



## PRESS RELEASE

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### OXLEY HOLDINGS LAUNCHES DINE AT STEVENS

- *Singapore Newest Dining Destination with 11 outlets, 11 Cuisines at 1 Great Dining Location*
  - *Dining Destination Turns 1 with the Launch of "Dine At Stevens"*

**27 September 2018, Singapore** – Oxley Holdings Limited, today announces the launch of Singapore's latest dining destination, Dine At Stevens, at the forefront of the latest F&B trends in Singapore.

Housed under the development built by Oxley, which boasts a unique hospitality with an integrated dining destination concept, Dine At Stevens was created to cater to the vicinity which currently has no similar offering for residents and tourists in the area. The development is home to Novotel Singapore on Stevens and Mercure Singapore on Stevens as well as 11 dining outlets on its premise.

With a blend of menus, dining concepts and price points, Dine At Stevens is poised as the dining destination of choice for those nearby, who may enjoy its 11 different cuisines every day, and for celebrations. Many of the dining options are housed in individual "pods" that were designed to resemble lily pads from the aerial view, as part of the award-winning rainforest theme of the overall development, while the rest of dining options are housed within the hotels.

Dine At Stevens delivers an impressive range of cuisines from casual dining, Southeast Asian flavours to authentic country signatures and dynamic avant-garde Chinese fusion. The dining outlets are Blue Lotus Chinese Grill House, Curry Gardenn, Food Exchange, Fudebar, In Piazza (Italian), L'Apéritif, Long Beach, PappaRich, Pool Bar, The Gyu Bar and Winestone.

Opened in the last quarter of 2017, the owners and tenants recently embarked on a brand development campaign to create this new persona for the place. "The concept "Dine At Stevens" was chosen as it personifies the closeness we feel with the residents in the vicinity. We wanted a place they could be comfortable coming back to every day; a place they could call their own. The idea of neighbourliness was brought up in the brand development exercise, and



we thought that it would be fitting that the area be like the home of a neighbour on Stevens Road, where one can pop in any time for a drink or meal - so when you visit, you are actually visiting your neighbour Steven, and he welcomes you to dine at his home,” says Eddie Lim, Executive Director, Oxley Holdings. “This is a concept that is close to our hearts in Oxley, and what we want to achieve with each of our developments.”

“Where do residents in Stevens Road go to dine? Before Dine At Stevens they had to travel to Newton Circus for hawker fare, Holland Village, Dempsey or Orchard Road for mid to high-end dining. Dine At Stevens now presents them a nearby destination which is away from the crowd, with vibrant and varied food choices for all budgets,” adds Eugene Lim, Sales and Marketing Director, Oxley Holdings.

Dine At Stevens will be celebrating their first anniversary in November with a slew of programmes to introduce the concept and food options to diners. A list of the 11 dining outlets may be found in Annex A.

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### **About Dine At Stevens**

Dine At Stevens is an ideal dining destination with 11 outlets, 11 cuisines at 1 great dining location. Away from the frenzy of Orchard Road, one can enjoy different cuisines in tranquillity. Housed with the award-winning creative architecture of the Novotel Singapore on Stevens and Mercure Singapore on Stevens buildings and set among the monsoon elements of Singapore’s natural climate, Dine At Stevens is a unique destination within impressive design surroundings. Dine At Stevens is a food haven for anyone who loves the good life and enjoys sumptuous food at good value with family and friends. For more information, visit [www.dineatstevens.com](http://www.dineatstevens.com).

### **About Oxley Holdings Limited**

Oxley Holdings Limited is a home-grown property developer with a diversified portfolio including property development, property investment and project management. Oxley is listed on the Main Board of the SGX-ST and has a market capitalisation of approximately S\$1.7 billion. The Group currently has a business presence across 12 geographical markets including Singapore, the United Kingdom (the “UK”), Ireland, Cyprus, Australia, Cambodia, Malaysia, Indonesia, China, Japan and Myanmar. Since Oxley’s incorporation in March 2010, the Group has launched a portfolio of 38 projects, and completed 28 projects. It is currently developing a waterfront township development in London, UK, two mixed-use developments in Phnom Penh, Cambodia, and the largest mixed-use development in the business district of



Dublin, Ireland. Oxley's developments are typically located in choice areas that are easily accessible. Most of its projects incorporate retail elements, and lifestyle features and facilities. Oxley also holds 20% stake in The Galliard Group, a leading integrated property group in the UK, and 40% stake in Pindan Group Pty Ltd, an integrated property group based in Western Australia. For more information, visit [www.oxley.com.sg](http://www.oxley.com.sg).

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**Issued for and on behalf of Dine At Stevens by Affluence PR Pte Ltd.**

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**Annex A**



**Blue Lotus Chinese Grill House**

The Blue Lotus Chinese Grill House serves dynamic avant-garde Chinese cuisine with remixed presentations of classic comfort foods such as Hot Stone Pork Lard Truffle Flavoured Fried Rice; Hickory Smoked Honey-Glazed Kurobuta Pork Belly; and Claypot Mapo Tofu Rice, Onsen Egg and the much-talked about Chilli Pomelo sauce. Relish traditional Chinese and local favourites that are given innovative and modern culinary twists. A first-ever for a Chinese restaurant with a fully open kitchen combining both a Western and Chinese kitchen layout.

Blue Lotus Chinese Grill House offers 66 seats over 158sqm.



