

## **À votre santé at Ash & Elm's new Sunday Champagne Brunch**

**Singapore, 27 March 2019** - Ash & Elm launches a new Sunday Champagne Brunch from 31 March 2019 inspired by the country synonymous with gastronomy, France. Experience a medley of sophisticated flavours through the use of fresh ingredients and French cooking techniques. This debut menu by newly appointed Chef de Cuisine Adrian Chan pays homage to his background and training in French cuisine.

Inspired by his experiences helping his mother at her hawker stall from young, Chef Adrian stepped foot into the world of culinary arts at 21 years old. This journey has led the 32 year old chef into the kitchens of reputable establishments from world-renowned hotel chains to Michelin-starred restaurants, arming him with more than nine years of culinary experience and counting.

“My career as a chef began in the kitchen of a French restaurant that equipped me with the fundamentals of cooking that have brought me to where I am today. Through my first culinary curation at Ash & Elm, I'd like to honour my beginnings in the kitchen by staying true to the basics of French cooking – using fresh produce that showcases flavours of ingredients without the need for excessive garnishing”, says Chef Adrian.

The three iconic tasting platters of Ash & Elm's Sunday Brunch comprise nine à la minute petit plates featuring the best of France's rich culinary history from duck confit and braised beef brisket to ratatouille.

Complementing the platters is a showcase of delicacies including a selection of French cheese, premium seafood on ice, luscious caviar, succulent roasts, and an array of delectable desserts. The experience is further elevated with Taittinger Brut Champagne, house wines, soft drinks, juices, coffee and tea.

Ash & Elm's Sunday Champagne Brunch is available every Sunday from 12:00pm to 3:00pm, and is priced at \$148 per adult, inclusive of unlimited Taittinger Brut Champagne, house wines, beers, soft drinks, juices, coffee and tea; \$98 per adult, inclusive of Bloody Mary cocktails, soft drinks, juices, coffee and tea; and \$48 per child, inclusive of soft drinks and juices. Prices are subject to 10% service charge and prevailing government taxes.

For more information or to make a reservation, please visit [AshAndElm.sg](http://AshAndElm.sg), email [InterContinental.Dining@ihg.com](mailto:InterContinental.Dining@ihg.com), or speak with us at 6825 1008.

To download high resolution images, please click [here](#).





**MENU**

**FROM THE LAND**

**Le Canard | Pan-Seared Duck, Vanilla Carrot Puree, Spiced Jus**

The luscious flavour of home-cured duck steals the limelight as spices and vanilla infused carrots showcases the quintessential French poultry to perfection.

**Le Porc | Pork Belly, Charred Leeks, Citrus Gel**

The epitome of French country cooking, this classic dish of pork belly is slow cooked in duck fat, balanced with the tangy flavour of orange and piquant charred leeks.

**Le Boeuf | Beef Brisket, Garlic Mash, French Beans**

Braised in Bordeaux red wine for over 12 hours, the fork-tender beef brisket is perfectly complemented with garlic infused pomme puree.

**FROM THE SEA**

**Le Flétan | Halibut, Oat Crust, Broccolini, Caviar Beurre Blanc**

Slow-poached halibut with crisp oat crust brings a mélange of textures to the palate, topped with caviar beurre blanc for a touch of indulgence.

**La Poulpe | Octopus, Avocado, Charcoal Aioli, Pimento**

Avocado mousse highlights the natural sweet flavours of delicate grilled octopus, enhanced by smoky flavours of garlic aioli infused with charcoal and dustings of pimento.

**La Crevette | Prawn Mousseline, Roasted Cauliflower Tartare, Fennel Espuma**

Light and smooth prawn mousseline seasoned with herbs is accompanied by Northwestern French cauliflower tartare and fennel espuma.

**FROM THE GARDEN**

**Le Champignon | Mushroom Tortellini, Duxelles, Truffle**

Mushroom takes centre stage in this dish with handmade tortellini generously filled with creamy porcini puree, adorned with lashings of truffle and wild mushroom duxelles.



\*IHG® Rewards Club not applicable to Kimpton® Hotels & Restaurants; to be included at a future date.

**Le Panais | Parsnip Trio**


Native to France, the versatility of seasonal parsnip is showcased in three ways – oven-roasted, mousse and chip.

**La Tomate | Tomato, Ratatouille, Pesto**

A modern take on the common French vegetable stew, ratatouille is colourfully presented in a stuffed oven-baked tomato paired with pesto.

**Ash & Elm**

Level 1, InterContinental® Singapore  
80 Middle Road, Singapore 188966  
+65 6825 1061

 Follow us at [@ashandelmsg](https://www.facebook.com/ashandelmsg)

**Media Enquiries:**

<p>Sim Miao Ling Marketing Communications Executive Tel: +65 6825 1128 Email: <a href="mailto:miaoling.sim@ihg.com">miaoling.sim@ihg.com</a></p>	<p>Celine Tan Marketing Communications Manager Tel: +65 6825 1087 Email: <a href="mailto:celine.tan1@ihg.com">celine.tan1@ihg.com</a></p>
--	---

**IHG®**

  
INTERCONTINENTAL  
HOTELS & RESORTS

**KIMPTON®**  
HOTELS & RESTAURANTS

  
HUALUXE  
HOTELS AND RESORTS  
華邑酒店及度假村®

  
Holiday Inn

  
Holiday Inn  
Express

  
STAYBRIDGE  
SUITES

**IHG® Rewards Club®**

  
hotel  
INDIGO

  
EVEN  
HOTELS

  
CROWNE PLAZA  
HOTELS & RESORTS

  
Holiday Inn  
Club  
Rewards

  
Holiday Inn  
Resort

  
CANDLEWOOD  
SUITES

**Notes to Editors:**

**About InterContinental® Singapore:**

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India, InterContinental Singapore is also conveniently located next to Bugis Junction shopping complex, Singapore's first glass-covered air-conditioned shopping street.

