

BASILICO

Basilico, "Not Your Typical Italian" restaurant

Singapore - 24 July 2008 - The Regent Singapore is pleased to announce the exciting debut of Basilico, a family-friendly Italian restaurant. Think fresh, seasonal ingredients put together by our trio of Italian chefs to create scrumptious and hearty regional fare. Featuring sleek and chic interiors, the 256-seater restaurant serves antipasti, hand-made pasta, rotisserie meats, wood-fired oven pizzas and Italian desserts.

"We are very happy to open Basilico as it has elevated the Hotel in terms of dining for local and in-house guests," said Martin Sinclair, The Regent Singapore's General Manager. "With our three Italian chefs hailing from Northern and Southern Italy, diners can be assured of only the best in terms of taste and authenticity."

Basilico was named after the humble and understated Basil herb. Known for its classic association with pesto and tomato sauces, Basil has long been regarded as the "gold standard" of true Italian taste for its sweet flavour. In ancient times, the herb was also a symbol of love as Italian suitors signaled their loving courtship with a sprig of 'Basilico' in their hair.

Executive Chef Claudio Rossi, along with Basilico Restaurant Chef Angelo Ciccone and Pizza Chef Carmine Esposito bring together a depth of culinary experience, creating all-time Italian favourites such as *Cappon Magro* (Poached seafood with lemon, basil, olive oil and red bell pepper), *Pizza Prosciutto* (Parma Ham pizza with Mozzarella Cheese, Cherry Tomatoes and Arugula), *Maltagliati Alla Calabrese* (Buckwheat Hand-cut Pasta, Spicy Sausage, Cherry Tomatoes and Olives). From the dessert kitchen, guests will fall for hand-made creations such as *Coppa Affogato* (Vanilla, Coffee and Hazelnut

gelato with a shot of espresso, nuts and whipped cream) and *Semifreddo Al Torroncino* (Almond Ice Parfait with Stewed Sour Cherry).

Designed by renowned Japanese architect Yasuhiro Koichi of Design Studio SPIN, the restaurant's concept was inspired by the Italian piazza (a public open space) and mercato (market). A central area houses three open kitchens - antipasto, the hot kitchen and pasticceria (dessert). Features include two sleek and chic Private Dining Rooms, a walk-in wine cellar and a Chef's Table for cooking classes. And for outdoor lovers, there's the option to dine alfresco!

For more information, please contact:

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