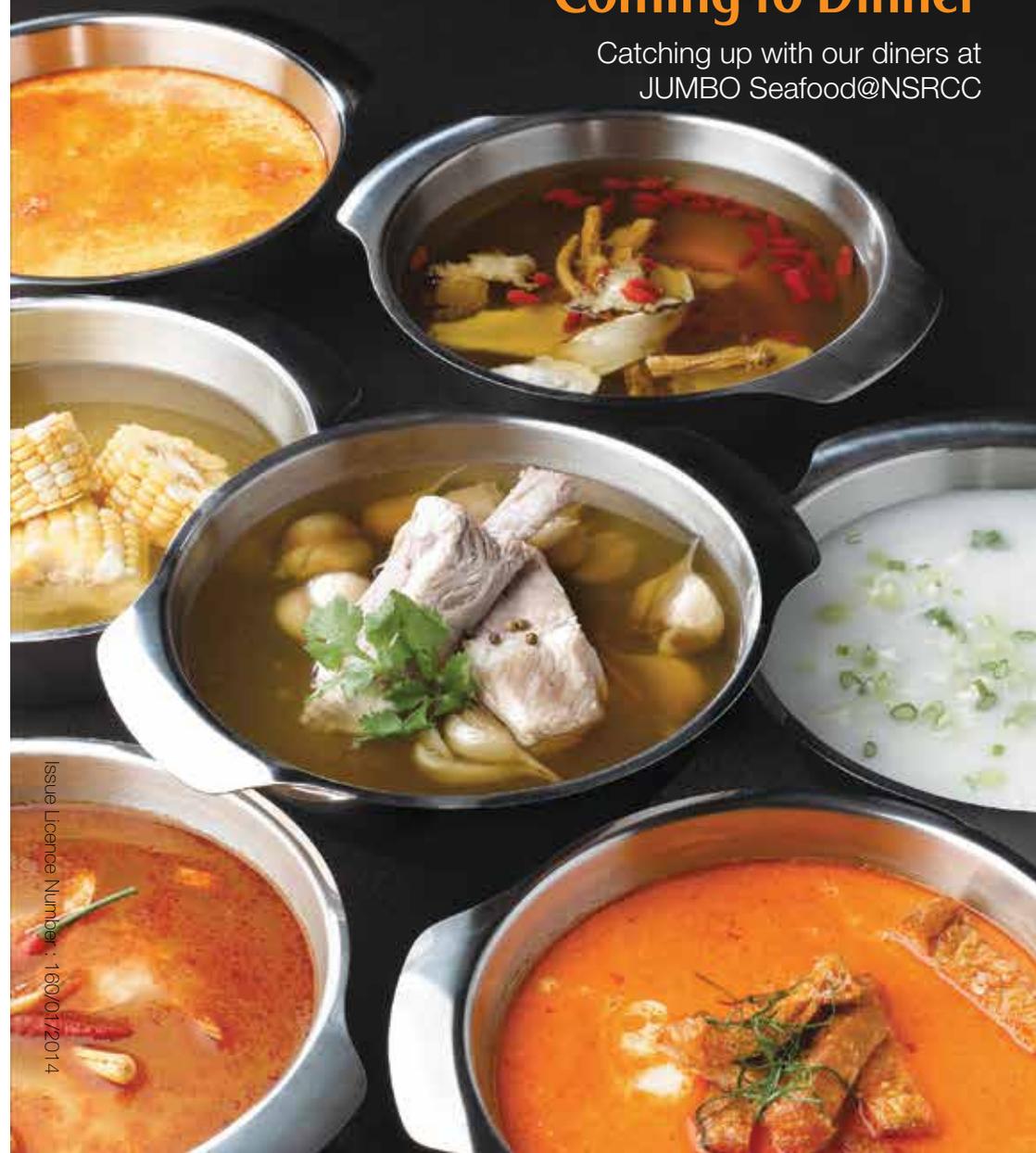
A Whole Lot  
if you Happen  
to be JPOT

## JUMBO's Quiet Stars

"Man-on-the-Go", Assistant Store  
Supervisor Alan Ng,  
is key to ensuring JUMBO's  
back-end operations  
run smoothly

## Guess Who's Coming to Dinner

Catching up with our diners at  
JUMBO Seafood@NSRCC



Issue Licence Number : 160/01/2014

EDITOR'S  
NOTE

In this issue, we revisit one of the JUMBO Group's most popular brands, JPOT – Hotpot Singapore Style! With a new JPOT outlet opening in Parkway Parade, we felt it an opportune time to put the spotlight on the culture of hotpot eating at JPOT. We are proud to have redefined the art of dining hotpot style with a very Singaporean-take on the meal. From the delicious soup bases that are one of the defining marks of a great hotpot to the ritual of ending off a satisfying JPOT Hotpot meal, hotpot dining has never been made so enjoyable.

