



MEDIA RELEASE
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SOAKING IN SINGAPORE'S NEWEST COCKTAIL BAR – BLACK NUT

SINGAPORE, March (2016) – Black Nut, a gastrobar has opened its doors at 2 Emerald Hill Road, a two-storey restored shophouse. Black Nut is located next to Peranakan Place Complex, under a sheltered path with two large handwoven lanterns hanging from above.

It's non-descript entrance might not be obvious to the shoppers along Orchard Road, but the Asian-influenced dishes and handcrafted cocktails can be relied on to elevate any night out.

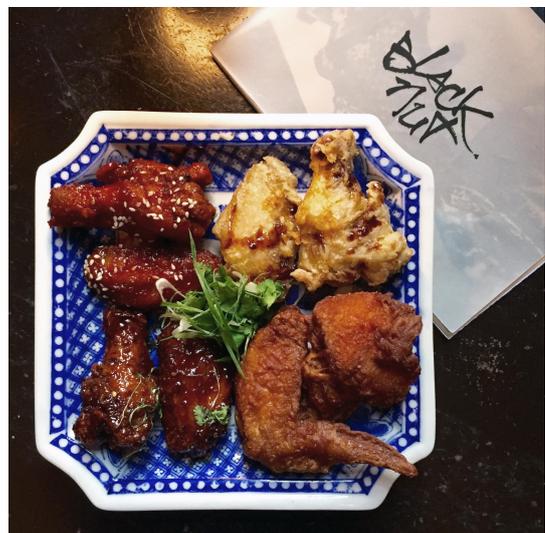


CONCEPT

Black Nut celebrates Singapore's unique blend of cultures by using Asian flavours in its comfort food. The food and drinks here are built upon the subtle nuances of the Singaporean personality and reflects daily life.

FOOD

The highlight of the menu has to be the 4 types of Asian Fried Chicken (AFC) great for sharing: **swicy hot chick**, sweet & spicy Korean gochujang chilli wings; **not a cock up**, deep fried pinnacle vodka infused crispy wings; **har cheong kai**, also known as shrimp-paste canto wings; and the **soy lickin**



good, ginger-honey-soy glazed wings. These are priced at 4 full wings for \$12 and 8 full wings for \$20.



(L to R) Kimchi Burger, Soy Good Chicken Burger, Ayam Bakar Burger

A highly recommended dish would be the **ayam bakar burger** (\$15) juicy grilled chicken leg spice-enriched with lemongrass, blue ginger, lime leaves, assam, black pepper, glazed with sweet kecap manis and a homemade rempah spice paste – a dish which would leave your palate reminiscing over spices and layers of flavours from Java.

Also, fried-chicken lovers should never leave us without sinking their teeth into the **AFC ‘asian fried chicken’ kimchi burger** (\$13) a thick deep fried crispy chicken thigh with house-made wombok kimchi.

Dishes great for sharing are the full rack of soy-glazed **Balinese Ribs** (\$35) – a savoury treat inspired by the rich traditional flavours from Bali. And the **Rojak Chicken Crackins** (\$8), deep fried crispy chicken skins with served with what the locals refer to as “rojak flower” (torch flower) marinade.



Balinese Ribs



Balukoo Wantons

What has everyone talking though is the **Balukoo Wantons** (\$18) which marries Peranakan cuisine's essential ingredient, the Buah Keluak, with finely diced prawns, spring onions, garlic & ginger. The wantons are served with a local touch of homemade sambal chilli.

A selection of **thin-crust hand-stretched pizzas** (served on a board) rounds out the menu. Try the **Chorizo Cha Cha** (\$26), spicy chorizo, chargrilled peppers and sliced chilli; or the **Chick Norris** (\$22), a garden of mushrooms: oyster mushroom shiitake mushroom, enoki mushroom, with crispy chicken confit. Vegetarians can go for the **From My Head To-Ma-Toes** (\$18) topped with slow roasted vine-ripened tomatoes, fresh Italian basil, finished with olive oil & garlic.

INTERIOR

There's a charming retro ambience, courtesy of its classic contemporary furniture pieces mixed with a collection of statement framed vintage art – that will steal a couple of moments away from conversations even among long lost friends.



A little known fact that perhaps only the older generations may recall is that the shophouse used be a Show House (museum) styled after a Peranakan household at the turn of the century (1980s).

Back then, a gentle nonya dressed in a Kebaya would provide a guided tour through the Show House. The way of life of a Peranakan could be viewed from the magnificent altar, the highlight of a Peranakan house, as well as the beautiful bridal chamber decorated with old hangings from China. Guests could also peek out a peep hole right over the front door of the house (which Black Nut has preserved until today).

