



FOR IMMEDIATE RELEASE

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BICE Opens Its Doors At The Cannery

15 DECEMBER 2006—BICE, the name known for showing Italian *cucina* to the world, has arrived in Singapore. BICE Bistro the casual trattoria under the BICE collection of restaurants, is set to bring authentic and beautifully-rendered Italian fare to The Cannery.

Unlike the white-table cloth formality of the BICE fine-dining outlets, BICE Bistro offers a menu of hearty Italian classics made with panache. It's Tuscany by way of Milan. The lofty 5,000 sq ft restaurant is all wood and glass, with roomy banquettes like a classic Italian diner. Says Executive Director of Lifebrandz Ltd, Clement Lee, "We wanted to bring back good classic Italian food without too much dramatic fanfare. BICE has a reputation for giving you consistently great dining experience. You'll never be disappointed with the standard of the food as BICE Bistro promises excellent dishes that will appeal to you at anytime of the day."

The kitchen, headed by Italian chef Samuele Alvisi, whips up soulful Mediterranean cuisine with a fresh and urbane touch. From rustic stews (like *cacciucco*) to classic crowd pleasers like *osso bucco*, to their *pizza si frutti di mare* with the coastal flavours, BICE Bistro will keep the crowds coming with its consistently stellar fare. Expect friendly desserts like panna cotta in lavender caramel sauce and frozen mandarin parfait with almond biscuit. It's a menu for when you want skillfully turned-out Italian fare or when you simply want a slice of great pizza for lunch.

Chef Samuele says that all their sauces and pastas are made from the finest ingredients flown in from Italy. "And all desserts are lovingly homemade. We make sure everything is truly Italian and truly *al dente!*"

BICE Details

Address : Block 3C River Valley Road
#01-02, The Cannery, Clarke Quay
Singapore 179022

Enquiries/Reservations : (65)6887-3733

Website : www.bice.com.sg

Opening hours : Lunch: 12noon to 2.30pm
Snacks: 2.30pm to 5.30pm
Dinner: 5.30pm to 10.30pm

Capacity : 150

Size : 5,000 sq ft

Highlights : Rich mahogany interior; hard wood
Floors with white marble strips; elegant
Tuscan feel.

Chef's bio

Chef Samuele Alvisi has had an international career cooking in Milan, London, Miami, Dubai and Luxembourg. Having spent 9 years in top restaurants and luxe hotels, Samuele is an expert in creating authentic Italian menus and recipes. Since 2004, he has spent time in BICE Dubai and BICE Luxembourg. He will now head the kitchen at BICE Singapore.

About The Cannery

The Cannery aims to be the ultimate entertainment, nightlife and food & beverage concept destination – the coolest party central of Asia. With 8 international brands and 18 unique concepts that include; the iconic dance club from UK – **Ministry of Sound**, chill-out **Kandi Bar**, glamorous **FashionBar**, Italian bistro **BICE**, sophisticated restaurant-bar **Barfly** and the highlight, a gallery/restaurant/bar/club for all your addictions, **The Clinic** and its molecular gastronomy restaurant **Aurum**, guests will be spoilt for choice. From pre-dinner to dinner to supper, it is one big fabulous playground to be explored and enjoyed.

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