We have an uber long News Bites section as the past three months have been busy ones for us. Aside from our two calendar highlights, the JUMBO Golf Challenge and the YOSHIMARU ramen challenge, both of which were resounding successes judging by the number of participants, we have been busy rolling out some new items. Specifically, if you have a birthday coming up soon, you can look forward to a specially created cake selection by multi-award winning pâtissier, baker and confectioner, Daniel Tay. His mouth-catering cakes will make the perfect sweet-ending to your birthday celebrations.

We are excited to be introducing a new section in our Wok's Up – "Guess Who's Coming to Dinner!" It is a short section which will feature our diners and it is a way for us to get to know our customers better. We look forward to seeing you, your family and friends in one of our upcoming issues as we find out more about you.

As always, we hope to bring more value to our Rewards Members. We can promise you that there will be more exciting things to look forward to in the coming months. So keep reading Wok's Up to find out What's Up!

# HAPPY EATING!

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NEWS  
BITES



01 **SWINGING GOOD TIME!  
ANOTHER SUCCESSFUL  
JUMBO GOLF  
CHALLENGE**

Our annual Golf Challenge was held on 1 July 2014. This year's event had a twinge of sadness as we bade farewell to part of the NSRCC Golf Course which will be given back to the government. Needless to say, everyone enjoyed themselves tremendously. Congratulations to our Champion, Mr Albert Moh, who put on a stellar game of golf and to all our other winners listed below! The hard work on the green was rewarded at the end of the day by a mouth-watering seafood dinner. JUMBO's CEO, Mr Ang Kiam Meng, announced several exciting programmes for JUMBO Rewards Members to look forward to. So watch this space for more information in upcoming issues.

**List of Winners**

|               |                   |
|---------------|-------------------|
| Champion      | - Mr Albert Moh   |
| 1st Runner up | - Mr Andrew Lee   |
| 2nd Runner up | - Mr Thomas Tan   |
| 3rd Runner up | - Mr Ee Soon Hua  |
| 4th Runner up | - Mr Ong You King |
| 5th Runner up | - Mr Willy Teo    |

**Nearest The Pin**

|                      |                  |
|----------------------|------------------|
| Army Hole No. 3      | - Mr Albert Moh  |
| Air Force Hole No. 8 | - Mr Tony H K Ng |
| Navy Hole No. 6      | - Mr James Lim   |

**Longest Drive**

|                      |                   |
|----------------------|-------------------|
| Army Hole No. 2      | - Mr Mak Poh Fatt |
| Air Force Hole No. 9 | - Mr Hayden Lee   |
| Navy Hole No. 5      | - Mr Clement Chow |



Mr Ang and YOSHIMARU staff, winners and family

02 **THE YOSHIMARU  
RAMEN CHALLENGE  
CROWNS A NEW  
WINNER!**

The second YOSHIMARU Ramen Challenge ended on 22 June 2014 with a new winner crowned and a new challenge time set. Mr Brendon Ong Kim Chong managed the incredulous feat of eating his way through an extra-large bowl of Traditional Hakata Ramen in 5 minutes and 4 seconds, bettering last year's time of 5 minutes and 26 seconds! He was followed closely by Mr Stephanus Sulimro who posted a time of 5 minutes and 57 seconds. Our ladies held their own with the best female challenger, Ms Koh Yeow Thien, completing the challenge in 7 minutes and 47 seconds. The winners were presented their prizes by JUMBO Group's CEO, Mr Ang Kiam Meng, on 12 July 2014. The winner of the challenge this year received a Lenovo Yoga Tablet 10 and \$300 in cash vouchers, with the runner-up receiving a Lenova Yoga Tablet 10 and S\$100 in cash vouchers. The Best Female Challenger walked away with \$200 in cash vouchers. Other top ten winners also received cash vouchers and all participants were awarded certificates of participation.

