

MEDIA RELEASE

Jewel enhances F&B mix with new offerings

SINGAPORE, 24 JUNE 2022 – It's a foodies' haven at Jewel Changi Airport (Jewel) as seven new F&B outlets open in the coming weeks. These local favourites and international delights join the over 100 F&B outlets currently available at Jewel.



Sourbombe is set to open its second outlet in Jewel in August 2022. It is an innovative mashup of sourdough and Italian Bomboloni ('Bomb' shaped doughnuts stuffed with pastry cream) with an artisanal twist. Run by Genevieve Lee, runner-up of the first season of MasterChef Singapore, Sourbombe experiments and pushes the boundaries of traditional Bomboloni to create the ultimate treat. Every bite of their light, fluffy Sourbombe releases an explosion of imaginative flavours and textures, combined in perfect harmony. Gourmet flavours include Burnt Honey & Sage Walnuts, Lavender Lime Mascarpone and Basque Burnt Cheesecake. Exciting new items on the menu exclusive to its Jewel outlet include sourdough waffles (with soft serve),

flavoured homemade ice cream sourdough cones (with soft serve), soft serve on bombe, and sourdough dipping bowls with scrambled eggs, guacamole, and burrata.

Genevieve Lee, co-founder of Soubombe, said, “Being Singapore’s first artisanal sourdough bomboloni, we made the conscious decision to expand our bakery in Jewel Changi Airport as we wanted to fly our Singapore flag high and proud by sharing our whimsical and imaginary flavours to more pastry lovers, especially tourists.

“When it comes to designing each flavour, we are always inspired by our surroundings, an ingredient or with the people we meet. Therefore, opening in Jewel will be such an incredible opportunity for us to expand our horizons to more creative bakes and to also launch our very first dine-in dessert experience. The team and I are excited to continue sharing our craft with tourists and locals alike!”



The Hainan Story Chapter 2, opening in early July, will serve up favourites such as Newspaper Curry Rice, Wee Nam Kee Chicken Rice and Uncle Robert Western & BBQ. Reminisce the taste of yesteryear with its traditional dishes or try those with a modern twist. Its bakery also offers freshly baked goods such as its famed swiss rolls and Ondeh Ondeh cookies, with cream horns and traditional cakes as new additions. Novel to the Jewel outlet are two new brands – 218 Hainanese Lor Mee and Ah Mai Kum Hainanese Chicken Rice Porridge. The Jewel store will be decked out in black and white colonial style with its interior splashed with the brand’s vibrant colours.



The Original Vada (opening end June) has its roots in Geylang Serai's Ramadan Bazaar from more than 30 years ago. Other than its popular prawn vada, other variations of the dough fritter snack include Ikan Billis, Onion, Cheese and Chocolate.



Taiwan's very first charcoal grilled toast and milk tea outfit **Fong Sheng Hao** has expanded beyond its borders from its humble beginnings in a small alley near Shilin MRT station in Taipei. Its savoury toasts such as Pork and Egg Cheese or flavourful Braised Pork Rice pairs well with its Signature Milk Tea anytime of the day. Fong Sheng Hao will open in Jewel on 12 September.



(L-R) Kei Kaisendon, SUKIYA

Japanese food lovers will be delighted to know that three Japanese F&B eateries – **Kei Kaisendon** (July), **SUKIYA** (opened on 10 June), **SUSHIRO** (July) have or will be commencing operations. **Kei Kaisendon** specialises in rice bowls with fresh sashimi air-flown all the way from Japan and is known for concocting four unique ways of savouring its kaisendon. **SUKIYA** is Japan's top Gyudon chain from Yokohama, and also offers beef yakiniku, Japanese curry, and karaage on its menu.



Sushiro's new dishes - Captain Jumbo Fried Shrimp and Jewels from the Sea

Sushiro has an array of over 100 types of sushi and Japanese dishes, served up on a conveyor belt. Two special items have been specially created to commemorate the opening of the Jewel outlet. The *Captain Jumbo Fried Shrimp*, served with tartar sauce on the side, is the chef's creative spin on an aeroplane. *Jewels from the Sea* is an umami-packed morsel of fresh seafood, consisting of opulent ingredients like abalone, scallop, ikura (salmon roe), and matumaezuke (seasoned herring roe and kombu mix).

James Fong, CEO of Jewel Changi Airport Devt., said, "With these new store openings, both local and foreign visitors are in for a treat and will be spoilt for choice with Jewel's refreshed offerings. The tenant mix is curated with the objective of

showcasing the best of Singapore to the world and to bring in the most popular global brands to Jewel. With international travel recovering, our footfall traffic has also rebounded to two-thirds of pre-COVID levels. We look forward to welcoming back travellers to experience Singapore's local flavours as well as enjoy Jewel's play attractions and retail offerings.”

Hi-res images can be downloaded from: https://bit.ly/Jewel_JuneStores

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About Jewel Changi Airport Trust Pte. Ltd. (www.jewelchangiairport.com)

Jewel Changi Airport (Jewel), a world-class multi-dimensional lifestyle destination in Singapore, is developed by Jewel Changi Airport Trustee Pte. Ltd., a joint venture by Changi Airport Group and CapitalLand. Jewel is located at the gateway of Changi Airport.

Designed by world-renowned architect Moshe Safdie, Jewel features a distinctive dome-shaped facade made of glass and steel, making it an iconic landmark in the airport's landscape. At 135,700 sqm in size, it offers a range of facilities including airport services, indoor gardens and leisure attractions, retail and dining offerings as well as a hotel, all under one roof. These unique offerings in Jewel are envisaged to enhance Changi Airport's appeal as a premier air hub.

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