

## LINO OPENS NEW OUTLET AT FORUM THE SHOPPING MALL

*An elevated dining experience beckons with extensive café and restaurant menu, plus exclusive cocktail programme*



*Tuck into the delicious Italian dishes at LINO*

**Singapore, 30 September 2021** – Known for its repertoire of hearty Italian favourites, signature handmade pizza and comforting pasta, **LINO**, the casual dining brand by **Les Amis Group** is pleased to announce the opening of its second outlet, **LINO Restaurant and Café**, at **Forum The Shopping Mall** on **28 September 2021**.

Established in 2018 in the quaint dining enclave of Binjai Park, **LINO** has been the restaurant of choice for wholesome and honest Italian food. Offering both indoor and alfresco seating, the latest addition promises a holistic dining experience with an extensive menu comprising outlet-exclusive dishes, café bites, kid-friendly menu, as well as a gorgeous cocktail programme.

LINO, which means ‘linen’ in Italian, refers to the cloth used to cover pizza dough as it leavens – this traditional method allows the dough to ferment naturally without interference, and also alludes to the quintessentially Italian menu prepared with classic cooking methods to render unadulterated and wholesome flavours.

“We are heartened by the continuous support of our customers, and are thrilled to open LINO’s second outlet right in the heart of Orchard Road. We hope that as we expand our reach, we can share the intimate LINO experience to more diners, making it their happy place for honest Italian food.” elaborates Rachel Aw, Business Head of LINO Restaurant Cluster.

## MENU HIGHLIGHTS

The latest addition to the LINO *famiglia* promises to deliver an unassuming yet soul-satisfying dining experience starring beautifully-plated dishes brimming with authentic and robust Italian flavours created with quality ingredients.

### From the Restaurant Menu

Available from 11.30am to 3pm (last order at 2.30pm), 6pm to 10pm (last order at 9.30pm)

Helmed by Cluster Head Chef Dalton Fong, LINO Restaurant and Café at Forum offers a comprehensive menu of signature and outlet-exclusive *Antipasti* (cold and hot starters), *Primi Piati* (pasta and risotto), *Secondi* (fish and meat), *Pizza*, and *Dolci* (dessert).

Items marked with \* are outlet-exclusive

### Antipasti – Hot and Cold Starters



#### *Smoked Scamorza, \$22*

The cheese-lover's perfect way to start a meal, the dish features generous chunks of lightly-torched smoked *Scamorza* (South Italian cow's milk cheese) served on a bed of fresh rocket, ribbons of parma ham and a drizzle of slightly-sweet balsamic glaze. The wonderfully smoky cheese lends a delicate, nutty flavour that complements the slightly peppery rocket and moreish ham.

#### *Smoked Salmon Trout, \$22*

As vibrant as it is flavourful, thick strips of house-smoked salmon trout are beautifully presented with dollops of zesty *yuzu* mayonnaise, salad leaves, fresh chives and dill, with a drizzle of olive oil.



The line-up of starters at LINO also include the \**Vitello Tonnato* (\$29) – thinly-sliced veal with caper berries and a tuna-anchovy dressing as well as \**Calamari & Oysters* (\$22) served with mayonnaise and lemon.

### Primi Piati – Pasta and Risotto



#### *Lamb Ragu Garganelli, \$29*

Australian lamb shoulder is slow braised for three hours with eggplant caviar, rosemary and fresh tomatoes to render a meaty and aromatic lamb *ragu* which is paired with *al dente Garganelli* pasta – small cylindrical-shaped tubes with points at both ends that are perfect vehicles for the luscious sauce.

*Carbonara Chittara*, \$26

A signature, *Carbonara Chittara* is the restaurant rendition of the iconic pasta with *Chittara* pasta – a square-cut, 2 - 3mm thick egg pasta from *Abruzzo* region in Italy, served with a *sous vide* egg, fragrant house-made truffle cream, and topped with crispy *prosciutto* crumble and *Parmesan Reggiano* cheese.



Other pasta signatures include an oven-baked *Pork Bolognese Gnocchi* (\$28) made with Spanish black pig; vegetarian-friendly *Spinach Ricotta Ravioli* (\$26) with browned butter, pine nuts, sage and parmesan; and *Seafood Spaghettini* (\$34), an 'aglio-olio' style pasta featuring Australian King prawns and Hokkaido scallops.

Secondi – Fish and Meat



*\*Pollo Al Mattone*, \$36

Literally meaning 'roast chicken under a brick', this delectable dish is prepared using the traditional Italian method of pan-roasting a butterflied whole French corn-fed yellow chicken that is weighed down with a heavy object (LINO uses a cast iron pan) to create the crispiest skin. The succulent and flavourful chook is served in its own jus with sautéed baby potatoes, caramelised onions, baby spinach, and a lemon wedge.

