## New Home Package Bonus



# **FREE<sup>\*</sup> ADDITIONAL** \$100 GROCERY VOUCHER

## with purchase of any 2 selected Samsung Home Appliance worth a minimum of \$2,000 in total, made in the same store on the same day.

\*\*• Washing Machines • Vacuum Cleaners • Refrigerators • Microwave Ovens • Air Conditioners

### **Gift Redemption Details**

#### **Redemption Period:** 15<sup>th</sup> January to 30<sup>th</sup> April 2018

**Redemption Centre:** 

### Moiito Redemption Centre

68 Orchard Road, #04-60/61, Plaza Singapura Extension Singapore 238839

#### **Redemption Hours:**

Monday to Sunday :11.30am - 8.30pm Public Holidays : Closed

Hotline / Email: 6534 8095 / samsung@mojitoventures.com

Samsung Customer Care Hotline

8.00am to 8.00pm

#### Redemption Documents (to submit at Redemption Centre)

- Fully completed and signed original gift Redemption Form Proof of purchase:
- Best Denki/ Harvey Norman- original sales order confirmation & original receipt Audio House- original sales agreement & orginal tax invoice
- All others- Original invoices & original receipt
- \*For cash & carry products, only orginal receipt is required Cut-out of serial number from carton box
- Original NRIC/ Passport (We will collect NRIC/ Passport number for audit accountability purpose)
- If Redemption Party is different from name of customer in invoice: complete the Authorization provided in the redemption letter, duly signed by customer & third party (no Redemption allowed by retailers or Samsung Promoterson behalf of customers)

#### Note:

Samsung Asia Pte Ltd collects copies of NRIC/Passport for audit accountability purposes, to prevent fraud, or dispute that the product(s) has been provided to the wrong party. NRIC/Passport will not be used for any other purposes.





