

Suburbia

WINE DINE ESCAPE

30 Allanbrooke Road Sentosa Singapore 099983
t.6376 5938 f.63760091 info@suburbia.com.sg

A Taste of Exclusive Tranquility

Suburbia is the latest brainchild of the good people behind Wine Network, the pioneer wine bar at Dempsey Road, part of the Tanglin Village enclave. Bringing together their 'Blue Ocean' strategy, expertise and a truly unique location, Suburbia is a food and wine venue set to offer a one-of-a-kind experience in Singapore.

The home of Suburbia used to be the two-storey Ficus Station, a stop on Sentosa's monorail system. Opposite the symbolic Ficus tree, a popular venue for wedding photography sessions and facing the par five tenth green of the Tanjong Course of Sentosa Golf Club, Suburbia harnesses the potential of the location to its fullest.

Suburbia is set in a suburban and country-side environment. The modern piece of architecture exudes class and beauty, with its manicured landscape and surrounding greenery with matching outdoor lighting. The setting is soft and relaxed with fresh wind breeze coming from the nearby coast. In terms of quality and range of cuisine, it has a fully equipped kitchen, which not only takes care of the needs of the dining crowd, but also the requirements of corporate and private events – from birthday parties to corporate events and wedding banquets.

The ground floor of Suburbia is an indoor and alfresco casual dining area with an adjoining air-conditioned wine bar that is linked to a cellar. Lounge sofas on timber decks face the soothing view of the famous Ficus tree and the golf green. The upper floor is an air-conditioned dining hall with a VIP room – more for corporate and private events. There is also an adjoining bar. Both bars with their comfy sofas and cushioned high stools are perfect for cocktails, business meetings, private functions or corporate presentations, seminars and workshops.

Heading the culinary team is Chef Odin Fu, who has more than 30 years of experience working at top hotels in the region. Coming to Suburbia fresh from his executive chef position in Taiwan, Chef Odin ensures that the quality of his menu offering are of world-class standards.

The menu focuses on contemporary European cuisine in order to cater to the targeted clientele of Wine Network regulars, Sentosa Cove residents, tourists, golfers and hotel guests on Sentosa island.

For those looking for a light meal, they can tuck into the delectable bar snacks and tapas like gyro bread with Mediterranean dips, grilled german sausage, and baked escargots in filo pastry, to name a few. To pair with wines, don't miss out on the specially created vineyard platters featuring a combination of gourmet cheeses and cold cuts. Those looking for tummy-filling options will find Suburbia's prime beef, and main courses such as Angus Striploin, Chilean White Cod, or Rack of Lamb Provencal, worthy choices. Of course, there will be the ubiquitous pastas and salads for a quick no-fuss meal here.

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Suburbia has a wider range of iconic and premium wines from South Africa, Australia, France, New Zealand, Germany, US, Chile and Spain, in addition to the selection at Dempsey Road. Suburbia takes its identity as a food and wine venue seriously and there will be ample opportunities to hold special themed nights with wine estate dinners featuring visiting winemakers and guest chefs from the vineyards all over the world.

Events Catering

A major part of Suburbia will be handling off-site catering, mainly aimed at the residents of nearby Sentosa Cove, when the development is fully occupied. We have the necessary expertise in organising events, from casual parties to fully-fledged formal sit-down dinners. We have a full international menu for customers to choose from, and a whole gamut of services including food catering, butler service, chef for hire, wine tasting, table setting and event set-up.

Weddings will be featured prominently at Suburbia due to its location near the Ficus tree. Suburbia expects to cater to solemnisations, wedding receptions, wedding photography sessions and for the unconventional couples – wedding dinners.

Retail/Bottle Shop

Wine by the bottle: takeaway purchase up to 20% off

Nifty wine accessories: instant decanters, bottle coolers (to keep whites and champagnes chilled), bottle openers, classic decanters and Bordeaux glasses

Wine hampers: Gift wrap and delivery service available

Bulk Purchase: with min. spend of \$500, delivery can be provided FOC to home/office/event venue anywhere in Singapore

Events/Functions

Special package prices for weddings, private and corporate events. We also offer tastings (select wines), wines on consignment (up to 12 bottles)

Wholesale/Trade

Offers special trade price list for wholesale, supply wines to restaurants, bars, and other wine retailers in Singapore.

Wine Network

Wine Network started a Blue Ocean in Dempsey Road when they opened their wine bistro in October 2002, setting up operations amongst the antique and furniture stores. For a start, Wine Network only served a handful of South African wines. Since then, they have gained a pool of regular patrons and have beefed up their wine portfolio which now includes labels from both the New and Old World.

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SUBURBIA FACT SHEET

Mission Statement

Suburbia@Sentosa is THE place to wine and dine combined with a tranquil atmosphere of fresh greenery and space with excellent service and pricing. It's the choice destination for formal and informal corporate and private functions. Employees will find it a rewarding place to work.

Location

30 Allanbrooke Road, Singapore 099983

The Ficus Station was the sixth stop for Sentosa's now out-of-use monorail system which used to go around the island in one direction. Passengers getting off at this station could access the Sentosa Resort & Spa, the Sentosa Golf Club, and of course, the famed Ficus tree.

Reservations

Recommended
Call 6376.5938

Website

www.suburbia.com.sg

Email

info@suburbia.com.sg

Opening hours

Currently:

Dinner

3pm to 10pm (Tuesday – Thursday, Sunday)

3pm to 1030pm (Friday, Saturday and eve of PH)

Bars (drinks)

3pm - 11pm (Tuesday – Thursday, Sunday)

3pm – 12am (Friday, Saturday & eve of PH)

Closed on Mondays

Seating capacity

First level: 140 (both indoor and alfresco)

Second level: 70

Date of launch

21 Nov soft launch

Official launch in January 2008

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Average bill per guest

\$50-60++ per pax

Four appetisers (\$12 – 28), two salads (\$14), two soups (\$10), five pastas (\$16 – 22), seven meat main courses (\$28-42), four seafood main courses (\$28-42), seven Bar snacks (\$10 – \$20), eight desserts (\$12 – \$24)

Dinner Events:

Set Menus: \$60++, \$75++, \$90++ per pax (food only)

Buffet Menus: \$60++ onward

Signature dishes

Appetizers:

Foie Gras et Confit Duck Terrine

Soups - Lobster Bisque

Oven Baked Tomato Tart

Mains:

Rack of Lamb Provençal

Angus Striploin

Honey-Spiced Duck Breast

Desserts:

Tiramisu

Belgium Chocolate Marquise

Double Brandy Chocolate Fudge Cake

Wine list:

Bottles start at \$40 onward

Wines by glass start at \$12++ for whites and \$13++ for reds

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