

# Press Release



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## **Pita-Pan brings healthy tastes of the Mediterranean to Marina Bay Sands**

*Boasting home-grown ingredients and time-tested recipes, the Mediterranean bistro offers a healthy spread with over 35 salads, falafel and a plethora of exotic tastes*

**Singapore** (November 3, 2011) – Pita Pan, a new bistro promising wholesome Mediterranean quick bites has taken root at The Shoppes at Marina Bay Sands, offering a slice of healthy eating for diners-on-the-go.

The brainchild of mother-and-son team Reena and Kunal Pushkarna, the bistro is a modern interpretation of traditional cuisine honed from generations-old recipes from their family. The aim: to demystify the ancient cuisine still savored in the far corners of the Mediterranean, through Pita Pan's accessible, healthy and fun menu.

"We wanted to bring to Singapore the traditional food that is well-loved in the region we grew up in. From the spicy Lebanese dip of *Moutabel*, to the authentic Moroccan eggplant salad of *Zaalouk* and our home-grown olives and traditional pita breads, Pita Pan hopes to let our guests travel to the Mediterranean through the world of our food," said Mrs Reena Pushkarna, an accomplished chef who owns seven overseas restaurants.

Located just in front of the ArtScience Museum, Pita Pan will be operated by Kunal, who has been helping to run his family restaurants since he was a teenager. He said, "We strongly believe that Singapore is the New York of Asia and its energy, creativity and especially cuisine, attracts visitors from all over the world. Food is this city's passion and so we had to ensure that we are bringing only the most authentic selection that remains true to what Mediterranean fare is about. Pita Pan is about bringing people together, across all generations and having a quick bite to eat or indulging in a sumptuous meal with the entire family."

Open from 7 am till midnight, Pita Pan's fully-vegetarian concept sprang from the observation of the lack of options for non-meat eaters and the health conscious, said Reena.

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She added: “Our food is 100 per cent vegetarian and most of our dishes are dairy-free. They are packed with health benefits without compromising on the flavors. Apart from a wholesome meal, we also wanted to bring as many firsts as possible to our diners here at Marina Bay Sands. Take the *Shakshuka*, for instance. This is a staple in the Middle East. Simmered in a rich spicy sauce of tomatoes, peppers and onions and our special blend of spices, *Shakshuka* is eaten mostly for breakfast with a piece of pita bread. This dish alone, which is prepared with either with poached eggs or feta cheese, is an art in not just the way it’s prepared but also how it’s eaten and enjoyed. We hope each experience here is a fun one where our guests get to learn something new about this exotic cuisine.”

Even tucking into the popular pita bread sandwiches will be a different experience at this 60-seater bistro. For instance, the first step, select your choice of ‘pocket’ or home-made pita bread – either wholemeal, plain, za’atar (a fragrant Mediterranean herb blend) or sumac (a deep purple lemony spice blend). Second, choose, the green (basil, coriander, parsley and chickpeas), the red (sundried tomatoes and chickpea) or the traditional plain chickpea falafel, each flavor incorporating a secret blend of spices, the ingredients for which has been handed down for generations. Then add a dollop of either garlic, green chili, salsa, tahini (sesame paste) or amba (tangy mango pickle) sauce. If there is room in the pita pocket, pick any of the sumptuous extras like the home-preserved sundried tomatoes in olive oil.

While the restaurant’s fresh produce for all its dishes - especially for the 35 different salads - will be hand-picked from the Singapore markets, the remaining ingredients including olives, sundried tomatoes, pickled vegetables, sauces like tahini and amba, and the spices are prepared in-house or flown in exclusively to retain the authentic flavors of the dishes.

Most bites at Pita Pan are great with a cold drink. With an extended Happy Hour period that kicks off at 11am till 8pm daily, diners can grab a cold beer from S\$6 or a frozen lime margarita for S\$10.

## **About Pita Pan**

Location : (Bay Level, 01-87), The Shoppes at Marina Bay Sands (In front of ArtScience Museum)  
Opening Hrs : 7am – midnight  
Reservations : (+65) 6688–7450  
Email : [pitapan@pitapan.com.sg](mailto:pitapan@pitapan.com.sg)  
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Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants, a casino, Paiza Club for premium players and an outdoor event plaza. Its two theaters showcase a range of leading entertainment performances, including world renowned Broadway shows. Completing the line-up of attractions is the ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com).