

**MEDIA RELEASE
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CLUNY FOOD COURT

An urban oasis and brand-new multi-concept 'hawker-preneur' dining destination at Singapore Botanic Gardens



Group photo of Cluny Food Court's food offerings

Singapore, 1 November 2021 – Retreat from the hustle and bustle of the city to **Cluny Food Court**; a brand-new multi-concept dining destination by Les Amis Group located within the lush flora and fauna of the **Singapore Botanic Gardens**.

Officially opened on **1 November 2021**, the all-day casual dining enclave houses *five* exciting hawker-preneur concepts including Les Amis Group-led concepts **Mui Kee Express**, **S'Mao Barbecue**, and **Piccante Pronto** – helmed by a Muslim Chef and the sister establishment of the group's well-loved Peperoni Pizzeria; alongside **Laifaba Express**, presented in partnership with Cluny Food Court, and Muslim-owned **Project Penyek by Ansar** as a tenant. A drink stall offering local refreshments and local favourites is also available.

“We envisioned Cluny Food Court to be an incubator for aspiring hawker-preneurs who share the passion, drive and spirit to offer dishes near and dear to their hearts. From those passed down through generations to creations paying homage to their personal experiences. We were lucky to be able to bring together these inspiring group of people behind these brands and are pleased to present a truly unique repertoire of cuisines for the project,” shared Michele Chang, Group Head Marketing & Communications of Les Amis Group.

PICCANTE PRONTO

Open from Friday to Wednesday, 11:30am to 9:30pm; Last order at 9pm
Closed on Thursdays

Helmed by a Muslim Chef, **Piccante Pronto** is the sister establishment of the group's well-loved Peperoni Pizzeria. The brand name, '*Piccante*', which means spicy or hot in Italian, refers to the fiery repertoire of dishes, while '*Pronto*', refers to the fast-quick 'express' menu.

Chef Fazil's culinary journey with the Les Amis Group started with an internship in 2020; a young and talented chef, Fadzil was offered the chance to launch the group's latest brand, and is proud to have created Piccante Pronto's delectable menu together with his team.

With the brand's debut at Cluny Food Court, the group has plans to launch a stand-alone flagship store in the near future that will boast a wider selection of items on the menu.

Diners can expect hearty dishes the likes of signature Roman-style thin-crust pizzas, irresistible baked pastas, as well as moreish *antipasti*, salads and sides peppered with a dash of local flavour.



L-R: Piccante Pronto's Suprema and Carne Pizza, Selection of Baked Pasta

Highlights include *Suprema* (\$12.50 for Medium (9"), \$17.50 for Large (12"), and \$48 for XXL (21") topped with chicken sausage, shiitake mushrooms, onions, and a generous sprinkle of *chili padi*, and *Carne* (\$15 for Medium, \$20 for Large, and \$55 for XXL) with bite-sized beef meatball morsels, turkey ham, beef pepperoni and mozzarella cheese.

Non-spicy fare is also available – *Mushroom Alfredo* (\$12) is a comforting baked rendition featuring a medley of shiitake, white button and brown Shimeji mushrooms topped with *Parmesan Reggiano* cheese, a whole egg and accented with fragrant white truffle oil.

MUI KEE EXPRESS

Open from Thursday to Tuesday, 8am to 6pm; Last order at 5:30pm
Closed on Wednesdays

Mui Kee's humble origins date back to 1979 at a small stall opened by founder Mak Mui in a food centre located in Mong Kok, Hong Kong. Now managed by its third generation, the brand has preserved its legacy by continuing to offer its well-loved and heart-warming range of congee prepared with recipes and cooking techniques passed down from its founder.

At Cluny Food Court, **Mui Kee Express** offers all-time favourites such as *Garoupa Belly Congee* (\$13.80); expertly-charred chunks of fish belly simmered with silky smooth congee tinged with the brand's signature 'wok hei' or breath of the wok, and complementary side dishes – top picks include *Drunken Chicken in Shaoxing Wine* (\$10), *Mushroom with Oyster Sauce* (\$10) and *Crispy Dough Fritters* (\$2.50).

The stall also proffers Cantonese-style claypot dishes including *Claypot Frog Leg with Ginger & Spring Onion* (\$22) and *Pork Liver with Ginger & Spring Onion* (\$15); both dishes are stir-fried with dark soy sauce, sesame oil, sliced ginger and spring onions, and served in piping-hot claypots.



L-R: Mui Kee Express's *Garoupa Belly Congee* and *Congee Set Meal (Century Egg & Shredded Meat Congee)*

Drop by on a weekday and tuck into an irresistible weekday-only *Congee Set Lunch* (\$10.80) comprising a choice of *Century Egg & Shredded Meat Congee* or *Sliced Beef Congee*, with a side of *Crispy Dough Fritters* and *Century Egg*.