In total, the challenge attracted 298 participants with only 99 completing the challenge in the allocated time of 12 minutes. Our winner, Brendon, said the most difficult part of the challenge was drinking the super-sized bowl of piping hot Tonkotsu soup. YOSHIMARU ramen bar would like to thank all participants and the official sponsors American Express, Asashi and Lenovo for making the YOSHIMARU Ramen Challenge another resounding success! Till next year, eat on!



Ramen Challenge Champion, Brendon Ong



Best female challenger, Ms Koh Yeow Thien

NEWS  
BITES03 WINE  
PROMOTION

Our wine promotion for the months of August and September features a red and white wine. The Bodegas Gran Feudo Edicion Seleccion Especial (2008) has an intense and complex palate, highlighting the good wood. It is fruity with hints of blueberry and blackberry with a spicy background of black pepper. Balanced and structured, it has a lingering finish and pleasant aftertaste with well integrated fine wood. The Bodegas Gran Feudo Chardonnay (2009) is pale yellow with a greenish shade, clean and brilliant. Intense, fresh and elegant with well-balanced acidity and fruity scents, it has an aroma of the same grape variety with traces of pineapple and grapefruit. The featured wines are available from 1 August – 30 September 2014 at all JUMBO Seafood restaurants and Chui Huay Lim Teochew Cuisine.

04 CELEBRATING YOUR  
BIRTHDAY WITH  
SPECIAL CREATIONS  
BY MULTI-AWARD  
WINNING PASTRY CHEF

We are pleased to introduce exquisite birthday cakes created by a renowned pâtissier, baker and confectioner for our JUMBO Rewards Members. Multi-award-winning Daniel Tay has created a choice of four tantalising cakes of Mango Mousse, Tiramisu, Chocolate Amer and Blackforest exclusively for you during your birthday month. Daniel was awarded The “Inniskillin Icewine Pastry Chef of the Year” at the World Gourmet Summit Awards of Excellence in 2001 and was contender for the same award for five consecutive years thereafter. His creations are masterpieces of taste and texture. After all, nothing but the best will do for our JUMBO Rewards Members.



Tiramisu



Mango Mousse



Rock Salt Hakata Ramen

05 INTRODUCING  
YOSHIMARU'S NEW  
ROCK SALT HAKATA  
RAMEN AND LATEST  
SIDE DISHES

YOSHIMARU ramen bar combines its distinctive homemade ultra-thin noodles served in rich and flavourful Tonkotsu (pork bone) broth with rock salt, an ingredient widely famed for its health benefits. With its high content of over 50 essential minerals, rock salt has been used for centuries to aid digestion and for its immune-enhancing properties.

The new Rock Salt Hakata Ramen (\$12) is prepared using original Shio Dare

(塩醬, salt sauce) to create authentic tasting ramen like those served in YOSHIMARU's outlets in Japan. Topped with mouth-watering char siu, Japanese soft-boiled lava egg, generous servings of bean sprouts and garnished with fried minced garlic and spring onions, the new Rock Salt Hakata Ramen is guaranteed to warm the heart and stomach. Complete the meal with new side dishes on the menu: Kushikatsu or pork cutlet skewers (\$3.50/ skewer), Corn & Butter (\$4.50) prepared with ramen shoyu (YOSHIMARU soya sauce) from Japan and Chicken Tempura (\$4.90) with Yuzu Kosho dipping sauce for a taste of Hakata, Kyushu style!

NEWS  
BITES

Curry Chicken Noodles

06

J CAFÉ –  
SINGAPORE'S  
LOCAL DELIGHTS

Need some escape from the hustle and bustle of town or maddeningly crowded suburban malls? Want to just sit and relax and cast your eyes upon hectares of pure space? Feel like combining all this inactivity with feasting on authentic-tasting local dishes that bring that warm feeling of home? The JUMBO Group's latest hangout, J Café at NSRCC SAFRA Resort, ticks all those boxes. Serving local favourites like Hainanese Chicken Rice, Mee Rebus and Curry Chicken Noodles and a selected offering of Western dishes, the café is the JUMBO Group's latest brainchild. Situated at the deck of NSRCC's clubhouse, the café is open daily from 7am to 8pm with the last order at 7.30 pm. JUMBO Rewards Members

enjoy 10% off the food bill. Aside from its lunch and dinner menu items, the café also serves snacks and desserts such as Chilled Longan with Chin Chow and Mango Pudding for satisfying those in-between meal cravings. With its pleasant airy layout and casual ambience, J Café is another extension of what the Group does best – bonding people through food.



