



FOR IMMEDIATE RELEASE

MAJU SINGAPORE! Petite Menu takes classic dishes forward

4 July, 2013 – Birthdays are a time to celebrate the success of years gone by and for looking forward to the aspirations ahead. In Singapore, there is no doubt that food unites us and for National Day, Chef Nixon presents a local-inspired set menu featuring favourite dishes reconstructed and prepared using modern techniques.

Since the inception of Petite Menu in April 2013, Chef Nixon Low continues to add a touch of finesse using fresh takes in the preparation of classic dishes. Traditional flavours are deconstructed and recombined to bring out the textures and essence of each ingredient, creating dishes that are delicately mouthwatering.

Begin the birthday celebration with a burst of flavour with the *Bak Kut Teh Terrine* followed by the *Laksa Bouillabaisse*. Enjoy a unique take on Chicken Rice prepared using *Risotto*, accompanied with *Chicken Roulade*. Sweeten the meal with the *Kaya Toast Mille-feuille*, Chef Nixon's version of the humble kaya toast. Toast to success with the *Pink IC* cocktail, an alcoholic twist on *bandung*.

The Maju Singapore! set is priced at \$38 nett (inclusive of coffee/tea) and \$48 nett (inclusive of the *Pink IC* cocktail). The Maju Singapore! set is available at Petite Menu from 5 to 11 August, 12 noon to 11pm daily.

Set amidst the hip neighbourhood of Jalan Besar, diners can expect a cosy, laid-back setting at Petite Menu. Make your reservations today and let us take care of your dining experience, the local way.

Maju Singapore! Set

Location: Petite Menu
Aqueen Lavender Hotel, Level 1
139 Lavender Street, Singapore 338739

Availability: 12 noon to 11pm
Last orders for food and beverage are at 9.30pm and 10.30pm respectively.

Price: \$38 nett | 4-course set menu inclusive of coffee/tea
\$48 nett | 4-course set menu inclusive of a cocktail

For reservations or enquiries, please call 6395 7782

-END-



For more information, please contact:

Tay Li-lin
Senior Manager – Marketing Communications
E: lilintay@crescendas.com
T: +65 6692 6919
M: +65 9627 0298

About Petite Menu

Petite Menu was conceptualised on the notion of a feminine sensibility with connotations both European and epicurean, in line with the brand name of Aqueen Hotels.

(Re)fining Dining is the rule of the game; Petite Menu aims to change the way consumers view the dining experience; familiar dishes and comfort food become a refined experience through the hearty flavours prepared using modern techniques which bring out the essence and textures of the food. Petite Menu promises a sensorial dining experience where one's senses of taste, smell, sight, sound and feel are evoked.

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

About Aqueen Hotels

Aqueen Hotels is a chain of value hotels catered to business and leisure travellers and managed by Crescendas Hospitality Management. Aqueen Hotels currently has two properties conveniently located in Balestier Road and Lavender Street. Aqueen Hotel Lavender has been recognised as the 'Top 20 Trendiest Hotel 2012' by TripAdvisor. Four new hotels at Paya Lebar, Jalan Besar, Joo Chiat and Little India are currently under development. 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 aqueenhoteles.com

petite menu

National Day Maju Singapore! Menu

Available from 05 August to 11 August 2013

Terrine of Herbal *Bak Kut Teh*

crouton of dough fritter, mustard pickle

Laksa Bouillabaisse

torched shrimps, *laksa* leaf pesto, puffed *tau pok*

Risotto of Chicken Rice

crispy chicken *roulade*, garlic *confit*, spring onion ginger salsa, chilli gel

Mille-feuille of Kaya Toast

tartare of *attap* seed, lychee pearls, fresh blueberries, warm *kopi-c* sauce

Coffee or tea

###

Pink IC

Rose essence, carnation *espuma*, Absolut vodka, 151 White Rum

\$38 nett per person

\$48 nett per person (inclusive of our 'Pink IC' cocktail)