

Press Release



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Guy Savoy kicks off 2011 in style *Introduces bar dining and brand new menus*

Singapore (January 20, 2011) – Acclaimed restaurant *Guy Savoy* is starting the new year on a high note, as it unveils a brand new bar concept that showcases the best wines from France and beyond.

With the '*Wine Moment with Guy Savoy*', guests can now take a wine tour around France by tasting some of the best wines from the region at the restaurant's intimate lounge, while enjoying complimentary tasting portions of its signature dishes like the *Oyster in Ice Gelee*.

The best wines from the *Guy Savoy* cellar have been assembled for this wine and food pairing experience. Champagnes and wines from regions like Bordeaux, Roussillon and Côtes du Rhône will be available on the bar menu from 3 pm to 6 pm daily. Sommeliers at *Guy Savoy* will be on hand to help guests choose their preferred wine or champagne, explain the food pairing and lead the tastings. Prices for this menu start from S\$30++ per glass.

At the main restaurant, *Guy Savoy* has also added a new five-course set menu called '*Menu Elegance*' for dinner. The S\$280++ menu will have classic signature dishes like the *Steam-Grilled Atlantic Black Cod* and its famous *Artichoke and Black Truffle Soup* and rounds off the meal with the indulgent *Chocolate Fondant*.

Menu Elegance expands the dinner options at *Guy Savoy*, which also offers ala-carte menus. To complete a truly exclusive gastronomic experience, a staggering list of 400 wines in the main restaurant is available for wine pairing throughout dinner.

For a limited period only, *Guy Savoy* has also put together a *Black Truffle Degustation Menu* for guests who want to luxuriate over an entire meal inspired by the rare and valuable ingredient. At S\$908++ per person, guests will try the nine-course set meal comprising dishes such as *Scallop Carpaccio "Noir et Blanc"* and *Roasted Turbot on the Bone, Black Truffle Mousseline*. The menu is available from now till March 2011.

Extending the celebratory mood into February, *Guy Savoy* is preparing a special five-course Valentine's Day menu on 14 February. Boasting one of the most stunning views overlooking Marina Bay, *Guy Savoy* will complete the romantic evening for couples with dishes like *Mosaic of Poularde, Foie Gras and Artichoke, Black Truffle Vinaigrette* and *Roasted Veal Chop, Black Truffle Potato Purée*. End the evening with two special desserts, the decadent *Chocolat Orb* and "*Champagne*" as guests enjoy the scenic night view of Marina Bay.

Executive Chef of *Guy Savoy*, Eric Bost, says: “We are excited to start the brand new year on a high note with these special menus and new dining options. The inspiration behind our creations has always been to showcase the best of France. With the new ‘*Wine Moment with Guy Savoy*’ wine-food pairing experience, we are going beyond the entrenched Parisian belief that there are no fine wines outside of Bordeaux by embracing the best products from each region. Our seasonal menus highlight our creativity in incorporating currently available ingredients with the essence of the *Guy Savoy* cuisine. Our team in Singapore is looking forward to embark on a rich and adventurous culinary journey this year with our guests.”

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