



FOR IMMEDIATE RELEASE

FESTIVE FEASTS AT PETITE MENU

'Tis the Season for Holiday Merriment and Feasting

(15 December 2014 to 1 January 2015)

4 November, 2014 – It is the time of year when festivities are aplenty and wining and dining take center stage. Petite Menu at Lavender promises happy bellies this festive season with a six-course Christmas lunch/dinner and a five-course New Year dinner amidst a cosy setting.

A Celebratory Christmas

Celebrate the Christmas season with modern twists on traditional dishes. Chestnuts are not roasted on an open fire but added to a cream of pumpkin soup; enjoy the Christmas turkey in a cordon bleu, wrapped with cheese and ham or delight in the pan-seared rib eye with red wine and truffle sauce and more. Toast to a great year with a 'Winter Wonderland' cocktail, a mix of Cointreau, Rum, coconut cream and egg white.

Location	Petite Menu (Level 1, Aqueen Lavender Hotel)
Price	6-course Lunch/Dinner \$36++ per person, inclusive of a glass of 'Winter Wonderland' cocktail
Availability	15 to 25 December 2014 Lunch 12 noon to 3.00pm Dinner 6.30pm to 9.30pm
Enquiries/ Reservations	Call 6395 7782 or email petitemenu@aqueenhotels.com
N/B: Menu enclosed below	

New Year Revelry

Celebrate the success of the year and herald in the new year with a six-course dinner. Treat yourself to a rewarding meal featuring mouthwatering highlights including Char-grilled Scallops with Berries Compote, Grilled Lamb Rack with Gratin Apple in Pomegranate Sauce, Over-baked Tenderloin with Lobster in Mustard & Honey Glaze and more. End your meal on a sweet note with a flute of Champagne that will complement the meal and occasion.

petite menu

Location	Petite Menu (Level 1, Aqueen Lavender Hotel)
Price	6-course Dinner \$78++ per person, inclusive of a flute of Champagne
Availability	26 December 2014 to 1 January 2015 Dinner 6.00pm to 9.30pm
Enquiries/ Reservations	Call 6395 7782 or email petitemenu@aqueenhotels.com
N/B: Menu enclosed below	

Organise that department appreciation meal or celebrate with friends and family. Make your reservations today; email petitemenu@aqueenhotels.com, call 6395 7782 or visit aqueenhotels.com.

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For more information or images, please contact:

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About Petite Menu

Petite Menu offers a culinary experience with a delightful palate that will soothe taste buds. From appetisers to mains and desserts, each item has been carefully selected, providing a well-balanced choice for diners. In the evenings, unwind with a tippie complemented with savoury munchies. Featuring a mix of western and local favourites, each dish is prepared with fresh styles, accentuating the flavours of the ingredients used.

Petite Menu is located within Aqueen Lavender Hotel and Aqueen Jalan Besar Hotel and will expand its locations soon – do keep a look out for it.

About Aqueen Hotels & Resorts

Aqueen Hotels & Resorts is a chain of value hotels catered to business and leisure travellers and managed by Crescendas Hospitality Management. Aqueen Hotels currently has three properties

petite menu

conveniently located in Balestier Road, Jalan Besar and Lavender Street. Aqueen Hotel Lavender has been awarded a 'Certificate of Excellence 2013' and recognised as the 'Top 20 Trendiest Hotel 2012' by TripAdvisor. Aqueen Hotels & Resorts has a portfolio of three hotels throughout Singapore and it set to expand its presence in South Asia by 2015. Guests can unwind in contemporary and comfortable interiors while attentive staff provide discrete, genuine and efficient service, a unique Aqueen Experience.

For more information, visit aqueenhotels.com



A Celebratory Christmas Set Lunch/Dinner Menu

(15 - 25 December 2014)

Tiger Prawn with Mango & Avocado Salad in Raspberry Dressing

Cream of Pumpkin Soup with Roasted Chestnuts

Pan-fried Sea-bass with Citrus Cream Sauce

Passion Fruit Sherbet

Turkey Cordon Bleu

Or

Pan-seared Ribeye with Red Wine & Truffle Sauce

Tiramisu Log Cake with Vanilla Ice Cream

Coffee/Tea

\$36++ per person

inclusive of a 'Winter Wonderland' cocktail



New Year Revelry Set Dinner Menu

(26 December 2014 – 1 January 2015)

Char-grilled Scallops with Berries Compote

Cream of White Asparagus Soup with Foie Gras Ravioli

Pan-fried Grouper with Moscato Cream Sauce

Lime Sherbet

Roast Spring Chicken with Young Vegetables & Morel Sauce

Or

Grilled Lamb Rack with Gratin Apple in Pomegranate Sauce

Or

Oven Baked Tenderloin with Lobster in Mustard & Honey Glaze

Chocolate Opera Cake

Petit Fours

Coffee / Tea

\$78++ per person

inclusive of a flute of Champagne