



FOR IMMEDIATE RELEASE

(RE)FINING DINING Petite Menu Pops

23 May, 2013 – Besar blossoms with a new bistro-café; Petite Menu joins the eclectic mix of hip dining establishments in the Jalan Besar 'hood.

(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.

The Menu

Petite Menu offers daily buffet breakfast and an all-day dining. From appetisers to mains and desserts, each item has been carefully selected to evoke discernment and tastefulness. The compact menu offerings provide a well-balanced choice for diners.

The menu is updated seasonally, bringing the season's best ingredients to the table, prepared with fresh styles.

The plating presents a feast for the eyes, evoking the senses and bringing the sensorial experience of the flavours and taste to the tip of your tongue before you even commence your meal.

The Kitchen

The kitchen is helmed by Nixon Low, a young, spirited chef with a passion for preparing classics using modern techniques to bring out the flavours while adding a touch of finesse. Whet your appetite on signatures including the **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 and butter-braised summer vegetables), **Chicken Confit** (12-hour brined chicken leg slow-cooked in its own fat and shallow-fried, served with spiced-infused chicken jus, maple syrup-scented sweet potato puree and port-braised purple cabbage) and the unique **Blackforest** dessert (Valrhona Guanaja 70% dark Belgian chocolate mousse with edible chocolate soil, kirsch cherries and blackberries served with caramel ice cream).

The Setting

A comfortable, cosy setting sets the stage for the complete dining experience; from the earth-toned furniture that can be configured for groups of various sizes to the fun-designed chalkboard menus, a chic and trendy setting is created for business discussions, wistful

petite menu

afternoons or catching up with friends. The casual, understated style provides a prelude for the dining experience to come.

The Service

Expect a young and energetic team who balance attention to detail whilst maintaining a laid-back dining experience. Diners can embrace the relaxed environment which creates the start of a hassle-free meal.

Take a step towards (re)fining your dining experience; give us a call to make your reservations.

We are also available for events; contact us today.

Petite Menu

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

Reservations: 6395 7782

Details: Breakfast | 7am to 11am
All-day dining | 12 noon to 11pm
Last orders for food and beverage are at 9.30pm and 10.30pm respectively.

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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.

Located within Aqueen Lavender Hotel along Lavender Road, Petite Menu promises a (re)fined sensorial dining experience where one's senses of taste, smell, sight, sound and feel are evoked.

Petite Menu will expand its locations soon – do keep a look out for it.

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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