

INTERCONTINENTAL® SINGAPORE  
WELCOMES FRESH DINING PERSPECTIVES WITH ASH & ELM

Singapore, 12 October 2015 – Introduced as part of InterContinental® Singapore's multi-million dollar revamp project, **Ash & Elm** is a vibrant, European dining restaurant situated on the hotel's ground floor. Set within a striking new facade that embraces the spontaneity and energy of a brasserie, the newly launched dining venue features three exciting culinary theatres – a *Charcuterie & Cheese Room*, *Wood-Fired Oven* and *Charcoal Grill*.

True to the offerings of a European dining restaurant, the highlight across its **breakfast buffet**, **a la carte lunch**, **semi-buffet lunch**, and **a la carte dinner** menus revolve around an assortment of classic and re-invented dishes that are prepared 'live' at its three culinary theatres. Complemented by a list of over 100 different labels of wines handpicked from renowned regions, a comprehensive selection of quality wines will be made available alongside exceptional menu highlights.

#### MENU HIGHLIGHTS

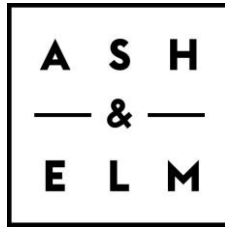
Designed for diners seeking hearty and comforting European food, the menu at Ash & Elm offers a selection of sharing platters, house-cured and premium meats, as well as sustainably-sourced seafood, primed with the traditional craft of classic wood-fired ovens and charcoal-grill.

Charcuterie on the menu is served in small and large portions, catering to varying group sizes and is perfect for sharing. A must-try for first-time diners is the **Ash & Elm Platter (\$24/\$42)**, a mix of house-made delights including House-Cured Beef Pastrami, House-Cured Hot Smoked Pork Loin, Cold-Roasted Beef, Air-Dried Pork Belly, and Pressé de Foie Gras with Smoked Duck that is served straight out of the *Charcuterie & Cheese Room*.

Also good for sharing, the 'Starters', 'Salads' and 'Flat Breads' offer highlights like the indulgent **Hand-Cut Beef Tenderloin Tartare on Sourdough Bread (\$22/\$38)**, **Burratina Cheese (\$19/\$26)** served with basil from the hotel's Herb Garden, as well as signature **Pumpkin and Bacon Flat Bread (\$18)** made fresh in the *Wood-Fired Oven* kindled with Jarrah hardwood from Western Australia.

Platter servings follow through to the **Beef Tasting (\$108)** and **Meat Tasting (\$95)** selection from 'Sharing Plates', giving diners the option of sampling a range of the meat offerings from the 'Mains' and the *Charcoal Grill* that uses specially imported Manuka woodchips from New Zealand, alongside charcoal to provide broad robust flavours and natural caramelisation to meats.

For those with a preference for seafood, the classic **Seafood Linguini (\$31)** coated in a thick crustacean sauce, and the sustainably farmed **Tasmanian Salmon Fillet A La Plancha (\$46)** with a grapefruit hollandaise are two must-tries from the 'Mains', while the **Boston Lobster Themidor (\$78)** that serves one to two stand out as one of the options from the *Wood-Fired Oven*.



Also from the Charcuterie & Cheese room, a selection of cheeses from across France, Italy, Spain and the United Kingdom are served in **Cheese Platters of Three, Four or Five Cheeses (\$24/\$28/\$34)** for those looking to round up the meal before the sweets.

Desserts at Ash & Elm are designed and created by Chef Ben Goh, Pastry Chef of InterContinental® Singapore, and highlights include the **Chocolate-Hazelnut Pizza (\$24)** for sharing, as well as a classic **Apple Tatin (\$14)** and the intriguing **Peach Melba (\$14)**.

“A good dessert is often the key to ending the meal on a high note. At Ash & Elm, we complement the hearty savoury menu by keeping our dessert flavours clean. Using a few key ingredients in each dessert, we emphasize on the interactions between the texture and flavour of each, so that it’s simple yet satisfying,” says Ben.

For families dining with young ones, the restaurant also offers its signature InterContinental® Planet Trekkers Menu by Theo Randall and Annabel Karmel under its a la carte lunch and dinner menus, for children aged 6 to 12 years old.

*All prices are subject to 10% service charge and prevailing government tax.*

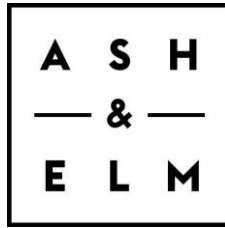
## **INTERIOR**

Ash & Elm sits within the ground level of the hotel, taking over a space which used to house the longstanding all-day dining restaurant, Olive Tree. Owing to the clever use of lighting, the dynamic space transforms throughout the day, taking the ambience from a chic breakfast buffet to a casual and stylish dining destination by night. The skylight canopy that runs the length of the dining area provides a sense of movement, as glimmers of natural daylight provides an ever-changing colour palate to the space in the day.

Above the main dining area, pendant lights comprising hand-cut polished crystals help set the mood in the evening, making the entire space more cosy and inviting. The scale and slim line design of these chandeliers also emphasise the double height space without overwhelming.

Thoughtful use of natural materials in areas such as the butcher-block worktops, a mixture of exotic marble, aged oak timbre and mosaic tiles in the flooring as well as the timber walls, introduce an organic feel to the space, imbuing an atmosphere of liveliness. To complement the use of natural materials, the design of copper partitions between tables is made to resemble the bark of an old oak tree, blending comfortably into the surroundings.

The modular dining space sits up to 100 guests in its main dining area, with an addition of a private dining section for 40 guests that is opened up during breakfast service. Seatings comprise a mixture of cosy enclaves with plush leather seats as well as a uniquely round sofa seating area that is fitted with an exquisite Paul Smith textile. The restaurant also houses a private dining room for 10, offering exclusivity to guests seeking a more intimate dining experience.



With an open dining concept that brings culinary action to life in the heart of heritage Bugis, guests can expect a delightful dining experience at Ash & Elm.

<b>ADDRESS:</b>	Level 1, InterContinental Singapore 80 Middle Road Singapore 188966
<b>OPENING HOURS:</b>	A La Carte Lunch (Daily) 12.00pm to 3.00pm  Semi-Buffer Lunch (Mondays to Fridays) 12.00pm to 2.00pm  Dinner (Daily) 6.00pm to 10.30pm
<b>SEATING CAPACITY:</b>	Total: 150 seats Private dining room: Table for 10 persons Private dining section: Maximum of 40 persons
<b>TABLE ALLOCATION:</b>	Maximum group size per table at main dining area: One table of 10 persons
<b>DRESS CODE:</b>	Smart Casual
<b>WEB:</b>	<a href="http://intercontinental.com/singapore">intercontinental.com/singapore</a>
<b>DINING RESERVATION (EMAIL):</b>	<a href="mailto:intercontinental.dining@ihg.com">intercontinental.dining@ihg.com</a>
<b>DINING RESERVATION (TEL):</b>	(65) 6825 1008
<b>PAYMENT METHODS:</b>	Cash and all major credit cards

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