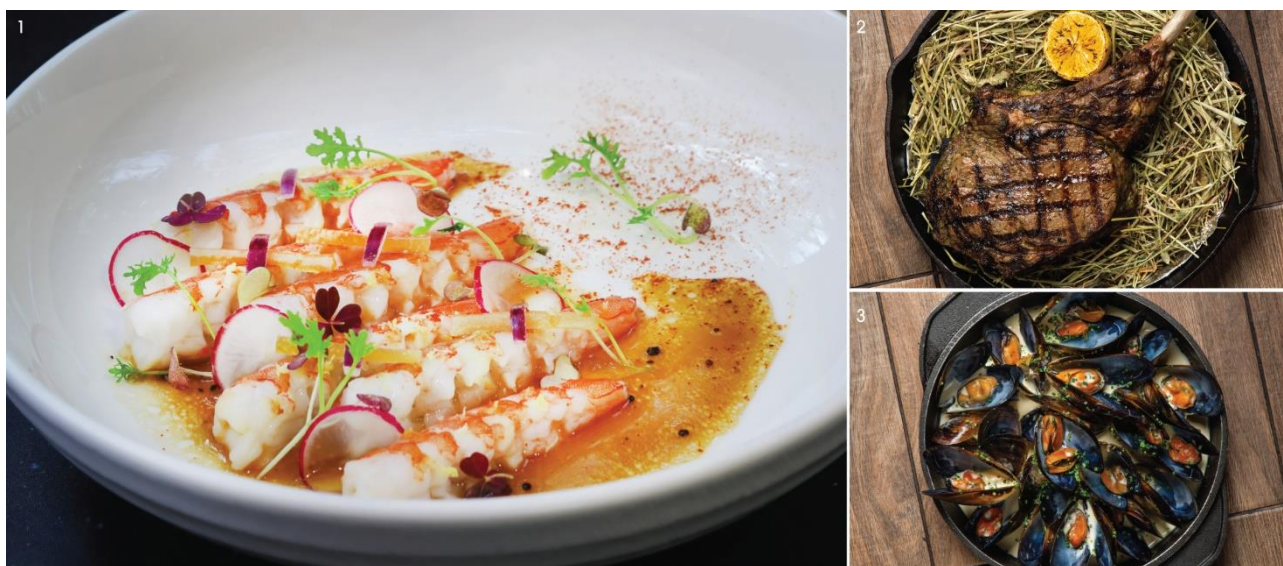


MEDIA RELEASE
For Immediate Release



Elfuego® Launches New Set Lunch Menu
Red Sea Prawn debuts in Singapore at Elfuego®



Clockwise from left (1. Red Sea Prawn Ceviche, Set Lunch Menu; 2. Charcoal-Grilled Australian Angus Tomahawk Steak, A La Carte Menu; 3. Live French Bouchot Mussels, A La Carte Menu)

Singapore, 25 November 2020 – Elfuego®, the first Halal concept by Western cuisine group COLLIN'S®, has recently revamped the Set Lunch Menu, which can be savoured as a two-course menu (S\$18.90++) and a three-course menu (S\$23.90++). Helmed by Head Chef Koh Han Jie - winner of the Fabristeel Rising Chef of the Year (Male) at the World Gourmet Awards 2020 - the menu of European cuisine is creatively thought through to elevate Halal cuisine for both local and international guests.

Highlights of the new menu offerings include the Red Sea Prawn Ceviche with Preserved Lemon and Espellette Pepper. Elfuego® is the first restaurant in Singapore to feature the newly-launched Red Sea prawns from the Kingdom of Saudi Arabia, inviting guests to enjoy a novel dining experience exclusive to Elfuego®. Keeping the dining experience fresh for our guests' palate are two additional new dishes - Australian Angus OP Rib (approximately 500g) served with House Salad, Mustard and Beef Jus, and Raspberry Profiterole with

Pistachio Cream, Raspberry Crisp and Raspberry Sorbet. Additionally, signature favourites such as the Live French Bouchot Mussels or the Charcoal-grilled Australian Angus Tomahawk Steak are recommended for guests to share.

