

## SUNDAY BUBBLES & BRUNCH AT ASH & ELM, INTERCONTINENTAL® SINGAPORE:

*An Indulgent Afternoon of Tipples & Comfort Classics, Perfect for all Gatherings*

Singapore, May 2016 – Ash & Elm at InterContinental® Singapore introduces a new **Sunday Brunch** menu – an indulgent and hearty spread catered for the convivial weekend get-togethers with friends or family. A sumptuous buffet that spans across all three culinary theatres of the European themed restaurant, the menu offers tantalising feast of brunch classics, premium seafood, fresh bakes and sweets.

Designed to showcase the vibrant flavours and variety at Ash & Elm, the Sunday Brunch is specially intended as a small plates selection in which guests can help themselves to unlimited orders of petite delights as they sip on fine wines, bubbles or fresh juices. Alongside a luscious host of mains fired from the **Charcoal Grill**, guests will also enjoy a buffet line of restaurant signatures with access to the **Charcuterie & Cheese Room**, freshly baked flat breads from the **Wood-Fired Oven**, as well as a decadent array of sweets and pastries at the **Dessert Buffet** counter.

### SUNDAY BRUNCH MENU HIGHLIGHTS

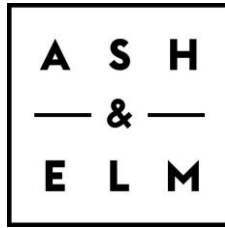
A weekend affair primed for ultimate indulgence and pampering, the entire Ash & Elm space is decked with luscious offerings. Besides gaining walk-in-access to the **Charcuterie & Cheese Room**, diners can head over to the **Seafood** corner to delight themselves with the freshest seafood served on ice, including freshly-shucked oysters, lobsters, poached live prawns and Alaskan King Crab, or the **Caviar Station** for lavish scoops of luxury.

Not to be missed is the **Egg Station** that serves up quintessential brunch egg staples such as **Eggs Benedict** and **Eggs Cocotte**. The buffet line also offers an appetiser bar of self-served salads, chilled appetisers, selection of soups, and two freshly fired selections from the **Carving Station** with specials such as the **Slow Baked Norwegian Salmon Fillet**.

Alongside the aforementioned offerings, diners will also have access to unlimited serves of petite mains from a selection of universally appealing meats, seafood and pasta dishes ranging from the restaurant's signature **Chargrilled Iberico Pork Loin** from the **Charcoal Grill**, to a **Chicken Duxelle Roulade**, **Baked Cod Fish with Fennel Confit and Saffron Sauce**, **Confit Duck Leg with Mashed Potato** and a **Boston Lobster Risotto with Diced Asparagus**, all prepared a la minute.

A charming display of sweet treats awaits at the dessert station. Diners can expect to finish on creations such as **Chocolate Hazelnut Mousse with Hazelnut Feuilletine**, **Mixed Berries Cheese Cake**, **Baked Pistachio Cherry Crumble**, **Cherry Bread and Butter Pudding**, **Crispy Banana Strudel** and a **Chocolate Fondue Fountain**, just to name a few.

Besides an expansive and vivacious selection of food and drinks, there will also be an onsite kids room where the little ones will be able to engage in a changing routine of fun activities.



Priced at \$98, the menu is inclusive of free-flowing juices, soft drinks and D.I.Y. Bloody Mary cocktails. Those with a preference to ease over bubbles, wines or beers can go for the \$138 option for unlimited pours of Perrier Jouet Champagne, select wines and beers in addition to the juices and D.I.Y. Bloody Mary cocktails.

*All prices are subject to 10% service charge and prevailing government tax. Main selections on the menu and items on the buffet line are subject to change with dishes replaced or additional rotations added.*

## **INTERIOR**

The newly refurbished 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 palette to the space in the day.

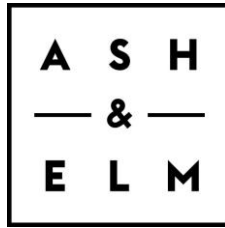
Above the main dining area, pendant lights comprising hand-cut polished crystals help set the mood in the evening, making the entire space more cosy and inviting. The scale and slim line design of these chandeliers also emphasise the double height space without overwhelming.

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.

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**ADDRESS:** Level 1, InterContinental Singapore  
80 Middle Road  
Singapore 188966

**BRUNCH HOURS:** Sunday Brunch  
12.00pm to 3.00pm

**SEATING CAPACITY:** Total: 150 seats  
Private dining room: Table for 10 persons  
Private dining section: Maximum of 40 persons

**TABLE ALLOCATION:** Maximum group size per table at main dining area: 10  
Note: Groups comprising 11 persons and above will have to split seating across two tables.

**DRESS CODE:** Smart Casual

**WEB:** [intercontinental.com/singapore](http://intercontinental.com/singapore)

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**PAYMENT METHODS:** Cash and all major credit cards

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