



FOR IMMEDIATE RELEASE

GALLOP INTO THE YEAR OF THE HORSE AT PETITE MENU

19 Dec 2013 - Herald the Chinese Year of the Horse with befittingly auspicious dishes reinvented in a unique three- or four-course set lunch/dinner at Petite Menu. Chef Nixon Low injects his own take on Chinese favourites to celebrate new beginnings.

Commence the meal with a *'Prosperity' Salmon Salad*, a Tie Guan Yin tea-smoked salmon with *'Gold' Chips* followed by the *'Success' Roasted Duck Soup*, a rich duck broth with Japanese Somen for longevity. For the mains, enjoy the *'Abundance' Halibut Ginger Barley Risotto*, a Japanese mirin-glazed fish with Barley cooked risotto-style, or the *'Harmony' Sweet & Sour Chicken Roulade*, an interpretation of the classic sweet & sour chicken prepared with a chicken roll topped with tangy sauce. Complete the experience with the *'Fortune' Ruby*, Petite Menu's take on the 'Red Ruby' dessert to encourage wealth in the New Year.

The Chinese New Year Set Menu is priced at \$33++ for a three-course menu and \$43++ for a four-course menu and is available from 31 January to 12 February 2014.

Located at the ground level of Aqueen Lavender Hotel, Petite Menu aims to (Re)fine dining with a unique concept of twists on classic dishes prepared with finesse.

Toast to Success with the Petite Menu Treasures

Commemorate the Lunar New Year celebrations with business associates or friends with a tippie and enjoy a Petite Menu Treasure snack platter at \$38++. Jade dumplings, lucky crispy cuttlefish, fortune shrimp rolls, curly fries and golden chicken make perfect complements for wind-down drinks. Alternatively, delight in the treasure platter at just \$18++ with a minimum spend of \$100++ on alcoholic beverages.



For restaurant reservations, please call +65 6395 7782 or email

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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 Hôtels.

(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 Hôtels

Aqueen Hôtels is a chain of value hotels catered to business and leisure travellers and managed by Crescendas Hospitality Management. Aqueen Hôtels currently has two properties conveniently located in Balestier Road 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. 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 aqueenhôtels.com

petite menu

Chinese New Year Set Menu 31 January to 12 February 2014

'Prosperity' Salmon Salad

Tie Guan Yin tea-smoked salmon, sweet plum dressing, sesame powder, 'gold' chips

'Success' Duck Soup

Roasted Duck Broth, Japanese somen, 24hr-braised mushrooms, quail egg supreme

'Abundance' Halibut Ginger Barley Risotto

Soy mirin-glazed halibut fillet, ginger barley risotto, white bait tempura, braised baby vegetables

Or

'Harmony' Sweet & Sour Chicken Roulade

Chicken roulade, textures of pineapple, fresh cucumber, tomato confit, garlic-roasted new potatoes

\$33++ (three-course with coffee/tea)

'Fortune' Ruby Dessert

Coconut espuma, sago pearls, vanilla ice cream

'Sweetness' Cocktail (available at \$8.80++ per glass)

Vodka, orange juice, lime juice, orange puree, grenadine syrup

\$43++ (four-course inclusive of dessert & a 'Sweetness' Cocktail)