S'MAO BARBECUE

*Open on Monday, Wednesday – Friday, 11:30am to 2:30pm (lunch), 6pm to 9pm; Last order at 2pm (lunch) and 8:30pm (dinner) and Saturday – Sunday, 6pm to 9pm; Last order at 8:30pm
Closed on Tuesdays*

Founded by Head Chef and Owner Chia Jue Mao, **S'Mao Barbecue** specializes in lip-smacking authentic Texas-style barbecue meats; prime cuts are seasoned with salt and coarse black pepper, and grilled in-house over a hardwood fire that imparts a deliciously smoky note.



L-R: S'mao Barbecue's All in Plate and S'mao Beef Burger

At Cluny Food Court, a selection of lunch and dinner options are available. Highly-recommended options include *All in Plate* (\$24); a dinner-exclusive platter with two pieces of bone-in pork ribs, honeyed pork belly, a side of pulled pork, fries, mixed pickles, house-made coleslaw and a choice of *S'mao BBQ* or *Carolina Gold* sauce, as well as *S'mao Beef Burger* (\$12); this lunch-special features a juicy beef patty, melted cheddar cheese, caramelized onions and pickled cucumber and red onions between pillow-soft brioche buns, with a side of fries, coleslaw and a choice of *chipotle aioli* or *green goddess* sauce.

PROJECT PENYEK BY ANSAR

*Open daily, 11am to 9:30pm; Last order at 9pm
Closed on first and third Monday of every month*

Known for its modern rendition of *ayam penyet*, **Project Penyek by Ansar** is run by Hairi Ansar, a second-generation hawker-preneur who honed his skills helping out at his family's stall at Changi Village which was established in 2005. He set up his first shop at ABC Brickworks Market and Food Centre in 2018 and this stall at Cluny Food Court is the brand's second outlet.



L-R: Project Penyek by Ansar 's Nasi Ayam Penyet and Nasi Ikan Penyet

Other than the brand's famed *Nasi Ayam Penyet* (\$6.50) and *Nasi Ikan Penyet* (\$7.50) that are served with mouth-watering crispy fried chicken, and a whole deep-fried black pomfret respectively, **Project Penyek by Ansar** also serves up its signature *Seafood Platter* (\$69.90 for full portion, good for 4-5pax, \$35 for half-portion, good for 2 pax) which is ideal for sharing or larger appetites as well as a half portion for smaller groups. A sight to behold, the dish presents some of the best bounty of the sea, including flower crabs, whole black pomfrets, succulent giant tiger prawns and *sotong* or squid, paired with fluffy steamed chicken rice, as well as two types of house-made sauces. Sambal Penyek is a savoury and spicier red chilli paste, while Sambal Kicap is a sweeter '*kicap manis*'-based concoction with a hint of heat.

Prepared using a time-honoured recipe inspired by Roxy Satay – the stall operated by Hairi's father in the 80s, a range of succulent skewers is also offered from 6pm daily. Customers can choose from chicken, mutton, beef and tripe at \$1 per stick, or BBQ prawns at \$2 per stick – served with an irresistible house-made peanut sauce, with an additional side of Sambal Kicap for customers who order BBQ prawns. A minimum order of 10 sticks applies.

LAIFABA EXPRESS

Open from Tuesday to Sunday, 10:30am to 6pm; Last order at 5:30pm
Closed on Mondays

Founded by Chef-owner Royce Lee, Laifaba is a noodle house best known for its "*Bu Jian Tian*" *Char Siew & Wanton Noodles*. At **Laifaba Express**, the brand dishes out a condensed menu of well-loved creations passed down by Chef Royce's grandmother, infused with a modern twist.



L-R: Laifaba Express's Signature BJT Char Siew & Wonton Noodles and BJT Char Siew

Highlights include *Signature BJT Char Siew & Wonton Noodles* (\$8); a satisfying bowl of signature QQ (bouncy) noodles crafted locally from a proprietary recipe, is tossed in a secret sauce and crowned with succulent wood-fired char siew, plump wantons and blanched Hong Kong *kai lan*, *Soy Sauce Chicken Noodles* (\$6), *Crispy Roasted Pork Noodles* (\$6.90) and more.

The stall's signature *BJT Char Siew* is prepared only with fresh pork, and gets its name from the prime cut used – pork armpit. Situated between the shoulder and belly, the prized cut comes from only a small fraction of the entire animal (only about 2kg from each whole pig); its perfect fat-to-meat ratio is key to proffer lip-smacking slabs of char siew. Laifaba Express serves platters of this crowd favourite, as well as *Crispy Roasted Pork*, *Roasted Duck* and *Superior Soy Sauce Chicken* as *Signature Barbecue Meats* (from \$16.50 for double portion for two pax), in double or triple combinations.

DRINKS STALL

Open daily, 8am to 9:30pm; Last order at 9pm



L-R: Otah Thick Toast, Nasi Lemak and Ice Jelly Lychee with Lime Juice

Part of the line-up at Cluny Food Court is a drinks stall serving local refreshments and well-loved Singaporean dishes. Other than Traditional beverages like *Kopi* (\$2 for hot, \$2.40 for cold), *Teh* (\$2 for hot, \$2.40 for cold) and *Soft Drinks* (\$1.80), customers can also purchase alcoholic drinks such as *Tiger Beer* (\$6.80), *Heineken* (\$7), and a selection of wines* (from \$40 per bottle, from \$8 per glass).