Drawing on the city's rich heritage and multi-faceted cultures inspired by the surrounding locale, the 403-guestroom hotel exudes a residential charm that harmoniously marries luxury and elegance with hints of locality. Comprising a Main Tower that suitably blends heritage-inspired furnishings with modern-day comforts, and a Heritage Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

Since opening its doors in 1995, InterContinental Singapore has earned and maintained a strong reputation for outstanding service, with prestigious accolades including the **2017 Forbes Travel Guide Four-Star Rating**; **2017 Top Hotels in Singapore: Readers' Choice Awards** by Condé Nast Traveler; **2017 Travellers' Choice Awards** by TripAdvisor; **2017 Readers' Choice Awards** by DestinAsian; **2017 Singapore's Leading Hotel** and **2017 Singapore's Leading Conference Hotel** by World Travel Awards and **2017 Top 10 Asia Pacific Meeting Hotels** by cvent. Services and facilities include the Club InterContinental Lounge, six restaurants and bars, an outdoor swimming pool, 24-hour fitness centre, laundry and valet.

For more information, visit [singapore.intercontinental.com](http://singapore.intercontinental.com), [twitter.com/interconsin](https://twitter.com/interconsin), [facebook.com/ICSingapore](https://facebook.com/ICSingapore) or [instagram.com/interconsin](https://instagram.com/interconsin).

**About Gourmet Collection:**

Gourmet Collection is an exciting membership programme exclusive to the participating hotels of InterContinental Hotels Group in Singapore and Batam, namely, InterContinental® Singapore, Crowne Plaza® Changi Airport, Holiday Inn® Singapore Atrium, Holiday Inn® Singapore Orchard City Centre, Holiday Inn Express® Singapore Clarke Quay, Holiday Inn Express® Singapore Orchard Road, Hotel Indigo® Singapore Katong, Holiday Inn Express® Singapore Katong as well as Holiday Inn® Resort Batam.

Membership privileges include 25% off dining bill at participating restaurants as well as 15% off Best Flexible Rates for room stays. Other benefits include complimentary parking, special occasion treats, exclusive invites to members-only events as well as a set of dining and room stay vouchers.

For more information, please visit [gourmetcollectionsea.com](http://gourmetcollectionsea.com) or call +65 6876 7940.

**About InterContinental® Hotels & Resorts:**

InterContinental Hotels & Resorts has 204 hotels located in more than 60 countries with local insight that comes from over 70 years of experience. As a brand, we believe that superior, understated service and outstanding facilities are important, but what makes us truly different is the genuine interest we show in our guests. Our desire is to help guests make the most of their time. We connect our well-traveled guests to what's special about a destination, by sharing our knowledge, so they enjoy authentic experiences that will enrich their lives and broaden their outlook.



For more information about the InterContinental Hotels & Resorts brand, visit [www.intercontinental.com](http://www.intercontinental.com). Find us on Twitter [www.twitter.com/InterConHotels](https://www.twitter.com/InterConHotels), Facebook [www.facebook.com/intercontinental](https://www.facebook.com/intercontinental) or Instagram [www.instagram.com/intercontinental](https://www.instagram.com/intercontinental).

**About IHG® (InterContinental Hotels Group):**

[IHG® \(InterContinental Hotels Group\)](http://www.ihg.com) [LON:IHG, NYSE:IHG (ADRs)] is a global organisation with a broad portfolio of hotel brands, including [Regent Hotels & Resorts](#), [InterContinental® Hotels & Resorts](#), [Kimpton® Hotels & Restaurants](#), [Hotel Indigo®](#), [EVEN® Hotels](#), [HUALUXE® Hotels and Resorts](#), [Crowne Plaza® Hotels & Resorts](#), [voco™ Hotels](#), [Holiday Inn®](#), [Holiday Inn Express®](#), [Holiday Inn Club Vacations®](#), [Holiday Inn Resort®](#), [avid™ hotels](#), [Staybridge Suites®](#) and [Candlewood Suites®](#).

IHG franchises, leases, manages or owns more than 5,600 hotels and approximately 837,000 guest rooms in more than 100 countries, with more than 1,900 hotels in its development pipeline. IHG also manages [IHG® Rewards Club](#), our global loyalty programme, which has more than 100 million enrolled members.

[InterContinental Hotels Group PLC](#) is the Group's holding company and is incorporated in Great Britain and registered in England and Wales. More than 400,000 people work across IHG's hotels and corporate offices globally.

Visit [www.ihg.com](http://www.ihg.com) for hotel information and reservations and [www.ihgrewardsclub.com](http://www.ihgrewardsclub.com) for more on IHG Rewards Club. For our latest news, visit: [www.ihgplc.com/media](http://www.ihgplc.com/media) and follow us on social media at: [www.twitter.com/IHGCorporate](https://www.twitter.com/IHGCorporate), [www.facebook.com/IHGCorporate](https://www.facebook.com/IHGCorporate) and [www.linkedin.com/company/intercontinental-hotels-group](https://www.linkedin.com/company/intercontinental-hotels-group)



\*IHG® Rewards Club not applicable to Kimpton® Hotels & Restaurants; to be included at a future date.