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WOK'S UP

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Complimentary Copy



MEMBERS'
APPRECIATION
NIGHT



EDITOR'S NOTE

In this issue, we focus on families and highlight some of the important 'family' celebrations we have had the privilege to host, and some upcoming celebrations that we hope you will join us in.

Family has always been an important component of the JUMBO philosophy of bonding people through food. Family to us means our larger JUMBO family comprising the people that make JUMBO what it is – our staff and our patrons, especially our JUMBO Rewards Members. Aptly gracing our cover, therefore, are some of our wonderful members having fun at our inaugural Members' Appreciation Night! It is the first time we are featuring our diners on the cover of our magazine. Look through the best moments the night had to offer so you can be enticed to join us at our next event if you happened to have missed this one!

Although the Chinese New Year festivities have long ended, we give you a peek into the annual staff Chinese New Year celebrations which capture the essence of the family spirit among our staff.

The coming months herald important family celebrations. Mother's and Father's Day are just round the corner. We have some special promotions for you to pamper mum and dad with a well-deserved treat.

If you are looking for another dining option for any of your family (or other) celebrations, look no further than JUMBO Seafood @ NRSCC which has just expanded its range of Dim Sum delicacies. We have picked some of the best of the items to be featured in our food spread. In our People section, meet the man behind the Dim Sum creations, Chef Fong Tak Keung (方德强).

So bring your family to any of our restaurants where we will be happy to help make your celebrations all the more special!

Family is a Gift that is worth Celebrating!



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East Coast Seafood Centre
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Riverside Point
6532 3435

The Riverwalk
6534 3435

NSRCC SAFRA Resort
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Dempsey Hill
6479 3435

iAPM, Shanghai
+86 21 6466 3435



醉花林品潮軒
CHUI HUAY LIM TEOCHEW CUISINE

Chui Huay Lim Club
6732 3637



VivoCity
6273 3536

Tampines 1
6532 3536

Parkway Parade
6884 3536



NG AH SIO
Bak Kut Teh

Singapore's Classic Heritage Dish

Hong Building
6291 4537

The Shoppes at
Marina Bay Sands

Tanjong Katong
6344 4537

Chui Huay Lim Club
6250 4537



NSRCC SAFRA
Resort
6546 3839



Home of Traditional Hakata Ramen

Holland Village
6463 3132



Singapore's Best-Loved Seafood Under One Roof

Waterfront@
Resorts World
Sentosa
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NEWS BITES

Cheers to some Exquisite Wines

The months of April and May just got better with JUMBO's wine special. Singapore Seafood Republic has chosen red and white wines from the Elderton estate. The Elderton Classic Shiraz Cabernet Sauvignon has berries and violets on the nose with lovely, ripe fruit showing cherries and all around fruits on the palate. The Elderton Eden Valley Riesling has an aromatic hint of citrus, passion fruit and lavender while the palate shows citrus and floral notes. JUMBO Seafood restaurants and Chui Huay Lim Teochew Cuisine have selected the Principe Corsini Camporsino from the Tuscany region of Italy, a light to medium bodied red wine with plenty of red cherry and cinnamon flavours. The Woven Stone Sauvignon Blanc has a typically crisp acidic edge and moderately medium weight. The wines are priced at \$38 and \$48 for members; this promotion runs from 1 April till 31 May 2015.

A JUMBO Night of Celebration

JUMBO's Annual Dinner and Dance is a signature event for staff! Usually a riotous affair, we celebrate our achievements, take stock of what we should do better and look forward to the coming year. Our parties are usually themed with management and staff gamely dressing up spontaneously. This year, in celebration of Singapore's 50th birthday, our party was appropriately themed SG50! Held at the Shangri-La Hotel, Singapore, the mandatory dress-up look was anything honouring our beloved home. Red and white were the 'fav' colours and the imagination that went into some of the outfits was truly commendable. With games, entertainment and of course, a lucky draw with irresistible prizes, it was no wonder that smiles were bright and hearts were light!

Applause for JUMBO Seafood Shanghai!

Congratulations are in order for JUMBO Seafood Shanghai as it continues to make waves with its delectable cuisine. This time, it has been recognised by business-lifestyle publication, Modern Weekly, garnering the title of Best Restaurant Selection 2014. It is a formidable achievement for the 'just-barely' year-old restaurant. Already having been listed as one of the best 50 restaurants in Beijing and Shanghai by Tatler, this award further enhances its growing reputation. Truly deserving for our first overseas venture!



