



**MEDIA ALERT**

**For immediate release**

**A BRAND NEW LOOK**

**- INTIMATE AND WARM PERANAKAN DINING WITH FLAVOURS OF A BYGONE ERA –**



*Picture [L-R]: Pan-fried Assam King Prawns, Itek Tim, Grilled Duroc Spanish Pork Rib Sioh*

**SINGAPORE, 23 SEPTEMBER 2020** – With an emphasis on recreating distinctive Peranakan flavours of old, Indigo Blue Kitchen has reopened with a brand new logo, a refurbished space and an even more exciting menu for guests. Together with his team, Chef Jun Xiang will be introducing an array of new dishes inspired by Les Amis Group Chairman, Desmond Lim’s vivid taste and memories of his grandmother’s cooking. The newly revamped space, along with the new menu specials, aims to exude a sense of comfort of a bygone era.



## THE SPACE



*Picture: Interior of Indigo Blue Kitchen*

An inviting space for gatherings of friends and family, the revamped Indigo Blue Kitchen is fully decked in a neutral grey covering while featuring a sapphire laser-cut screen panels with traditional batik patterns. The grey woven coverings emit a sense of cosiness while the exquisite laser-cut screen gives the restaurant its distinctive personality. Together with the newly displayed Batik art pieces, which enhances the restaurant's Peranakan identity, it creates an elegant and modern space for diners to appreciate the comforting flavours of heritage Peranakan cuisine.



*Picture: New Indigo Blue Kitchen Logo*

The light, delicate blue of the revised logo, which reflects the blue pea flower, a common ingredient used in Peranakan cuisine, also mirrors the atmosphere and ambience of the revamped Indigo Blue Kitchen – tranquil, elegant and cultivated.



With a reduced seating capacity of 36 seats, Indigo Blue Kitchen aims to provide diners with a more personalised dining experience while allowing them to relish being in the company of their loved ones.

### THE FOOD

The menu at Indigo Blue Kitchen gets an uplift as well with the introduction of a new **Special Set (\$78++ per pax)** where diners will leave it to the Chef to cook up a curated selection of Peranakan dishes which include an array of snacks, 3 starters, soup, 5 mains and 2 desserts. A perfect choice for the feaster, this indulgent set will be valid for dinner only.

The restaurant will also be featuring an array of “Specials”, where the selections, ranging from appetisers to desserts, will be placed on rotation to keep things fresh for our regular guests.

To start things off, seafood lovers will be thrilled to know that the Specials menu will feature four seafood dishes which include *Cold Squid Kerabu*, *Pan-Fried Assam King Prawns*, *Live Boston Lobster* and *Wok-fried Kai Lan with Hee Peow*.



*Picture: Pan-Fried Assam King Prawns*

The ***Cold Squid Kerabu (\$24++)***, a combination of squid, vegetables and herbs, paired with a lightly spiced dressing, is a perfect stimulant to kick-start your appetite to get ready for the meal. ***Pan-Fried Assam King Prawns (\$28++)***, on the other hand, consists of plump, juicy prawns fried with sweet and acidic tamarind sauce while the ***Live Boston Lobster (\$78++)***, a classy twist to the iconic Chilli Crab, is available in two cooking styles – Jantan sauce or Chilli Garam for diners to choose from. Not to forget, the ***Wok-fried Kai Lan with Hee Peow (\$16++)***, a delicacy of the sea, cooked in light superior broth, is



packed with umami flavours, making it an amazing accompaniment to a simple fragrant bowl of Jasmine rice.



**Picture [L-R]: Grilled Spanish Duroc Pork Ribs Sioh and Itek Tim**

If you are looking for a heartier option, don't miss trying the **Grilled Spanish Duroc Pork Ribs Sioh (\$38++)** entails smoky, juicy ribs, marinated with sweet and savoury sauce while their **Itek Tim (\$48 for half duck)** makes a lighter option with tender duck meat simmered in salted vegetable and plum broth. This appetite boosting dish is also finished off with brandy, adding a refreshing fruity note to the soup.



**Picture: Nonya Kueh Platter**

To round things off, the **Nonya Kueh Platter (\$14++)** consists of three types of traditional kueh which will be on rotation, depending on what is available. Regardless, it is sure to end your meal on a sweet note.



Indigo Blue Kitchen is now open for dining. Come by and enjoy the comfort of Peranakan cuisine in this modern yet inviting space with your loved ones. Reservations can be made via CHOPE or by simply calling the restaurant at +65 8940 3920

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### **About Indigo Blue Kitchen**

Inspired by fond memories of growing up in a true blue Peranakan household, Indigo Blue Kitchen is a Peranakan heritage project by Les Amis Group Chairman, Mr Desmond Lim as a personal tribute to his grandmother.

With an emphasis on recreating distinctive Peranakan flavours of old, guests are invited to rediscover flavours of a bygone era. Gather in the company of family and friends, take in the restaurant's soothing interiors and sit down to enjoy comforting Peranakan classics that are inspired by recipes from the matriarchs of old.

### **RESTAURANT INFORMATION**

**Address:** 1 Scotts Road, Shaw Centre, #03-09, Singapore 228208

**Tel:** +65 8940 3920

**Email:** [indigobluekitchen@lesamis.com.sg](mailto:indigobluekitchen@lesamis.com.sg)

**Website:** [www.indigobluekitchen.com.sg](http://www.indigobluekitchen.com.sg)

**Facebook:** <https://www.facebook.com/indigobluekitchen>

**Instagram:** [@indigobluekitchen](https://www.instagram.com/indigobluekitchen)

#### **Opening hours:**

Mondays - Sundays

Lunch: 12pm – 3pm (Last order at 2.30pm)

Dinner: 6.30pm – 10pm (Last order at 9.30pm)

**Seating capacity:** 36 pax



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