



MEDIA RELEASE

SAVOUR A TASTE OF ORGANIC DELIGHTS @ PEARL RIVER PALACE

Singapore, 2 June 2008 – Mouthwatering organic treats will set taste buds tingling at Pearl River Palace's "Go Organic" promotion!

From 18-31 July 2008, organic food lovers can savour a multitude of Cantonese lip-smacking organic fare and cuisine from Pearl River Palace situated at Level 3 at Suntec Singapore International Convention and Exhibition Centre.

For the health conscious individual who looks for ways to watch what they eat when dining out, Pearl River Palace will introduce an organic feast menu for a limited time only that will include nutritional and tasty treats through a variety of appetizers, soups, main dishes, noodles and rice with tantalizing desserts.

"Individuals today are becoming more health conscious and are constantly on the lookout for more nutritious food prepared in a healthier manner. Our "Go Organic" promotional menu will offer them a tantalizing array of delicious dishes that will satisfy their needs and desires," said Koh Kian Leong, Director of Food & Beverage at Suntec Singapore, which owns and manages Pearl River Palace.

Dishes on the organic menu include appetizers like ***Tempura Prawn with Organic Fruits Salad, Lotus Root with Lemon Vinaigrette Sauce, Double-Boiled Soup with Sea Whelk, Bamboo Pith and Chicken served in Coconut***, mains such as ***Baked Alaskan Cod with Organic Eggplant and Honey Curry Sauce, Braised King Prawn with Broad Bean Chili Sauce accompanied with Organic Crispy Rice, Braised Organic Brown Rice Udon with Organic Eggplant and Diced Sea Perch***. Round off your meal with ***Chilled Organic Soy Bean Pudding with Barley, Almond and Pine Seeds***, amongst the many tantalizing offerings. These dishes from this special menu will be prepared in a Cantonese style. Popular dishes from this promotion will later become a part of the new *a la carte* menu that Pearl River Palace will soon be launching.

With set menus starting from just \$78++ for 2 persons, plus an array of *a la carte* items and an Eat-All-You-Can buffet menu, guests will enjoy tantalizing treats and an exciting culinary journey of an assortment of flavours and aromas made from healthy organic produce.

All ingredients used in the “Go Organic” promotion menu will be locally sourced and responsibly produced with utmost consideration for the environment and animal welfare standards.

Organic foods are crops raised without the use of conventional pesticides as well as artificial fertilizers. Included under this umbrella is food that has not been subjected to radiation or been genetically modified and animals reared without routine use of antibiotics and synthetic growth hormones.

Pearl River Palace, located on Level 3 of Suntec Singapore International Convention & Exhibition Centre has a dedicated culinary team headed by Master Chef Mok Kit Keung, an experienced culinary expert specialising in Cantonese cuisine. The “Go Organic” promotion will showcase Chef Mok's creativity encompassing an extensive range of foods prepared in ways that highlights the vibrancy, flavor and benefits of organic foods.

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About Suntec Singapore

Suntec Singapore is a world-class venue located at the heart of Asia's most integrated meetings, conventions and exhibitions hub. With 100,000sqm of versatile floor space over six levels, this award-winning facility can cater to events from 10 to 20,000 persons. In addition, Suntec Singapore - Asia's Convention City offers direct access to 5,200 hotel rooms, 1,000 retail outlets, 300 restaurants and the region's newest centre for the performing arts, Esplanade - Theatres on the Bay. While only 20 minutes from Changi International Airport, Suntec Singapore is conveniently located adjacent to the Central Business District and just minutes from the city's entertainment and cultural attractions.

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