Pumpkin

1.5kg, peel and remove seeds, cut into cubes



Water

6 litres



Mushroom

50g, remove the root



Medlar

10 pieces, soak in water



Salt

1 teaspoon



Lean Meat (Pork)

500g, cut into cubes

Onion

50g

Ginger

1 piece, Flatten



Carrot

200g, peel and cut into cubes



Pig Skin

200g



Scallops

75g



Prawn

100g

Asparagus

1 piece, cut in slices

Seafood Pumpkin Soup

(serves 3 - 4 pax)

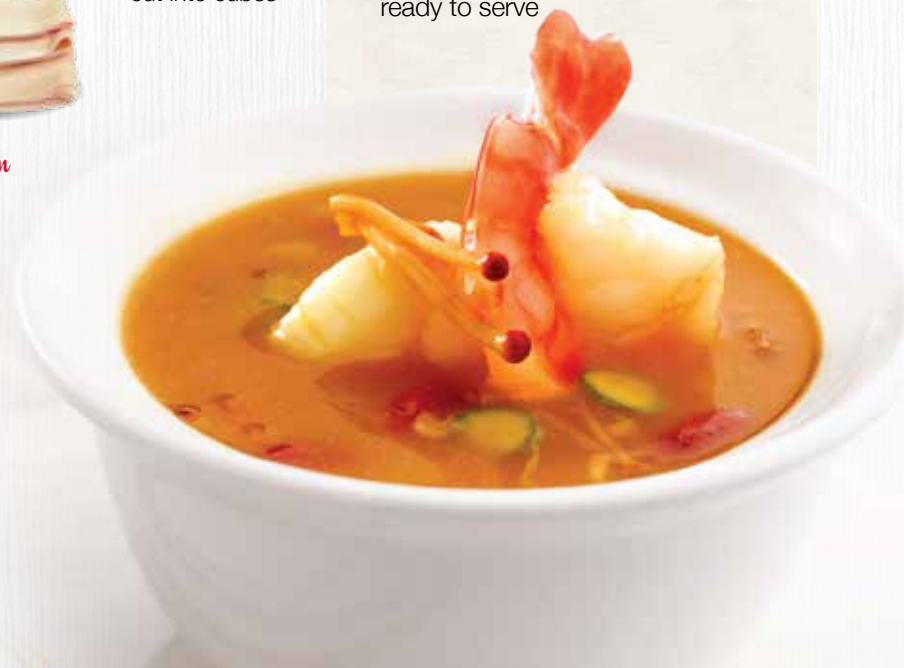
Cooking Method

Step One - Cook Pumpkin Soup

1. Cook water in the pot until it boils
2. Add in lean meat, pig skin and ginger, boil for 1 hour using high heat
3. Add in pumpkin, carrots and onions, boil for 30 minutes on high heat
4. Stir the ingredients for another 20 minutes so it won't stick to the pot. When the soup turns a natural golden pumpkin colour, the volume is reduced to approximately 2 litres

Step Two - Add in Seafood

1. Add prawns, scallops and one teaspoon of salt into the pumpkin soup
2. Boil the soup using high heat for approximately 2 minutes
3. Add in asparagus, mushrooms and medlars, boil for 10 seconds and it is ready to serve



Kampong Chicken
1 Chicken, 1.2kg

*Chinese Yam
(Huai Shan)*
4 pieces

Dried Longan
4 pieces

Red Dates
4 pieces

*Seasoning
Powder*
Pinch

Salt
1/2 Teaspoon

Herbal Chicken

(serves 4 - 6 pax)

Cooking Method

Step One - Prepare the chicken

1. Clean the chicken thoroughly
2. Boil the water till bubbles start to form, add in lean meat, mushrooms and winter bamboo shoot slices and boil for 10 seconds and set aside
3. Heat up the wok, fry the shallots till they are hot to release the aromatic flavour
4. Add in lean meat, mushroom and winter bamboo shoot slices (from step 2), salt and seasoning powder, fry for 1 minute using high heat
5. Stuff the ingredients into the chicken and set aside

Step Two - Stew the chicken

1. Cook water till it boils, add in Radix Astragali, Chinese Yam, dried longan, red dates and salt
2. Place the chicken and pour the water with herbs (from step 1) into the slow cooker or claypot
3. Stew for 3 hours and it is ready to serve

Shallots
2 pieces,
Flatten

*Winter Bamboo
Shoot*
1 piece, sliced

*Lean Meat
(Pork)*
300g

Mushroom
50g, sliced

Water
1.2 litres

*Radix
Astragali*
2 pieces



PEOPLE

JUMBO Celebrates Chinese New Year!

As Chinese New Year is a busy period for us, many of our staff do not have a chance to celebrate Chinese New Year with their family. They usher in the New Year with their JUMBO family during our staff reunion dinner which has become an honoured tradition at JUMBO. We capture their spirit of unity and harmony.

