



RAFFLES HOTEL SINGAPORE'S ICONIC BAR & BILLIARD ROOM BEGINS A NEW CHAPTER AS IMAGINATIVE ITALIAN CONCEPT OSTERIA BBR

The new OSTERIA BBR by Alain Ducasse where authentic Italian cuisine is presented through the lenses of the acclaimed chef embodies the vibrance and warmth of the Italian Riviera.

(SINGAPORE, 25 June 2021) The iconic Bar & Billiard Room (BBR) at Raffles Hotel Singapore celebrates a new chapter in its storied history, remaking itself as the vibrant OSTERIA BBR by Alain Ducasse. A modern and energetic Italian concept, it expresses the passion the highly-acclaimed Michelin-starred chef has cultivated for the Italian Riviera for over 25 years, originating from Nice all the way to the coast of Genoa where his discoveries and gourmet memories have inspired him. Reservations are open from 1 July 2021 ahead of the restaurant officially opening its doors to welcome guests from 19 August 2021.

Previously specialising in Mediterranean-inspired fare, the new OSTERIA BBR by Alain Ducasse reflects our guests' evolving culinary palates and growing appetite for fresh and authentic Italian cuisine. Always innovating to remain relevant to our guests' culinary desires, Chef Alain Ducasse presents his unique sense of quintessential Italy in a fun and relaxed ambience at OSTERIA BBR by Alain Ducasse, using a true Italian culinary approach featuring locally and regionally sourced produce elevated with unsurpassed ingredients native to Italy. Experience the rich, warm flavours of the Italian Riviera through produce-driven, thoroughly-perfected recipes with a contemporary touch.

To perpetuate his gastronomic vision here, Chef Alain Ducasse has appointed Francesco Soletti as Chef de Cuisine of OSTERIA BBR by Alain Ducasse. Hailing from Italy, Chef Francesco brings with him over a decade of culinary excellence having worked at numerous Michelin-starred restaurants, including at his mentor's 3 Michelin-starred Le Louis XV - Alain Ducasse à l'Hôtel de Paris Restaurant, across the globe. Born and raised in a family of farmers with access to fresh produce and homemade ingredients, Chef Francesco's passion for the world of gastronomy and deep understanding of the importance of ingredients started when he was a child. At OSTERIA BBR by Alain Ducasse, Chef Francesco pays homage to his mentor, and draws upon his own Italian heritage and expertise to deliver a definitive Italian dining experience.

Inspired Italian Specialties

At OSTERIA BBR by Alain Ducasse, guests can delight in a contemporary selection of delectable antipasti, freshly-cooked pastas, succulent seafood, grilled meats, wood-fired pizzas and more. For the ultimate taste of OSTERIA BBR by Alain Ducasse, indulge in a curated *Menu Tentazioni* (S\$108++ per guest), showcasing a handpicked medley of 7 signature creations. At lunch, guests may also opt for a 2-course (S\$36++ per guest) or 3-course (S\$42++ per guest) menu option.

Inspired signatures on the a la carte menu include seafood favourites such as *Mazara del Vallo Red Prawn Tartare*, presented with creamy buffalo mozzarella, delicate jelly and an indulgent dollop of Kristal caviar; *Sea Urchin Risotto*, a delightful risotto featuring sea urchin, tomato water and Provolone del Monaco cheese; *Marinated Sea Bream*, beautifully luscious slices of white fish heightened with the sensational perfume of Amalfi lemons; and *Eliche di Gragnano*, toothsome pasta with succulent Maine lobster, citrus and roasted eggplant. Hot off the wood-fire grill specialties like *Lamb Rack*, perfectly cooked and served with artichoke, goat's cheese and lamb jus; and the ever popular *Bistecca alla Fiorentina*, a beautiful WX wagyu porterhouse MS5 grilled Fiorentina-style, are not too be missed too.

OSTERIA BBR

by ALAIN DUCASSE

Round off the dining experience with delectable sweet treats, including the much-loved *Tiramisu*, a winning combination of ladyfinger biscuits, espresso, Mascarpone cheese and cocoa; *Signature Baba* served with limoncello and whipped cream; and *Strawberry* accompanied with homemade pistachio ice cream, complemented with a fine selection of *digestivo*.

