

**FOR IMMEDIATE RELEASE**

**MEAT ON THURSDAYS**

**Brand New Dinner Semi-Buffer Concept at Plate, Carlton City Hotel Singapore**



*Channel your inner caveman with Meat on Thursdays Semi-Buffer*

**Singapore, 23<sup>rd</sup> May 2017** – Vegetarians, look away. Plate is raising the stakes with the ultimate protein pantheon – “Meat on Thursdays” is a brand new dining concept that celebrates meat unabashedly. From tender lamb chops to sticky glazed pork ribs, the restaurant will transform into a carnivore’s paradise every Thursday evening. The semi-buffer dinner comprises of one main course per guest, served alongside a refillable spread of salads, appetisers, soups and dessert.

Keeping with the meat-heavy fare, commence the feast with hearty appetisers such as *Caramelised Duck Breast and Mango Rolls*, *Beef Carpaccio with Sauerkraut and Sweet Relish*, *Shrimp Ceviche with Coriander-Pesto on Chilled Soba Noodles*, and *Pepperoni, Prosciutto and Kalamata Olive Salad*. Not forgetting the trimmings on the side, the semi-buffer spread also includes a selection of cold cuts, soups, an assortment of breads and a full salad bar (because we do care for vegetarians after all).

No protein-based meal is without its prime cuts; the main courses are specially curated to please even the pickiest of meat aficionados. The *Slow-Roasted Fillet Mignon* is marinated with a bouquet of herbs and served

with sweetened onion confit and garlic-tossed green beans. Carefully seared on the grill, the *Australian Grain-fed Ribeye Steak* is paired with roasted mushrooms and baked garlic-herb potato. Perfectly pink and tender *Grilled Rack of Lamb* is coated with a cilantro and mustard marinade, and presented with crispy potato tempura and sautéed root vegetables.



*Meats dominate your Thursday dinner table*

It is not just grills and roasts on the menu; a warming *Veal Osso Bucco Stew* is spiked with Marsala wine and partnered with raisin polenta and citrus confit. The most humble of meats but equally stunning, the *Baked Cajun Half Spring Chicken* is accompanied with a creamy potato mash and leek fondue. A meat-fronting feast cannot be without smoke and char, melt-off-the-bone *Barbecued Pork Loin Ribs* are decadently smothered with lemon-chipotle sauce and served alongside buttered corn on the cob and sweet potato rosti.

All good things come to a sweet end with an indulgent array of desserts and puddings, complete with a chocolate fountain, cheese platter and an assortment of cakes, pastries and ice cream. Paired with a complimentary glass of house pour wine, guests can “Meat on Thursdays” at Plate to kickstart the weekend feasting.

‘Meat on Thursdays’ Semi-Bufferet Dinner is available at Plate every Thursday from 6.30pm to 10.00pm.

**Adult: \$62++ per person, with a glass of house pour wine**

**Child: \$31++ per child, with free flow juice or soda (aged 7 to 12 years old)**

Children six years old and below dine for free.

- End -

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**Note to Editors**

**About Plate at Carlton City (Level 3)**

Plate offers a dining experience that is creative, relaxed and engaging. Located on the same level as the swimming pool on level three, the all-day dining restaurant is surrounded by lush greenery and bathed in natural daylight. A contemporary menu offers generous portions of cuisine choices from local classics to all-time favourites from the grill. The restaurant also serves a corporate Weekday Buffet Lunch and its signature Sea & Grill Dinner Buffet on Friday and Saturday evenings.

Seating Capacity: 130 (indoor), 16 (outdoor)

Opening Hours Daily: 6.30am to 11.00pm daily (Last order at 10.30pm)

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**About Carlton City Hotel Singapore**

Carlton City Hotel Singapore is conveniently located on Gopeng Street off Tanjong Pagar Road, along the fringes of Chinatown, Raffles Place and within the Central Business District. The hotel offers guests an upscale and stylish experience, resonating well with international business and leisure travellers. Designed by reputed leading international interior design company Hirsch Bedner Associates (HBA), the hotel exudes designer-conceived touches and furnishings from the grand lobby to its spacious guestrooms. With 29 floors and 386 guestrooms, the hotel is primed to be the preferred hotel for discerning business and leisure travellers. Carlton City Hotel Singapore is owned by Carlton Properties (Singapore) Pte Ltd, along with Carlton Hotel on Bras Basah Road.

Website: [www.carltoncity.sg](http://www.carltoncity.sg)