Hainanese Chicken Rice

## RECIPE



## HANDMADE FISH NOODLES

For a healthy, light and flavourful meal, this Handmade Fish Noodles in Bak Kut Teh Soup recipe, with dipping sauce, is perfect.

## FISH NOODLES

## Ingredients [15-20 pax]

|               |               |
|---------------|---------------|
| Fish paste    | 1kg           |
| Ice water     | 335g          |
| Salt          | 2 tea spoons  |
| Pepper        | 1/4 tea spoon |
| Potato starch | 2 tea spoons  |
| Wheat flour   | 2 tea spoons  |

## Method

- 1 Mix the salt and pepper to ice water. Stir till ingredients are dissolved.
- 2 Add fish paste to the mixture and stir. Then add potato starch and wheat flour to the mixture and stir evenly.
- 3 Pour the mixture into a plastic bag and cut a small opening at the bottom. Squeeze the mixture out of the plastic bag through the hole to make the noodles.

Signature  
JPOT Dip

|                 |           |
|-----------------|-----------|
| Soya sauce      | 1 scoop   |
| Sha Cha sauce   | 1/2 scoop |
| Sesame oil      | 1/4 scoop |
| Garlic oil      | 1/4 scoop |
| Fresh garlic    | 1 spoon   |
| Fried garlic    | 1 spoon   |
| Chinese parsley | 1 pinch   |
| Leek            | 1 pinch   |
| Spring onion    | 1 pinch   |

## Method

Mix all ingredients, adjusting for individual preferences.

## BAK KUT TEH SOUP BASE

## Ingredients

|  |                                    |
|--|------------------------------------|
| JUMBO's ready-to-use Authentic Teochew Style Bak Kut Teh Spice Pack* | 1 packet                           |
| Pork Ribs  | 1 kg                               |
| Water  | 2.3 litres (instead of 1.8 litres) |

## Method

Follow the instructions on JUMBO's ready to use retail pack. Use 2.3 litres of water instead of the 1.8 litres stated on the pack. A cooking video and tips on using the pack can be found at <https://jumboeshop.com.sg/eshop/watch.php?osCsid=heen4q7bub2j07pbre817dvh36>.

\* The Authentic Teochew Style Bak Kut Teh Spice Pack is available from Ng Ah Sio Bak Kut Teh outlets.

Spicy  
JPOT Dip

|                 |           |
|-----------------|-----------|
| Soya sauce      | 1 scoop   |
| Sha Cha sauce   | 1/2 scoop |
| Sesame oil      | 1/4 scoop |
| Garlic oil      | 1/4 scoop |
| Chilli oil      | 1 scoop   |
| Chilli padi     | 2 spoons  |
| Fresh garlic    | 1 spoon   |
| Fried garlic    | 1 spoon   |
| Chinese parsley | 1 pinch   |
| Leek            | 1 pinch   |
| Spring onion    | 1 pinch   |

COVER  
STORY

# What's in a Pot?

A Whole Lot if you  
Happen to be JPOT

It is a little known fact that as far as Chinese-style hotpot is concerned, the dish dates back more than 1000 years to those fearsome warriors, the Mongols! These skilled horsemen simply cooked their raw meat in boiling water, laying camp wherever they went, as they mercilessly conquered Asia. Hotpot has come a long way since the time of the

Mongols. While the style of hotpot has changed, the heart of a hotpot meal, community and sharing, remains eternal. From the earliest times till now, the very heart of a hotpot meal is to gather round a simple pot of wholesome broth, throw in the ingredients, wait for them to cook, share stories in the meantime and then savour the cooked ingredients.

