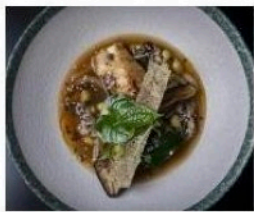


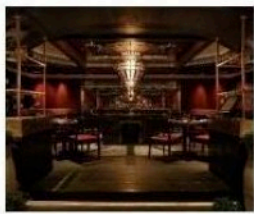
Restaurant News

The Prime Society Launches New Menu



Known for being one of Singapore's go-to places for quality steaks, The Prime Society has expanded its menu to include more seafood and vegetable dishes. The new menu has a focus on tapas-style communal dining with Asian influences and some intriguing twists from Head Chef Dallas Cuddy. Among the new dishes are truffle chicken liver parfait "cigars" – uniquely presented in cigar boxes, mussels with braised carrots and fennel seeds, grilled octopus and mackerel with pickled turnips and miso-baked black cod in lau shu fen soy broth. Chef Cuddy has also created a selection of home-made salts and condiments (like kimchi butter and miso mustard) with some ingredients found on his walks around the Dempsey Hill area. For reservations, please call (65) 6474 7427.

Catalunya Restaurant Now Open in Hong Kong



Even though the restaurant just opened two weeks ago, Catalunya Hong Kong is already fully booked for the whole month of May. Located at the tranquil and scenic Morrison Hill in Wanchai, the sister outlet of Catalunya Singapore is led by group executive chef Alain Devahive Tolosa. Devahive Tolosa was a chef in the legendary Spanish restaurant elBulli and has held important roles at several Michelin-starred establishments in Europe.

Catalunya Hong Kong offers a mix of traditional Spanish comfort food with a contemporary touch. Some of the signature dishes, such as the roast suckling pig with lemon puree, truffle 'bikini', and cod esquixada can also be found on Catalunya Singapore's menu. Mixologist Dario Nocentini has also created a special beverage list for pairing with the menu.

Nanyang Polytechnic's Opens Student-run restaurant, L'Rez



It is always important to provide real and relevant training for food and beverage students to prepare themselves for the industry. Therefore, Nanyang Polytechnic recently opened L'Rez, a restaurant run by final year Diploma in Food and Beverage Business students.

The 120-seater restaurant, featuring fusion cuisine, is the first training restaurant in Nanyang Polytechnic. Students will get a taste of running a business and will be in charge of various duties in the restaurant from designing the menu, to running the kitchen, and also serving the guests. The program will equip students with skills to manage a business and also allow them to hone their culinary skills. The hands-on training ground will also provide an opportunity for the students to familiarise themselves with culinary operations in Singapore.

Other student-operated restaurants include Shatec's Recipes bistro, Temasek Polytechnic's Top Table formal dining restaurant, and Republic Polytechnic's Olivia.