



**kausmo**

## FACT SHEET

### Concept

#### Thoughtful Cuisine

Derived from the word “Cosmos” – a system of thought, Kausmo promotes thoughtful living by challenging food norms that bring about unnecessary wastage. Brain child of co-founders Lisa Tang, 24, and Kuah Chew Shian, 26, the concept hopes to creatively repurpose aesthetically filtered fruits and vegetables that are overstocked, over-ripened, and oddly-shaped and sized. As well as seafood from small farming communities in the region, secondary cuts of meat which are often overlooked in favour of prime cuts, and forgotten native greens and florals.

Embracing the volatility of the ingredients, dishes will be created using European techniques with Asian influences. Expect to be greeted with a sense of comfort as parts of the menu draw inspiration from the team’s cultural roots. Each meal at Kausmo presents a thoughtful approach for guests to think about how they can all make more conscientious choices in their everyday lives and contribute to a more sustainable ecosystem, in Singapore and beyond.

### Cuisine

European with Asian Influences

### Location

Orchard

### Address

1 Scotts Road #03-07, Shaw Centre, Singapore 228208

### Website/Social Media

[www.kausmo.com](http://www.kausmo.com)

<https://www.facebook.com/kausmo/>

<https://www.instagram.com/kausmosg/>

### Contact

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Email: [kausmo@lesamis.com.sg](mailto:kausmo@lesamis.com.sg)

<b>Seating Capacity</b>	16 pax
<b>Opening Hours</b>	Dinner only First seating: 6.30pm Second seating: 8.30pm Closed on Mondays and alternate Sundays
<b>Dress Code</b>	Casual
<b>Prices</b>	6-course Carte Blanche Menu (\$75++; \$95++ with Kombucha tasting)

Last updated September 2019