## HIGH-TECH HOTPOT

Riding on the popularity of hotpot or “steamboat” as it is more quaintly known, JPOT – Hotpot Singapore Style (or simply JPOT) introduced the finesse of hotpot dining in 2009. It breathed fresh air into the hotpot dining scene, bringing with it the concept of individual hotpots. Diners were able to enjoy their own soup bases while sharing a communal-style meal. It also was in keeping with heightened attention to hygiene and food safety, a fact evidenced by the provision of separate cutlery for handling raw meat and other uncooked ingredients.

The well-ventilated and spacious first outlet at VivoCity and later on, a second at Tampines 1, also redefined the ambience

and comfort level of diners used to a hot and steamy hotpot experience. With a choice of outdoor and indoor seating at JPOT VivoCity, diners could enjoy al fresco dining with a calming view of the harbourfront, in addition to the air-conditioned comfort of the spacious interior. At JPOT Tampines 1, the high-tech IPAD ordering system, which is now used at both JPOT outlets, was first introduced so that niggling matters like ordering the dishes would not detract from the hotpot experience. With this system in place, diners were afforded speed and convenience when placing orders and the undivided attention of the service staff who could better value add to the customer experience.

COVER  
STORY**A CAULDRON OF  
UNIQUE FLAVOURS**

What really sets JPOT apart from other hotpot restaurants is the Singaporean hotpot dining culture which it exudes. With the mostly Singaporean flavours of its soup bases, the foundations upon which the entire hotpot meal is built, the beginnings of a uniquely Singapore hotpot can begin to be enjoyed. Ranging from the mildly spiced to the fiery hot, the nine soup bases – JPOT Superior Broth, Bak Kut Teh (the same soup base as that of Ng Ah Sio Bak Kut Teh), Herbal, Laksa, Silky Porridge, Tom Yam, Vegetarian, Fish Head Soup (with the option of adding VSOP cognac) and Duck with Salted Vegetable Soup – give the hotpot ingredients the right amount

of flavour while allowing their natural tastes to come through.

One of the “must-trys” is the unique Silky Porridge soup. The Silky Porridge is made from finely ground white rice, which has been simmered over a low, even heat, to create a velvety, smooth texture, which is clean and light on the palate and makes the perfect backdrop for the rest of the ingredients. The variety of ingredients – fresh seafood, succulent meats, crunchy vegetables, delicate dim sum, creamy beancurd, mushrooms, dumplings and other mouth-watering options – put the flourishing touches to a truly special hotpot meal catered to individual tastes.

**SAVOURING THE  
JPOT CULTURE**

JPOT encourages a heightened experience of hotpot dining. A JPOT hotpot meal is truly savoured by finishing off the meal by scrambling an egg into the soup which is by then infused with all the goodness of the ingredients, adding condiments such as sesame oil and spring onions and then slowly savouring the robust and aromatic broth which has been enriched with the full flavour of all the simmered hotpot ingredients.

**MIXING IT UP WITH THE SAUCE**

While the freshness of the ingredients and the flavour of the soup already make up a delicious meal, the dipping sauce elevates the hotpot to a different plane of enjoyment. The JPOT condiment bar, with its myriad of sauces such as peanut, sesame, Sha Cha, and Soya Sauce as well as fresh ingredients like ginger, garlic, leak, chilli and spring onions, provides a blank canvass on which diners can create more than a hundred variations of sauces and dips, limited only by imagination. For the cautious and uninitiated in sauce creation, JPOT provides table cards with recipes of their most popular sauces such as the special Signature JPOT Dip.

Whatever your fancy, whether plain and simple with only JPOT's special broth and the unadulterated taste of the ingredients or keenly accentuated with one of your own created dips, a JPOT meal is at the end of the day nothing more than the ultimate expression of the beauty of dining – to bond with family and friends over a good meal, in a warm and pleasurable setting. That's the JUMBO promise and the JPOT experience.

**A NEW  
OUTLET FOR  
JPOT**

JPOT will boast another restaurant in the eastern part of Singapore with the anticipated opening of its Parkway Parade outlet. Located at the basement, JPOT Parkway Parade will be decked out in similar style to the other two JPOT outlets and boast the same high-tech ordering systems. With a seating capacity of 160 pax, patrons can look forward to the very same distinctive JPOT – Hotpot Singapore Style experience with attention to comfort and service, a casual dining ambience and of course, the most sumptuous hotpot meal to be found this side of the world!



