

# NamNam Noodle Bar delights diners with revamped menu and new buddy meal



(L-R: Quang style egg noodle with giant tiger prawns and pork rib; Trio of cold cuts bánh mì, with roast beef, beef and chicken pastrami, and braised shiitake mushrooms; and Mekong prawn noodle soup with giant tiger prawns)

SINGAPORE, 2 March 2017 – NamNam Noodle Bar is set to transport diners to the vibrant streets of Vietnam with the launch of its new menu on 16 March 2017, featuring popular Vietnamese classics and innovative creations.

Inspired by the lively streets of Vietnam, famed for its bustling street food scene, NamNam repackages old-world recipes by giving it a modern twist. The menu is carefully curated with a variety of noodles, *bánh mì* baguettes, small plates, and of course, the signature *Ph*, to evoke the nostalgic street ambience in Vietnam.

# <u>The Food</u>

NamNam's wide variety of delicious small plates are the perfect appetisers to start the meal, or sides to share with friends and family. New on the menu are the refreshing *Pomelo salad with prawns, chicken* (\$8.90) and *Green papaya salad with tofu and beef jerky* (\$8.90) – both served with a basket of assorted crackers. The ever popular *Caramelised crispy chicken wings* (\$5.90) return with a new and improved recipe for a more irresistible taste.

Fans of NamNam's noodles will be delighted with the new *Soy braised chicken noodle with pork* (\$9.90) and *Mekong prawn noodle soup with giant tiger prawns* (\$15.90), where the noodles are simmered in an aromatic seafood broth and topped with tender slices of pork for an extra bite. NamNam has also upped the ante with their all-time favourite *Quang style egg noodle* (\$10.90), which now comes with juicy giant tiger prawns.

Famed for its *bánh mì*, French-inspired Vietnamese stuffed baguettes, NamNam has created two new exciting and contemporary flavours – *Home-smoked salmon with tofu and cream cheese* (\$15.90); and *Trio of cold cuts with roast beef, beef and chicken pastrami, and braised shiitake mushrooms* (\$7.50). Both are topped with traditional Vietnamese pickles, chicken pate, and fresh herbs and cilantro. Using a light and fluffy baguette, NamNam's *bánh mì* is perfect at any time of the day, especially when paired with the signature Vietnamese coffee made from premium robusta coffee beans.

Vegetarians rejoice – there are now more offerings for those who prefer meat-free options! The *Ph* vegetarian returns with leafy greens, tofu, tomatoes and mushrooms in a vegetable broth, with brown rice noodles for a more nutritious meal. The *Southern* vegetarian rolls (\$5.90) now also come wrapped in a brown rice paper, while the new *Crispy* vegetarian imperial rolls (\$6.00) ensure that there is always something for everyone.

#### The Dessert

Those with a sweet tooth will be pleased with two new desserts additions – *Trio of crispy netted rolls (jackfruit, sweet potato, cassava) with coconut dipping sauce* (\$6.00), and *Che sweet sticky rice, coconut ice cream, peanuts* (\$6.90), *which* is served in a whole coconut shell.

#### The Beverages

Complete your meal with a new selection of thirst-quenching beverages made with vibrant tropical fruits including the *Honey kumquat sparkling* (\$5.90), *Passion-soursop sparkling* (\$5.90), and *Lemongrass ginger iced tea* (\$5.90). Those looking for a caffeine boost will enjoy these refreshing new creations – *Salted caramel-banana iced coffee* (\$6.90) and *Pandan-red bean iced milk tea* (\$6.90).

# Value-For-Money Set Meals

Ultimate dining deals are available throughout the week. Apart from their breakfast, lunch and tea time set meals, NamNam will also be introducing an affordable *Pho-nomenal Buddy Meal* (\$30.90) and *Pho-filling Banh-Dle Meal* (\$27.90) that will be available from 6pm to 9pm.











## NamNam Go!

By the third quarter of the year, NamNam will launch an express concept, **NamNam Go!**, to cater to today's busy professionals looking for a fuss-free yet delicious Vietnamese fix. The outlet will make its maiden debut at Timbre+, in a re-purposed caravan.

Following the early success in the city, the team remains big believers that constant learning and innovation is essential to always stay ahead. The brand's new express concept will offer a selection of best-selling menu items from the original NamNam Noodle Bar concept, and a couple of creations which will be exclusive to NamNam GO!

## **Regional Expansion**

NamNam Noodle Bar has also been actively extending its regional footprint. Currently, this quick-service concept has 4 outlets in Jakarta, Indonesia. The brand hopes to continue to spread their wings into other parts of Asia, and hopefully one day, an opportunity to open a branch in the bustling neighborhoods of New York and Los Angeles.

For more information, please visit <u>www.namnamnoodlebar.com</u>

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