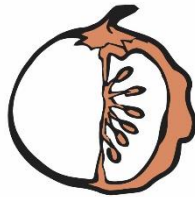


PRESS RELEASE
For immediate release



kausmo

KAUSMO: A HOLISTIC THOUGHTFUL DINING EXPERIENCE WITH A FOCUS ON AESTHETICALLY FILTERED FOODS

SINGAPORE, 11 June 2019 – In partnership with the Les Amis Group, Kausmo is a dining concept that sparks conversations about thoughtful and conscientious ways of living.

THE CONCEPT

The new venture promotes thoughtful living by challenging food norms that bring about unnecessary food wastage. Derived from the word “cosmos” – a system of thought, Kausmo is the brainchild of co-founders Lisa Tang, 24, and Kuah Chew Shian, 26.

Lisa, nominee for the Rising Female Chef award at the World Gourmet Summit 2019 and runner-up for the 2014 Les Amis Awards Culinary Competition, graduated from the Culinary Institute of America. It was her time in Primo, a restaurant on a farm that actively engages in zero-waste practices, that inspired her to start a thoughtful business back home. With Kausmo, Lisa hopes to creatively repurpose aesthetically filtered fruits and vegetables that are overstocked, over-ripened, and oddly-shaped and sized.

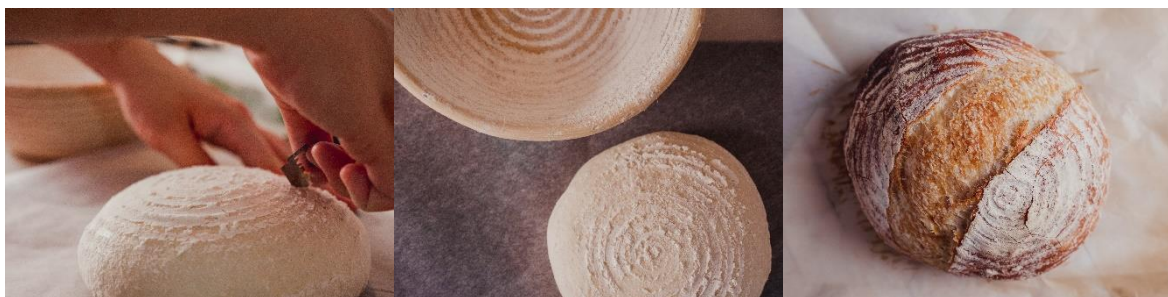


Photo Caption: In the baking of bread, nature is allowed to take its own course

“Retailers are looking for produce that are of uniform shape and size, but nature doesn’t work that way. We want to show that ingredients not ideal for retail can be perfect on our plates. At Kausmo, we celebrate imperfections,” shares Chew Shian, restaurant manager.

Kausmo
1 Scotts Road, Shaw Centre, #03-07, Singapore 228208
<http://www.kausmo.com.sg>

Every dish created at Kausmo incorporates thoughtfully sourced ingredients; seafood from small farming communities in the region, secondary cuts of meat which are often overlooked in favour of prime cuts, as well as forgotten native greens and florals.

THE CUISINE DIRECTION



*Photo Caption (L-R): **Snacks** – Brown Butter Mushroom Pate on Almond Crisp, Citrus Seabass Belly & Peppery Rami Nettle, Smoked Tomato Chutney on Thyme-Manchego Tuile. **Appetiser** – Local Trevally, Daikon, Grilled Cabbage Broth. **Main** – Chipotle-Berry Glazed Wagyu Chuck Tender, Vegetable Jus & Spiced Malabar Spinach*

Combining European techniques with Asian influences, Lisa, who has worked at Pollen, Jaan, and Les Amis, demonstrates how lesser-loved ingredients are no less delicious than their popular counterparts.



Photo Caption: Kausmo brewed Kombuchas

Kausmo will offer a **6-course Carte Blanche menu at \$75++**, with **Kombucha tasting at an additional \$20**. Diners can expect flavourful dishes inspired by stories, as the team behind Kausmo takes supply volatility in their stride.

“We’ve learnt to embrace the volatility of our ingredients, because Mother Nature is just as beautifully unpredictable! Much more operational planning and preservation of produce has to be in place to better utilise our ingredients – a challenge that we willingly welcome. In a city known to be able to source almost anything at any time, perhaps it’s time to slow down; better appreciate and understand our food sources & produce,” comments Lisa.



