

#### FOR IMMEDIATE RELEASE

# SINGAPORE SPICE AND EVERYTHING NICE

# Aqueen Lavender Hotel heralds in the year-end festivities

**21 October, 2013** – This festive season, Aqueen Lavender Hotel celebrates Singapore Spice and Everything Nice. Festive celebrations in Singapore are never far from streets lined with twinkling lights and the aromas of feasting; the season is a celebration for all nationalities.

Let the cheer begin with hearty feasts at Petite Menu and a celebratory getaway.

## A Fine Christmas Celebration

Indulge in hearty International fare at **Petite Menu** spiced with Asian flavours amidst cosy interiors with an artful set menu for the festive period. Chef Nixon Low presents divine creations peppered with Asian twists including Rock-salt Roasted Celeriac Soup with Fresh Watercress, Asian-style Cured Salmon Gravlax, Ballotine of Turkey and Red Perilla Wine-marinated Foie Gras with Thai Curry-spiced Puff Chicken Cracker and more.

Location Petite Menu (Level 1, Aqueen Lavender Hotel)
Price 3-course Lunch (18 to 25 December) | \$48++
4-course Dinner (18 to 25 December) | \$58++

Availability Lunch 12 noon to 3.00pm | Dinner 6.30pm to 9.30pm Enquiries/ Call 6395 7782 or email <a href="mailto:petitemenu@aqueenhotels.com">petitemenu@aqueenhotels.com</a>

Reservations

#### **Dual Deal**

Celebrate the success of the year and kick-start the revelry in October with double the toasts; sip on any alcoholic beverage\* and enjoy the second one on us. Prices start from \$9++.

Location Petite Menu (Level 1, Aqueen Lavender Hotel)

Availability Daily, 3.00pm to 11.00pm

Price From \$9++ (\*inclusive of bottled beer and prosecco, wine and liquor by

the glass)

Enquiries/ Call 6395 7782 or email <a href="mailto:petitemenu@aqueenhotels.com">petitemenu@aqueenhotels.com</a>

Reservations

## A Celebratory Getaway

Take time out during the festive season to relax with a getaway for two in a Standard Double Room inclusive of breakfast and 4-course Christmas set dinner for two at Petite Menu, two flutes of Champagne and welcome amenities. Book early and enjoy a complimentary upgrade to a Deluxe Room (subject to availability). Priced at \$265++ per room night.

Location Aqueen Lavender Hotel
Availability 18 to 25 December
Price \$265++ per room night

Reservations/ Visit <a href="www.aqueenhotels.com">www.aqueenhotels.com</a> or email <a href="mailto:reservations@aqueenhotels.com">reservations@aqueenhotels.com</a>

Enquiries

### Eat-your-way to a brand new year

Celebrate the year that has passed and herald in the new year with all-you-can-eat feasts galore at **Petite Menu** such as crustacean on ice, salads, appetisers, a carving station with Roasted Turkey and Baked Whole Salmon and a delightful array of themed and local-inspired desserts such as the Signature Kaya Toast Bread & Butter Pudding and Mulled Wine & Vanilla-layered Jelly. The highlight of the brunch is the egg-citing *ala carte* Eggs done in 12 different styles; whet your appetite on 62-degree Poached Eggs with Hazelnut Vinaigrette, Steamed Egg Custard with Dashi Coulis, Beetroot Breaded Soft Boil Egg and Egg Espuma with Black Tobiko.

Location Petite Menu (Level 1, Aqueen Lavender Hotel)

Availability Brunch (31 December 2013, 1 January 2014), 11.30am to 4.00pm

Price \$68++ (includes unlimited juice, coffee and tea)

\$88++ (includes unlimited Prosecco)

Enquiries/ Call 6395 7782 or email <a href="mailto:petitemenu@aqueenhotels.com">petitemenu@aqueenhotels.com</a>

Reservations

- END -

## 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 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 aqueenhotels.com



# A FINE CHRISTMAS SET MENU

(18 to 25 December 2013)

# Soup

rock-salt roasted celeriac soup, fresh watercress, fine root vegetables, hazelnut oil toasted brioche

#### Salad

salad of Asian-style cured salmon gravlax, pearl onion petals, dill cream cheese, black tobiko, fennel shavings, pumperknickel crumbs

### Mains

ballotine of turkey and red perilla wine-marinated foie gras, thai curry-spiced puffed chicken cracker, brussel sprouts & waxed sausage ragout, confit vine tomatoes, cranberry jus

OR

wet-aged ribeye medalions, caramelised lotus seed & parsley crust, smoked white onion puree, red skin potato gratin, forest mushroom fricassee, truffle madeira beef jus

## Dessert

caramel popcorn crème brulee

Coffee & Tea

Petit fours

**3-course set lunch** (choice of soup or salad, main, dessert): \$48++ **4-course set dinner** (soup, salad, main, dessert): \$58++