



COOK • BAKE • HOST

FOR IMMEDIATE RELEASE

Indulge your senses at 5 Senses Bistro with Fresh, Simple Comfort Food at ToTT Store

ToTT Store unveils the opening of 5 Senses Bistro at ToTT @ Dunearn this April, a contemporary eatery featuring fresh, simple comfort food fused with Nordic flavours

SINGAPORE, March 2017 – ToTT Store officially announces the launch of 5 Senses Bistro at ToTT @ Dunearn. The modern Bistro is the perfect place for families, students and all who are looking for hearty, wholesome meals at pocket-friendly prices.

Helmed by Chef Andrea Lim, F&B Director and Chef, guests can tuck into comfort food prepared with passion and carefully curated ingredients. Loyal patrons of their first 5 Senses Bistro at Bedok Point Mall will attest to the quality of the food.

Seamlessly melding Asian and European flavours based on Nordic cuisine principles of simplicity and freshness, the 5 Senses Bistro transforms wholesome ingredients into dishes that are designed to encompass a variety of textures and layers of flavour. Every meal is a refreshing culinary adventure that will delight and keep you coming back for more. Signature dishes include Pan-Seared Pink Norwegian Salmon, Semi-House Smoked Chicken Breast, 6 Hours Australian Braised Lamb Shank, Chocolate Lava Cake and more.

Thanks to the Primo Sous Vide Water Bath, patrons can rest assured that signatures from the menu are executed to perfection every time. The water bath offers excellent temperature performance of $\pm 0.2^{\circ}\text{C}$ and temperature range up to 90°C , ensuring quality control over customer favourites such as the 150 Days Grain-Fed Angus Braised Beef Cheek, Carbonara with 62° Poached Egg & Grated Parmesan Cheese and more. The Primo Sous Vide Water Bath is available at ToTT Stores for customers who wish to also provide more intense flavours, and cook with more precision at home.

Diners can take a peek at the very heart of the Bistro – watch the chefs in action through the glass panels and experience the pulsing energy with which they prepare your meals. The Bistro is able to seat up to 150pax and also offers customised menus for private events.

With food that leaves an impression on all your senses, you will want to bring your friends and family along, because if there's one thing that's better than a good meal, it's enjoying it in great company.

The Chef



As F&B Director and Chef of 5 Senses Bistro, Chef Andrea found his culinary calling at the young age of 17. Inspired by his father, also a Chef, Andrea has been exposed to a slew of different cuisines, techniques, and dishes, from young.

In 2011, Chef Andrea enrolled into Institute Paul Bocuse where his skills in French cooking were honed. Upon graduation, he worked and trained in reputable restaurants such as Raffle's Grill, Les Amis, and working alongside with Michelin Stars Chefs for their events. Chef Andrea has also taken part in cooking competitions and won some awards throughout his culinary journey.

In August 2016, Chef Andrea opened his first restaurant, 5 Senses Bistro, at Bedok Point, which serves dishes that are pure, simple and affordable. With his group of passionate teammates, they strive to deliver quality food and service to their valued customers.

With the opening of 5 Senses Bistro at ToTT Store, Chef Andrea hopes to be one step closer towards his vision of an inclusive social culture where fine dining is made accessible to all.



FACT SHEET

Bistro Name	5 Senses Bistro
Address	896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472
Contact	6219 7077
Website	www.5sensesbistro.com
Social Media	Facebook: 5sensessg Instagram: 5senses_sg
Cuisine	Asian and European based on Nordic cuisine principles
Pricing	<ul style="list-style-type: none"> • Mains range from \$8.90 to \$24.90 • Drinks & Desserts range from \$3.50 to \$10.90 • Salads & Sides range from \$4.90 to \$15.90
Specialty	<ul style="list-style-type: none"> • Pan-seared Pink Norwegian Salmon • Semi-House Smoked Chicken Breast • 150 Days Grain-Fed Angus Braised Beef Cheek • Carbonara • Furikake Fries • Chocolate Lava Cake
Bistro Sq. Footage	1500 sqft
Seating Capacity	150
Operating Hours	Mon - Thu: 11.00am - 7.30pm Fri : 11.00am – 8.30pm Sat, Sun & PH: 10.00am – 8.30pm
Credit Cards	All major Credit Cards (AMEX, VISA, MASTER, JCB)

For more information, please contact:

Melissa Louise Chew Sarah Foo
Manager, Marketing Assistant Manager, Marketing

Tel: 62197077 Ext 203 Tel: 62197077 Ext 225

pr@tottstore.com

About Tools of The Trade (ToTT)

ToTT Store is the largest kitchenware and tableware retail store in Asia. A one-stop culinary haven for anyone who cooks, bakes or hosts, the 36,000sqft ToTT @ Dunearn flagship comprises of a Bistro, a children’s play area, state-of-the-art demo and hands-on cooking studios, and a retail sector that carries exclusive cooking, baking and hosting-related merchandise.

Centrally located at Suntec, ToTT Store’s 4,800sqft second store, houses a kitchenware retail space with a curated selection of quality brands such as Jamie Oliver, Cuisinart and Magisso. Like the flagship, ToTT @ Suntec also offers cooking and baking classes at its open concept cooking studio which has hosted many birthday parties and culinary teambuilding events.

Providing a seamless shopping experience, shoppers can visit its online store at www.ToTTStore.com with over 2,000 products catalogued, exclusive deals and delivery for ease of shopping.

	ToTT @ Dunearn	ToTT @ Suntec
Address	896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472 T: (65) 6219 7077	Suntec City, 3 Temasek Boulevard, #02-427 Singapore 038983 T: (65) 6238 1578
Store Operating Hours:	Mon - Thu: 11.00am - 8.00pm ; Fri: 11.00am - 9.00pm ; Sat, Sun & PH: 10:00am - 9:00pm	11:00am – 9:30am daily
5 Senses Bistro Operating Hours:	Mon - Thu: 11.00am - 7.30pm Fri : 11.00am – 8.30pm Sat, Sun & PH: 10.00am – 8.30pm	NA

Website: www.ToTTstore.com

FB: www.facebook.com/ToTTStore