Mr Steven Tan | Raw Food Trimmer

A true blue Singaporean, Steven doesn't enjoy the luxury of a long holiday, unlike most Singaporeans, as he works throughout the Chinese New Year period. Steven has his Chinese New Year reunion dinner with his family on an earlier day before the actual Chinese New Year Eve. Being at work for most of the day and spending more hours at work than at home, his colleagues have become his second family. Hence, the reunion dinner that he and the other staff have is something to be savoured and enjoyed. "We have great fun trying to see who can toss the Yu Sheng the highest!" Steven is an avid fan of the events that JUMBO organises for the staff such as visits to the Alive Museum, Duck Tour, Singapore Flyer, S.E.A. Aquarium and Tiger Beer Brewery. These give him the opportunity to make more new friends and expand his JUMBO family further.



PEOPLE



Ms Chloe Guo | Assistant Supervisor

Chloe hails from Shandong, China and has spent the past four Chinese New Years away from home. In Shandong, Chinese New Year is spent largely with her mum and dad, a brother, sister-in-law and niece. Her Chinese New Year preparations include putting up the traditional Chinese spring couplet (春联) expressing happy and hopeful thoughts for the coming year. Her family cooks and makes dumplings together, all part of the activities in the run-up to their Chinese New Year feast. Said Chloe, when asked about the one thing she missed the most, "The comfort of home, I miss that the most." So much so that she never fails to call home on Chinese New Year's Eve to wish her parents. Being away from home has given her an opportunity to find another 'family', her JUMBO colleagues. "We celebrate Chinese New Year by going out after work to karaoke and to Universal Studios. It feels like home when I celebrate with my colleagues."

Mr Zhang Bin | Supervisor

Sporting a trendy hairstyle, Zhang Bin, also from Shandong, China, is an accomplished cook and counts as his specialities, pork ribs fried with potatoes and vegetables. No wonder then that his Chinese New Year celebrations when he is at home in Shandong include shopping for food. He has spent five Chinese New Years away from home. Zhang Bin reveals that the rich flavours of Chinese New Year in Shandong are what he misses. The food, atmosphere and fire crackers add to the festive air. In Singapore, while his Chinese New Year Eve is spent working and after work hours are spent catching up on sleep, he enjoys going out with friends to eat and celebrate during the Chinese New Year. Home is never far away from his mind, though, as he makes it a point to call his parents on the eve of Chinese New Year and his family and friends during the first two days of Chinese New Year. He is philosophical about being far away from home during this occasion. "I am used to working through the New Year and being away from home during this time." He jokingly says that there are perks to it such as receiving ang pows from his boss and from diners.



Dim Sum

master

Dim Sum (点心) has always had a special place in Chinese dining. It is no accident that the Chinese character 心 (heart) is so integral to the preparation of this beautifully presented, delicate meal, since the heart is at the centre of our relationships. This is the underlying philosophy of Chef Fong Tak Keung (方德强), JUMBO Seafood at NRSCC's Dim Sum master. With 45 years of experience behind him, Chef Fong still places the highest emphasis on putting his heart into making his dishes. He cooks with passion, love and effort to touch your heart and these are what he feels makes the real difference. That is not to say skill has no part to play. Skill is a quality that Chef Fong possesses in abundance. He has the innate ability to imagine or instinctively know how a dish is cooked, even if he comes across it for the first time.

Starting at the tender age of 12, Chef Fong learnt the ropes the hard way. With no real master 'Shi Fu' to show him how to cook, he had to clandestinely use leftover ingredients after his official work hours in the kitchen ended, to learn and perfect his art of cooking, often finishing his practice only at midnight.

His many stints through the years in different cities such as Hong Kong, Guangzhou, Xiamen, Shenzhen, Beijing and Japan have enabled him to broaden his cooking repertoire, embracing the different cultural and culinary experiences in those cities.

"I don't like to follow other people's recipes without putting any thoughts into the dishes. I put a lot of effort into each dish I make and this is especially important in making Dim Sum. I like to get creative with my Dim Sum dishes, offering diners familiar favourites with new twists, either in the cooking method, ingredients or presentation. I like to use different cooking styles such as steaming, braising, stir-frying, deep-frying, simmering, stewing, and baking to bring out the authentic flavours of each ingredient."

His creativity and passion has seen him expand the restaurant's traditional Dim Sum offerings to include 18 new exquisite creations such as Traditional Teochew Steamed Sweet & Savoury Glutinous Rice Roll (潮州蒸糯米卷), Chef's Special Baked Crispy Milk Encrusted Char Siew Bun (雪山叉烧焗餐包) and Braised Fish Maw with Prawn Paste (百花酿鱼肚).

