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**COOK & BREW LAUNCHES NEW LUNCH AND DINNER MENUS  
WITH MOUTHWATERING MAINSTAYS**

**SINGAPORE, March 2017** – Chef Aaron Foster, Executive Chef of The Westin Singapore has upped the ante with new mouthwatering mainstays to its lunch and dinner menus at Cook & Brew, the hotel’s specialty gastro-bar at Level 33.

Look forward to modern Asian-inspired recipes, quality ingredients and timeless bar favorites. Kick start the meal with bar bites including *Pad Thai Fries* (\$15++), a delicious combination of sweet potato fries tossed in a heady mix of pad thai sauce and freshly squeezed lime, adorned with chicken, prawns, crushed peanuts and dried sakura shrimps, and *Korean Beef Carpaccio* (\$18++), with thinly sliced USDA beef slices quilted with gochujang, cucumber kimchi and tornado potato skewers. Perennial favorites such as the *Whipped Buffalo Milk Ricotta*, *Truffle Honey and Grilled Bread* (\$14++) – whipped to create a delicate texture and sweetened with truffle honey to complement the crusty grilled sourdough, and *Poutine “EH”* (\$16++), french fries doused with a generous serving of five different kinds of cheeses, pulled pork and Magner’s cider gravy, are still available, alongside a selection of craft beers.

Mains include the *Maple Miso Cod* (\$41++), a sweet and savory dish baked with a hearty side of Chinese broccoli, heirloom radish and pepperoncino chili. Available only on the dinner menu are highlights including the *Black Truffle Fried Chicken* (choice of whole, \$59++, or half, \$32++), a classic turned gastronomic feast well worth the calories, or request for the *Cook & Brew’s Cassoulet* (\$42++) - showcasing a satisfying combination of foie gras, bacon and housemade duck & foie gras sausage, paired with the robust flavors of the lamb shank confit.

Save space for dessert – an absolute comfort, the *Steamed Carrot Cake* (\$14++) by celebrity Chef Anna Olson, has the right balance of carrots, spices, cream cheese frosting and caramel vanilla sauce. Other sweet treats include the *Caramel Butter Tart* (\$13++), with caramelized macadamia nuts, tonka bean chantilly on a buttery crust, complemented with the citrus notes of the blood orange sherbet, and *Strawberry Basil and Rhubarb* (\$15++), a refreshing sweet basil cake, adorned with fresh balsamic lime strawberries, rhubarb jam and house-spun vanilla ice cream.

For reservations, please call 65.6922.6948 or email [cookandbrew.singapore@westin.com](mailto:cookandbrew.singapore@westin.com).

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**About The Westin Singapore**

As Singapore's first integrated hotel located within an office building, The Westin Singapore occupies levels 32 to 46 of Asia Square Tower 2 commercial development in Marina Bay, the heart of Singapore's bustling financial district. Embracing the Westin brand's promise *For a Better You*, The Westin Singapore offers 305 guestrooms and suites, 4 distinct dining venues, an outdoor infinity pool with a stunning view over Singapore's south coast, the Heavenly Spa by Westin™ and 1,350 square meters of versatile event spaces, all designed with guests' well-being in mind. For more information, please visit [thewestinsingapore.com](http://thewestinsingapore.com).