

PRESS RELEASE
For Immediate Release

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OPENING OF AROSSA WINE AND GRILL - MEAT ME IN HEAVEN



Singapore, September 2013 – Located in the heart of the City at Scotts Square, Arossa Wine & Grill emphasizes on its unique culinary identity. Under the direction of Chef Chiaki Watanabe, Arossa Wine & Grill is the heaven for all wine, meat and seafood lovers.

By marrying her passion for Western cuisine with her strong roots in Japanese fare, Chef Chiaki's unique concept of East meets West will take your palette on a culinary journey. Using only premium quality seafood with homemade ingredients, expect to savour the richness of each dish. Commenting on the cooking concept she adopts, Chef Chiaki said, "Simplicity is key."

Apart from offering tantalising Wagyu beef, fresh seafood and a range of pasta, Arossa's well-stocked wine list is great for perfecting the meal. With over a 120 selection of old-world and new-world wines and succulent meat off the grill, expect a world class culinary dining experience.

The restaurant is designed with wooden floors and brick walls by Mr James from Metaphor Interior Architecture, exuding off a warm and rustic charm with a twist of modern grill. This allows customers to fully immerse themselves with the classic ambience alongside appreciating the unique taste of the food served.

Arossa is a great place for all especially those who love Grills and place to refresh one-self with the delectable spread choices paired with recommended choice of wine.

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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.

WHERE:

Scotts Square, Next to Grand Hyatt Hotel,
6 Scotts Square
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<https://www.facebook.com/Arossa.singapore>
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For more information and high-resolution images, please contact Publicist PR.

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