Guests may also choose to add a choice of either a Juice or Soft Drink for just S\$1. Sharing the process of the culinary experience, Head Chef Koh said, “To take charge and put together a menu that is in line with offering an exceptional dining experience for all the diners, is definitely my biggest inspiration. We also work towards supporting local producers and taking measures to plan according to each season’s produce to suit the needs of the Muslim community.”

Menu prices are subject to 10 percent service charge and 7 percent GST.

Dining reservations can be made through the website at <https://elfuego.sg/reservations/>.

Editor’s Note: Set Lunch Menu (annexe)

Address:

Jewel Changi Airport,
78 Airport Boulevard, #02-216
Singapore 819666
Tel: +65 6513 0716

Opening hours:

Daily: 10 a.m. – 11 p.m.
(Last order at the restaurant: 10 p.m.)

For more information, please visit www.elfuego.sg



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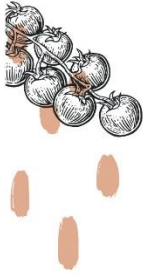
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About Elfuego®

Located in the iconic Jewel Changi Airport, Elfuego® by COLLIN'S® (#02-216) is the first Halal restaurant concept introduced by the award-winning local F&B brand - COLLIN'S®. As part of COLLIN'S® expansion into upmarket outlets and fine-dining options, Elfuego® revolves around an exceptional dining experience, offering culinary standard European cuisine by our award-winning local team of Chefs.

The restaurant aims to redefine the dining experience for both local and international guests, and is a modern Halal European restaurant that caters to both Muslim and non-Muslim customers. With a warm, relaxed ambience that is paired with exceptional food, a dining experience at Elfuego® is an invitation to share the joy of food and life's pleasures in the company of one's friends and loved ones.

Annexe



SET LUNCH

2-COURSE SET LUNCH

Choice of any Main Course + Appetiser or Dessert

\$18.90⁺⁺

3-COURSE SET LUNCH

Choice of any Main Course + Appetiser + Dessert

\$23.90⁺⁺

+\$1 for choice of Soft Drink/ Juice
(Coke/ Sprite/ Orange Juice/ Apple Juice)

Appetiser

Butternut Pumpkin Velouté
Pumpkin Seed, Walnut Oil

~

Elfuego House Salad
Minted Watermelon, Red Quinoa, Pomelo

~

Heirloom Tomato Salad
Plum-marinated Tomato, Feta Cheese

~

Miyagi Oyster
(add \$3)
Yuzu Kosho, Sea Grapes, Puffed Quinoa

~

Hokkaido Scallop Carpaccio (Warm)
(add \$3)
Trout Roe, Burnt Butter Soy, Coriander

~

Red Sea Prawn Ceviche
Preserved Lemon, Espellette Pepper

Add-On Option (for 2 persons and above)

Grilled King Prawn \$12
Kombu Butter, Toasted Hazelnut

~

Grilled Japanese Squid \$15
Yuzu Kosho, Burnt Butter Soy

~

Australian Angus OP Rib (Approx. 500g) \$38
House Salad, Mustard, Beef Jus

Main Course

Roasted Farm Barramundi
Holland Leek, Braised Fennel, Scallion Ginger Broth

~

Baked Ora King Salmon
(add \$4)
Cauliflower, Garden Pea, Citrus Beurre Blanc

~

Grilled Red Snapper
*Crushed Confit Potato, Edamame,
Lemongrass Crustacean Foam*

~

Slow-Cooked Chicken Breast
*Sweet Corn & Barley "Risotto", Garlic Shoot,
Puffed Wild Rice*

~

Glazed Spiced Duck Breast
Roasted Plum, Wilted Spinach, Duck Jus

~

Argentine Angus Ribeye Steak
(add \$6)
Mushroom Ragout, Watercress, Mustard Vinaigrette

Dessert

Guava
Pink Guava Granita, Pink Guava Sorbet

~

Raspberry Profiterole
(add \$2)
Pistachio Cream, Raspberry Crisp, Raspberry Sorbet



All prices are subject to 10% service charge and prevailing government tax.