



FOR IMMEDIATE RELEASE

NEW BITES, FAMILIAR FAVES **Petite Menu launches a new menu**

September, 2013 – Petite Menu has introduced new culinary creations to the *ala carte* menu. Diners can look forward to brand new offerings and all-time classics which have inspired some of the dishes.

‘The menu is a compact one where each dish has been carefully selected for discerning palates. The new additions reinforce our modern styles of culinary preparation with modern finesse’ says Chef Nixon Low. Diners can now experience more of the excellent cuisine that diners are already currently enjoying.

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.

Highlights from the new menu

Smoked Duck Salad: Mixed mesclun salad with tender home-smoked duck breast cooked *sous vide* served with *ume* dressing and balsamic shallots – a fresh start to any meal

Fettucini Salted Egg Emulsion: *al dente* fettucini is tossed in a rich, salted egg sauce infused with lemongrass and curry leaves, topped with soft shell crab tempura – a western take on the classic local dish, crabs in salted egg sauce

Vanilla Panna Cotta: homemade vanilla panna cotta which is given a crunch with peanut crumble. The lychee pearls burst pop to give a light fragrant lychee outburst while the raspberry sorbet gives a tart dimension to the dessert

Petite Menu Signatures

The Petite Menu Signatures are the all-time favourites that will definitely whet any appetite.

Ribeye Steak: New Zealand grain-fed torched ribeye steak seasoned with Maldon sea salt in red wine beef jus served with thyme & garlic-scented mash puree, hericot verts and cherry tomatoes

Chicken Confit: 12-hour brined chicken leg slow-cooked in its own fat and shallow-fried; the crispy chicken is served with spiced-infused chicken jus, sweet potato puree and braised purple cabbage

petite menu

For diners who want a bit of everything, a four-course tasting menu is available, offering the best highlights from Petite Menu's new *ala carte* menu at \$36++. The set lunch, priced at \$15++ for two courses, also offers a convenient, yet scrumptious meal during the lunch hour.

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 show you how (Re)fining Dining takes your taste buds on a journey of discovery.

Petite Menu

Location: 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: *Ala carte* items from \$7++ to \$20++
Set lunch at \$15++ for a choice of appetiser and main (add \$4++ for a dessert)
Tasting menu at \$36++ including a soup, appetiser, main and dessert

For reservations or enquiries, please call 6395 7782

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For more information, please contact:

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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 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

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 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 aqueenhoteles.com