

For Immediate Release



1-ROCHESTER GROUP LAUNCHES 1-CARAMEL AT ROCHESTER PARK WITH NEW SWEETS AND DAILY BRUNCH MENU

Singapore, 15 JUNE 2011 –1-Caramel at Rochester Park, the patisserie, café and dessert boutique by the1-Rochester Group, is set to change the way desserts are served, eaten and ultimately enjoyed.



Situated in the verdant surroundings of Rochester Park, 1-Caramel at Rochester Park seats up to 16 diners, who enter the restaurant via the pastry kitchen into the balcony where they can dine and see the chefs in action, preparing each and every dessert with care and precision.

In fact, Rochester Park will soon get a new lease of life with the opening of the 100,000 sq feet Rochester Mall and business hotel Rochester Park Avenue Suites. To cater to this new catchment area and customers, the new menu will feature à la carte desserts, signature soufflés, signature mini cakes and dessert assiette of platters for sharing. What they all have in common are flavours that range from refreshing to intense, in which every creation is exquisite in flavours, unpretentious and presented in exciting ways.

For example, the widely-popular crème brulee is now infused with earl grey tea leaves, housed in traditional French baked custard, and accompanied with cheese straws lightly dusted with tea and icing powder. The Mille Feuille Symphony is a violet-scented meringue accompanied with lavender-baked shredded pastry, drizzled with Manjari chocolate and tangy lime cream.



To encourage the sharing of desserts, the new menu has also introduced the **1-Caramel Gems**, which are a daily selection of handcrafted petite four served on the house with every order of speciality coffee or tea. The **1-Caramel Assiette** is petite-sized desserts of three to five items served on platters perfect for sharing, whereas the Soufflé

selection features all five signature flavours, such as the Miso Soufflé with Yuzu Ice Cream and the Passion Fruit Soufflé with Banana Passion Sorbet.



Signature 1-Caramel items but now served as mini cakes include the Strawberry Shortcake, the award-winning Mango Mascarpone and 160 Degrees, can all be found in the new menu.

“You can never have too many desserts,” says Mimi Wahadi, head pastry chef of 1-Caramel. “The beauty of bite-size servings is that it allows you to share or sample as many of the varieties as you can without the guilt of ordering an entire slice of cake, and leaving it unfinished because you are almost full.” Wahadi also explains that the quality and variety of desserts in Singapore have grown to match international standards and customers are now more exposed to new flavours and asking for them.

“Serving them in smaller portions simply allows for more varied tastings,” Wahadi adds.

Another new trend the Group has spotted is the increasing demand for brunches but served outside of hotels. Wahadi explains, “We’ve had so many requests from diners asking if we serve good, hearty brunches because they prefer the cosiness of a standalone restaurant.” To cater to this demand, 1-Caramel at Rochester Park has launched its first-ever brunch menu available every day, seven days of the week.



The Croque Monsieur (Ham, tomatoes and creamy béchamel sauce on toasted brioche), Creamy Scrambled Egg with German Sausage and the Traditional Eggs



Benedict are just some of the brunch items that have become perfect companions to a hot cuppa and lazy afternoons at Rochester Park. 1-Caramel at Rochester Park will still continue baking signature whole cakes for weddings and special occasions and taking orders online.

Meanwhile 1-Caramel at OUB Centre will focus on cupcakes inspired by some of 1-Caramel's most-loved and signature creations, 16 in all, and they include the likes of Hazelnut Orange, Strawberry Shortcake, and Mango Mascarpone. The newly flavoured macaroons created are the Earl Grey Salted Caramel, White Truffle, Vanilla Bourbon, Miraculous Mandarin, just to name a few. Located in the heart of the CBD, 1-Caramel at OUB Centre caters to the business crowd and its offerings of cupcakes, macaroons and hot cuppas are perfect for quick bites and takeaways.

1-Caramel at Rochester Park is now opened from 11:30am to 2:30pm and 6pm to 10.30pm from Monday to Friday, and 10am to 3pm and 6pm to 10:30pm on weekends.

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For the complete list of latest additions to the menu, please refer to Annex 1.

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ABOUT 1-CARAMEL AT ROCHESTER PARK

1-Caramel at Rochester Park is a patisserie, café and atelier by the One Rochester Group. Located at No.1 Rochester Park, 1-Caramel at Rochester Park invites you to enter a delightful world of sensational sweets and gourmet beverages for the ultimate journey in pure sensory bliss.

ANNEX 1

1-CARAMEL AT ROCHESTER PARK MENU

BRUNCH EVERYDAY

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| Toast with imported jams and honey Choice of brioche, baguette or whole grain country loaf | \$8 |
| 1-Caramel crunchy French toast served with berry compote | \$10 |
| 'BLT' Wrap Warm bacon, avocado and tomato wrap | \$12 |
| Croque Monsieur Ham, tomatoes and creamy béchamel sauce on toasted brioche Add a fried egg for Croque Madam | \$12 \$14 |
| Home-made crunchy granola with Greek-style yoghurt and berries | \$10 |
| Creamy scrambled egg with German-style sausage served with roasted tomato, bay spinach and toasted country bread | \$14 |
| Twice-baked gruyere soufflé served with a side of herb leaf salad | \$14 |
| Pancakes with caramelised banana, maple syrup and mascarpone cream | \$12 |
| Traditional Eggs Benedict Poached eggs on toasted English muffin with hollandaise sauce With ham With smoked salmon Florentine | \$12 \$14 \$12 |
| Caesar salad with baby romaine lettuce, avocado, croutons, bacon, parmesan cheese and a poached egg With chicken breast | \$14 \$16 |
| Bacon 'n' egg pizza with home-made tomato sauce | \$16 |
| Wild mushroom soup served with eggy toast | \$10 |

