

SAMSUI

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

SAMSUI OPENS AT JEWEL CHANGI AIRPORT

Casual-dining brand by Soup Restaurant Group presents
a modern Chinese dining experience

Singapore, 9th April 2019 – Established Soup Restaurant Group is pleased to unveil a new modern casual Chinese concept, **SAMSUI**, at JEWEL Changi Airport on 17 April 2019.

Located on the third floor of Jewel Changi Airport, the restaurant boasts a stunning view of the 40-metre Rain Vortex – the world's tallest indoor waterfall - surrounded by a verdant and lush Forest Valley.

Presenting a fresh and contemporary space with a young and energetic vibe, **SAMSUI** is proud to showcase an expertly-executed menu featuring modern renditions of heirloom Cantonese dishes that have stood the test of time. Conceptualised by the stellar team of veteran and rising chefs, this culinary direction is in line with the Group's aim to showcase its unique brand of home-style dishes to a greater audience.

Mr Wong Wei Teck, Managing Director, shares: "By presenting our heritage dishes and family recipes with a modern twist, we hope to acquaint a wider and younger audience with our homegrown and truly Singaporean brand, as well as grow the appreciation for these time-honoured classics.

MODERN CLASSICS AND HIGHLIGHTS

Created for sharing and curated to cater to small groups of one to two diners as well as to larger families, **SAMSUI**'s contemporary classic dishes are brimming with quality ingredients, and artfully-plated with a touch of modernity that will appeal to all.



Diners can look forward to pique their palate with appetisers such as *Samsui Treasure Bag* 三水金钱袋 (pictured left, \$10.90); plump beancurd puff parcels enveloping a tempting mix of assorted mushrooms and radish, and served with premium oyster sauce, moreish *Crispy Whitebait* 椒盐白饭鱼 (\$9.90), and *Pipa Fish Cake* 琵琶豆腐鱼饼 (\$9.90) among others.

A quintessential part of Cantonese dining, nourishing traditional boiled soups prepared with fresh ingredients and simmered for hours under the chef's watchful eye are highly recommended at **SAMSUI**.

Diners looking for healthier and wholesome options will be pleased to note that **SAMSUI** serves up a range of five boiled soups, and two signature double-boiled soups daily. There are perennial favourites such as *Old cucumber soup with pork ribs* 老黄瓜排骨汤 (\$8.90) and *Double-boiled Dried Scallop with Black Chicken Soup* 瑶柱淮杞乌鸡汤 (\$11.90), as well as a refreshing *Samsui Green Apple Chicken Soup* 三水开胃青苹果鸡汤 (\$8.90) fortified with red dates and white fungus.



Synonymous with the Soup Restaurant brand, the signature Samsui Ginger Chicken is reinterpreted at **SAMSUI** as a visually-arresting *Samsui Chicken Roll* 三水姜茸鸡腿卷 (\$15.90). Deboned fresh chicken thigh is rolled tightly into a roulade and cooked sous-vide-style at an optimal temperature and duration, rendering succulent and tender flesh. Served with precise-cut lettuce, the bite-sized coins of chicken roll match impeccably with the proprietary Samsui Ginger Sauce.



Prized for its high collagen content, *Long Dan* fish, or Giant Grouper, can grow up to 400 kilograms. At **SAMSUI**, every part of this highly-coveted fish is used. The selection of dishes showcasing this fish spans *Samsui Fish Belly* 三水炒龙趸鱼腩 (\$15.90); an unassuming but delicious stir-fry with spring onions and fried ginger, *Steamed Long Dan Fish Slices* 清蒸龙趸鱼片 (15.90) in a homemade supreme 'king' soya sauce, and *Long Dan Soup* 龙胆汤 – a rich and unadulterated bowl of goodness rendered from hours of boiling *Long Dan* fish bones and heads.



