

Press Release Sample

Singapore, March 2015 – Portico, Singapore’s premier all day dining café, restaurant and bar, is styled as a dining establishment with more than a touch of home. Housed within a venue that consists of a homely dining room, bar and lounge, as well as a verdant garden, replete with edible herbs, guests can relax in a friendly, welcoming atmosphere.

Portico offers a predominantly western inspired, yet eclectic menu, with the ethos on providing hearty food, prepared using fresh seasonal ingredients. Where possible these ingredients are of local origin, and in many cases, can be considered to be farm to table.

Since taking over from Leandros Stagogiannis as Head Chef, Nixon Low has stepped admirably up to the challenge of bringing his own influences to the Portico menu. His focus is upon reinventing classic homely dishes such as fish & chips and beef bourguignon, with a more upscale taste and presentation. Renowned for his friendly demeanor, it is not uncommon to find him playing host in the dining room, delighting guests with his evident passion for the food he prepares.

Nixon Low, the owners, and the rest of the team at Portico, work towards a simple ethic. They prepare and serve food that they would enjoy serving guests in their own home. This is never more evident than in the simple way that dishes are presented. Simple presentation does not mean simple tastes though. Flavors are often potent, and delivered with an eccentric flair.

The Portico menu has been imagineered on the basis of preparing a range of delicious eating options for guests, no matter the time of day. A menu replete with a full selection of foods, from hearty snacks, healthy soups and salads, and filling sandwiches, through to generous main courses, followed by tempting desserts. All of these options are served in the Portico’s simple, homely style.

Hearty and Healthy Food Well Received

The food prepared and served at Portico has been critically acclaimed by many reviewers, selected highlights of well received dishes include:

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Milo Dinosaur – a dish that has been created by Head Chef Nixon Low. Noted for its abundance of chocolate flavor, found within a cup of Milo panna cotta. A desert that was recently praised during Singapore’s Restaurant Week.

Confit of Chicken (\$24) – a slightly alternative take on a traditional confit. On the outside, the skin is perfectly browned as it should be, yet on the inside, things are subtly different. An experience more like eating a roast, than a fork soft, salty confit is encountered, and received with enthusiasm by reviewers.

Deconstructed Black Forest (\$13) – another creation from Head Chef Nixon Low. Combining dark chocolate mousse, caramel ice cream, cherry coulis and hazelnut soil, in to a tart yet sweet rendition of the traditional Black Forest Gateau.

Salad of Vine Ripened Tomatoes (\$14) – complimented by a honey melon dressing, this is a healthy yet flavorsome salad of chunks of honey melon, prosciutto slices and organic quinoa.

Simple Food with Complex Combinations

Diners who prefer to trust the culinary expertise of the Portico team to select complementary yet contrasting dishes, may enjoy trying the popular set lunch menu.

A combination of starters, main courses and deserts that have been selected to perform well together. Including simple savory starters such as purple minestrone, toasted garlic and parsley ciabatta tuile, a unique twist on a hearty favorite. Filling main courses such as roasted pork belly, lightly caramelised onion puree, roasted baby leek, apple sage quinoa. As well as exotic, tempting desert flavors such as baked green tea cheese cake, Oreo cookie crumbs, passion fruit sauce.

Delicious Food at Any Time of Day

Guests who visit Portico can be assured of a fine selection of wholesome food, no matter what time of day, or how large their appetite.

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Sandwiches are available from the lunch time a la carte menu, and offer diners tasty, yet less filling options such as the Portico Club. A toasted twist on the classic club sandwich.

In the evening, a range of snacks are available from the a la carte menu. Again, for guests with a less than full appetite. Options range from simple favorites such as French fries, through to more challenging flavors such as fish and cheddar cheese croquettes.

About the Owners

Portico is owned by Alicia Lin, former PR and events consultant and Sean Lai, former hedge fund manager. Alicia and Sean are seasoned hands at the restaurant business, and own and manage Cicely Kitchen and Le Patio respectively. They decided to embark on this collaboration with Portico, as both saw the potential in transforming this charming little location.