



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

The Steakhouse

The latest destination to enjoy the best of Angus Beef in Clarke Quay

SINGAPORE, August 2007 – The latest entrant to Singapore's coveted F&B and lifestyle destination is a sleek and modern restaurant specialising in prime cuts of Australian Angus Beef. Owned and managed by the well-established Singapore-based Esmirada Group of Restaurants, The Steakhouse offers guests a fulfilling meal of only the best meats that are skilfully prepared to bring out its intrinsic flavour and goodness.

Opened on 6 August 2007, the restaurant is the only steak specialist in Clarke Quay and welcomes guests to a convivial atmosphere complemented by a live cooking station where the steaks are grilled a la minute.

The cuisine – a comforting selection of grilled steaks and western classics

Taking centre stage on the menu is a range of 200-day grain fed Black Angus Beef steaks of various cuts. A popular choice is the *Ribeye steak* (S\$33 for 200g; S\$49 for 300g), which is served at the recommended doneness of medium rare and accompanied by a refreshing confit of tomatoes and garlic. Variations of the Black Angus include *Fillet mignon* (S\$30 for 200g; S\$44 for 300g); *New York strip* (S\$48 for 300g) and a *Cajun ribeye steak* (S\$33 for 200g; S\$49 for 300g). To indulge, one can order the wine-fed *Wagyu* (S\$36 per 100g, with a minimum order of 200g) or the *Prime rib bone-in* (S\$41 for 200g; S\$61 for 300g – advanced orders only, minimum of eight persons). All steaks come with a choice of homemade sauces: *Béarnaise*; *Herb butter*; *Horseradish*; *Mustard*; *Mushroom*; *Pepper* and *Red wine*.

Guests can also choose from a range of appetisers such as the invigorating *Smoked salmon* (S\$16) which is home-cured with lime juice and herbs and served on ciabatta; and a generous portion of *Garlic prawns* (S\$25) – succulent grilled live morsels marinated with paprika garlic and white wine. Other options include *Crab cakes* (S\$36); *Grilled Portobello* (S\$12.50) and a velvety *Cream of garlic* (S\$10). For a light beginning, highly recommended is the unique *Watermelon salad* (S\$12), where chilled cubes are coated with a mix of minced onions, balsamic vinegar and apple juice.

From the entrée section are hearty creations that will please the meat lover. The *Grilled Australian four bone rack of lamb in raspberry sauce, accompanied with sauté potatoes and seasonal vegetables* (S\$44) is 400g of pure pleasure while the *Marinated Australian pork chop bone-in accompanied with homemade tomato garlic sauce, sauté potatoes and seasonal vegetables* (S\$26 for 300g) is extremely juicy and tender. For a touch of decadence, the *Grilled Maine lobster accompanied with sun dried tomatoes, basil, garlic and angel hair pasta* (S\$70 for 600g) is available. Diners can order a selection of side dishes such as *Baked Idaho potato* (S\$4); *Grilled giant asparagus* (S\$14) and *Sauté mushrooms* (S\$13).

To finish the meal, pick from a homemade *Prune sorbet* (S\$13) or a heart warming *Pear and almond crumble* (S\$12) served with a scoop of vanilla ice cream.

Interior – sleek and contemporary

Decked out in dark wood and warm lighting, The Steakhouse is about casual chic dining in a stylish environment. Guests can have a drink at the fully-stocked bar, or peruse the wine collection that is stored in a floor-to-ceiling alcove by the entrance. A raised platform serves as an area for group dining up to 18 people. An eye-catching open grill provides an enticing visual element for guests.

Owner and management – The Esmirada Group of Restaurants

The Steakhouse is owned and managed by one of Singapore's most established restaurant groups. Established in 1994 with the first Esmirada Mediterranean Restaurant, the group has since made its culinary mark with six outlets – The Steakhouse being the latest. The management is committed to offering guests an all-round dining experience that encompasses quality cuisine, friendly service, charming ambience and value-for-money prices. These factors have contributed to the group's success in the dynamic F&B industry of Singapore. More information can be found on www.esmirada.com

Outlets: Esmirada at Chijmes; Esmirada at Orchard (Orchard Hotel); Esmirada Wine Bar (Orchard Hotel); Pizzeria Giardino (Chijmes); Brasserie Wolf (The Pier); The Steakhouse

Prices listed subject to service charge and GST.

**Note: Digital images of food and interior are available upon request.*

Fact Sheet – The Steakhouse

Address Clarke Quay, 3B River Valley Road, #01-14, Singapore 179021

Tel (65) 6332 1010

Fax	(65) 6836 6096
Email	steakhouse@esmirada.com
Website	www.esmirada.com
Opened	6 August 2007
Seating capacity	62 indoors; 16 outdoors. Total: 78
Floor space	2400 square feet
Operating hours	Sunday to Wednesday – 6pm to 11pm (last order 10.30pm) Thursday and Saturday – 6pm to 12am (last order 11.30pm) Closed for lunch
Signature dishes	<i>Ribeye steak (S\$33 for 200g; S\$49 for 300g)</i> <i>Wagyu (S\$36 per 100g, with a minimum order of 200g)</i> <i>Grilled Australian four bone rack of lamb in raspberry sauce, accompanied with sauté potatoes and seasonal vegetables (S\$44)</i> <i>Marinated Australian pork chop bone-in accompanied with homemade tomato garlic sauce, sauté potatoes and seasonal vegetables (S\$26 for 300g)</i> <i>Prune sorbet (S\$13)</i> <i>Pear and almond crumble (S\$12)</i>
Drinks	Over 70 wines available by the bottle; with wines by the glass starting at S\$12. A full bar serving standard aperitifs, cocktails, mocktails and beers is available
Corkage	S\$30
Management	The Esmirada Group of Restaurants
Restaurant Manager	M. Jeumaqin (Joe)
Parking	Clarke Quay and Liang Court

For media enquiries, please contact:

Sixth Sense Communications & PR Consultancy

Noelle Tan
 DID: (65) 6423 1096
 HP: (65) 9873 9631
 Email: noelle@sixthsense.com.sg

Loh Hsian Ming
 DID: (65) 6423 0096
 HP: (65) 9435 9171
 Email: hsianming@sixthsense.com.sg

-end-