On what distinguishes his Dim Sum from the rest, Chef Fong believes it is three factors – presentation, authenticity in flavours and taste (色香味俱全). He ensures that his Dim Sum uses only high quality ingredients. For example, the spring roll skins are imported from Hong Kong, in order to achieve the right level of crispiness. Ingredients aside, he is a perfectionist, unwilling to take short cuts, for the sake of his art. Even though a dish may involve numerous steps, he does not cut corners.

Chef Fong's family remains in Hong Kong, while he is here in Singapore delighting us with his distinctive and delicious Dim Sum.

Dim Sum Delicacies

Dim Sum has a rich cultural history and originated as a snack for weary travellers along the Silk Route. Fortunately, as a meal that has become a mainstay of Chinese dining, you don't have to be a weary traveller anymore to savour these delights. JUMBO Seafood at NSRCC presents its expanded Cantonese and Teochew Dim Sum menu - creatively inspired and painstakingly crafted just for you.

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L Deep Fried Yam Spring Rolls

(\$4.40/4 pieces)

Staying true to Teochew heritage, the fragrant and smooth mashed yam contrasts with the crispy spring roll skins which are specially imported from Hong Kong.

R Pan Fried Sweet Corn Bun with Prawns

(\$4.40/4 pieces)

With the addition of sweet corn to the stuffing, the semi-golden bun is refreshingly sweet.

R Steamed Traditional Teochew Rice Dumpling with Dried Shrimps & Peanut

(\$4.00/4 pieces)

The crystal skin dumpling is filled with sautéed dried shrimps, peanuts, turnip, preserved radish and Chinese parsley, replacing the usual stuffing of water chestnut, for added crunch.

L Traditional Teochew Steamed Sweet & Savoury Glutinous Rice Roll

(\$3.80/4 pieces)

Savoury glutinous rice is first steamed and then chilled. It is then rolled onto the dough and steamed just before serving. A hint of sweet and a dash of savoury in absolute balance.



L Steamed Bamboo Pith & Scallop Dumpling in Soup

(\$7.80/bowl)

The soup is the perfect panacea for those in need of strength and nourishment. Boiled for more than 10 hours, this chicken soup is packed with flavour and old-fashioned goodness with soft-skinned, richly-stuffed dumplings and nutritional bamboo pith.

R Braised Fish Maw with Prawn Paste

(\$6.80/4 pieces)

This meticulously prepared dish combines the firm texture of fish maw with the aromatic and piquant prawn paste for a combination of bite and taste.





JUMBO Rewards

How do I use my J\$?

J\$ can be used to:

1. Offset up to **30%** of your bill at any of our participating restaurants.

2. Redeem **JUMBO Seafood, JPOT, NTUC or The Choice 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.

3. Renew your membership.

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

For more information, you may visit www.jumboseafood.com.sg/rewards-benefits.html

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\$).

• Get **\$100 gift voucher** during your **birthday month!** Celebrate your birthday at JUMBO. (T&Cs apply)

• **Redeem items** from an array of attractive choices.



Get ready to surprise your Mum & Dad

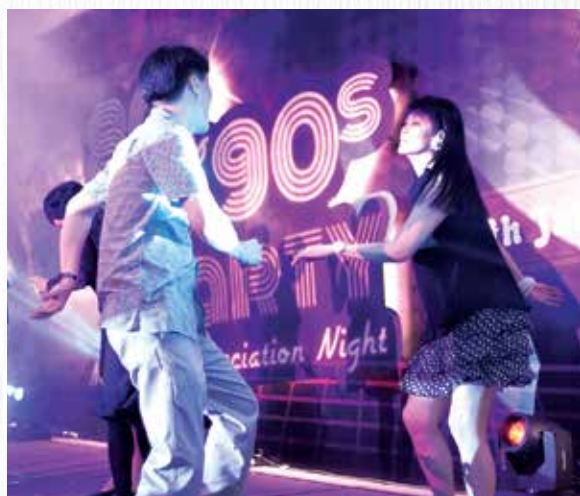


Unveiling this Mother's & Father's Day...

Participating Outlets



Bonding people through food



'Retrolicious' - Re-winding to The 80s & 90s for JUMBO's First Ever Members' Appreciation Night

Pacman, Tikam-Tikam, Legwarmers, New Wave and Synthesizer Pop – mention them all in the same breath and you would have captured the spirit of JUMBO's first Members' Appreciation Night, a sold-out event. Definitely scoring high on the fun scale, the party was made even better with the 8-course dinner and wine menu put together by the Chefs at Chui Huay Lim Teochew Cuisine, which accompanied a night of entertainment, nostalgic games, a lucky draw and an all-round rumbustious programme that had diners in stitches.

