



Press Release

## RISING SUN BRINGS MOON at THE CENTRAL

*SFBI presents SUN with MOON Japanese Dining & Café at The Central*

Suntory F&B International Group/ SFBI (Asia-Pacific) Pte Ltd, Japan's leading restaurant planning and operating group, is proud to announce the opening of **SUN with MOON JAPANESE DINING & CAFÉ @ The Central** on 5<sup>th</sup> April 2007— its third fine dining establishment after **Japanese Dining SUN at CHIJMES** and **SUN with MOON Japanese Dining & Café at Wheelock Place**.

Like sister restaurant **SUN with MOON at Wheelock Place**, every detail of **SUN with MOON @ The Central** is given the utmost attention to appeal to all the senses— from the fashionable setting and spacious open kitchen, to food presentation and the elaborate tableware handpicked by Mr Toshio Sawai, our Executive Chef, and imported from Japan.

Designed to incorporate the beauty of the riverside, **SUN with MOON @ The Central** give diners a wonderful view of the Singapore River and brings the joys of Japanese dining outdoors. The charming alfresco area perched on rounded terraces turns romantic at night amidst lighted trees and the river breeze. The interior of the restaurant adopts a similar style of elegance like its sister restaurant at Wheelock Place albeit with gold overtones.

Interior Designer Daiki Ozaki of renowned design firm MYU Planning & Operators INC. expresses the traditional meets contemporary theme of the restaurant by adorning the restaurant with artworks of modern calligraphy brush strokes on Japanese paper and hand-crafted pine wood panels that combines new wood with antique wood of over 50 years old. Adding to the feel of grace and harmony, celebrated Lighting Designer Kimiharu Nakamae lends his magic touch to create the ideal ambience for wining and dining with an assortment of uniquely designed lights and lamps.

In addition to some of the **SUN with MOON at Wheelock Place** favourites like traditional sashimi, sushi, Kamameshi hot pot rice and Teppanyaki dishes, **SUN with MOON @ The Central** features some unique items that are created to go with our list of cocktails, mocktails, flavoured beers, fine wines and premium sake.

New dishes include the classic *Caesar Salad*, with a twist. We add Japanese Anchovies and top the greens with a crispy golden dome of Parmesan cheese—a delightful appetizer to start your meal. The delectable dish of *Scallop with Spicy Cream sauce*—fresh scallop smothered in a luscious cream sauce with a hint of spice— and *Grilled Pork Spare-ribs with Honey Sauce*— a winning combination of succulent ribs fragrant with the perfume of honey— are lovely too.

To accompany this new menu our talented team has also come up with an array of cocktails exclusive to **SUN with MOON @ The Central**. These include 5 exciting variations of *Mojito*— Original, Mango, Raspberry, Kiwi and Peach— *Shochu Martini* on the rocks, *Flavoured Beer*, in Casis and Melon, and a refreshing jazzy concoction named *China Blue*.

And of course, there are the desserts that **Café MOON** is well-known for. With new items like *Japanese Rice Cake* dusted with Soya Bean powder and served with red bean paste, *Petite Spicy Tomato Candy* and *Bon Bon Chocolate with Whisky* added to our highly popular dessert selection of Tofu Cheese Cake, Black Sesame Pudding and Green Tea Tiramisu, you are bound to be spoilt for choice.

For those who prefer dessert in liquid form, our new cocktails like *Cookie Monster*, an absolutely divine blend of Oreo cookies and Kahlua, and the deliciously creamy *Banana Monster* are available for your drinking pleasure.

The restaurant has an all-day dining concept. Lunch Menu is served from Noon to 2:30pm, Dinner Menu is served from 6:30pm to 10:30 and our Late Night Menu is served from 10:30 to 11:30pm, restaurant closes at Midnight. The menu of **Café MOON** is available from 2:30pm to 6:30pm.

**SUN with MOON JAPANESE DINING & CAFÉ at The Central** is located at:

6 Eu Tong Sen Street, #01-70/71/72, Singapore 059817.

Tel: 6534 7784. Fax: 6534 7090

### **The SUN with MOON Concept**

The charm of **Japanese Dining SUN** lies in its repertoire of authentic traditional Japanese food not usually found in Singapore and its constant creation of modern Japanese dishes. The menu features a selection of the finest *Sashimi and Sushi, Teppanyaki, Kamameshi (traditional Japanese steamed seasoned rice pot and Aburi (half-broiled) Sushi.*

**Café MOON** is a nouveau Japanese-influenced café that caters to individuals with a soft spot for desserts. The menu at **MOON**, like that of **SUN's**, has its roots in classic Japanese. Inspired by modern Japanese trends, **MOON** offers one-of-a-kind desserts and a variety of infused tea imported directly from Japan, like *Strawberry Vanilla Green Tea, Sakura (Cherry Blossom) Green Tea and Japanese Apple Green Tea*, and fruit-based mocktails. Its special concoction of non-alcoholic vitamin cocktails, like *Kyoho Grape Plus* and *Orange Vitamin Cocktail*, and healthy smoothies are also very well-received.

Putting the two together, **SUN with MOON JAPANESE DINING & CAFÉ** is a totally refreshing Japanese dining experience where the restaurant merges with the café, bringing to the table a menu that is truly unique.