*Photo Caption (L-R): **Post Main** – Wild Fish Congee, Java Ginseng & Coriander tossed with Preserved Plum Dressing. **Pre-Dessert** – Roselle Granita with Cherry Pit Brandy, Seasonal Fruits & Lemon Balm. **Dessert** – Brown Butter Banana Cake, Homemade Crème Fraiche, Marigold & Mexican Tarragon.*

Expect to be greeted with a sense of comfort too as parts of the menu draws inspiration from the team’s cultural roots, such as Lisa’s Teochew heritage. 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.

BUILDING A CONSCIENTIOUS COMMUNITY

Lisa and Chew Shian, old time friends and course mates from Temasek Polytechnic’s Diploma in Culinary & Catering Management (CCM), both share a passion in promoting conscientious food practices in Singapore. Their friend Robin Thang was roped in thereafter to head the business’ marketing and digital communications. “The stars really aligned for us. The business was coming together in the same period where we shared our concept with the Les Amis Group,” shares Chew Shian.

They might have started as a group of three, but the young trio’s passion quickly garnered the support of various partners. Through the Les Amis Group, their vision for Kausmo turned into reality.

Kausmo is also supported by kitchen equipment partner **Sub-Zero and Wolf South East Asia**, specialist in premium cooking and cooling appliances with a history dating back more than 70 years.

“We’re extremely appreciative of the support shown by Sub-Zero and Wolf. There is so much synergy in working with a brand that embodies values that are similar to ours. Their commitment to support food artisans, as well as their involvement in the use of renewable energy, extensive recycling programmes and the sourcing of environmentally friendly materials is extremely encouraging”, says Chew Shian.

While the space’s countertop, countertop backsplash, island and tables are from **Cosentino**, porcelain tablewares from **Legle Gaia by Legle France** contain a story to each of them. Once “imperfect” pieces, they are now given new life and have their beautiful flaws celebrated.

Diners will also notice little details such as upcycled wood cutlery stands handmade by the Kausmo team, as well as coasters made from upcycling fabrics, created in collaboration with **3EIGHTH**, the local tailoring company which also crafts the Kausmo team's outfits.

The design of the 16-seater restaurant revolves around the concept of a "blank canvas", setting the stage for the transformation of aesthetically imperfect ingredients into delicious dishes. A centre counter and kitchen anchors the open layout, in full view of the communal table. The restaurant has a dedicated retail and feature space that showcases works by local businesses, artists and craftsmen with thoughtfulness as their focus. Every part of the restaurant is designed to become a platform for thoughtful conversations.



Picture Caption (L-R): Apple Butter Sauce, Kausmo Hot Sauce

Kausmo is a restaurant with a mission to communicate the message of sustainability in a holistic manner. Expect events ranging from cooking demonstrations, knowledge-sharing sessions, and hands-on workshops that serve to reach a wider audience. By sharing recipes through its social media channels, followers can pick up little tips to better utilise everyday ingredients. With its gourmet retail arm, the public can also get their hands on a range of seasonal products crafted in-house, that brings out the best in the ingredients. Some examples of what the team has produced so far includes the Kausmo Hot Sauce, Apple Butter Sauce, Mushroom Pates and BBQ Berry Sauces.

Ultimately, Kausmo offers good food with a good cause, creating an authentic and warm space for conversations about thoughtful choices and conscientious living to happen around the dining table.

Kausmo soft opens to the public on 11 June 2019.

- END -

RESTAURANT INFORMATION

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

Tel: +65 8126 8538

Reservations and Enquiries: kausmo@lesamis.com.sg

Administrative Transactions: admin.kausmo@lesamis.com.sg

Website: <http://www.kausmo.com>

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

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

YouTube: http://bit.ly/Watch_Kausmo

Opening hours:

Dinner only

First seating: 6.30pm

Second seating: 8.30pm

Closed on Mondays and alternate Sundays

Seating capacity:

16 pax

Sample Menu Format:

6-course Carte Blanche menu (\$75++; \$95++ with Kombucha tasting)

- Appetiser 1
- Appetiser 2
- Main
- Post-Main
- Pre-dessert
- Dessert

[Food images](#)

[Portraits](#)

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