DRINKS

The black-marbled bar on the 2nd level serves potent cocktails mixed with the freshest fruits.



Chut Pattern



Huat Ah!



Singapore Sling

Their range of Singlish-named tipples brings the good ol' coffee shop vibes to the bar. Cocktails such as **Huat Ah!** (\$22), a white rum based cocktail with midori melon, creme de cassis, cloudy apple served in a whole pineapple fruit could make your night very lucky behind closed doors after a few servings, who knows?

Try the **Sio Ah!** (\$18) a feisty challenge of tequila, lime leaves, chilli padi, lemongrass if you can take the heat. A more delicate option would be the **Tian Swee Confectionery** (\$18) a sweet concoction of banana liqueur, creme de cacao, irritably nutty frangelico, and chantilly cream.

Black Nut also pays homage to the local Chendol dessert, with **Power Chendol** (\$18); a rum based cocktail with, gula melaka, pandan, lychee fruit, caramel, topped with jelly noodles, whipped cream and shaved ice.

The bar is also stocked with a good range of whisky, sake and wine. They also have reasonably priced beer (from \$9.90) and whisky (from \$6 per glass) during **happy hours from 5pm to 9pm.**

The best way to truly understand a place is to experience it through its food, cocktails, and people (preferably, all three at the same time). With its low-light setting and familiar flavours, guests who step into Black Nut will feel right at home.

Note to Editor: All listed prices are subject to prevailing 7% government taxes and 10% service charge. Select food and interior photos are available upon email request.

“We're a little raunchy, we're a little rojak.
But we've got Asian spice and everything nice.”

- *Black Nut*

Address	2 Emerald Hill Road, Singapore 229287
Phone	6738 8818
Type	Gastro Bar
Dress Code	Smart Casual
Music Genre	R&B Deep House, Trip-Hop
Age Restrictions	18 +
Happy Hour	5pm – 9pm
Opening Hours	5pm - 2am (Sun - Thurs) 5pm - 3am (Fri, Sat, eve of Public Holidays)
Social Links	www.facebook.com/blacknutsg Instagram @blacknutsg

FOR MEDIA QUERIES, KINDLY CONTACT:

Ms Debby Lim, Assistant Marketing Manager

E: debby@peranakanplace.com

T: 6732 6966 (office)

Cecilia Tan, PR Manager

E: Cecilia@publicistpr.com

T: 6220 4082 (office)

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About Peranakan Place

The original two-storey shophouses that line **Peranakan Place, at 180 Orchard Road** date back to as early as 1902. They were amalgamated into the Peranakan Place complex we know today in the early 1980's. Now, the place houses and operates four nightlife venues - located minutes away from Somerset MRT - making it the perfect city-centric spot to unwind.

Good to go. From the chic and intimate Alley Bar, to the energetic acoustic vibe at Acid Bar, and alfresco lush at Odd One Out – we've got the lot!

Bar Listing At Peranakan Place

Acid Bar

Fused with inviting acoustic rhythms.

www.facebook.com/acidbarsg

Odd One Out New!

A new alfresco food & drink

concept. Bright and breezy with all day dining, she's under the stars at night!

www.facebook.com/oddoneoutsg

Alleybar

This alleyway was converted into a bar. Go on, shimmy down with your favourite tiple.

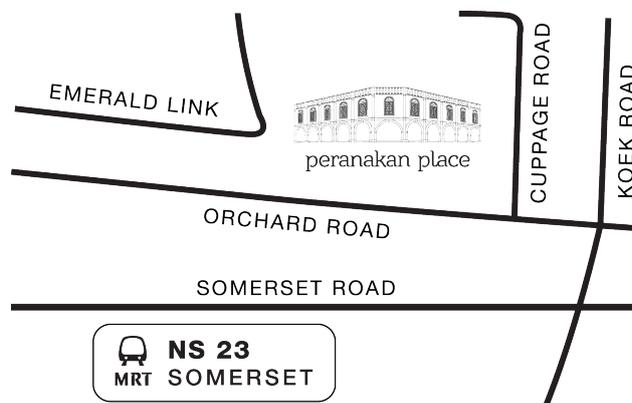
www.facebook.com/alleybarsg

BLACK NUT • meet & drink New!

Located next to Peranakan Place

Shuffle up to Black Nut – a retro-fitted subterranean den tricked out with vintage art and quirky libations. A little raunchy, a little rojak. See for yourself at 2 Emerald Hill.

www.facebook.com/blacknutsg



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Ms Debby Lim, Assistant Marketing Manager

E: debby@peranakanplace.com

T: 6732 6966 (office)

Ms Cecilia Tan, PR Consultant

E: Cecilia@publicistpr.com

T: 6220 4082 / 98351082