## **GREAT NEW BEGINNINGS** IN A BRAND NEW YEAR WITH SAMSUNG

Promotion Period: 2<sup>ND</sup> Jan - 1<sup>ST</sup> Apr 2018

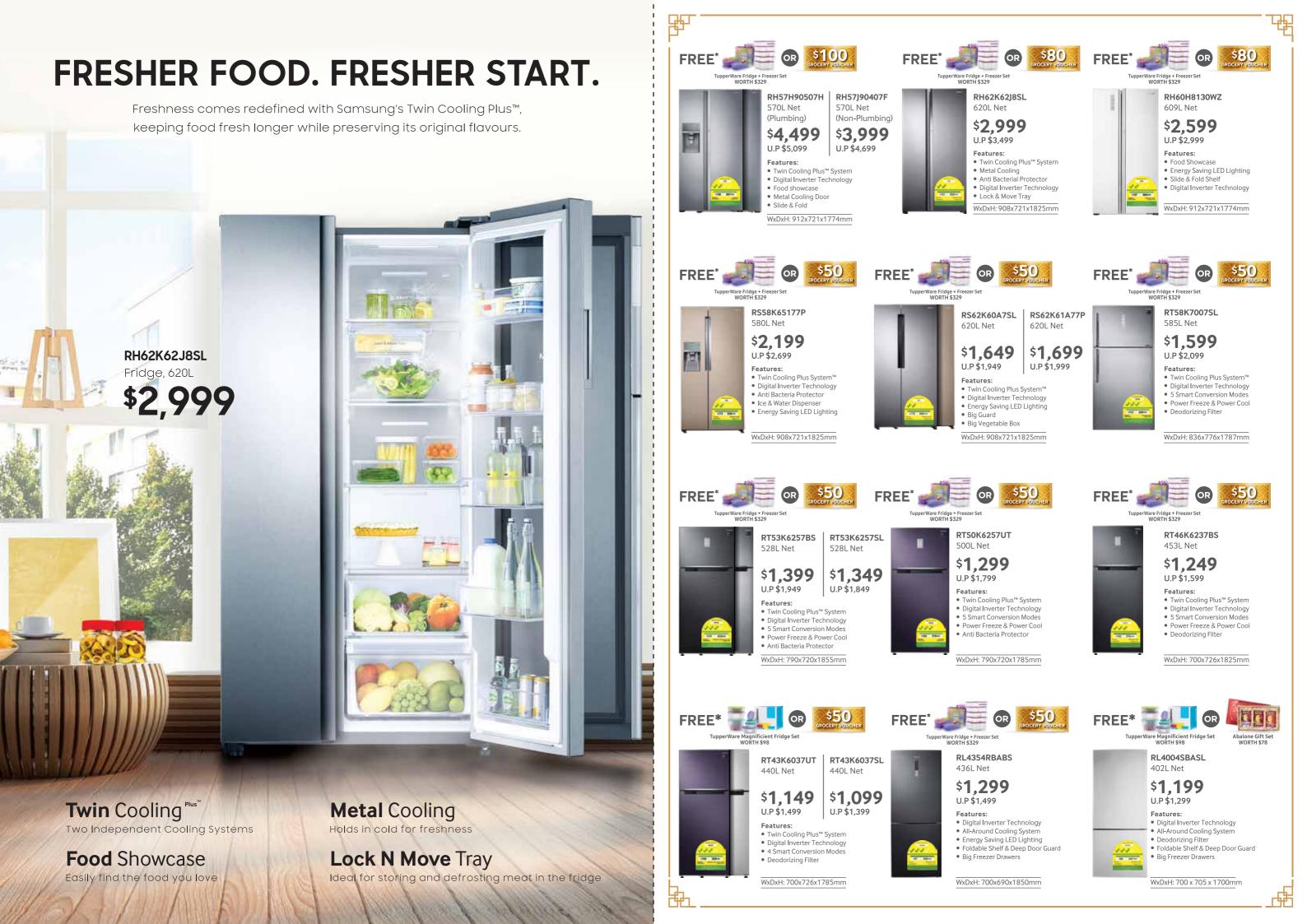


### +65 66314021 (from Overseas)

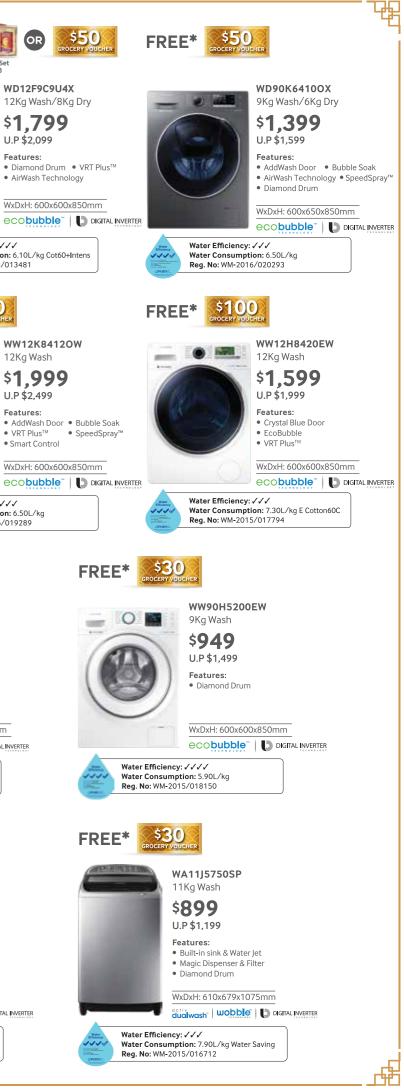
\*Terms & Conditions:

Promotion is only valid for selected Samsung products as specified herein and is subject to availability. Promotion is valid for purchase made during Promotion Period, and is not valid with other discounts or promot Check in-store for stock and other details. Free gift(s) may only be redeemed by collection at Redemption Centre, upon presentation of valid Redemption Documents. Products purchased during current promotion are not eligible for exchange and/or refund, save in accordance with warranty terms. Gift(s) are while stocks last during Redemption Period. No extension of Redemption Period will be allowed. Payment must be made in full or hire purchase approved before redemption is allowed. Samsung reserves the right to replace any gift with an item of a similar or other value. Gift(s) are not exchangeable for cash or kind. Samsung will not be liable for any lost, damaged or stolen Redemption Form(s) and Gift(s). Promotion is applicable to end-consumers only; not trade, corporate, or bulk purchase. Each customer can make a maximum of 3 product redemptions. Samsung reserves the right to reject any Redemption Form that is not submitted with the Redemption Documents or in accordance with these terms. Samsung reserves the right to amend these terms and conditions without prior notice.

