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DISCOUNT ON
ISLAND WIDE FOOD DELIVERY



NJ Group Rice Bowls &
Bento Dining Concepts
By Chef Eric Low



NJ GROUP

ERIC LOW

NJEXPERIENCE

Growing up in a household where both mum and grandma were excellent cooks, Chef Eric Low understands perfectly how food must be cooked to satisfy the stomach and also warms the heart.

CHEF ERIC LOW

Exposed to plethora of Cantonese and Teochew recipes from young, Chef Eric designed these four new dishes to compliment the current menus for NJ group in line with the growing demand for nutritious, mouth-watering comfort foods with no frills that can be both enjoyed in dine in or takeaway concepts. Offering our discerning customers a wider variety of tasty recipes, each of the four new dishes reflect Chef Eric's cooking philosophy that encompasses familiar flavours, delicious taste and textures. Every dish tells a story of what got this affable chef inspired into this profession and the joy of feeding people with his culinary memories accumulated from travels and international work experiences.

RICE BOWLS & BENTO

Slow Cooked Beef Cheeks with Chu Hou Sauce Rice Bowl

\$12

Tender moist Aussie grass-fed beef cheek braised with chef Eric blend of spices and savory chu hou sauce served with roasted vegetable and rice.



Chef Eric's Special Braised Pork Belly Rice Bowl

\$12

Fueled by memories of the Chef Eric's grandma's cooking, chunks of pork belly are cooked in a superior soy braised liquid with a selection of traditional Teochew spices and herbs. The wonderful chunks of stewed meat served with roasted vegetable and rice.



Honey Ginger Soy Marinated Chicken Chops with Scallions Confit

\$10

Tender juicy marinated boneless leg of chicken grilled to perfection served with roasted vegetable and rice topped with a decadent scallion and ginger confit.



Grilled King Salmon with Miso Ginger Scallions Confit

\$12

A love slab of the choice's salmon fillets lightly grilled to medium doneness and served with a specially created topping by our celebrity Chef Eric for that perfect taste combination served with roasted vegetable and rice treat yourself to this wonderful Japanese and Chinese influenced creation.



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AND PRIVILEG GOVERNMENT TAXES.

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