A Lively Aperitivo Experience

In true BBR fashion, the restaurant will continue to be accompanied by a lively bar scene that is fun, relaxed and perfect for social gatherings. Simply unwind at the cosy indoor bar or balmy *al fresco* patio with a curated selection of excellent Italian cocktails, including favourites like *Tempesta Siciliana*, *House-aged Negroni*, and *Alba Rossa*, our twist on the classic *Aperol Spritz*. Every cocktail will proudly feature an Italian spirit and/or ingredient, expressing the true flavours of the land. Guests can also enjoy a wonderful line up of primarily Italian *vino*, comprising a diverse wine by the glass programme offering accessibly-priced labels alongside premium options.

Enhance the experience with a delicious array of bar snacks, such as *Genovese Pesto Tigelle*, a popular Italian bread filled with arugula, Parmesan cheese, tomato confit and anchovies; *Deep-fried Prawns and Calamari* served with a tasty sorrel condiment; and *Pizza Fritta Montanara*, deep-fried pizza dough topped with slow-cooked tomato, 36-month aged Parmesan cheese and basil. For desserts, the crowd-pleasing *Tiramisu* and swoon-worthy *Pizza al Cioccolato*, a dessert-style pizza showcasing a delightful combination of premium white, milk and dark chocolates from the Alain Ducasse line of crafted-in-Paris chocolates, would certainly please.

Come by between 3pm to 8pm daily and enjoy two happy hour promotions- ***Camparitivo*** and ***A pero!***. Relish ***Camparitivo***, a refreshing selection of classic aperitivo made with either Campari or Aperol, well-loved Italian *aperitifs* believed to stimulate the appetite. Priced at a special S\$16++ each, sip on the likes of *Campari Spritz*, *Aperol Sour*, and *Garibaldi*. Selected white and red wine labels are also available at S\$12++ per glass.

Additionally, guests can opt for winning combinations of fresh oysters accompanied with their choice of a bottle of bubbly or rosé with ***A pero!***, a word play on aperitivo that translates to “wow” in Italian. Savour half a dozen fresh oysters plus a bottle of Prosecco at S\$88++ (usual price of S\$110++). Options for Champagne, both regular-sized bottles and magnum, and a 3-litre Jeroboam-sized rosé can also be added at special prices with this promotion, making it perfect for celebrations and convivial get-togethers.

The Newest Chapter in the Bar & Billiard Room’s Storied History

First established in Raffles Hotel Singapore in 1896, the historic BBR has been the backdrop of many special Raffles stories over the years. As OSTERIA BBR by Alain Ducasse, the iconic establishment retains its original name, striking architecture and iconic floor tiles, paying tribute to its origins as a social gathering space.

Christian Westbeld, Managing Director, Raffles Hotel Singapore said: “Our latest concept, OSTERIA BBR by Alain Ducasse, continues to reflect the Bar & Billiard Room’s rich heritage, while revealing Chef Alain Ducasse’s provenance, culinary legacy and deep passion for Italian gastronomy. We’re excited to introduce OSTERIA BBR by Alain Ducasse to the community as Singapore’s latest social space, inviting local residents to discover its authentic Italian concept, and also offering an inspired gastronomic locale for global travellers when they return to the city.”

OSTERIA BBR

by ALAIN DUCASSE

“I have always been drawn to the beauty, warmth and liveliness of Italy, its people, and especially the intensity and richness of flavours and aromas in Italian gastronomy. Italian culture is a true embodiment of ‘art de vivre’ to me,” said Alain Ducasse. “OSTERIA BBR by Alain Ducasse is inspired by my experiences in Italy and discoveries of Italian culinary traditions, and I’m delighted to share my approach to authentic Italian cuisine with guests in Singapore, bringing a myriad of dining and bar experiences to the historic Bar & Billiard Room every day.”

The BBR story continues to evolve with the much anticipated return of Sunday brunch in the last quarter of 2021.

