

Hearty Christmas Celebration at Arossa Wine & Grill

Singapore, November 2013 – This festive season, Arossa Wine & Grill has created a special Christmas Course Set Dinner Menu under the direction of Head Chef Chiaki Watanabe. Located in the heart of the City at Scotts Square, Arossa Wine & Grill emphasizes on its unique culinary identity.

The menu includes a wonderful array of dishes from **Smoked Salmon and Vegetable Terrine with Sour Cream & Orange** to **Sautéed White Fish with Saffron Flavored Clam Soup**, prepared with fresh seasonal seafood, which will suit a wide range of tastes. Arossa Wine & Grill also has an extended wine list, which includes over 120 new world, and old-world wines.

The Dinner Course Set Menu starts off with a light and simple **Turnip Potage Soup**, which instantly gives you a homey feel followed by a **Smoked Salmon and Vegetable Terrine with Sour Cream & Orange** to give your palette a zest of sour and acidic.

Sauteed Foie Gras with Caramelized Apple and Arossa's **Home-made Herb Tagliatelle with Cream Bisque Sauce** served with a glass of **Veuve Clicquot Champagne** are up next on the six-course menu.

For mains, choose from premium quality **Australian Roasted Tenderloin with Celeriac puree and Périgueux Sauce** or a lighter alternative for the palette: **Sautéed White Fish with Saffron Flavored Clam Soup**.

End off with Arossa Wine & Grill signature dessert with Chef Chiaki's Christmas spin on it, the **Fondant Chocolate with Panettone Gelato and Mixed Berry Sauce**.

Arossa Wine & Grill Christmas Dinner Course Menu is priced at \$135++ and will be available from 23rd December – 25th December 2013. Christmas Lunch Course Menu is also available and is priced at \$60++.

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ABOUT AROSSA WINE & GRILL BAR

Arossa Wine & Grill opens its flagships classic grill restaurant at Scott's Square in the heart of Orchard Road. The restaurant is a venture by acclaimed F&B developers PJ Partners and its parent company in Japan. Customers will be able to treat themselves to a perfect gourmet experience one can expect from a Japanese chef. Arossa aims to deliver food that is created from simple and freshest ingredient yet filled with a lot of love.

ABOUT CHEF CHIAKI WATANABE

Chef Chiaki possesses strong culinary skills, having been given the opportunity to learn unique grilling techniques from several Italian restaurants namely, 'Padorino del Shozan', 'Lala Italiana' and 'Hatake Aoyama' over the years. With that, she takes pride with delivering her food with great finesse using fresh ingredients and the techniques she has acquired. Chef Chiaki believes in simplicity in her food without compromising on delectable tastes.

ABOUT PUBLICIST PR CONSULTANTS

Publicist PR embraces the ever-evolving role of public relations, marketing and social media in the retail, beauty and fashion industry. Helmed by a team of beauty and fashion PR and marketing experts who have their pulse on the industry, we've been dishing out the industry scoop since 2005 - making us practically indispensable to brands who want to have their stories told. We remain ever ready to be paired with clients desiring nothing short of a dynamic PR agency with great ideas and tactics to keep you outfitted for success.

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