

AN “EGGY” 4 COURSE EASTER SUNDAY BRUNCH DELIGHT BY AROSSA



Singapore, March 2014 - Join Arossa this Easter to celebrate the wonderful festival with hearty food, a warm atmosphere and a really good time.

It is the time of the year again where rainbow coloured Chocolate Eggs and Easter Bunnies are in season. Traditionally, sweet shops and dessert shops will be launching these colourful candies and families enjoy them together while basking in the festive spirit.

This year, Arossa would like to extend the confectionary deliciousness associated with Easter to an entire Easter themed meal. Think Egg-based dishes and other traditional Easter-associated foods like hot crossed-buns. Set in the cozy atmosphere of the Arossa restaurant. It will be meal for the whole family to enjoy.

So come join us this April during the Easter weekend to enjoy the exciting foods that will be launched for Arossa’s Easter Special 4-course-meal at \$50 +++ per person.



For starters, start light with the ‘Asparagus with poached egg’ to prep your appetite for the ‘Grilled Lamb Loin with Rice Salad with Balsamic sauce’. Finish off with one of Arossa’s signature creation for sweet tooth, the ‘Chocolate cake with vanilla ice cream’ accompanied with a cup of coffee or tea to end Easter on a pleasant note.

WHERE:

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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.

For more information and high-resolution images, please contact Publicist PR.

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