## PEOPLE



# JUMBO's Quiet Stars

”Man-on-the-Go”, Assistant Store Supervisor Alan Ng, is key to ensuring JUMBO’s back-end operations run smoothly

Sitting in one of JUMBO Group’s restaurants, amidst the attentive service and delicious food, it is easy to forget that behind the well-oiled front-line operations, there are numerous cogs in the ever-turning wheel that define the success of the JUMBO Group. While rarely seen by diners, Assistant Store Supervisor, Alan Ng and his team are ever-present behind-the-scenes and their importance never under-estimated by the JUMBO Group’s 800-odd staff. After all, Alan and his team have the responsibility of ensuring the Group’s store is adequately stocked, coordinating the order and the receipt of stocks and thereafter their delivery to outlets. They also have the added duty of ensuring that food and other raw ingredients ordered are received in good order, meet stringent standards in terms of quality and freshness and are in compliance with all food safety regulations.

Alan’s present occupation had its beginnings in more unhappy circumstances when his first job as a house-mover was cut short due to a back injury. After mandatory home rest and undergoing physiotherapy for a month, his friend, who was working at one of the JUMBO Group’s restaurants recommended him for a job as a driver with the Group. Unfortunately, that job was also short-lived due to his

recurring back injury. To accommodate his weak back, the Group deployed him temporarily as a Store Assistant. After just a few weeks, due to his adeptness at his new role, he was promoted to his present role as Assistant Store Supervisor, a post he has held for about a year.

Alan’s present responsibilities allow him the freedom to be on-the-move, something he appreciates, having eschewed a desk-bound job. If not for his recurring injury, he envisages himself in sales. “I don’t like to stay in one spot for long. I prefer to be constantly on-the-go”, explained Alan. As an Assistant Store Supervisor this need to be always out and about is certainly sufficiently satisfied, judging by the daily schedule that he and his team diligently follow.

“Our day begins at 7 a.m. First on our daily to-do list is to prepare the respective orders for drivers to pick the ordered stock from the store and thereafter for delivery to the various outlets. We also have to help the drivers with stock-picking and check the goods before loading onto the trucks to ensure that the correct items are loaded. Our team is also responsible for placing orders for stocks for the store and ordering the raw ingredients and other items needed by the Central Kitchen. Part of my job

## PEOPLE

“ Our day begins at 7 a.m. First on our daily to-do list is to prepare the respective orders for drivers to pick the ordered stock from the store and thereafter for delivery to the various outlets ”



also entails keeping the stocks in order. Goods have to be properly stored in the freezer, chiller or dry store depending on the items and we have to use the first-in-first-out order inventory method. I am also responsible for closing the outlets' daily accounts for each day after stocks have been delivered.”

Having oversight of the store, which also includes maintaining the order and cleanliness of the place, is not the only responsibility that Alan shoulders. He also plans the schedule of the drivers to ensure that their time is maximised and the most efficient routes are taken for deliveries to JUMBO's various outlets. With a job that values qualities like organisational and multi-tasking capabilities, the ability to stay cool all the time is also a pre-requisite. Inventory

management skills are also a must to ensure that the optimum quantities are ordered so as to avoid wastage.

As with any job, there are challenges to be negotiated such as coordinating the collection of live seafood and their delivery to the outlets in order to maintain the freshness of the seafood given the vicissitudes of traffic in busy Singapore. The handling of last minute manpower shortages due to illness or other unforeseen circumstances is another roadblock that Alan has to overcome; the priority is always to ensure that the proper delivery of requisitioned goods is not compromised in any way in terms of quality, quantity or time. As such, teamwork is of vital importance, with everyone having to be prepared to roll up their sleeves and chip in to get the work

done. This is something Alan undertakes cheerfully, having to assume the role of back-up deliveryman at times if there are urgent items needed or there happens to be a shortage of staff.

Aside from teamwork, when quizzed about which of JUMBO's corporate values – Passion, Respect, Integrity, Diligence and Excellence – most resonate with him, he unhesitatingly picks integrity due to the nature of the work which entails handling valuable items such as Abalone and Conpoy.