When:	Lunch Thursday to Monday: 12:00pm to 2:30pm Dinner Thursday to Monday: 6:00pm to 9:45pm Bar Thursday to Monday: 12:00pm to 10:00pm (Happy Hour from 3:00pm to 8:00pm) <i>Closed on Tuesdays and Wednesdays</i> <i>Open on Public Holidays</i>
Where:	Raffles Hotel Singapore, 1 Beach Road, Singapore 189673 <i>(Located next to the Main Building)</i>
Dress Code:	Casual Chic <i>(Dress shorts are allowed during lunch; no slippers or flip-flops)</i>
Website:	www.osteriabbr.com.sg
	<i>Lunch Menu (available Thursday to Monday except on Sunday):</i> 2-course menu – S\$36++ per guest 3-course menu – S\$42++ per guest
Price:	<i>Menu Tentazioni:</i> S\$108++ per guest (an experience to be enjoyed by the entire table); wine pairing \$88++ per guest A la carte menu: average spend of S\$80++ per guest

Reservations are open from 1 July 2021 via www.osteriabbr.com.sg. For all enquiries and reservations for dining experiences at Raffles Hotel Singapore, please call +65 6412 1816 or email at singapore@raffles.com. OSTERIA BBR by Alain Ducasse opens its doors on 19 August 2021.

Enhanced safety and hygiene measures

As we navigate through the ongoing pandemic, Raffles Hotel Singapore continues to embody the philosophy that guides our service excellence, whilst maintaining the highest hygiene standards to safeguard the health and wellbeing of all our guests and staff. Guests can be reassured that all public spaces and restaurants have been reconfigured to facilitate safe distancing and there is a strict adherence policy in place to HACCP principles for food preparation and hygiene. Specific to dining, guests are invited to discover our digitalised menus made available for all restaurants featuring a la carte and made-to-order options.

<END>



Editor's Notes:

- For relevant high-resolution images of OSTERIA BBR please click [here](#). *Please credit Raffles Hotel Singapore for the use of these images.*
- For more details on our commitment to the health and wellbeing of our guests and staff, please view our factsheet [here](#).

For further information, please contact:

Jinnie Nguyen / Cara Liam

Omnicom Public Relations Group Singapore for Raffles Hotel Singapore

T: +65 6399 1066

E: raffleshotel@omnicomprgroup.com

LeRoy Chan

F&B Marketing Communications Manager

Raffles Singapore

T: +65 6412 1303

E: leroy.chan@raffles.com

Jesmine Hall

Director of Marketing Communications

Raffles Singapore

T: +65 6412 1307

E: jesmine.hall@raffles.com

ABOUT RAFFLES SINGAPORE: Opened in 1887, Raffles Singapore is one of the few remaining great 19th century hotels in the world. Till today, its architecture is perfectly preserved both inside and out, giving it an intoxicating blend of luxury, history and classic colonial design. Within its walls are more than a hundred expansive suites, framed by polished teak verandahs and white marble colonnades, clustered around lush tropical gardens. Each is serviced by the legendary Raffles butlers and offers every modern convenience necessary.

Raffles Singapore has recently undergone a careful and sensitive restoration and has fully reopened on 1 August 2019. The restoration of Raffles Singapore is designed to ensure that it retain what is so special about Raffles – the ambience, the service, the charm and the heritage of the hotel. It is also designed for Raffles Singapore to stay relevant and distinctive by moving with the times and with its guests and adapting to the changing needs of the well-travelled and Singapore's community.

www.rafflessingapore.com

ABOUT RAFFLES: Raffles Hotels & Resorts boasts an illustrious history and some of the most prestigious hotel addresses worldwide. In 1887, Raffles Singapore set the standard for luxury hospitality, introducing the world to private butlers, the Singapore Sling and its enduring, legendary service. Today, Raffles continues this tradition in leading cities and lavish resort locales, enchanting travellers with meaningful experiences and service that is both gracious and intuitive. Connoisseurs of life choose Raffles, not merely for its aura of culture, beauty and gentility, but for the extraordinary way they feel when in residence with Raffles. Each Raffles, be it Paris, Istanbul, Warsaw, Jakarta or the Seychelles, serves as a venerated oasis where travellers arrive as guests, leave as friends and return as family. Raffles is part of Accor, a world-leading augmented hospitality group which invites travellers to feel welcome in almost 4,800 hotels, resorts and residences, along with some 10,000 of the finest private homes around the globe.

raffles.com | accorhotels.com

rafflessingapore.com