

Media Release

LAUNCH OF MITZO - A NEW PIONEERING CHINESE RESTAURANT IN SINGAPORE

Singapore, 18 December 2014 - Mitzo Restaurant & Bar, Singapore's next destination hotspot is redefining the Chinese dining experience by uniquely combining a contemporary take on Cantonese cuisine with an artisanal cocktail programme. Bursting onto the scene with a design aesthetic that is both dramatic and modern; Mitzo fills the gap for a chic, Chinese fine dining establishment that prides itself in serving top-notch Cantonese cuisine. And that is only part of the equation. With a comprehensive beverage programme and carefully curated music content, Mitzo seeks to serve up an experience that is truly more than the sum of its parts.

At the official launch party tonight, up to 300 invited guests will gather at Grand Park Orchard for the first peek of the space and experience Mitzo's unique offerings. The cooking at Mitzo aims to speak old ideas in the language of today, offering up plates of classical Cantonese dishes with a modern makeover. Indeed, a key feature of the cuisine is about staying true to the philosophy of Cantonese fare; focusing on the excellence of quality, execution and service with exacting standards set by celebrated chef Nicky Ng. (Please refer to Appendix for more details)

Bringing to life chef Nicky's finesse and creativity, the menu at Mitzo embodies familiar Cantonese flavours executed with a modern flair. Presented in an exquisite selection of fine bone china plateware, the attention to detail is subtle, but noticeable. Most dishes are designed to be shared in order to allow for variety and sampling. Recommendations include black truffle crispy duck, grilled silver cod in champagne sauce and Chinese honey, Dim Sum selections such as lobster and shrimp dumpling with black truffle, baby abalone with pork dumpling, crab meat and chicken dumpling with cordyceps flower, black fungus and vegetable dumpling and Mongolian lamb chop with enoki mushroom and onion.

To complement the dining experience, guests can enhance their meal with a specially curated selection of wines, craft beers or premium tonics. The stars here however, are the cocktails. At Mitzo, drinking is interpreted as an art form, crafted to please the classic connoisseur as much as the modern maestro. Inspiration is artfully applied through the pairing of signature Chinese elements with the occasional concoction that borders on experimental. The cocktail menu comprises three sections, *Updated Classics*, featuring creative interpretations of old classics by using unexpected ingredients that bring forth new tastes and experiences, *Asian Inspiration*, cocktails that incorporate Asian herbs and spices, as well as hints of Traditional Chinese Medicine which are cherished for their health-giving benefits, and *Mitzo Creations*, an eclectic collection of fruity flavours, floral undertones, creamy textures and some stronger drier drinks born from our extensive travels.

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Helming Mitzo's Cocktail Atelier is Jacek Piasecki, the man behind Bar Slingin, one of Helsinki's top 10 bars since 2000. (see Appendix). At the heart of the restaurant, The Cocktail Atelier is a vibrant mixology bar where the palette of intricate skill and colourful flavours come together to create a visually-packed cocktail experience.

With the ambition to elevate Mitzo to the upper echelons of cocktail hospitality, music is an indelible part of the Mitzo experience. Nu Disco and Neo Soul grooves are specially curated to set the tone for the restaurant's dynamic atmosphere. In the day, the music is upbeat and has an effortless vibe, echoing the modern, polished ambience. Come night, the pace picks up with Deep House selections that set the scene for revelry.

"We are delighted to welcome Mitzo into the Park Hotel Group family as we move forward with our plans to expand our F&B offerings. This is an exciting time for everyone involved and our first priority will be to develop Mitzo into a successful lifestyle brand," said Allen Law, Chief Executive Officer of Park Hotel Group. "With Mitzo, we are introducing a concept that has yet to be seen in a Chinese dining setting and taking another step forward in our ambitious strategy to deliver exceptional guest experiences."

Mitzo's main dining area has a capacity of 82 seats. The restaurant's long profile is divided into sections, pampering guests with an intimate and more exclusive dining experience. For corporate functions, celebrations and events, our Salons can accommodate up to 90 seats, ideal for those looking for an intimate venue. Guests would appreciate a great range of canapé, tasting or bespoke menus along with beverage pairings that are true to long standing Chinese banqueting traditions. Dedicated attention is assured with their own service staff and sommelier.

For a more exclusive, private event, the Drawing Room can accommodate up to 26 guests seated at one long table. The rectangular room features lounge seating and a stunning jellyfish tank that lends itself as a mesmerising visual display, while tinted sliding glass doors offer complete privacy and sound insulation. Guests dining in the Salons and the Drawing Room can have the option of reserving the pre-function area for their exclusive use.

From now until 1 January 2015, Mitzo will offer a 6-course festive menu from \$85++ per person, as well as a more indulgent 8-course menu for \$130++ per person. Degustation menus, available from 2 January onwards, will be ever-evolving, featuring the finest modern Chinese and Cantonese delicacies the season has to offer.

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Visit www.mitzo.sg to make a reservation, or sign up for insider information, news and announcements. Mitzo is also on Facebook and Instagram. For information on private events and corporate functions, please email events@mitzo.sg or call +65 6603 8855.

Operating Hours

Lunch: 12pm to 2.30pm

Dinner: 6.30pm to 10.30pm

Supper:

- 6.30pm to 12am last order (Sunday to Thursday)
- 6.30pm to 1am last order (Friday, Saturday, eve of Public Holidays and Public Holidays)

For reservations or enquiries, please call +65 6603 8855 or e-mail rsvn@mitzo.sg.

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APPENDIX

Nicky Ng, Executive Head Chef



Once Deputy Executive Chef at Clubinois; a restaurant widely recognised as the pioneer of modern Chinese fine dining cuisine in Singapore, Nicky built his repertoire with various notable international five star hotels regionally and internationally, before successfully landing the role of Executive Chef de Cuisine in 2011 at the Michelin starred dining establishment, Hakkasan New York City.

Jacek Piasecki, Head Bartender



Jacek has plied his trade since 1989 and is one who excels in working with new and complex flavours, with a penchant for frozen concoctions. With 25 years of experience, Jacek has overseen numerous talent, leading teams of bartenders in several cities across Europe and Asia. Also a chef by training, Jacek schooled at the prestigious Helsinki Culinary School Perho, working his way up before finally making his mark in 1999 as head bartender and CEO of Bar Slingin, – a bar which has been rated top 10 in Helsinki every year since 2000.