Held on 29 January 2015 at Chui Huay Lim Club, JUMBO pulled out all the stops to transform the venue into a 'playground' from the 80s & 90s. Addictive Pacman, the popular arcade game of the 80s and basketball were among the attractions that had the guests hooked. The efforts of the game challengers were not in vain. The top scorers were honoured with prizes during the night with Tania Lim being crowned the Pacman champion and Casey Ong, basketball's top challenger. It was a pity that there was no top award for consuming the most 'kachang puteh' as that would have seen a hard fight among guests, there being a constant beeline for the ever-popular snack, reminiscent of movie-going in that era. Another popular pit-stop was

the photo booth where various accessories and party paraphernalia were available for guests to add colour to their photos, a fitting keepsake for a night with friends and family.

The event commenced with a speech by Mr Ang Kiam Meng, CEO of the JUMBO Group. Mr Ang thanked the guests for their presence and for their patronage of JUMBO. What must have been good news for members was Mr Ang's announcement that the Members' Appreciation Night would be the first of such events, in addition to JUMBO's hugely popular annual Golf Challenge.

A JUMBO celebration would not be worthy of its name, of course, without a lavish meal, which followed the speech. There was a perfect balance of dishes, with a splendid opener comprising a platter of JUMBO appetizers of Chilled Mango and Shredded Roast Duck Salad, Creamy Mayo Cuttlefish Fritters, Crispy Fried Carp and Vegetarian Abalone. Signature dishes such Teochew Style Roasted Suckling Pig, Steamed Cod Fish with Diced Chilli and Preserved Radish, and a delightful dessert of Crystal Dumpling and Steamed Glutinous Rice Roll were some of the other treasures on the menu, with the perfect accompaniment of red and white wine.

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Cover Story

The dinner was just one aspect of the rollicking night. The diners sportingly participated in the games and some serious talent was unearthed from the audience. Dancing, acting, singing, they did it all with good-natured fun. With the top prize of \$2000 travel vouchers, the lucky draw was another definite crowd-pleaser.

While it was a hard fight among the food, the games, the entertainment and of course the camaraderie among guests, as to which would emerge as the night's programme highlight, the undisputed stars must surely have been our JUMBO Rewards Members. So much so that we could not resist putting some of them on the cover of this issue of Wok's Up and pulling them aside for a few soundbites!

The Stars of the Night



Captivating Connoisseurs!
Phil, Gwen and Genevieve Yen

The Yen family certainly know their food, even young, Genevieve, a wonderfully precocious 12-year old. Dining out about three to four times a week, the family's tastes run to seafood and steamboat, JPOT being one of their choice hangouts. What keeps them as members of JUMBO Rewards, is the wide choice of dishes available at JUMBO restaurants that are suitable for children. The Chilli Crab is also distinctive from those of other restaurants. Aside from dining, the ladies love shopping and high tea, while Phil is an avid golfer (and, as one of the games on stage in which he participated revealed, a highly accomplished dancer!). Other JUMBO events along those lines would certainly be welcomed by this infectious family!



Twinkle-Toed Buddies
Mary GN, Betty Ang and Tan Sai Tiang

They love nothing more than singing and dancing. Members of JUMBO Rewards for five years, they patronise in particular, Chui Huay Lim Teochew Cuisine for the karaoke rooms where they can belt out their favourite tunes. Of course, they rank the food high as well, bestowing the title of 'best in Singapore' on Chui Huay Lim Teochew Cuisine's special Chinese New Year Double Boiled Bird's Nest with Ginseng – high praise indeed! Decked out in sequins and pearls, the ladies cut impressive eye-catching figures. Giving a clear thumbs-up for the event, their only wish for future parties is that there would be a bigger dance floor for them to show off their moves!



The Divine Divas
Lynda Wee, Stephanie Chiew and Shirley Kwan

The three resplendent ladies struck up some sexy poses for our camera, worthy of a supermodel shoot. Part of a larger group who really rocked the night, they told Wok's Up that they celebrate each of their birthdays together at JUMBO restaurants. What keeps them coming back? "Great Food and Great Service" quipped Ms Lynda Wee unhesitatingly. They count among their favourite JUMBO dishes the ever-popular, award-winning Chilli Crab and local favourite, Char Kway Teow. As for their views on the inaugural JUMBO Rewards Members' Appreciation Night, "We feel appreciated and it's a good way to celebrate with friends."