

COCOTTE

COMMUNAL - RESTAURANT - BAR

For immediate release

RUSTIC FRENCH RESTAURANT COCOTTE OPENS IN WANDERLUST, LITTLE INDIA

***cocotte –noun, plural–cottes/** [Eng: koh–kot Fra: kaw–kawt]
– a round or oval casserole, usually of earthenware or fireproof porcelain, used especially for cooking an individual portion of meat, fowl, or game.

With the opening of Cocotte, a traditional French restaurant in Wanderlust Hotel, visitors to Little India can now enjoy an added regional European flair in the old ethnic enclave.

Fronting the restaurant is head chef Anthony Yeoh, who once ran a personal chef business. Now, together with fellow At–Sunrice Culinary Academy ex–classmate – sous chef Alysia Chan, they will be introducing a casual take on French cuisine, with hearty dishes straight from a French countryside kitchen. Just as how families commune over meals, at Cocotte it promotes the same interaction between diners with dishes coming in sharing portions.

Cocotte’s cuisine takes inspiration from the concept of casual dining that chefs Anthony and Alysia personally experienced when travelling through the countryside of France. Taking what they tasted back to the restaurant, Cocotte’s menu will have simple, hearty French cuisine that focuses on freshness, flavour and technique.

Menu recommendations include the *Fried Tripe*, Slow cooked in court bouillon till tender, then coated in paprika, breaded & deep fried and the *Escargot Gougeres* – Soft, tender snails tucked into little cheese puff burgers with a sliver of parsley cream provide a melody of textures.

For your main course, the *Roast Pork Collar* in Dijon Mustard is a signature dish. Pre–braised in stock and white port reduction before roasting, the dish’s intense flavour is enriched with cream and Dijon mustard. The *Poulet Roti* is also a Cocotte specialty – Whole hormone free chicken, marinated for



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2 days and roasted with fresh herb butter, served with gravy, roast baby potatoes and spring vegetables.

A mentionable highlight is the *Torte du Jour* or Tart of the Day, served as a main for a quick and fuss free lunch. Using only the freshest ingredients available, customers will be treated to varying tart flavours – from leeks and scallops to creamy mushrooms.

End on a sweet note with desserts such as the Basque Cake, traditional cake from the Basque region, with a variety of fillings.

Cocotte is located at the lobby of Wanderlust Hotel – the newest project from hip hotelier Loh Lik Peng. The restaurant's décor designed by Chris Lee of Asylum, appears rustic with its restored timber flooring and old wine crates. Taking bits of design cue from the lobby's industrial theme as well, a stunning Moooi Dear Ingo lamp as a visual centrepiece hangs over a communal table for eight.

Situated within Cocotte is also a bar that comfortably seats up to twenty patrons. This watering hole packs a punch with its wine list of 50 labels – a well-balanced mix of quality old and new world vintages. Or if cocktails are more on the cards, do swing by the bar for a glass before dinner. One of the few restaurants in Singapore to have the La Pavoni coffee machine, Cocotte is where connoisseurs go to grab a mean cuppa. Using a traditional piston-driven system to brew the finest espresso, here, you can sip some of the best tasting lattes and cappuccinos in town.

For media enquiries, please contact:

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FACT SHEET

Opening	July 30, 2010
Address	No. 2 Dickson Road Singapore 209494
Reservations	+65 6298 1188
Website	www.restaurantcocotte.com
Opening Hours	Lunch Monday to Saturday 12.00nn to 2.30pm (last order 2.00pm) Sunday 12.00nn to 3.00pm (last order 2.30pm) Dinner Monday to Thursday 6.30pm to 10.30pm (last order 10.00pm) Friday to Saturday 6.30pm to 11.00pm (last order 10.30pm) Sunday close
	Bar Monday to Thursday 12.00nn to 11.00pm Friday to Saturday 12.00nn to 12.00mn Sunday 12.00nn to 3.00pm
Culinary Team	Head Chef Anthony Yeoh Sous Chef Alysia Chan
Restaurant Manager	Joey Yap
Concept	COCOTTE's cuisine takes inspiration from the concept of sharing and communal dining that is a perfect marriage to the recipes and experience that is the French countryside. The menu is about simple, hearty French cuisine that focuses on good ingredients, flavour and technique.
Food Prices	From \$14- for starters From \$23- for mains From \$7- for desserts Prices exclude service charge and prevailing government taxes



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FACT SHEET continue...

Beverage Prices	From \$12- for housepour wines, spirits From \$10- for bottled beers From \$14- for cocktails, mixes Prices exclude service charge and prevailing government taxes
Capacity	55 diners
Average Bill Per Guest	Lunch: \$30-\$40 Dinner: \$60-\$80
Private Events	Cocktail: 80 guests Lunch/Dinner: 55 guests
Area	99 square meter
Dress Code	Casual
Modes of Payment	Cash and all major credit cards
Parking	Public and Complimentary Valet (Monday to Saturday, 6.30pm - 11.00pm & Sunday, 12.00pm-3.00pm)
Designer	Chris Lee, Asylum
Branding	Yah-Leng Yu, Foreign Policy Design Group

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