



FOR IMMEDIATE RELEASE

**CRE8's The East Bureau, 東局: Where East-Meets-East**

**November 2015, Singapore** – Navigate through the robust flavours Asia has to offer while rediscovering oriental classics with a twist, at ***The East Bureau, 東局***(TEB).

Even with the group's earlier ventures *Supply & Demand Esplanade* and *Orchard Gateway*, as well as its third outfit *Equilibrium, Capitol Piazza*, there were tell-tale inklings of Chef Samdy Kan taking progressive steps towards home. The former dishes up Italian cuisine with a hint of Southeast Asian flavours, while the latter serves a heady minced meat and mushroom pasta, reminiscent of the local favourite, Bak Chor Mee.

"Inspired by my travels in Asia and the need to express and pay homage to my heritage, making the decision to open a pan-asian restaurant came naturally. It almost feels like meeting an old friend all over again," says Samdy Kan, Chief and Executive chef of ***CRE8 Group***.

***Breathing new life to old classics***

Trading the pan for a wok and balsamic vinegar for belacan, the dishes plated up at TEB are intricately and thoughtfully created with a keen attention to details. Even the condiments and sauces like the sambal rempah and abalone sauces are labouriously made from scratch.



### 特色黃瓜冰醉雞

#### **Poached Drunken Chicken in Savoury Cucumber Granita**

Bite into juicy chunks of chicken thigh poached in chinese wine served on a bed of refreshing yet subtly flavoured cucumber granita. This icy-savoury accompaniment which rounds up the flavours in this dish perfectly, is a nod to the slices of cucumber doused in a concoction of soy sauce and sesame oil that is commonly found in Singapore's favourite dish – Hainanese Chicken Rice.

### 泰式肉碎鍋貼

#### **Thai Basil Minced Pork Gyoza**

Pad Kra-Prau, or Minced meat with holy basil is available almost everywhere in Thailand and is most likely the first Thai dish you've tasted. The iconic dish makes its presence keenly felt in these homemade potstickers that are served with homemade Thai chili sauce.

### 自制五香

#### **Homemade Pork and Shrimp Ngoh Hiang Spring Rolls with Spicy Dip**

Most families have their own secret recipe for these chinese rolls and so does TEB. Wrapped in spring roll skin instead of beancurd skin for crunch, the succulent pork and shrimp rolls are delicately flavoured with five-spiced powder, with the liberal addition of water chestnuts for more bite.



## 東局香炒特色意面

### **The Bureau Signature**

If ASEAN decided it needed to have a symbolic dish that cohesively harmonized all the flavours of its member nations but with a touch of global flair, this would be it. Made from our secret blend of spices and a medley of ingredients from the region, make your choice between orecchiette or linguine, and the option of chicken, pork or prawns.

## 特色豆奶冻伴皮蛋

### **Savoury Soya Milk Panna Cotta with Shoyu Jelly and Abalone**

It may look like an innocent bowl of Tau Huay with syrup and fancy toppings but it tastes absolutely wicked. An umami explosion of seafood flavours from the abalone and tobiko that goes swimmingly well with the savoury soy pudding, tempered by a dash of sesame sand.

## 迷你‘菠萝’泡芙

### **Ménage À Trios**

Get a dessert ‘high’ from the mini tower of ‘Bo Luo’ crusted cream puffs, filled with Salted Egg Yolk crème patisserie, whipped Orh Nee paste or Black Sesame soy milk bavarian cream. Served with a drizzling of coconut caramel and desiccated coconut.



Located at the rooftop garden at the new wing of Marina Square, TEB blends industrial chic with vintage Asian aesthetics. Some unique pieces are curated and handpicked during Chef Samdy's travels around the region.

The restaurant comfortably seats over 160 guests and also houses a bar with a selection of Asian-influenced cocktails. The adventurous should try their miso lager, Kinshachi Nagoya Red Miso Lager, while the prolific can rejoice as TEB is currently running an opening promotion for Okinawan draft beer, served all day at just \$5 nett.

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## **ABOUT CRE8 GROUP**

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

## **ABOUT THE EAST BUREAU, 東局(TEB)**

Rediscover the best flavours Asia has to offer with **The East Bureau**, **東局**, **CRE8 Group's** latest pan-asian venture which boldly reinterprets oriental classics. Inspired by his childhood days running around in his grandparents' kopitiam and his travels around Asia, the restaurant is helmed by Chef Samdy Kan who goes back to his roots after focusing in Italian cuisine for over a decade.

## **ABOUT CHEF SAMDY KAN (CHIEF, 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 *Orchard Gateway*, **Equilibrium** at *Capitol Piazza*, to his latest Chinese restaurant, **The East Bureau**, **東局** 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 the CBD area. He was also the Business Consultant at Ministry Of Food (MOF) Group - where alongside its directors, he oversaw the group's business operations and created new fusion dining concepts. He graduated from At-Sunrice Globalchef Academy and is an outspoken alumnus as he enjoys sharing his knowledge and experience with others.