Other seafood-centric offerings include live prawns prepared in different ways; *Tofu Prawn with Mantou* 馒头豆腐虾 (\$18.90), *Cereal Prawn* 麦片虾 (\$18.90) and *Herbal Prawn* 药材 (\$13.90), as well as *Patin* fish presented in *Teochew* or *Hong Kong style* (\$35).

SAMSUI's extensive menu also proffers sizzling-hot claypot items the likes of *Claypot Pork Liver* 砂煲猪肝 (\$10.90) and *Claypot Venison with Black Pepper* 砂煲黑椒鹿 (\$15.90), tofu dishes, and healthy vegetable options like the popular *Samsui Sweet Potato Leaves* 三水番薯叶(\$10.90), *Samsui Sambal Sweet Potato Leaves* 三水参巴番薯叶(\$11.90) and *Asparagus with Lotus & Lily Bulb* 芦笋莲藕炒百合(\$13.90).

Customers can also partake in well-loved dishes such as *Samsui Salted Fish Meat Ball* 三水咸鱼肉圆 (\$12.90), and *Samsui Water Chestnut Meat Ball* 三水马蹄肉圆(\$11.90), which are now available in individual portions.



Prepared a la minute upon order, the *toothsome Braised Seafood Bee Hoon 三水鲜鲜焖米粉* (\$16.90) is a choice pick. Redolent of the breath of the wok, the bee hoon is also permeated with the umami and sweet flavours of pristine seafood such as prawns and scallops.



For a befitting sweet finale, wholesome homemade concoctions such as *Steamed Pumpkin Dessert 金瓜盅* (\$5.90), *Osmanthus Chrysanthemum Jelly 菊花桂花糕* (\$5.90) and *Double-boiled Pear with Hashima in Oolong 雪梨炖雪蛤* (\$9.90) will satisfy!

OPENING SPECIAL TASTING MENU

From 11 – 16 April, **SAMSUI** will be introducing a special tasting menu comprising highlight dishes that will be ideal for 2 people. Diners who order either tasting menus between 11 April and 30 April will enjoy a 10% discount.

Samsui Signature Tasting Menu

Samsui Chicken Roll
Samsui Sambal Sweet Potato Leaves
Samsui Treasure Bags
Samsui Salted Fish Fried Rice
Samsui Blue Ginger Tea

Price \$58 (serves two)

Seafood Tasting Menu

Braised Seafood Bee Hoon
Traditional Boiled Green Apple Soup
Gui Fei Tea

Price at \$44 (serves two)

OTHER DINING OFFERS & PROMOTIONS

1. CITIBANK card members enjoy 50% off Selected Fried Rice dishes
2. UOB card members enjoy 20% off Long Dan Fish Soup

For more information, please visit www.souprestaurent.com.sg.

Note:

- All prices are subject to 10% service charge and prevailing GST.



About Soup Restaurant Group

Founded in 1991, Soup Restaurant Group Limited has its humble beginnings as a niche restaurant in Chinatown focusing mainly on herbal soups and home-cooked dishes served at reasonable prices. Today, the Company is listed on the Mainboard of the Singapore Exchange and operates a portfolio of well-known food and beverage brands such as "Soup Restaurant", "POTLUCK", "CAFE O" and "SAMSUI". The Group currently has 20 restaurant outlets in Singapore, Malaysia and Indonesia.

Soup Restaurant is one of the leading restaurants in Singapore serving "Chinatown Heritage Cuisine". Based on traditional dishes and home-style cooking, Soup Restaurant boasts signature dishes like the "Samsui Ginger Chicken", the Chinatown family steamed dishes and herbal soups.

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FACT SHEET – SAMSUI

Open	17 April 2019
Address	Jewel #03-21
Operating Hours	10.30am to 11pm (last order at 10pm)
Seating Capacity	112 seats
Payment	Cash / NETS / Mastercard / Visa / AMEX
Website	www.souprestaurent.com.sg
Hashtag	#SAMSUIBYSOUPRESTAURANT #JEWELCHANGI #SAMSUI