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| The 1-Caramel Cheeseburger | \$16 |
| Ground Angus beef with melted Fontina cheese on a toasted bun with lettuce and tomato | |
| With fried egg | Add \$2 |
| With bacon | Add \$4 |
| With spinach and mushroom | Add \$4 |
| With onion rings | Add \$4 |

BRUNCH PLATTERS

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| The Big Breakfast Platter | \$20 |
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Your choice of poached, fried or scrambled egg with German sausage, bacon, roast tomato, baked beans, spinach and toasted country bread

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| The Picnic Platter | \$20 |
| French brie, tomato, asparagus, prosciutto, olives, radishes, smoked salmon and crusty baguette | |

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| The Posh Platter | \$22 |
| Smoked salmon tart with crème fraiche and ocean trout caviar, asparagus wrapped in basil and prosciutto, truffled brie and cherry tomatoes on toasted brioche | |

A LA CARTE DESSERTS All \$14

Earl Grey Crème Brulee *
with tea-scented grissini straw infusion of earl grey tea leaves in a traditional French baked custard dessert serve with grissini cheese straws dusted with tea and icing powder

Citrus with Duo Herbs *
Lemongrass Mint Gelee with Balsamico Fruit salsa and Limoncello Sorbet

Raspberry Lychee Rose Panacotta, Lychee Lemon Compote
Combination of two exquisite puree scented with the essence of rose in a classic Italian cold pudding served with chunky lychee and lemon compote

Tropical Vodka Trifle *
Pineapple gazpacho jelly, pineapple sponge cubes with crystallised baked almonds topped with refreshing coconut sorbet

Midori Macaroon *
1-Caramel's signature green tea macaroon filled with tonka bean compote and Japanese yuzu ice cream

1-Caramel Baked Alaska
Combination of homemade chunky strawberry and vanilla Madagascar ice cream coated with Rhum Italian meringue on top of nutty chocolate brownie

Death By Chocolate
Valrhona Sofiato molten cake with dark chocolate sorbet

Mille Feuille Symphony
Violet scented meringue, lavender baked shredded phyllo pastry, Manjari chocolate and lime cream

** Items that are also available in petite sizes for sharing platters.*

1-CARAMEL ASSIETTE

Petite-sized desserts served on sharing platters*
3 desserts at \$16 4 desserts at \$20 5 desserts at \$24

SOUFFLE All \$14

Hazelnut Soufflé with chocolate ice cream
Chocolate Soufflé with vanilla ice cream
Miso Soufflé with Yuzu ice cream
Vanilla Soufflé with strawberry ice cream
Passion Fruit Soufflé with banana passion sorbet
1-CARAMEL GEMS

Daily selection of hand-crafted petit fours served complimentary with specialty teas, specialty coffee and regular coffee. A la carte price at \$1.50 per piece

1-CARAMEL DRINKS MENU

REGULAR COFFEE All \$5

Doppio
A double shot of espresso, resulting in 60ml drinks to supercharge your day

Espresso Machiatto
An espresso stained with a dollop of heated, texturised milk

Espresso
A full flavoured, concentrated form of coffee served in 1-ounce shots, made by forcing pressurized, hot water through finely ground coffee bean

Long Black
Made by pulling a double shot of espresso over hot water, a long black retains the cream and is therefore more strongly flavoured than the Americano.

SPECIALTY COFFEE

All \$8

Piccolo Latte

A mini latte made with a single ristretto shot

Flat White

A single espresso shot topped with steamed milk with a thin layer of froth

Café Latte

A single espresso shot topped with steamed milk and a layer of froth.

Café Mocha

A variant of the cafe latte, made with a portion of dark chocolate added.

Cappuccino

A single espresso shot topped with equal parts of steamed and frothed milk and dash of cocoa powder.

All specialty coffee are served with complimentary 1-Caramel Gems.

ICED COFFEE

Affogato

\$8

A double shot of espresso served with homemade vanilla bean ice cream.

Iced Cappuccino

\$6.20

An iced cappuccino topped with layer of froth and a dash of cocoa powder.

Iced Latte

\$6.20

An iced latte topped with whipped cream.

Iced Coffee

\$5.50

An iced long black served in a tall glass.

Iced Café Mocha

\$6.50

An iced cafe mocha topped with whipped cream and a dash of cocoa powder.

Additional shot

\$1

Additional syrup

\$1.50

ICE BLENDS

Mango Strawberry

\$8.90

A delightful blend of sweet strawberries and fresh pureed mangoes.

Minty Pear

\$8

A great cooling summer sip made out of fresh pureed pears and fresh mint.

Mixed Berries \$8
A nutritional smoothie which packs in freshly blended summer berries.

SPECIALTY TEAS

All \$8

1837 Black Teas

1837 is a unique blend of black tea with fruits and flowers from the Bermuda triangle. It leaves a lingering aftertaste of berries, anise and caramel.

Bain de Rose

Masterfully blended by TWG, this sensual Darjeeling is a magical union of roses, hints of vanilla and sweet spices.

Geisha Blossom

Elegant and highly refined, this blend of green tea and white tea with refreshing southern fruits will calm and appease after a hard day's work.

Happy Birthday Tea

A joyous melody of flavours and colours, this mild black tea is blended with a festive mélange of sweet red berries and a touch of vanilla.

Lemon Bush Tea

Red tea from South Africa scented with mild lemon. The refreshing caffeine-free tea can be served warm or iced any time of the day.

All specialty tea are served with complimentary 1-Caramel Gems.

CLASSIC TEAS

All \$5

Peppermint

Chamomile

Earl Grey

English Breakfast