**Wines are sold from 12pm to 9pm daily. A corkage fee applies for BYO wines; \$4 per glass provided, \$5 per ice bucket provided.*

For breakfast (from 8am to 4pm), diners can relish local staples like *Traditional Toast Set* (\$4.80); toasted white bread with kaya and butter, two soft boiled eggs and a hot drink of choice, *Otah Thick Toast* (\$6.80); moreish *otah* served atop an inch-thick toast, as well as local delights such as *Nasi Lemak* (\$6.80), *Mee Rebus* (\$6.80), *Chicken Curry* (\$6.80); served with a choice of rice, toast or prata. Cool down with a variety of homemade desserts; *Cheng Tng* or *Ice Jelly with Lime Juice* at \$2.80.

AN URBAN OASIS AND GORGEOUS DINING ENCLAVE

The bright and airy dining space spans 4,036 square feet and sits 47 diners (with 1-metre safe distancing). The food court is furnished in shades of green, brown and white that complement the surrounding nature.

CASHLESS PAYMENTS ONLY

At Cluny Food Court, customers can order across stalls within the free-seating concept. The establishment accepts **cashless payments only**, via Visa, Nets, Masters, AMEX, PayNow, and GrabPay (launching soon).

OPENING PROMOTION

From 1 to 7 November 2021, customers who purchase a drink will receive a redemption card* to enjoy attractive \$1 deals at all five stalls within Cluny Food Court.

- Piccante Pronto: 6-inch Diavola Pizza
- Mui Kee Express: Lean Meat Century Egg Porridge
- S'Mao Barbecue: Smoked Pork Rillettes
- Laifaba Express: Shrimp Dumpling
- Project Penyek by Ansar: Fried Chicken Wing

Customers can also stand a chance to win \$50 Les Amis Group dining vouchers in a lucky draw; all they have to do is simply fill in their personal information and drop the completed redemption card in a box when exiting the premises. **Limited to 300 redemptions. Terms and conditions apply.*

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Note to editor: Hi-res visuals are available upon request. All prices quoted are nett.

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FACT SHEET

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Email	clunyfoodcourt@lesamisgroup.com.sg
Opening Hours	Daily from 8am to 9:30pm
Piccante Pronto	Friday to Wednesday, from 11:30am to 9:30pm. Last order at 9pm
Mui Kee Express	Thursday to Tuesday, from 8am to 6pm. Last order at 5:30pm
S'Mao Barbecue	Wednesday to Monday, from 11:30am to 2:30pm (lunch) Wednesday to Monday, from 6:30pm to 9:30pm (dinner). Last order at 9pm
Laifaba Express	Wednesday to Monday, from 10:30am to 6pm. Last order at 5:30pm
Project Penyek by Ansar	Daily from 11am to 9:30pm. Last order at 9pm Closed on first and third Monday of every month
Drinks Stall	Daily from 8am to 9:30pm. Last order at 9pm
Opening promotions	Receive a redemption Card to enjoy \$1 deals from with purchase of a drink from <u>1st to 7th November 2021</u> . Limited to 300 redemptions only or whilst stocks last.
Payment modes	Visa, Mastercard, AMEX, PayNow, GrabPay (launching soon)
Seating capacity	47 outdoor seats (with current safe distancing measures)
Floor area	Approximately 4,036 square feet
Website	www.clunyfoodcourt.com.sg/
Facebook	@ClunyFoodCourt
Instagram	@ClunyFoodCourt
Hashtag	#ClunyFoodCourt #LesAmisGroup

ABOUT CLUNY FOOD COURT

Officially opened on 1 November 2021, Cluny Food Court is an affordable all-day casual dining concept by Les Amis Group. The dining enclave houses *five* exciting hawker-preneurial concepts including Mui Kee Express, S'Mao Barbecue, and Piccante Pronto – helmed by a Muslim Chef and the sister establishment of the group's well-loved Peperoni Pizzeria; alongside Laifaba Express, presented in partnership with Cluny Food Court, and Muslim-owned Project Penyek by Ansar as a tenant. The project is envisioned as an incubator for aspiring hawker-preneurs who share the passion, drive and spirit to offer dishes near and dear to their hearts, from those passed down through generations to creations paying homage to their personal experiences.

ABOUT LES AMIS GROUP

From a single establishment, Les Amis Group has gone from strength to strength, capitalising on its commitment to quality in food, wine and service to venture into other cuisine styles and concepts. Today, Les Amis Group has 27 concepts, one cloud kitchen and over 30 restaurants across Singapore, and multiple overseas concepts including joint ventures and franchises in Hong Kong, Myanmar, Vietnam and Indonesia with more expansion plans in the pipeline. With award-winning concepts ranging from high-end French cuisine, to various Japanese restaurants and midmarket concepts – such as Italian pizzas, Vietnamese noodles and authentic French bistro dining. Les Amis Group is undisputedly one of Singapore's most diverse, influential and well-respected restaurant group.