“We have to be accountable for every item that goes into the store, from the most insignificant to the most valuable. For this reason, we have to be totally trustworthy in our work. All stocks dispatched have to be properly documented,” explained Alan.

With a job that can be stressful at the best of times, it is no surprise that Alan finds hobbies like fishing and computer games an effective tension reliever. Not confined to just shore fishing, Alan often takes trips offshore to battle the whims of the sea to get that prize catch. His dream is to catch a Garoupa and this keeps him going back time and time again. Ironically, for someone whose job and hobby bring him close to sea creatures, Alan is allergic to seafood! Despite this, he has a weakness for JUMBO's “Sotong Kia” (Crispy-fried Baby Squid) because of its crunchiness. His lack of affinity for seafood, however, does not in any way detract from his job. After all, at JUMBO, what counts has always been a collective sense of purpose, one which Alan and his team exemplify through their everyday dedication to work.

## GUESS WHO'S COMING TO DINNER!



Ms Lei Zhong's party comprised her husband, her two children, her parents and her niece. The family is settling into life here after a stint in the US where her husband had been stationed for work. Ms Lei Zhong's parents, who are from Hu Bei, China, were visiting Singapore. It provided the perfect opportunity for a family dinner to sample one of Singapore's heritage dishes, Chilli Crab. Aside from Chilli Crab, the family ordered sweet sour prawns, beancurd with mixed seafood and baby kalia. They thoroughly enjoyed the meal, especially the Chill Crab!



Mr Christopher Leong and his family are no strangers to NSRCC and are regular diners at JUMBO Seafood@NSRCC, eating there on average once a month. The family favours "kid-friendly" dishes because of the Leong's two children. Among the dishes they ordered was crispy baby squid, which they had never tried before as their two daughters had been afraid of the appearance of the squids. Venison, scallops, bean curd and kalia made up the rest of the meal. The Leongs gave the food at JUMBO a thumbs up and will definitely be back for more.

Introducing our new section, "Guess who's Coming to Dinner!" which will see our Wok's Up roving reporter catching up with our diners at our various outlets. It is our way of getting to know you better. So don't be surprised if next time, someone, somewhere (well, at least at any of our outlets), comes up to you and say, "Smile, you'll be on 'Guess who's Coming to Dinner!'"

For this issue, our Wok's Up Roving reporter caught up with our diners at JUMBO Seafood@NSRCC to find out what brings them out and about.



Mr Patrick Chai and family brought their uncle to NSRCC for dinner. With their home in Tampines, JUMBO Seafood@NSRCC is one of the more convenient outlets for them and hence often their choice dining location. The Chais have 2 children, one in primary school and the other in kindergarten. Even at such a young age, they have already developed distinct likes with mango pudding topping their list of favourites. Other dishes which took their fancy for the night were steamed codfish, drunken prawns and scallop with yam rings. Aside from spending quality time over a good meal, they frequent NSRCC to bowl as well. That's what we call making the most of the night!

## MEMBER REWARDS

## FREQUENTLY ASKED QUESTIONS

**How do I use my J\$?**  
**J\$ can be used to:**

- (i) Offset up to 30% of your bill at any of our participating restaurants
- (ii) Redeem JUMBO Seafood, JPOT, NTUC, Cold Storage or CapitaMall vouchers from the participating restaurants

No online redemption of vouchers is available.

When offsetting your bill or redeeming your vouchers please present your JUMBO Rewards Card and NRIC for verification. Kindly call the respective restaurants to ensure vouchers are available.



- (iii) Renew your membership

Renewal can be done at any of our participating restaurants with a deduction of J\$60.

### JUMBO Rewards Perks

- Enjoy **20% off a la carte menu and set menu items** for weekday lunch (except P.H.) at all JUMBO Seafood (excluding East Coast), JPOT and Chui Huay Lim Teochew Cuisine restaurants.
- Enjoy **10% off a la carte menu and set menu items** at all JUMBO Seafood, JPOT and Chui Huay Lim Teochew Cuisine restaurants.
- **Offset up to 30% of your bill** on your next visit using JUMBO Dollars (J\$).
- Enjoy a **complimentary cake** on your birthday month when you dine in with us. Reservation of cake must be made at least **4 working days in advance**.
- **Redeem items** from an array of attractive choices.