*\*Pan-fried Veal Escalope*, \$44

An outlet-exclusive, this classic *secondi* features Dutch milk-fed veal fillet – coveted for its delicate flavour, which is lightly pounded till flattened and pan-fried. Cloaked in a creamy mushroom sauce accentuated with a splash of Marsala wine, the dish is finished with a side of crunchy blanched French beans and smooth potato mash.



Other main courses only available at LINO at Forum include *\*Pan-roasted Red Snapper* (\$32) with grilled Palermo pepper, capers and salsa verde; *\*Deep-fried Baccala* (\$32) – salted cod in beer batter, shoestring fries, salad and homemade tartar sauce; as well as *\*Goose Leg Confit* (\$44), a twist on the classic featuring crispy French goose leg, braised lentils and spinach.

Pizza – 12"

*Pancetta Pizza*, \$28

LINO's signature 12-inch sourdough crust pizza comprises a combination of Swiss Smoked farmer bacon, tender duck-fat seared potatoes and fresh basil pesto, topped with *fior di latte* (traditional cow's milk mozzarella), *Parmesan Reggiano* cheese and a runny egg in the middle.

Other pizza specialties include the classic *Margherita* (\$20) and *Burrata* (\$26), made with *fior di latte* and fresh burrata respectively; *Mixed Meat* (\$29), a meat-lovers' dream of meatballs, bacon, salami, *nduja* (Italian

salami) on tomato *passata* (tomato puree) and *fior di latte*; as well as *Foie Gras* (\$32), a rich and luxe pie with French duck liver, caramelised onion puree, bacon, peach and sea salt. Diners can also choose to add toppings on any pizza for \$3 - \$8.

### Dolci - Desserts

*\*Bomboloni*, \$12 for 2 pieces

A wonderful way to end the meal or as an afternoon treat, these *Bomboloni* are soft and fluffy house-made doughnuts filled with glorious hazelnut cocoa crème studded with crunchy *feuilletine* (crispy wafer) bits.



*\*Profiteroles*, \$14 for 2 pieces

Generous scoops of vanilla bean ice cream are sandwiched between light house-made *choux* pastry and garnished with lashings of velvety melted dark chocolate and toasted almond slices.

The dessert menu also features tempting sweets the likes of *\*Pecan Tart*, \$12 – topped with whipping cream; *\*Panna Cotta*, \$12 – melt-in-your-mouth *Tahitian* vanilla custard with raspberry coulis; and *Cheese Platter*, \$18 – served with honeycomb, dried fruits, nuts and hazelnut oak crackers.

Those looking for a quick meal can enjoy LINO Forum's **Set Lunch** at \$32 for choice of starter and main, or \$38 for choice of starter, main and dessert, daily from 11.30am to 2.30pm. Beverages are available at a top up of \$3 for coffee or tea, \$10 for glass of house red or white wine, and \$8 for choice of mocktails.

Not forgetting the young ones, LINO Forum also offers a thoughtfully-crafted **Kid's Menu** (\$18), with a choice of either *Tagliatelle* pasta with *Pomodoro*, *Cheese Butter* or *Pork Bolognese*; or a 6" *Margherita*, *Salame* or *Hawaiian Pizzetta*, as well as a glass of juice and scoop of gelato.

### **From the Tea Time menu**

*Available from 2.30pm to 6pm daily*



The 'Tea Time' selection of small bites is set to impress with their mighty flavours.



**\*Arancini, \$18**

A staple of *Sicilian* cuisine, these cheesy deep-fried Italian ‘rice balls’ surprises with a melted mozzarella centre – these golden brown nuggets are also tossed in *noisette* butter, lemon zest and grated parmesan. Tomato *passata* is served on the side as a dipping sauce.

Sip on a glass of wine and partake in *Calamari and Oysters*, \$22 – fried squid rings and plump Japanese oysters with a side of mayonnaise and lemon; or tuck into crowd-pleasers the likes of *Truffle Fries*, \$18 – served with truffle mayonnaise; and *Ham and Cheese Platter*, \$28 – a medley of cured meats served with marinated olives, sundried tomatoes and breadsticks.

**Cocktails in full bloom**

Available from 11.30am to 2.30pm; 6pm to 9.30pm



L-R: *Morning Ritual* \$19; *Bittersweet Affair* \$23

Inspired by the art of gardening and the changing seasons, LINO’s new cocktail programme showcases beautifully-concocted drinks that trace the arc of a plant’s growth; seeding, sprouting, harvesting and blooming. Masterfully created by Mixologist and Bar Manager, Andy Lim, each exquisite tippie is prepared using ingredients that best reflect each stage from budding to blooming.