## SAMSUNG







# **POWERFUL CLEANING** WITHOUT THE HASSLE

Conquer your space with these special edition Star Wars™ robotic vacuums. Designed by real Star Wars<sup>™</sup> fans, each one is packed with the ultimate cleaning power in the shape of your favourite characters.



CONQUER

**YOUR SPACE** 

\$1,049

# **POWERSTICK** Powerful Performance for Daily Cleaning



# POWERbot Powerful Long-lasting Suction



### VR20M7070WS 20W Turbo Power Suction Robot Vacuum Cleaner

\$1,299

#### Features:

- Powerful suction with a slim design Visionary Mapping Plus<sup>™</sup>
  Full View Sensor<sup>™</sup> 2.0
- Edge Cleaning Master
- Wi-Fi Smart Control

WxDxH: 340x348x97mm





## SPECIAL EDITION

VR10M7040W9 10W Turbo Power Suction Robot Vacuum Cleaner

## \$1.049

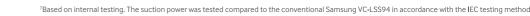
Features: Powerful suction with a slim design

Visionary Mapping Plus™

• Full View Sensor<sup>™</sup> 2.0 Edge Cleaning Master

Wi-Fi Smart Control

WxDxH: 340x348x97mm







VS60M6010KP 20W Turbo Power Suction Stick Vacuum Cleaner



#### Features:

- Strong Suction PowerEzclean Dust Bin and Brush
- 180 Degree Swivel Brush
- Removable Battery Pack

WxDxH: 260x165x1100 mm



#### VR10M7010UG

10W Turbo Power Suction Robot Vacuum Cleaner



#### Features:

- Powerful suction with a slim design
- Visionary Mapping Plus<sup>™</sup>
  Full View Sensor<sup>™</sup> 2.0
- Edge Cleaning Master

WxDxH: 340x348x97mm



WxDxH: 340x348x97mm

## SAMSUNG HotBlast<sup>™</sup> Smart Oven | Healthy & Smart Cooking



### FREE



TupperWare Rose Lunch Set WORTH \$40

#### MC32J7055HT

32L, Combi, Grill Convection Microwave Oven

## \$**649**

- Features:
- Smart Moisture Sensor & 8 Sensor Cook SlimFry<sup>™</sup> with no additional oil
- Manual Steam Cook with Pro Steamer
- 6 Auto Reheat/Cook Menus
- CeremicInside<sup>™</sup>

#### WxDxH: 523x506x309mm



## FREE



### MC35J8088LT

35L, Combi, Grill Convection Microwave Oven

## \$**899**

- Features: HotBlast<sup>™</sup>
- SlimFry<sup>™</sup> with no additional oil
- 25 Auto Cook & 5 Power Defrost Menus
- 380mm grande turntable
- CeremicInside"

#### WxDxH: 528x470x404mm

### Ingredients

#### 8 scallops

- 8 pieces of big prawns
- 8 pieces of shitake mushrooms, soaked
- 2 tablespoons of wolfberry, soaked
- 1 small chinese cabbage

#### Method

- 1. Microwave a claypot of chicken broth on high heat for 5 minutes
- 2. Place the cleaned prawns in the claypot of chicken broth, cover the prawns and leave to cook for 10 minutes
- 3. Remove prawns from the claypot
- 4. Keep the prawn and chicken broth
- 5. Place and oil the scallops on the black crusty tray
- 6. With MC35J8088LT/MC32J7055HT/MC28M6055CK oven, set to Slim Fry Mode and sear the scallops until brown on each side
- 7. Steam the chinese sausage, mushrooms and cabbage in the oven for 5 minutes, collect the vegetable broth and add to the prawn and chicken broth
- 8. On black crusty plate, "fry" garlic and ginger for 5 minutes using Slim Fry Mode of MC35J8088LT/MC32J7055HT/MC28M6055CK oven
- 9. Once the garlic and ginger have turned slightly brown, add it in the claypot with the soaked wolfberries together with the resulting prawn, chicken and vegetable broth. Add in oyster sauce and microwave for 10 minutes until the broth is reduced and thickened. This is the gravy for the Pen Cai
- 10. Neatly layer the chinese cabbage, prawns, scallops, mushrooms and chinese sausage in a claypot
- 11. Pour the gravy over the layered ingredients in the claypot and cook in oven at 160°C for 15 minutes

