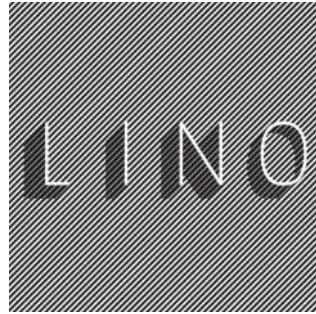


PRESS RELEASE
For immediate release



Contemporary Italian With Soul In The Heart of Binjai



Singapore, October 2018 – The Les Amis Group is proud to welcome LINO into its family of restaurants. Adopting the philosophy of utilising classic cooking techniques and fresh ingredients, LINO delivers contemporary Italian dishes packed full of natural and honest flavours.

Located at the former space occupied by Pepperoni Pizzeria at Binjai Park, LINO aims to be a contemporary, Italian-inspired restaurant specialising in fresh, handmade pizza, pasta and small plates along with a unique beverage program focused on natural and organic wines, spritzes,

craft beers, digestifs, cocktails and coffee. Diners can expect a relaxed, casual yet elegant dining experience with both indoor and al fresco seating.



Executive Chef Shaufi Yusof delivers a unique culinary approach to Singapore's current dining scene by creating contemporary Italian-inspired food with a strong focus on seasonal and locally sourced ingredients. Highlights in the menu include: artisanal, handcrafted 48-hour proofed pizza. Each one, from the **Burrata with slow roasted cherry tomatoes, passata and basil (S\$28++)** to the **Asparagus with braised leek, scallion, garlic, goat's cheese and pancetta (S\$28++)** is prepared fresh daily and cooked to perfection in a wood fire oven.

In addition to pizza, some of our signature dishes include handmade **Pork and veal tortellini with parmesan sauce (S\$24++)**, **Cappellacci with celery root and edamame (S\$22++)** and **Seabream with burnt lemon and salsa verde (S\$49++)**. End off your meal on a sweet note with **Sfera Di Cioccolato (S\$16++)**, a dark chocolate brownie mousse served with orange segments and toasted almonds.



Those desiring healthier options, LINO offers dishes that are well-balanced and certainly do not compromise on quality and taste. On the menu expect **Roasted Beetroot Salad with Beetroot Cream, Bufala and Horseradish (S\$18++)**, **Zucchini Noodles with basil pesto, cherry tomato and pine nuts (S\$24++)** and **Barley Risotto with wild mushroom and parmesan (S\$26++)**.

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About LINO

LINO is a contemporary, Italian-inspired restaurant located in Singapore's Binjai Park. The name LINO comes from the word linen, which is used to cover pizza dough as it leavens – a traditional method that helps the dough naturally ferment without interference. Our food is rooted in this same philosophy of utilising classic cooking techniques that allow flavours to develop naturally and honestly. We specialise in fresh, handmade pizza, pasta, and small plates, and offer a unique beverage program focused on wine, spritzes, craft beer, digestifs, cocktails, and coffee.

About the Chef

Chef Shaufi Yusof's passion for cooking was ignited at an early age while watching his mother cook in their home kitchen. His curiosity for food eventually led him to work at Prego at The Westin Hotel Kuala Lumpur and it was during this time that Yusof's culinary career really began. Chef Yusof learned to make fresh artisanal pasta and pizza and he quickly fell in love with Italian cuisine. With a desire to hone his craft, Yusof moved to Singapore to become the Pizza Sous Chef of Nancy Silverton's Mozza at Marina Bay Sands. Immersing himself in all aspects of the Mozza kitchen, he mastered the ins and outs of this five-star restaurant. After three years at Mozza, the next stop in Yusof's culinary journey was Publico Ristorante at InterContinental Singapore Robertson Quay where he led the charge as their Specialty Pizza Chef. Today, as LINO's Executive Chef and Group Head Chef of Peperoni Pizzeria, Chef Shaufi Yusof is bringing something new to the table – using classic cooking techniques and the best quality ingredients to create memorable Italian-inspired cuisine.

Restaurant Information

Address: 7 Binjai Park, Singapore 589821

Contact No: 6463 7800

Email: linorestaurant@lesamis.com.sg

Website: <https://www.linorestaurant.com>

FB: <https://www.facebook.com/linorestaurantsg/>

IG: <https://www.instagram.com/linorestaurant/>

Seating Capacity: 65 (Indoor), 38 (Outdoor)

Operating Hours:

Open Daily

Monday to Friday – 1600hrs to 0000hrs

Saturday, Sunday & PH – 1100hrs to 0000hrs

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