**Curry Gardenn**

Curry Gardenn serves authentic and tasty delicacies from the Indian subcontinent. Using healthy ingredients and served with excellent service at reasonable prices, dining here is a steal! Crispy naan, Aloo Gobi, Masala Chicken and aromatic tasty Briyani are packed with spices and flavour. The executive set lunch meal promotion makes ordering from the extensive menu a breeze.

Curry Gardenn offers 70 seats over 150 sqm.



**Food Exchange**

Located on the second floor of Novotel Singapore on Stevens, this stylish contemporary space with a lush leafy backdrop and natural sunlight coming through its ceiling-to-floor glass windows, spells cheerful and heart-warming. The name Food Exchange arises from the idea of a local and global culinary exchange in a "market place" setting, where chefs prepare food in live cooking stations, right in front of guests. From Western to Asian dishes, cold cuts to seafood and desserts, there is something for everyone at Food Exchange.

Food Exchange offers 150 seats over 435 sqm.





**FUDEBAR**  
CAFE

**Fudebar**

Fudebar is a laid-back contemporary gourmet café for barista coffee, artisan teas, sandwiches, salads and pizzas, and a range of freshly baked breads, cakes and pastries. Casual and perfect for that discussion, or a rest in between your next destination, Fudebar's welcoming setting and warm service will impress you. Relax and chill. Take a seat, or takeaway, it's your say!

Fudebar offers 50 seats over 56 sqm.




**IN PIAZZA**  
A Touch of Italy

**In Piazza (Italian)**

With more than 35 years of combined culinary experiences cooking Italian dishes, Chef Dario, Carlos, and Alessio serve delicious artisanal Italian pizzas, fresh hand-made pasta and delicious antipasti, contorni and secondi classics from Genova, Sicily, Rome and Vicenza. Managed by four Italians, enter an ambience that is distinctly Italy when you step in, inhale the aromas of fresh Italian cooking and engage in an insightful conversation with our Italian chefs to know more about the Italy they know and love!

In Piazza Italian Restaurant & Pizzeria offers 45 indoor seats and 22 outdoor seats over 176 sqm.




• L'APÉRITIF •

**L'Apéritif**

Stylish and classy, a place for a relaxed afternoon with tea and cake or an informal get-together or a spontaneous evening with colleagues or friends. Over craft beer, signature cocktails and premium wines with delicious French, Spanish and Asian-style tapas, antipasti and premium cold cuts, L'Apéritif Tapas Bar is bound to delight and keep you coming back for more!

L'Apéritif offers 80 seats over 70 sqm.



**LONG BEACH**  
CREATOR OF THE ORIGINAL AND THE  
BEST BLACK PEPPER CRAB OF SINGAPORE  
A PREMIUM SEAFOOD RESTAURANT

**Long Beach**

Creator of the Original and Best Black Pepper Crab in Singapore, this premium seafood restaurant is a household name to many seafood lovers. Be delighted with exotic delicacies of the sea like Live Alaskan King Crab, Live Southern Australian Lobster, and Live Geoduck, coupled with excellent service, contemporary décor and warm ambience each time you visit.

Long Beach offers up to 250 seats with private rooms available.



**PappaRich**

PappaRich started from a desire to bring well-known and beloved street food into a more inviting and comforting atmosphere. With a simple dream of celebrating local culture and heritage, PappaRich's offerings are a celebration of Malay, Chinese, and Indian dishes. At Stevens Road, PappaRich features authentic Hainan Bread and KL-style Hokkien Mee; both recipes boasting of at least 50 years of history. The White Coffee sweetened with Stevia, an all-natural sweetener from plant resources is also not to be missed. Since its founding, PappaRich now has a global presence of over 130 outlets in 12 countries worldwide.

PappaRich offers 60 seats over 121 sqm.



**THE GYU BAR**

**The Gyu Bar**

A specialist in yakiniku (Japanese BBQ) and sake, The Gyu Bar's sleek Japanese styling transports you to the heart of modern Japan. Choose from a wide selection of meats, with a focus on different well-marbled cuts of Kumamoto wa-oh beef, grill them to perfection at your table or enjoy an omakase experience at the counter where the chef will showcase the best of daily ingredients. For a casual fast bite, one can also opt for delectable rice bowls or other smaller dishes to accompany their tipples. Japanese cuisine at its most memorable, The Gyu Bar never disappoints.

The Gyu Bar offers 34 seats over 121 sqm.



**Pool Bar**

Exclusively dedicated to swimmers or those who love a drink by the pool, Pool Bar is a 35-metre lap pool designed so you can count off your laps undisturbed under the longest green wall above you. This idyllic infinity pool at Novotel Singapore on Stevens and Mercure Singapore on Stevens is the perfect spot to cool off and unwind. Pull up a lounge and savour a delectable signature cocktail and delicious Southeast Asian cuisine.

Pool Bar offers 40 lounge seats over 65 sqm.



**WINESTONE<sup>®</sup>**

**Winestone**

A modern European restaurant, late-night bar and wine retail store, Winestone serves affordable wines and authentic European cuisine. Dishes served take on their inspiration from the coast of the Mediterranean sea; the delicious tastes of France, the hearty homely meals of Italy and the gastronomic wonders of Spain. The name of the restaurant reflects the idea of the outlet, a new distinguishing concept with two elements: the wine selection created out of the experience and the knowledge of its wine ambassadors and signature meals served on stone boards.

Winestone offers 150 seats over 319 sqm.

