

PRESS RELEASE
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LES AMIS GROUP CELEBRATES PERANAKAN CUISINE WITH INDIGO BLUE KITCHEN

SINGAPORE, 24 MAY 2019 – Peranakan heritage project by Les Amis Group Chairman, Desmond Lim - a personal tribute to his grandmother.

THE CONCEPT

Les Amis Group's expansion through the past 25 years has been guided by a strong passion for food cultures. Today, the group taps into the rich tapestry of Singapore's culinary heritage by opening Indigo Blue Kitchen. A restaurant serving traditional Peranakan cuisine in a modern setting.

"The Peranakan restaurant (Indigo Blue Kitchen) is a heritage project for me as the recipes are my grandmother's and I would like to share them before they are lost forever."

Desmond Lim, Chairman – Les Amis Group

With an emphasis on recreating distinctive Peranakan flavours of old, Indigo Blue Kitchen is about a family's food heritage. The concept is anchored by Les Amis Group Chairman, Desmond Lim's food memories of growing up in a true blue Peranakan household in the 1960s, and is a personal tribute to his grandmother. The restaurant is an open invitation for one and all to rediscover the flavours of a bygone era and is also a platform for the continuation of a family's culinary legacy.

THE SPACE

A welcoming space created for gatherings of friends and family, the interiors of Indigo Blue Kitchen subtly blends Peranakan motifs into its design. A white laser-cut screen at the entrance features traditional batik patterns often seen on Peranakan outfits. The main dining room, in a soothing palette of white and powder blue, is given accents of colour from the upholstery of the chairs with an eclectic mix of Peranakan tiles on the bar counter. Together, it creates a dining room that is modern, elegant, yet distinct with a Peranakan identity. A beautifully soothing space to appreciate the comforting flavours of this heritage Peranakan cuisine.

Indigo Blue Kitchen

1 Scotts Road, Shaw Centre, #03-09/10/11, Singapore 228208
www.indigobluekitchen.com.sg

THE CUISINE

Taking centre stage are comforting Peranakan classics from his childhood years. The dishes at Indigo Blue Kitchen are inspired by recipes from the matriarchs of old but fine-tuned for the modern palette by a passionate team of young local chefs.

Helming the restaurant is 28 year-old chef Chong Jun Xiang, he may not be Peranakan, but benefits from the personal mentorship of Desmond Lim and his cousin, Gloria Teo who plays a menu consultant role.

“Peranakan recipes are very personal as they differ from family to family. The recipes are not written out but passed down by taste and word of mouth, from one generation to the next. The cuisine is extremely labour intensive, intricate and precise. A lot of love goes into every process of preparation and cooking.”

Chong Jun Xiang, Head Chef - Indigo Blue Kitchen



Picture (L – R): Bakwan Kepiting Soup, IB's Nonya Poh Piah, Apom with Three Pengats

Signature items on the menu include **IB's Nonya Poh Piah (\$32 for four rolls)** which differs from most versions found in Peranakan restaurants in Singapore. Here at Indigo Blue Kitchen, freshly made egg skins are used to wrap the flavoursome filling made of turnip, bamboo shoot, pork belly and fried bean curd; braised in a rich prawn, pork and fermented bean paste and garlic sauce. The dish is served with a variety of condiments which include Chinese lettuce, beansprouts, cucumber, coriander, omelette strips, Chinese sausage, and dried sole fish sprinkle amongst others.

Other classics include **Bakwan Kepiting Soup (\$22)** – featuring plump hand-rolled balls of crab, prawn, minced pork and julienne bamboo shoots served in a robust chicken, pork & crustacean broth. With a kilogram of fresh handpicked crab going into making just twenty of these balls. **Satay Babi Lemak (\$16)** – an addicting dish of pork stir-fried in candlenut spice paste and coconut cream; and the **Otak-Otak Jantan (\$16)** containing fish balls and beancurd puffs stuffed with fish paste, simmered in a rich mildly spiced turmeric curry with finely cut turmeric leaves. For a sweet ending, sample the almost-forgotten dessert of **Apom with Three Pengats (\$14 for 6 pieces)** – fluffy rice pancakes served with D24 durian, jackfruit and banana cooked in gula melaka and coconut milk.

Come and dine with us as we recreate the tastes, flavours and memories of a bygone era; a recollection of fond memories of dining at home with the family.

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Indigo Blue Kitchen soft-opens on **24 May 2019** offering a limited set lunch menu (4-course) and set dinner (5-course) menu. Priced at **\$40++** and **\$55++** respectively. Indigo Blue Kitchen's full menu will be available from **07 June 2019** onwards.

- END -

RESTAURANT INFORMATION

Address: 1 Scotts Road, Shaw Centre, #03-09/10/11, Singapore 228208

Tel: +65 6235 3218

Email: indigobluekitchen@lesamis.com.sg

Website: indigobluekitchen.com.sg

Facebook: <https://www.facebook.com/indigobluekitchen>

Instagram: [@indigobluekitchen](https://www.instagram.com/indigobluekitchen)

Opening hours:

Tuesday – Sunday (Closed on Monday)

Lunch: 12pm – 3pm (Last order at 2.00pm)

Dinner: 6.30pm – 10pm (Last order at 9.30pm)

Seating capacity:

Main Restaurant: 66 pax

Private Dining Room 1 & 2: Opens up to sit 12 pax

Total: 78 pax

Signature dishes:

IB's Nonya Poh Piah (\$32 for four rolls)

Bakwan Kepiting Soup (\$22)

Satay Babi Lemak (\$16)

Otah-Otah Jantan (\$16)

Apom with 3 Pengats (\$14 for 6 pieces)

Menu:

[Soft-opening Menu](#)

[Food images](#)

For media enquiries, please contact:

Mr Herman Low

Les Amis Group Senior Executive, Marketing & Communications

E: hermanlow@lesamis.com.sg | T: +65 6887 1303

Ms Michele Chang

Les Amis Group Manager, Marketing & Communications

E: michelechang@lesamis.com.sg | T: +65 6801 0646

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