**Seeding:**

The first stage of the cycle, seeding signifies the beginning of a new season. Drinks under this category are robust with notes of spice and toffee, offering a perk of energy that is best for those needing a fresh start or a remedy for the next day’s chaos. *Morning Ritual*, \$19 – is one for coffee lovers with a touch of passionfruit; *Evening Perfume*, \$19 – makes for a potent after-dinner drink with a kick of coffee, hints of woody musk, citrus notes and a tinge of nuttiness; and *Perky Negroni*, \$20 – a classic with a perky twist.

**Sprouting:**

Translates to “growth”, sprouting symbolises strength and perseverance. These cocktails revolve around the use of herbs and botanicals, perfect for sipping on after a long day at work. *Light Fizzle*, \$19 – refreshing, sweets and sour with a tinge of floral fragrance, and effervescent; *Herbsy Hi-Ball*, \$21 – LINO’s refreshing version of a whisky highball; and *Bittersweet Affair*, \$23 – an old-fashion with a delicate bitter-sweet touch of love.

*Blooming:*

A line of cocktails that celebrates the beauty and happiness when a flower come in bloom. Featuring all things floral and fruity, the perfect sweet ending to any day. *Marigold Fields*, \$19 – an intriguing mix of funkiness, freshness and inspired by the bright hues of the Marigold flower; *Blossoming Bouquet*, \$20 – delightful and mellow, paired with a splash of tartness; and *First Spring*, \$20 – as light as the first day of spring, with hints of fruits and woody scent that's beautifully kissed with a layer of blue pea foam.

*Harvesting:*

Drinks that signify the fruits of labour and celebration, giving prominence to citrusy, sweet and malty notes. *Melon Bellini*, \$19 – a delightful twist to the classic Italian drink; *Harvest Moon*, \$20 – a nod to one of the world's oldest cocktails, with a medley of vegetal aroma, refreshing sweetness and earthy depth; and *3 Staple Sour*, \$24 – LINO's elegant take on a Whisky Sour.

Also recommended are *aperitif* and *digestifs* from \$14 to \$20 as a perfect Italian libation before and after one's meal, while bubbies, spirits, mocktails and wine are also available.

**A WARM WELCOME TO LINO – CONTEMPORARY, INVITING AND VIBRANT**

The spacious restaurant is a lush sanctuary of vibrant colours, natural elements and greenery. Distinct from the Binjai Park outlet, LINO at Forum The Shopping Mall is bright and airy during the day with plenty of natural light, and elegant yet cosy at night. The open kitchen and bar offer a view of the action, while the gorgeous alfresco dining area provides the perfect respite especially in the cool evenings.

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*Note to editor: Hi-res visuals are available upon request. All prices quoted are subject to service charge and GST.*

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## **FACT SHEET**

<b>Restaurant Name</b>	LINO FORUM
<b>Address</b>	The Forum Shopping Mall; 583 Orchard Rd, #01-01/04, Singapore 238884
<b>Telephone</b>	+65 8764 6426 (WhatsApp); +65 6235 8690 (Outlet Number)
<b>Email</b>	<a href="mailto:lino.forum@lesamisgroup.com.sg">lino.forum@lesamisgroup.com.sg</a>
<b>Restaurant Opening Hours</b>	Daily: 11.30am to 3pm (last order: 2.30pm); 6pm to 10pm (last order: 9.30pm) Tea time: Daily from 2.30pm to 6pm
<b>Payment modes</b>	Visa, Mastercard, AMEX, PayNow
<b>Seating capacity</b>	92 indoor seats, 26 <i>al fresco</i> seats (with current safe distancing measures)
<b>Floor area</b>	Approximately 3,400 sqft
<b>Reservations</b>	<a href="https://cho.pe/dineatlinoforumsg">https://cho.pe/dineatlinoforumsg</a>
<b>Website</b>	<a href="https://www.linorestaurant.com/">https://www.linorestaurant.com/</a>
<b>Facebook</b>	@linorestaurantsg
<b>Instagram</b>	@linorestaurant
<b>Hashtag</b>	#linorestaurant #lesamisgroup

## **ABOUT LINO**

LINO is a contemporary, Italian-inspired restaurant specializing in fresh, handmade pizza, pasta, and small plates, and offers a unique beverage program focused on wine, spritzes, beer, digestifs, cocktails, and coffee. The first LINO Restaurant opened in 2018 at Binjai Park, and in September 2021, the brand welcomed its second outlet, LINO Restaurant and Café, at Forum The Shopping Mall. LINO Pasta & Pizza Bar, a casual concept inspired by LINO featuring modern iterations of pizzas and pasta, was launched in 2019 at Shaw Centre. LINO's philosophy is to utilise classic cooking techniques that allow flavours to develop naturally and honestly, and to make it a happy place for honest Italian food.

## **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 26 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 groups.