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CRE8 balances chic and charm with *Equilibrium*

Tuesday, 21st July 2015 – Inspired by the flavours and variety served in the bacaros of Venice, be delighted by the range of cicchetti, antipastos, mains, desserts and drinks served up at ***Equilibrium***.

“We wanted to create a dining experience that is founded on the basis of finding a balance between rustic and modern, familiar and special, curated and customised hence the name ***Equilibrium***,” says Samdy Kan, CEO, and executive chef of CRE8 Group.

Be it savoury, sweet, spicy, sour or subtle, ***Equilibrium*** satisfies all palates while surprising the taste buds with a little something special.

Serving up little morsels of pleasure

With a focus on variety featuring robust and rustic tastes with a hint of modern. The food is served in tapas portions and are dished up in small plates that are generous in flavour. The selection also includes tantalising Italian dishes which are not yet found in Singapore.

LA BOMBETTE Pugliese grilled skewers of thinly sliced succulent pork, wrapped around a divine concoction of grated parmesan, oregano and chili flakes. Paired perfectly with a smooth Spicy Garlic Aioli.

CALAMARI ALLA GRIGLIA Tender grilled squid flavoured by butter infused with fennel, chilli and mint. Topped with a dollop of citrus air.

PANELLE Traditional Sicilian savoury crunchy fried fritters made from gram batter flavoured with piquant spices and paired with a vibrant cucumber salad. Served with a duo of sauces, Spicy Garlic Aioli and Mango Chutney.

Playful sweets that tease your palate

Disrupting to spark discovery, ***Equilibrium's*** desserts are a definite conversation starter to end the meal on a sweet note.

DELI DOLCE Explore a modern dessert charcuterie plate that plays with textures, flavours and the familiar. Be pleasantly surprised by the *Raspberry and Green Apple Prosciutto, Chocolate Salami, Milk Chocolate and Caramelized Onion Pâté with Whiskey Caramel Jelly and Bacon Jam*.

WATERMELON CARPACCIO Refreshing, light yet velvety. The watermelon sorbet blends exquisitely with the smooth milk cheese foam, brown-butter dust and mint basil gel.

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Hearty, traditional and satisfying

Aficionados of the pastas and thin-crust hand opened pizzas at their flagship *Supply & Demand* will be delighted to taste new dishes like the **TRUFFLE AND MUSHROOM PASTA** and **SEAFOOD AGLIO OLIO** which comes in new pasta choices of Bucatini and Farfalle. **Equilibrium** also introduces a CREATE-YOUR-OWN 12" pizza menu with a choice of delicious ingredients like Coppa Ham, Finocchiona and Smoked Scarmoza.

Cocktails custom created to complement

Equilibrium also incorporates a bespoke bar with outspoken passionate bartenders who will charm you with their creative handcrafted cocktails concocted with high quality spirits using contemporary techniques.

Bucolic chic interior with a touch of charm

Handpicked to meet a balance of chic and comfort, the furnishings are eclectic yet stylish. With luxurious marble tables paired with comfortable designer chairs, the main dining hall is adorned with green moss textured walls, antique mirrors, and a beautiful centrepiece – a rainforest green antique marble dining table. For larger groups or private functions head up to the mezzanine that has a dramatic 5-metre long mahogany wood communal dining table, which seats up to 25 guests.

Helmed by the young and vibrant team at **CRE8 Group**, behind the popular *Supply & Demand*, **Equilibrium** stays true to the group's desire of offering exceptional taste melded with ambience and affordability, completing the dining experience.

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ABOUT CRE8 GROUP

Established since 2013, **CRE8 Group** is a homegrown F&B company which owns the contemporary Italian restaurants, **Supply & Demand** at *Esplanade*, **Supply & Demand** at *Orchardgateway*; Modern Italian Bacaro and Ristorante, **Equilibrium** at *Capitol Piazza*; and the up and coming Pan-Asian restaurant **The East Bureau**, 東局 at Marina Square.

ABOUT EQUILIBRIUM

Inspired by the flavours and variety served in the bacaros of Venice, be delighted by the range of cicchetti, antipasto, mains, desserts and drinks served up at **Equilibrium**. With a focus on variety, featuring robust and rustic tastes with a hint of modern. The food is served in tapas portions and are dished up in small plates. Helmed by the young and vibrant team at **CRE8 Group**, behind the popular **Supply & Demand**, **Equilibrium** stays true to the group's desire of offering exceptional taste melded with ambience and affordability, completing the dining experience.

Equilibrium - Modern Italian Bacaro & Ristorante

Capitol Piazza

15, Stamford Road #01-86

Galleria

Singapore 178906

Phone: 63844069

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Opening Hours:

Monday – Sunday

11:30 – 14:30

18:00 – 23:00

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ABOUT THE CHEFS

Chef Samdy Kan (CEO, EXECUTIVE CHEF, CRE8 GROUP)

Chef Samdy Kan helms the *CRE8 Group's* culinary offerings. From the hip, modern-Italian restaurants and bars, *Supply and Demand* at the Esplanade and Orchardgateway, ***Equilibrium*** at Capitol Piazza, to the upcoming Chinese restaurant *The East Bureau* at Marina Square.

He honed his skills at several establishments through the decade including Senso and Ritz Carlton. In recent years, he has been the driving force of several F&B outfits.

Chef Kan was chef and co-founder of *Barpazza* - an Italian pizza joint in CBD. He was also the Business Consultant at *Ministry Of Food (MOF) Group* - where alongside its CEO, he oversaw the group's business operations while creating several new fusion dining concepts like *LENAS*, *Dolce Tokyo* and *Social Sin*. He is an outspoken alumnus of At-Sunrice Globalchef Academy.

Chef Jayden (CULINARY CHEF, EQUILIBRIUM)

Chef Jayden began his culinary career at a luxury hotel and trained at an Italian restaurant before joining a well-known steakhouse from Hong Kong. He advocates the importance of precision in cooking techniques and the use of fresh ingredients in his cooking. His expertise in this area is showcased through his interpretation of the modern Italian dishes for ***Equilibrium***.

Chef Belinda (PASTRY CHEF, EQUILIBRIUM)

Chef Belinda likes to challenge perspectives with her desserts and draws her inspiration from her travels. She has trained under world-renowned chefs in Vancouver and Hong Kong. The modernist techniques are evident through her specially-created range of desserts for ***Equilibrium*** which aim to surprise while tantalising the taste buds.

