



NamNam GO!

NamNam Noodle Bar's express concept debuts in Timbre+ this May 2017

SINGAPORE, 25 April 2017 - Following the early success in the city, the team remains big believers that constant learning and innovation is essential to always stay ahead. To cater to today's busy professionals looking for a healthy, fuss-free, yet delicious Vietnamese fix, NamNam Noodle Bar is proud to introduce its express concept – **NamNam GO!**

The team is expanding their reach across Singapore and the first-of-its-kind is debuting on 3 May 2017 at an urban precinct in the west of Singapore, one-north, where over 46,000 creative minds of different expertises meets. Making a presence in a repurposed caravan at Timbre+, the concept will offer two menus (both best-sellers of NamNam Noodle Bar and creations that are new to NamNam GO!) carefully curated to cater to the working professionals' schedule in the day and party-goers in the night.

Menu: The Day Scene



(L-R: Fresh Southern Rolls; Caramelised 5-Spice Pork Belly; Pho Australian Beef Steak Slices; and Quang-Style Egg Noodle)

Fitting the schedule and pockets of the working scenes in the surrounding offices of Timbre+ at one-north, NamNam GO! aims to bring wholesome, quick and affordable meals to the office crowds.

The lunch menu consists of signatures from NamNam Noodle Bar – from small plates like **Fresh Southern Rolls** (\$4.90), to Bahn Mi like **Caramelised 5-Spice Pork Belly** (\$6.90), to Hanoi Pho like **Pho Australian Beef Steak Slices** (\$7.90) and **Pho Chicken** (\$6.90), and noodles such as **Quang-Style Egg Noodle** (\$8.90) served with giant tiger prawn and BBQ pork rib.

Menu: The Night Scene



(L-R: *Crispy Fried Squid with Sriracha Mayonnaise*; *Braised Pork & Egg*;
Hanoi Fried Tilapia Fillet with Galangal, Turmeric, Dill, with Vermicelli; and *Shaking Beef*)

Come night fall, it is time to unwind and dine at a leisure pace with live entertainments at Timbre+! The menu changes with the pace and NamNam GO! introduces Vietnamese street eats with a modern twist.

Great for sharing and a party of friends, small plates in the dinner menu consists of ***Tangy Mango & Guava Salad, Prawns, Pork, Assorted Crackers*** (\$6.90), ***Bahn Bao Buns*** (\$6.90) served with caramelised pork, egg, cucumber and scallion, ***Crispy Fried Squid with Sriracha Mayonnaise*** (\$5.90), and more.

With the twilight, staples are not just about phos and bahn mis anymore – the concept introduces Vietnamese fragrant rice and other noodles. With Vietnam’s traditional combination of caramel flavours and pork, fans of the grains would find the mouth-watering ***Braised Pork & Egg*** (\$9.90) and ***Caramelized Pork Ribs*** (\$9.90) the ideal claypots with their fragrant white rice. Noodles lovers will find great comfort in these two classic dishes – ***Hanoi Fried Tilapia Fillet with Galangal, Turmeric, Dill, with Vermicelli*** (\$8.90) and ***Pork Two Ways with Vermicelli and Mekong Prawn Roll*** (\$8.90).

Shake it off with one other widely popular Vietnamese creation gone modern – ***Shaking Beef, Pepper Hoisin Sauce*** (\$11.80). “Shaken” to sear the meat in the wok, this dish is served with crispy thick cut fries.

The Thirst-Quenchers



(L-R: *Honey-Kumquat Sparkling*; *Passion-Soursop Sparkling*;
Salted Caramel-Banana Iced Coffee; and *Pandan-Red Bean Iced Milk Tea*)

The meal is not complete without beverages to perk your day or keep the party going through the night. Opt for our vibrant fruity spritzers – ***Honey-Kumquat Sparkling*** (\$4.90), ***Passion-Soursop Sparkling*** (\$4.90), and more. Looking for a fun caffeine boost? ***Salted Caramel-Banana Iced Coffee*** (\$5.90) and ***Pandan-Red Bean Iced Milk Tea*** (\$5.90) are the go-to favourites at NamNam Noodle Bar too!

For more information, please visit <http://www.namnamgo.com.sg>

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Opening hours:

Monday to Saturday
Lunch – 11am to 3pm
Dinner – 6pm to 11pm

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