## FREE



balone Gift Se WORTH \$78

### MC28M6055CK

28L, Combi, Grill Convection Microwave Oven

## \$**439**

Features: HotBlast<sup>\*</sup>

- SlimFry<sup>™</sup> with no additional oil
- CeremicInside<sup>™</sup>

#### WxDxH: 517x463x310mm

- 2 cups of chicken stock
- 5 cloves of garlic, sliced
- 5cm ginger, sliced
- 1 chinese sausage, sliced
- 3 tablespoons of oyster sauce







#### Ingredients

- 1 duck
- 80g of sugar
- 3 tablespoons of soy sauce
- 1 teaspoon of five-spice powder
- 3cm length of ginger, sliced • 1 bunch of spring onions
- 2 tablespoons of maltose

Pineapple

• 3 tablespoons of red wine vinegar

- Method
- 1. Wash the duck inside and out with cold water, drain and pat dry
- 2. Mix together the sugar, five-spice powder, ginger, spring onions and soy sauce
- 3. Fill the cavity of the duck with this mixture
- 4. In a small bowl, mix the maltose and 2 tablespoons of the red wine vinegar
- 5. Mix 1 tablespoon of red wine vinegar to 1 litre of boiling water and pour over the duck
- 6. Brush the maltose vinegar mixture over the duck and refrigerate overnight uncovered 7. Preheat convection oven to 220°C
- 8. Place the duck in a roasting tray, cover with foil and roast for 45 minutes
- 9. Remove the foil and
  - For MC35J8088LT/MC28M6055CK oven, set to Hot Blast Mode at 220°C for 30 minutes - For MC32J7055HT/MC28H5015AS oven, set to Convection Mode at 220°C for 40-45 minutes

#### Ingredients

- 300g of ready-made pineapple jam
- 250g of plain flour

- 125g of cold butter, cubed
- 1 egg (lightly beaten)
- 30g of icing sugar

#### Method

- 1. Add the flour, icing sugar and cubed butter into a food processor
- 2. Pulse 20 times until it has formed a sand like consistency
- 3. With the motor running, slowly add the beaten egg until it becomes a ball of dough
- 4. Refrigerate dough for 1 hour and use a rolling pin to roll it into a flat sheet with about 0.5cm thickness
- 5. Using the pineapple tart cutter, cut out the tarts and place onto baking sheet
- 6. Place a ball of pineapple jam, weighing about 8g, in the cavity of the tart shell
- 7. Preheat convection oven to 180°C
- 8. Set oven to Convection Mode at 180°C and bake the tarts for 15 minutes



#### Ingredients

- 2 chinese red wine sausage, cut on the diagonal, about 5mm thick
- 5 dried shitake mushrooms, soaked in water to rehydrate, remove the stem, cut into 5mm cubes (strain and save the soaking liquid)
- 20g of salted fish, sliced thinly
- 10g of peeled ginger, sliced thinly

#### Method

- 1. Heat your pan or wok, add oil. Heat oil until hot. Fry ginger and garlic in oil until brown and fragrant. Add the salted fish and fry until fragrant. Add in dried shitake mushrooms
- 2. Add the dried oysters and sausages and fry until brown (about 5 minutes). Add the chinese Hsiao Hsing wine to deglaze the pan. Add the rice to the pan/wok and toast the rice in the mixture, about 10 minutes
- 3. Place rice mixture into claypot, add water and microwave on high heat for 20 minutes with the claypot uncovered
- 4. Drizzle sesame oil and dark soy sauce to finish

- 2 cloves of garlic, sliced thinly
- 2 tablespoon of vegetable oil or rendered lard
- 1 teaspoon of chinese Hsiao Hsing wine
- 1000ml of water, including the mushroom soaking liquid