

PRESS RELEASE

For Immediate Release

BRAND NEW CHEF AT THE HELM BRINGING YOU THE BEST OF ITALIAN FARE

Singapore, 1st April 2021 – La Strada is delighted to announce the appointment of Les Amis Alumnus, Chef Peter Teo, as its new executive chef. Under his helm, La Strada unveils a refreshed menu and aims to continue serving reimagined modern Italian cuisine in an intimate, comfortable and modern setting.



Chef Peter Teo

Formerly Executive Sous Chef at Les Amis (2015 – 2018), he stepped into his first executive chef role at Bistro Du Vin, Hong Kong (under Les Amis Group) in 2018 and subsequently Bâtard, Hong Kong – pushing these restaurants to greater success under his leadership. Other than managing kitchen operations, Chef Peter places a strong emphasis on implementing a positive kitchen culture while making the effort to engage his diners. He dedicates himself to nurturing budding chefs and has cooked at international events such as the Young Talents Escoffier Asia competition (2018). In his pursuit of culinary excellence, he aims to enhance the original flavours of fresh ingredients using contemporary cooking techniques.

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The Cuisine

Italian cuisine is often characterized by its simplicity, relying chiefly on the quality of the ingredients. In his new capacity, Chef Peter plans to translate his extensive culinary knowledge into stunning yet honest Italian dishes, sure to excite the senses and palate. His skillful use of ingredients, pinpoint precision and reimagination of already perfect pairings are set to bring La Strada to new culinary heights.

“Here we let the ingredients take center stage. At the heart of this restaurant is meticulously crafted food, both in taste and presentation. It is a thrill to be able to embark on a new culinary journey and it feels great to be back in Singapore.”

- CHEF PETER TEO -

The Menu

New signature starters include the succulent **Roasted Australian Rock Lobster (\$32)** served alongside celery and almonds with aged balsamic, as well as a refreshing **Fennel Salad (\$18)** featuring a robust mixture of Taggiasche olives, topped with an orange and yuzu dressing. Start strong with options like the flavoursome **Smoked Pigeon (\$28)** accompanied by a unique combination of spinach, beetroot and shaved horseradish, or the **Japanese Amera Tomatoes (\$29)** a beautifully curated dish of full-bodied Amera tomatoes, zucchini, capsicum and fennel pollen.

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Starters [from left to right, top to bottom: Roasted Australian Rock Lobster (\$32), Fennel Salad (\$18), Japanese Amara Tomatoes (\$29), Smoked Pigeon (\$28)]

Spectacular new mains by Chef Peter will feature a hearty **Lamb Ragu Tagliatelle (\$42)** and the flavourful **Japanese Red Seabream in 'Acqua Pazza' (\$45)** with clams, kombu, and tomato broth. Alternatively, enjoy the perfectly juicy **Roasted Whole Organic Chicken (\$90)** with acquerello risotto, perfect for sharing between two people.

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Mains [from left to right]: Lamb Ragu Tagliatelle (\$42), Japanese Red Seabream in 'Aquapazza' (\$45), Roasted Whole Organic Chicken (\$90)

All time La Strada favourites like their **Carbonara Spaghetti (\$38)** and the must-have **Limoncello (\$16)** with white chocolate, savoiardi and lemon curd can still be found on the revamped menu.

Complementing the renewed La Strada cuisine is a carefully curated selection of wines. Restaurant manager Rajoo Menoheran continues to focus on sustainably farmed, organic and biodynamic wines to deliver wholesome deliciousness in every drop. Adopting the latest Coravin system, even the most premium and rare bottles are made available at La Strada by the glass — a perfect accompaniment to the refreshed menu.

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ABOUT LA STRADA

La Strada, which means 'The Street' in Italian, is a modern Italian restaurant set up to bring reimagined Italian dishes to people who enjoy an intimate meal in a comfortable yet modern setting. Located along the corner street of Shaw Centre, the journey of our guest begins right from the moment we open the doors till they take their leave. Get ready to be swept away by this charming ristorante.

RESTAURANT INFORMATION

Address: Shaw Centre, 1 Scotts Road, #01-13, Singapore 228208

Contact No: 6735 6656 / 8940 3879

Email: lastrada@lesamis.com.sg

Website: <https://www.lastrada.com.sg/>

Facebook: <https://www.facebook.com/lastradasg/>

Instagram: <https://www.instagram.com/lastradasg/>

Operating Hours

Mondays to Sundays

12pm – 2pm (Last order at 2pm)

630pm – 930pm (Last order at 930pm)

Seating Capacity

56

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