

BACCHANALIA

Press Release

The Reunion: A Foreign Exchange

August 2015 – On the 18th and 19th of September, join us for evenings of collaboration, friendship and world class cuisine, when Chef **Ivan Brehm** and the **Bacchanalia** team open their doors to chef **Kim Öhman**, from the renowned Scandinavian restaurant **Farang Stockholm**, both alumni's of The Fat Duck (UK).

Chef Öhman's technique-driven, soulful approach to Southeast Asian Cuisine has earned the restaurant a string of loyal customers and accolades, locally and internationally; recognizing its food, ambience, and exciting drink offering as a new and welcome addition to Stockholm's fine dining scene.

For two nights only, experience a menu exclusively crafted by the alumni of The Fat Duck (UK). The dinner uses the best of South East Asian produce including locally sourced fish, herbs from Bacchanalia's own garden, and produce from our organic farm in Cameron Highlands – a respectful tribute to local fare.

The 7-course dinner for 2 will cost \$155* per guest. Wine pairing will come at an additional \$88*.

To make a reservation, please head to www.bacchanalia.asia, or email us at reservations@bacchanalia.asia.

*All prices exclude GST and service charge

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ABOUT BACCHANALIA

The acclaimed Singapore restaurant Bacchanalia, formerly located in the historical Masonic Hall on Coleman Street, is preparing to open a fresh, evolved version of the same restaurant on up-and-coming **Hongkong Street**. Reducing the dining room from 120 covers to 36 covers, the new Bacchanalia will offer a vastly improved dining experience from the old. An ambitious layout will decrease the barriers between the guests, the staff and the food, creating a more light-hearted and festive ambience. A deeper and more responsible approach to sourcing will make it one of Singapore's most sustainable restaurants.

Occupying an elongated open plan shop house, the Hongkong Street restaurant has no walls between the multiple kitchen counters and dining tables, reducing the distinction between guests, servers and chefs. Guests will be walked through the kitchen before being seated for their meal, helping to create informality and allowing guests to actively engage with the cooking.

Bacchanalia's kitchen is headed up by a talented all-star culinary duo comprising of Executive Head Chef **Ivan Brehm** and Sous Chef **Mark Ebbels**, both who were previously from Heston Blumenthal's The Fat Duck. Under the culinary direction of Ivan who has also worked in the kitchens of *Per Se*, *Mugaritz* and *Hibiscus*, dishes are corroborated by an intense research and development process. Ivan's approach to food is distinctive in the way that he utilizes innovative flavour combinations and modern technique to reconsider custom, nostalgia and cultural identity. The result is a menu of reinvented classics and distinctive, thought-provoking dishes that present familiar flavours in unfamiliar ways and draw inspiration from across the world.

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ABOUT FARANG STOCKHOLM

Kim Öhman is the Chef and one of the three owners of Restaurant Farang in Stockholm, Sweden. Kim is born in Finland but has been working at Michelin starred restaurants around the world.

Restaurant Farang opened in February 2013 and is a very popular and reputable restaurant in the center of Stockholm and takes you on a culinary journey through Thailand, Vietnam, Malaysia and Indonesia.

Farang embraces the Southeast Asian way of eating, the social part of sharing the food. Farang's food is based on aromas and the harmony of hot, sour, salty and sweet tastes. Aromatic broths and curries are also important elements in our dishes.

For more information and hi-res images, please contact:

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