

PRESS RELEASE
For Immediate Release

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An Unforgettable Christmas at Arossa Wine & Grill



Singapore, October 2014 – Celebrate Christmas in style this festive season at Arossa Wine & Grill! Head Chef Chiaki Watanabe has specially curated a stunning Christmas Set Dinner that will delight the senses. Located in the heart of the City, in the midst of the hustle and bustle, Arossa Wine & Grill is a hidden gem located in Scotts Square, a hub of luxury and style.

The menu incorporates a wonderful selection of ingredients from all over the world, Japan to Sicily. A 6-course meal starting with **Artisan Burrata Cheese from Bari-Umbria with Sicilian Tomato Jelly and Basil Grissini** and ending on a sweet note with **Apples served with Mille Feuille accompanied by Honey Lemoncello Ice Cream and Peppermint Sauce**. Careful selection and preparation of ingredients ensure only the best goes into making each dish, suitable to anyone and everyone looking for a delectable Christmas treat.

The Christmas menu takes diners on a gastronomic journey, starting with the cold and hot appetizers. **Panna Cotta and Spinach with Hokkaido Hairy Crab, topped with Sea Urchin and 3-flavored sauce** is the cold and refreshing appetizer served to whet the appetite, followed by **Pan-seared Foie Gras served with shredded Daikon in Chicken Bouillon with Chives**.

Winter Black Truffle & Yukon Potato stuffed Ravioli in Beef Cheek Braised Sauce topped with Rucola will be the fourth course on the menu, paired well with Arossa Wine & Grill's expansive wine list that includes over 120 wines.

As the main course, diners may choose between **Roasted Pigeon with Red Wine Sauce and Vanilla Scented Celeriac Puree accompanied by Sautéed Mushrooms** or a lighter alternative for the palette – **Breaded Mandarin-fed Sea Bream from Ehime with Seasonal Picked Vegetables and Fennel Puree**.

Arossa Wine & Grill Christmas Dinner Course Menu is priced at \$100++ and will be available from 24th December – 25th December 2013.

For more information on Arossa Wine & Grill, please email krystal@publicistpr.com. To make a reservation, call 6636 2951.

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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.



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